

# Mother's Day

RIVERS



## Brunch

SAY 'THANK YOU' TO MUM THIS  
MOTHER'S DAY (SUNDAY 10TH MAY 2009)  
WITH A LUXURIOUS RIVER CRUISE

### MOTHER'S DAY "BRUNCH" CRUISE

Cruise Melbourne's waterways this Mother's Day with Rivers. **KIDS EAT/CRUISE FREE!**  
Our grandest vessel - Voyager - departs from Waterfront City Marina at Docklands at 9.45 am for a 2 hour cruise.  
**Includes:** Gourmet brunch style buffet plus juice, tea and coffee. Additional beverages available at the bar.  
**Time:** 9.45 am - 11.45 am  
**Price:** Adults: \$60, Children 12-16: \$30. Children 0-11 up to 2 FREE per booking. Additional children (0-11): \$20

#### Brunch Menu (sample only)

Juice, Tea, Coffee  
Platters of seasonal fruit  
Cereals and muesli with fruit compote and yoghurt  
Selection of freshly baked breads  
Croissants, muffins, danishes, waffles  
Chef's selection of condiments inc. cream, jam and syrup

Scrambled eggs  
Chicken sausage  
Bacon  
Grilled tomatoes  
Hash browns  
Baked beans



## Lunch

### MOTHER'S DAY "LUNCH" CRUISE

The grand Voyager - departs from Waterfront City Marina at Docklands at 12.45pm for a scenic lunch cruise.  
**1 lucky mum will win a luxurious mother's day hamper!**  
**Includes:** Live entertainment, traditional carvery buffet, dessert served to your table and 3½ hour cruise  
**Price:** Adults: \$88 Children 0 - 12: \$3 x Age (e.g. 10 year old is \$30)  
**Departs:** 12.45pm, returns 4.15pm from Waterfront City, Docklands

#### Lunch Menu (sample only)

Salad: • Fresh garden salad • Classic coleslaw • Chat potatoes with seeded mustard mayonnaise  
• Pasta salad with salami, black olives & tomato

Other Dishes: • Fresh oysters with lime wedges • Fish of the day with Cajun spices • Roasted garlic and rosemary potatoes  
• Roast root vegetables Chef's carvery of: • Roasted sirloin beef with a mustard crust • Honey glazed baked ham with home  
made apple chutney • Roasted thyme marinated chicken • Selection of freshly baked breads

For the Kids: • Mini chicken schnitzel • Fish fingers • Penne pasta with napoli sauce • Corn fritters

Dessert, served alternately to the table: • Crème caramel atop a compote of tropical fruit and fresh berries • Chocolate panna  
cotta with vanilla bean anglaise and marinated cherries • Children's Dessert: Frog-in-the-pond with vanilla ice cream

**BOOKINGS: [www.rivers.net.au](http://www.rivers.net.au), Ph 9285 0000**

\*vessel may be subject to change