Private Cruise on Aqua Lounge Classic (Maximum 50 quests)

We make your event an unforgettable experience and offers a unique atmosphere for your guests. The boat can be booked privately for up to 50 guests.





vessel privately, the number of guests will not affect the price as the boat is leased as a venue. Our Classic vessel has a maximum capacity of 50 guests. To ensure your safety and comfort, we will provide the captain

For a more *informal function* the boat can be arranged in a cocktail / lounge setup. Catering would ideally include snack platters or gourmet burgers. A maximum of 50 passengers can be accommodated.

For a more *formal function* the boat can be arranged for a sit-down capacity of 40 guests. Catering would ideally include a 3-course buffet meal. For buffet catering, a minimum of 2 hours cruising time is required. Guests are welcome to provide their own music and decor (table cloths or other decorative items) during private cruises.

Price (VAT included)

VENUE HIRE					
Off-peak Season (1 January - 30	September)	Peak Season (1 October - 31 De	cember		
1 Hour Private Boat Cruise	R 4 000	1 Hour Private Boat Cruise	R 4 500		
2 Hour Private Boat Cruise	R 7 500	2 Hour Private Boat Cruise	R 8 000		
3 Hour Private Boat Cruise	R 11 000	3 Hour Private Boat Cruise	R 12 000		
4 Hour Private Boat Cruise	R 13 000	4 Hour Private Boat Cruise	R 14 000		
5 Hour Private Boat Cruise	R 15 000	5 Hour Private Boat Cruise	R 16 000		

Any cruise with buffet style catering has a minimum required duration of 2 hours. buffet catering is charged at an additional price listed blow. Snack platters are charged

	Chef's Choice Buffet	Mixed Grill Buffet	For catering and menu options
Adult (12 + years old)	R 195	R 210	please refer to our Menu optio (back of brochure). Halal and
Children (4-11 years)	R 100	R 110	Vegetarian catering
Infant (1-3 years old)	Free	Free	can also be provided on reques

Private Cruise on Aqua Lounge Premium



Agua Lounge Premium provides the perfect lower deck includes a standard restaurant setup with tables and chairs, perfect for both formal and informal events. The upper

	Off Peak Season (1 January –30 September) Number of guests							
				Number	of guests			
Hours	< 50	51-59	60 – 69	70 – 79	80 – 89	90-99	100-109	110-120
	R 8 000	R 9 500	R 11 000	R 13 500	R 15 500	R 17 000	R 19 000	R 21 000
2	R 12 000	R 13 000	R 15 000	R 17 500	R 19 500	R 22 000	R 24 500	R 27 000
3	R 14 000	R 15 000	R 17 500	R 20 000	R 23 000	R 26 000	R 29 000	R 32 000
4	R 17 000	R 18 500	R 21 500	R 24 000	R 27 000	R 30 000	R 33 000	R 36 000
5	R 21 000	R 22 000	R 25 000	R 28 000	R 31 000	R 34 000	R 37 000	R 40 000

	Peak Season (1 October – 31 December)							
				Number	of guests			
Hours	< 50	51-59	60 – 69	70 – 79	80 – 89	90 – 99	100-109	110 - 120
1	R 9 000	R 10 500	R 12 000	R 14 500	R 16 500	R 18 000	R 20 000	R 22 000
2	R 13 000	R 14 000	R 16 000	R 18 500	R 20 500	R 23 000	R 25 500	R 28 500
3	R 15 000	R 16 000	R 18 500	R 21 000	R 24 000	R 27 000	R 30 000	R 33 000
4	R 18 000	R 19 500	R 22 500	R 25 000	R 28 000	R 31 000	R 34 000	R 37 000
5	R 22 000	R 23 000	R 26 000	R 29 000	R 32 000	R 35 000	R 38 000	R 41 000

CATERING		
	Chef's Choice Buffet	Mixed Grill Buffet
Adult (12 + years old)	R 195	R 210
Children (4 – 11 years)	R 100	R 110
Infant (1 – 3 years old)	Free	Free

For catering and menu options. please refer to our Menu options (back of brochure). Halal, Vegetarian, and Vegan catering can also be provided on request.

Brunch Cruise (Solected Weekends)

	Brunch Cruise	Lunch Cruise
Adult (12 + years old)	R 380	R 380
Children (4-11 years)	R 200	R 200
Infant (1-3 years old)	Free	Free

*Prices are subject to change during Public / Observance / Commercial Holidays.

- *The vessel used for Leisure, Breakfast or Lunch Cruises is dependent on availability and the number of passengers that have booked for a specific cruise. A specific vessel cannot be requested for **Public Cruises**.
- *The Leisure and Lunch Cruises are *Public Cruises*. The boat will be shared by other passengers.
- *Should you require an intimate or private setting, we recommend making a booking for a Private Cruise.



Cruise Schedule

Private cruises can be booked Monday to Sunday at any time according to your specification, dependent on availability.

Price (VAT included)

Please note that Private Cruise rates are based on venue hire only. Catering will be charged



1 Hour Leisure Cruise

Enjoy the scenery of the Vaal River from the comfort of our on-board lounge with relaxing music. Crisps and beverages can be purchased from our cash bar. Kindly note that bringing your own beverages and food is prohibited. A maximum capacity of 50 guests (Aqua Lounge Classic) can be accommodated.

Price (VAT included)

1 Hour Leisure Cruise are charged at R100 pp kids under 3 cruise free. Kindly inform us if you intend on bringing children under the age of 3 years old, as we count them as passengers for safety regulations. Children of all ages are welcome, but parental supervision is always





Mini Max
Private pontoon (Max Capacity 8 adults) Ideal cruiser for family fun or spoil your loved one on a romantic cruise.

Mini Max

Private pontoon (Max Capacity 8 adults)

1 hour - R1500.00

2 hours - R2750.00

3 hours- R3750.00 All day Packages available.

Team Building Packages

Crazy Games Inflatable obstacle Course



Mixed Grill Buffet

(This is a sample menu and is subject to change)

STARTERS & SALADS

Selection of fresh baked rolls

Build your own Salad (V) Salad greens with cherry tomatoes, cucumber, marinated olives, feta cheese

onion and croutons, with a classic vinaigrette dressing Potato salad with spring onion and boiled egg Balsamic beetroot and pineapple salad Traditional coleslaw with cabbage and sultanas

FROM THE FIRE

Traditional pap accompanied with tomato smoor Baby potatoes tossed in parsley butter Roasted butternut Creamed spinach

HOT DISHES

Char arilled beef boerewors pieces Grilled sirloin steak served with a creamy green peppercorn sauce Honey and Mustard alazed chicken kebabs

DESSERT

Homemade Malva / Chocolate Pudding served with warm vanilla custard Fresh fruit salad Dark chocolate mousse



Cocktail Snack Menu

Platters serve approximately 10 people per platter

Cheese platter @ R580

Mozzarella sticks All served with savoury crackers

Preserved figs Cranberry chutney Dried fruits and mixed nuts

Sweet platter @ R630

Chocolate eclairs Seasonal fruit kebabs coated with

Chocolate covered brandy truffles

Other platters (priced per platter)

Build-a-Burger @ R185 per person Build-a-Gourmet-Burger @ R225 per person

Vegetarian Platter @ R 620

Vegan Platter @ R 650

Build-a-burger

Halaal Platter @ R 1 000

Pecan nut tartlets

Lemon meringues

Blue Rock

Cheddar sticks

Dry snack platter @R 500 Sliced biltong

Droë wors sticks Potato crisps Roasted mixed nuts Pretzels Marinated olives Savoury biscuits with a cream cheese and sweet chilli dip

Savoury platter #1 @ R650

Greek meatballs Tortilla wraps filled with beef and avocado Vegetable spring rolls Crumbed salt and pepper squid bites Jalapeno and cheese nuggets

Savoury platter # 2 @ R620

Prawn tails in a crispy bread crumb coating Mini chicken pies Crumbed Mozzarella Sticks Cajun spiced potato wedges with sour cream Mini Spicy lamb and raisin samoosas

Savoury platter # 3 @ R650

Cheese grillers covered in puff pastry Spicy cheese and corn samoosas Crumbed chicken breast strips Mini individual spinach and feta quiche Tortilla wraps filled with smoked salmon, cream cheese and cucumber

Vaal River Cruises

Contact Information

For bookings kindly contact:

E-mail: Website

Aqua Lounge Cruises (Pty) Ltd. Contact number: 063 576 3950 bookings@aqualoungecruises.co.za www.aqualoungecruises.co.za Riviera on Vaal Resort, Mario Milani Drive.





Chef's Choice Buffet

(This is a sample menu and is subject to change

STARTERS & SALADS

Selection of fresh baked rolls

Build your own Salad (V) Salad greens with cherry tomatoes, cucumber, marinated olives, feta cheese, onion and croutons with a classic vinaigrette dressing Traditional chakalaka with beans Beetroot and apple salad

Apple, celery, raisin and youurt salad Baby potato salad

MAINS

Savoury flavoured rice Roast potato with garlic and herbs Seasonal oven grilled vegetables Oven roasted chicken pieces Grilled sirloin of beef with hearty gravy

Additional option: Grilled line fish with lemon butter

DESSERT

Homemade Malva / Chocolate Pudding served with warm vanilla custard Fresh fruit salad and cream Selection of fruit tartlets





bookings@aqualoungecruises.co.za www.aqualoungecruises.co.za

063 576 3950