

Dear Grade 7 Parents

Thank you to the 22 out of 36 families who have responded to the email about the grade 7 graduation social event. 19 families have replied that they would like to go on a dinner boat cruise. Only a few families replied that they preferred a dinner.

For the majority, we have organized the dinner boat cruise with a special price and details as follows:

**WHEN:** Saturday, June 22 Harbour Cruise Sunset Dinner Sailing  
Boarding will be at 6:30pm (sailing from 7:00pm to 9:30pm -2.5 hours)  
**This is a public sailing, so please book as soon as possible!**

**HOW TO BOOK:** Call Harbour Cruise reservations team at 604-688-7246. You must make the booking under the name "Hudson Grade 7 Grads" to get the 20% discount. Payment will be non-refundable at the time of booking.

**PRICE:** Child 3-11 - \$66.64  
Adult (age 12 and up) - \$79.43

**WHERE:** Harbour Cruises Marina located on the water - at 501-Denman Street in downtown Vancouver. (Intersection -Denman & West Georgia) Just before the entrance to Stanley Park.  
\*\*For parking there is a city parking lot located just above the marina, parking will cost \$12.00 for the evening. Only credit cards can be used for payment at the parking lot.

View the location: <https://www.boatcruises.com/contact.php>.

You will pick-up your boarding passes in our ticket office at the same location (Harbour Cruises) just before boarding the vessel.

**\*\*PLEASE TAKE A LOOK AT ATTACHED BROCHURE. IF YOU ARE VEGETARIAN/VEGAN, PLEASE LET HARBOUR CRUISE KNOW AS YOU BOOK\*\***

If you have any questions, please feel free to contact Chantal at [minten@novuscom.net](mailto:minten@novuscom.net) or 778-875-0810.

# HARBOUR CRUISES

## 2019 SUNSET DINNER CRUISE



### “IMAGINE DINING IN ALL OF VANCOUVER’S FINEST WATERFRONT RESTAURANTS ALL IN ONE EVENING!”

An awe-inspiring sunset over the Pacific Ocean awaits you on the always-popular Sunset Dinner Cruise. Enjoy delicious cuisine and live music as you pass by the magnificent Vancouver skyline on this 2.5 hour cruise.

Experience panoramic views of Stanley Park, the North Shore Mountains, the million dollar ocean-side homes of West Vancouver and more. During the shoulder months in May & October, enjoy the Dinner Cruise by starlight. Your guests will receive the same great onboard experience, plus the magnificent night skyline and the moon reflecting off the Pacific Ocean.

#### **Retail Rates:**

\* All prices subject to 7% Gratuity

\* All prices subject to tax

\* All rates in Canadian Dollars

Adult (18-59)	\$ 86.95
Senior (60+)	\$ 86.95
Youth (12-17)	\$ 86.95
Child (3-11)	\$ 72.95

#### **Season Schedule:**

May 1<sup>st</sup> to October 14<sup>th</sup>, 2019 – Nightly

Boarding: 6:30 p.m. // Departure: 7:00 p.m. // Return: 9:30 p.m.

#### **Dinner Cruise Buffet Menu**

Basket of Fresh Garden Salad Leaves

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Chic Pea Salad with Sweet Pepper, Tomato,  
Olive & Lemon Dressing

“Pesto” Pasta Salad with Diced Tomato, Scallions

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“Panini” Bread Rolls

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Slow Roasted, Top Sirloin of Canadian Beef

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Fillet of Fresh BC Salmon

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Roasted Potatoes with Oregano & Sea Salt

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Baby New Potatoes, Roasted with  
Oregano and Sea Salt

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Seasonal Vegetable Medley

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Rice Pilaf with Roasted Garlic & Sweet Peppers

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Creamy Blueberry New York Style Cheesecake

Chocolate Decadence Cake

Sliced, Seasonal fresh fruits & Berries

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Fresh Arabic Coffee & Selection of Teas  
Dinner Mints

For More Information or Reservations Call HARBOUR CRUISES at:

**(604) 688-7246 or 1-800-663-1500**



## VEGETARIAN & VEGAN OPTIONS

The following vegetarian and vegan meals are available on our public dinner and luncheon cruises.  
These entrées must be pre-ordered.

### Vegetarian Options

(No meat, fish, or seafood)

#### **Spinach & Three Cheese Cannelloni**

Stuffed cannelloni pasta tubes with spinach, ricotta, parmesan & mozzarella cheeses served in a tomato & fresh basil sauce, topped with parmesan cheese

*Allergy Notes:*

*Contains gluten, semolina, garlic, canola oil, egg, wheat & dairy products  
Does not contain added sugar, MSG, or nut oil*

#### **Baked Garden Bean Enchilada**

Mixed garden bean with chipotle pepper sauce, melted Monterey jack and sharp cheddar

*Allergy Notes:*

*Contains gluten, tomato, garlic, cumin, chili powder, smoked jalapeno, cilantro & dairy products  
Does not contain any MSG*

#### **Spinach & Fire Roasted Pepper Custard Casserole**

With feta cheese, roasted garlic and oregano

*Allergy Notes:*

*Contains garlic, spinach, eggs, bell pepper, oregano canola oil & dairy products  
Does not contain nut oil, added sugar or MSG*

### Vegan Options

(No meat, fish, seafood or animal bi-products – milk, butter, eggs)

#### **Gram Masala Chic Pea**

With southern Indian spice, served with warm naan bread.

*Allergy Notes:*

*Contains chic peas, garlic, tomato, cilantro, onions, cumin, turmeric, cayenne pepper, fresh ginger & gluten on Naan Bread  
Does not contain MSG*

#### **Quinoa Stuffed Pepper**

With artichoke, mushroom, carrots, celery, onion & garlic  
Spiced with turmeric & olive oil, on a bed of rich tomato sauce

*Allergy Notes:*

*Contains sweet bell pepper, quinoa, artichoke, mushroom, carrot, celery, onion, garlic, turmeric, parsley, salt, pepper tomato & oregano  
Does not contain gluten or MSG*