

Premium Luxury Packages



Now that's a holiday!

All Seasons Houseboats

Premium Luxury Packages 2025

Premium Autumn Package

Private Fine Dining Experience

Private Mat Pilates, Yoga & Meditation Sessions





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PREMIUM AUTUMN PACKAGE













The Premium Package includes an Early Arrival option that prioritizes your crew's early boarding and maximizes sailing time by assigning a dedicated staff member to your boat for a seamless experience.

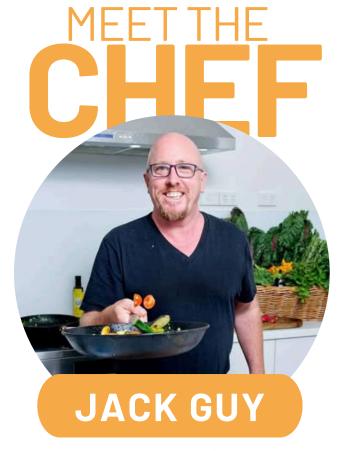
Please note that early arrival is exclusively available with the Premium Package—feel free to discuss this with our office staff for more details.

A gourmet seasonal antipasto board to savor upon arrival (dietary can be catered for)

COST \$280

PACKAGE VALUED AT \$450

MILDURA LOCAL TALENT



Bringing exceptional dining experiences to **All Seasons guests** since 2019, Jack Guy takes pride in enhancing houseboat adventures, working closely with crews to make their **All Seasons experience truly unforgettable and luxurious.**

Jack's years of living in Italy and France have profoundly influenced his passion for food and wine, shaping both his cooking style and his flair for entertaining.

He specializes in collaborating with local producers and markets to source the freshest ingredients, with a focus on sustainable, organic, and locally sourced produce.

By moving into private luxury dining, Jack has embraced his love of cooking on a more personal level, creating bespoke culinary experiences for his guests.



@jackguyfood

jackguyfood@icloud.com



All Seasons Houseboats MENU SELECTION





Antipasti

Coffin Bay Oysters - Samphire - Iemon Duck Liver Pate - Crostini - Aged Balsamic Baked Brie - Raspberries- balsamic

Salumi Platter - Caper Berries - Olives and Focaccia

Entree

Tempura Scallops - Chorizo - Strawberry
Orrinchiette - Celeriac Puree-Borlotti Beans - Truffle Honey
Gnudi Ricotta Dumplings - Tomato Jus - Basil Oil - Percorino
Zucchini Flowers - Spiced Riccota- Parmesan
Kingfish Ceviche - Citrus Salad

Main Shared

Asparagus and Pea risotto - Pecorino
Bistecca Florentina - Oyster Mushrooms - Peppernata
Murray Cod - Prawn Bisque - Hassleback
Slow Lamb Shoulder - Root Vegetables
Lemon thyme Spatchcock- Kiflers

Dessert

Basque Cheesecake - dried strawberry
Chocolate Fondant - Shaved Chilli - Vanilla Cream
Deconstructed Tiramisu
Lemon Almond Oil Cake - Mascapone
Lemon Tart- mascapone
Selection of Fine Cheese - Fruits and Focaccia

All Seasons Houseboats LONG LUNCH MENU SELECTION



Antipasti
Duck Liver Pate- Balsamic
Oysters poached in Ham hock - Pancetta
Baked Brie - Bush Honey - Thyme
Salumi Selection
Olives - Capers Berries
Focaccia

Entree Crispy Pork Belly - Asian Slaw Gnudi Ricotta Dumplings - Truffle

Main Shared
Salt Bush Lamb Shoulder - Celeriac Puree
Florintina T-Bone Steak
Spatchcock - Lemon Butter
Roast Potatoes - Dutch Carrots
Seasonal Greens

Dessert
Lemon Meringue Tarts - Limoncello
International Cheese board

Wine parings can be organised upon request All Dietary requirements can be catered for.

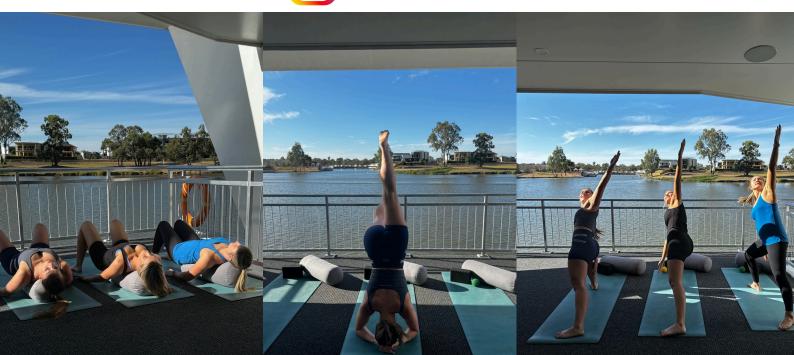
All Seasons Houseboats PRIVATE MAT PILATES, YOGA & MEDITATION SESSIONS



Melanie is a qualified Yoga, Pilates, and Barre Instructor based in the Mildura area.

Melanie has been travelling the past 6 years teaching classes all over the world including Mexico, Bali, and the Maldives.





All Seasons Houseboats PRIVATE MAT PILATES, YOGA & MEDITATION SESSIONS

Our team can customize specific packages to suit your group:

3 - 6 people: 60-minute Yoga and Mat Pilates-\$35 each

7 - 10 people: 60-minute Yoga and Mat Pilates - \$20 Each

11+ People: 60-minute Yoga and Mat Pilates - \$15 Each

Yoga Mats and Props provided.

Please note that the houseboat must be moored at one of the following locations for this package:

Wentworth Moorings, Coommella Moorings, Ornamental Lakes, Mildura Marina, All Seasons Point, Gol Gol Hotel, Gol Gol Public Moorings, and Trentham Estate.



