

PRIVATE ROOMS


CAPTAIN COOK
CRUISES



FROM
\$120
PER
PERSON*

Private Dining Room from \$120 pp

- Private room hire
- Private cocktail deck
- Bar package
- Minimum 20 guests
- Lunch from \$120 pp
- Dinner from \$140 pp
- See attached for details



*Conditions apply



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Private Dining Rooms Lunch or Dinner

- Private room hire & cocktail deck
- Minimum 20 guests
- Lunch & Bar Package from \$120 pp
- Dinner & Bar Package from \$140 pp

Our flagship vessel, 'MV Sydney 2000' operates our daily scheduled lunch and dinner cruises and is the most prestigious cruising restaurant on Sydney Harbour. Enjoy million dollar views from your own private dining room with window surrounds and open cocktail deck.

Lunch Cruise

Exclusive Private Dining Lunch Package Includes

- Departs Darling Harbour No. 1 King Street Wharf at 12.00noon, Returns 3.30pm
 - Departs Circular Quay No. 6 Jetty at 12:30pm, Returns 3.45pm
 - Exclusive room hire with crew to look after you
 - 3 Course Plated Top Deck Lunch Menu & Standard Bar Package
- #Note: vessel makes scheduled stops at 1.45pm & 2.20pm for buffet lunch passengers to disembark

Valid for travel to 1 April to 31 October 2018

- \$120.00 per person
- Sirius Saloon 20 - 36 guests: à la carte menu*
- Endeavour Lounge 50 - 80 guests: Alternate service menu^
- Minimum guests required per room

Optional Extras

- Upgrade Beverages – premium beers, wine and spirits on request

Dinner Cruise

Exclusive Private Dining Dinner Package Includes

- Departs Circular Quay No.6 Wharf 7:00pm and Darling Harbour No.1 King Street Wharf 7:30pm
- Returns Circular Quay 9.30pm (Sun-Fri) / 10.30pm (Sat),
Returns Darling Harbour 10.00pm (Sun-Fri) /11.00pm (Sat)
- Exclusive room hire with crew to look after you
- 3 Course Plated Captains Dinner Menu & Standard Bar Package

Valid for travel to 1 April to 31 October 2018

- Sunday to Friday \$140.00 per person
- Saturday's \$155.00 per person
- Sirius Saloon 20 - 36 guests: à la carte menu*
- Endeavour Lounge 50 - 80 guests: Alternate service menu^

Optional Extras

- Upgrade Beverages – premium beers, wine and spirits on request

CONDITIONS: *Prices based on Minimum 20 guests. ^ Prices based on Minimum 50 guests. Room Hire Fee of \$350-\$500 applies if minimum numbers not meet. Valid for travel to 1 April to 30 October 2018, not valid Public Holidays or on Special Event Days.

Private Room - 3 course Seated & Served Lunch menu

Entrée

Australian smoked salmon, shaved fennel, dill, capers with black caviar dressing (GF)

Ravioloni pasta, filled with spinach and ricotta, salsa napolitana with grana padano cheese (V)

Main Course

Tasmanian grilled salmon fillet, accompanied by dutch carrots and asparagus, served with capers and lemon oil (GF)

Chicken kale, marinated chicken breast, kale stuffing with blended herbs and onion served with chicken jus

Australian southern highlands beef tenderloin fillet, sautéed mushrooms, served with seeded mustard jus

Warm vegetable timbale with kumera, quinoa, sun dried tomatoes, cranberries, chickpeas and pumpkin seeds served with infused lime and dijon mustard (V, GF)

Accompanied by freshly baked bread rolls

Dessert

Coconut mousse, smooth coconut cream mousse on sponge base topped with toasted coconut

Slow baked lemon and lime tart, soft citrus flavours served with a dollop of mascarpone cream

Freshly brewed Tea & Coffee

Beverage Package

Toohey's New

Hahn Premium Light

Tyrrell's Moores Creek – Semillon Sauvignon Blanc (NSW)

Tyrrell's Moores Creek – Shiraz (NSW)

Tyrrell's Moores Creek – Sparkling (NSW)

Soft Drinks & Fruit Juices

Menu subject to seasonal variation.

Our menu contains some food allergens including nuts, dairy, soy, wheat and sulphites.

Private Room – Captains Seated & Served Dinner menu

Entrée

Australian smoked salmon, shaved fennel, dill, capers with black caviar dressing (GF)

Quinoa and pumpkin salad, with seasonal greens, roasted pine-nuts and citrus infused dressing (V)

Ravioloni pasta, filled with spinach and ricotta, salsa napolitana with grana padano cheese (V)

Warm lamb salad, baby greens, pumpkin, kalamata olives, quinoa, feta cheese with dijon honey mustard dressing

Main Course

Tasmanian grilled salmon fillet, accompanied by dutch carrots and asparagus, served with capers and lemon oil (GF)

Slow cooked duck confit, seasonal greens, sweet potato puree and rich berry jus

Australian southern highlands beef tenderloin fillet, sautéed mushrooms, served with seeded mustard jus

Chicken kale, marinated chicken breast, kale stuffing with blended herbs and onion served with chicken jus

Warm vegetable timbale with kumera, quinoa, sun dried tomatoes, cranberries, chickpeas and pumpkin seeds served with infused lime and dijon mustard (V, GF)

Accompanied by freshly baked bread rolls

Dessert

Orange and chocolate flourless cake, chocolate orange indulgence served with butterscotch sauce (GF)

Coconut mousse, smooth coconut cream mousse on sponge base topped with toasted coconut

Chocolate hazelnut cloud, with a silky-smooth centre

Slow baked lemon and lime tart, soft citrus flavours served with a dollop of thickened mascarpone cream

Chocolate roche with raspberry coulis (GF)

Freshly brewed Tea & Coffee

Beverage Package

Toohey's New

Hahn Premium Light

Tyrrell's Moores Creek – Semillon Sauvignon Blanc (NSW)

Tyrrell's Moores Creek – Shiraz (NSW)

Tyrrell's Moores Creek – Sparkling (NSW)

Soft Drinks & Fruit Juices

Menu subject to seasonal variation.

Our menu contains some food allergens including nuts, dairy, soy, wheat