

LIGHT, MUSIC & IDEAS
VIVID SYDNEY



"Vivid Sydney" MV Sydney 2000



RESERVATIONS & ENQUIRIES:

Captain Cook Cruises (NSW) Pty Ltd
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CONDITIONS: This is a Special Event Cruise & Special Event conditions apply. Valid 25 May to 16 June 2018. Minimum 100 guests per booking. Vessel chosen subject to minimum numbers. Not valid on public holidays or with any other group discount.

Vivid Sydney Wine Down 2018

25 May to 16 June

Looking for somewhere different to entertain your clients, treat your team or just let your hair down?

Enjoy spectacular Sydney Harbour, aboard a private chartered vessel during the VIVID Sydney festival.

Vivid Wine Down package

\$80 per person

Includes:

- Exclusive vessel hire with crew to look after you
- Selection of canapés from our 'Wine Down' cocktail menu
- Bar package of Australian Tooheys beers, Tyrrell's red, white & sparkling wines, soft drinks & juices
- Use of on board sound system
- Experience the full canvas of shore side projections along the foreshore from the water (lights turn on from 6pm)

Price valid from 25th May to 16th June 2018

Monday – Thursday (minimum 100 guests):

- 2 hour cruise (with 6 canapé selections) \$80.00 per person
- Vessel chosen subject to minimum numbers
- Please allow \$110 per vessel for Government wharf fees

Menu (pre-select items)

- Seafood & Vegetarian Sushi served with Soy (V)
- Spinach & Ricotta Filo pastries (V)
- Mini Savoury Pies served with Tomato Salsa
(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)
- Beetroot & Goats Cheese tartlets (V)
- Mini Roasted Vegetable Frittatas (V+GF)
- Mediterranean beef skewers with spicy BBQ sauce
- Indian Vegetable Samosas with Tropical Fruit Chutney (V)
- Peking style Duck pancake, cucumber, shallots, Hoi Sin sauce
- Salt & Pepper Squid with Ailoi
- Thai Beef tartlet with caramelised onion, pastry case
- Vietnamese vegetarian rice paper rolls (V+GF)
- Golden Pumpkin & Ricotta Arancini (V+GF)
- Traditional Quiche Lorraine (GF)
- Mini Beef Sausage Rolls (GF)

V=Vegetarian GF=Gluten Free

*additional canapés can be added @ \$5per person / per item
Sample menu only – subject to seasonal change