

SYDNEY CRYSTAL CHRISTMAS PARTIES


CAPTAIN COOK
CRUISES



UPGRADE
FREE*

TAKE
\$500*
OFF

FROM
\$135*

Sydney Crystal Christmas
Celebration from \$135 pp

- Private boat hire
- Lunch or dinner
- Bar Package
- From \$135 pp Sunday to Thursday
- From \$155 pp Friday & Saturday

See attached for details

*Conditions apply



Sydney Crystal Christmas Celebration

- Celebration Package
- Exclusive Sailing Catamaran
- Christmas bonus

Christmas is the perfect time to enjoy spectacular Sydney Harbour, onboard your own private vessel. Celebrate the festive season on board our exclusive Sailing vessel "Sydney Crystal" with a superior design and graceful lines, this vessel is designed to impress.

Sydney Crystal Christmas Celebration Package Includes

- 4 hour exclusive vessel hire with crew to look after you
- Sydney Crystal Celebration menu
- Bar Package of Australian beers, red & white wines, sparkling wines, soft drinks & juices

Christmas Bonus

- Jukebox / Karaoke Entertainment included onboard
- Christmas bon-bons, red & green napkins for decoration

Price valid from 1st October to 30th December 2018

- Minimum of 30 guests
 - Sunday to Thursday \$135.00 per person
 - Friday & Saturday \$155.00 per person
- Please allow \$110.00 per vessel for Government wharf fees

Optional Extras

- Add premium beer(s) from \$8.00 per person
- Upgrade your wines from \$15.00 per person
- Add house spirits from \$32.00 per person

Add additional Entertainment

- DJ – From \$450.00 (4 hours)
- Casino tables – From \$695.00 per table (min 2 tables)
- Laser Clay Pigeon shooting – From \$1250.00 (2 hours)

Ask us about our larger group package prices and public group cruise options.

CONDITIONS: Valid 1 Oct to 30 Dec 2018. Subject to minimum numbers and vessel availability*Maximum 80 guests. Not valid on public holidays or special event days, or with any other group discounts.



Hot Deal

Book your next full ship charter and take

- \$500 off the price

Christmas Party Bonus

Book your 2018 Christmas Party charter/private room package departing Sunday to Thursday (Dinner or Lunch) or Saturday (Lunch) and receive a bonus

- FREE upgrade from Standard to Premium Bar Package or
- FREE upgrade from Jukebox to DJ

Hot Deal & Bonus valid when you book & deposit a full ship charter or Christmas Party private room package with catering valued at \$3,500 or more by 31 August 2018.

Not valid with any other offer or shared Christmas Party cruises.

Mention this offer at time of booking to secure your Hot Deal and/or Bonus. New bookings only. Subject to the normal terms of the Charter Event Contract.

Sydney Crystal Celebration menu

Canapés on arrival

Mini savoury pies served with tomato salsa (Peppered Beef, Chicken & Vegetables, Lamb & Rosemary)
Spinach and ricotta filo pastries
Smoked salmon roulade, crème fraich on crostini

Grazing Station items

Christmas Favourites

Leg of champagne ham served with a selection of mustards and relishes
Roasted breast of turkey with cranberry sauce
Individually served classic prawn cocktail

Plus

Mediterranean chicken poached in lemon juice, wine olives and cherry tomatoes
Roasted vegetable and ricotta frittata
Seasonal vegetables
Chat potatoes, roasted in extra virgin olive oil, seasoned with fresh rosemary, garlic and rock salt

Salads

Pumpkin and quinoa with coconut, seeds and fresh herbs in a refreshing mint sauce
Caprese salad, vine ripened tomatoes, bocconcini thickly sliced, fresh basil drizzled with olive oil and crack pepper
Freshly baked bread rolls

Dessert

Chefs chocolate cake served with berry coulis
Fresh seasonal fruit platter
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. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items.
Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.