

# CHRISTMAS PARTIES

  
**CAPTAIN COOK**  
CRUISES

UPGRADE  
**FREE\***

TAKE  
**\$500\***  
OFF

FROM  
**\$120\***

Christmas Parties  
from \$120 pp

- Private boat hire
- Lunch or dinner
- Bar Package
- From \$125 pp Sunday to Thursday
- From \$145 pp Friday & Saturday

See attached for details

\*Conditions apply



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## Christmas Celebration from \$125 pp

- Celebration Package
- From \$125 pp Sunday to Thursday
- From \$145 pp Friday & Saturday

Christmas is the perfect time to enjoy spectacular Sydney Harbour, onboard your own private vessel. Celebrate the festive season with our contemporary fleet of vessels suitable for groups of 30 to 700 guests.

### Christmas Celebration Package Includes

- 4 hour exclusive vessel hire with crew to look after you
- A choice of Celebration buffet or cocktail menu
- Bar Package of Australian beers, red & white wines, sparkling wines, soft drinks & juices
- Jukebox / Karaoke Entertainment
- Christmas bon-bons, red & green napkins for decoration

### Price valid from 1st October to 30th December 2018

- Minimum of 50 guests
  - Sunday to Thursday \$125.00 per person
  - Friday & Saturday \$145.00 per person
- Vessel chosen subject to minimum numbers
- 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
- Frozen Mocktail machine \$550.00

### 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 smaller group package prices and public group cruise options.

CONDITIONS: Valid 1 Oct to 30 Dec 2018. Vessel chosen subject to minimum numbers. 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.

## Celebration Buffet Menu

### Canapés on arrival

Mini savoury pies served with Tomato salsa (Peppered Beef, Chicken & Vegetables, Lamb & Rosemary)  
Spinach & Ricotta Filo pastries

### From the Buffet

#### Traditional Christmas Favourites

Leg of Champagne Ham served with a selection of mustards & relishes  
Roasted Breast of Turkey with Cranberry sauce  
Cooked Prawns served with dipping sauce  
Half shell New Zealand mussels in spicy Napolitano sauce

#### In addition

Roast Chicken with rich gravy  
Vegetable Lasagne  
Steamed seasonal vegetables  
Roasted Chat potatoes seasoned with Rosemary, Garlic & Rock salt

#### Salads

Pumpkin and Quinoa with coconut, seeds & fresh herbs in a refreshing mint sauce  
Mixed Green salad with Fetta, Cucumber, Sun Dried Tomatoes  
Roma Tomatoes with Olive Oil & Basil dressing  
Gourmet Rice Salad  
Freshly baked Bread Rolls

#### Dessert

Chefs Chocolate cake served with Berry coulis  
Fresh Seasonal Fruit Platter  
Tea & Coffee

#### Beverage Package

Toohy'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.

## Celebration Cocktail Menu

### Canapés Served

Peking duck, cigar crapes, hoisin sauce

Beetroot & Goats Cheese tartlets

Maki assorted sushi rolls (vegetable, Californian, teriyaki and salmon)

Mini savoury pies served with Tomato salsa (Peppered Beef, Chicken & Vegetables, Lamb & Rosemary)

Tomato & Basil Bruschetta

Vegetable Samosas served with Tropical Fruit Chutney

Spinach & Ricotta Filo Pastries

Salt & Pepper Squid served with Aioli

### Standing Buffet Selections

Leg of Champagne Ham served with a selection of mustards & relishes

Roasted Breast of Turkey with Cranberry Sauce

Roasted Vegetable & Ricotta Frittata

Mixed Green salad with Fetta, Cucumber, Sun Dried Tomatoes

Roma Tomatoes with Olive Oil & Basil dressing

Freshly baked Bread Rolls

### Dessert

Chefs Chocolate cake served with Berry coulis

Fresh Seasonal Fruit Platter

Tea & Coffee

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