

SYDNEY HARBOUR
**PRIVATE
PARTIES**


CAPTAIN COOK
CRUISES



FROM
\$129
PER
PERSON*

Party Package from \$129 pp

- Private boat hire (min. 30 guests)
- Choice of party buffet or cocktail menu
- Bar package
- See "Party Package" for details



*Conditions apply



61 2 8270 5136
charters@captaincook.com.au
captaincook.com.au

CHARTERS & EVENTS



Party Package

- Private boat hire
- Buffet or Cocktail Menu
- Bar package
- Minimum 30 guests

Any time is the perfect time to enjoy spectacular Sydney Harbour, onboard your own private Cruise. With a contemporary fleet of vessels suitable for up to 400 guests.

Party from \$129 per person

Party Package Includes

- 3-hour exclusive vessel hire with crew to look after you
- A choice of Party buffet or cocktail menu
- Bar Package of Australian beers, red & white wines, sparkling wines, soft drinks & juices
- Use of onboard sound system to play your own music

Details

- Price valid 2 January to 30 September 2021
- Minimum of 30 guests required
- Vessel chosen subject to minimum numbers
- Please allow \$120 per vessel for Government wharf fees

Optional Extras

- Extend to a 4-hour cruise from an additional \$20.00 per person
- Upgrade your menu (add canapés, cakes) from \$5.50 per person
- Upgrade Beverage Package to include Premium Beers, Wines or Spirits

Add additional Entertainment

- DJ – From \$550.00
- Jukebox/ Karaoke – From \$500.00
- Casino tables – From \$695.00 per table (min 2 tables)
- Laser Clay Pigeon shooting – From \$1250.00 (2 hours)

CONDITIONS: Valid 2 Jan to 30 Sep 2021. Minimum 30 guests per booking. Vessels chosen subject to minimum numbers. Not valid on public holidays, special event days or with any other group discount.

Party Buffet Menu

From the Buffet

Individually served classic prawn cocktail

Chicken thigh fillet, hint of oregano, fresh lemon rind finely grated with tzatziki dip

South Australian chat potatoes roasted in extra virgin olive oil, seasoned with fresh rosemary, garlic & rock salt

Salads

Green leaves with Hastings valley feta, cucumber and marinated sun-dried tomatoes

Traditional creamy coleslaw, chopped cabbage, carrots, celery and creamy vinaigrette dressing

Caesar salad, Romaine lettuce and croutons dressed with lemon juice, olive oil and shaved parmesan

Served with

Fresh crusty baked bread rolls

Party Cocktail Menu

Appetiser Platters at Tables

Freshly cut vegetable platters served with dips; carrot, celery, cherry tomatoes, red & green capsicums and lavosh bread

Canapés served

Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes

Spinach and ricotta filo pastries

Mini roasted vegetable frittatas

Salt and pepper squid, aioli dipping sauce

Mini savoury pies (peppered beef, chicken and vegetable, lamb with rosemary)

Vegetarian samosas with fruit chutney

Beverage Package

Toohey's New

Hahn Premium Light

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

Tyrrell's Moore's Creek – Shiraz (NSW)

Tyrrell's Moore's Creek – Sparkling Brut (NSW)

Soft Drinks & Fruit Juices

*Upgraded beers, wines, spirits available – Please ask for pricing.

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.