

SYDNEY HARBOUR

CHRISTMAS PARTIES


CAPTAIN COOK
CRUISES



FROM
\$125
PER
PERSON*

Christmas Celebration from \$125pp

- 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 \$125pp

- 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 50 to 700 guests.

Christmas Celebration Package

- 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 2019

- 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 \$120.00 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 2019. Vessel chosen subject to minimum numbers. Not valid on public holidays or special event days, or with any other group discounts.

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

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 (NSW)
Soft Drinks & Fruit Juices

*Upgraded beverage packages 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.

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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