

SYDNEY HARBOUR

CHRISTMAS PARTIES DINNER


CAPTAIN COOK
CRUISES



DINNER FROM
\$95
PER
PERSON*

Christmas Parties Dinner from \$95pp

- Shared cruises
- Minimum 4 guests
- Buffet or à la carte dining
- Live music or DJ
- Individual seating or shared tables
- Great value bar packages
- Valid 15 Nov to 24 Dec 2019

See attached for details

*Conditions apply



61 2 9206 1111
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captaincook.com.au

CHRISTMAS PARTIES DINNER



Christmas Parties – Dinner from \$95pp

- Shared cruises
- Minimum 4 guests
- Buffet or à la carte dining
- Live music or DJ
- Individual seating or shared tables
- Great value bar packages
- Valid for travel 15 November to 24 December 2019

Book early and secure the best date, at the best price for your Christmas Party Dinner Cruise aboard the spectacular MV Sydney 2000.

Selected Friday & Saturday nights

Christmas Party Buffet Dinner & DJ

- Buffet Dinner, DJ entertainment, bon-bons & party style seating at shared tables
- Cruise aboard MV Sydney 2000 Show Deck*
- Fri-Sat 7.30pm – 11.00pm, Darling Harbour, King Street Wharf No.1
- Departures: 22, 23 & 30 November, 06, 07, 13, 14, 20 & 21 December 2019
- Friday Nights - Special (min 4 guests) **\$99 per person**, normally \$139
- Saturday Nights - Special (min 4 guests) **\$115 per person**, normally \$139
- Standard Bar Package **\$32 per person**
- Celebrate Bar Package **\$42 per person**

Nightly

Captains Dinner

- 3-course a la carte dining, live band & individual table seating for your group
- Cruise board MV Sydney 2000*
- 7.00pm, Circular Quay, Wharf No.6
- 7.30pm, Darling Harbour, King Street Wharf No.1
- Departures: 15 November to 24 December 2019
- Return Circular Quay 9.30pm (Sun-Thu) / 10.30pm (Fri-Sat), Darling Harbour 10.00pm (Nightly) / 11.00pm (Fri-Sat)
- Monday to Thursday Nights - Special (min 4 guests) **\$95 per person**, normally \$169
- Friday & Sunday Nights - Special (min 4 guests) **\$116.10 per person**, normally \$169
- Saturday Nights – Special (min 4 guests) **\$125 per person**, normally \$169
- Standard Bar Package **\$32 per person**
- Premium Bar Package **\$42 per person**

How to Book

- Book online at captaincook.com.au and enter promo code **CRACKER** at the check-out page or call 02 9206 1111. Ensure you have selected a minimum of 4 guests.

CONDITIONS: Date changes and cancellations are not permitted. Cannot be combined with any other offer. Payments are final and non-refundable. Valid for sale for a limited time only and subject to change without notice. Limited availability - only a select number of tickets are available at this price on any date. May not be available on all dates within the validity period. 4-14 passengers - Payment in full is required at time of booking. 15 or more passengers - 20% deposit at time of booking and balance payable two weeks prior to sailing. Agent commission limited. Refer website for full conditions.

CHRISTMAS PARTIES DINNER



Christmas Parties

Dinner Specials Calendar 2019

Minimum 4 passengers

Special payment & cancellation conditions apply

Per person			November				December						
Bar Package		Mon-Thu 17Nov-24Dec	Fri 22	Sat 23	Fri 29	Sat 30	Fri 06	Sat 07	Fri 13	Sat 14	Fri 20	Sat 21	
Christmas Party Buffet & DJ Dinner	Standard	\$32	n/a	\$99	\$115	n/a	\$115	\$99	\$115	\$99	\$115	\$99	\$115
	Celebrate	\$42											
		Normally \$139											
Captains Dinner	Standard	\$32	\$95	\$116.10	\$125	\$116.10	\$125	\$116.10	\$125	\$116.10	\$125	\$116.10	\$125
	Premium	\$42											
		Normally \$169											

Sydney 2000 & Premium Vessels



*From time to time, due to maintenance and scheduling, vessels may change. Vessels may include John Cadman 2 or Captain Cook 3.

CHRISTMAS PARTIES DINNER



Sample Menus

Sample Menu only and subject to change – visit the website for latest updates

Captains Dinner

Entrée

- Fresh cooked Tiger prawns shaved fennel, dill, capers with black caviar dressing (GF)
- Sweet potato & pumpkin with shredded kale and couscous, fragrant herb vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)
- Ravioli pasta filled with spinach and ricotta, salsa Napolitana with grana padano cheese (V)

Main Course

- Grilled Barramundi fillet accompanied by seasonal vegetables, served with capers and lemon oil (GF)
- Australian southern highlands beef tenderloin fillet served with sautéed mushrooms and rich jus
- Kale stuffed chicken breast with fresh beans, Dutch carrots and chicken jus
- Tian of Mediterranean vegetables with olive polenta and tomato salsa (V-GF)

Dessert

- Orange flourless cake: orange indulgence served with butterscotch sauce (GF)
- Malibu and coconut slice: almond and lime zest sponge with whipped Malibu ganache and mango confit. Finished with white chocolate and roasted coconut texture and mango agar gel
- Coffee Opera layers of almond and roasted hazelnut joconde, coffee butter cream and dark chocolate ganache, finished with a dark chocolate glaze and chocolate coffee bean

Christmas Party Buffet Dinner

From the Buffet

- Leg of Champagne Ham served with a selection of mustards & relishes
- Roasted Breast of Turkey with cranberry sauce
- Baked Barrumundi
- Prawns served with dipping sauce
- Roast Chicken with rich gravy
- Vegetable Lasagne
- Steamed seasonal vegetables
- Roasted Chat potatoes seasoned with rosemary, garlic & rock salt

Salads

- Selection of four salads from the following
- Mediterranean salad of mixed leafy greens, olives, feta cheese, cucumber and onion
 - Traditional Caesar salad of croutons, shaved parmesan, bacon lardons and dressing
 - Coleslaw of cabbage, carrots, capsicum and celery
 - Beetroot Salad
 - Bean Salad or mixed beans, onion and vinaigrette
- Fresh crusty bread rolls

Dessert

- Chef's selection of cakes
- Fresh seasonal fruit

Sample menu and subject to change. Our buffet offers gluten free and vegetarian choices. All meals are prepared onboard our vessels and our kitchen team have limited time to serve the menus. Requests made in advance for special dietary (glutenfree, nut-free, dairy-free), substitutions and modifications of menus on board our cruises will therefore be politely declined. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

CHRISTMAS PARTIES DINNER



Sample Bar Packages

Sample selection only and subject to change

Premium

Sparkling

Tyrrell's Moore's Creek Sparkling

White Wine

Tyrrell's Moore's Creek Semillon

Sauvignon Blanc

Tyrrell's Moon Mountain

Chardonnay

Tempus Two Copper Prosecco

Pewsey Vale Rhine Riesling

Two Thumbs Sauvignon Blanc

Lost Block Sauvignon Blanc

Red Wine

Tyrrell's Moore's Creek Shiraz

Black Label Cabernet Sauvignon

Mawson's Cabernet Sauvignon

Ninth Island Pinot Noir

Churchview Silverleaf Rose

Beer

Toohey's Extra Dry

Corona

James Squire "One Fifty Lashes"

Pale Ale

Little Creatures Pale Ale

James Boag's

Heineken

Hahn Premium Light

Cider

5 Seeds Crisp Apple

Kirin Fuji Apple

Other

Soft drinks and fruit juices

Celebrate

Sparkling

Tyrrell's Moore's Creek Sparkling

Brown Brothers Zibibbo Rosa (Pink)

White Wine

Tyrrell's Moore's Creek -

Semillon Sauvignon Blanc

Tyrrell's Moon Mountain -

Chardonnay

Beelgara Winemakers Selection -

Pinot Grigio

Red Wine

Tyrrell's Moore's Creek Shiraz

Churchview Silverleaf Rose

Mawson's Cabernet Sauvignon

Beer

Toohey's New Draught

Hahn Premium Light

Heineken

James Boag's

Other

Soft drinks and fruit juices

Standard

Sparkling Wine

Tyrrell's Moore's Creek Sparkling

White Wine

Tyrrell's Moore's Creek Semillon

Sauvignon Blanc

Red Wine

Tyrrell's Moore's Creek Shiraz

Beer

Toohey's New

Hahn Premium Light

Other

Soft Drinks & Fruit Juices

Bar packages must be pre-purchased for all passengers in the group and cannot be selected for individual passengers. Children under 18 years must be accompanied by paying adults and are served unlimited soft drinks and fruit juices. Service of all alcohol is subject to responsible service of alcohol provisions.