

SYDNEY HARBOUR

CHRISTMAS PARTIES LUNCH


CAPTAIN COOK
CRUISES



LUNCH FROM
\$65
PER
PERSON*

Christmas Parties Lunch from \$65pp

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

See attached for details

*Conditions apply



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CHRISTMAS PARTIES LUNCH



Christmas Parties – Lunch from \$65pp

- Shared cruises
- Minimum 4 guests
- Buffet or à la carte dining
- Live music, commentary or relaxed
- 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 Lunch Cruise. Choose between buffet or a la carte dining, entertainment, seating and duration options to suit everyone.

Selected Friday & Saturday

Christmas Party Buffet Lunch & Drinks (approx. 3 ½ hours with live music and drinks)

- Buffet lunch, standard bar, live music, bon-bons & party style seating at shared tables
- Cruise aboard our premium vessels*
- 12noon - 3.30pm Darling Harbour, King Street Wharf No.1
- Departures: 06, 07, 13, 14, 20 & 21 December 2019
- Friday & Saturday - Special (min 4 guests) **\$115 per person including bar package**, normally \$149
- Standard Bar Package **Free of Charge**
- Celebrate Bar Package **\$18 per person**

Daily: 15 November to 24 December 2019 specials

Long Lunch (approx. 3 ¼ hours)

- 3-course a la carte dining & individual table seating for your group
- Cruise board MV Sydney 2000*
- 12.30pm – 3.45pm, Circular Quay, Wharf No.6
- 12 noon – 3.30pm, Darling Harbour, King Street Wharf No.1
- Monday to Thursday - Special (min 4 guests) **\$79 per person**, normally \$109
- Friday to Sunday - Special (min 4 guests) **\$89 per person**, normally \$109
- Standard Bar Package **\$32 per person**
- Premium Bar Package **\$42 per person**

Daily: 15 November to 24 December 2019 specials

Sydney Harbour Buffet Lunch (approx. 1 ¾ hours sightseeing with commentary)

- Seafood buffet lunch, commentary & individual table seating for your group
- Cruise board MV Sydney 2000*
- 12.30pm – 2.15pm, Circular Quay, Wharf No.6
- 12 noon – 1.45pm, Darling Harbour, King Street Wharf No.1
- Monday to Thursday - Special (min 4 guests) **\$65 per person**, normally \$99
- Friday to Sunday - Special (min 4 guests) **\$69 per person**, normally \$99
- Standard Bar Package (max 1 ½ hours) **\$22 per person**, normally \$32
- Premium Bar Package (max 1 ½ hours) **\$37 per person**, normally \$42

Continued

CHRISTMAS PARTIES LUNCH



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

Lunch Specials Calendar 2019

Minimum 4 passengers

Special payment & cancellation conditions apply

Per person				Mon-Thu	Fri	Sat	Sun
Christmas Party Buffet Lunch			November	n/a	n/a	n/a	n/a
			December	n/a	06, 13, 20	07, 14, 21	n/a
	Standard	FREE		n/a	\$115	\$115	n/a
	Celebrate	18					
Normally \$149							

Per person				Mon-Thu	Fri	Sat	Sun
Long Lunch			November	18, 19, 20, 21, 25, 26, 27, 28,	15, 22, 29	16, 23, 30	17, 24,
			December	02, 03, 04, 05, 09, 10, 11, 12, 16, 17, 18, 19, 23, 24	06, 13, 20	07, 14, 21	01, 08, 15, 22
	Standard	32		\$79	\$89	\$89	\$89
	Premium	42					
Normally \$109							

Per person				Mon-Thu	Fri	Sat	Sun
Buffet Lunch			November	18, 19, 20, 21, 25, 26, 27, 28,	15, 22, 29	16, 23, 30	17, 24,
			December	02, 03, 04, 05, 09, 10, 11, 12, 16, 17, 18, 19, 23, 24	06, 13, 20	07, 14, 21	01, 08, 15, 22
	Standard (1 ½ hrs)	22		\$65	\$69	\$69	\$69
	Premium (1 ½ hrs)	37					
Normally \$99							

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 LUNCH



Sample Menus

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

Long Lunch 3-course*

*No pre-selection required

Entrée

- Fresh cooked Tiger prawns, shaved fennel, dill, capers with black caviar dressing (GF)
- Ravioli pasta filled with spinach and ricotta, salsa Napolitana with grana Padano cheese (V)
- Sweet potato & pumpkin with shredded kale & couscous, and a fragrant herb vinaigrette dressing,

Main Course

- Grilled Barramundi served with seasonal vegetables, 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 and Dutch carrots
- Tian of vegetables with olive polenta and tomato salsa (V-GF)

Dessert

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

Christmas Party Buffet Lunch

From the Buffet

- Leg of Champagne Ham served with a selection of mustards & relishes
- Roasted Breast of Turkey with cranberry sauce
- Baked Barramundi
- 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

Sydney Harbour Buffet Lunch

Seafood Selections

- Chilled Sydney Rock Oysters
- Ocean prawns
- Smoked salmon

Fresh 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
 - Honey Mustard baby Potatoes with Almonds

International Selections

- Roast of the Day - Beef, Lamb or Ham
- Chicken drumettes
- Vegetarian curry
- Steamed rice
- Fresh crusty bread rolls

Desserts

- Cheese board – cheddar, blue, fig jam and crackers
- Seasonal fresh fruit
- Selection of cakes

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 (gluten/nut/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 LUNCH



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.