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Welcome Aboard

Cruise the shimmering waters of Sydney Harbour aboard
Captain Cook III - a state of the art 35-metre cruiser. A unique venue with an
everchanging backdrop to complement your unforgettable wedding day.

Packages

Cocktail Package

- ★5 Hours cruising on stunning Sydney Harbour
- ★ Cocktail tables and bar stools
- ★ White linen clothed cake and gift tables
- ★ Use of on-board sound system, including microphone for speeches
- ★ Professional waitstaff and cruise director
- ★ Professional wedding coordinator

Food & Beverage

- ★ 8 canapés + 2 substantial canapés + 1 dessert canapé
- ★ Classic beverage package including beer, wine, sparkling and non-alcoholic options
- ★ Wedding cake cut and served on platters

Banquet Package

- ★ 5 Hours cruising on stunning Sydney Harbour
- ★ Clothed tables and Tiffany chairs
- ★ Cake table and gift table
- ★ White linen clothed bridal table
- ★ Use of on-board sound system, including microphone for speeches
- ★ Professional waitstaff and cruise director
- ★ Professional wedding coordinator

Food & Beverage

- ★ 2 Canapés served on arrival
- ★ 3 Course alternate serve menu including entrée, main and dessert (Option to swap dessert for dessert station with mini desserts)
- ★ Classic beverage package including beer, wine, sparkling and non-alcoholic options
- ★ Wedding cake cut and served on platters

Optional Extra

- * Welcome cocktail on arrival.
- 🖊 Cheese station Antipasto Station
- Dessert Station with chocolate truffles
- Beverage upgrades
- ★ Spirits upgrade





3-Course Scated & Served Menu

CANAPÉS ON ARRIVAL (Choice of two)

Spinach & ricotta filo pastries
Arancini balls
Small Aussie pies with tomato sauce
Mini goat's cheese and onion tartlets

FNTRÉF

Tiger prawns with shaved fennel, dill, capers & black caviar dressing (GF) Mélange of sweet potato & pumpkin with shredded kale & couscous, vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V) Spinach & ricotta light ravioli with salsa Napolitana & aged Italian Grana Padano (V) Bresaola Wagyu, rocket & Italian parsley, extra virgin olive oil, shaved Parmigiano & caramelised balsamic vinegar

MAINS

Barramundi fillet, gremolata rub, with a vegetable medley & lemon infused oil Australian eye fillet centre cut served with rich seeded mustard jus Chicken suprême filled with wilted rocket, spinach & pumpkin, seasoned with lemon myrtle & white pepper

Middle Eastern slow cooked eggplant with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (V-GF)

DESSERT

Raspberry yoghurt finger: cornflake crunch with raspberry jam & yoghurt mousse, finished with white chocolate spray & freeze-dried raspberry

Exotic stone: coconut mousse with a tropical crémeux insert on an almond sablé with passion fruit marshmallow

Chocolate caramel: light chocolate, cheesecake & smooth caramel with dark chocolate glacé & Belgium chocolate disc

Lime twist: lemon & lime citrus mousse on a biscuit base

Chocolate raspberry fudge tart: smooth chocolate ganache with raspberries (GF)

Gournet Food Stations

CANAPÉS ON ARRIVAL

Petit pies served with tomato & onion jam (peppered beef, chicken & vegetable, lamb & rosemary)

Smoked salmon roulade, crème Fraiche on crostini

GRAZING STATIONS

Individually served classic prawn cocktail

Honey roasted leg ham with relishes mustard, soft rolls served with a rocket & parmesan salad and slaw with Chipotle.

Salad of poached chicken, rocket, sweet potato, feta, pine nuts

Salad of ocean trout, honey mustard, baby potatoes and walnuts

Roasted vegetable and ricotta frittata

Pumpkin and quinoa with coconut, seeds and fresh herbs in a refreshing mint sauce Freshly baked bread rolls

DESSERT

Chef's chocolate cake served with berry coulis Fresh seasonal fruit platter

Menu is subject to change due to seasonal availability.
(V) Vegetarian (G) Gluten Free



Beverage Package

CLASSIC BAR PACKAGE

An open bar is included in all of our packages which consists of:

Young Henry's Lager & James Boags Premium Light

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

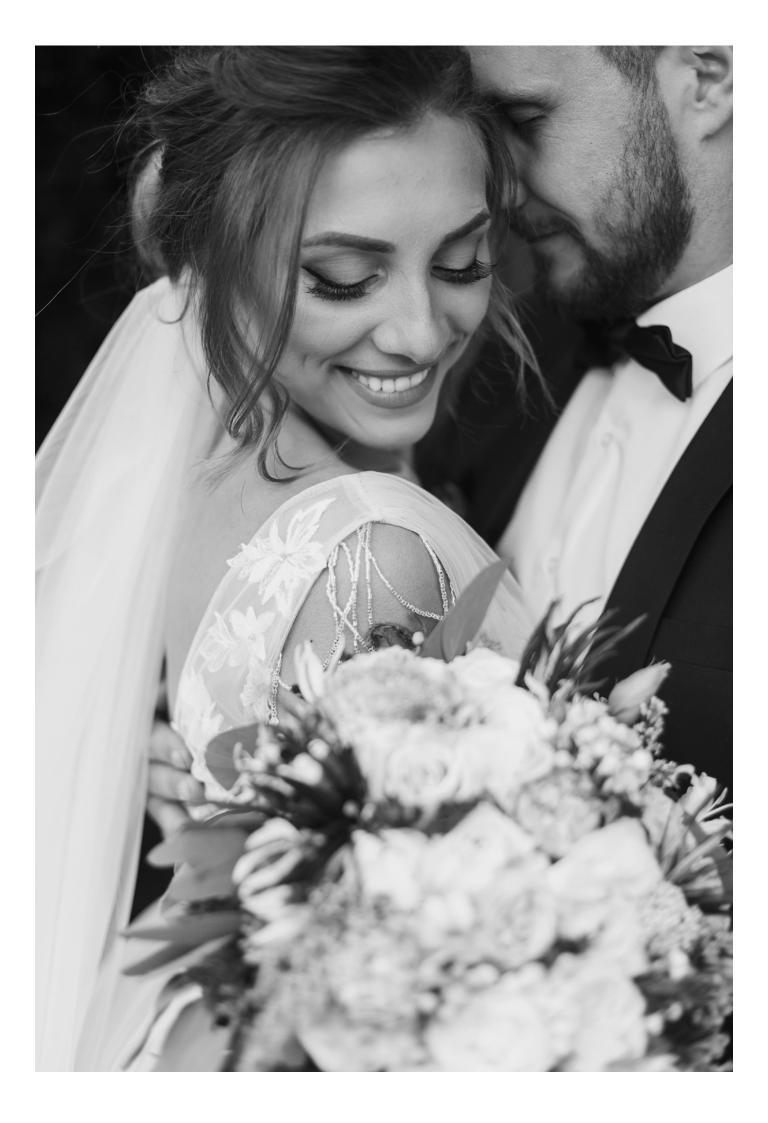
Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek Shiraz (NSW)

Soft drinks & juices

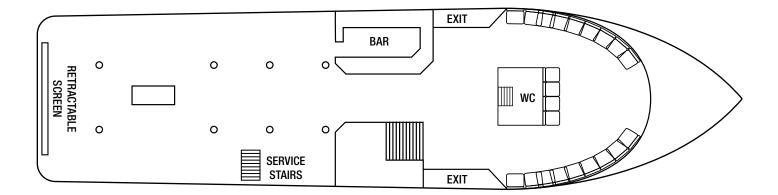
Upgraded wine and spirits packages available on request





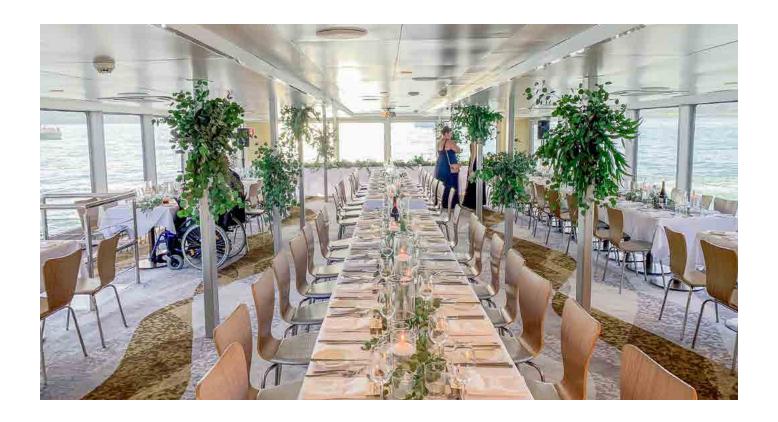
THE LOWER DECK

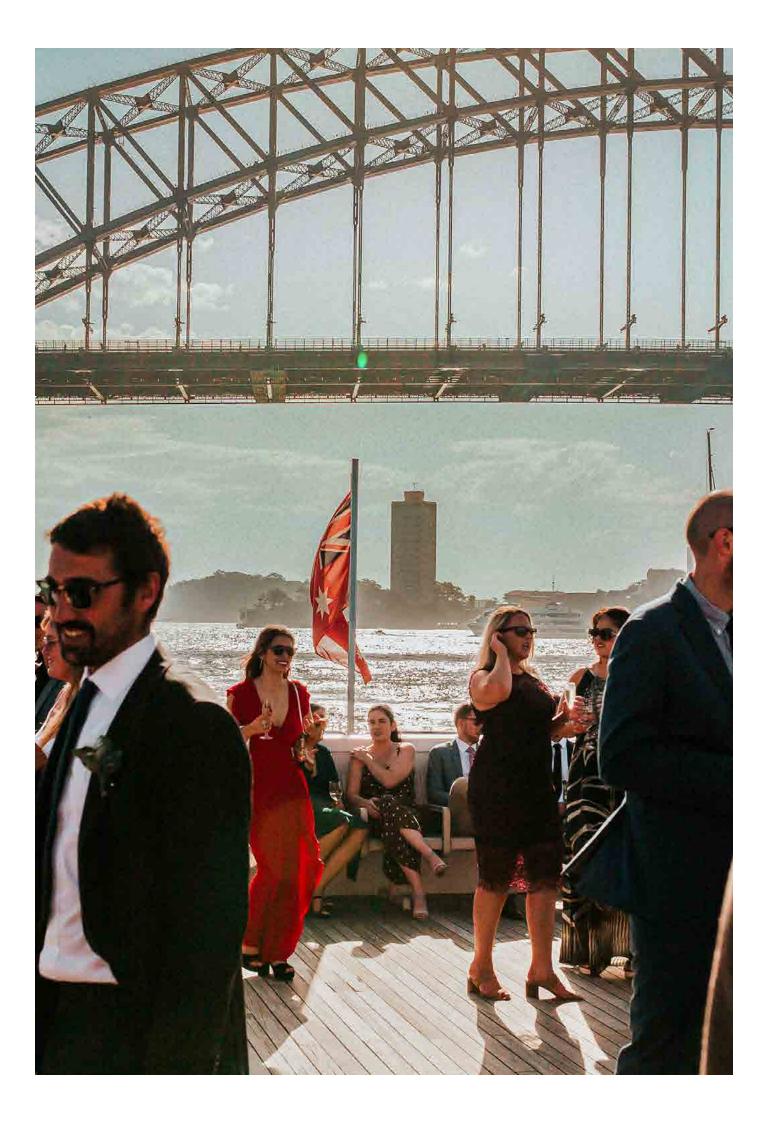
The Lower Deck features a spacious main deck dining area with floor to ceiling windows offering uninterupted views of spectacular Sydney Harbour. Stylishly designed with an open plan deck provides the perfect canvas for weddings of up to 150 guests.



Features

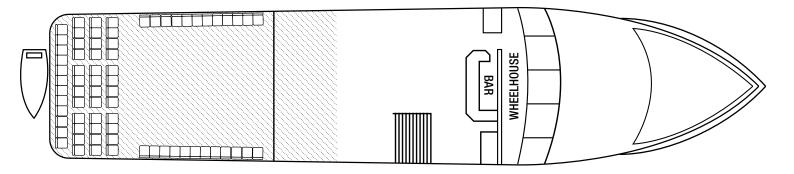
- ★ Formal dining up to 130 guests
- ★ Cocktail up to 170 guests
- ★ Dance floor
- ★ Airconditioning
- ★ Sound system
- ★ Fully wheelchair accessible lower deck only





THE UPPER DECK

The Upper Deck offers panoromic views of Sydney Harbour from the expansive outer deck providing a versatile entertaining space and the perfect setting for a spectacular wedding ceremony. This deck features both covered and uncovered outdoor deck as well as a second bar and a further option for a dance floor.



Features

- ★ Expansive outdoor deck (covered and uncovered)
- ★ Panoramic views of Sydney Harbour
- ★ Dance floor
- ★ Back-lit bar
- ★ Airconditioning
- ★ Sound system



FAQs



How long is the cruise?

Our wedding packages are five hours. However Captain Cook III can cruise for as long as you require. Additional time is calculated in hour increments and includes hire, staffing and beverage costs.

Where does Captain Cook III Cruise?

Captain Cook III will cruise through most of the Harbour from Homebush Bay to Watsons Bay taking in all the Harbour highlights. Alternatively routes can be arranged at the clients request.

Can Captain Cook III stay in one place instead of cruising?

Yes. The vessel can stay anchored for your wedding. Taronga Zoo is the most popular location as it allows panoramic views of the Harbour in a quiet, private area.

How stable is Captain Cook III?

Due to its weight and size, Captain Cook III is very stable when cruising the Harbour. As with all vessels on the water it will move, but the motion is very soft and comfortable.

General

Deposit and Final Payment Requirements

A written confirmation and catering agreement will be forwarded to you upon confirmation of your booking. A deposit of 20% is required to secure your booking, based on the anticipated number of guests. Final guest numbers and payment are due no less than 7 working days prior to the date of your function.

Public Holidays

25% surcharge on public holidays. Price on application for special event days.

Minimum Numbers

Pricing is based on minimum adult numbers and apply to final invoicing. If your guest numbers fall short of the minimum, the minimum must still be paid for.

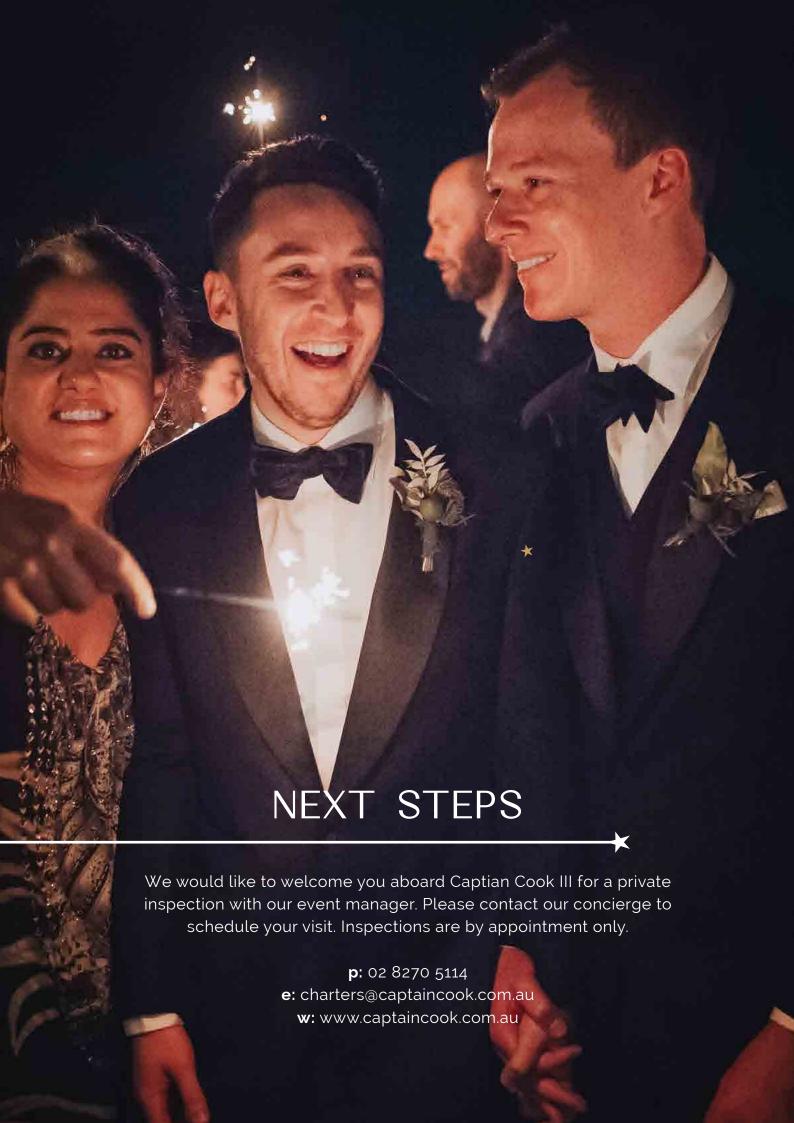
Do you have wheelchair access?

Yes. the lower deck is wheelchair accessible.

Is there parking at the Wharf?

There are plaenty of parking options at King Street Wharf with Wilson carparks on Kent St and Sussex St. Remember to check the time your carpark closes.



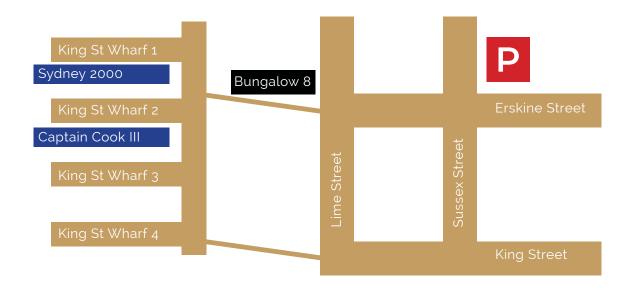


ACKNOWLEDGEMENTS

We acknowledge and pay respects to the past, present and future traditional custodians and elders of the land and water we operate on, especially to the Gadigal people of the Eora Nation.

WHERE TO FIND US

Captain Cook III is located at King Street Wharf 2, Darling Harbour, Sydney NSW 2000







We look forward to welcoming you aboard Captain Cook III

