



John Cadman II

WEDDING PACKAGES 2021-2022

JOHN CADMAN II

Perfect for larger events, the spacious interior boasts modern and sophisticated decor throughout.



Celebrate with 360-degree water views from your private floating oasis on Sydney Harbour. Enjoy breath taking views and award-winning quality and service from your air-conditioned, all-weather, venue that is guaranteed to capture the perfect romantic sunset from any angle.

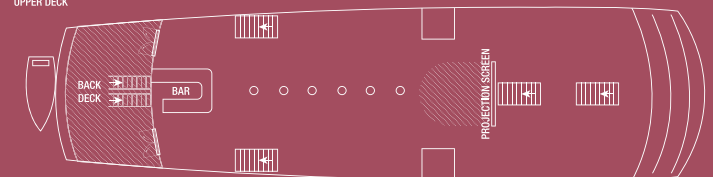
CHARTER GUIDE

All packages for the John Cadman II are based on 5-hour duration. An extensive menu and bar options accompany these packages. Should you require something a little different, please contact our Events Team. We provide for banquet style seating (rectangle tables) for up to 160 people on the John Cadman II.

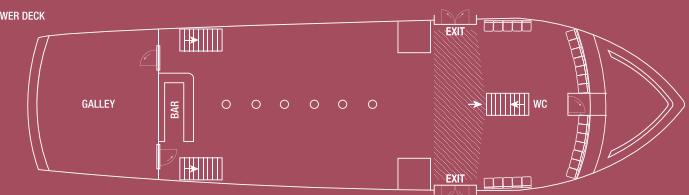
- Two restaurant decks, two bars, dance floor & galley
- Open top deck & covered aft cocktail deck
- Modern energy efficient lighting
- Below table height windows

DECKPLAN

UPPER DECK



LOWER DECK



Inclusions

All packages include the following items. Should you require something a little different, please contact us.

- ✓ 5 hours cruising on Sydney Harbour
- ✓ 5-hour DJ entertainment
- ✓ Canapes on arrival
- ✓ Your choice of menu
- ✓ Open bar of beer, wine, sparkling wine & soft drinks

- ✓ White linen cloths and chaircovers with sash
- ✓ Professional waitstaff and Cruise Director
- ✓ Professional wedding coordinator
- ✓ Room set up and table card name tag placement
- ✓ Flower centrepiece & table lamps for tables
- ✓ All-weather ceremony set up if required
- ✓ Cake cut, served to guests on platters
- ✓ Use of on-board sound system, including microphone

GET A TAILORED QUOTE

Contact us for a personalised quote.
Email angelinab@captaincook.com.au
Call +61 2 8270 5114

Celebration Table Sharing Menu

Canapés (Select 4 choices)

- Roast beetroot & goats cheese tarlets
- Petit pies served with tomato jam
- Vegetarian samosas with fruit chutney
- Smoked Salmon bruschettas
- Spinach and ricotta filo pastries
- Mushroom Arancini with truffle aioli
- Vegetable rice paper rolls
- Duck pancakes with Hoisin dressing
- Mini Beef Sliders with Asian slaw

Shared Main Platters (Select 2 choices)

- 12-hour-cooked lamb shoulder with

rosemary potatoes and seasonal greens

- Nonna's pork and beef meatballs with napolitana sauce and pasta
- Barramundi with sautéed peas, chat potatoes, bacon lardons and sauce verge
- Seared beef tenderloin with Italian mash, pearl onions and carrots
- Seared Salmon fillet with saffron potatoes, asparagus, and lemon oil (GF)
- Mediterranean chicken fillet, couscous with Semillon jus (GF)
- Eastern grilled eggplant with capsicum, baba ganoush, zucchini, asparagus, pumpkin, chickpea puree and yoghurt

All served with your choice of

Green salad with capsicum, cucumber, Spanish onion & tomatoes

OR

Pumpkin and quinoa salad with shredded kale, cranberries and crushed walnuts

Dessert Platters (Select 1 choice)

- Tiramisu amaretto biscuits dipped in coffee, with cream and cocoa
- Coconut mousse, tropical crèmeux on almond sable & passion fruit marshmallow
- Mini Cannoli alla crema and fruit tartlets
- Australian cheese and fruit platter



3-course Seated & Served Menu

Canapés on arrival *(Choose 2)*

- Spinach & ricotta filo pastries
- Arancini balls
- Petit pies served with tomato & onion jam
- Mini goat's cheese and onion tartlets

Entrée

- Smoked salmon with herb salad of dill, lime, Sicilian capers & Cornichons (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)

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

- Exotic stone: coconut mousse with a tropical crèmeux 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)
- Tiramisu Tower: Amaretto biscuits dipped in coffee, layered with soft cream & flavoured with cocoa



Full alternate service. Please choose 2 entrée, 2 mains and 2 desserts. Your selection will be served to all guests.



Cruising Stations Menu

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





Bar Package

Preferred Suppliers

OPEN BAR PACKAGE

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

- James Boags Premium & Hahn Premium Light
- Tyrrell's Moore's Creek Brut Sparkling (NSW)
- Tyrrell's Premier Chardonnay Semillon (NSW)
- Tyrrell's Premier Shiraz Cabernet Malbec (NSW)
- Soft drinks & juices

Upgraded wine and spirits packages available on request

WEDDING CELEBRANT

Beverly Simmons | Hurtado

beverly@yourcelebrantandceremony.com

Phone 02 9315 5050 | Mobile 0430 035 058

LIVE ENTERTAINMENT

Peter Henwood | Acts On Show

peter@actsonshow.com

Phone 02 9973 4149

Terms & Conditions

Children prices for all packages

Children 4-15 years of age - \$89 per child. Children under 4 years of age - no charge (no meal provided). Children's pricing is applicable once the minimum of 100 adults has been reached.

Public Holidays

20% surcharge on public holidays. Price on application for special event days.

Additional Charge

Wharf usage fee of \$130 flat rate will apply to selected wharves.

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.

Decorations

We are happy to offer any advice regarding decorations and theme. We do not allow glitter, fairy dust, rice or confetti.

Food & Beverage Requirements

All menus and beverage choices must be confirmed with the Wedding Coordinator approximately 4 weeks prior to the booked wedding day. Any special dietary requirements must also be specified at this time.



Captain Cook Cruises Wedding Compendium
02 8270 5114 - angelinab@captaincook.com.au
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