



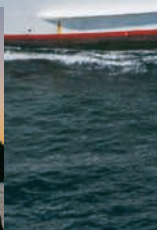
*Private Dining Rooms*

**WEDDING PACKAGES 2021-2022**



## PRIVATE DINING ROOMS

With a private balcony and panoramic viewing windows, these rooms offer intimate private space for your wedding.



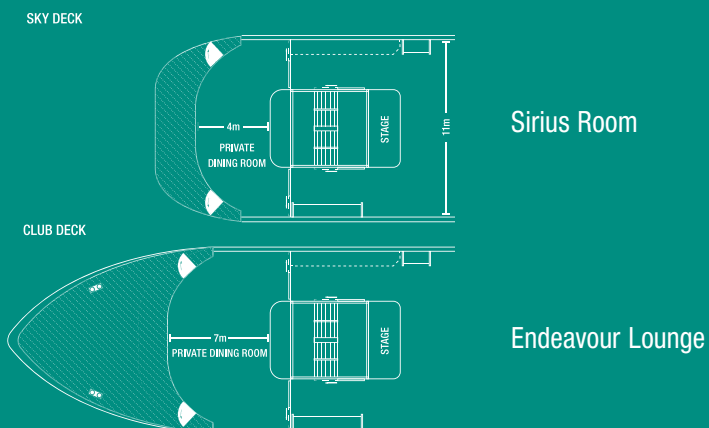
Our flagship vessel MV Sydney 2000 operates our daily restaurant cruises and is the most prestigious cruising vessel on Sydney Harbour, featuring two private dining rooms that you can book exclusively. Celebrate and enjoy breathtaking views from your floating oasis and award-winning quality service from a venue which guarantees to capture a perfect romantic and unique setting.

## CHARTER GUIDE

All packages for the Private Rooms on Sydney 2000 are based from 3 hours. A 3-course menu and bar options accompany these packages. Should you require something a little different, please contact our Events Team.

- Two choices of private room: Endeavour Lounge (40-80 guests) and Sirius Room (20-36 guests)
- Exclusive room hire with service crew
- Option to conduct your wedding ceremony on-board

## DECKPLAN



# Inclusions

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

- ✓ 3 hours cruising on Sydney Harbour
- ✓ 3-course plated menu
  - Sirius room: 20-36 guests - a la carte menu
  - Endeavour lounge: 40-80 guests - alternate service
- ✓ Open bar of beer, wine, sparkling wine & soft drinks

- ✓ White linen cloths
- ✓ Professional wait staff 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 table

## GET A TAILORED QUOTE

Contact us for a personalised quote.  
Email [angelinab@captaincook.com.au](mailto:angelinab@captaincook.com.au)  
Call +61 2 8270 5114





# Lunch cruise

## Menu

### *Entrée (choice of 2 for Endeavour)*

- Smoked salmon with herb salad of dill, lime, Sicilian capers & Cornichons (GF)
- Mélange of sweet potato & pumpkin with shredded kale & couscous and vinaigrette dressing (V)
- Spinach & ricotta light ravioli with salsa Napolitana & Italian Grana Padano (V)

### *Main (choice 2 for Endeavour)*

- Barramundi fillet, gremolata rub, with a vegetable medley & lemon infused oil
- Australian tenderloin 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, zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (V-GF)

### *Dessert (choice 2 for Endeavour)*

- Exotic stone – coconut mousse with crèmeux insert on an almond sablé with passion fruit marshmallow
- Chocolate caramel – light chocolate, cold set cheesecake & smooth caramel inner layer with dark chocolate mirror glacé
- Tiramisu Tower - Amaretto biscuits

dipped in coffee, layered with soft cream & flavoured with cocoa

## Service

### *Sirius room (20 - 36 guests)*

- 3-course alternate service menu
- Endeavour lounge (40 - 80 guests)*
- 3-course a la carte menu

## Timings

### *Circular Quay Wharf No.6*

- From 12.30pm to 3.30pm

### *Darling Harbour King St Wharf No.1*

- From 12.00pm to 3.00pm





# Dinner cruise

## Menu

*Entrée (choice of 2 for Endeavour)*

- Smoked salmon with herb salad of dill, lime, Sicilian capers & Cornichons (GF)
- Mélange of sweet potato & pumpkin with shredded kale & couscous and vinaigrette dressing (V)

- Spinach & ricotta light ravioli with salsa Napolitana & Italian Grana Padano (V)

*Main (choice 2 for Endeavour)*

- Barramundi fillet, gremolata rub, with a vegetable medley & lemon infused oil
- Australian tenderloin 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, zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (V-GF)

*Dessert (choice 2 for Endeavour)*

- Exotic stone – coconut mousse with crèmeux insert on an almond sablé with passion fruit marshmallow

- Chocolate caramel – light chocolate, cold set cheesecake & smooth caramel inner layer with dark chocolate mirror glacé

- Lime twist – lemon and lime citrus

- mousse with a smooth lime centre on a buttery biscuit base

## Service

*Sirius room (20 - 36 guests)*

- 3-course a la carte menu

*Endeavour lounge (40 - 80 guests)*

- 3-course alternate service menu

## Timings

*Circular Quay Wharf No.6*

- From 5.30pm to 9.30pm

*Darling Harbour King St Wharf No.1*

- From 5.00pm to 9.00pm





# Bar Package

## 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*

# Preferred Suppliers

## WEDDING CELEBRANT

Beverly Simmons | Hurtado

[beverly@yourcelebrantandceremony.com](mailto:beverly@yourcelebrantandceremony.com)

Phone 02 9315 5050 | Mobile 0430 035 058

## LIVE ENTERTAINMENT

Peter Henwood | Acts On Show

[peter@actsonshow.com](mailto:peter@actsonshow.com)

Phone 02 9973 4149





# Terms & Conditions

## Children prices for all packages

Children 4-15 years of age - \$79 per child. Children under 4 years of age - no charge (no meal provided).

## Public Holidays

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

## Additional Charge

Prices are based on minimum 20 guests (Sirius room) and 40 guests (Endeavour room). Room hire fee of \$350-\$500 applies if minimum number are not met.

## 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](mailto:angelinab@captaincook.com.au)  
King Street Wharf No.1, Darling Harbour NSW 2000

