

SYDNEY HARBOUR

Private Dining Rooms



ABSOLUTE WATERFRONT

Book a private dining room onboard Sydney 2000 and enjoy 360° water views, great dining and your own private balcony. Ideal for private business lunches, corporate entertaining and special

INCLUSIONS

- Private room hire & cocktail deck
- Bar package
- Dinner from \$145pp
- See attached for details

from

\$145

per person

*Conditions apply



61 2 8270 5136
charters@captaincook.com.au
captaincook.com.au


CAPTAIN COOK
CRUISES

CHARTERS & EVENTS



Private Dining Rooms

- Private room hire & exclusive balcony
- Friday & Saturday nights
- 4 course Dinner & Bar Package
- Optional upgrades to enhance your event

Our flagship vessel, 'MV Sydney 2000' operates our scheduled day and evening cruises and is the most prestigious cruising restaurant on Sydney Harbour.

Enjoy million-dollar views from your own private dining room with window surrounds and open cocktail deck.

Dinner Cruise

\$145 per person

Exclusive Private Dining Dinner Package Includes

- Up to 3.5 hours cruising departing Darling Harbour at 7pm or 7.30pm Circular Quay
- Your own private dining room and open cocktail deck room hire with dedicated hospitality crew
- 4-course a la carte Starlight Dinner Menu and Standard Beverage Package
- Background music, use of onboard sound system to play your own device

Valid for travel 01 April to 30 October 2022

- Departs every Friday and Saturday night
- \$145.00 per person (minimum 25 guests applies)
- Sirius Saloon seats up to 36 guests
- Endeavour Lounge seats up to 80 guests (minimum 30 guests applies)

Enhance your Event

- Food and Beverage upgrade options available

CONDITIONS: *Prices based on minimum guests as stated. Room Hire Fee will be added, or additional food & beverage spend will be required if minimum numbers not met. Valid for travel to 30 October 2022, not valid Public Holidays or on Special Event Days

4 Course Starlight Dinner Menu

Chef's selection of classic canapes to share

Entrée

Smoked salmon and apple salad with light chilli, lemon dressing and almond slivers (GF)

Warm lamb salad, baby greens, roasted pumpkin, kalamata olives, quinoa, feta cheese with
Dijon honey mustard dressing

Mélange of sweet potato & pumpkin with shredded kale & couscous, fragrant herb vinaigrette dressing
with rosemary, oregano, thyme, dried cranberries & crushed walnuts (VEG)

Main Course

Barramundi fillet, gremolata rub, vegetable medley & lemon infused oil (GF available)

Australian slow cooked Pork Belly served with Asian slaw and roasted cashew nuts

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

Dessert

Australian Classic Pavlova with fresh summer fruits and passionfruit coulis (V- GF)

Lemon Myrtle Cheesecake with mango compote (V)

Chocolate Raspberry Coconut Pebble with raspberry sauce (VEG)

V = Vegetarian / VEG = Vegan / GF = Gluten Free

Standard Beverage Package

The standard beverage package is included in the above and Dinner cruise

Toohey's New

James Boags Premium Light

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

Tyrrell's Moore's Creek – Shiraz (NSW)

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

Soft Drinks & Fruit Juices

Menu subject to seasonal variation. 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.

Premium Beverage Package

Upgrade \$22.50 per person for a 3-hour cruise

Tempus Two Copper Prosecco / Moscato
Soft Drinks & Fruit Juices

One White Wine

Jim Barry Watervale Riesling
Tai Nui Sauvignon Blanc
Aqulani Pinot Grigio
Tyrrell's Hunter Valley Chardonnay

One Red Wine

Fat Bastard Pinot Noir
Jim Barry Cabernet Sauvignon
Lunatic Heathcote Shiraz
Beyond Broke Road Rose

Two Beers/Cider

Heineken
Corona
James Squire 'One Fifty Lashes' Pale Ale
James Boag's Premium Light
Heineken 3
Little Creatures Pipsqueak Apple Cider

Spirits Package

House Spirits - \$36.00 per person for a 3 hour cruise

Kentucky Gentleman Bourbon, Highland Baron Scotch, Ice Vodka, Gordon's Gin, Bacardi Rum

Premium Spirits - \$48.00 per person for a 3 hour cruise

Canadian Club, Jim Beam, Johnny Walker Red, Jack Daniels, Wild Turkey, Hendricks Gin, Smirnoff Vodka,
Havana Club 3yrs old Rum

Enhance your Event!

Enhance your event with a range of Food and Beverage upgrades to spoil you and your guests!

Cocktail Upon Arrival

Enjoy a Cocktail upon arrival from your private deck and enjoy views of Sydney Harbour with your guests

From \$15pp

3 Canapes served upon arrival

\$15 per person

(additional canapes \$5 each)

Australian Seafood Platter

\$25 each platter

Fresh NSW oysters, Australian prawns, served with condiments and lemons

Served pre-Entrée, each platter serves approx 4, with 1 of each item per person

Australian Cheese Board

\$9.50 per person

Selections of goats cheese, manchego, bouche d'affinois & Tasmanian vintage cheddar. Accompanied with a selection of seasonal fruits and lavosh

Served pre-Entrée or post Dessert

Sides to accompany Mains

Sides served in a bowl, shared amongst 4 guests

Fat cut chips - \$2.50 per person

Herb Green Salad - \$5 per person

Cakeage Service

You are welcome to bring your own cake onboard to celebrate your occasion. Please let us know if you would like our Chefs to provide a cutting and plating service.

Each guest to receive a slice of your cake, dollop of whipped cream and drizzle of raspberry coulis

\$5 per person