

SYDNEY HARBOUR

# High Tea at Sea



## CELEBRATE AT SEA

Revive and re-imagine this tradition with a uniquely Australian twist. Celebrate a special occasion, catch up with friends, book your hen's party, baby shower, birthday or charity event on Sydney's

## INCLUSIONS

- Private room hire & cocktail deck
- High Tea menu
- Selection of fine teas
- Bottomless Australian sparkling wine

*from*

**\$125**

*per person*

\*Conditions apply



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CRUISES

# CHARTERS & EVENTS



## *Private Dining Rooms*

- Private room hire & exclusive balcony
- Thursday-Sunday
- High Tea menu & 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.

## *High Tea Cruise*

*\$125 per person*

### **Exclusive Private Dining Dinner Package Includes**

- 3-hour exclusive room hire with dedicated hospitality crew.
- Departing 1.30pm-4.30pm from Darling Harbour
- Premium High Tea Menu
- Selection of fine teas with unlimited Australian sparkling wine served (3 hrs), soft drinks and juices
- Background music, use of onboard sound system to play your own device

### **Valid for travel 01 April to 30 October 2022**

- Departs Thursday through Sunday
- \$125.00 per person (minimum 20 guests apply Thurs & Sun, minimum 25 guests Fri & Sat)
- 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

## *High Tea at Sea Menu*

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Crystal Bay prawns on dill blini crème fraiche  
Finger sandwich selections including-  
Smoked salmon, chive cream cheese, capers, and Spanish onion  
Smoked Leg ham, Swiss cheese & Australian chutney  
Chicken with herbed mayonnaise and rocket

Selection of savoury quiches and tartlets  
Selection of sweets and petit fours  
Mini scones with strawberry jam & vanilla cream

*Accompanied by*  
Bottomless Tyrrell's Moore's Creek – Sparkling (NSW)  
Soft Drinks & Fruit Juices

Plus a selection of fine teas:

*Blue Mountains*  
Fragrant & velvety, Australian grown vanilla scented  
tea with cornflower & floral notes

*Orange Pekoe*  
A bright, refreshing amber black tea with a  
distinctive subtle flavour

*Chai*  
A lightly spiced black tea infused with ginger and  
cinnamon

*Green Tea*  
Pure green tea is the perfect healthy drink, blended  
to produce a light, fresh tasting tea that is golden in  
colour

*Darjeeling*  
A light black tea from the Himalayas; delicate and  
unique character that is linked to the Muscatel  
grape

*Lemon and Ginger*  
A tangy, lemon flavour infused with the warmth of  
ginger

*Earl Grey*  
A light aromatic blend of fine black tea, scented with  
bergamot

*China Jasmine*  
A mix of green tea and Oolong fragrances with  
jasmine flower

*English Breakfast*  
Rich and satisfying robust tea, traditionally blended  
with Kenyan and Assam black teas

*Peppermint*  
Lively and refreshing, peppermint tea is naturally  
caffeine-free

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.

# CHARTERS & EVENTS



## *Enhance your Event!*

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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

### 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

### 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