



**CAPTAIN COOK  
CRUISES**

**CELEBRATE**  
*Christmas*  
**ON THE HARBOUR**



**CAPTAIN COOK III | 35M MODERN CRUISER**



CHRISTMAS LUNCH  
& DINNER OPTIONS



FULLY INCLUSIVE  
PACKAGES



EXCEPTIONAL HOSPITALITY



SPECTACULAR HARBOUR  
VIEWS



02 8270 5136 |



Charters@captaincook.com.au

Christmas dates sell quickly! Reach out to our Charters Team to secure your preferred date.

# Christmas Canapé PACKAGE

FROM \$179PP\*

## INCLUSIONS

- Exclusive hire of Captain Cook III
- 4 Hours of continuous cruising on stunning Sydney Harbour
- Nine delectable canapés including slider trio
- 4 Hour House Beverage Package
- Complimentary Christmas theming

## CHRISTMAS CANAPÉS

*All the below Canapé selections are served to your guests*

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**Peking Duck Pancake** with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake  
(Contains: Sesame, Soy, Wheat, Gluten)

**Nigiri and Nori Rolls** with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)  
(Contains: Eggs, Fish, Crustacean, Shellfish, Sesame, Soy, Wheat, Gluten)

**Vietnamese Rice Paper Rolls** with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (Contains: Fish, Crustacean, Shellfish, Sesame, Soy, Wheat, Gluten, Sulphite)

**Indian Vegetable Samosas** with seasoned vegetables and served with yoghurt dipping sauce  
(Contains: Milk, Soy, Wheat, Gluten)

**Assorted Golden Arancini** with aioli dipping sauce (Contains: Milk, Egg, Soy, Wheat, Gluten)

**Petite Pies** with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato and caramelised onion jam (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

## SUBSTANTIAL CANAPÉ

**Mini Slider Trio** featuring classic cheeseburger, spicy veggie and barbecued pulled pork  
(Contains: Milk, Eggs, Soy, Wheat, Gluten, Barley, Sulphites)

V= Vegetarian | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

## 4-HOUR BEVERAGE PACKAGE

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### PREMIUM BEER

Young Henry's Natural Lager

Young Henry's Newtown Pale Ale

James Boags Premium Light

### AUSTRALIAN WINE

Red, White and Sparkling wines

### NON-ALCOHOLIC

Soft drinks & fruit juices

## MINIMUM GUESTS

Sunday - Wednesday - 60 guests

Thursday - Saturday - 70 guests



# Christmas Banquet PACKAGE

FROM \$199PP\*

## INCLUSIONS

- Exclusive hire of Captain Cook III
- 4 Hours of continuous cruising on stunning Sydney Harbour
- Christmas Banquet Menu including Entrée, Main and Dessert
- 4 Hour House Beverage Package
- Complimentary Christmas theming

## CHRISTMAS BANQUET

Choose two food options from each course to be served alternatively

### ENTREE (select two, alternate serve)

**Smoked Salmon** with rocket, shaved fennel, watercress, lemon & caper vinaigrette (Contains: Fish)

**Pumpkin, Sage & Goat's Cheese Ravioli** with rustic tomato & vegetable sauce, toasted almonds, shaved Grana Padano (V) (Contains: Gluten, Wheat, Milk, Egg, Almond)

**Roasted Chickpea & Kale Salad** with sweet potato, dried cranberries, toasted pepitas, sesame seeds, ginger, & carrot dressing (V) (Contains: Sesame)

### MAIN (select two, alternate serve)

**Roasted NSW Free-Range Chicken** with creamy garlic mash, thyme roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

**Oven-Roasted Tasmanian Salmon** classic salsa verde, sea salt chat potatoes, cherry tomatoes, seasonal greens (Contains: Fish)

**Slow Cooked NSW Lamb Shoulder** with Dijon, creme fraiche mash, seasonal greens, honey roasted carrots, Barossa shiraz jus (Contains: Milk, Sulphite)

**Slow Roasted Eggplant** Bombay-spiced curry, chickpeas, seasonal vegetables, crisp pappadam, mango chutney, cucumber yoghurt (Contains: Milk)

### DESSERT (select two, alternate serve)

**Christmas Pudding** with vanilla anglaise and double cream (V)

**Passionfruit Meringue Tart** crisp shell, tangy passionfruit curd, toasted meringue (Contains: Milk, Egg, Soy)

**Dark Chocolate Caramel Dome** rich dark chocolate, with caramel centre (Contains: Milk, Egg, Soy)

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## 4-HOUR BEVERAGE PACKAGE

### PREMIUM BEER

Young Henry's Natural Lager  
Young Henry's Newtown Pale Ale  
James Boags Premium Light

### AUSTRALIAN WINE

Red, White and Sparkling wines

### NON-ALCOHOLIC

Soft drinks & fruit juices

### MINIMUM GUESTS

Sunday - Wednesday - 60 guests

Thursday - Saturday - 70 guests



# Festive Buffet PACKAGE

FROM \$199PP\*

## INCLUSIONS

- Exclusive hire of Captain Cook III
- 4 Hours of continuous cruising on stunning Sydney Harbour
- Festive Buffet Menu
- 4 hour House Beverage Package
- Complimentary Christmas theming

## FESTIVE BUFFET

### SEAFOOD STATION

**Australian King Prawns** served chilled with classic cocktail sauce and lemon wedges  
(Contains: Milk, Egg, Crustacean, Soy, Sulphite)

**Freshly Shucked Oysters** served with lemon wedges and mignonette dressing (Contains: Mollusc)

### CARVERY SELECTION

**Glazed Champagne Ham** with mustards & chutneys (Contains: Sulphite)

**Roast Turkey Breast** with traditional stuffing, rich gravy & cranberry sauce  
(Contains: Milk, Egg, Wheat, Gluten, Sulphite)

### HOT DISHES

**Vegetable Lasagna** with a rich tomato sugo and seasonal vegetables  
(Contains: Milk, Egg, Soy, Wheat, Gluten, Barley, Oats, Rye)

**Roasted Seasonal Vegetables** with rosemary & sea salt

**Freshly baked bread rolls** with premium Australian butter  
(Contains: Milk, Wheat, Gluten, Barley, Oats, Rye)

### SALADS

**Caprese Salad** with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (Contains: Milk, Sulphite)

**Garden Salad** with crisp lettuce, tomato, cucumber, and lemon dressing (Contains: Sulphite)

### DESSERTS & CHEESE

**Chef's Festive Dessert Platter** – mini pavlovas, fruit tartlets & petit fours  
(Contains: Milk, Egg, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Walnut, Wheat, Gluten, Barley, Oats, Rye)

**Australian Cheese Board** with crackers, dried fruits & quince paste (V)  
(Contains: Milk, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Walnut, Wheat, Gluten, Barley, Oats, Rye)

V= Vegetarian | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

## 4-HOUR BEVERAGE PACKAGE

### PREMIUM BEER

Young Henry's Natural Lager

Young Henry's Newtown Pale Ale

James Boags Premium Light

### AUSTRALIAN WINE

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## MINIMUM NUMBERS

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# *Christmas Party* ENHANCEMENTS

ADD FESTIVE FLAIR, FLAVOUR, AND FUN TO YOUR CELEBRATION!

## BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

## SPIRITS & BEER ADD-ONS (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

## FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp (served before Banquet or Buffet)

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.

Australian King Prawn Platter \$25 per person (3 per person)

Sydney Rock Oyster Platter \$20 per person (3 per person)



# CAPTAIN COOK CRUISES

We look forward to  
welcoming you onboard!



## BOOK NOW

Christmas dates sell quickly!

Reach out to our Charters Team to secure your perfect date.

02 8270 5136 | [Charters@captaincook.com.au](mailto:Charters@captaincook.com.au)

TAKE A [VIRTUAL TOUR OF CAPTAIN COOK III](#)

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### \*Terms and Conditions

- Christmas Packages are valid for bookings from 11 November to 24 December 2026.
- Prices and menus valid as at 01Apr26 and subject to change.
- It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. Captain Cook Cruises is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.