



**CAPTAIN COOK
CRUISES**

CELEBRATE
Christmas
ON THE HARBOUR



SYDNEY CRYSTAL | 20M CATAMARAN



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 Sydney Crystal
- 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

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

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 - 30 guests

Thursday - Saturday - 40 guests



Festive Buffet PACKAGE

FROM \$199PP*

INCLUSIONS

- Exclusive hire of Sydney Crystal
- 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

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices

MINIMUM NUMBERS

Sunday - Wednesday - 30 guests

Thursday - Saturday - 40 guests



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
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*We look forward to
welcoming you onboard!*



BOOK NOW

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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.