



**CAPTAIN COOK
CRUISES**

Captain Cook III

HARBOUR CELEBRATION PACKAGES



*Perfect for Corporate
Events and Social
Celebrations on
the World's Most
Beautiful Harbour*



Harbour Party

PACKAGE INCLUSIONS

- Harbour Cocktail Menu including a selection of 6 Canapés to suit all tastes and dietaries
- Three-hour Beverage Package of Australian beers, wines, soft drinks & juices
- Fully Inclusive Three hour hire of 'Captain Cook III' including professional hospitality team and highly trained Marine crew



CHEF'S CANAPÉS

Golden arancini with aioli dipping sauce (v)

Savoury tartlets with rich tomato relish (v)

Vietnamese cold rolls with traditional dipping sauce (v)(Contains: Soy)

Gourmet mini pies with tomato relish (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)

Indian vegetable samosas served with raita (v) (Contains: Milk, Soy, Wheat, Gluten)

Spinach & Ricotta filo pastries delicate filo parcels filled with ricotta and fresh spinach (v) (Contains: Milk, Wheat, Gluten)

BEVERAGE PACKAGE

Young Henry's Lager

James Boag's Light

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW

Tyrrell's Moore's Creek Shiraz, NSW

Tyrrell's Moore's Creek Sparkling Brut, NSW

Soft Drinks & Fruit Juices

\$159 *
PER PERSON

*Terms and Conditions apply.

Minimum Guest Numbers Apply:

January- October: Sun-Wed: 50pax | Thurs-Sat: 55 pax

November- December: Sun-Wed: 60pax | Thurs-Sat: 70 pax

Packages valid until March 2027

The minimum guest numbers reflect the minimum spend for your selected vessel and date. If your final numbers are lower, the balance can simply be enjoyed through additional food and beverage upgrades to elevate your experience.



Harbour Cocktail

PACKAGE INCLUSIONS

- Four hour exclusive hire of 'Captain Cook III' complete with Hampton's styling & furniture
- Chef's selection of Six (6) Classic & Two (2) Substantial Canapés to suit all tastes and dietaries
- Four-hour Beverage Package of Australian beers, wines, soft drinks & juices
- Dedicated experienced Marine and Hospitality crew



CHEF'S CANAPÉS

Golden arancini with aioli dipping sauce (v)

Savoury tartlets with rich tomato relish (v)

Vietnamese cold rolls with traditional dipping SAUCE (v)(Contains: Soy)

Gourmet mini pies with tomato relish (Contains: Milk, Soy, Wheat, Gluten, Rye, Barley, Oats)

Peking Duck Pancakes tender sliced duck with hoisin sauce, shaved cucumber and shallots in soft pancakes (Contains: Gluten, Wheat, Soy, Sesame)

Indian samosas served with raita (v) (Contains: Milk, Soy, Wheat, Gluten)

SUBSTANTIAL CANAPÉS

Gourmet sliders Beef + Chicken + Haloumi (V)

Tender beef skewers with harissa spice (Contains: Milk, Wheat, Gluten, Soy)

BEVERAGE PACKAGE

Young Henry's Lager

James Boag's Light

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW

Tyrrell's Moore's Creek Shiraz, NSW

Tyrrell's Moore's Creek Sparkling Brut, NSW

Soft Drinks & Fruit Juices

\$179 *
PER
PERSON

*Terms and Conditions apply.

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Harbour Buffet

PACKAGE INCLUSIONS

- Four hour exclusive hire of 'Captain Cook III' complete with banquet dining styling
- Harbour Buffet Menu crafted with a focus on fresh Australian seafood and modern Australian cuisine
- Four hour Beverage Package of Australian beers, wines, soft drinks & juices
- Dedicated experienced Marine and Hospitality crew



FROM THE BUFFET

FROM THE SEA

Australian King Prawns served chilled with classic condiments (GF, DF)

CARVERY & GRILL

Grilled Chicken Fillets marinated in lemon & herb Greek style seasoning (GF, DF)

Roast Beef with whole-seeded mustard and traditional gravy

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VEG)

Roasted Seasonal Vegetables with rosemary & sea salt

SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (V) (GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

Crusty baked bread rolls with premium Australian butter

DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

V= Vegetarian | GF = Gluten Free | VG = Vegan

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

BEVERAGE PACKAGE

Young Henry's Lager

James Boag's Light

Tyrrell's Moore's Creek Semillon Sauvignon Blanc NSW

Tyrrell's Moore's Creek Shiraz (NSW)

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

Soft Drinks & Fruit Juices

\$199 PER PERSON

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Minimum Guest Numbers Apply:

January- October: Sun-Wed: 50pax | Thurs-Sat: 55 pax

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Harbour Banquet

PACKAGE INCLUSIONS

- Four hour exclusive hire of 'Captain Cook III' complete with banquet dining styling
- Three Course Harbour Banquet Menu of modern Australian cuisine
- Four-hour Beverage Package of Australian beers, wines, soft drinks & juices
- Dedicated experienced Marine and Hospitality crew



BANQUET MENU

ENTREES (select one)

TASMANIAN SMOKED SALMON with rocket, shaved fennel and watercress, dressed in a bright lemon and caper vinaigrette (Contains: Fish)

ROASTED CHICKPEA & KALE SALAD with sweet potato, dried cranberries, toasted pepitas and sesame seeds, dressed in a vibrant ginger and carrot dressing (ve) (Contains: Sesame)

ARTISAN BREAD ROLL Served with premium Australian butter (v) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

MAINS (select two, alternate serve)

ROASTED NSW FREE-RANGE CHICKEN BREAST with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

OVEN-ROASTED TASMANIAN SALMON with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens (Contains: Fish)

SLOW ROASTED EGGPLANT with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables and fresh herbs, accompanied by crisp pappadum, sweet mango chutney and refreshing cucumber yoghurt (v, VG AVAILABLE)(Contains: Milk)

DESSERTS (select two, alternate serve)

PASSIONFRUIT MERINGUE TART crisp shell with tangy passionfruit curd and toasted meringue (Contains: Milk, Egg)

CHOCOLATE & MANDARIN DOME velvety dark chocolate mousse with bright mandarin centre (ve) (Contains: Soy)

BEVERAGE PACKAGE

Young Henry's Lager

James Boag's Light

Tyrrell's Moore's Creek Semillon Sauvignon Blanc NSW

Tyrrell's Moore's Creek Shiraz (NSW)

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

Soft Drinks & Fruit Juices

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Enhance your event

ENHANCE YOUR EVENT WITH A
RANGE OF UPGRADES TO SPOIL
YOU AND YOUR GUESTS!

Add an additional hour of Cruising \$25pp per hour
includes continuation of house beverage package.

BEVERAGE PACKAGE UPGRADES

Upgrade to Classic Beverage
Package \$20 per person

Add House Spirits to your Beverage
Package \$25 per person

MENU UPGRADE

Cheese and Charcuterie Board \$17.5 per person
*Selections of Bega Heritage Reserve Vintage Cheddar,
King Island Brie, accompanied with deli meats, olives and
a selection of seasonal dried fruits and lavosh (V)*

Australian King Prawn Platter \$25 per person
Australian King Prawns with condiments

Oyster Platter \$20 per person
Pacific Oysters served Lemon

Seasonal Fruit Platter \$12.5 per person
Local seasonal selection

Book Captain Cook III for your next event

CONTACT OUR HIGHLY
EXPERIENCED CHARTERS TEAM TODAY!

captaincook.com.au

charters@captaincook.com.au

61 2 8270 5136


CAPTAIN COOK
CRUISES

Captain Cook Cruises Pty Ltd
Darling Harbour King St Wharf No.1
ABN 17 008 272 302