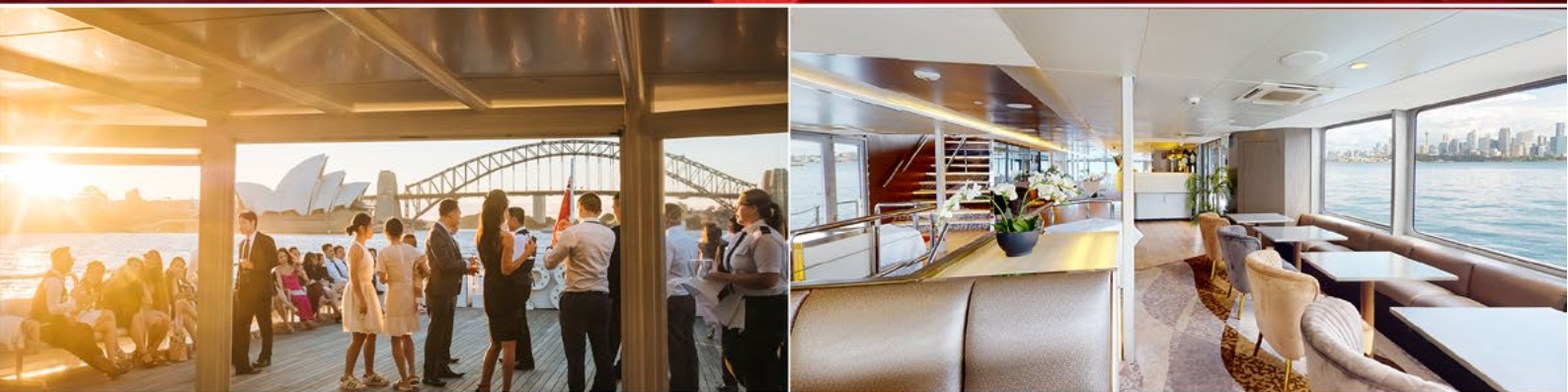




Celebrate Christmas
ON THE HARBOUR
No Better Place...



CAPTAIN COOK III - 35M MODERN CRUISER



Christmas dates sell quickly! Reach out to our Charters Team to secure your preferred date.
☎ 02 8270 5136 | Charters@captaincook.com.au

Christmas Canapé PACKAGE

FROM \$169PP*

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

COLD SELECTION

Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

Nigiri and Nori Rolls with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)

Vietnamese Rice Paper Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF)

HOT SELECTION

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli

Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato & onion jam

SUBSTANTIAL CANAPÉ

Mini Slider Trio featuring classic cheeseburger, spicy veggie and barbecued pulled pork

Add Australian Cheese Grazing Board \$17.5pp

Selection of three cheeses, accompanied with crackers, dried fruits and lavosh (V)

V= Vegetarian | GF = Gluten Free | 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 Pale Ale and Lager

James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices

0% Wine & beer available on request

MINIMUM GUESTS

Sunday - Wednesday - 50 guests

Thursday - Saturday - 75 guests




CAPTAIN COOK
CRUISES

Christmas Banquet PACKAGE

FROM \$189PP*

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

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ENTREE (select two, alternate serve)

Smoked Salmon accompanied with herb salad of dill, capers, and cornichons (GF)

Spinach and Pumpkin Salad with beetroot, crispy prosciutto and honey mustard dressing (V)

Butternut Pumpkin Ravioli with goats cheese, crispy sage and burnt butter sauce (V)

MAIN (select two, alternate serve)

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes, roasted carrots and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semidried tomatoes (V) (GF) (VG available)

DESSERT (select two, alternate serve)

Christmas Pudding with vanilla anglaise and double cream (V)

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

V= Vegetarian | GF = Gluten Free | 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 Pale Ale and Lager

James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices

0% Wine & beer available on request

MINIMUM GUESTS

Sunday - Wednesday - 50 guests

Thursday - Saturday - 70 guests




CAPTAIN COOK
CRUISES

Festive Buffet **PACKAGE**

FROM \$199PP*

INCLUSIONS

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

FESTIVE BUFFET

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SEAFOOD STATION

Australian King Prawns served chilled with classic cocktail sauce and lemon wedges (GF)

Freshly Shucked Oysters served with lemon wedges and mignonette dressing (GF)

CARVERY SELECTION

Glazed Champagne Ham with mustards & chutneys (GF)

Roast Turkey Breast with traditional stuffing, rich gravy & cranberry sauce

HOT DISHES

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

Roasted Seasonal Vegetables with rosemary & sea salt

Freshly baked bread rolls with premium Australian butter

SALADS

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

Garden Salad with crisp lettuce, tomato, cucumber, and lemon dressing (GF, VEG)

DESSERTS & CHEESE

Chef's Festive Dessert Platter – mini pavlovas, fruit tartlets & petit fours

Australian Cheese Board with crackers, dried fruits & quince paste (V)

V= Vegetarian | GF = Gluten Free | 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 Pale Ale and Lager

James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW

Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices

0% Wine & beer available on request

MINIMUM NUMBERS

Sunday - Wednesday - 50 guests

Thursday - Saturday - 70 guests



50
YEARS

SYDNEY'S PREMIUM
TRUSTED OPERATOR

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

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.



*We look forward to
welcoming you onboard!*



BOOK NOW

Christmas dates sell quickly!

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

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TAKE A VIRTUAL TOUR OF CAPTAIN COOK III

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***Terms and Conditions**

- Christmas Packages are valid for bookings from 12 November to 24 December 2025.
- Prices and menus valid as at 01Apr25 and subject to change.
- The menu may contrain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards.