


CAPTAIN COOK
CRUISES

Captain Cook III

HARBOUR CELEBRATION PACKAGES



PACKAGE

Harbour Banquet

PACKAGE INCLUSIONS

- Three-hour exclusive vessel hire of our most popular charter vessel, 35 metre 'Captain Cook III' complete with tasteful furniture and Hampton's classic styling
- Dedicated experienced Marine and Hospitality crew to care of you and your guests
- 4-Course Harbour Banquet Menu with a focus on fresh Australian seafood and modern Australian cuisine
- Three-hour inclusive Beverage Package of Australian beers, wines, soft drinks & juices
- Onboard sound system to play your own music
- Spacious main deck dining area features stunning back-lit bar and dance floor.



BANQUET MENU

Canapes on arrival

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (V available)

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

Entrees (choose two, alternate drop)

Smoked Salmon with lemon vinaigrette, capers, watercress, fennel & dill (GF DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

Mains (choose two, alternate drop)

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)

Desserts (choose two, alternate drop)

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

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

Modern Lamington with shredded coconut, strawberry, and thickened cream (GF)

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

* PER
\$179 PERSON

***Terms and Conditions apply.**

Minimum Guest Numbers Apply: Sun-Wed: 50pax | Thurs-Sat: 70pax

Prices valid to 30 June 2026. Excludes November and December, public holidays, special event days or with any other group discount. Vessel hire is included without additional charge. Please allow \$190 per vessel for Government wharf fees

PACKAGE

Harbour Buffet

PACKAGE INCLUSIONS

- Three-hour exclusive vessel hire of our most popular charter vessel, 35 metre 'Captain Cook III' complete with tasteful furniture and Hampton's classic styling
- Dedicated experienced Marine and Hospitality crew to care for you and your guests
- Harbour Buffet Menu has been crafted to mirror the essence of the vibrant Harbour we navigate, with a focus on fresh Australian seafood and modern Australian cuisine of unparalleled quality
- Three-hour inclusive Beverage Package of Australian beers, wines, soft drinks & juices
- Onboard sound system to play your own music
- Spacious main deck dining area features stunning back-lit bar and dance floor.



FROM THE BUFFET

Canapes on arrival

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (V available)

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

Mains

Platter of fresh Australian King Prawns served with condiments (GF, DF)

Grilled Chicken Fillets marinated in zesty Lemon and Herb Greek seasoning (GF, DF)

Roast Beef with whole seeded mustard served with traditional gravy

Traditional Roasted Mediterranean Vegetable Lasagna (VEG)

Roasted Chat Potatoes seasoned with fragrant rosemary and rock salt (V)

Salads

American Style Creamy Coleslaw (GF)

Classic Caesar Salad with crunchy croutons, crispy bacon, and shaved Parmesan

Served with

Fresh crusty baked bread rolls and premium butter

Desserts

Platters of Petit Fours and Tartlets

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

\$189* PER PERSON

***Terms and Conditions apply.**

Minimum Guest Numbers Apply: Sun-Wed: 60pax | Thurs-Sat: 75 pax

Prices valid to 30 June 2026. Excludes November and December, public holidays, special event days or with any other group discount. Vessel hire is included without additional charge. Please allow \$190 per vessel for Government wharf fees

PACKAGE

Harbour Cocktail

PACKAGE INCLUSIONS

- Three-hour exclusive vessel hire of our most popular charter vessel, 35 metre 'Captain Cook III' complete with tasteful furniture and Hampton's classic styling
- Dedicated experienced Marine and Hospitality crew to care for you and your guests
- Harbour Cocktail Menu including a selection of Canapes
- Three-hour inclusive Beverage Package of Australian beers, wines, soft drinks & juices
- Onboard sound system to play your own music
- Spacious main deck dining area features stunning back-lit bar and dance floor.



ROVING CANAPÉS

Assorted Golden Arancini with Aioli dipping sauce
Mini Savoury Tartlets with Tomato Relish
Vietnamese Cold Rolls with Sweet Chilli Sauce
Assorted Flaky Pastry Gourmet Mini Pies
Duck Pancakes with Hoisin Sauce
Indian Vegetable Samosas with Raita dipping sauce
Assorted Sliders (Beef & Cheese, Chicken & Slaw, Haloumi)
Harissa-spiced Beef Skewer with Bush Tomato dipping sauce

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: Sun-Wed: 60pax | Thurs-Sat: 75 pax

Prices valid to 30 June 2026. Excludes November and December, public holidays, special event days or with any other group discount. Vessel hire is included without additional charge. Please allow \$190 per vessel for Government wharf fees





Enhance your event

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

CRUISE FOR LONGER

Extend to a 4-hour cruise **\$25 per person**

BEVERAGE PACKAGE UPGRADES

Upgrade to a Classic Beverage Package **\$20 per person**

Add Standard Spirits to package **\$25 per person**

MENU UPGRADE

Cheese and Charcuterie Board **\$17.50 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 **\$12.50 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 Pty Ltd
Darling Harbour King St Wharf No.1
ABN 17 008 272 302