


CAPTAIN COOK
CRUISES

Captain Cook III

HARBOUR CELEBRATION PACKAGES



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

Add Australian Cheese Grazing Board \$17.5 pp

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

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

EXTEND TO A 4 HOUR CRUISE? Simply add \$25pp

***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 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

Entrees (select one - set entree)

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 (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)

Desserts (select two, alternate serve)

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

Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek Shiraz (NSW)

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

Young Henry's Lager

James Boag's Light

Soft Drinks & Fruit Juices

\$169* PER PERSON

EXTEND TO A 4 HOUR CRUISE? Simply add \$25pp

***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 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

Seafood Station

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

Carvery & Grill

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with 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

Crusty baked bread rolls with premium Australian butter

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)

Desserts & Cheese

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

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

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

BEVERAGE PACKAGE

Tyrrell's Moore's Creek Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek Shiraz (NSW)

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

Young Henry's Lager

James Boag's Light

Soft Drinks & Fruit Juices

\$179 * PER PERSON

EXTEND TO A 4 HOUR CRUISE? Simply add \$25pp

***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



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

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 package **\$25 per person**

MENU UPGRADE

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