

SYDNEY HARBOUR

SCHOOL *Formals*



MEMORIES TO CHERISH

from **\$99** per person
Conditions apply

For over a decade, students put their heart and soul into learning and now its time to party. Reward them with a spectacular new horizon to reach for on the world's most beautiful harbour.

INCLUSIONS

- 360-degree waterfront venue
- DJ entertainment
- Buffet, plated & cocktail dining
- Onsite security with high safety standards
- Over five decades of experience
- Dedicated Events Coordinator



To book your school formal event, contact our experienced Charters Team

61 2 8270 5136
charters@captaincook.com.au
captaincook.com.au


CAPTAIN COOK
CRUISES

HARBOUR *Celebrations*

School Formals & Socials from \$99 pp

- Private boat hire
- Choice of Buffet, Cocktail or Plated Menu
- DJ entertainment & lighting
- Open bar of soft drinks & fruit juice

School Formal & Socials Package

The time of year is fast approaching, when the big decision of where to hold this year's School Formal needs to be made. Captain Cook Cruises offer a fantastic all-inclusive Formal package or you can tailor an event to suit your individual requirements.

Your dedicated event co-ordinator can help organise balloons, theming, photographic services and more at great prices. Make your end of year formal a night to remember with Captain Cook Cruises.

School Formal Package Includes

- Private boat hire for 4 hours
- Dedicated onboard crew to look after you
- Choice of Table Buffet, Cocktail or Plated Menu
- Open bar of soft drinks & fruit juice
- DJ entertainment & lighting
- White linen tablecloths & choice of coloured napkins
- Onboard Security staff

Valid to 30th November 2023

- Sunday to Wednesday
 - 80+ guests \$99.00 per person
 - 150+ guests \$89.00 per person
- Thursday, Friday & Saturday
 - 80+ guests \$125.00 per person
 - 150+ guests \$115.00 per person
- If Teachers or Parents not present onboard an additional Security bond of \$1000.00 will be added
- Vessel chosen subject to minimum numbers
- Please allow \$150.00 per vessel for Government wharf fees

CONDITIONS: Issued Feb 23. Booking deposit and Conditions apply. Vessel chosen based on minimum numbers. Not available on Public Holidays or during Special Event Dates. If Teachers or Parents not present onboard an additional Security bond of \$1000.00 will be added.

HARBOUR *Celebrations*

Table Buffet Menu

Starter

Chips and dips on arrival

Main share platters served to the tables

Roasted Vegetable Lasagne (V)

Gourmet Roasted BBQ Chicken with Rich Gravy (GF gravy)

Sides of

Steamed seasonal vegetables (V+GF)

Roasted Chat potatoes seasoned with Rosemary, Garlic & Rock salt (V+GF)

Salads

Caesar Salad served with Shaved Parmesan (V)

Mixed Green salad with Fetta, Cucumber, Sun Dried Tomatoes (V)

Freshly Baked Bread Rolls

Dessert

Selection of assorted Petit Cakes served with Berry coulis (GF varieties available)

Beverage Package

Soft Drinks

Juices

V= Vegetarian / GF = Gluten Free

Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items.
Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.

HARBOUR *Celebrations*

Cocktail Menu

Canapés Served

Seafood & vegetarian nori sushi served with sweet soya sauce (V+GF)

Spinach & ricotta filo pastries (V)

Mini petit pies served with tomato & onion jam
(peppered beef, chicken & vegetable, lamb & rosemary)

Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes

Antipasto cherry tomato & mushroom roasted skewer (V+GF)

Salt & pepper squid with aioli

Golden Pumpkin Arancini with bush tomato chutney (V+GF)

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VEG-GF)

Dessert

Selection of assorted Petit Cakes served with Berry coulis

Beverage Package

Soft Drinks

Juices

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HARBOUR *Celebrations*

Plated Menu

Entree (served alternatively)

Crispy Salt & Pepper Calamari with baby green salad, pesto aioli

Salad of grilled Chicken Breast, loaded with seasonal greens (GF)

* Pumpkin, Ricotta & Goats Cheese Ravioli served with Napolitana Sauce and topped with Italian aged Grana Padano (V)

Main Course (served alternatively)

Steak served with seasonal vegetables, roast potato & pumpkin (GF)

Chicken Breast with mushroom sauce, roasted sweet potato & baby beans

* Vegetarian Gratin infused Tomato & Pesto sauce with Balsamic glaze (V+GF)

Dessert (served to all)

Chefs Chocolate cake served with Berry Coulis (GF available)

Beverage Package

Soft Drinks

Juices

*Vegetarian options available

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