

SYDNEY HARBOUR

# CORPORATE *Events*



## IMPRESS WITH THE HARBOUR

from **\$110** per person

\*Minimum 70 Guests | Conditions apply

Whether you're hosting a staff conference or entertaining clients, Sydney Harbour is the perfect choice. Our range of vessels suit all budgets. Don't just settle for a waterfront restaurant, choose a Captain Cook Cruises private vessel.

## INCLUSIONS

- 2-hour cruise with canapes
- 3-hour cruise with lunch or dinner
- Bar Packages
- See attached for details



To book your corporate event, contact our experienced Charters Team

61 2 8270 5136

[charters@captaincook.com.au](mailto:charters@captaincook.com.au)

[captaincook.com.au](http://captaincook.com.au)

  
**CAPTAIN COOK**  
CRUISES

# CORPORATE *Events*

## *Corporate Events*

- Private boat hire including bar package
- 2-hour Twilight Cocktail from \$110 pp
- Dine on the Harbour from \$155 pp

## *Twilight Cocktail from \$110 per person*

### Package Includes

- Private Charter for 2 hours with dedicated onboard crew
- Cocktail 'Twilight' menu & Bar package for duration
- Ideal pre-dinner or post-conference event
- Use as transfer option to drop off at a Sydney Harbour location

## *Dine on the Harbour from \$155 per person*

### Package Includes

- Private Charter for 3 hours with dedicated onboard crew
- Choice of table sharing buffet or 3 course menu
- Bar Package of Australian beers, red & white wines, sparkling wines, soft drinks & juices
- Elegant white linen and glassware
- Background music & use of in-house PA system

### Details

- Minimum of 70 guests
- Vessel chosen subject to minimum numbers
- Please allow \$150.00 per vessel for Government wharf fees

### Optional Extras

- Extend the 'Dine on the Harbour' package to a 4 hour cruise for an additional \$20.00 per person
- Upgrade Beverage Package to include Premium, Beers, Wines or Spirits

### Add Entertainment

- DJ – From \$880.00
- Casino tables – From \$850.00 per table (min 2 tables)
- Laser Clay Pigeon shooting – From \$1750.00 (2 hours)

CONDITIONS: Issued 23. Valid to 31 October 2023. Prices based on a of 70 guests. Not available on Public Holidays or during Special Event Dates.

# CORPORATE *Events*

## *Twilight Cocktail Menu (2 hours)*

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### PRE- SELECT 6 CANAPÉS TO BE SERVED

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

Spinach & ricotta filo pastries (V)

Tomato & basil bruschetta (VEG, GF)

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

Mini Beef Sliders with Asian slaw & aioli

Tartlet of roast beetroot & goats cheese (V)

Mini roasted vegetable frittatas (V)

Vegetarian samosas with fruit chutney (V)

Antipasto cherry tomato & mushroom roasted skewer (VEG, GF)

Salt & pepper squid with aioli

Smoked salmon roulade, crème fraiche on crostini

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

Golden Pumpkin Arancini with bush tomato chutney (VEG-GF)

Thai beef salad with mint, coriander, lime chilli.

Peking duck, cigar crapes, Hoisin sauce

A selection of Petit Fours (dessert option)

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

## *Beverage Package*

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Young Henry's Larger

James Boags Premium 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

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.

# CORPORATE *Events*

## *Cruising Table Sharing Menu*

The new style of buffet. Our table sharing menu allows you to pre-choose a range of dishes served on platters straight to the table.

### **CANAPÉS (SELECT THREE) WE ALLOW APPROX 1.5 OF EACH PER PERSON**

- Tartlet of roast beetroot & goats cheese (V)
- Mini pies – peppered beef, chicken & vegetable, lamb & rosemary
- Vegetarian samosas with fruit chutney (V)
- Crisp bread, Smoked Salmon with horseradish mascarpone
- Spinach and ricotta filo pastries (V)
- Mushroom Arancini with truffle aioli, parmesan and truffle oil (V, GF)
- Vegetable rice paper rolls, chilli lime dip (V, VEGAN, GF, DF)
- Duck pancakes with Hoisin dressing

### **SHARED MAIN PLATTERS (SELECT TWO FOR TABLES TO SHARE)**

- 12-hour cooked shoulder of lamb with rosemary potatoes, blistered baby tomatoes, seasonal greens and merlot reduction (GF)
- Crispy skinned barramundi, sautéed peas, chat potatoes, bacon lardons, cabbage and sauce verge (GF)
- Seared beef tenderloin on Italian mash, pearl onions, carrots and a red wine jus (GF)
- Seared salmon fillet on saffron potatoes, asparagus, and lemon oil (GF)
- Mediterranean chicken fillet on cous cous with Semillon jus (GF)
- Eastern Grilled Eggplant - Red capsicum, baba ganoush, roasted zucchini, asparagus, pumpkin with chickpea puree and Greek yoghurt almond flakes (V, GF)

### **The above platters are served with your choice of;**

Green leaf salad with Capsicum, Cucumber, Spanish Onion, Cherry Tomatoes & Italian Dressing

OR

Pumpkin and quinoa salad with shredded kale, cranberries and crushed walnuts

PLUS

Rustic rolls with butter portions

### **DESSERT**

Petit Fours and Seasonal Fruit platter

V= Vegetarian / GF = Gluten Free

# CORPORATE *Events*

## *Cruising 3 Course Menu*

Traditional styled service. Guests are seated while wait staff look after every course.

### **CANAPÉS (SELECT TWO)**

- Tartlet of roast beetroot & goats cheese (V)
- Mini pies – peppered beef, chicken & vegetable, lamb & rosemary
- Vegetarian samosas with fruit chutney (V)
- Crisp bread, Smoked Salmon with horseradish mascarpone
- Spinach and ricotta filo pastries (V)
- Mushroom Arancini with truffle aioli, parmesan and truffle oil (V, GF)
- Vegetable rice paper rolls, chilli lime dip (V, VEGAN, GF, DF)
- Duck pancakes with Hoisin dressing

*Followed by 3 course menu*

### **ENTRÉE**

***Served alternatively***

- Smoked Salmon accompanied with herb salad of dill, capers, and cornichons (GF)
- Crispy Pear and Garden Leaf Salad with toasted walnuts topped with Grana Padano (V-GF) (VEG available)

### **MAIN**

***Please pre select 2 choices form each course to be served alternatively***

- Black Angus Beef Sirloin with creamy potato pave, baby beets, carrot batons with Shiraz jus (GF)
- Gremolata rubbed Barramundi Fillet served with salsa verde, roast vegetable medley, fried caper berries (GF available)
- Twice Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, honeyed carrots (GF, Halal)
- Middle Eastern Eggplant slow cooked and served with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (VG-GF)

### **DESSERT**

***Served alternatively***

- Lemon & Lime Tart served with a dollop of Double Cream (V-GF)
- Chocolate Raspberry Coconut Pebble with Raspberry Sauce (VEG)

V= Vegetarian / GF = Gluten Free

# CORPORATE *Events*

## *Beverage Package*

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Young Henry's Larger  
James Boags Premium 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

\*Bar upgrades available – please ask for our package selections

## *Additional Menu Options*

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### **Hot and Cold Canapes**

\$5 per person / per selection  
Seasonal menu available upon request

### **Cheese Board**

\$9.50 per person  
Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue.  
Accompanied with a selection of seasonal fruits, bread sticks and lavosh (V)

### **Charcuterie Board**

\$15 per person  
Featuring Cured Meats, Great Australian Cheeses, Olives, Bread, Fig Spread, Pesto, Coarse Ground Mustard, Dried Fruit and Nuts (GF)

### **Seafood Board**

\$25 per person  
Pacific Oysters, Freshly Shucked, Served with Red Wine Vinegar & Lemon  
Smoked salmon with fennel, rocket and dill aioli (GF)  
Fresh cooked prawns with cocktail sauce

### **Seasonal Fruit Platter**

\$9 per person  
Local seasonal selection

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