

SYDNEY HARBOUR

# Private

## EVENTS & CELEBRATIONS



## CELEBRATION PACKAGES

from  
**\$145**  
per person

\*Minimum 30 Guests | Conditions apply

There is no better place to host your special occasions than on Sydney's magnificent Harbour.

Our expert team has been hosting events for over 50 years – Birthdays, Anniversaries, School Reunions, and Corporate celebrations.

Let us take care of your event!

## INCLUSIONS

- Private boat hire onboard one of our premium charter vessels
- Choice of grazing buffet or cocktail menu
- Beverage package of Beers, Wines, Sparkling Wine, Soft drinks & Juices

To book your celebration package, contact our experienced Charters Team

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

  
**CAPTAIN COOK**  
CRUISES

# HARBOUR *Celebrations*

## *Party Package*

- Private boat hire
- Buffet or Cocktail Menu
- Bar package
- Minimum 30 guests

*Celebrate from \$45 per person*

### **Party Package Includes**

- 3-hour exclusive vessel hire with crew to look after you
- A choice of Party buffet or cocktail menu
- Bar Package of Australian beers, red & white wines, sparkling wines, soft drinks & juices
- Use of onboard sound system to play your own music

### **Details**

- Price valid 2 January to 30 September 2023
- Minimum of 30 guests required
- Vessel chosen subject to minimum numbers
- Please allow \$150 per vessel for Government wharf fees

### **Optional Extras**

- Extend to a 4-hour cruise from an additional \$20.00 per person
- Upgrade your menu (add canapés, cakes) from \$5.50 per person
- Upgrade Beverage Package to include Premium Beers, Wines or Spirits

### **Add additional Entertainment**

- DJ – From \$770.00 (3 hours), \$880 (4 hours)
- Casino tables – From \$770.00 per table (min 2 tables)
- Photo Booth – From \$900
- Laser Clay Pigeon shooting – From \$1550.00 (2 hours)

CONDITIONS: Issued Dec 22. Valid to 30 Sep 2023. Minimum 30 guests per booking. Vessels chosen subject to minimum numbers. Not valid on public holidays, special event days or with any other group discount.

# HARBOUR *Celebrations*

## *Party Buffet Menu*

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### **From the Buffet**

Individually served classic prawn cocktail

Chicken thigh fillet, hint of oregano, fresh lemon rind finely grated with tzatziki dip

South Australian chat potatoes roasted in extra virgin olive oil, seasoned with fresh rosemary, garlic & rock salt

### **Salads**

Green leaves with Hastings valley feta, cucumber and marinated sun-dried tomatoes

Traditional creamy coleslaw, chopped cabbage, carrots, celery and creamy vinaigrette dressing

Caesar salad, Romaine lettuce and croutons dressed with lemon juice, olive oil and shaved parmesan

### **Served with**

Fresh crusty baked bread rolls

Bring your own celebration cake for dessert!

## *Party Cocktail Menu*

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### **Appetiser Platters at Tables**

Freshly cut vegetable platters served with dips; carrot, celery, cherry tomatoes, red & green capsicums and lavosh bread

### **Canapés served**

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

Spinach and ricotta filo pastries

Mini roasted vegetable frittatas

Salt and pepper squid, aioli dipping sauce

Mini savoury pies (peppered beef, chicken and vegetable, lamb with rosemary)

Vegetarian samosas with fruit chutney

Bring your own celebration cake for dessert!

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*

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## *Beverage Package*

Young Henry's Larger  
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

\*Upgraded beers, wines, spirits available – Please ask for pricing.

Packages subject to seasonal variation.

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## *Enhance your Event*

**Enhance your event with a range of Food upgrades to spoil you and your guests!**

### **Hot and Cold Canapes**

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

### **Dips and Breads**

\$9 per person  
Selection of dips and seasonal vegetables served with a selection of breads & sourdoughs (VEG)

### **Cheese Board**

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

### **Charcuterie Board**

\$15 per person  
Featuring Cured Meats, Olives, Basil Pesto and coarse ground Mustard with Bread Sticks & Crackers (GF available)

### **Seafood Board**

Seasonal pricing  
Pacific Oysters, Freshly Shucked, Served with Red Wine Vinegar & Lemon  
Smoked salmon with fennel, rocket and dill aioli (GF)  
Classic Cooked QLD prawns with condiments

### **Seasonal Fruit Platter**

\$9 per person  
Local seasonal selection

### **Celebration Cakes**

Please ask for our list of available cakes to pre-order

Menus and prices subject to seasonal variation.