

CHARTERS & EVENTS



Private Dining Rooms

- Private room hire & cocktail deck
- Minimum 20 guests
- Lunch, Dinner & Bar Package
- Optional upgrades

Our flagship vessel, 'MV Sydney 2000' operates our scheduled day and evening cruises and is the most prestigious cruising restaurant on Sydney Harbour.

Enjoy million-dollar views from your own private dining room with window surrounds and open cocktail deck.

Lunch & Dinner Cruises

Exclusive Private Dining Packages Include

- 3 hours cruising departing Darling Harbour (or Circular Quay)
- Exclusive room hire with crew to look after you
- 3-course Plated Menu & Standard Bar Package
- Use of onboard sound system to play your own music
- Elegant white table linen plus crockery and glassware

Valid for travel 5 January 2023 to 29 October 2023

- Lunch 12pm-3.00pm Thursday's– Sunday's
- Dinner 7pm-10.00pm Friday's & Saturday's
- Sirius Saloon seats up to 36 guests (minimum 20 guests applies)
- Endeavour Lounge seats up to 80 guests (minimum 40 guests applies)

Optional Extras

- Upgrade Beverages – premium beers, wines, spirits or cocktails available
- Enhance your event – Add additional menu items

CONDITIONS: *Prices based on Minimum 20 guests Sirius. Minimum 40 guests Endeavour. Room Hire Fee will be added, or additional food & beverage spend will be required if minimum numbers not met. Valid for travel to 29 October 2023, not valid Public Holidays or on Special Event Days.

Lunch Cruise - \$139 per person

Exclusive Private Dining Lunch Package Includes

- Up to 3 hours cruising with choice of boarding:
Boarding Times: Darling Harbour 12pm or Circular Quay 12.30pm
- Exclusive room hire with crew to look after you
- 3-course Plated Top Deck Lunch Menu & Standard Bar Package

3 course Seated & Served Lunch Menu

Entrée

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) (VG available)

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

Main Course

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 and fried caper berries

(GF available)

Twice Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach and honeyed carrots

(GF, Halal)

Middle Eastern Eggplant slow cooked and served with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (VG-GF)

Dessert

Lemon & Lime Tart served with a dollop of double cream (V-GF)

Malibu & Coconut Slice served with mango coulis

Chocolate Raspberry Coconut Pebble with raspberry sauce (VG)

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

Menu subject to seasonal variation. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

Dinner Cruise - \$149 per person

Exclusive Private Dining Dinner Package Includes

- Exclusive room hire with crew to look after you
- 4-course Plated Starlight Dinner Menu & Standard Bar Package
- Up to 3 hour cruise package with choice of boarding: Darling Harbour 7pm or Circular Quay 7.30pm

**Please note disembarkation times 9.30pm Circular Quay, 10pm Darling Harbour.*

4 course Starlight Dinner Menu

Chef's selection of canapés to start

Entrée

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) (VG available)

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

Main Course

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 and fried caper berries

(GF available)

Twice Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach and honeyed carrots

(GF, Halal)

Middle Eastern Eggplant slow cooked and served with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (VG-GF)

Dessert

Lemon & Lime Tart served with a dollop of double cream (V-GF)

Malibu & Coconut Slice served with mango coulis

Chocolate Raspberry Coconut Pebble with raspberry sauce (VG)

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Standard Beverage Package

Young Henry's Lager
Newtown Pale Ale
James Boag's Premium Light
Tyrrell's Moore's Creek – Semillon Sauvignon Blanc (NSW)
Tyrrell's Moore's Creek – Shiraz (NSW)
Tyrrell's Moore's Creek – Sparkling (NSW)
Soft Drinks & Fruit Juices

Premium Beverage Package – Add \$20 per person

Tempus Two Copper Prosecco / Moscato
Soft Drinks & Fruit Juices

White Wine

Jim Barry Watervale Riesling
Tai Tira Sauvignon Blanc
Aqlani Pinot Grigio
Tempus Two Chardonnay

Red Wine

Fat Bastard Pinot Noir
Jim Barry Cabernet Sauvignon
Yalumba Barossa Shiraz
Beyond Broke Road Rose

Beers/Cider

Heineken
Corona
James Squire 'One Fifty Lashes' Pale Ale
James Boag's Premium Light
Heineken 3 / Heineken Zero
Young Henry's Cider

Spirits Package

House Spirits – Add \$36.00 per person for a 3-hour cruise

Kentucky Gentleman Bourbon, Highland Baron Scotch, Ice Vodka, Gordon's Gin, Bacardi Rum

Premium Spirits - \$48.00 per person for a 3-hour cruise

Canadian Club, Jim Beam, Johnny Walker Red, Jack Daniels, Wild Turkey, Hendricks Gin, Smirnoff Vodka, Havana Club 3yrs old Rum

Cocktail Upon Arrival

Enjoy a Cocktail upon arrival from your private deck and enjoy views of Sydney Harbour with your guests
From \$15 pp

Onboard ordering available for individual purchase of spirits or cocktails

Enhance your Event!

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

3 Canapes served upon arrival

\$15 per person (additional canapes \$5 each)

Cheese Board

\$25 per board

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)

Garden Antipasto Board

\$25 per board

Spiced Roast Zucchini Dip, Seasonal Vegetable Batons, Crackers, Olives and Antipasto Vegetables (VG)

Charcuterie Board

\$27.50 per board

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

Seafood Board

\$35 per board

Fresh NSW oysters (4), Classic Cooked QLD prawns (4)
served with condiments and lemons (GF)
Golden fried Calamari with smoked lime mayonnaise

Seasonal Fruit Platter

\$20 per board

Local seasonal selection (VEG-GF)

**Share boards/platters serve approx. 4 guests each*

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Sides to accompany Mains

Sides served in a bowl, shared amongst 4 guests

Fat cut chips - \$2.50 per person

Herb Green Salad - \$5 per person

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Cakeage Service

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

You are welcome to bring your own cake onboard to celebrate your occasion. Please let us know if you would like our Chefs to provide a cutting and plating service.

Each guest to receive a slice of your cake, dollop of whipped cream and drizzle of raspberry coulis
\$5 per person

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