

SYDNEY CRYSTAL | 20M CATAMARAN





Festive Camape PACKAGE

FROM \$169PP*

INCLUSIONS

- Exclusive hire of Catamaran 'Sydney Crystal'
- 4 Hours of continuous cruising on stunning Sydney Harbour
- Nine delectable canapés including slider trio
- 4 Hour House Beverage Package
- Complimentary Christmas theming

CHRISTMAS CANAPÉS

All the below Canapé selections are served to your guests

COLD SELECTION

Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake **Nigiri and Nori Rolls** with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V) **Vietnamese Rice Paper Rolls** with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF)

HOT SELECTION

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney (V) Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (V, GF) Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options served with tomato & onion jam

SUBSTANTIAL CANAPÉ

Mini Slider Trio featuring classic cheeseburger, spicy veggie and barbecued pulled pork

Add Australian Cheese Grazing Board \$17.5pp

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

V= Vegetarian | GF = Gluten Free | VEG = Vegan Kindly note this is a sample set menu and items are subject to change.

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices 0% Wine & beer available on request

MINIMUM GUESTS

Sunday - Wednesday - 35 guests Thursday - Saturday - 50 guests



SYDNEY'S PREMIUM

Festive Buffet PACKAGE

FROM \$199PP*

INCLUSIONS

- Exclusive hire of Catamaran 'Sydney Crystal'
- 4 Hours of continuous cruising on stunning Sydney Harbour
- Festive Buffet Menu
- 4 Hour House Beverage Package
- Complimentary Christmas theming

FESTIVE BUFFET

SEAFOOD STATION

Australian King Prawns served chilled with classic cocktail sauce and lemon wedges (GF)
Freshly Shucked Oysters served with lemon wedges and mignonette dressing (GF)
CARVERY SELECTION

Glazed Champagne Ham with mustards & chutneys (GF)

Roast Turkey Breast with traditional stuffing, rich gravy & cranberry sauce

HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables ⋈
Roasted Seasonal Vegetables with rosemary & sea salt
Freshly baked bread rolls with premium Australian butter
SALADS

Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GE, V)

Garden Salad with crisp lettuce, tomato, cucumber, and lemon dressing (CF, VEGAN) **DESSERTS & CHEESE**

Chef's Festive Dessert Platter – mini pavlovas, fruit tartlets & petit fours Australian Cheese Board with crackers, dried fruits & quince paste

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4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices 0% Wine & beer available on request

MINIMUM GUESTS

Sunday - Wednesday - 35 guests Thursday - Saturday - 40 guests





Christmas Party ENHANCEMENTS

ADD FESTIVE FLAIR, FLAVOUR, AND FUN TO YOUR CELEBRATION!

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp Rustic grazing platters with meats, cheese, and more.







BOOK NOW

Christmas dates sell quickly!

Reach out to our Charters Team to secure your preferred date.

C 02 8270 5136 | Charters@captaincook.com.au

Terms and Conditions

- Christmas Packages are valid for bookings from 12 November to 24 December 2025.
- Prices and menus valid as at O1Apr25 and subject to change.
- The menu may contrain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. 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 accept no liability in this regards.