



**CAPTAIN COOK
CRUISES**

Celebrate Christmas

ABOARD SYDNEY 2000



PRIVATE DINING ROOMS FROM \$159pp



**Christmas dates sell quickly! Reach out to our Reservations Team to secure your preferred date.
☎ 02 9206 1111 | Reservations@captaincook.com.au**

PRIVATE DINING *Christmas Lunch*

FROM \$159PP

LUNCH PACKAGE

INCLUSIONS

- 3-Course Christmas Harbour View Long Lunch
- House Beverage Package including beer, wine and non-alcoholic options
- Christmas styling and table theming

CHRISTMAS HARBOUR VIEW

3-COURSE LONG LUNCH

(À la carte - Guests to select one from each course onboard)

ENTREE

Smoked Salmon with lemon vinaigrette, capers, watercress, fennel and dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V & VG available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved parmesan(V)

MAIN

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

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes, roasted carrots and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semidried tomatoes (V) (GF) (VG available)

DESSERT

Christmas Pudding with vanilla anglaise and double cream (V)

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

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

Kindly note this is a sample set menu and items are subject to change.

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

PRIVATE DINING ROOM HIRE CHARGES

- 3 or 4-Hour Lunch Cruise
- Celebrate from your own Private Dining Room

Sky Deck | Sirius Private Dining Room

Sun-Wed \$250 Fri & Sat \$500 | Minimum 20 guests

Club Deck | Endeavour Private Dining Room

Sun-Wed \$500 | Fri & Sat \$1000 | Minimum 50 guests

DEPARTURES

4-Hour Lunch Cruise

Wed, Thurs & Sun \$175pp | Fri & Sat \$179

12:00pm - 4:00pm King St Wharf 1, Darling Harbour

3-Hour Lunch Cruise

Wed, Thurs & Sun \$159pp | Fri & Sat \$165

12:30pm - 3:30pm Circular Quay Wharf 6



PRIVATE DINING *Christmas Dinner*

FRI \$179PP | SAT \$189PP

DINNER PACKAGE

INCLUSIONS

- 4-Course Christmas Starlight Dinner Menu
- 3-Hour House Beverage Package
- Christmas cheer and theming

CHRISTMAS STARLIGHT

4-COURSE DINNER

(À la carte - Guests to select one from each course onboard)

CANAPÉS

Chefs selection of Classic Canapés

ENTREE

Smoked Salmon with lemon vinaigrette, capers, watercress, fennel and dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V & VG available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved parmesan(V)

MAIN

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

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes, roasted carrots and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semidried tomatoes (V) (GF) (VG available)

DESSERT

Christmas Pudding with vanilla anglaise and double cream (V)

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

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

Kindly note this is a sample set menu and items are subject to change.

3-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

PRIVATE DINING ROOM HIRE CHARGES

- 3-Hour Dinner Cruise

- Celebrate from your own Private Dining Room

Sky Deck | Sirius Private Dining Room

Fri & Sat \$500 | Minimum 20 guests

Club Deck | Endeavour Private Dining Room

Fri & Sat \$1000 | Minimum 50 guests

DEPARTURES FRI & SAT

- **3-Hour Dinner Cruise**

7:00pm - 10:00pm King St Wharf 1, Darling Harbour





CAPTAIN COOK CRUISES

*We look forward to
welcoming you onboard!*

OPTIONAL EXTRAS

- Welcome Christmas Cocktail on arrival \$20pp
- Upgrade to Classic Beverage Package \$20pp
- Add Standard Spirits to your package \$50pp

BOOK NOW

Christmas dates sell quickly!

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

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Private Dining Room Hire Charges

Sky Deck | Sirius Private Dining Room Sun-Wed \$250 Fri & Sat \$500 | Minimum 20 guests

Club Deck | Endeavour Private Dining Room Sun-Wed \$500 | Fri & Sat \$1000 | Minimum 50 guests

Terms and Conditions

Christmas Packages are valid for bookings from 11 November to 24 December 2024.

Prices and menus valid as at 01Mar24 and subject to change.

The menu may contain 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.