

CHARTERS & EVENTS



Corporate Events

- Private boat hire including bar package
- 2-hour Wine Down from \$89 pp
- Dine on the Harbour from \$119 pp

Whether you are holding a staff conference, entertaining clients or simply looking for a waterfront restaurant to hold your next corporate event, a cruise on Sydney Harbour is the perfect venue. Captain Cook Cruises offer function venues for any size event from our fleet of sailing and motorised cruise vessels.

Wine Down from \$89 per person

- 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 \$119 per person

- Private Charter for 3 hours with dedicated onboard crew
- Choice of table sharing buffet or 3 course menus
- 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

Price valid to 30th October 2021

- Minimum of 50 guests
- Vessel chosen subject to minimum numbers
- Please allow \$130.00 per vessel for Government wharf fees

Optional Extras

- Add premium beer(s) from \$8.00 per person
- Upgrade your wines from \$15.00 per person
- Welcome cocktail on arrival \$16.00 per person
- Add house spirits from \$36.00 per person

Add additional Entertainment

- DJ – From \$500.00
- Casino tables – From \$695.00 per table (min 2 tables)
- Laser Clay Pigeon shooting – From \$1250.00 (2 hours)

Ask us about our smaller group package prices and private room cruise options.

CONDITIONS: Package valid to 31 October 2021. Not available on Public Holidays or during Special Event Dates. Prices based on a minimum of 50 guests. Please allow from \$130 per vessel for Government wharf fees.

Twilight Cocktail Menu (2 hours)

PRE- SELECT 6 CANAPÉS TO BE SERVED

(WE ALLOW APPROX 1.5 OF EACH PER PERSON)

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

Spinach & ricotta filo pastries (V)

Tomato & basil bruschetta (V, 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 (V, GF)

Salt & pepper squid with aioli

Smoked salmon roulade, crème fraiche on crostini

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

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

Thai beef salad with mint, coriander, lime chilli.

Peking duck, cigar crapes, Hoisin sauce

A selection of mini Cannoli alla crema and fruit tartlets (dessert option)

V= Vegetarian / GF = Gluten Free

Beverage Package

Toohey's New

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.

Cruising Table Sharing Menu

Our new popular table sharing menu allows you to pre-choose a range of dishes served on platters 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
- Mini Beef Sliders with Asian slaw & aioli

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)
- Nonna's pork and beef meat balls with napolitana sauce and pasta
- 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

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.

Cruising 3 Course Menu

CANAPÉS

Chef's selection of 2 canapés to start

Followed by 3 course menu. Please pre select 2 choices from each course to be served alternatively

ENTREE

Smoked salmon with herb salad of dill, lime, Sicilian capers, and Cornichons (GF)

Spinach & ricotta light ravioli with salsa Napolitana & aged Italian Grana Padano cheese (V)

Mélange of sweet potato & pumpkin with shredded kale & couscous, fragrant herb vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)

MAIN

Barramundi fillet, gremolata rub, vegetable medley & lemon infused oil (GF)

Australian tenderloin fillet served with mashed potatoes, baby beets and veal jus (GF)

Roast chicken wilted rocket, spinach & pumpkin, seasoned with lemon myrtle and white pepper Chardonnay jus and served with carrot batons (GF)

Middle Eastern slow cooked eggplant with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (V-GF)

DESSERT

Exotic stone – whipped coconut mousse with a tropical crèmeux insert on an almond sablé with yellow glaze & passion fruit marshmallow

Chocolate caramel – light chocolate, cold set cheesecake & smooth caramel inner layer with dark chocolate mirror glacé & Belgium chocolate disc

Tiramisu Tower – Amaretto biscuits dipped in coffee, layered with soft cream & flavoured with cocoa

V= Vegetarian / GF = Gluten Free

Beverage Package

Toohy's New

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.