Private Dining Rooms

- Private room hire & cocktail deck
- Minimum 20 guests
- Dinner & Bar Package from $145 pp

Our flagship vessel, 'MV Sydney 2000' operates our daily scheduled lunch and dinner 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.

Dinner Cruise

Exclusive Private Dining Dinner Package Includes

- Up to 3.5 hours cruising departing Darling Harbour at 7pm

    7.30pm Circular Quay boarding also available

- Exclusive room hire with crew to look after you

- 4-course Plated Brilliant Dinner Menu & Standard Bar Package

    Note: vessel makes scheduled stops every 90-120 minutes as part of our Harbour Bar / Restaurant cruise

Valid for travel to 30 October 2021

- Departs every Friday & Saturday night plus selected other dates

- $145.00 per person (minimum 20 guests applies)

- Sirius Saloon up to 30 guests

- Endeavour Lounge 30 - 60 guests

Optional Extras

- Upgrade Beverages – premium beers and wine package available for an extra $15 per person

- Menu additions available - seafood platters or cheese board

CONDITIONS: *Prices based on Minimum 20 guests Sirius. Minimum 30 guests Endeavour. Room Hire Fee of $350 applies if minimum numbers not met. Valid for travel to 02 January to 30 October 2021, not valid Public Holidays or on Special Event Days.

Private Room - 4 course Brilliant Dinner Menu

Chef's selection of petit canapés

Entrée

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 Course

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

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

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

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 crémeux 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

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 (NSW)
Soft Drinks & Fruit Juices

Menu subject to seasonal variation. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) 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.

Premium Bar upgrade - $15 per person

Tyrrell's Chardonnay Pinot Noir Brut
Yellowglen Vintage Pinot Noir Chardonnay
Tempus Two Copper Prosecco / Moscato

Jim Barry Watervale Riesling
Tai Nui Sauvignon Blanc
Aqulani Pinot Grigio
Tyrrell's Hunter Valley Chardonnay

Fat Bastard Pinot Noir
Jim Barry Cabernet Sauvignon
Lunatiq Heathcote Shiraz

Rose King Valley Rose

Heineken
Corona
James Squire 'One Fifty Lashes' Pale Ale
James Boag's Premium Light
Heineken 3

5 Seeds Crisp Apple

Soft Drinks & Fruit Juices

Additional menu items

Fat cut chips - $10.00 per serve

Seafood – Fresh oysters (3), Australian prawns (3), Golden fried calamari – From $12.00 per person

Australian cheese board – From $12.50 per person

Upgrades subject to seasonal variation