

Private Dining Rooms

- Private room hire & exclusive balcony
- Minimum 20 guests
- High Tea, Lunch, Dinner & Bar Packages

Our flagship vessel, 'MV Sydney 2000' operates our daily 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.

High Tea Cruise - \$95 per person

Exclusive Private Dining High Tea Package Includes

- 1.5 hour exclusive room hire with crew to look after you
- High Tea menu
- Selection of fine teas with unlimited Australian sparkling wine served (1.5 hrs)
- Option to stay onboard for a longer cruise FREE in our Harbour Bar lounge

Lunch Cruise - \$125 per person

Exclusive Private Dining Lunch Package Includes

- Up to 3 hours cruising with choice of boarding:
Boarding Times: Darling Harbour 12pm or 1.30pm or Circular Quay 12.30pm
- Exclusive room hire with crew to look after you
- 3-course Plated Top Deck Lunch Menu & Standard Bar Package

Dinner Cruise - \$145 per person

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

CHARTERS & EVENTS



Valid for travel 30 October 2021

- High Tea & Lunch cruise available Thursday through to Sunday
- Dinner cruise available Friday's & Saturday's
- 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

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 30 October 2021, not valid Public Holidays or on Special Event Days.

High Tea @ Sea menu

Crystal Bay prawns on dill blini crème fraiche

Finger sandwich selections including: *Cucumber dill and four crème dill fingers;*

Smoked salmon, chive cream cheese & caviar; Leg ham and Swiss cheese & chutney

Porcini mushroom, chilli jam and pork sausage rolls

Caramelized onion, beetroot, goats cheese baby tartlet, chervil

Mini scones with strawberry jam & vanilla cream

Glazed mango and coconut custard tartlets

Chocolate dipped strawberries

Assorted Petit four

Beverage Package

Brown Brothers Zibibbo Rosa Sparkling

Tyrrell's Moore's Creek – Sparkling (NSW)

Soft Drinks & Fruit Juices

A selection of fine teas

Blue Mountains, Chai, Darjeeling, Earl Grey, English Breakfast, Orange Pekoe, Green Tea, Lemon & Ginger, China Jasmine, Peppermint

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.

3 course Seated & Served Lunch Menu

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 with 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 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 Baogs 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

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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 crèmeux insert on an almond sablé with yellow
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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

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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
Lunatic 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

Beverages subject to seasonal variation