



**CAPTAIN COOK  
CRUISES**

# *Celebrate Christmas*

**ABOARD SYDNEY 2000**



**CHRISTMAS CELEBRATIONS FROM \$115pp**



Book online now with only 30% deposit for groups! Or contact Reservations Team to secure your preferred date.  
📞 02 9206 1111 | [Reservations@captaincook.com.au](mailto:Reservations@captaincook.com.au)



# Christmas Lunch

WED, THURS & SUN FROM \$115PP | FRI & SAT FROM \$119PP

Save 10% for groups of 10 or more!

**SAVE  
10%**  
for groups of  
10 or more!

## INCLUSIONS

- 3 or 4-Hour Lunch Cruise
- 3-Course Christmas Harbour View Lunch Menu
- Onboard live entertainment
- Christmas styling and table theming

## OPTIONAL EXTRAS MINIMUM 10 GUESTS

- 3-Hour Beverage Package \$45pp
- 4-Hour Beverage Package \$60pp

## DEPARTURES WED-SUN

- 4-Hour Lunch Cruise 12:00pm - 4:00pm King St Wharf 1, Darling Harbour
- 3-Hour Lunch Cruise 12:30pm - 3:30pm Circular Quay Wharf 6

## 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 FROM \$45PP

Available for groups of 10 or more

### 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



**50**  
YEARS

SYDNEY'S PREMIUM  
TRUSTED OPERATOR

# Christmas Premium Sunset Dinner

FROM \$115PP

Save 10% for groups of 10 or more!

## INCLUSIONS

- 2-Hour Dinner Cruise
- 4-Course Christmas Sunset Dinner Menu
- Onboard live entertainment Fri & Sat
- Christmas styling and table theming

## TIMINGS WED-SUN

- 2-Hour Dinner Cruise 4:45pm - 6:45pm King St Wharf 1, Darling Harbour
- 2-Hour Dinner Cruise 5:30pm - 7:30pm Circular Quay Wharf 6

## CHRISTMAS PREMIUM SUNSET 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)

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**CAPTAIN COOK  
CRUISES**



# Christmas Starlight Dinner

FRI \$129PP | SAT \$145

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**SAVE**

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for groups of  
10 or more!

## INCLUSIONS

- 3-Hour Dinner Cruise
- 4-Course Christmas Starlight Dinner Menu
- Onboard live entertainment
- Christmas styling and table theming

## OPTIONAL EXTRAS MIN 10 GUESTS

- 3-Hour Beverage Package \$45pp

## DEPARTURES FRI & SAT

- 3-Hour Dinner Cruise 7:00pm - 10:00pm King St Wharf 1 Darling Harbour

## CHRISTMAS 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

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## BEVERAGE PACKAGE FROM \$45PP

Available for groups of 10 or more

### 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



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*We look forward to  
welcoming you onboard!*



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**Terms and Conditions**

Christmas Packages are valid for bookings from 22 November to 24 December 2024.

Live entertainment from 12pm daily, 5pm Saturday & Sunday and 7pm nightly.

Groups of 10 or more receive a 10% discount on cruise price only and excludes optional extras.

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.