

**BOOK  
A TABLE**

From  
**\$99pp**  
\*T&Cs apply

# Christmas Celebrations

## **BOOK A TABLE ONBOARD SYDNEY2000**

**Celebrate Christmas on Sydney Harbour aboard our flagship vessel and enjoy a lunch or dinner cruise. Book a table in our restaurant, departing Darling Harbour and Circular Quay.**

**Lunch 3hr \$99pp (Wed & Sun) | \$115pp (Thu-Sat)**

12:00pm Darling Harbour King Street Wharf 1 or 12:30pm Circular Quay Wharf 6

**Dinner 2hr \$115pp (Sun, Wed & selected Thu nights)**

5.00pm Darling Harbour King St Wharf 1 or 5:30pm Circular Quay Wharf 6

**Dinner 3hr \$139pp (Fri-Sat nights & Thu 7 & 14 Dec 23)**

7:00pm Darling Harbour King Street Wharf 1

### **INCLUSIONS**

- Celebrate your End-Of-Year party in our public restaurant cruising spectacular Sydney Harbour
- Choice of 3-Course Christmas Harbour Lunch or 4-Course Christmas Starlight Dinner
- Live entertainment, Christmas cheer and theming
- Groups of 10+ save 10% on cruise prices

**Book Now**

Contact our Reservation Team [reservations@captaincook.com.au](mailto:reservations@captaincook.com.au)

02 9206 1111 or Book Online [captaincook.com.au](http://captaincook.com.au)

## THE CULINARY EXPERIENCE

### Canapés

Chef's selections of Classic Canapes

*\*Canapes are only available with Starlight Dinner*

### Entrée

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

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetables and cranberry sauce

Riverina Black Angus Beef Sirloin, with creamy mash, honeyed carrots, seasonal greens, and veal jus (GF)

Gremolata-Rubbed Barramundi with salsa verdi, asparagus, honeyed carrots, and fried caper berries (GF available)

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

### Dessert

Christmas Pudding with vanilla anglaise and double cream (V)

Malibu and Coconut slice served with mango coulis

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 | VG = Vegan

*Kindly note this is a sample menu and available from 17Nov-26Dec 2023 to include Christmas treats. Halal available upon request.*

### BEVERAGE PACKAGE

*Add a Beverage Package from \$40pp  
(minimum 10 guests)*

#### Beer

Young Henry's Natural Lager

Young Henry's Newtowner Pale Ale

James Boag's Premium Light

#### Wine

Tyrrell's Moores Creek Semillon, NSW

Tyrrell's Moores Creek Shiraz, NSW

Tyrrell's Moores Creek Sparkling Brut, NSW

#### Non-Alcoholic

A selection of soft drinks & fruit juices

0% Wine & beer also available on request





**PRIVATE  
DINING ROOM**

From  
**\$139PP**  
\*T&Cs apply

# *Christmas Celebrations*

## **PRIVATE DININGS ROOMS ONBOARD SYDNEY2000**

Celebrate Christmas on Sydney Harbour aboard our flaship vessel and enjoy a lunch or dinner cruise. Book a private dining room in our restaurant, departing Darling Harbour and Circular Quay.

**Lunch 3hr \$139pp (Wed & Sun) | \$155pp (Thu-Sat)**

12:00pm Darling Harbour King Street Wharf 1 or 12:30pm Circular Quay Wharf 6

**Dinner 3hr \$179pp (Fri-Sat nights & Thu 7 & 14 Dec 23)**

7:00pm Darling Harbour King Street Wharf 1

### **INCLUSIONS**

- Celebrate with million-dollar views from your own Private Dining Room
- Choice of 3-Course Christmas Harbour Lunch or 4-course Christmas Starlight Dinner
  - 3-Hour Beverage Package
- Onboard live entertainment, Christmas cheer and theming throughout the vessel

**Sirius Private Dining Room \$250** | Located on the Sky Deck with a seated **capacity of 36 guests**

**Endeavour Private Dining Room \$500** | Located on the Club Deck with a seated **capacity of 80 guests**

*\*Minimum Guest numbers apply | Sirius: 20 guests | Endeavour: 50 guests*

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## **THE CULINARY EXPERIENCE**

### **Canapés**

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James Boag's Premium Light

### **Wine**

Tyrrell's Moores Creek Semillon, NSW

Tyrrell's Moores Creek Shiraz, NSW

Tyrrell's Moores Creek Sparkling Brut, NSW

### **Non-Alcoholic**

A selection of soft drinks & fruit juices

0% Wine & beer also available on request

**50**  
YEARS

SYDNEY'S PREMIUM  
TRUSTED OPERATOR