



CELEBRATE *Christmas*

ON THE HARBOUR



SYDNEY 2000
PRIVATE DINING ROOMS



CHRISTMAS LUNCH
& DINNER OPTIONS



FULLY INCLUSIVE
PACKAGES



EXCEPTIONAL
HOSPITALITY



WRAP YOUR CHRISTMAS
IN VIEWS



02 9206 1111



sydney@captaincook.com.au

Christmas HARBOUR VIEW LONG LUNCH

FROM **\$145_{pp}** INCLUDING : DEPARTURES

- Your choice of 3 or 4-hour Cruise
- 3-Course Christmas Harbour View Long Lunch
- Beverage Package
- Onboard live entertainment (Fri-Sun)
- Christmas styling and table theming

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

MENU 3-COURSE

À la carte - Guests select one from each course onboard

ENTRÉE

Smoked Salmon with rocket, shaved fennel, watercress, lemon & caper vinaigrette (Contains: Fish)

Pumpkin, Sage & Goat's Cheese Ravioli with rustic tomato & vegetable sauce, toasted almonds, shaved Grana Padano (V) (Contains: Gluten, Wheat, Milk, Egg, Almond)

Roasted Chickpea & Kale Salad with sweet potato, dried cranberries, toasted pepitas, sesame seeds, ginger, & carrot dressing (V) (Contains: Sesame)

MAIN

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (Contains: Milk, Egg, Wheat, Gluten, Sulphite)

Oven-Roasted Tasmanian Salmon classic salsa verde, sea salt chat potatoes, cherry tomatoes, seasonal greens (Contains: Fish)

Slow Cooked NSW Lamb Shoulder with Dijon, creme fraiche mash, seasonal greens, honey roasted carrots, Barossa shiraz jus (Contains: Milk, Sulphite)

Slow Roasted Eggplant Bombay-spiced curry, chickpeas, seasonal vegetables, crisp pappadum, mango chutney, cucumber yoghurt (Contains: Milk)

DESSERT

Christmas Pudding with vanilla anglaise and double cream (V)

Passionfruit Meringue Tart crisp shell, tangy passionfruit curd, toasted meringue (Contains: Milk, Egg, Soy)

Dark Chocolate Caramel Dome rich dark chocolate, with caramel centre (Contains: Milk, Egg, Soy)

V= Vegetarian | VEG = Vegan | N.B: sample set menu and items are subject to change.



BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Natural Lager
Young Henry's Newtown Pale Ale
James Boags Premium Light

AUSTRALIAN WINE

House Red, White and Sparkling wines

NON-ALCOHOLIC

Zero alcohol Beer
Soft drinks & fruit juices

NON-ALCOHOLIC BEVERAGE PACKAGE

House Mocktail
Zero Alcohol Beer
Selection of soft drinks
Selection of fruit juices

PRIVATE DINING ROOM

SIRIUS ROOM

Minimum 15 guests * (normally 20)
Maximum guests 36 seated

* SPECIAL - minimum 15 guests for the Sirius Room excludes December

ENDEAVOUR ROOM

Minimum 37 guests apply
Maximum guests 80 seated

*All packages come beverage-inclusive. Should you wish to opt out, please see our beverage-exclusive package options.

Christmas **SUNSET PREMIUM DINNER**

FROM \$145^{pp} INCLUDING : **DEPARTURES**

- 2-Hour Dinner Cruise
- 4-Course Premium Sunset Dinner Menu
- Beverage Package
- Onboard live entertainment (Fri-Sun)

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

MENU 4-COURSE

À la carte - Guests select one from each course onboard

CANAPÉS

Chefs selection of Canapés

ENTRÉE

Smoked Salmon with rocket, shaved fennel, watercress, lemon & caper vinaigrette (Contains: Fish)

Pumpkin, Sage & Goat's Cheese Ravioli with rustic tomato & vegetable sauce, toasted almonds, shaved Grana Padano (V) (Contains: Gluten, Wheat, Milk, Egg, Almond)

Roasted Chickpea & Kale Salad with sweet potato, dried cranberries, toasted pepitas, sesame seeds, ginger, & carrot dressing (V) (Contains: Sesame)

MAIN

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (Contains: Milk, Egg, Wheat, Gluten, Sulphite)

Oven- Roasted Tasmanian Salmon classic salsa verde, sea salt chat potatoes, cherry tomatoes, seasonal greens (Contains: Fish)

Slow Cooked NSW Lamb Shoulder with Dijon, creme fraiche mash, seasonal greens, honey roasted carrots, Barossa shiraz jus (Contains: Milk, Sulphite)

Slow Roasted Eggplant Bombay-spiced curry, chickpeas, seasonal vegetables, crisp pappadum, mango chutney, cucumber yoghurt (Contains: Milk)

DESSERT

Christmas Pudding with vanilla anglaise and double cream (V)

Passionfruit Meringue Tart crisp shell, tangy passionfruit curd, toasted meringue (Contains: Milk, Egg, Soy)

Dark Chocolate Caramel Dome rich dark chocolate, with caramel centre (Contains: Milk, Egg, Soy)

V= Vegetarian | VEG = Vegan | N.B: sample set menu and items are subject to change.

BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Natural Lager
Young Henry's Newtown Pale Ale
James Boags Premium Light

AUSTRALIAN WINE

House Red, White and Sparkling wines

NON-ALCOHOLIC

Zero alcohol Beer
Soft drinks & fruit juices

NON-ALCOHOLIC BEVERAGE PACKAGE

House Mocktail
Zero Alcohol Beer
Selection of soft drinks
Selection of fruit juices



PRIVATE DINING ROOM

SIRIUS ROOM

Minimum 15 guests* (normally 20)
Maximum guests 36 seated

**SPECIAL - minimum 15 guests for the Sirius Room excludes December*

ENDEAVOUR ROOM

Minimum 37 guests apply
Maximum guests 80 seated

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Christmas STARLIGHT DINNER

FROM **\$189**pp INCLUDING : DEPARTURES

- 3-Hour Dinner Cruise
- 4-Course Starlight Dinner Menu
- Beverage Package
- Onboard live entertainment

FRI-SAT & SELECTED THU

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

MENU 4-COURSE

À la carte - Guests select one from each course onboard

CANAPÉS

Chefs selection of Canapés

ENTRÉE

Smoked Salmon with rocket, shaved fennel, watercress, lemon & caper vinaigrette (Contains: Fish)

Pumpkin, Sage & Goat's Cheese Ravioli with rustic tomato & vegetable sauce, toasted almonds, shaved Grana Padano (V) (Contains: Gluten, Wheat, Milk, Egg, Almond)

Roasted Chickpea & Kale Salad with sweet potato, dried cranberries, toasted pepitas, sesame seeds, ginger, & carrot dressing (V) (Contains: Sesame)

MAIN

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (Contains: Milk, Egg, Wheat, Gluten, Sulphite)

Oven- Roasted Tasmanian Salmon classic salsa verde, sea salt chat potatoes, cherry tomatoes, seasonal greens (Contains: Fish)

Slow Cooked NSW Lamb Shoulder with Dijon, creme fraiche mash, seasonal greens, honey roasted carrots, Barossa shiraz jus (Contains: Milk, Sulphite)

Slow Roasted Eggplant Bombay-spiced curry, chickpeas, seasonal vegetables, crisp pappadum, mango chutney, cucumber yoghurt (Contains: Milk)

DESSERT

Christmas Pudding with vanilla anglaise and double cream (V)

Passionfruit Meringue Tart crisp shell, tangy passionfruit curd, toasted meringue (Contains: Milk, Egg, Soy)

Dark Chocolate Caramel Dome rich dark chocolate, with caramel centre (Contains: Milk, Egg, Soy)

V= Vegetarian | VEG = Vegan | N.B: sample set menu and items are subject to change.



BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Natural Lager
Young Henry's Newtown Pale Ale
James Boags Premium Light

AUSTRALIAN WINE

House Red, White and Sparkling wines

NON-ALCOHOLIC

Zero alcohol Beer
Soft drinks & fruit juices

NON-ALCOHOLIC BEVERAGE PACKAGE

House Mocktail
Zero Alcohol Beer
Selection of soft drinks
Selection of fruit juices

PRIVATE DINING ROOM

SIRIUS ROOM

Minimum 15 guests* (normally 20)
Maximum guests 36 seated

**SPECIAL - minimum 15 guests for the Sirius Room excludes December*

ENDEAVOUR ROOM

Minimum 37 guests apply
Maximum guests 80 seated

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Christmas ENHANCEMENTS

ADD FESTIVE FLAIR, FLAVOUR, AND FUN TO YOUR CELEBRATION!



BEVERAGE PACKAGE UPGRADES

- Upgrade to the Classic Beverage Package – \$5pp/hr
- Upgrade to the Premium Beverage Package – \$10pp/hr
- Add Standard Spirits to your Beverage package – \$15pp/hr
- Add Premium Spirits to your Beverage package – \$20pp/hr
- Add Imported Beer to your Beverage package – \$5pp/hr

FOOD ENHANCEMENTS

- Canapés (3) – \$20pp (served before Banquet)
- Charcuterie Boards – \$17.5pp
- Australian King Prawn Platter \$25 per person (3 per person)
- Sydney Rock Oyster Platter \$20 per person (3 per person)



DINE YOUR WAY

DINE WITH OR WITHOUT BEVERAGES INCLUDED

Prefer to choose your drinks as you go? Enjoy our dining cruises without a beverage package, with drinks available to purchase on board.

Sirius Room	Endeavour Room
Min 20 Adults SPECIAL Min 15 guests with bar package excluding December Max 36 seated	Minimum 37 Adults Max 80 seated

Including Beverage Package Your choice of regular or non-alcoholic package	Wed	Thu	Fri	Sat	Sun
Harbour View Long Lunch	\$145 3-HOUR \$159 4-HOUR	\$145 3-HOUR \$159 4-HOUR	\$155 3-HOUR \$169 4-HOUR	\$155 3-HOUR \$169 4-HOUR	\$145 3-HOUR \$159 4-HOUR
Sunset Premium Dinner	\$145 2-HOUR	\$145 2-HOUR	\$159 2-HOUR	\$159 2-HOUR	\$145 2-HOUR
Starlight Dinner	\$189 3-HOUR	\$189 3-HOUR	\$189 3-HOUR	\$199 3-HOUR	\$189 3-HOUR

Purchase Drinks Onboard	Per Person
Harbour View Long Lunch	\$129
Sunset Premium Dinner	\$139
Starlight Dinner	\$165



BOOK NOW

TO BOOK A PRIVATE ROOM CONTACT
OUR FRIENDLY RESERVATION TEAM
02 9206 1111 | sydney@captaincook.com.au

IF YOU WOULD LIKE ANY OF OUR CHRISTMAS ENHANCEMENTS
OR IF YOU'D LIKE TO CHARTER YOUR OWN BOAT
CONTACT OUR EVENTS TEAM
02 8270 5136 | charters@captaincook.com.au



*We look forward to
welcoming you onboard!*

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***Private Dining Room Terms and Conditions**

- Packages are valid for travel 11Nov26-24Dec26 excluding special events
- Prices and menus valid as at 22 September 2026 and subject to change.
- Deposit: 30% to confirm your booking.
- Balance: 14 days prior to departure.
- Cancellation:
 - More than 40 days before the event: \$500
 - 40 to 15 days before the event: 100% of the deposit
 - 14 days or fewer before the event: 100% of the total booking value

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. Captain Cook Cruises is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.