



**CAPTAIN COOK  
CRUISES**

**CELEBRATE**  
*Christmas*

ON THE HARBOUR



**SYDNEY 2000**



CHRISTMAS LUNCH  
& DINNER OPTIONS



FULLY INCLUSIVE  
PACKAGES



EXCEPTIONAL  
HOSPITALITY



WRAP YOUR CHRISTMAS  
IN VIEWS



02 8270 5136 |



[Charters@captaincook.com.au](mailto:Charters@captaincook.com.au)

Christmas dates sell quickly! Reach out to our Charters Team to secure your preferred date.

# Christmas **HARBOUR VIEW LONG LUNCH**

Celebrate Christmas your way aboard Sydney 2000. Choose to join the festive atmosphere of our Harbour Restaurant, where you'll enjoy Christmas lunch or dinner alongside fellow guests, or upgrade to your own private dining room.

## INCLUSIONS

- Your choice of 3 or 4 Hour Cruise
- 3-Course 'Christmas Harbour View Lunch'
- Live entertainment (weekends)
- Christmas styling and table theming

## 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

## MENU (3-COURSE)

(À la carte - Guests to select one from each course onboard)

### ENTREE

**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

**Roasted NSW Free-Range Chicken** with creamy garlic mash, thyme roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

**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 OPTIONS

Choose the beverage option that best suits your celebration. pre-select a beverage package for everyone on your table and enjoy a seamless experience throughout your cruise, or simply purchase drinks as you go from our onboard bar.

\*See the enhancements page for beverage package pricing

**\$115PP - WED, THURS & SUN**

**\$129PP - FRI & SAT**

\*Not applicable to private dining rooms



**SAVE  
10%**

FOR 10+ GUESTS\*

# Christmas PREMIUM SUNSET DINNER

Celebrate Christmas your way aboard Sydney 2000. Choose to join the festive atmosphere of our Harbour Restaurant, where you'll enjoy Christmas lunch or dinner alongside fellow guests, or upgrade to your own private dining room.

## INCLUSIONS

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

## DEPARTURES

- 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 to select one from each course onboard)

### CANAPÉS

#### Chefs selection of Canapés

### ENTREE

**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

**Roasted NSW Free-Range Chicken** with creamy garlic mash, thyme roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

**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 OPTIONS

Choose the beverage option that best suits your celebration. pre-select a beverage package for everyone on your table and enjoy a seamless experience throughout your cruise, or simply purchase drinks as you go from our onboard bar.

\*See the enhancements page for beverage package pricing

**\$139PP - WED- SUN**

\*Not applicable to private dining rooms



**SAVE  
10%**

**FOR 10+ GUESTS\***

# Christmas STARLIGHT DINNER

Celebrate Christmas your way aboard Sydney 2000. Choose to join the festive atmosphere of our Harbour Restaurant, where you'll enjoy Christmas lunch or dinner alongside fellow guests, or upgrade to your own private dining room.

## INCLUSIONS

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

## DEPARTURES

FRI-SAT

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

## MENU (4-COURSE)

(À la carte - Guests to select one from each course onboard)

### CANAPÉS

**Chefs selection of Canapés**

### ENTREE

**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

**Roasted NSW Free-Range Chicken** with creamy garlic mash, thyme roasted carrots, seasonal greens, mushroom jus (Contains: Milk)

**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 OPTIONS

Choose the beverage option that best suits your celebration. pre-select a beverage package for everyone on your table and enjoy a seamless experience throughout your cruise, or simply purchase drinks as you go from our onboard bar.

\*See the enhancements page for beverage package pricing

**\$165PP - FRI & SAT**

\*Not applicable to private dining rooms



**SAVE  
10%**  
FOR 10+ GUESTS\*

# Christmas ENHANCEMENTS

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



## PRIVATE DINING ROOM UPGRADE

**SIRIUS (ROOM HIRE- \$250)**

Minimum 20 guests apply

Maximum guests 36 seated

**ENDEAVOUR (ROOM HIRE- \$500)**

Minimum 40 guests apply

Maximum guests 80 seated



## BEVERAGE PACKAGE

Enjoy flowing beverages for all guests on your table or private dining room.

Packages include - Australian wines, beers, soft drinks and non-alcoholic beverages.

\*Minimum 10 guests required:

2 hour- \$40pp

3 hour - \$51pp

4 hour - \$68pp

Upgrade to the Classic Beverage Package – \$5pp/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

for private dining rooms

Canapés on Deck (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)





# CAPTAIN COOK CRUISES

## BOOK NOW

FOR TABLE BOOKINGS  
CONTACT OUR FRIENDLY RESERVATIONS TEAM  
02 9206 1111 | [Dine@captaincook.com.au](mailto:Dine@captaincook.com.au)

FOR PRIVATE DINING ROOM  
CONTACT OUR FRIENDLY CHARTERS TEAM  
02 8270 5136 | [Charters@captaincook.com.au](mailto:Charters@captaincook.com.au)

OR TO BOOK YOUR OWN BOAT  
CONTACT OUR FRIENDLY CHARTERS TEAM  
02 8270 5136 | [Charters@captaincook.com.au](mailto:Charters@captaincook.com.au)



*We look forward to  
welcoming you onboard!*

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### **\*Terms and Conditions**

- Christmas Packages are valid for bookings from 11 November to 24 December 2026.
- Prices and menus valid as at 01Apr26 and subject to change.

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.