



CELEBRATE *Christmas*

ON THE HARBOUR



SYDNEY 2000
RESTAURANT TABLE BOOKINGS



CHRISTMAS LUNCH
& DINNER OPTIONS



FULLY INCLUSIVE
PACKAGES



EXCEPTIONAL
HOSPITALITY



WRAP YOUR CHRISTMAS
IN VIEWS



02 9206 1111 | ✉ dine@captaincook.com.au

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

Christmas HARBOUR VIEW LONG LUNCH

FROM \$99* pp INCLUDING : DEPARTURES

- Your choice of 3 or 4-hour Cruise
- 3-Course Christmas Harbour View Long Lunch
- 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
- * Prices based on a minimum of 6 guests

MENU 3-COURSE

À la carte - Guests to 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

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)

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (Contains: Milk, Egg, Wheat, Gluten, 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 FROM \$51PP

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 FROM \$51PP

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



30% DEPOSIT

Groups of 10+ guests
book online with just
30% deposit or call us
today for an invoice

Christmas **SUNSET PREMIUM DINNER**

FROM **\$112.50*** pp INCLUDING

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

* Prices based on a minimum of 6 guests

MENU 4-COURSE

À la carte - Guests to 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

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)

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (Contains: Milk, Egg, Wheat, Gluten, 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 = Vega | N.B: sample set menu and items are subject to change.

BEVERAGE PACKAGE \$40PP 2-HOUR

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 \$40PP 2-HOUR

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



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Christmas STARLIGHT DINNER

FROM **\$134.10*** pp INCLUDING

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

DEPARTURES

FRI-SAT & SELECTED THU

- 3-Hour Dinner Cruise 7:00pm - 10:00pm
King St Wharf 1, Darling Harbour
- * Prices based on a minimum of 6 guests

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

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)

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (Contains: Milk, Egg, Wheat, Gluten, 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 \$51PP 3-HOUR

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 \$51PP 3-HOUR

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



30% DEPOSIT

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Christmas PUBLIC DINING PACKAGES

This Christmas, gather your group and celebrate in our vibrant public dining area, complete

CRUISE FROM \$99

CRUISE & BEVERAGE PACKAGE FROM \$150

Cruise	Day of Week	Retail Price	Cruise Minimum 6 Adults	Beverage Package	Cruise & Beverage Package
Harbour View Long Lunch	\$129	Wed	\$99	\$51 3-HOUR \$68 4-HOUR	\$150.00 \$167.00
		Thu & Sun	\$103.50	\$51 3-HOUR \$68 4-HOUR	\$154.50 \$171.10
		Fri & Sat	\$112.50	\$51 3-HOUR \$68 4-HOUR	\$163.50 \$180.50
Sunset Premium Dinner	\$139	Wed, Thu & Sun	\$112.50	\$40 2-HOUR	\$152.50
		Fri & Sat	\$125.10	\$40 2-HOUR	\$165.10
Starlight Dinner	\$165	Thu & Fri	\$134.10	\$51 3-HOUR	\$185.10
		Sat	\$139.50	\$51 3-HOUR	\$190.50

BEVERAGE PACKAGE

Please note ONE beverage package must be selected for all guests

Minimum 6 guests

PREMIUM BEER

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

AUSTRALIAN WINE

Red, White and Sparkling wines

NON-ALCOHOLIC

Zero Beer
Soft drinks & fruit juices

NON-ALCOHOLIC BEVERAGE PACKAGE

Prefer a non-alcoholic experience? Select our Non-Alcoholic Beverage Package at the same price.

Minimum 6 guests

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



BOOK NOW

FOR TABLE BOOKINGS

BOOK ONLINE [CAPTAINCOOK.COM.AU](https://captaincook.com.au)

OR CONTACT OUR FRIENDLY
RESERVATIONS TEAM

02 9206 1111 | Dine@captaincook.com.au



*We look forward to
welcoming you onboard!*

***Terms and Conditions**

- Christmas Packages are valid for bookings from 11 November to 24 December 2026.
- Prices and menus valid as at 23Jul and subject to change.
- All payments are final and non-refundable.
- 10+ guests : 30% deposit at time of booking, balance due 7 days prior to departure.

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.