



CELEBRATIONS

ON THE HARBOUR



SYDNEY 2000

PRIVATE DINING ROOMS



LUNCH & DINNER
OPTIONS

FULLY INCLUSIVE
PACKAGES

EXCEPTIONAL
HOSPITALITY

WRAP YOUR EVENT
IN VIEWS



02 8270 5136 |



Charters@captaincook.com.au

Celebrate HARBOUR VIEW LONG LUNCH

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

- Your choice of 3 or 4-hour Cruise
- 3-Course Harbour View Long Lunch
- Beverage Package
- Onboard live entertainment (Sat & Sun)

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

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

Roasted NSW Free-Range Chicken Breast 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

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

Chocolate & Mandarin Dome velvety dark chocolate mousse with bright mandarin centre (VG) (Contains: Soy)

Tropical Mango & Coconut Pillow coconut mousse with a mango center in a light tropical finish (VG) (Contains: 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 20 guests apply
Maximum guests 36 seated

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.

Celebrate **SUNSET PREMIUM DINNER**

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

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

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

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

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

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 20 guests apply
Maximum guests 36 seated

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.

Celebrate STARLIGHT DINNER

FROM **\$189**pp INCLUDING

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

DEPARTURES

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 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

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

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

Chocolate & Mandarin Dome velvety dark chocolate mousse with bright mandarin centre (VG) (Contains: Soy)

Tropical Mango & Coconut Pillow coconut mousse with a mango center in a light tropical finish (VG) (Contains: 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 20 guests apply
Maximum guests 36 seated

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.

Celebrate 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 Max 36 seated	Minimum 37 Adults Max 80 seated

Including Beverage Package Your choice of regular or non-alcoholic package	Per Person From	Peak Dates
Harbour View Long Lunch	\$145 3-HOUR \$159 4-HOUR	\$155 3-HOUR \$169 4-HOUR
Sunset Premium Dinner	\$145 2-HOUR	\$159 2-HOUR
Starlight Dinner	\$189 3-HOUR	\$199 3-HOUR

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



BOOK NOW

FOR PRIVATE DINING ROOMS
OR TO BOOK YOUR OWN BOAT

CONTACT OUR FRIENDLY CHARTERS TEAM
02 8270 5136 | Charters@captaincook.com.au



*We look forward to
welcoming you onboard!*

***Private Dining Room Terms and Conditions**

- Packages are valid for travel to 31 March 2027 excluding special events
- Prices and menus valid as at 04 August 2026 and subject to change.
- Public Holiday surcharges may apply.
- 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.