



# 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 8270 5136



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

# Christmas **HARBOUR VIEW LONG LUNCH**

FROM **\$145<sub>pp</sub>** 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 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.

# Christmas **SUNSET PREMIUM DINNER**

**FROM \$145<sup>pp</sup> 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 20 guests apply  
Maximum guests 36 seated

### **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

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**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 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.

# 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<br>Max 36 seated | Minimum 37 Adults<br>Max 80 seated |

| Including Beverage Package<br>Your choice of regular or non-alcoholic package | Wed                          | Thu                          | Fri                          | Sat                          | Sun                          |
|-------------------------------------------------------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|
| Harbour View Long Lunch                                                       | \$145 3-HOUR<br>\$159 4-HOUR | \$145 3-HOUR<br>\$159 4-HOUR | \$155 3-HOUR<br>\$169 4-HOUR | \$155 3-HOUR<br>\$169 4-HOUR | \$145 3-HOUR<br>\$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

CONTACT OUR EVENTS TEAM

02 8270 5136 | [charters@captaincook.com.au](mailto: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 04 August 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.