



PRIVATE EVENT *Packages*



VESSEL HIRE



MV RIVER LADY

Seamlessly connecting Perth's iconic river destinations, the MV River Lady is the perfect choice for flexible charters. Its expansive single-level design allows for custom dining set ups and charters, ensuring a unique and intimate perspective of the Swan River.

3-HOUR HIRE | \$4600

MAX CAPACITY: 100

MAX SEATED CAPACITY: 90

PACKAGES

SILVER

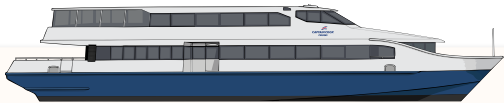
STANDARD BUFFET

GOLD

PREMIUM BUFFET

PLATINUM

[VIEW FLOOR PLAN](#)



MV JAMES STIRLING

Our flagship vessel and one of the largest cruising on the Swan River. Spanning two levels with three distinct outdoor areas, it offers luxury flexible seating and dual bars - perfect for large-scale corporate functions and premium river charters.

3-HOUR HIRE | \$9200

MAX CAPACITY: 350

MAX SEATED CAPACITY: 232

PACKAGES

SILVER

STANDARD BUFFET

GOLD

PREMIUM BUFFET

PLATINUM

[VIEW FLOOR PLAN](#)

For detailed package inclusions and menus: See pages 2-4

INCLUSIVE COCKTAIL PACKAGES

SILVER PACKAGE \$127 per person

Burnt honey, pumpkin & feta tartlet (V) (NF) (VEO)
Assorted mini quiche: spinach & mushroom, ham & chive, salmon & dill (NF) (VO)
Assorted cocktail sushi: teriyaki chicken, avocado, & smoked salmon (GF) (NF) (VEO)
Prawn rice paper roll with hoisin dipping sauce (GF) (NF) (VEO)
Prosciutto, brie & cherry tomato skewer (GF) (NF) (VO)
Assorted petite pies: beef Burgundy, chicken & leek, vegetable tikka (NF) (VO)
Cheese kransky & maple bacon roll (NF)

VESSELS & CAPACITY:

3 hour vessel hire
Standard beverage package

River Lady: 50* - 100 Guests

James Stirling:

Peak: 150* - 350 guests **Off-peak:** 110* - 350 guests

GOLD PACKAGE \$144 per person

Mushroom & Gruyère tartlet (V) (NF) (VE)
Assorted mini quiche: spinach & mushroom, ham & chive, salmon & dill (NF) (VO)
Assorted cocktail sushi: teriyaki chicken, avocado, & smoked salmon (GF) (NF) (VEO)
Duck rice paper roll with hoisin dipping sauce (GF) (NF) (VE)
Smoked salmon tart with gherkin & jalapeño cream cheese (GF) (NF)
Chicken tikka masala roll with mango chutney raita (NF)
Garlic prawn & chorizo skewer (GF) (NF) (DF)

Add a mini dish

MINI DISH OPTIONS:

Karaage chicken slider (NF) (DF)
Wagyu cheeseburger slider (NF) (GFO)
Haloumi & zucchini slider (V) (NF)
Lamb rogan josh (NF) (GF) (DF)
Chinese braised pork belly (GF) (NF) (DF)
Chicken korma (GF) (DF)
Mushroom & asparagus pesto pasta (VE) (NF) (GFO)

VESSELS & CAPACITY:

3 hour vessel hire
Standard beverage package

River Lady: 50* - 100 Guests

James Stirling:

Peak: 150* - 350 guests
Off-peak: 110* - 350 guests

PLATINUM PACKAGE \$164 per person

Chilli crab, prawn & avocado tartlet (GF) (NF) (DF)
Fresh Australian half-shell oysters (GF) (NF) (DF)
Salmon aburi nigiri (GF) (NF) (VO)
Coconut prawn on sugar cane (GF) (NF) (DF)
Char siu pork puff with plum sauce (NF)
Lamb satay skewer (DF)
Thai red duck dumplings with nam jim sauce (NF)

Add a mini dish

MINI DISH OPTIONS:

Karaage chicken slider (NF) (DF)
Wagyu cheeseburger slider (NF) (GFO)
Haloumi & zucchini slider (V) (NF)
Lamb rogan josh (NF) (GF) (DF)
Chinese braised pork belly (GF) (NF) (DF)
Chicken korma (GF) (DF)
Mushroom & asparagus pesto pasta (VE) (NF) (GFO)

VESSELS & CAPACITY:

3 hour vessel hire
Premium beverage package

River Lady: 50* - 100 Guests

James Stirling:

Peak: 150* - 350 guests
Off-peak: 110* - 350 guests

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (NF) - Nut Free (DF) - Dairy Free (O) - Option

All Australian-sourced seafood.

For Beverage Package inclusions: See page 4

*Minimum paid requirement on a package rate

INCLUSIVE BUFFET PACKAGES

BUFFET PACKAGES

VESSELS & CAPACITY

3 hour vessel hire

Standard beverage package

Buffet food service

River Lady: 50* - 90 Guests

James Stirling:

Peak: 150* - 232 guests **Off-peak:** 110* - 232 guests

STANDARD BUFFET

\$163 per person

COLD SELECTION

Garden salad (VE) (GF) (NF)

Japanese-style red cabbage coleslaw (VE) (GF) (NF)

Roasted cauliflower salad with molasses, sumac & pistachio (VE) (GF) (DF)

WARM SELECTION

Twice-cooked pork belly with cabbage, fennel & aromats (GF) (NF)

Red wine-braised beef cheek with shallots & mushrooms (GF) (NF) (DF)

Roasted potato & vegetables with mustard & green herb dressing (VE) (GF) (NF)

Gluten-free penne marinara with green olive & capers (VE) (GF) (NF)

DESSERT

Selection of cakes (VEO) (GFO) (NFO)

Seasonal fruit salad (VE) (GF) (NF)

PREMIUM BUFFET

\$183 per person

COLD SELECTION

Garden salad (VE) (GF) (NF)

Japanese-style red cabbage coleslaw (VE) (GF) (NF)

Roasted cauliflower salad with molasses, sumac & pistachio (VE) (GF) (DF)

Sliced Peking duck breast with hoisin & plum sauce (GF) (NF) (DF)

WARM SELECTION

Twice-cooked pork belly with cabbage, fennel & aromats (GF) (NF)

Red wine-braised beef cheek with shallots & mushrooms (GF) (NF) (DF)

Barramundi & prawn coconut laksa (GF) (NF) (DF)

Roasted potato & vegetables with mustard & green herb dressing (VE) (GF) (NF)

Gluten-free penne marinara with green olive & capers (VE) (GF) (NF)

DESSERT

Selection of cakes (VEO) (GFO) (NFO)

Seasonal fruit salad (VE) (GF) (NF)

Cheese board & crackers (V) (GFO) (NF)

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (NF) - Nut Free (DF) - Dairy Free (O) - Option

All Australian-sourced seafood.

For Beverage Package inclusions: See page 4

BEVERAGE PACKAGES



STANDARD PACKAGE

SPARKLING WINE

Hardys The Riddle Sparkling Brut
Hardys, NV, South Australia

WHITE WINE

Wild Light Sauvignon Blanc, Sémillon
Altus Rise, 2025, Margaret River, WA

RED WINE

Rose & Thorns Shiraz, Byron & Harold Estate
Byron & Harold, 2022, Great Southern, WA

BEER & CIDER

Great Northern Original 4.2%
(Alby Draught 4.2% on the MV James Stirling)

Hahn Premium Light 2.4%

NON-ALCOHOLIC

Heineken Zero
Lyre's Classico Prosecco

SOFT DRINKS

Coke • Coke No Sugar • Sprite • Fanta
Soda Water • Tonic Water • Ginger Ale
Orange Juice



PREMIUM PACKAGE

SPARKLING WINE

Hardys The Riddle Sparkling Brut
Hardys, NV, South Australia

Dunes & Greene Chardonnay Pinot Noir
Dunes & Greene, NV, South Australia

WHITE WINE

Wild Light Sauvignon Blanc, Sémillon
Altus Rise, 2025, Margaret River, WA

Alkoomi Grazing Late Harvest
Alkoomi, 2023, Frankland River, WA

Cape Landing Reserve Chardonnay
Cape Landing Wines, 2024, Margaret River WA

ROSÉ

Wildlight Rosé
Altus Rise, 2025, Margaret River, WA

NON-ALCOHOLIC

Heineken Zero
Lyre's Classico Prosecco

All soft drinks from standard package also available.

RED WINE

Rose & Thorns Shiraz, Byron & Harold Estate
Byron & Harold, 2022, Great Southern, WA

Alkoomi Grazing Collection Cabernet Merlot
Alkoomi, 2022, Frankland River, WA

Thompson Estate The Specialist Cabernet Sauvignon
Thompson Estate, 2021, Margaret River, WA

Four Kings Shiraz
Peos Estate, 2021, Manjimup, WA

BEER & CIDER

Gage Roads Side Track XPA 3.5%

James Squire 150 Lashes 4.2%

Corona 4.2%

Great Northern Original 4.2%
(Alby Draught 4.2% on the MV James Stirling)

5 Seeds Crisp Apple Cider 5.0%

Hahn Premium Light 2.4%

EVENT ADDITIONS



GRAZING BARRELS

Gourmet Grazing Barrel

\$399 per barrel - caters 50 guests

Gourmet Dessert Barrel

\$430 per barrel - caters 50 guests



EVENT ENTERTAINMENT

Singer | \$560

DJ | From \$660

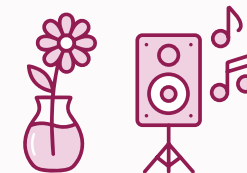
Photobooth | From \$660



EVENT STYLING

[View our preferred suppliers here](#)

Or ask our team how we can help you organise, set up, and personalise your event.



TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

- The booking is confirmed upon receipt of the deposit and signed terms and conditions. Captain Cook Cruises (WA) will be under no obligation to proceed with the function if not received.

CANCELLATION OF A CONFIRMED BOOKING

- Cancellation after the deposit has been received results in forfeiture of the deposit.
- A change of date is deemed as a cancellation.
- Cancellation seven (7) days prior to the function date incurs 100% of the total anticipated costs.
- No refunds will be available for cancellations or postponements of the function.
- Notwithstanding the above, if Captain Cook Cruise (WA) cancels the cruise due to unforeseen circumstances, any deposits already paid will be refunded, less any reasonable costs already incurred.

CHANGE OF VESSEL

- In the event of unforeseen circumstances or any dramatic alteration in numbers, Captain Cook Cruises (WA) reserves the right to substitute one vessel for another suitable if deemed necessary.

DEPARTURE & CRUISE ROUTE

- All functions depart from and return to Barrack Street Jetty Perth. Alternative pickup points may be available upon request. Additional charges will apply.
- The route is at the discretion of the Captain on the day based on operational parameters and policy.

CLIENT ACCESS

- Access to the vessel for setup purposes will be made available up to one (1) hour prior to departure. This includes entertainment and suppliers. A surcharge of \$50 per hour will apply for additional setup time. Strictly no parking on all jetties.

SUPPLIERS & DECORATIONS

- We do not permit the usage of confetti, rice and poppers. No candles or open flames are permitted on any vessel. No items are to be adhered to any surface of the vessel.

BOARDING / DISEMBARKMENT

- Boarding commences fifteen (15) minutes prior (bar service commences) to the scheduled departure time. All functions will then return fifteen (15) minutes prior (bar service closes) to the scheduled return time to allow for correct berthing and disembarkation of passengers.

LINEN INCLUSIONS

- Linen Napkins and tableclothes will be provided for all Buffet Functions. Linen tableclothes only will be provided for cocktail functions.

CLEANING / DAMAGE SURCHARGE

- General cleaning is included in all rates, however a cleaning fee (at our discretion) will apply if any guest is sick or, it is deemed the charter has created cleaning needs above normal cleaning requirements.

DAMAGE & LOSS

- Although the utmost care is taken to ensure guests' property is kept safe, Captain Cook Cruises (WA) accept no responsibility or liability for loss, damage or theft of items left on the vessel prior to, during or after the function.

SECURITY

- Captain Cook Cruises (WA) reserves the right to enforce certified Security if deemed necessary. The client is to bare costs (Captain Cook Cruises to arrange). A ratio of security staff to guests must apply.

BOND

- In addition to the deposit payment, a \$1,500 security bond may be required prior to the function at our discretion and will be returned to the client following the function, providing no damage has occurred. Payment of bond is due at the time of your deposit.

RESPONSIBLE SERVICE OF ALCOHOL

- All staff are trained in the liquor licensing accredited 'RSA' (responsible service of alcohol). Captain Cook Cruises (WA) aims to provide responsible service and a safe, secure environment for both patrons and employees.
- It is an offence to supply alcohol to a person under the age of 18 years.
- We have the right to refuse entry and the service of alcohol to any person that we deem to be intoxicated, abusive or threatening.
- A valid photo ID will be required for the purchase or consumption of alcohol for any patron who looks under the age of 25.
- Minors are only permitted on board in the direct company of their parent or legal guardian.
- Guests are not permitted to supply or consume their own alcohol or other substances whilst on board the vessels.
- At all times, directions from the crew of the vessel must be obeyed. Should the behaviour of guests at any time become uncontrollable, this may result in removal from the vessel at the nearest jetty or the skipper may terminate the cruise at their discretion. No refunds.
- Captain Cook Cruises (WA) reserves the right to inspect all bags prior to guests boarding the vessel and at any time during the function if deemed necessary.

TERMS AND CONDITIONS

MENU CHANGES

- Food and beverage items are subject to change, and Captain Cook Cruises (WA) reserves the right to substitute similar menu items without notice.

SPECIAL DIETARY REQUIREMENTS

- We endeavour to accommodate the following special dietary requirements where possible - Vegetarian, Gluten-Free, Lactose-Free and Vegan. Please confirm special dietary requirements fourteen (14) days prior to the function. We do not cater for allergies as we cannot guarantee no cross-contamination, and guests are advised that some dishes may still contain traces.

EXTERNAL CATERING

- Our in-house commercial kitchen caters for all cruises with a range of cuisine options to suit everyone. No outside catering is permitted on the vessels.
- To ensure quality of service, you are required to cater for all guests.

WHEELCHAIR ACCESS

- Wheelchair access is only available on limited vessels, and the client must consult with the Functions Manager prior to the function date, should there be any guests requiring wheelchair access. Captain Cook Cruises (WA) staff cannot assist with the lifting of a wheelchair due to OHS.

SMOKING AND VAPING

- Smoking and vaping are not permitted on any vessel or Pier.

WEATHER CONTINGENCY

- If the weather is deemed unsafe to travel, Captain Cook Cruises (WA) will notify the hirer to arrange an alternative function date or offer a full refund. The cruise route is subject to change depending on weather conditions.

UNIVERSITIES

- Maximum hire time is three (3) hours. The latest departure time is 1900. The crew will be checking ID upon boarding. Beverages can only be purchased on an individual cash basis. In addition to the deposit payment, a \$1,500 security bond is required prior to the function and will be returned to the client following the function, provided no damage has occurred. Catering is required on board. Security is required on board, and the client is to bear costs (Captain Cook Cruises to arrange). A ratio of security staff to guests must apply.

18th BIRTHDAYS

- For persons under the age of 21 years, a parent or legal guardian is required to make the booking, sign the terms and conditions and be present on board throughout the duration of the function. We cannot hold 18th birthdays unless the function is a non-alcoholic event or all guests are over the age of eighteen (18). The crew will be checking ID upon boarding. The latest departure time is 1900. Catering is required on board.

HENS & BUCKS

- Our liquor licence does not permit bucks functions. Hens' functions are accepted. We do not allow inappropriate paraphernalia, including strippers and topless waiters for all function types. The latest departure time is 1900. Catering is required on board.

EVENT ORDER

- Final details are to be confirmed by signing an Event Order no later than 14 days prior to the cruise.

DEPOSIT

- A non-refundable deposit is required within seven (7) days along with the signing and acceptance of the terms and conditions in order to confirm your booking. The deposit amount will be deducted from your final invoice.

FINAL CONFIRMATIONS

- Final numbers, catering selections and payment are due fourteen (14) days prior. If not confirmed, we will cater on the last numbers advised. If payment is not received, Captain Cook Cruises (WA) reserves the right to terminate the function.
- Cheques cannot be accepted less than 7 days prior to the function.
- EFT payments must be received and fully cleared by the payment due date.
- Payments made by American Express, MasterCard or VISA attract a fee of 1.25% per transaction.
- Please quote your booking reference number on all payments.
- A 15% surcharge will apply on the rates as quoted for all public holidays.

I have read and understood the Terms & Conditions including minimum spend requirements:

FULL NAME: _____ DATE: _____

VESSEL: _____ DATE OF CHARTER: _____

COMPANY / SCHOOL NAME (if applicable): _____