

Captain Cook Cruises

Vessel hire and menu pricing



Vessel hire

Vessel Hire Only

One Way Transfer

Vessel	Max standing capacity	Max seated capacity	3 hour vessel hire	East Street Jetty or B shed, Fremantle	Sandalford Estate or Mandoon Estate
James Stirling	350	232	\$8000	\$8000	N/A
River Lady	100	90	\$4000	\$4000	\$5100
River Cat	90	72	\$4000	\$4000	N/A



Canape menus *When selecting items you must cater for ALL guests.*

Standard Canape Menu \$35 per guest

Vegetable spring roll, Vietnamese dipping sauce (vg, nf)

Beetroot & feta arancini, herbed aioli (v, gf, nf)

Sushi assorted, soy & pickled ginger (vo, vgo, gf, df, nf)

Smoked cod croquette, house tartare (nf)

Korean gochujang hot chicken wings, nashi sour cream & chives (nf)

Lamb & rosemary mini pie (nf)

Chicken & leek mini pie (nf)

Premium Canape Menu \$45 per guest

Vegetable pakora, minted yoghurt (vg, nf)

Kingfish nigiri or raw salmon nigiri, spiced mayo (gf, nf)

Prawn & chorizo skewer, gremolata dressing (df, nf)

Chinese pork belly skewer, pickled cucumber & beef jerky crumb (gf, df, nf)

Thai red duck dumpling (nf)

Butter chicken wellington, cucumber yoghurt (nf)

Spiced lamb kofta, green tomato relish (nf)

+ 1x mini dish *please see page 4 to select mini dish



v - vegetarian | vg - vegan | gf - gluten free | nf - nut free | df - dairy free | o - option

Add-on options

When selecting items you must cater for ALL guests.
minimum of 7 items must be selected.

Shared gourmet grazing barrel

\$345 per barrel- Serves 50 guests

Canapes

Standard options - \$5 per person

- Aloo bonda, minted yoghurt (vg, nf)
- Vegetable samosa, tomato kasoundi (vg, nf)
- Moroccan fried cauliflower, mango chutney (vg, gf, nf)
- Vegetable gow dumplings, wasabi & yuzu dressing (vg, nf)
- Ratatouille & hummus tartlet (vg, nf)
- Avocado rice paper roll, dipping sauces (vg, gf, nf)
- Ricotta & spinach filo, tomato chutney (v, nf)
- Fresh Australian oysters
- Chilli prawn & tomato tartlet (gf, nf)
- Sriracha crab & chive ragoon tartlet (gf, nf)

Mini Dish - \$12 per person

- Ravioli, sweet potato, eggplant & chickpea filled, puttanesca sauce, mini pumpkin arancini (vg, gf, nf)
- Jackfruit, chickpea & sweet potato curry, basmati rice & papadum (vg, gf, nf)
- Moroccan fried cauliflower, harissa chickpea, garlic flat bread (vg, gf, nf)
- Five spiced tofu banh mi sliders, sweet potato fries (v, nf)
- Chicken & prawn Szechuan noodles (nf, df)
- Pork belly bao bun, mini chicken dumplings (nf, df)
- Beef rendang, basmati rice & papadum (gf, df, nf)
- Greek lamb slider, rosemary fries (nf)
- Tandoori chicken, basmati rice & mini naan (gf, nf)

Premium options - \$6 per person

- Barramundi spring roll, jalapeno & gherkin tartare (nf)
- Prawn on lemongrass, nam jim sauce (gf, nf)
- Blue swimmer crab cake, balsamic & beetroot relish (df, nf)
- Lamb Rogan josh samosa, tomato kasoundi (nf)
- Duck rice paper roll, dipping sauces (gf, nf)
- Singapore satay chicken skewers

Mini desserts - \$7 per person

- Chocolate & hazelnut churros (v)
- Mini jam ball donuts (v, nf)
- Chocolate & raspberry brownie (gf)
- Passionfruit & lime cheesecake (vg, gf)
- Assorted mini cakes
- Chocolate mousse pots (v, gf, nf)
- Salted caramel slice (vg, gf)
- Assorted petite fours



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Standard Buffet Menu

The Standard Buffet menu offers a buffet with hot and cold selections for \$55 per guest.

Salad

Three of the chef's seasonal selection

Cold Selection

Dinner rolls & butter (gfo)

Antipasto platter, cured meats, pickled & marinated, vegetables, dips, toasted Turkish bread.

Hot Selection

Spiced tofu Singapore noodles (v, vgo, gfo, nf)

Indonesian beef rendang (gf, df, nf)

Garlic chicken breast, tomato, olive and basil (gf, df, nf)

Basmati pilaf (vg, gf, nf)

Roast potatoes, sesame pumpkin & sweet baby carrots

Desserts - all included

Seasonal fruit platter. (vg, gf, nf)

Cheeses, quince, pate, dried fruits & crackers

Passionfruit & lime cheesecake (gf, vg)

Mixed mousse chocolate cake (v, nf)

Additional Options

Entertainment

Singer \$500

DJ \$600

Photo Booth \$600

Event Styling

Ask our team about preferred suppliers and how we can help you organise, set up, and personalise your event.

Add on -

Gourmet Cheese Barrel; \$330 per order - 50 guests

Gourmet Dessert Barrel; \$375 per order - 50 guests



Premium Buffet Menu

The Premium Buffet menu offers a buffet with a roast, hot and cold selections for \$65 per guest.

Salad

Three of the chef's seasonal selection

Roast - Choose One

Chicken, lemon myrtle & wild thyme (gf, df, nf)
Pork shoulder, Cuban mojo marinated (gf, df, nf)
Slow roasted tandoori lamb shoulder (gf, df, nf)
Smoked BBQ beef topside (gf, df, nf)

Hot Selection - Choose One

Spiced tofu Singapore noodles (v, vgo, gfo, nf)
Garlic chicken breast, tomato, olive & basil (gf, df, nf)
Indonesian beef rendang, riata & roti (gf, df, nf)
Xinjiang lamb stir fry (gf, df, nf)
Barramundi chorizo & black bean sofrito (gf, df, nf)
Seafood coconut Thai laksa (gf, df, nf)
Tikka chicken pieces, riata & mini naan (gf, nf)
Gochujang chicken stir fry (gf, df, nf)

Accompaniments -all Included

Dinner rolls, butter (gfo)
Basmati pilaf (vg, gf, nf)
Mediterranean tortellini, marinated feta, creamy tomato pesto sauce (v, nf)
Roast potatoes, sesame pumpkin & sweet baby carrots
Selection of condiments, sauces & chutneys

Desserts - Choose Three

Passionfruit & lime cheesecake (vg, gf)
Salted caramel slice (vg, gf)
Bailey's cheesecake (v, nf)
Portuguese tart (v, nf)
Chocolate fondant (v, nf)
Assorted petite fours
Mixed mousse chocolate cake (v, nf)

Additional Options

Chicken Tikka Masala	\$8.50 per guest
Lamb Rogan Josh	\$8.50 per guest
Matar Paneer	\$8.50 per guest



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Beverage List

Sparkling & Champagne

	Glass	Bottle
Hardy's Sparkling Brut	\$11	\$45
Dunes & Greene, Chardonnay Pinot Noir	\$13	\$55
Veuve Clicquot Champagne		\$140

Wine

Altus/Rise Sauvignon Blanc Semillon, WA	\$11	\$45
Amberley Estate Moscato, WA	\$11	\$45
Peos Estate Late Harvest Verdelho, WA	\$11	\$45
Cape Landing Chardonnay, WA	\$13	\$55
Alkoomi Cabernet Merlot, WA	\$13	\$55
Byron & Harold Shiraz, WA	\$13	\$55
Peos Estate, Shiraz WA	\$11	\$55
Thompson Estate, Cabernet Sauvignon, WA	\$13	\$55
Wills Domain Rose, WA	\$13	\$55

Beer & Cider

	Bottle
Gage Roads Alby Draught	\$9
Hahn Premium Light Beer	\$9
Corona	\$12
5 Seeds Tooheys Crisp Apple	\$10
Matso's Ginger Beer	\$14
Gage Roads Side Track	\$10
Gage Roads Single Fin	\$11
Heineken	\$11
James Squire Pale Ale	\$11

Spirits

	Glass
Absolut Vodka	\$11
Abrolhos Gin	\$12
Bacardi Carta Blanca	\$12
Bulldog Gin	\$11
Captain Morgan	\$11
Canadian Club	\$13
Chivas Regal 12 YO	\$12
Grants Scotch Whisky	\$11
Grey Goose	\$14
Hendricks	\$15
Illegal Tender Spiced Rum	\$13
Jack Daniels	\$11
Johnnie Walker Black Label	\$13
Jim Beam white Bourbon	\$11
Kraken Spiced Rum	\$13
Sailor Jerry's	\$12
Wild Turkey American honey	\$13

Assorted Beverages

	Glass
Soft Drink	\$4
Bundaberg Soft Drink	\$5
Orange & Apple juice	\$4
Coffee	\$4
Selection of Teas	\$4
Still or Sparkling water	\$4

Non Alcoholic

		Bottle
Heineken Beer* 0%	\$8	
Fizzero %	\$10	\$45
Heaps Normal XPA 0%	\$10	

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
- Cancellation seven (7) days within the function date incurs 100% of the total anticipated costs
- A change of date is deemed as a cancellation
- 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

• All functions depart from and return to Barrack Street Jetty Perth. Alternative pick up points are available upon request. Additional charges may apply

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 is provided for all functions with catering.

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 if 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 lifting of a wheelchair due to OHS

SMOKING AND VAPING

•Smoking and vaping is 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. Cruise route is subject to change depending on weather conditions

UNIVERSITIES

•Maximum hire time is three (3) hours. Latest departure time is 1900. 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, providing no damage has occurred. Catering is required on board. Security is required on board and the client is to bare 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). Crew will be checking ID upon boarding. 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. 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 DETAILS

•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)_____