

CORPORATE EVENTS


CAPTAIN COOK
CRUISES



FROM
\$79
PER
PERSON*

Sunset Wine Down from \$79 pp

- 2 hour private boat hire
- Cocktail menu
- Bar package

Dine on the Harbour from \$109 pp

- 3 hour private boat hire
- Seafood buffet or cocktail menu
- Bar package

See attached for details

*Conditions apply



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CHARTERS & EVENTS



Corporate Events from \$79pp

- Private boat hire including bar package
- 2hour Wine Down from \$79 pp
- Wine & Dine on the Harbour from \$109 pp

Whether you are holding a staff conference, entertaining clients or simply looking for a waterfront restaurant to hold your next corporate event, a cruise on Sydney Harbour is the perfect venue. Captain Cook Cruises offer function venues for any size event from our fleet of sailing and motorised cruise vessels. From client meetings in private dining rooms to formal gala dinners on your own boat, Captain Cook Cruises offer breakfast, lunch, dinner and cocktails with a difference. Work or leisure, staff rewards, awards or a product launch, events on Sydney's No.1 address will ensure your guests will leave wanting more. Some ideas to assist with planning...

Wine Down from \$79.00 per person

- Private Charter for 2 hours
- Cocktail Wine Down menu & Bar package for duration
- Ideal pre-dinner or post-conference event - Use as transfer option to drop off at a Sydney Harbour location
- Option to upgrade beverage package or add entertainment (POA)

Dine on the Harbour from \$109.00 per person

- Private Charter for 3 hours with dedicated onboard crew
- Wine & Dine Buffet or Cocktail menu plus bar package
- Elegant white linen and glassware
- Background music & Use of in-house PA system if required

Optional Extras

- Extend to a 4 hour cruise from an additional \$20.00 per person
- Upgrade Beverage Package to include Premium Beers, Wines or Spirits

Add additional Entertainment

- DJ – From \$500.00
- Jukebox/ Karaoke – From \$500.00
- Casino tables – From \$695.00 per table (min 2 tables)
- Laser Clay Pigeon shooting – From \$1250.00 (2 hours)

CONDITIONS: Package valid 02 January to 31 October 2019. Not available on Public Holidays or during Special Event Dates. Prices based on a minimum of 50 guests. Please allow from \$120 per vessel for Government wharf fees

Wine Down Cocktail Menu - 2 hours

Pre-Select 6 Canapés to be served

Seafood & Vegetarian Sushi served with sweet soya
Spinach & Ricotta Filo pastries
Tomato & Basil Bruschetta
Mini Savoury Pies served with Tomato Salsa
(Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)
Assorted mini Quiches
Beetroot & Goats Cheese tartlets
Mini Roasted Vegetable Frittatas
Indian Vegetable Samosas with Tropical Fruit Chutney
Peking style Duck pancake, cucumber, shallots with Hoi Sin sauce
Antipasto Cherry Tomato & Mushroom roasted skewer
Salt & Pepper Squid with Ailoi
Thai style marinated prawn skewers
Smoked Salmon roulade, crème fraiche on crostini
Marinated chicken skewers with Peanut dressing
Mediterranean beef skewers with spicy BBQ sauce
(Dessert Canapé) Italian cannoli, sweet fruit and custard tartlets, white and dark chocolate profiteroles

Plus Beverage Package

Tyrrell's Moores Creek – Semillon Sauvignon Blanc (NSW)
Tyrrell's Moores Creek – Shiraz (NSW)
Tyrrell's Moores Creek - Sparkling (NSW)
Tooheys New and Hahn Premium Light
Soft Drinks and Juices

Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items.
Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.

Wine & Dine Buffet Menu

Canapés on arrival

Spinach & Ricotta Filo pastries

Mini Savoury Pies served with Tomato Salsa (Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)

Followed by Buffet items

Seafood

Cooked Prawns served with dipping sauce

Seafood & Vegetarian Sushi served with Sweet Soya Sauce

Fish fillet served in a Thai green curry sauce

Mains

Champagne Ham served with a selection of mustards & relishes

Roasted Chicken pieces with Rosemary & Garlic

Warm tart of Leek & Kangaroo Island Blue Cheese with Rosella Chutney

Seasonal roasted vegetables

Salads

Chat potato salad with chives & aioli dressing

Mediterranean Bean Salad

Mixed green salad with Fetta, Cucumber & Sundried Tomatoes

Roma tomatoes with olive oil & basil dressing

Mixed fresh Bread Rolls

Dessert

Assorted petit cakes served with berry coulis

Freshly brewed Tea & Coffee

Plus Beverage Package

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CHARTERS & EVENTS



Wine & Dine Cocktail Menu

Pre-Select 8 Canapés to be served

Seafood & Vegetarian Sushi served with Sweet Soya Sauce
Spinach & Ricotta Filo pastries
Tomato & Basil Bruschetta
Mini Savoury Pies served with Tomato Salsa (Peppered Beef, Chicken & Vegetable, Lamb & Rosemary)
Mini pizza bites (choice of meat or vegetarian option)
Assorted mini Quiches
Beetroot & Goats Cheese tartlets
Mini Roasted Vegetable Frittatas
Indian Vegetable Samosas
Antipasto Cherry Tomato & Mushroom roasted skewer
Salt & Pepper Squid with Ailoi
Thai style marinated prawn skewers
Smoked Salmon roulade, crème fraiche on crostini
Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce
Marinated chicken skewers with Peanut dressing
Mediterranean beef skewers with spicy BBQ sauce

Dessert Buffet (Included)

Assorted petit cakes with berry coulis
Freshly brewed Tea & Coffee

Plus Beverage Package

Tyrrell's Moores Creek – Semillon Sauvignon Blanc (NSW)
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