

SCHOOL FORMALS


CAPTAIN COOK
CRUISES



School Formals

- The ultimate school formal venue in Sydney
- 360-degree waterfront venue
- DJ entertainment
- Buffet, plated & cocktail dining
- Onsite security
- Highest safety standards
- Over four decades of experience
- Fleet of 16 vessels
- 2 to 700 guests
- Dedicated Event Co-ordinator



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CHARTERS & EVENTS



School Formals from \$89 pp

- Private boat hire
- Choice of Buffet, Cocktail or Plated Menu
- DJ entertainment & lighting
- Open bar of soft drinks & fruit juice
- Security staff

The time of year is fast approaching, when the big decision of where to hold this year's School Formal needs to be made. Captain Cook Cruises offer a fantastic all-inclusive Formal package or you can tailor an event to suit your individual requirements.

Your dedicated event co-ordinator can help organise balloons, theming, photographic services and more at great prices. Make your end of year formal a night to remember with Captain Cook Cruises.

School Formals Package Includes

- Private boat hire for 4 hours
- Dedicated onboard crew to look after you
- Choice of Buffet, Cocktail or Plated Menu
- Open bar of soft drinks & fruit juice
- DJ entertainment & lighting
- White linen tablecloths & choice of coloured napkins
- Onboard Security staff

Valid for 01 October 2016 to 30 November 2018

- Sunday to Thursday
 - 50 - 99 guests from \$95.00 per person
 - 100+ guests from \$89.00 per person
- Friday & Saturday
 - From \$110.00 per person
- If Teachers or Parents not present onboard an additional Security bond of \$1000.00 will be added
- Vessel chosen subject to minimum numbers
- Please allow \$110.00 per vessel for Government wharf fees

CONDITIONS: Booking deposit and Conditions apply. Vessel chosen based on minimum numbers. Not available on Public Holidays or during Special Event Dates. If Teachers or Parents not present onboard an additional Security bond of \$1000.00 will be added.

School Formal Buffet Menu

Served on Tables

Chips and dips on arrival

From the Buffet

Roasted Vegetable Frittata

Gourmet Roasted BBQ Chicken with Rich Gravy

Pumpkin Gnocchi, Napolitano salsa with Parmesan

Roast Sirloin of Yearling Beef with seeded Mustard

Hokkien noodles with Stir fried Vegetables

Roasted Chat Potatoes seasoned with Rosemary Garlic and Rock Salt

Salads

Caesar Salad served with Shaved Parmesan

Roma Tomatoes with Basil & Olive Oil Dressing

Traditional Creamy Coleslaw

Freshly Baked Bread Rolls

Dessert

Selection of assorted Petit Cakes served with Berry coulis

Beverage Package

Soft Drinks

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.

School Formal Cocktail Menu

Canapés Served

Seafood & Vegetarian sushi with Sweet Soya

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

Vegetable Samosas served with Tropical Fruit Chutney

Tomato & Basil Bruschetta

Assorted Mini Quiches

Assorted Pizza Bites

Spinach & Ricotta Filo Pastries

Salt & Pepper Squid served with Aioli

Antipasto Cherry Tomato and Mushroom roasted skewer

Dessert

Selection of assorted Petit Cakes served with Berry coulis

Beverage Package

Soft Drinks

Juices

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School Formal Plated Menu

Entrees (served alternatively)

Crispy Salt & Pepper Calamari with Baby Green Salad, Pesto Aioli

Salad of grilled Chicken Breast, caramelized Pumpkin, spiced Lentil, Couscous salad

*Pumpkin gnocchi

Main Course (served alternatively)

Grilled Rib Eye Steak served with seasonal vegetables, roast potato & pumpkin

Organic Chicken Breast with Champignon Mushroom sauce, Roasted Sweet Potato & baby Beans

* Vegetarian Gratin with infused Tomato & Pesto sauce

Dessert (served to all)

Chefs Chocolate cake served with Berry Coulis

Beverage Package

Soft Drinks

Juices

*Vegetarian options available on request

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