



# Business Events

WITH CAPTAIN COOK CRUISES

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...

## Sunset Wine Down from \$77.00 per person

- Private Charter for 2 hours
- Cocktail style menu & Bar package for duration
- Ideal pre-dinner or post-conference event - Use as transfer option to drop off at a Sydney Harbour location

## Dine on the Harbour from \$99.00 per person

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

\* Please allow from \$98 per vessel for Government wharf fees  
Package valid to 30 October 2015. Based on a minimum of 50 guests.



For more information call +61 2 8270 5136 [charters@captaincook.com.au](mailto:charters@captaincook.com.au)  
[www.captaincook.com.au](http://www.captaincook.com.au)

# *"Dine on the Harbour from \$99 per person"*

## **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*

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

## **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 fraîche 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)  
Tyrrell's Moores Creek – Shiraz (NSW)  
Tyrrell's Moores Creek - Sparkling (NSW)  
Tooheys New and Hahn Premium Light  
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Menus may be subject to seasonal variations



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