



CHRISTMAS CHARTER PACKAGES FROM \$169pp*





Festive Campe PACKAGE

FROM \$169PP*

MINIMUM GUESTS

Sunday - Wednesday - 35 guests Thursday - Saturday - 50 guests

CANAPÉ PACKAGE

- Exclusive hire of Catamaran 'Sydney Crystal'
- 4-Hour cruise on Sydney Harbour
- 4-Hour Canapé Package of 6 delectable canapés and 1 Slider Box Trio
- 4-Hour House Beverage Package
- Complimentary Christmas theming

CHRISTMAS CANAPÉS

All the below Canapé selections are served to your guests

COLD SELECTION

Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake **Nigiri and Nori Rolls** with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V) **Vietnamese Rice Paper Rolls** with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF)

HOT SELECTION

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney (V)
Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (V, GF)
Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options
served with tomato & onion jam

SUBSTANTIAL CANAPÉ

Mini Slider Trio featuring classic cheeseburger, spicy veggie and barbecued pulled pork

V= Vegetarian | GF = Gluten Free | VEG = Vegan Kindly note this is a sample set menu and items are subject to change.

4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices 0% Wine & beer available on request



Festive Buffet PACKAGE

FROM \$199PP*

MINIMUM GUESTS

Sunday - Wednesday - 35 guests Thursday - Saturday - 40 guests

BUFFET PACKAGE INCLUSIONS

- Exclusive hire of Catamaran 'Sydney Crystal'
- 4-Hour cruise on Sydney Harbour
- Festive Buffet Menu including Canapés on arrival
- 4-Hour House Beverage Package
- Complimentary Christmas theming

FESTIVE BUFFET

CANAPES ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (V available)

Peking Duck Pancake served with cucumber, shallots, crispy onions & Hoisin sauce wrapped in a pancake

MAIN BUFFET

Australian King Prawns with classic cocktail sauce and lemon wedges (GF)

Leg of Champagne Ham served with a selection of mustards, chutney and cranberry sauce (GF)

Roasted sliced Turkey Breast with traditional stuffing, rich gravy and cranberry sauce

Roasted Chat Potatoes seasoned with fresh rosemary, garlic and rock salt (VEG)

Chickpea and Vegetable Curry with steamed jasmine rice (VEG)

Basket of freshly baked bread rolls with premium Australian butter

SALADS

Thai Mango Salad with cucumber, mint, coriander and vermicelli noodles (GF, V)

Spinach and Pumpkin Salad with beetroot, crispy proscuitto and honey mustard dressing (V)

DESSERT

Chefs' Selection of Desserts including Mini Pavlovas, Petit Fours and Fruit Tartlets

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4-HOUR BEVERAGE PACKAGE

PREMIUM BEER

Young Henry's Pale Ale and Lager James Boag's Premium Light

AUSTRALIAN WINE

Tyrrell's Moores Creek NSW Red, White and Sparkling wines

NON-ALCOHOLIC

Soft drinks & fruit juices 0% Wine & beer available on request





Christmas Party ENHANCEMENTS

ADD FESTIVE FLAIR, FLAVOUR, AND FUN TO YOUR CELEBRATION!

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp Rustic grazing platters with meats, cheese, and more.







BOOK NOW

Christmas dates sell quickly!

Reach out to our Charters Team to secure your preferred date.

C 02 8270 5136 | Charters@captaincook.com.au

Terms and Conditions

- Christmas Packages are valid for bookings from 12 November to 24 December 2025.
- Prices and menus valid as at O1Apr25 and subject to change.
- The menu may contrain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards.