



CAPTAIN COOK
CRUISES

by **SEALINK**

Private Functions COCKTAIL PACKAGES



captaincookcruises.com.au

Valid until 31st March 2019

functions@captaincookcruises.com.au

STANDARD COCKTAIL PACKAGE

\$89pp

3-Hour Package Includes

Canapes

Cold

Baby Frittatas served with Tomato Relish **GF**
Dips accompanied with Turkish Bread, Crackers and Crudites **V**
Nori Rolls with Soy and Wasabi **V, VG**

Hot

Assorted Mini Pies
Spinach and Feta Pastizzi **V**
Mini Sausage Rolls

Standard Beverage Package

Hardy's The Riddle Sparkling
Windfall Estate Frog Song Sauvignon Blanc, WA
PEOS Estate Four Jacks Late Harvest Verdelho, WA
Byron & Harold Rose & Thorns Shiraz, WA
James Boags Premium Light
Gage Roads Alby Draught, WA
Assorted Soft Drinks
Orange & Apple Juice
Coffee & a Selection of Tea

3-Hour Vessel Hire

PREMIUM COCKTAIL PACKAGE

\$99pp

3-Hour Package Includes

Canapes

Cold

Antipasto – Chargrilled Vegetables, Olives, Continental Meats **DF**
Smoked Salmon, Avocado Mousse & Dill on Yorkshire
Baby Frittatas served with Tomato Relish **GF**
Dips accompanied with Turkish Bread, Crackers and Crudites **V**
Nori Rolls with Soy and Wasabi **V, VG**

Hot

Arancini served with Arrabitta Sauce **GF**
BBQ Meatballs with Dipping Sauce
Assorted Mini Pies
Spinach and Feta Pastizzi **V**
Mini Sausage Rolls

Standard Beverage Package

Hardy's The Riddle Sparkling
Windfall Estate Frog Song Sauvignon Blanc, WA
PEOS Estate Four Jacks Late Harvest Verdelho, WA
Byron & Harold Rose & Thorns Shiraz, WA
James Boags Premium Light
Gage Roads Alby Draught, WA
Assorted Soft Drinks
Orange & Apple Juice
Coffee & a Selection of Tea

3-Hour Vessel Hire

ADD-ON OPTIONS

Canapes

Cold

Goats Cheese, Basil, Tomato Tarts V	\$3	pp
Baby Bocconcini, Tomato and Basil served on Skewers V	\$3	pp
Pastrami and Red Onion Jam on Crustini	\$3.5	pp
Rockmelon and Parma Ham served on Skewers GF	\$3.5	pp
Smoked Salmon, Crème Fraiche on Cucumber GF	\$3.5	pp
Cacciatore, Cheddar & Apricots Skewers	\$3	pp
Brie, Semi Dried Tomato, Crusty Baguette V	\$2.5	pp
Poached Prawn, Avocado Mousse on Rice Cracker GF	\$3	pp

Hot

Mini Beef Wellington	\$4	pp
Prawn and Chorizo Skewer Served with Lime Mayo	\$4	pp
Homemade Curry Puffs V	\$3	pp

Mini Meals

	\$10	pp
Beef Sliders with Crisps		
Chilli Dog with Cheese and Caramelised Onion		
Nasi Goreng, Satay Chicken Skewer, Prawn Cracker		
Butter Chicken, Cumin Rice, Pappadums GF		
Chicken Tacos, Guacamole, Sour Cream, Crisp Iceberg		
Roast Beef Roll, Onion, Gravy		
Fusilli Meatballs, Napolitana, Shaved Parmesan		

When selecting an add-on canape / mini meal, you must cater for **all** guests

All rates GST inclusive | Menu items subject to change

ADD-ON OPTIONS

Canapes

Mini Desserts

Éclair	\$4	pp
Fruit and Custard Tarts	\$5	pp
Chocolate Ganache Tarts	\$4	pp
Lemon Meringue Pie	\$5	pp
Vanilla Panna Cotta with Berry Gel GF	\$4	pp
Caramel Slice	\$5	pp
Assorted Doughnuts	\$4	pp

Shared

Gourmet grazing cheese board (serves 50 pax)	\$200 per board
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Entertainment

Singer – Single	\$400
Singer – Duo	\$500
DJ	\$500
Musician (Guitarist / Singer)	\$500

4-Hour Packages

Please Enquire with our Functions Team

When selecting an add-on canape / mini meal, you must cater for **all** guests

All rates GST inclusive | Menu items subject to change

ADD-ON OPTIONS

Premium Beverage Upgrade

\$15 pp

Wine

Dunes & Greene Chardonnay Pinot Noir NV, SA
Hardy's The Riddle Sparkling
Driftwood The Collection Chardonnay, WA
Windfall Estate Frog Song Sauvignon Blanc, WA
PEOS Estate Four Jacks Late Harvest Verdelho, WA
Plantagenet Normand Pinot Noir, WA
Thompson Estate Cabernet Sauvignon, WA
Byron & Harold Rose & Thorns Shiraz, WA
Nannup Estate Firetower Tempranillo Rose, WA

Beer & Cider

Gage Roads Alby Draught, WA
Corona
Little Creatures Rogers, WA
Gage Roads Hello Sunshine Cider, WA

Assorted Beverages

Soft Drinks
Orange & Apple Juice
Coffee & a Selection of Tea



MINIMUM NUMBERS

River Cat	Minimum 40 (Max 90 guests)
River Bells, Lady De Vine, River Lady, Queen of the Valley	Minimum 40 (Max 100 guests)
Captain Cook	Minimum 100 (Max 200 guests)
James Stirling	Minimum 180 (Max 350 guests)

TERMS & CONDITIONS

Prices quoted are based on a minimum of 40 guests. Please enquire with our Functions Manager should your numbers fall below our minimum requirements

Children are not included in the minimum numbers. Pricing as follows -

- 0-4 years (complimentary)
- 5-14 years (half price)
- 15+ (adult)

All rates GST inclusive

Menus are subject to change

We endeavour to accommodate all special dietary requirements where possible. Guests are advised that some dishes may still contain substances which could have implications for people with food allergies or intolerances and no guarantees can be given against cross contamination

V Vegetarian | VG Vegan | D Dairy Free | G Gluten Free