

MV Sydney 2000



TOUR CODES:

- Sky Deck : SDN2KSK / SDN2KSKW
- Club Deck: SDN2KCL / SDN2KCLW
- Show Deck: SDN2KSH / SDN2KSHW

RESERVATIONS & INQUIRIES:

Captain Cook Cruises (NSW) Pty Ltd
No6 Jetty Circular Quay Sydney NSW 2000

PHONE: +61-2-9206 1111

FAX: +61-2-9206 1178

EMAIL: sydney@captaincook.com.au

WEBSITE: www.captaincook.com.au

CONDITIONS: This is a special event cruise. Full payment is required at the time of booking. Tickets non-refundable and not transferable. Limited commission applies. Group discounts not available.

**New Years Eve
Saturday 31st December 2011**

Get the best seats to a spectacular Sydney Harbour New Year's Eve. Cruise on flagship MV Sydney 2000 – Sydney's most prestigious cruise ship.

Departing 8.00pm (boarding 7.30 pm)
from No.6 Jetty Circular Quay. Disembarking 12.45 am

ALL CRUISES INCLUDE

- Cruise aboard MV Sydney 2000 with million dollar views
- Deluxe seated and served menus
- Premium still & sparkling wines, beer & spirits
- Dinner dance band on each deck

Sky Deck AU\$899pp

SDN2KSK / SDN2KSKW / R NY2KSK

- 5 course limited a la carte menu
- Vintage wines, all spirits and liqueurs
- Veuve Cliquot Champagne at midnight
- Dress Smart & Stylish (jackets for men)

Club Deck AU\$799pp

SDN2KCL / SDN2KCLW / R NY2KCL

- 4 course seated and served menu
- Vintage wines, all spirits and liqueurs
- Dress Smart Casual

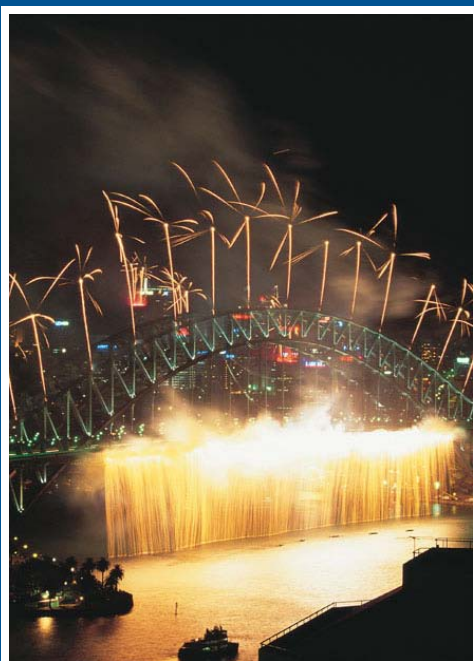
Show Deck AU\$699pp

SDN2KSH / SDN2KSHW / R NY2KSH

- 4 course seated and served menu.
- Vintage wines, and spirits
- All guests will be seated at shared party tables of 12
- Dress Smart Casual



SAMPLE MENU ATTACHED



New Years Eve Saturday 31st December 2011

SAMPLE MENU

Sample Menus are a guide only and subject to change

MV SYDNEY 2000 – SKY DECK

On Arrival

A taste of 2011 Canape

Entrée

Roast Western Australian wild lobster, sea salt and lime with Pernod butter with Pacific oyster.

Intermezzo – Chilled Vodka sorbet with a shot of vodka

Main

Grilled aged Angus fillet of beef, potato galette, roasted eschallot and Shiraz jus

or

Aromatic confit of Hawkesbury duck with braised radicchio cannelloni and sweet balsamic dressing

Dessert

Dolce Mare creation

After Dinner

Teas, coffee, chocolates and petit fours

Wines

Bar

Vasse Felix extra brut non vintage Champagne

Tyrrell's Moon Mountain Chardonnay

McWilliams Mount Pleasant Rosehill Shiraz 2003

Veuve Cliquot at midnight.