



# QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: [www.quaysidecharters.com.au](http://www.quaysidecharters.com.au) Email: [info@quaysidecharters.com.au](mailto:info@quaysidecharters.com.au)

## MORPHEUS BOAT HIRE RATES

### January - October

\$750 per hour

4 hour charter \$3000

Minimum 3 hour charter \$2250

Minimum of 20 pax required during this period

### November - December

\$1000 per hour

Minimum 4 hour charter \$4000

Minimum of 30pax required Sunday-Wednesday

Minimum of 50pax required Thursday-Saturday

*Pick up and drop off wharf fees apply*

*Public holiday surcharges apply*

### Morpheus Entertainment and Theming Options

Please ask for a quote and we will give you current prices, prices are subject to change without notice.

#### Slushy Machine

\$900

2 flavours of cocktails

100 cocktails in total

#### Candles

\$10 each

#### Floral Arrangements

\$70 each

#### Fairy Lights

\$95

#### Different colour napkins and table cloth

POA

#### DJ for function (4 hours)

\$400

#### Red Carpet

\$100

#### Chair covers and sash

\$8.50 each

#### Balloon decorations

\$150 - 5 x bunches of 5 balloons in your choice of colour

#### Bands

POA

#### On Board Activities

##### Laser Clay Pigeon Shooting

Pricing from \$1200 for 2 hours

##### Magician & Illusionist

Pricing from \$500 per hour

##### Karaoke



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\$300 for 4 hours

Huge songbook for the guests

Large plasma screen, 2 cordless microphones, effect lighting and smoke machine **Casino Games**

Pricing from \$850 for 4 hours

Highest quality blackjack and roulette tables just like the casino with casino-trained croupiers to run the game

**Mechanical Surf Machine**

\$POA

Ride the wave then wipeout on the inflatable beach! The surfboard operates from dead slow to wipeout mode.

## **Carnival Games and Food**

For 2 hour bookings

Laughing Clowns from \$840

Hoopla from \$590

Duckpond from \$840

Popcorn Machine from \$460

Fairy Floss from \$570

Soccer Table Football \$380 (whole day booking)

## **Morpheus Cocktail Menus**

### **The Chef's Special Cocktail Menu**

**\$50 per person**

Freshly shucked rock oysters with lemon & lime wedges

Lamb skewers marinated in rosemary, garlic & lemon

Mini spring rolls with sweet chili

Cajun spiced calamari with lime and chili aioli

Tandoori chicken pizzette with cucumber and mint yogurt

Assorted sushi and sashimi

Mexican enchilada bites with guacamole sauce

Breaded chicken pieces with garlic aioli

Lentil and vegetable cocktail samosas with mango chutney

Steamed chicken and lemongrass wontons

### **Cocktail Selections**

**We recommend a minimum selection of three items for each hour of cruising**

#### **Group A**

**\$4 per person per item**

Mini spring rolls with sweet chilli

Steamed prawn and ginger wontons

Steamed chicken and lemongrass wontons

Mexican Enchilada bites with guacamole sauce

Lentil and Vegetable cocktail samosas with mango chutney

Roma tomato salsa tart with baby bocconcini

Thai style vegetarian curry puffs

Thai fish cakes with sweet chilli

BBQ spicy beef chipolatas



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Assorted petite pies  
Tomato and basil Bruschetta

## **Group B**

**\$5 per person per item**

Chicken Madras Cocktail Samosas  
Caramelised onion and parmesan tarts  
Thai green chicken curry puffs with sweet chutney  
Mini bacon, spinach and smoked salmon quiches  
Oven roasted tomato, goats cheese and olive biscuit  
Tandoori chicken pizzette with cucumber and mint yogurt  
Mini tart cases with smoked salmon, avocado and crème fraiche  
Chicken skewers with lemongrass dipping sauce  
Lamb skewers marinated in rosemary, garlic and lemon  
Mediterranean vegetable tarts with Greek feta  
Cajun spiced calamari with lime and chilli aioli  
Lamb kofta meatballs with yogurt dressing  
Beef skewers with beetroot dipping sauce  
Individual Lemon chicken risotto  
Tempura vegetables  
Breaded chicken pieces with Garlic aioli

## **Group C**

**\$6 per person per item**

Assorted sushi and sashimi  
BBQ octopus in Asian spices  
Smoked salmon and avocado pillows with fresh dill  
Salmon skewers marinated in lemongrass and basil  
Thai beef salad served with coriander and bean shoots  
Bamboo skewered prawns with lemongrass and lime leaves  
Peking wraps with cucumber, shallots and hoisin sauce  
Grilled scallops with garden herbs served in the shell  
Sydney rock oysters with lemon and lime wedges  
Tempura Prawns with sweet chilli mayonnaise  
Bloody Mary oyster shooters  
Fish and chips served in mini tucker boxes

## **Morpheus Buffet Menus**

### **Spinnaker Buffet Menu**

**\$65 per person**

#### **Canapés**

Chef's selection of 2 canapés

#### **Mains**

Whole double smoked leg ham, carved from the bone and served with mustard selection  
Beef striploin served with béarnaise

Chicken fillet pieces marinated in lemongrass and lime leaves on vermicelli noodles

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan



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Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream  
Selection of fresh breads

**To finish**

A selection of individual gourmet desserts with coffee and assorted teas

**Port Jackson Buffet Menu**

**\$75 per person**

**Canapés**

Chef's selection of 3 canapés

**Mains**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce

Whole double smoked leg ham, carved from the bone and served with mustard selection

Beef striploin served with béarnaise

Green lip mussels with angel hair in chef's own tomato and white wine sauce

Sides of smoked salmon with capers, Spanish onion and lemon dill dressing

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole baby new potatoes and watercress served with garlic & chive sour cream

Selection of fresh breads

**To finish**

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

**Quayside Buffet Menu**

**\$115 per person**

**Canapés**

Peking duck pancakes with cucumber, shallots and hoisin sauce

Mediterranean vegetable tarts with Greek feta

Assorted sushi and sashimi

Smoked salmon tartlets

**Mains**

Platters of king prawns and Sydney rock oysters with lemon and seafood sauce

Lamb racks roasted in maple and rosemary

630g lobster with tarragon butter and lemon

Chicken breast fillet with asparagus and seeded mustard cream sauce

Sides of Tasmanian smoked salmon with capers and dill mayonnaise

Wild mushroom, spinach and lemon risotto

Salad of mixed leaves with roasted sweet potato, semi-sun dried tomatoes, olives & shaved parmesan

Whole roasted baby new potatoes, tossed with rocket and served with garlic & chive sour cream

Selection of fresh breads

**To finish**

A selection of individual gourmet desserts with coffee and assorted teas

Platter of mixed cheese, nuts & dried fruit with lavosh

All menus can be tailored to your specific requirements

**Morpheus Formal Dining Menu**

**\$90 per person**

**Entrée**

**Please select one item**



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Seafood antipasto plate of king prawns, smoked salmon and pacific oysters  
Thai beef salad with coriander and bean shoots  
Honey peppered prawns with mustard rocket  
Assorted sushi and sashimi

Antipasto plate of cured meats, sundried tomatoes and mixed olives  
Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce

## **Mains**

**All mains served with a selection of seasonal vegetables and fresh breads**

**Please select two items to be served alternately**

Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce  
Roast beef fillet on potato mash  
Salmon fillets with a lemon and dill dressing served on smashed potatoes  
Marinated spatchcock on vegetable ratatouille  
Herb crusted lamb rack on tomato couscous  
Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

## **To finish**

**Served on the buffet**

Coffee and assorted teas with a selection of individual gourmet desserts

## **Morpheus Beverage Packages**

### **Beverage Package A**

**\$11 per person per hour**

#### **Standard Wines**

McWilliams Rivergum Sauvignon Blanc  
McWilliams Rivergum Cabernet Merlot  
McWilliams Rivergum sparkling white

#### **Beers**

Cascade Premium Light  
Peroni  
Heiniken

#### **Non Alcoholic Beverages**

Soft Drinks, Orange Juice and Mineral Water

### **Beverage Package B**

**\$13 per person per hour**

#### **Standard Wines**

McWilliams Rivergum Sauvignon Blanc  
McWilliams Rivergum Cabernet Merlot  
McWilliams Rivergum sparkling white

#### **Beers**

Cascade Premium Light  
Peroni  
Heiniken

#### **Non Alcoholic Beverages**

Soft Drinks, Orange Juice and Mineral Water

#### **Standard Spirits**

Scotch  
Bourbon



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Rums  
Gin  
Vodka

**Beverage Package C**  
**\$14 per person per hour**

**Standard Wines**

McWilliams Rivergum Sauvignon Blanc  
McWilliams Rivergum Cabernet Merlot  
McWilliams Rivergum sparkling white

**Beers**

Cascade Premium Light  
Peroni  
Heiniken

**Non Alcoholic Beverages**

Soft Drinks, Orange Juice and Mineral Water

**Top-Shelf Spirits**

Scotch  
Bourbon  
Rums  
Gin  
Vodka

**Ports & Liqueurs**

Kahlua  
Tia Maria  
Baileys  
Midori

**Wine Upgrade Selections**

**Preferred Selection Wine Upgrade**  
**Additional \$2.50 per person per hour**

**White**

Evans & Tate Gnangara Unwooded Chardonnay  
Evans & Tate Gnangara Sauvignon Blanc

**Red**

Evans & Tate Gnangara Cabernet Sauvignon  
Evans & Tate Gnangara Shiraz

**Sparkling**

Barwang Cafe Series Pinot Chardonnay Brut

**Superior Selection Wine Upgrade**  
**Additional \$3.75 per person per hour**

**White**

Catching Thieves Chardonnay  
Catching Thieves Semillon Sauvignon Blanc

**Red**

Catching Thieves Cabernet Merlot

**Sparkling**





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Henkell Trocken NV

**Quality Selection Wine Upgrade**  
**Additional \$7 per person per hour**

**White**

Mt Pleasant Elizabeth Semillon

Brands Laira Chardonnay

Evans & Tate Margaret River Sauvignon Blanc

**Red**

Mt Pleasant Phillip Shiraz

Brands Laira Cabernet Merlot

Evans & Tate Margaret River Shiraz

**Sparkling**

Evans & Tate Zemphire NV

**Beer Upgrade and Dessert Wine**

Price on application

**Morpheus Beverages on Consumption, Bar Tab or Cash Bar**

**Wait Staff**

\$200 per wait staff for a 4 hour charter

1-25pax – 1 x wait staff required

26-50pax – 2 x wait staff required

51-75pax – 3 x wait staff required

76-100pax – 4 x wait staff required

**Please contact a member of the Sydney Harbour Escapes team and they will send the beverage details through**