



QUAYSIDE CHARTERS

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OCEANOS 2 BOAT HIRE RATES

Vessel Hire: Minimum 4 hours

Jan to Oct: \$1000.00 Per Hour
Nov to Dec \$1250.00 Per Hour

Wharf Fees: \$60.00 per berthing

Guest Capacity:

Cocktail Function up to 49 guests

Casual Buffet up to 49 guests

Formal dining up to 16 guests

Menu Options: Minimum 20 guests

Chef Charge: \$300 under 20 guests

*Canapé Menu: From \$50 per person

*Buffet Menus From \$65 per person

Formal Plated From \$85 per person

Chef surcharge applies for both A la carte menu \$300.00

Beverage Packages:

Bar Staff charge: \$240 if under 20 guests

Bar 1 \$11 per person per hour

Bar 2 \$13 per person per hour

Bar 3 \$15 per person per hour

Bar 4 \$18 per person per hour

Consumption \$240.00 per staff

1 staff per 15 guests

Entertainment Options

Clay Pigeon Shoot From \$1100.00

Please note:

For charters with less than 20 guests a chef surcharge of \$300 per 4-hour charter will apply

Plated meals will be served for less than 13 guests

Special Dietary selections (vegetarian, gluten free, halal, kosher etc) are available with suitable notice

The chef may, if necessary, alter menu options due to seasonal availability

Cheese and fruit platters may be included with any menu at an additional charge of \$7.50 per person

OCEANOS 2 MENUS

MENU A - \$80.00

Select 6 items from Premium Canape Menu plus 2 Substantial Meal Options and 1 dessert item

MENU B - \$70.00

Select 3 items from Premium Canape selections and 4 items from Standard Canape selections plus 1 substantial meal options

MENU C - \$60.00

Select 4 items from the Premium Canape menu and 4 items from the Standard Canape

MENU D - \$55.00

Select 3 items from Premium canape menu and 5 items from Standard Canape menu

MENU E - \$50.00 (SUITABLE FOR 3 HOUR CRUISES ONLY)

Select 2 items from Premium Canape menu and 4 items from Standard Canape menu

PREMIUM CANAPES

Angus Steak Pies with Tomato Relish
Asparagus & Prosciutto Puff Pastry Parcels (vegetarian without Prosciutto)
Assorted Sushi (72 hours notice required)
Beef Wellingtons (mini)
Beetroot Rosti with Smoked Trout and Horseradish Cream
Blini with Prawns, Sour Cream and Caramelised Onion
Bloody Mary Oyster Shots
Chicken and Camembert Tartlets
Coconut Prawns with Coconut Dipping Sauce or Sweet Chilli Sauce
Crab & Lime Quiches
Duck & Radicchio Tartlets
Dukkah Crusted Atlantic Salmon with White Bean Dip on mini Toasts
Fig & Fennel Scones with Brie and Fig Relish (v)
Fish & Crab Cakes with Avocado
Lamb Cutlets (Chargrilled) with Mint Relish
Leek, Gruyere and Rocket Muffins with Green Tomato Relish (v)
Middle Eastern Lamb Parcels with Minted Yoghurt
Peking Duck Pancakes with Hoisin Sauce, Shallots and Cucumber
Prawn, Crab & Coriander Balls
Prawn & Scallop Vol-au-Vents
Smoked Salmon Mousse on Cucumber Rounds
Smoked Salmon on mini blini with Sour Cream and Fresh Dill
Tempura Fish Pieces with Japanese Soy Sauce (Shoyu)
Vietnamese Prawn Fresh Spring Rolls
Vietnamese Fresh Vegetable Spring Rolls (v)

STANDARD CANAPES

Asian Salad on Chinese Spoons (gf without noodles)
Asparagus Mini Quiches (v)
Caramelised Onion Tarte Tatin with Crumbled Feta (v)
Chicken Gow Gees with Chef's Dipping Sauce
Chicken, Semi-dried Tomato & Ricotta Sausage Rolls
Corn Fritters with Sour Cream & Coriander Pesto (v) (gf)
Curried Vegetable Samosa with Mango Chutney (v)
Dim Sims (Pork) Steamed
Falafel with Hummos, Pomegranate and Parsley (v)
Gourmet Mini Beef Steak Pies
Gourmet Sausage Rolls (Chef's Selection)
Ham & Cheese mini Croissants
Honey & Soy Chicken Drumettes
Herbed Cheese Tartlets with Caramelised Onion Jam (v)
Italian Meatballs with Tomato Salsa
Lamb Kefta with Minted Yoghurt
Mini Vegetable Spring Rolls (v)
Moroccan Lamb Triangles
Open Roast Pumpkin & Feta Tartlets (v)
Pork & Prawn Gow Gees
Ratatouille Tartlets (v)
Sesame Prawn Toasts
Smoked Salmon Quichettes
Spinach & Feta triangles (v)
Thai Fish Cakes with Sweet Chilli Sauce
Turkey & Cranberry Sausage Rolls with Cranberry Sauce
Wattleseed Scones with Beetroot Relish & Goat's Cheese (v)

DESSERTS (suitable for all menu options)

Champagne & Strawberry Jelly
Chocolate Cupcakes (mini)
Chocolate Eclairs
Chocolate Lamingtons (mini)
Chocolate Mousse Tartlets
Creme Caramels (mini)
Eton Mess (gf)
Lemon Curd Tartlets
Mixed Berry Tartlets
Mini Raspberry Meringues (gf)
Mini Pavlovas (gf)
Pine Nut Tartlets
Raspberry Brownies
White Chocolate, Coconut & Lime Truffles (gf)

SUBSTANTIAL FINGER FOODS (Served in Chinese Noodle boxes)

Beef Tagine with Couscous
Chicken Caesar Salad
Chicken Schnitzel with Coleslaw
Fish & Chips with Lemon & Tartare Sauce
Lamb Curry with Basmati Rice (gf)
Massaman Beef Curry with Jasmine Rice (gf)
Moroccan Vegetable Tagine with Couscous (v)
Penne Pasta with Roasted Vegetable Pesto (v)
Teriyaki Chicken with Jasmine Rice (gf)
Thai Beef Salad
Tortellini Boscaiola (Creamy Bacon & Mushroom Sauce)
Vegetable Curry with Basmati Rice

Oceanos Buffet Menus
Middle East \$70.00 per person

Starters

Spinach & feta pastries (v)
Selection of dips with pita and Turkish bread (v)

Buffet

Lamb Kefta served with a minted yoghurt sauce
Falafel served with spicy hummus (v)
Moroccan lamb tagine with apricot & almond couscous
Baked Fish with Tahini sauce
Spiced Chicken Skewers & rice
Fatoush salad (v)
Chargrilled Vegetable Salad (v)
Tabouli (v)
Freshly Baked Bread Rolls with Butter/margarine portions
Add King Prawns & Shucked Oysters with Homemade Cocktail Sauce & Lemon Wedges = \$18 per person

Dessert

Baklava
Fresh fruit salad

Deluxe Buffet \$65.00 per person

Starters

Chicken, Semi-dried Tomato and Ricotta Sausage Rolls
Mini Zucchini Cakes With Green Tomato Relish (v)

Buffet

Marinated Chicken Breasts with Roasted Roma Tomatoes on a bed of Baby Spinach and Rocket with Crumbled Feta
Smoked Salmon with Traditional Accompaniments
Roast Lamb and Mint Sauce
Crumbed Fish Pieces with Tartare Sauce and Lemon Wedges
Chipolata Sausages Served with creamy potato mash and homemade tomato relish
Homemade Lasagne with Vegetarian Filling
Mixed Garden Salad (Lettuce, cherry tomatoes, cucumbers, red capsicum, Spanish onion
Selection of Seasonal Roasted Vegetables
Tropical Coleslaw
Freshly Baked Bread Rolls with Butter/margarine portions
(Add King Prawns and Shucked Oysters with Homemade Cocktail Sauce and Lemon Wedges = \$18per head)

Dessert

Crème Caramel

Orange Poppy Seed Cake with White Chocolate Ganache

Asian Fusion Buffet \$75.00 per person

Starters

Pork & prawn gow gee

Thai fish cakes with sweet chilli dipping sauce

Buffet

Roasted chicken breast fillets on Thai mango salad

Deep fried fish with lemon sauce

Sweet & sour pork

Massaman beef with steamed jasmine rice

Hokkien noodle stir fry with Asian greens (v)

Iceberg lettuce, tomato, cucumber, coriander & mint salad

Crunchy noodle salad

Potato salad with wasabi mayonnaise

Vietnamese chicken or beef salad

Freshly baked bread rolls with butter/margarine portions

Add king prawns & shucked oysters with homemade cocktail sauce & lemon wedges = \$18 per person

Desserts

Fresh fruit salad with coconut ice cream

Banana cake with caramelised bananas

Mediterranean Delight \$80.00 per person

Starters

Open roast pumpkin & feta pies

Mini quiche Lorraine

Buffet

Chicken cacciatore (tomatoes, capsicum & olives)

Greek Lamb & Potatoes Braised in Fresh Herbs, White Wine & Garlic Antipasto platter (selection of salami, cheeses, grilled vegetables)

Italian style fried fish with garlic lemon aioli

Sicilian Meatballs with Tomato Sauce

Tortellini Boscaiola (creamy bacon & mushroom sauce)

Traditional Greek Salad

Oven roasted roma tomatoes on rocket with shaved parmesan

Ratatouille stack

Italian Potato Salad

Bread Rolls w/ Individual Butter Portions

Add King Prawns & Shucked Oysters with Homemade Cocktail Sauce & Lemon Wedges \$18 per person

Dessert

Tiramisu with chocolate shavings

Chocolate Tart with raspberry coulis

Christmas All Year Round \$85.00 per person

Starters

Turkey & Cranberry Sausage Rolls

Smoked Salmon Mousse on Cucumber Rounds

Buffet

Platters of King Prawns & Sydney Rock Oysters, with Chef's Special Cocktail Sauce & Lemon Wedges
Roast Pork & Gravy with Apple Sauce
Baked glazed leg ham
Oven roasted turkey with Cranberry Sauce
Pasta primavera (light tomato & seasonal vegetables) (v)
Rosemary, thyme & sea salt roast vegetables (v)
Mesculin salad (v)
Chef's selection of seasonal greens (v)
Honey & mint glazed carrots (v)
Bread rolls with individual butter portions

Dessert

Individual Christmas Pudding with Brandy Infused Custard
Pavlova Nests Filled with White Christmas Mousse & Berry Compote

Australian Experience \$90.00 per person

Starters

Gourmet Pie of the Day
Roast Tomato & Goats Cheese Tartlet (V)

Buffet

Seared Kangaroo Served with an Orange, Apple and Beetroot Relish (Also available in pork or chicken)
Bush Spice Crusted Lamb with Mint Sauce
Barramundi Encrusted with Lemon Myrtle, Macadamia & Lime,
Scotch fillet Crusted in Wattle Seed, Bush Tomato & Mountain Pepper Berry
Baby Octopus with a Citrus & Chilli Dressing
Roast Pumpkin, Macadamia & Baby Spinach Salad (v)
Green bean & beetroot salad (v)
Mixed tomato & rocket salad (v)
Mixed green salad with red wine & garlic dressing (v)
Egg & potato salad (v) not vegan
Bread Rolls w/ Individual Butter Portions

Dessert

Pavlovas served with Chantilly Cream and Berry Coulis.
Green & gold fruit salad with mango sorbet

Seafood Celebration Buffet \$100.00 per person

Starters

Fish & crab cakes with lemon aioli
Herbed Cheese tartlets with Caramelised Onion Jam (v)

Buffet

Platters of King Prawns & Sydney Rock Oysters with Chef's cocktail sauce & lemon wedges
Platter of Smoked Salmon with Spanish Onion & Capers
Spaghetti Marinara (mixed seafood sauce)
Grilled Balmain Bugs with garlic & herb sauce
Peppered Beef Fillet Served with Dijonaise Sauce
Chicken breast fillets with chef's sauce of the day
Roasted Vegetable Frittata (v)
Oven Roasted Pumpkin & Beetroot Salad (v)
Baby Chat Potatoes with Melted Butter and freshly chopped herbs (v)
Traditional Caesar Salad
Tomato, Cucumber & Basil pesto (v)
Bread Rolls w/ Individual Butter Portions

Desserts

Sticky Date Pudding with Butterscotch Schnapps Sauce
Mango & Passionfruit Mousse with fresh fruit

Oceanos Beverage Menu

Packages contain set wines.

For greater selection, please view Oceanos' consumption list below

Oceanos Bar 1 \$11.00 per person per hour

Standard beers; bottled white and red wines; Australian and or imported sparkling wine; fruit juices; soft drinks; mineral water; spring water

Oceanos Bar 2 \$13.00 per person per hour

As per Bar 1 with Premium Beers

Oceanos Bar 3 \$15.00 per person per hour

Premium beers, premium Australian bottled still and sparkling wines, brand spirits and liqueurs, juices, soft drinks, mineral water, spring water

Oceanos Bar 4 \$18.00 per person per hour

Premium and imported beers, premium Australian red, white and sparkling wines, premium spirits, juices; soft drinks; mineral water; spring water