



# 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)

## **SEVEN STAR RATES**

### **February - October**

\$2250 per hour

4 hour charter \$9000

Minimum 3 hour charter \$6750

### **November - January**

\$2500 per hour

Minimum 4 hour charter \$10,000

### **BYO Charters**

Beverage surcharge of \$20 per person applies

Includes eskies and ice

**Please Note** - All crockery, cutlery, glassware will need to be provided by the client

### **Additional Options**

Spa Operation \$300

**No BYO Charters on Fridays or Saturdays in November and December**

### **Staffing Fees**

\$260 per wait staff for up to 4 hours

1 x wait staff required per 10 guests

### **Chef Fee**

\$340 for on-board chef for up to 4 hours

**Please Note** – only applicable for buffet menu

### **Additional Hours**

Waiter per hour \$60

Chef per hour \$85

*Pick up and drop off wharf fees apply*

*Public holiday surcharges apply*



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## **Seven Star Canapé Menus**

Please choose a minimum of six selections from the lists below

### **Canapé Selections A**

**\$9 per item per person**

Chef's Selection of Mini Flans

A selection of rice paper rolls with sesame dipping sauce.

Mini bruschetta with basil and oregano on Ciabatta bread

Petite Southern Highlands beef burger with gruyere and tomato chutney.

Roast pumpkin and baby spinach, parmesan and parsley Arancini.

Mini Angus Beef Stroganoff pies with Duchess Potato.

Chilli fish cake with crisp lettuce and lime mayo in petite soft bun.

Chicken san chow bow

Indonesian chicken Satay skewers with spicy peanut and coconut sauce.

### **Canapé Selections B**

**\$12 per item per person**

Tiger Prawns with herb and lemon aioli.

Peking duck pancake with shallots and chilli jam.

Rock Oysters with Champagne Vinaigrette and Pearls of the Sea

Prawn cocktail with Marie rose sauce.

Smoked Salmon terrine on toasted ciabatta.

Prawn and chorizo skewers

Petite Wagyu Fillet Steak sandwiches filled with roquette, brie cheese and caramelized onion

Scallops seared with ginger and soy dressing.

Rosemary and red wine seared Lamb cutlets with mint and yoghurt

### **Noodle Box Selection**

**\$18.00 per item per person**

Thai red curry chicken, baby Bok Choy and bean sprouts with jasmine rice.

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana Sauce.

Poached Ocean Trout with a Nicoise Salad in a Lettuce Leaf Cup

Hokkien Noodles with BBQ Pork

### **Seven Star Buffet Menus**

**All Buffet's Require a Chef to be on board**

#### **Buffet Menu 1**

**\$100 per person**

A selection of boutique rolls with butter portions.

Roast Pumpkin, Bocconcini and Baby Spinach Arrancini

Herb and pepper and lemon encrusted Salmon fillet Le Chef tartare sauce

Chardonnay and thyme poached chicken breast with risoni oven roasted tomato and baby spinach.

Fresh pasta with roasted capsicum, mushrooms and Semi-dried tomatoes tossed in a light tomato pesto dressing

Kajun rump surrounded with our home-style tzatziki sauce

Tiger Prawn Platter with herb and lemon aioli.

Wild rocket and parmesan with rock salt and black pepper.

Dill, red onion and caper berry potato salad.



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Fresh seasonal fruit platter.  
Chefs selection of House Desserts

## **Buffet Menu 2**

**\$125 per person**

A selection of boutique rolls with butter portions.  
Roast pumpkin and baby spinach arancini.  
Char grilled beef fillet and field mushrooms served with a green peppercorn jus  
Chardonnay and Thyme poached chicken.  
Roasted herb and garlic chat potatoes  
Sydney rock oysters with champagne and vinaigrette and pearls of the sea (2 per person)  
Caprese salad of tomato, bocconcini and fresh basil  
Wild rocket and parmesan with rock salt and black pepper  
A selection of fine Australian cheese's served with dried fruit and deli style crackers  
Fresh seasonal fruit platter  
Chefs selection of House Desserts

## **Buffet Menu 3**

**\$145 per person**

A selection of boutique rolls with butter portions.  
Roast pumpkin and baby spinach arancini.  
Chardonnay and Thyme chicken.  
Rib eye fillet with stuffed field mushrooms and red wine jus with roasted chat potato.  
Whole baked Tasmanian salmon topped with baby spinach, dill and capers  
Mussels with garlic and chilli butter  
Balmain bugs grilled with garlic lemon butter  
Sydney rock oysters with champagne and vinaigrette and pearls of the sea (3 per person)  
Tiger Prawn Platter with herb and lemon aioli.  
Scallops seared with lemon grass, lime and ginger dressing.  
Wild rocket and parmesan with sea salt and black pepper.  
Dill, red onion and caper berry potato salad.  
Caprese salad of tomato, bocconcini and fresh basil  
Assorted Australian cheese board with lavosh and dried fruits.  
Fresh seasonal fruit platter  
Chefs selection of House Desserts

## **Seven Star BBQ Menu**

**\$95 per person**

BBQ Scotch Fillet Steaks served with Black Peppercorn Sauce  
Chicken Tenderloin marinated in Olive Oil and Tarragon  
Rosemary & Garlic Lamb Cutlets  
Spanish Chorizo garnished with Sautéed Onions  
Chilli, Garlic and Lime Baby Squid  
Roasted Baby Chat Potatoes with Rosemary, Parsley and Garlic Butter  
Caprese Salad of Tomato, Bocconcini and Fresh Basil  
Traditional Greek Salad –salad consisting of iceberg lettuce,  
spanish onions, kalamata olives, tomatoes, cucumbers &  
feta cheese with a sprinkle of oregano  
Roquette, Pear and Parmesan Salad with Lemon and  
Oregano Dressing



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Crisp, freshly baked Dinner Rolls

**Dessert**

**\$15 per person**

Chocolate ganache tart with Chantilly cream and strawberries  
Seasonal fruit platter

**Seven Star Platter Menus**

Minimum 3 choices

**Chefs House Made Dip Selection**

**\$15 per person**

Selection of House Made Dips, variety of Flat Breads and Sticks and Seasonal Vegetables

**Dessert Tasting Plate**

**\$18 per person**

Selection of:

Chocolate Mouse Cup with Chantilly Cream  
Vanilla Bean Crème Brulee  
Tiramisu  
Sticky Date Pudding  
Petite Cake

**Antipasto Platter**

**\$20 per person**

Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh

**Selection of Fine Australian Cheeses and Seasonal Fruits**

**\$20 per person**

Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.

**Oyster Bar**

**\$25 per person**

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa.

**Ocean King Prawns**

**\$25 per person**

(4 king prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments.

**Fresh Cold Seafood Platter**

**\$85 per person**

(Seafood selection may change dependant on season)

Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces



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## **Seven Star Food Station Menu**

### **Antipasto Grazing Station**

**\$50 per person**

#### **Cold Meats**

Grilled chorizo

Prosciutto

Pancetta

Salami

Honey baked leg of ham served with grilled pineapple

### **Vegetarian Mixed Platter**

Bocconcini

Feta

Zucchini served with tomato concasse

Pumpkin served on a bed of baby spinach and drizzled with Al Pesto

Baked eggplant served with crumbled goats cheese

Marinated artichokes

Pan-fried mushrooms marinated with balsamic and olive oil

Dolmades - Rice and fresh herbs wrapped in vine leaves

Sundried tomatoes

Mixed olives

### **Assorted breads**

### **Assorted cheese platter**

## **Seven Star Beverage Packages**

### **Beverage Package**

**\$18 per person per hour**

Premium beers

Oyster Bay wines

Chandon

Soft drinks and juices

**If spirits are required in package cost changes to \$25 per person per hour**