



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Masteka 2 Boat Hire Rates

January - December

\$3250 per hour

Minimum 4 hour charter \$13,000

Overnight Charter

\$27,500

24 hour charter (1 night only)

Up to 12 passengers

APA (Advance Provisioning Allowance) of 30% applies

Weekly Charter

Price on Application

Staffing Fees

\$300 per wait staff for a 4 hour charter

1 x wait staff required per 10 guests

Chef Fee

Additional \$60 per hour for charters greater than 4 hours

A \$5000 bond is required for all Masteka 2 charters

Surcharges

100% Staff surcharge on standard public holidays (excluding 25th, 26th, 31stDecember and 1st January)

\$250 Menu surcharge on Sunday

\$500 Menu surcharge on standard public holidays (excluding 25th, 26th, 31stDecember and 1st January)

25% Vessel hire surcharge on standard public holidays (excluding 25th and 31stDecember)

Wharf Details

Jones Bay Wharf, Casino Wharf, King Street Wharf,
Aquarium Wharf, Rose Bay Ferry Wharf, Woolwich Wharf

Drone Packages

4 hour aerial drone packages starting from \$2600

Masteka 2 will be in Sydney Harbour from December – March



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Masteka 2 Canapé Menus

Minimum 20 Passengers

Canapé Menu 1

Option A

\$79 per person

8 Canapés, 1 Tasting plate and 1 Dessert canapé

Cold Canapés

Sydney rocks oysters with champagne granita (gf)

King prawns with lime and chili, Japanese mayonnaise (gf)

Drunken chicken salad with enoki and cucumber in wonton cup with crispy ginger

Watermelon, feta, mint and pistachio soil (gf)

Hot Canapés

Spiced barramundi tacos with iceberg, tomato salsa and sriracha mayo

Crispy zucchini flowers with fennel, lemon salt and parmesan

Wagyu sliders – bite sized wagyu burgers with gruyere cheese

Lamb and quinoa kofte with preserved lemon yoghurt (gf)

Tasting Plate

Chermoula lamb, sweet potato, feta, pomegranate, sugar snap and spinach salad with grain mustard dressing (gf)

Dessert Canapé

Mini pavlovas with passion fruit mascarpone and strawberry (gf)

Canapé Menu 1

Option B

\$79 per person

8 Canapés, 1 Tasting Plate And 1 Dessert Canapé

Cold Canapés

King prawns with avocado, baby gem and bloody mary mayonnaise in mini brioche rolls

Salmon, apple and lemon tartar on prawn crackers with baby celery leaf (gf)

Beef carpaccio with mascarpone, truffle, parmesan on croute

Fig galettes with goat's curd and baby basil

Hot Canapés

Seared scallops with cauliflower, truffle and chive puree (gf)

Croque monsieur's – honey roast ham and gruyere cheese grilled sandwiches with whole grain mustard

Moroccan lamb pies, chickpeas and pumpkin with spiced yoghurt

Quail saltimbocca, quail wrapped in parma ham with sage (gf)

Tasting Plate

Chicken medina with chickpeas, roast cauliflower, currants, cumin, coriander and kale with a pomegranate balsamic dressing (gf)

Dessert Canapé

Double chocolate and raspberry mini cakes with sour cream icing

Canapé Menu 2

Option A

\$99 per person

10 Canapés, 2 Tasting Plate And 2 Dessert Canapés

Cold Canapés

Sydney rock oysters with champagne granita (gf)

Kingfish tataki in witlof with crispy garlic, and shiso cress



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Wagyu bresola, mascarpone and peach (gf)
Indian butter chicken on poppadum with cucumber yoghurt and coriander
Beetroot and buckwheat blinis with goat's curd, buckinis and baby basil (v)

Hot Canapés

Seared scallops with apple and lime puree and apple crisp served on a Chinese spoon (gf)
Spiced barramundi tacos with iceberg, tomato salsa and sriracha mayo
Grilled herb, honey and soy marinated lamb cutlets
Chicken, fennel, feta and parsley filo triangles
Wagyu sliders – bite sized wagyu burgers with gruyere cheese

Tasting Plate

Lemon poached salmon on zucchini risoni, tomato, lemon oil, basil
Roast beef salad with chat potato, horseradish and mustard dressing, spinach, cherry Tomatoes and red wine vinaigrette (gf)

Dessert Canapés

Little lemon meringue tartlets
White chocolate and raspberry cheesecakes with hazelnut crumb and caramelized hazelnuts

Canapé Menu 2

Option B

\$99 per person

10 Canapés, 2 Tasting Plate And 2 Dessert Canapés

Cold Canapés

Ocean trout wrapped in nori with mandarin Szechwan salt and wakame salad (gf)
Ceviche of kingfish with finger lime, mango and baby coriander on a cucumber disc (gf)
Crispy prosciutto, pear, candied walnut gorgonzola cream on a parmesan shortbread
Thai beef salad with mint and coriander in a wonton cup with crispy lotus root
Frittata of sweet potato, feta, spinach, caramelized onion and sumac (gf) (v)

Hot Canapés

Snapper, ginger, thai basil spring rolls with soy chili dip
Wild mushroom tarts with truffle oil and pink salt (v)
Medina chicken skewers with olive and pomegranate tapenade dip (gf)
Peking duck pancakes with hoi sin, cucumber, shallots
Sesame crusted falafel balls with tahini and crispy garlic (v)

Tasting Plate

Indian lamb fillet, eggplant and yoghurt salad, chickpeas, wild rice (gf)
Poached ocean trout with chat potato, lemon mayonnaise, little gem, tomato, green bean and lemon salad (gf)

Dessert Canapés

Mini pavlovas with passion fruit mascarpone and strawberry (gf)
Golden ginger chocolate violet crumble tartlets

Masteka 2 Buffet Menus

Minimum 15 passengers

Buffet Option 1

\$119 per person

Please select the following:

- 2 Canapés on arrival
- 2 Main selections
- 3 Side selections



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2 Dessert canapés
Selection of breads

Buffet Option 2
\$139 per person

Please select the following:

3 Canapés on arrival
3 Main selections
3 Side selections
2 Dessert canapés
Selection of breads

Canapés on Arrival

Ceviche of snapper with pink grapefruit and crispy prosciutto
Kingfish tataki with crispy garlic in witlof
Grilled zucchini with baked parmesan ricotta, sundried tomato and rocket
Pea, ricotta and lemon crostini and baby mint
Parmesan shortbread with gorgonzola cream and candied walnut
Kangaroo tartare on rye croute with quail egg and pink salt
Carpaccio of beef with mascarpone, truffle and parmesan on croute
Salt and sugar cured duck with plum relish on a poppy seed tuille
Drunken chicken salad with enoki and cucumber in wonton cup

Mains

King prawn, watercress and shaved fennel and radish salad, chardonnay vinaigrette (gf)
Herb crusted salmon fillet on a green bean, lemon and olives with cured cucumber (gf)
Baked ocean trout tarator with coriander and mint, walnut and sumac crust (gf)
Roast lamb rumps on minted baby potatoes, peas and crème fraîche
Grilled cajun chicken on corn, chia seed, coriander and lime salad
Roast fillet of beef with roasted pumpkin, cherry tomatoes, Sicilian olives and pesto oil (gf)
Persian quail breast with radicchio, mache, fig, walnut and goats' curd (gf)
Roast fillet of beef, horseradish, baby spinach, field mushrooms, balsamic glaze (gf)

Sides

Sugar snap, snow pea, pea shoot, orange and hazelnut dressing (gf)
Rocket, fig and candied walnut salad with mustard dressing (gf)
Shredded white cabbage salad with pecorino, pinenuts and sultanas (gf)
Heirloom tomato salad with peach, tarragon and bocconcini (gf)
Warm chick pea salad with roast capsicums, parsley, and feta (gf)
Asparagus salad with French beans, soya beans, shallots, chilli and sesame seeds
Chilli roast sweet potato, zucchini, roast pears, hazelnuts and spinach
Bloody Mary salad of tomato, celery, and olives with black rice
Wild and basmati rice salad with almonds, pinenuts, herbs and cranberries

Dessert Canapés

Champagne jellies with raspberries (gf)
Ricotta pannacotta with espresso syrup (gf)
Crunchy lemon meringue tarts
Mini pavlovas with passion fruit mascarpone and strawberry (gf)
Double chocolate and raspberry mini cakes with sour cream icing and raspberry
Dolce latté on biscotti with strawberry and walnut
Salty caramel and chocolate tartlets with gold dust



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Raspberry and cream macaroons
Tiramisu shots with chocolate coffee beans in paper expresso cups

Masteka 2 Additional Menu Items

Additional Menu Items

Antipasto Board

\$10 Per Person

Mixed salamis, parmesan shards, marinated olives, cheesy wands and roast almonds served with a selection of breads and sourdough

Charcuterie Board

\$10 Per Guest

Cold meats platter of truffle salami, bresola, prosciutto, figs served with a selection of breads and sourdough

Cheese Platter

\$12 Per Person

Luxury cheese board of goats' cheese, manchego with membrillo, gorgonzola, bouche d'affinois, and maffra vintage cheddar seasonal and dried fruit and crackers

Ham Supper Buffet

\$15 Per Person

Honey roast leg of ham, relishes, mustard, served with rocket and parmesan salad and red slaw with chipotle; on small sourdough bread rolls with butter

Fruit Platter

\$7 Per Person

Fruit platter of seasonal fresh fruits

Children's Menu

\$25 Per Child

Kids picnic box containing - mixed sandwiches, cup of popcorn, carrot sticks, homemade sausage roll, piece of seasonal fruit and a juice popper

Note: Children's menu ages 10 and under

Masteka 2 Beverage Packages

Beverage Package 1

\$15 per person per hour

Sparkling

2012 Seppelt Salinger Vintage Cuvée. Adelaide Hills, SA

Rose

2015 Chant du Midi Rosé. Côtes de Provence, France

White wines

2015 Castleforte Pinot Grigio. Veneto, Italy

2015 Petaluma White Label, Sauvignon Blanc. Adelaide Hills, SA

Red Wines

2014 Bertaine et Fils Pinot Noir. Aude, France



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2014 Watson Estate Shiraz. Margaret River, WA

Beers

Peroni

Corona

Non – Alcoholic

Water (San Pellegrino and Acqua Panna) and soft drinks included

Beverage Package 2

\$20 per person per hour

Sparkling

2012 Seppelt Salinger Vintage Cuvée. Adelaide Hills, SA

Mumm NV Cordon Rouge Champagne, Reims France

Rose

2015 Chant du Midi Rosé. Côtes de Provence, France

White wines

2015 Castleforte Pinot Grigio. Veneto, Italy

2015 Petaluma White Label, Sauvignon Blanc. Adelaide Hills, SA

Red Wines

2014 Bertaine et Fils Pinot Noir. Aude, France

2014 Watson Estate Shiraz. Margaret River, WA

Beers

Peroni

Corona

Non – Alcoholic

Water (San Pellegrino and Acqua Panna) and soft drinks included

Beverage Package 3

\$25 per person per hour

Sparkling

Mumm NV Cordon Rouge Champagne, Reims France

Rose

2015 Chant du Midi Rosé. Provence, France

White wines

2015 William Fevre Petit Chablis. France

2015 Pierro LTC Semillon Sauvignon Blanc. Margaret River, WA

Red Wines

2014 Mt Difficulty Roaring Meg Pinot Noir. Central Otago, NZ

2014 Moss Wood Amy Cabernet Blend. Margaret River, WA

Beers

Peroni

Corona

Non – Alcoholic

Water (San Pellegrino and Acqua Panna) and soft drinks included

Selection and vintages may change subject to availability

Masteka 2 Beverage Consumption List

Beverage Consumption List



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Champagne

2012 Seppelt Salinger Vintage Cuvee. Adelaide Hills, SA - \$39
Mumm NV Cordon Rouge Champagne. Riems, France - \$75

Rosé

2015 Chant du midi Rosé. Provence, France - \$28

White Wines

2015 Castleforte Pinot Grigio. Veneto, Italy - \$25
2015 Petaluma White label Sauvignon Blanc. Adelaide Hills, SA - \$28
2015 William Fevre Petit Chablis. France - \$45
2015 Pierro LTC Semillon Sauvignon Blanc. Margaret River, WA - \$48

Red Wines

2014 Bertaine et Fils Pinot Noir. Aude, France - \$28
2014 Watson Estate Shiraz. Margaret River, WA - \$28
2014 Mt Difficulty Roaring Meg Pinot Noir. Central Otago, NZ - \$49
2014 Moss Wood Amy Cabernet Blend. Margaret River, WA - \$55

Beer

James Boags Light - \$8
Peroni - \$8
Corona - \$8

Soft Drink \$3.50

Water

San Pellegrino 750ml - \$7.50
Acqua Panna 750ml - \$7.50

Selection and vintages may change subject to availability