



QUAYSIDE CHARTERS

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

Oscar 2 Boat Hire Rates

February - October

\$2200 per hour

Minimum 4 hour charter \$8800

November - January

\$2500 per hour

Minimum 4 hour charter \$10,000

Staffing Fees

\$200 per wait staff for a 4 hour charter

1 x wait staff required per 10 guests

Wharves

Wharves we can use

Campbells Cove, Pier 1 Walsh Bay Wharf (Not Dawes Point), Casino Wharf, King Street Wharf 8 & 9, Man O War – East, Rose Bay Wharf, Clifton Gardens, Mosman Bay Wharf

Wharves we cannot use

Homebush, Pyrmont Bay, Commissioners Steps

Public holiday surcharges apply

Pick up and drop off wharf fees apply

Oscar 2 Canapé Menu

8 canapés \$55

10 canapés \$64

15 canapés \$85

Cold

Goats cheese profiteroles, truffle honey, pistachios (v)

Smoky eggplant cone, black sesame seeds (v)

Local mushroom pancakes, black bean sauce (v)

Pea & sugar snap tostada, goat's cheese, shimeji mushroom (v)

Heirloom tomato tart, olives, feta (v)

Sydney rock oysters, lemon, lime, soda cloud (gf)

Crystal bay prawns, gazpachio gel, crouton, baby basil

Tuna tatare, miso curd, soy dashi jelly, shizo (gf)

King fish san choy bow (gf)

Scampi fingers, Marie rose sauce

Spanner crab fingers, lemon, crème fraiche

Smoked salmon blinis, sour cream, roe, chives

Chicken rillettes, orange gel, crouton, cress

Jamon Serrano, manchego, quince paste (gf)

Peking duck slider, cucumber, hoi sin sauce

Beef tataki, pickled veg, wasabi mayo (gf)

Hot



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Potato & goat cheese croquettes, aioli (v)
Portobello mushroom, haloumi slider, chipotle mayo (v)
Spinach & feta cigar, tzatziki (v)
Prawn spring rolls, tom yum sauce
Smoked trout arancini, basil tartare
Salmon skewers, honey sesame, aioli (gf)
Scallop tart, polenta, brown butter
Chicken skewers, lemon, oregano, lime yoghurt (gf)
Pork kebabs, Thai dressing (gf)
Pulled pork sliders, radish slaw, chipotle aioli
Sesame lamb skewers, cumin mayo (gf)
Lamb cutlets, dukkah labne (gf)
Beef skewers, chimirchurri aioli (gf)
Beef slider, pickle, ketchup, aged cheddar
Short rib empanadas, red wine, onion

Desserts

Sticky date sundae
Chocolate brownie, pistachio cream
Coconut panna cotta, lemongrass jelly (gf)
Chocolate tart, hazelnut, salted caramel
Passionfruit Eton mess, white chocolate chards (gf)

Oscar 2 Buffet Menu

Buffet Menu

\$110 per person

Cold station

Tomato salad, goat cheese, olives, cumin dressing (gf) (v)
Fremantle octopus carpaccio, congo potatoes, orange gel, chilli, olive oil (gf) (v)
Chopped cos salad, pickled red onion, radish, pancetta, truffled pecorino (gf) (v)
King Yamba prawns, Marie Rose sauce (gf)
Sydney rock oysters natural, lemon (gf)
Charcuterie board, fresh bread, pickles, relish
Sashimi plate, soy sauce, wasabi, pickled ginger (gf)

Hot station

Steamed petuna salmon, tamarin, lemongrass, chilli, coriander (gf)
Oven baked snapper, saffron, lemon, oregano, cherry tomato, paprika (gf)
Lamb shoulder ragu, pappardelle, cherry tomato, green beans
Roasted Black Angus sirloin, root vegetables, baby onions, gravy
Roasted kipfler potatoes, garlic, thyme (gf) (v)

Steamed jasmine rice

Dessert

Cake & tart selection
Cheese board, Australian & international cheeses, lavosh, quince paste
Seasonal Fruit platter (gf) (v)

Asian Buffet Menu

\$125 per person



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Sydney rock oysters, red Nam Jin (gf)
Prawn spring rolls, tom yum sauce
Pork & scallop shu mai, soy, chilli
Barramundi fish cakes, sweet & sour sauce
Peking duck sliders, cucumber, hoi sin sauce
Tea smoked chicken, glass noodle salad, oyster sauce dressing
Thai beef salad, crispy noodles, bean shoots
Whole baked market fish, ginger, shallot (gf)
Black bean chicken, capsicum, chilli, curry leaves (gf)
BBQ pork loin, bok choy, sweet potato, master stock (gf)
Lamb cutlets, xo eggplant, mango salsa
Steamed/fried rice
Seasonal fresh fruit platter (gf) (v)

Oscar 2 Food Stations Menu **\$94 per person**

Jamon Bar

Selection of Australian and Spanish cured meats and charcuterie served with pickles and grilled sourdough

Oyster bar

Selection of Sydney rock and Pacific Oysters, served with champagne vinaigrette and cab sav mignonette

Raw fish Bar

Choice of the freshest fish from Sydney fish Markets, sliced raw
Dressed with a citrus and soy vinaigrette and baby coriander

Salad Bar

Heirloom tomatoes, smoked paprika, fresh goats curd and purple basil
Sumac spiced Cauliflower, quinoa, pomegranate, mint parsley and coriander Raw cabbages and carrot, fennel and buttermilk dressing
Hearts of cos lettuce, breakfast radish, chardonnay vinaigrette

Cheese Bar

Selection of Australian and European Cheeses served with seasonal fruit, quince paste, Walnut bread and oat biscuits

Dessert

Additional \$8 per person

Limoncello sorbet
Handmade chocolate truffles
Passion fruit crème brulee with cointreau pistachio biscotti wafer
Selection of local cheese, dried fruits and assorted crisp breads
Portuguese tarts

Oscar 2 Formal Dining Menu

\$68 per person - 2 Courses

\$89 per person - 3 Courses

Entrée

Tartare of Crystal Bay Prawns, cherry gazpacho, pistachio and purple basil
Queensland Spanner crab, sweetcorn and spring onion risotto, chive essence
Heirloom tomatoes, fresh goat curd, sweet smoked paprika

Main

Steamed Blue eye, bacon broth, broad beans, garden peas and mint
Berkshire Pork cutlet, Green olive and caper salsa, Cider jus, puffed skin



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Saddle of lamb, charred cos lettuce, mozzarella and apricot

Dessert

Vanilla Cream, passion fruit curd, tomato and passion fruit dressing

Peach Melba 2013

Textures of peach, raspberry and toasted almond

Oscar 2 Children's Menu

\$30 Per Child

Chicken tenders

Crumbed fish

Mini cheeseburgers

Ice cream

Fruit salad

Oscar 2 Beverage Packages

Silver Beverage Package

\$17 per person per hour

Azahra Sparkling NV – Murray Darling, VIC

Coriole Prosecco – Adelaide Hills, SA

Sandalford Margaret River Semillon Sauvignon Blanc – Margaret River, WA

Stonier Pinot Noir – Mornington, VIC

Corona – Mexico

Peroni Nastro Azzura – Italy

Cascade Premium Light – Australia

Gold Beverage Package

\$23 per person per hour

Veuve Ambal – Burgundy, France

Coriole Prosecco – Adelaide Hills, SA

Rameau D'or Rose – Cotes De Provence, France

Philip Shaw No. 11 Chardonnay – Orange, NSW

Tai Nui Sauvignon Blanc – Marlborough, New Zealand

Stonier Pinot Noir – Mornington, VIC

Corona – Mexico

Peroni Nastro Azzura – Italy

Cascade Premium Light – Australia

Oscar 2 Beverages on Consumption

Wines

Bollinger Special Cuvée - Champagne, France - \$95

Philip Shaw No.11 Chardonnay – Orange, NSW - \$55

Catalina Sounds Sauvignon Blanc – Marlborough, NZ - \$50

Cool Winds Shiraz– Eden Valley, SA - \$45

Stonier Pinot Noir– Mornington, VIC - \$60

Rameau D'or Rose– Provence, France - \$55

Beer

Corona– Mexico - \$8



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Peroni– Italy - \$8

Cascade Premium Light– Australia - \$7

Water/Soft Drink

Sparkling Water - \$4

Coke/Diet Coke - \$4

Sprite - \$4

Tonic - \$4

Soda Water - \$4