



QUAYSIDE CHARTERS

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

MV Dreamtime

With its sleek European luxury design Dreamtime is both stylish and functional. She has a luxurious and generous open plan saloon with all round visibility. The saloon spills out onto a gorgeous aft deck area which is protected by a retractable awning. The design includes an alfresco dining area, boarding platform with live bait tanks and plenty of storage space. Perfect for an executive meeting, escape, private function, wedding party or formal dining experience on the stunning Sydney Harbour

Vessel Hire:

Minimum 4 hours \$1000.00 per hour
Guest Capacity: 18 Max Passengers
Cocktail Style up to 18 guests
Casual Buffet up to 10 guests
Table Dining up to 8 guests

Menus:

Canapés From \$121.00 per person
Buffet Menus From \$165.00 per person
Formal Dining From \$154.00 per person
Platters From \$130.00 per person

Bar Options:

Consumption Bar Bar staff charges apply
Required Staff \$60.00 per staff per hour
01-10 guests 1 Wait staff
11-18 guests 2 Wait staff
Wharf Fees: \$30.00 per berthing
20% public holiday surcharges apply
To prevent damage to the timber decks, please wear soft soled, non-marking deck shoes, or feel free to go barefoot.

MENU

Canapé Menu Minimum spend \$1000
2 Hour Charter - \$121.00 per person - 10 items including 2 substantial items
3 Hour Charter - \$143.00 per person - 11 items including 3 substantial items
4 Hour Charter - \$165.00 per person - 13 items including 3 substantial items
Additional items \$9 per person // Additional substantial items \$13 per person

Meat Selection

Beef tartare on toasted rounds
Poached beef fillet bruschetta, horseradish cream and olive tapenade
Grilled quail with pomegranate glaze
Massaman beef pies with pickled tomato and mango chutney
Master stock poached chicken rice paper rolls with kaffir lime dipping sauce
Grilled lamb cutlets with mint sauce (\$1.50 extra per person)
Peking duck pancakes with shallots and hoi sin sauce
Pork and prawn dim sims with cilli soy

Barbecued beef fillet with chimichurri sauce
Lamb kofta with mint yoghurt
Chicken, celery and pinenut finger sandwiches

Seafood Selection

Seared tuna with black pepper, coriander, sesame and avocado
Confit salmon with capers and dill on rye crostini
Seared salmon with horseradish creme and beetroot relish
Grilled kimchee prawns with spiced mayo
Tostada with crab and water chestnut
Sea scallops with pickled grated daikon, ginger and radish salad
Fresh prawns with citrus aioli
Market best oysters with champagne and eschalot vinegar
Prawn and kaffir lime beetle leaf with chilli jam
Avocado and chive tart with smoked trout and salmon roe

Vegetarian Selection

Goats curd on rye with beetroot and fig relish
Baked ricotta, lemon, thyme and zucchini tarts
Confit tomato, onion and olive tapenade tart with parmesan flakes
Gorgonzola and caramelised onion tart
Vegetarian rice paper rolls with plum dipping sauce
Flavoured salt crusted quail eggs
Spoons (served on ceramic spoon)
Pork, shitake and garlic chive dumpling with coriander and mint relish
Pumpkin and leek tortellini with a sage and burnt butter sauce
Ash goat's cheese, speck, hazelnut and watercress
Roasted red onion, thyme, pinenut and goats cheese ravioli
Szechuan tofu on plum dressing
Steamed chicken, lemongrass and ginger wonton with chilli oil
Tartare of ocean trout with finger lime and caviar dressing

Substantial items

Lamb kofta burger with pickled vegetables, hummus and paprika mayo
Confit chicken quesadilla with sweet corn and tomato salsa
Pork san choy bow
Selection of pizzas served on a large wooden board
Green chicken curry with jasmine rice and coriander salad (mild)
Teriyaki glazed salmon with sesame and daikon salad
Pan fried John Dory with cauliflower puree and parsley butter
Herbed tuna with cucumber, peanut and kaffir lime salsa
Petit BLT's
Snapper and sweetcorn risotto with herb oil
Crispy pork belly steamed open buns with chilli and coriander
Beetroot cured cobia with horseradish mouselline
Sticky pork belly on jasmine rice with chilli and sprout salad
Kingfish fillet with tomato, braised capsicum and baby spinach
Sashimi kingfish with blood orange, fennel and baby cress
Petit cheese burger with gherkins on brioche bun

Sweet selection

Vanilla pannacotta with coconut meringue
Lime curd tart with pomegranate
Lemon polenta, orange and almond cakes
Chocolate mousse tart with honeycomb and crumble
Chocolate pave, dulce de leche, passionfruit and almond
Chocolate mousse with caramel, candied hazelnuts and fresh fruit
Petit chocolate coated ice cream balls (any flavor)
Creme brûlée

Berry and/or lemon sorbet with fruit salsa

Dreamtime Buffet Menus

Select 6 items f \$165 per head

Additional items \$33 per head

Salads

Crisp baby cos, radicchio and radish salad with buttermilk dressing

Spiced cauliflower salad with goat's curd

Baby spinach, pancetta, egg and cherry tomato salad

Blue cheese, pear, walnut, radicchio and witlof salad

Heirloom vegetable, jamon serrano and goats cheese salad

Bean, snow pea and hazelnut with orange zest dressing

Fried haloumi and beetroot salad with walnut dressing

Seafood

Whole poached salmon with dill, caper and horseradish sauce

Cured ocean trout marinated in olive oil with eshallot, tarragon, and rye crostini

King prawn, asparagus and baby cress salad with avocado cream

Seared scallops wrapped in speck with cauliflower puree, caper and raisin vinaigrette

Baby barramundi fillets with minted broad beans, peas and sauce viege

Market best oysters with champagne and eshallot vinegar

Meat

Roasted spatchcock with salsa verde

10 hour roasted beef brisket with onion jus and pomme puree

Roasted duck with maple roasted pear and potato gratin

Butterflied whole roasted chicken with petit pois and tarragon butter

Roasted rib eye of beef with bérnaise sauce

Ginger ale braised pork ribs with sesame and shallots

Sides

Broccoli with lemon thyme crumbs

Cold pea and bean salad with mint and pomegranate

Seasonal salad leaves with balsamic dressing

Roast kipflers with chorizo, chilli and coriander

Roasted sweet potato salad with radicchio, lentils and feta

Roasted baby carrots with almonds and red onion

Desserts

Peach and frangipane tart with hazelnut ice cream

Vanilla bean ice cream with crushed berries and meringue

Rhubarb creme brûlée

Vanilla pannacotta with orange caramel

Mint and melon salad with blood orange gelato

Fresh seasonal fruit platter

Cheese board containing a selection of imported and australian cheeses

Dreamtime Lunch & Dinner Menus

Two courses \$154 per head

\$1100 minimum spend

Additional course \$44 per head

Includes two complimentary side dishes

Additional side dish \$11 per head

Entrée

Heirloom vegetable, jamon serrano and goats cheese salad
Herb crusted tuna, horseradish and pickled baby vegetables
Beetroot cured cobia with horseradish mouselline
Goats cheese and baby vegetable salad
Roasted scallops with confit leek puree, pipis, calamari and hazelnut oil
Confit duck, sautéed kipfler potatoes, lardons and endive
Crispy pork belly on pear puree with crackling, radish and parsley salad

Main

Grain fed beef fillet on paris mash, heirloom carrots and porcini butter
Seared ocean trout with horseradish cream fraiche, asparagus and crustacean oil
Roasted veal fillet on potato puree with sage and caper butter
Pan seared sea bream, corn puree, cherry tomatoes, chorizo and olives
Chicken wrapped prosciutto with petit pois and herb butter
Mulloway fillet, fennel puree, verjuice and baby beetroot
Pan fried snapper fillets with sweetcorn risotto and herb oil
Roasted lamb backstrap with caponata

Side dishes

Snake beans with chilli and garlic
Pear, walnut and blue cheese salad
Roasted sweet potato salad with radicchio, lentils and feta
Roasted baby carrots with almonds and red onion
Stir fried spinach with garlic
Baby cos, radicchio and radish salad with buttermilk dressing

Dessert

Roasted pear tart with pistachio crumble
Mint and melon salad with blood orange gelato
Rhubarb creme brûlée
Chocolate marquise with vanilla cream
Apple tarte tatin with vanilla bean ice cream
Vanilla pannacotta with orange caramel
Cheese platter
Selection of 3 imported and australian cheeses, quince paste, seasonal fruit and lavosh

Dreamtime BBQ & Platters Menu

Select 8 Items \$130 per person

Additional items \$20 per person

Platters

Chilli tiger prawns with lemon aioli
A selection of mini sliders
French lamb cutlets with a salsa verde
Chorizo sausage parcels with chilli jam
Crispy pork belly bites with a spicy apple sauce
Smoked trout, caper, horseradish cream on cristinni
Peking duck pancakes with shallots and hoi-sin sauce
Sesame crusted tuna with wasabi mayo and pickled ginger
Market best oysters with a selection of dipping sauces
Stuffed tempura zucchini flower with a spiced tomato sauce
Selection of mini tarts and quiches
Vietnamese rice paper rolls – vegetarian
Oven baked chickpea coriander and potato samosa
Pulled pork quesadilla with an avocado salsa, sour cream in a hot sauce
Honey soy and sesame chicken wings

Chicken san choy bow lettuce cups

BBQ scampi with garlic butter
Poached salmon, pickled cucumber, dill mayo
Cooked king prawns, dipping sauces
Sirloin roast (carved)

Salads

Coleslaw salad, mustard seed dressing
Rocket, pear, parmesan
Lamb salad, quinoa, baby beetroot, vine tomato, spinach, feta, pine nuts, goats cheese
Shredded coconut chicken, green papaya, chilli, mint, bean sprouts, cashews
New potatoes, chorizo, chives, corn, chipotle mayo

Sweet Temptation

Selection of Australian and International cheeses

Selection of mini desserts

Mini panna cotta with raspberry

Mini lemon meringue with basil jelly

Cointreau chocolate truffle

Savoury Temptation

Selection of Australian and International cheeses - platter

Healthy Temptation

Selection of fresh seasonal fruit - platter

Dreamtime Beverage Consumption Bar

Red Wine

Saltram Mamre Brook Shiraz \$40 per bottle
Grant Burge Balthasar Shiraz \$45 per bottle
Penfolds Bin 128 Shiraz 2008* \$65 per bottle
Wynns Black Label Cabernet Sauvignon \$40 per bottle
Penfolds Bin 407 Cabernet Sauvignon 2005* \$65 per bottle
Mud House Central Otago Pinot Noir \$40 per bottle
Nanny Goat Vineyard Pinot Noir* \$55 per bottle

White Wine

Pepper Tree Reserve Chardonnay \$50 per bottle
Petaluma Chardonnay* \$60 per bottle
Craggy Range Te Muna Road Sauvignon Blanc \$50 per bottle
Cloudy Bay Sauvignon Blanc* \$60 per bottle
Bay of Fires Pinot Gris* \$50 per bottle
Sparkling Whites
Petaluma Croser NV \$45 per bottle
Petaluma Croser Vintage \$55 per bottle

Champagne

Moët & Chandon Brut Impérial* \$60 per bottle
Louis Roederer Brut Premier* \$80 per bottle
Bollinger Special Cuvée* \$85 per bottle

Beers

Crown Lager* \$8 per bottle
James Boag's Premium Lager \$7 per bottle
James Boag's Premium Light \$7 per bottle
Pure Blonde Stubbies \$7 per bottle
Pure Blonde Premium Mid Stubbies \$7 per bottle
Corona Beer* \$8 per bottle
Peroni Nastro Azzurro* \$8 per bottle

Spirits

All spirits \$12 per glass

