



# QUAYSIDE CHARTERS

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## **JBW Boat Hire Rates**

**Vessel Hire:** Minimum 4 hours  
**November - January:** \$750.00 Per Hour  
**February - October:** \$650.00 Per Hour  
**Wharf Fees:** \$50.00 per berthing

**Vessel Capacity** Up to 45 guests  
Formal Dining: 10 Guests  
Seated Buffet: 20 Guests  
Cocktail: 40 Guests

### **Menu Options:**

Canapé Menus From \$65.00 Per Person  
Buffet Menus From \$85.00 Per Person

### **Beverage Packages: 4 hours**

Consumption Bar \$240.00 per bartender 1 per 20 guests  
Premium Package \$50.00 per person  
Deluxe Package \$65.00 per person

### **Staff**

The cost of the chef for cruises of a three-hour duration is included in the above per person food cost.

Wages for the chef will be charged on an hourly basis for cruises longer than three hours.

The cost of additional wait staff will be charged in addition to the per person food cost.

Additional hourly rates for all staff are as follows:

Weekdays \$40.70 per hour, incl GST

Saturdays \$46.25 per hour, incl GST

Sundays \$61.05 per hour, incl GST

Public Holidays \$81.40 per hour, incl GST

For guest numbers below 15 there will be an additional labour charge of \$240

## **JBW Menu**

### **COCKTAIL MENU 1 - \$65.00 per person (For a Minimum Number of 20 Guests)**

**Choice of 8 items (including only one item marked \*)**

Crepes with Smoked Salmon, Cream Cheese & Snow Pea Shoots

Marinade of Thai Beef on Pumpernickel

Fresh Vietnamese Rice Paper Rolls with Dipping Sauce

Garlic Infused Prawns with Green Mango & Macadamia Nut Salad

Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream

Tartlet of Pumpkin & Tomato with a Mint & Coriander Raita

Wholemeal Pancake with Roast Duck, Shallot & Cucumber

Tibetan Pancake with Tandoor Chicken & Scented Yoghurt

Warmed Goats Cheese Tartlets with Capsicum & Chervil

Pork, Fennel & Chilli Chipolatas with Plum & Ginger Relish

Steamed Vegetable Dumplings with Black Vinegar

Thai Fish Cakes with Dipping Sauce

Baby Chicken  
 Burgers with Baba Ghanoush & Tomato Relish  
 Japanese Sesame Rice Balls with Sweet Chilli Sauce  
 Steamed Chinese Dumpling of Pork, Prawn & Bamboo Root  
 Chicken Satay with a Spicy Peanut Sauce  
 \*Gourmet Pepper Steak Party Pies  
 \*Gourmet Lamb Cutlets with Pesto Mayonnaise  
 \*Beer Battered Flathead & Chips with Tartare Sauce  
 \*Assorted Thai Curries with Jasmine Rice  
 \*Provencal Style Risotto  
 \*Selection of Australian Cheese with Crackers & Fruits

**COCKTAIL MENU 2 - \$70.00 per person (For a Minimum Number of 20 Guests)**

**Choice of 8 items (including only one item marked \*)**

Crepes with Smoked Salmon, Cream Cheese & Snow Pea Shoots  
 Fresh Vietnamese Rice Paper Rolls with Dipping Sauce  
 Garlic Infused Prawns with Green Mango & Macadamia Nut Salad  
 Freshly Shucked Rock Oyster with Eschallot Vinegar  
 Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream  
 Tartlet of Pumpkin & Tomato with a Mint & Coriander Raita  
 Wholemeal Pancake with Roast Duck, Shallot & Cucumber  
 Tibetan Pancake with Tandoor Chicken & Scented Yoghurt  
 Warmed Goats Cheese Tartlets with Capsicum & Chervil  
 Char Grilled Mini Beef Medallions en Croute with Wasabi Mustard  
 Warmed Potato Cake with Salmon Tartar  
 Steamed Vegetable Dumplings with Black Vinegar  
 Thai Fish Cakes with Dipping Sauce  
 Baby Chicken Burgers with Baba Ghanoush & Tomato Relish  
 Japanese Sesame Rice Balls with Sweet Chilli Sauce  
 Steamed Chinese Dumpling of Pork, Prawn & Bamboo Root  
 Chicken Satay with a Spicy Peanut Sauce  
 \*Gourmet Pepper Steak Party Pies  
 \*Gourmet Lamb Cutlets with Pesto Mayonnaise  
  
 \*Beer Battered Flathead & Chips with Tartare Sauce  
 \*Assorted Thai Curries with Jasmine Rice  
 \*Provencal Style Risotto  
 \*Selection of Australian Cheese with Crackers & Fruits

**BUFFET MENU 1 - \$85.00 per person (For a Minimum Number of 15 Guests)**

**CANAPES (Two Bites of Each per Person)**

Wholemeal Pancake with Roast Duck, Shallot & Cucumber  
 Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream  
 Warmed Goats Cheese Tartlets with Capsicum & Chervil

**BUFFET**

Fresh King Prawns with Lime Mayonnaise  
 Char Grilled Chicken Fillet with Rosemary & Lemon  
 Crispy Skinned Ocean Trout with Roast Garlic & Eschallot Salad  
 Roast Chat Potatoes with Lemon Zest & Rock Salt  
 Salad of Green Beans, Avocado and Seeded Mustard Dressing  
 Salad of Roma Tomato, Caramelised Fennel & Mint with Pink Peppercorn Dressing  
 Salad of Mixed Green Leaf with Vinaigrette Dressing  
 Freshly Baked Sourdough Rolls

**DESSERT**

Selection of Australian Cheeses with Crackers and Fruit  
 Trio of Sweets:

Fig Fudge Torte  
Poached Strawberries in Red Wine & Cinnamon  
Citrus & Almond Cake  
Tea & Coffee

**BUFFET MENU 2 - \$105.00 per person (For a Minimum Number of 15 Guests)  
CANAPES (Two Bites of Each Per Person)**

Wholemeal Pancake with Roast Duck, Shallot & Cucumber  
Soya Cured Tuna on Fried Egg Noodle with Wasabi Cream  
Freshly Shucked Rocked Oysters with Eschallot Vinegar

**BUFFET**

Fresh King Prawns with Lime Mayonnaise  
Roasted Marinated Fillet of Beef with Mustard & Garlic  
Pan Fried Blue Eye Trevalla with Salsa Verde  
Roast Chat Potatoes with Lemon Zest & Rock Salt  
Salad of Green Beans with Mint, Currants & Sherry Dressing  
Salad of Tomatoes, Avocado & Caramelised Onions  
Salad of Mixed Green Leaf with Vinaigrette Dressing  
Freshly Baked Sourdough Rolls

**DESSERT**

Selection of Australian Cheeses with Crackers and Fruit  
Trio of Sweets:  
Fig Fudge Torte  
Poached Strawberries in Red Wine & Cinnamon  
Citrus & Almond Cake  
Tea & Coffee

**Bar A (Premium Package) 12.40 per person per hour**

Full bar service of premium beer, quality bottled wine, sparkling wine, soft drinks and juices hour,  
Available for groups of 10 or more guests  
Spirits are available on request and charged on a consumption basis

**Consumption Bar**

Available on request

Full bar charged on a consumption basis, with the total charged to your nominated credit card on conclusion of the cruise.

Bar staff charges apply @ \$240 per staff for a maximum 4-hour period.  
Each additional hour, \$54 per hour per bar staff. 1 staff for every 15 guests

**BYO \$10.00 per person**

Beverages must be delivered the day before and picked up the next day.