



QUAYSIDE CHARTERS

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

Karisma Boat Rates

November – January – Non BYO Charters

\$990 per hour

Minimum 4 hour charter \$3960

Minimum 35 guests required Thursday - Saturday

November – January – BYO Charters

\$1100 per hour

Minimum 4 hour charter \$4400

February – October – Non BYO Charters

\$800 per hour

4 hour charter \$3200

Minimum 3 hour charter \$2400

February – October – BYO Charters

\$950 per hour

Minimum 4 hour charter \$3800 **No BYO Charters on Thursdays and Fridays in November & December**

Wait Staff for BYO Charters Only

\$250 per wait staff for a 4 hour charter

1 – 15 pax – 1 x wait staff

16 – 30 pax – 2 x wait staff

31 – 50 pax – 3 x wait staff

BYO Charters

Charterer must supply catering, beverages, ice, all serving equipment, platters and napkins. Substantial catering must be brought on board to adhere to liquor licensing laws whilst alcohol is being consumed. Price includes use of 2 large eskies on board, use of BBQ and crew only. Beverages will be served and monitored by RSA certified staff members on board. RSA laws will still be enforced to align with our Liquor License including a strict 'no shots policy.'

Chef Charge for Catered Charters Only

Monday - Friday – \$250

Saturday – \$275

Sunday – \$300

Public holidays – \$POA

Additional Options

Spa Operation \$250

Second Bar Open \$250

Surcharge of 20% will apply for public holidays

Pick up and drop off wharf fees apply

Karisma Entertainment and Theming Options

Spa Operation \$250 flat fee
Second Bar Open \$250 flat fee
DJ & lighting - \$550 for 4 hours
Soloist (guitar & singing) - \$220 per hour
Laser Clay Shoot - \$1200 (1 hour including trophy for best and worst shooter)
Other extras available on request such as decorations, cakes, entertainment, etc.

Karisma Menu

Karisma Canapé Menus

Chef charge applicable to all Canape Menus (4hr charge)

Mon-Fri: \$250

Sat: \$275

Sun: \$300

Silver Canape Package (Light Option)

\$45 per person

7x gold range canapés

1x substantial canapé

Quantity of items based on a 3-4 hour service

Gold Package

\$55 per person

2x diamond range canapés

5x gold range canapés

1x slider canapé

1x substantial canapé

Quantity of items based on a 3-4 hour service

Diamond Package

\$65 per person

3x diamond range canapés

2x gold range canapés

2x substantial canapés

1x slider canapé

Quantity of items based on a 3-4 hour service

Platinum Package

\$75 per person

3x platinum range canapés

3x diamond range canapés

1x slider canapé

2x substantial canapés

1x sweet canapé

Quantity of items based on a 3-4 hour service

Additional Canapes

Gold range \$4.50 per person per item

Diamond range \$5 per person per item

Platinum range \$6 per person per item

Dessert range \$4.50 per person per item

Slider range \$6 per person per item

Substantial range \$7 per person per item

Canapé Menu Selections
Gold Range Cold Canapés

House dried tomato, herb pesto and fetta on sourdough
Thai beef salad with a spicy lime dressing (GF)
Roast leek, marjoram and red onion tart
Smoked beef on crostini with horseradish

Gold Range Hot Canapés

Handmade pies with tomato chutney

- Wagyu beef mince
- Chicken and leek veloute
 - Chilli beef
 - Spring lamb
- Spinach and mushroom

* Pies can be served with either potato puree or pea puree

House made pizza

- Margarita with mozzarella and basil pesto
- Pulled pork, bacon, shaved red onion and bbq sauce
- Smoked chorizo, caramelised onion and Persian fetta
- Wild mushroom, thyme and truffle **add \$1**

Thai red curry chicken skewers with mint and coriander (GF)

Pork and fennel sausage roll with spiced tomato chutney

Caramelised onion, baby spinach and fetta roll with tomato and chilli jam

Roast carrot and marinated fetta arancini

Porcini and mushroom arancini with tomato chutney

Diamond Range Cold Canapés

Seared tuna with salsa verde and crispy baby capers (GF)

5 spice duck rice paper roll with cucumber, mint and hoisin (GF)

Hot smoked ocean trout, dill pancake, lemon caviar and caper cream

Sydney rock or pacific oysters (GF)

- Natural with a wedge of lemon

- Sherry and shallot

- Pickled ginger, sliced cucumber and micro shizo

House dried cherry tomato tartlet with goats cheese cream, and micro basil

King prawn with mango and coriander salsa (GF) (Seasonal)

Chilled tomato tomato soup with spiced cream and baby herbs

Fig, basil and fresh mozzarella (**Seasonal**)

Seared haloumi with lemon and basil (GF)

Kingfish ceviche with coconut, lime and coriander

Diamond Range Hot Canapés

King prawn skewers with lime and coriander (GF)

Scallops with pea puree, sherry reduction and parmesan tuille (GF)

Pork belly, cauliflower puree, burnt sage butter (GF)

Southern fried popcorn chicken with white pepper aioli

Sweet potato wellington with mushroom duxelle and tomato jam

Caramelised leek and sage tart tatin with goats cheese cream

Sesame crumbed prawns with yuzu mayonnaise

Soup – (served with sourdough baton)

- Moroccan spiced sweet potato soup with coconut cream and pepitas (GF)

- Cauliflower soup with garlic cream and herbs (GF)

- Pumpkin, maple, and thyme soup with confit garlic cream (GF)

Risotto

- Charred onion, thyme and parmesan risotto (GF)

- Spring pea and pancetta risotto (GF)

- Roast purple carrot and fetta risotto (GF)

Pea and marinated fetta arancini with black garlic aioli
Charred sirloin with chimichurri and eggplant on crostini

Platinum Cold Range

Wagyu bresaola crostini with pickled fennel and micro herbs
Eschallot tarte tatin with Persian fetta and parsley pesto
Sashimi tuna rice paper roll with wasabi mayonnaise (GF)
Blue swimmer crab tartlet with salmon roe
Ash cured salmon with pink pepper cream and finger lime caviar (GF)
Rabbit terrine with cornichons and house made mustard (GF)
Smoked duck breast with crumbed confit garlic and porcini jus
Cauliflower pannacotta with parmesan shortbread and gold leaf

Platinum Range Hot Canapés

Roulade of spatchcock with mushroom and thyme mousse (GF)
Lobster tortellini with champagne buerre blanc and lemon caviar
Lamb wellington with wild mushroom duxelle and lamb jus
Crumbed oyster with sherry vinegar mayonnaise
Golden duck broth with mushroom tortellini
Baked truffle custard with caramelised onion and sourdough
King prawns in katifi pastry with lemon, dill aioli
Thai snapper fish cakes with nahm jim (GF)
Braised oxtail soup with sour cream and sourdough (GF)
Fennel crusted pork fillet with parsnip puree and radicchio (GF)
Sous vide lamb fillet with celeriac puree and pea foam (GF)

Sweet Canapés

Mini banoffee tarts
Salted caramel and dark chocolate tart
Organic coffee mousse, chocolate gateau and vanilla cream
Poached peach jelly, strawberry cream and vanilla sponge trifle
Sticky date pudding, vanilla cream butterscotch sauce
Strawberry fool with balsamic meringue (GF)
Rhubarb bakewell tarts
Chocolate truffles with salted caramel (GF)
Lime curd pannacotta, pastry crumb and burnt meringue (GF)
Lemon curd cruffin, freeze dried raspberry and rose petals
Toblerone cheesecake cruffin
Cinnamon doughnut macarons(GF)
Passionfruit and white chocolate macarons
Coconut risotto with glazed pineapple (GF)
Baby Lemon meringue pies

Substantial Canapé Range

Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)
Beef Penang curry with kaffir lime and jasmine rice (GF)
Pumpkin and tofu yellow curry with coconut rice and crispy shallot (GF)
Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy (GF)
Lamb korma with saffron basmati and handmade roti (GF)
Chicken, olive and pancetta ragu with charred herb polenta
Handmade pasta
- Pappardelle with 4 cheese cream and baby herbs
- Cassarecia with chilli, lemon, confit garlic and wild rocket
- Rigatoni pasta with slow braised bolognese and red wine
Handmade brioche sliders
- Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket
- Slow braised char sui pork, red cabbage slaw, coriander siracha aioli
- Panko crusted chicken, avocado, thyme and harissa aioli and iceberg

- Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
 - Pumpkin, fetta and lentil fritter with tomato kasundi and rocket
 - Roasted Portobello with roma tomato and thyme mayonnaise
- Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney
 - Salads, served in a noodle box
 - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Thai beef rump, rice noodles and lime with crispy onions(GF)
 - Hot smoked salmon, soba noodles, spinach and sesame
- Baby cos, parmesan, crispy pancetta, anchovy emulsion and organic soft egg (GF)
 - Roast carrots and parsnips with rocket and sherry vinegar (GF)

Karisma Buffet Menus

Silver Buffet Menu

\$45 per person

Chef's selection of two canapés
 2x main dishes from the gold range
 2x salads
 Freshly baked sourdough

Gold Buffet Menu

\$52 per person

Chef's selection of two canapés
 3x main dishes from the gold range
 3x salads
 Freshly baked sourdough

Diamond Buffet Menu

\$62 per person

Chef's selection of two canapés
 1x main dishes from the gold range
 2x main dishes from diamond range
 2x salads / sides
 1x platter range
 Freshly baked sourdough
 1x dessert canapé

Platinum Buffet Menu

\$97 per person

Chef's selection of three canapés
 3x main dishes from diamond range
 3x salads and sides
 2x platters range
 Freshly baked sourdough
 2x dessert canapés

Buffet Menu Selections

Gold Range Mains

Beef kebabs with rosemary and garlic (GF)
 Ginger and lemongrass chicken skewers (GF)
 Smokey Brazilian sausages with caramelised onion (GF)
 Lamb kofta with coriander yoghurt (GF)
 Pumpkin, thyme, pine nut and ricotta cannelloni

Diamond Range Mains

Grilled king prawns with lime and coriander (GF)

Salmon with crispy skin, bok choy and oyster sauce (GF)
 Chorizo and squid paella (GF)
 Grass fed fillet of beef with bordelaise sauce (GF)
 Thyme and cranberry sous vide turkey with masala sauce (GF)
 Moroccan spiced lamb cutlet with parsley and apricot cous cous **add \$6pp**
 Silver dory and prawn fritters with soy and ginger
 Zucchini and chickpea fritter with eggplant yogurt relish and wild rocket
 Pork fillet, radicchio, burnt orange and fennel (GF)
 Twice cooked chicken thigh with cauliflower and baby herbs (GF)
 Herb crumbed eggplant, napolitana sauce, baby basil and fresh mozzarella
 Baby pumpkin with wild rice, raisins and herbs (GF)
 Garlic roasted lamb rump with baby herbs (GF) add \$6pp
 Ocean trout with Dill, gin and cucumber (GF)
 Sous vide chicken breast with thyme crumb
 Free range chicken breast stuffed with sage and bocconcini (GF)
 Pork loin with apricot and almond stuffing
 Chargrilled beef sirloin with chimichurri and eggplant (GF)
 Market fresh fish with Japanese noodles
 Salmon fish croquettes with dill aioli

Salads and Sides

Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)
 Rocket, grilled pear, pancetta, fetta and walnut (GF)
 Pumpkin, watercress, alfalfa and marinated goats cheese (GF)
 Iceberg, crispy bacon, anchovy emulsion and baby herbs (GF)
 Casareccia pasta with chilli, lemon and parsley
 Spicy vermicelli with shredded chicken and mint (GF)
 Shaved zucchini, mint and pea with sherry vinegar (GF)
 Chat potato salad with crispy pancetta, shallots and aioli (GF)
 Baby green beans with herb infused butter (GF)
 Sautéed kipfler potatoes with shallots, parsley and sea salt (GF)
 Vine ripened tomato, bocconcini and basil pesto (GF)
 Quinoa with cucumber, tomato, herbs and lemon (GF)
 Roasted potatoes with butter and rosemary salt (GF)

Platter Range

Seafood Platter

Please select 1 of the following

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- House beetroot cured ocean trout with horseradish cream
- Hot smoked ocean trout with herb aioli
- Seared Tuna with baby capers and salsa verde **add \$6pp**
- Smoked salmon with Lemon cream

Antipasto Platter

- Assorted house char grilled and roasted vegetables, assorted sourdough breads, Italian cured meat and gorgonzola cheese

Dip Platter

- Garlic toasted Turkish bread with assorted dip flavours
- (Smokey eggplant / spinach, garlic and cheese / Rocket and cashew pesto / beetroot/ avocado and tomato / spicy roasted capsicum or market fresh)

Cheese Platter

- Selection of local cheeses
- All cheese is served with grapes, quince paste assorted sourdough and crackers

Gold Fruit Platter

- Seasonal fresh fruit with assorted summer fruits

Karisma BBQ Menus

Silver BBQ Package

\$33 per person

Minimum 30 guests apply

A selection of local cheese, fruit, dips and bread
2x choices from silver menu range
2x choices from silver salads range
Freshly baked bread rolls and condiments

Gold BBQ Package

\$40 per person

Grazing Platters - A selection of cheeses, olives, quince paste, fresh and dried fruit, nuts, biscuits and bread
2x choices silver menu range
1x main dishes from the gold range
2x salads from silver salad range
Freshly baked bread rolls and condiments

Diamond BBQ Package

\$50 per person

Grazing Platters - A selection of cheeses, olives, quince paste, fresh and dried fruit, nuts, biscuits and bread
A choice of 2 x items from our silver range
2x Main dishes from the gold range
2x Salads from our salads plus range
Freshly baked bread rolls and condiments

Seafood BBQ Package

\$60 per person

Grazing Platters - A selection of cheeses, olives, quince paste, fresh and dried fruit, nuts, biscuits and bread
A choice of 1 x item from our silver range
A choice of 1 x main dish from our gold range
2x Seafood items from our BBQ seafood range
2x salads from our salads plus range
Freshly baked bread rolls and condiments

BBQ Menu Selections

Silver Range Menu

Beef and smoked chipotle sausage
Worcestershire and cracked pepper sausages
Wagyu beef sausages
Rustic Italian sausages
Gourmet chicken and roasted garlic sausages
Peri peri chicken fillets
Lemon, oregano and garlic chicken fillets

Gold Range Menu

Rosemary and garlic marinated beef kebabs
Grass fed aged rump steak
Wagyu beef and garlic burgers
Lamb cutlets with rosemary and mint **add \$6pp**
Lamb souvlaki skewers
Thai lemongrass chicken thigh skewers
Satay chicken skewers
Lamb kofta with coriander and cinnamon

Seafood Range Menu

Grilled king prawns with lime and coriander
BBQ Salmon with crispy skin
Red snapper fillets
Thai fish cakes
Sea scallops in their shell
Scampi with herb butter **add \$6pp**
Balmain bugs with lemon dressing **add \$6pp**

Silver Salads Range

Garden salad with French dressing
Wild rocket salad with shaved parmesan, pear and balsamic
Potato salad with green shallot
Pasta salad with tomato and parsley
Moroccan cous cous salad

Salads Plus Range

Roast heirloom carrot and parsnips with baby rocket and sherry dressing
Rocket, grilled pear, pancetta, fetta and walnut
Pumpkin, watercress, sprouts and marinated goats cheese
Orecchiette pasta salad with lemon, thyme and mushrooms
Autumn garden salad with French dressing
Shaved zucchini, mint, pea and sherry dressing
Roasted aioli and herb chat potato salad with crispy pancetta

Karisma Platter Menus

Minimum order of 10 guests
To be accompanied with a substantial menu

Seafood Platter

\$20 per person

Please choose 1 of the following

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- House beetroot cured ocean trout with horseradish cream
- Hot smoked ocean trout with herb aioli
- Seared Tuna with baby capers and salsa verde **add \$2pp**
- Smoked salmon with lemon cream

Cold Seafood Platter

\$70 per person

Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, herb poached salmon, house cured ocean trout, crab all served with fresh lemon and handmade condiments

* Hot seafood platters can be arranged on request

Antipasto Platter

\$15 per person

Assorted house char grilled and roasted vegetables, assorted sourdough breads, Italian cured meat and gorgonzola cheese

Dip Platter

\$10 per person

Garlic toasted Turkish bread with assorted dip flavours

(Smokey eggplant / spinach, garlic and cheese / Rocket and cashew pesto / beetroot/ avocado and tomato / spicy roasted capsicum or market fresh)

Cheese Platter

Gold range \$10 per person

Local cheeses

Diamond range \$16 per person

Best of Australian cheeses

Platinum range \$20 per person

Best of Australian and international cheeses

* All cheese served with grapes, quince paste assorted sourdough and crackers

Fruit Platter

Gold \$8 per person

Seasonal fresh fruit with assorted summer fruits

Diamond range \$13 per person

Tropical style fruit platter with summer berries

Karisma Beverage Package

Minimum order of 15 guests

If numbers are below 15, a bar staff fee of \$250 applies

Silver Beverage Package

\$13.75 per person per hour

Wines

McWilliam's Markview Brut Cuvee NV, NSW

Wolf Blass Eaglehawk Sauvignon Blanc, South Australia

Wolf Blass Eaglehawk Chardonnay, South Australia

Wolf Blass Eaglehawk Shiraz, South Australia

Wolf Blass Eaglehawk Cabernet Merlot, South Australia

Beers

Corona

Hahn Super Dry

Tooheys Extra Dry

Cascade Premium Light

5 Seeds Crisp Apple Cider

Juices, soft drinks and sparkling water & water

Wine Upgrade

Additional \$3 per person per hour

Jacob's Creek Trilogy Cuvee Brut, South Australia

Villa Maria Sauvignon Blanc 2015, Marlborough NZ

Torresella Pinot Grigio 2013, Italy

Annie's Lane Chardonnay, South Australia

Pepperjack Shiraz 2014, Barossa Valley Aus

Rolling Cabernet Merlot 2014, NSW Aus

Taylor's Pinot Noir 2015, Adelaide Aus

Beer Upgrade

Additional \$3 per person per hour

Corona

Hahn Super Dry OR Tooheys Extra Dry

Choice of 2:

Coopers Pale Ale

James Squire 150 Lashes

Asahi

Basic Spirit Upgrade

Additional \$2.50 per person per hour

Smirnoff/Absolut Vodka

Gordons Dry Gin

Jim Beam

Jack Daniels

Bundaberg Rum

Johnnie Walker Red Label

Premium Spirit Upgrade
Additional \$6 per person per hour

Belvedere/Grey Goose Vodka
Hendricks Gin
Johnnie Walker Black Label
Makers Mark Bourbon
Bacardi Superior

Champagne Upgrade
Additional \$8 per person per hour

Please select one from the below
Moet & Chandon Brut Imperial
Veuve Clicquot Brut Yellow Label
Mumm Cordon Rouge Brut

Karisma Beverages on Consumption, Bar Tab or Cash Bar
Wait Staff

\$250 per wait staff for a 4 hour charter
1-15pax – 1 x wait staff required
16-30pax – 2 x bar staff required
31-45pax – 3 x bar staff required
45-50pax – 4 x bar staff required

Sparkling

McWilliams Markview Brut Cuvee \$7
Jacob's Creek Trilogy Brut Cuvee \$9
Chandon NV \$55 per bottle only

Champagne

Moet & Chandon \$90 per bottle only

White Wine

Wolf Blass Eaglehawk Sauvignon Blanc, SA \$7
Wolf Blass Eaglehawk Chardonnay, SA \$7
Villa Maria Sauvignon Blanc, Marlborough NSW \$9
Torresella Pinot Grigio 2013, Italy \$9
Annie's Lane Chardonnay, SA \$9

Red Wines

Wolf Blass Eaglehawk Shiraz, SA \$7
Wolf Blass Eaglehawk Merlot, SA \$7
Pepperjack Shiraz 2014, Barossa Valley, \$9
Taylor's Pinot Noir 2015, Adelaide \$9
Rolling Cabernet Merlot 2014, NSW \$9

Beers & Ciders

Corona \$7
Hahn Super Dry \$7
Tooheys Extra Dry \$7
Cascade Premium Light \$7
Five Seeds Crisp Apple Cider \$7

Non-Alcoholic

Soft Drinks \$3
Sparkling Water \$3
Juice \$3

Basic Spirits

Absolute / Smirnoff Vodka \$8

Gordon's Gin \$8

Bundaberg Rum \$8

Jack Daniels \$8

Jim Beam \$8

Johnnie Walker Red \$8

Premium Spirits

Grey Goose/Belvedere \$12

Hendricks Gin \$12

Bacardi Superior \$12

Makers Mark \$12

Johnnie Walker Black \$12