

MV Eclipse

Designed with sophisticated style and the latest in marine technology, this vessel boasts five-star, year-round comfort and luxurious dining.

Once on board, guests have easy access to all amenities, including the fully licensed bar, elegant cocktail lounge, spacious fore & aft entertainment decks and a large dining area with a spectacular raised dance floor suspended over the water. And thanks to its unique design, it is adaptable to hosting smaller gatherings with a sense of intimacy or larger gatherings with spacious ease.



Vessel Hire:	Min 4 hours
Jan / Oct	\$795.00 per hour
Nov / Dec	\$995.00 per hour
Wharf Fees	\$100.00 per berthing
Guest Capacity	Minimum 60 guests
Menus:	
Classic Cocktail	\$30.00 per person
Classic buffet	\$49.00 per person
Beverages:	
Classic Package	\$42.00 per person
Entertainment Options	
+ DJ	\$550.00
+ Clay Pigeon Shooting	\$1200.00

Christmas special

Package price

Option 1:	Canapes \$145pp (min 60 pax)
Option 2:	Canapes and buffet \$155pp (min 60 pax)
Option 3:	Canapes, plated main course \$195pp (min 40, max 85 pax)

Package included
4-hour exclusive hire
4-hour classic beverage package
Christmas decorations
Professional DJ
2 x wharf bookings

Christmas special menus on last page



QUAYSIDE CHARTERS

Tel: 1300 721 543

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Classic Canapé Menu

\$30 per person

2 per serve

Choose 5 of the following items

Meat

- Honey soy chicken tenderloin kebab
- Fragrant Mediterranean lamb kebab with minted tzatziki
- Gourmet mini pies selection of chicken & leek, beef ragu & vegetable
- Homemade quiche Lorraine
- Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

- Pork and prawn dim sum with sesame soy dipping sauce
- Crispy prawns' twists with sweet chilli and lime
- Mixed sushi and nigiri with wasabi and soy

Vegetarian

- Caramelised onion and gooey brie tartlet
- Crispy mushroom and mozzarella arancini with herb dipping sauce
- Chargrilled capsicum and goats cheese tartlet

Dessert Canapés

Note: served petit four size

- Caramelised Nut Tart, Raspberry Crunch Dome, Tiramisu Pyramid, Praline Ball, Passionfruit Breton Shortbread, Mango Charlotte



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Premium Canapé Menu

\$49 per person

Choose 6 of the following items (2 per serve)

Meat Hot

Slow cooked lamb shoulder, crushed minted peas, served in a crisp miniature Yorkshire pudding

Chargrilled chicken tenderloin with sweetcorn salsa

BBQ duck & Spanish onion marmalade tartlets

Meat Cold

Rare roast beef served with balsamic beetroot relish & horseradish cream

Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill

Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood Hot

Pan fried scallops on wasabi pea puree with crispy pancetta,

Crispy tempura tiger prawn with chilli & soy dipping sauce

BBQ swordfish brochette w pineapple & preserved lemon dressing (gf)

Seafood Cold

Pinwheel pancake rolled with smoked salmon, cream cheese & shallots

Mixed sushi and nigiri with wasabi and soy

Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Vegetarian Hot

Moroccan spiced cauliflower salad with quinoa & honey yogurt

Mixed mushroom ragu topped with sourdough & herb crumb

Sweet potato empanada with manchego cheese

Vegetarian Cold

Chilled watermelon with haloumi & balsamic reduction (gf)



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Roasted beetroot, Persian feta & orange tartlet
Buffalo mozzarella, heirloom tomato & baby basil (gf)

Additional Options

Additional \$6 per person per item (these can also be added to the Classic Package)

Substantial Canapes

Soft shell tacos (served in bamboo boats)
Smokey pulled pork, charred pineapple, mixed cabbage slaw
Tender shredded beef, sauerkraut, melted gruyere, cornichons
Falafel with fresh hummus, mint & coriander (v)
Garlic king prawns with mango & avocado salsa

Substantial Options

(served in bamboo bowls with cocktail forks)

Tandoori lamb cutlet with minted yoghurt and mango chutney
Coconut poached chicken with fresh Asian greens and sesame

Slider Options

BBQ Pulled pork, fennel, cabbage and apple slaw
Prime beef slider with aged cheddar cheese, mustard & iceberg
Free-range harissa spiced chicken, red piperade, crispy bacon
Char grilled haloumi, onion marmalade, spiced tomato salsa

Additional \$8 per person per item

Deluxe Substantial Hand Held

Hot Options

Saffron and fennel risotto, crispy pancetta, lemon and celery cress (gf)
Ricotta ravioli with caramelised pumpkin, pine nuts and beurre noisette (v)
Char grilled chorizo with roasted apples and cider sauce (gf)
Crisp skin pork belly with sweet roasted pears and tamarind dressing (gf)

Cold Options

Wagyu beef bresaola, buffalo mozzarella, rocket & parmesan salad (gf)
King prawns, lemoncello dressing, orange & fennel salad (gf)
Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v,gf)
Confit ocean trout w pickled cucumbers & wasabi dressing (gf)
BBQ duck salad, glass noodles, pomegranate & cinnamon dressing (gf)

Deluxe Dessert Canapé Options

Eton mess with vanilla bean cream, strawberry salsa
Chocolate 3 Ways - A chocolate tart shell filled w/ chocolate custard with bitter chocolate mousse & truffle shell.
Pannacotta Passionfruit - A silken, smooth interpretation of the Italian classic, flavoured with exotic passionfruit.



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Eclipse Buffet Menus

Classic Buffet Menu \$49 per person

Canapés on Arrival

Caramelised onion and gooey brie tartlet (v)
Pork and prawn dim sum with sesame soy dipping sauce

Buffet

Mustard and pepper glazed beef sirloin, merlot and eschalot jus (gf)
Corn fed chicken breast, sweet corn, basil and wood fired peppers (gf)

Accompaniments

Roasted chat potatoes, sea salt, rosemary & extra virgin olive oil (v, gf, df)
Rocket, pear & bocconcini salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Freshly baked crusty bread

Dessert

Baked lemon and lime tart with fresh cream

Premium Buffet Menu \$69 per person

Canapés on Arrival

Mixed sushi and nigiri with wasabi and soy
Rare roast beef served with balsamic beetroot relish & horseradish cream

Buffet

Lamb noisette, minted yoghurt (gf)
Corn fed chicken breast, sweet corn, basil and wood fired peppers (gf)
Crisp-skin Cone Bay barramundi fillets, saffron and fennel broth (gf)
Queensland tiger prawns with aioli and lemons

Accompaniments

Roasted chat potatoes with sea salt, rosemary, garlic and extra virgin olive oil (v, df, gf)
Steamed baby beans with lemon, chilli and garlic (gf)
Rocket, pear and parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, feta, semi dried tomato, pine nuts and citrus dressing (v, gf)



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Glass noodle salad, carrot, coriander, mint sesame, lime and chilli dressing (v, df, gf)

Dessert Canapés

Caramelised Nut Tart, Raspberry Crunch Dome, Tiramisu Pyramid
Praline Ball, Passionfruit Breton Shortbread, Mango Charlotte



Eclipse Beverage Packages

Classic Package \$42 per person for 4 hours

White Wine

De Bortoli Lorimer Semillion Sauvignon Blanc
De Bortoli Chardonnay

Red Wine

Deen Vat 8 Shiraz

Sparkling Wine

Lorimer Chardonnay Pinot Noir

Beer (all bottled)

Crown Lager, Pure Blonde, Cascade Premium Light

Non-Alcoholic (all bottled)

Coca-Cola, Diet Coke, Solo, Lemonade, Orange Juice, Sparkling Mineral Water, Tonic Water

Optional

Beer Upgrade \$5 per person Standard Spirit Upgrade \$20 per person

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**Premium Package                      \$54 per person for 4 hours**

**White Wine**

Yarra Valley Villages Chardonnay  
La Boheme Pinot Gris

**Rose Wine**

Bella Riva Sangiovese

**Red Wine**

Yarra Valley Villages Pinot Noir  
Villages Heathcote Shiraz

**Sparkling Wine**

Rococo Blanc de Blancs

**Beer (all bottled)**



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Peroni, Corona, Cascade Premium Light

**Non-Alcoholic (all bottled)**

Coca-Cola, Diet Coke, Solo, Lemonade, Orange Juice, Sparkling Mineral Water, Tonic Water

**Optional**

**Standard Spirit Upgrade \$20 per person**

**CHRISTMAS SPECIAL PACKAGE**

**The following 3 options include:**

- 4 hour exclusive hire
- 4 hour classic beverage package (can upgrade to premium for \$12pp)
- Christmas decorations inc Christmas tree, fairy lights, bon bons on tables, Christmas napkins, tea light candles
- Professional DJ

**Option 1 \$145pp (min 60 pax)**

Canapes:

Crispy prawn twists with chilli soy dipping sauce  
Heirloom tomato bruschetta tartlets with balsamic glaze  
Rare roast beef, beetroot relish and horseradish  
Mushroom and mozzarella arancini  
Mediterranean lamb kebabs with tzatziki  
Smoked salmon with dill and crème fraiche crostini

**Option 2 \$155pp (min 60 pax)**

Canapes -

Crispy prawns twists with chilli soy dipping sauce  
Mushroom and mozzarella arancini with roast tomato relish  
Buffet  
Honey glazed ham with all the accompaniments  
Chargrilled lemon pepper chicken  
Fresh Australian tiger prawns  
Roast chat potatoes with chives  
Buttered green beans  
Rocket, honey roasted kumera, semi dried tomatoes and parmesan salad

Dessert

Grazing platters of fresh seasonal fruits, assorted cheeses and crackers

**Option 3 \$195pp (min 40, max 85 pax)**

Canapes/Entree:

Includes 2 light canapes + 1 substantial option

Light:

Tempura prawn with sweet chilli and soy dipping sauce  
Peking duck pancake with cucumber and hoisin sauce  
Mushroom and mozzarella arancini with roasted tomato salsa  
Heirloom tomato bruschetta tartlet with caramelised balsamic  
Smoked salmon roulade with cream cheese and chive  
Mediterranean lamb kebab with tzatziki



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Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

**Substantial:**

Coconut poached chicken with Asian greens served in a bamboo boat (can be served with tofu for vegetarian)  
Saffron and fennel risotto with crispy pancetta (can be served vegetarian)

Plated Main Course Choices (select 2, they will be served alternately):

Beef Fillet (served medium), Asparagus and Kumera with Irish Whiskey and Pepper Cream

Crispy Skin Salmon with Tiger Prawn, Broccolini and Sauce Vierge

Corn Fed Chicken Breast with Ratatouille of Seasonal Vegetables and Port and Thyme jus

Roasted Peking Duck Breast with Asian Spice, Toasted Hazelnuts and green bean salad

Lamb Noisettes rolled in Garlic and Herbs served with Roasted Vegetables and Mint Hollandaise

Roasted Capsicum and Goats Cheese Tart with Apple Chutney and Balsamic Glaze

**Salad and bread served at the tables**

**Dessert**

A selection of petite four desserts served on the buffet after the main meal, Caramelised Nut Tart, Raspberry Crunch Dome, Tiramisu Pyramid, Praline Ball, Passionfruit Breton Shortbread, Mango Charlotte

Or/ Bambino gelato cones: After Dinner Mint, Salted Caramel, Apple Crumble, Bacio, Choc-Dipped Strawberry, Espresso



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