

# MV Harbour Spirit

This vessel is a modern 25m sailing catamaran, versatile in its ability to cater to every event.

This is the perfect cruising venue for your next social gathering, Christmas Party or corporate event.

Ideal for groups of 50 to 200 guests

This well-appointed vessel includes a luxurious dining room, ideal for both formal and informal dining. spacious foredeck area allows for entertaining, relaxing and enjoying Sydney Harbour's famous sight



<b>Vessel hire</b>	Minimum	4 hour charter
	Jan to Oct	\$850 per hour
	Nov to Dec	\$950 per hour
<b>Menus</b>		From \$35 per person
<b>Beverage package</b>		\$40 per person

## Entertainment Options

+ DJ	\$550
+ Magician from apply)	\$950 (conditions apply)
+ Clay Pigeon Shooting	\$1100

**Special Event and Public Holiday Prices on Application**



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Ph: 1300 721 543

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**Harbour Spirit Canape Menu**      Choose 8 items      \$35 per person

(Jan - Oct)      Minimum 70 Guests  
(Nov - Dec)      Minimum 100 Guests

### Canapés

- Homemade Pizza Gourmet selection assorted slices
- Cevapi Sausage gourmet homemade (beef & pork)
- Money Bags & sweet chilli sauce
- Gourmet mini flat bread wraps variety platter, roast beef, chicken Caesar, cheese, salad
- Vol au vents, chicken, bacon, mushrooms in a creamy sauce
- Petite Sausage Rolls with ketchup
- Indonesian Chicken Satay Skewers with a peanut & chilli sauce
- Meatballs char grilled in napolitana sauce
- Hamburger sliders beef mini
- Hamburger sliders chicken mini
- Salt & Pepper Squid with lime & aioli
- Crispy Prawn Twister
- Panko Crumbed Prawns
- Golden Calamari Rings
- Bruschetta tomato with crumbed fetta on ciabatta bread (v)
- Prosciutto wrapped grissini
- Arancini Balls, mushroom & parmesan (v)
- Fish Goujons with tartare sauce
- Gourmet Cocktail Pies, beef, lamb & rosemary, chicken & leek
- Spring Rolls with Sweet chilli sauce (v)
- Samosa Vegetarian & dipping sauce (v)
- Dim Sims mini chicken
- Dumpling Chicken and Mushroom
- Curry Puff mini & sauce (v)
- Pastizzi Triangles spinach & fetta (v)
- Chicken Finger Goujons lightly golden crumbed
- Sweet potato fries with sweet chilli & sour cream (v)
- New York style hot dogs
- Frittata homemade squares, peas corn & mozzarella (v)
- Frittata homemade squares, bacon, sundried tomato & fetta
- Antipasto Platter, gherkins, artichoke, sun dried tomato, olives & cheeses (v)
- Cold Meat Platters, include Prosciutto, Salami, Ham (Turkish Bead)



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**Harbour Spirit Gold Canapes Menu**  
(Jan - Oct) Minimum 70 Guests  
(Nov - Dec) Minimum 100 Guests

**Choose 8 items**

**\$55 per person**

- Prawns Skewers - with lime, garlic, butter & burnt sweet paprika
- Stuffed Zucchini Flowers, lightly battered & stuffed with ricotta
- Cevapi Croatian sausage served with lettuce & Vegetable "Ajvara" relish (Crostini Toast)
- Smoked Salmon served on a bed of cream cheese chives and tomato (Crostini Toast)
- Hummus and smoked capsicum (Crostini Toast)
- Beef mini Hamburger sliders, coleslaw, cheese, tomato relish
- Chicken Mini Hamburger sliders, lettuce, mayo
- Homemade Arancini Balls Vegetarian, peas, tomato & mozzarella
- Homemade Arancini Balls Bolognese, mozzarella & peas
- Homemade Fritter Balls, ricotta, capsicum, paprika, lightly fried served with aioli sauce
- Mini Cheese & Spinach savoury tart
- Caramelised onion & mushroom tart, filed with ricotta cheese & chives
- Boscaiola Puff Pastry filled with tender chicken, creamy bacon and mushroom
- Tuna Puff Pastry filled with seasoned tuna, egg, cheddar cheese, chives & Capers
- Homemade Vol au vents, prawns, crabmeat in a creamy sauce
- Lamb Kofta skewers marinated & tzatziki sauce
- Atlantic Salmon skewers with asparagus & zucchini
- Tandoori spiced chicken skewers, minted yoghurt
- Antipasto Vegetarian skewers, cherry tomato, mini mozzarella balls, artichoke & olives
- Cheese Platters, selection of Australian cheeses with dried fruits, quince paste, lavosh & crackers
- Charcuterie Platter - Ham, Salami, Prosciutto, Silverside, Duck Pate, Gherkins, Brie Cheese, Crostini
- Tortilla Bites Spread scallion cream cheese on a sun-dried-tomato tortilla and topped with sliced ham
- Tortilla Bites Rocket Lettuce, mozzarella cheese, roasted capsicum, aioli
- Tortilla Bites Roasted chicken, mesclun lettuce, provolone cheese, peri-peri mayonnaise
- Tortilla Bites Salsa, smashed avocado, lime juice, coriander, bocconcini cheese

#### **Substantial / Noodle Boxes - Add \$7 per person per item**

- Chicken Hokkien noodles with Asian vegetables and oyster sauce
- Fish and Chips lightly battered with seasoned chips and tartare sauce
- Oven Roasted Chicken Panko Crumbed with Greek Salad
- Thai Chicken sweet chilli jam & basil served on a bed of jasmine rice
- Chicken vindaloo, Some like it hot. Vindaloo chicken breast. Served on a bed of steamed rice
- Beef Ragout Pasta, slow cooked beef with thyme, garlic, chilli and vegetable infused sauce.
- Mixed Salad Box, Mesclun leaves, tomato, pear, bocconcini, balsamic dressing
- Risotto Vegetarian, pumpkin, zucchini, gorgonzola and shallots
- Ravioli Pumpkin with Napoli sauce, basil & parmesan cheese
- Ravioli Spinach & Ricotta with Napoli sauce & parmesan sauce



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**Harbour Spirit Standing Casual Buffet Menu**      **Minimum 70 Guests**

**Buffet, Selection of Hot Dishes, Salads**      **\$50 per person**

**Canapés on arrival**

- Spring Rolls with Sweet chilli sauce (v)
- Samosa Vegetarian & dipping sauce (v)

**Buffet**

- Steamed Barramundi Fillet on ratatouille garnish
- Oven Roasted Chicken, panko crumbed
- Fettuccini Boscaiola, onion, shallots, bacon, parmesan and mushrooms in a cream
- Penne Pasta Siciliana, roasted Mediterranean vegetables tomato basil sauce (v)
- Potato Au gratin, thinly sliced potato layers, parmesan crusted (v)
- Pumpkin Baby Spinach Salad, lemon juice, Evo, seeded mustard, honey, pumpkin seeds (v)
- Garden Salad, tomato, cucumber, onion, feta & balsamic dressing (v)
- Seafood Salad, mesclun, prawns, celery, capers, mayo dressing
- Antipasto Platter, gherkins, artichoke, sun-dried tomato, olives & cheeses (v)
- Cold Meat Platters, includes prosciutto, salami, ham
- Bakers basket assorted bread selection

**Dessert Buffet**

- Chocolate Mousse Cups
- Seasonal Fresh Fruit Platters
- Tea & Coffee

## Harbour Spirit Seated Buffet Menu

Minimum 70 Guests

Buffet, Selection of Hot Dishes, Salads  
Dessert, Fruit Platters, Tea & Coffee included.

\$60 per person

### Canapés on arrival

- Spring Rolls with Sweet chilli sauce (v)
- Samosa Vegetarian & dipping sauce (v)

### Buffet

- Steamed Barramundi Fillet on ratatouille garnish
- Slow oven roasted beef slices, champignon mushrooms sauce
- Oven Roasted Chicken, panko crumbed
- Fettuccini Boscaiola, onion, shallots, bacon, parmesan and mushrooms in a cream
- Penne Pasta Siciliana, roasted Mediterranean vegetables tomato basil sauce (v)
- Fresh King Prawns with lemon cocktail sauce
- Potato Au gratin, thinly sliced potato layers, parmesan crusted (v)
- Pumpkin Baby Spinach Salad, lemon juice, Evo, seeded mustard, honey, pumpkin seeds (v)
- Garden Salad, tomato, cucumber, onion, feta & balsamic dressing (v)
- Seafood Salad, mesclun, prawns, celery, capers, mayo dressing
- Antipasto Platter, gherkins, artichoke, sun dried tomato, olives & cheeses (v)
- Cold Meat Platters, include prosciutto, salami, ham
- Bakers basket assorted bread selection

### Dessert Buffet

- Panna Cotta Cups
- Chocolate Mousse Cups
- Seasonal Fresh Fruit Platters
- Tea & Coffee



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## Harbour Spirit Premium Seafood Buffet Menu

Minimum 70 Guests

Buffet, Seafood, Selection of Hot Dishes, Salads  
Dessert, Fruit Platters, Tea & Coffee included.

\$75 per person

### Canapés on arrival

- Panko Crumbed Prawns
- Salt & Pepper Squid with lime & aioli
- Golden Calamari Rings
- Spring Rolls with Sweet chilli sauce (v)
- Samosa Vegetarian & dipping sauce (v)

### Premium Buffet

- Steamed Whole Atlantic Salmon, honey mustard & parsley sauce
- Mussels cooked in chilli basil tomato sauce
- Fresh Oysters with lemon dressing
- Fresh King Prawns with lemon cocktail sauce
- Slow oven roasted beef slices, champignon mushrooms sauce
- Oven Roasted Chicken, panko crumbed
- Fettuccini Boscaiola, onion, shallots, bacon, parmesan and mushrooms in a cream
- Penne Pasta Siciliana, roasted Mediterranean vegetables tomato basil sauce (v)
- Potato Au gratin, thinly sliced potato layers, parmesan crusted (v)
- Pumpkin Baby Spinach Salad, Lemon Juice, Evo, Seeded Mustard, Honey, Pumpkin Seeds (v)
- Garden Salad, tomato, cucumber, onion, feta & balsamic dressing (v)
- Seafood Salad, mesclun, prawns, celery, capers, mayo dressing
- Antipasto Platter, gherkins, artichoke, sun dried tomato, olives & cheeses (v)
- Cold Meat Platters, include Prosciutto, Salami, Ham
- Bakers basket assorted bread selection

### Dessert Buffet

- Panna Cotta Cups
- Chocolate Mousse Cups
- Seasonal Fresh Fruit Platters
- Tea & Coffee



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## Harbour Spirit Premium Christmas Buffet Menu

\$65 per person

Minimum 70 Guests (Sun - Thurs)

Minimum 100 Guests (Fri - Sat)

Buffet, Seafood, Selection of Hot Dishes, Salads  
Dessert, Fruit Platters, Tea & Coffee included.

Canapés on arrival

- Salt & Pepper Squid with lime & aioli
- Spring Rolls with Sweet chilli sauce (v)
- Samosa Vegetarian & dipping sauce (v)

### Premium Christmas Buffet

- Steamed Barramundi Fillet on ratatouille garnish
- Slow oven roasted beef slices, champignon mushrooms sauce
- Oven Roasted Chicken, Panko Crumbed
- Fettuccini Boscaiola, onion, shallots, bacon, parmesan and mushrooms in a cream
- Penne Pasta Siciliana, Roasted Mediterranean Vegetables tomato basil sauce (v)
- Fresh King Prawns with lemon cocktail sauce
- Christmas Ham, Turkey cold cut, cranberry Sauce
- Potato Au gratin, thinly sliced potato layers, parmesan crusted (v)
- Pumpkin Baby Spinach Salad, Lemon Juice, Evo, Seeded Mustard, Honey, Pumpkin Seeds (v)
- Garden Salad, tomato, cucumber, onion, feta & balsamic dressing (v)
- Seafood Salad, mesclun, prawns, celery, capers, mayo dressing
- Antipasto Platter, gherkins, artichoke, sun dried tomato, olives & cheeses (v)
- Cold Meat Platters, include Prosciutto, Salami, Ham & turkey
- Bakers basket assorted bread selection

### Dessert Buffet

- Panna Cotta Cups
- Chocolate Mousse Cups
- Seasonal Fresh Fruit Platters
- Tea & Coffee



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## Harbour Spirit Seated & Served

Minimum 70 Guests

3 Courses

\$79 per person

Dessert, Tea & Coffee included.

Entrée - Please choose one or two (FOR ALTERNATE SERVE)

- Antipasto Platter, cured meats, cheeses, sun dried tomatoes & olives
- Ravioli Pasta filled with spinach & ricotta in Napolitana sauce or Pesto Sauce (v)
- Fettuccini Boscaiola, onion, shallots, bacon, parmesan and mushrooms in a cream
- Penne Pasta Siciliana, roasted Mediterranean vegetables tomato basil sauce (v)
- Eggplant Melanzane with parmigiana (v)
- Garlic Prawns in a cream, chilli, parsley and white wine sauce on rice
- Pappardelli Ai Scogli, Homemade Egg pasta with Prawns, Calamari, Mussels, Barramundi, Baby Octopus, in a Creamy White Wine Sauce with Onions, Garlic, Capers and a touch of chilli

Canapés Selection assorted roving canapés

Mains - Please choose one or two (FOR ALTERNATE SERVE)

- Veal Scaloppine with Mushroom Marsala Sauce on mash
- Porchetta, roast pork served with Potato Au gratin, thinly sliced potato layers, parmesan crusted with seasonal veg
- Chicken Pizzaiola, oven roasted chicken breast, red wine napolitana sauce, olives, capsicum, herbs on mash with
- seasonal vegetables
- Fettuccini Chicken Pesto, with a creamy sauce, parmesan cheese, semi -sun dried tomatoes and basil
- Oven Roasted chicken, panko crumbed chicken on mash and oven roast seasonal vegetables
- Pollo Barilla, Baked chicken topped with king prawns, tomato salsa, onion, olive oil, herbs on mash with seasonal
- vegetables
- Barramundi fillets, oven baked, topped with lemon, fresh garlic in herb butter & white wine sauce, roast potato with
- seasonal vegetables

Dessert choose one or two (FOR ALTERNATE SERVE) or Dessert Platter Selections

- Custard Cannoli, vanilla custard, chocolate custard, Sicilian sweet ricotta with candied fruit
- Panna Cotta Cups
- Chocolate Mousse Cups
- Tiramisu
- Nutella Pizza, banana, strawberries dusted with icing sugar
- Fruit Salad - Seasonal fresh fruit platters (v)

Tea & Coffee



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**BEVERAGE PACKAGE**            \$10 per person per hour

Red & White Wines, Sparkling Wine  
Sauvignon Blanc, Shiraz Cabernet, Moscato, Sparkling Wine

Australian & Premium Beers  
Bottled: Corona, Carlton Dry, Coopers Pale Ale, Hahn Premium Light, Peroni

Non-alcoholic beverages  
Assorted Soft Drinks, Orange Juice, Sparkling & Still Water

**Harbour Spirit Beverages on Consumption - Bar Tab or Cash Bar**

Option 1 Cash Bar  
Bar Staff & Glassware Add \$250 (per 100 Guests)

Option 2 Bar Tab  
Bar Staff & Glassware Add \$250 (per 100 Guests)



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