



# QUAYSIDE CHARTERS

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## Ariston Boat Hire Rates

### **January – December**

\$950 per hour

Minimum 4 hour hire \$3800

### **Staffing Fees**

\$250 per wait staff for a 4 hour charter

1 x wait staff per 10 guests

### **BYO Beverage Surcharge**

\$20 surcharge per person applies to BYO Beverages

Includes cups, eskies and ice

BYO food not permitted onboard

**BYO Beverages are not available on Fridays and Saturdays in December**

### **Catering**

Chef charge of \$275 applies to all catering orders

### **Additional Hours**

Chef per hour \$52 - For charters more than 4 hours

### **Special Package Available**

#### **Winter Special**

One hour free special on boat rate

\$2850 for 4 hours

\$950 per hour (book for 3 hours, get one free)

Valid for charters from now until 31st of August

*Public Holiday surcharge applies  
Pick up and drop off wharf fees apply*

## Ariston Canapé Menus

### **Canapé menu 1**

**\$38 per person**

#### **Suitable for 2 hour charters**

Caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle (v, gf)

Peking duck pancake with spring onion, cucumber and hoisin

Blue swimmer crab salad on creamed leek and persian feta tartlet

Lamb and rosemary pie with piquant tomato chutney

Hand made indian vegetable samosa with coriander and mint raita (v)

Oregano, garlic and lemon zest marinated chicken skewers with tatziki (gf)

### **Canapé menu 2**

**\$55 per person**

Tart of spicy avocado, red onion marmalade and crème fraiche (v)

Fijian kokoda cured fish with lime juice, coconut cream, eschalot, chilli and coriander (gf)

Fresh pacific oysters with shallot dressing and black sesame dressing (gf)

Forest mushroom, parmesan and rosemary flan (v)

Rare roast beef and yorkshire pudding, horseradish cream and chives

Chimichurri prawn and grilled zucchini pizzetta with chilli mayo

Warm chicken and leek pie with flaky pastry

Chilli and rosemary marinated lamb skewers (gf)

### **Sweet Canape**

Dark chocolate mousse shot with candied orange (v,gf)

### **Canapé menu 3**

**\$66 per person**

Sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)

Poached scallop salad with jalapeno spiced salsa fresca (gf)

Peking duck pancake with spring onion, cucumber and hoisin sauce

Asparagus and persian fetta cheese flan (v)

Crab salad with cucumber, chilli, tomato salsa in a rice paper wrap (gf)

Roasted tomato arancini filled with mozzarella with garlic aioli (v)

Chunky beef and mushroom pie with minted mushy peas

Sesame crusted salmon skewers with orange miso sauce (gf)

Greek pulled lamb slider with garlic tatziki and butter lettuce

Served in a small bowl or noodle box

Thai chicken curry with fragrant rice and fresh coconut sambal (gf)

### **Sweet Canape**

Petite lemon meringue pie (v)

### **Additional items**

**served in a small bowl or noodle box**

**\$9.80 per item**

King prawn salad avocado and macadamia nuts, lemon pepper dressing (gf)

Beer battered flathead gougons with tartare sauce and chips

Sri lankan fish curry with fragrant rice and fresh coconut sambal (gf)

Thai green chicken curry with fragrant rice and fresh chilli salsa (gf)

Slow poached chicken salad celeriac, pink lady potatoes, mustard dressing (gf)

Slow cooked pork with wild mushrooms, garlic mash, spring asparagus (gf)

Roast duck salad with udon noodle, shitake, crisp asparagus, tatsoi leaves and ponzu dressing

Braised beef bourguignon with root vegetables and parisienne mash (gf)

Roast pumpkin and asparagus risotto with piquant chermoula (v,gf)

Steamed blue eye cod with ginger and shallot and fragrant steamed jasmine rice

Thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)

Grilled chorizo sausage with vine ripened tomato and orecchiette pasta

Slow cooked chickpea dahl with basmati rice and coriander, mint and lime salsa (v)

### **Ariston Buffet Menus**

#### **Buffet Menu 1**

**\$105 per person**

#### **Canapés**

Peking duck pancake with spring onion, cucumber and hoisin sauce

Sautéed wild mushroom and fresh herbed ricotta in a crisp cone (v)

Lime marinated tuna logs with wasabi mayonnaise and shizu cress

#### **Buffet**

Assorted boutique bread rolls with butter

Chilled pacific oysters with cucumber lime and mirin [2 per person]

Ocean cooked king prawns with dill aioli [3 per person]

Fresh mesclun, pear, caramelised walnuts and goats cheese salad with balsamic dressing

Roasted root vegetable salad with roasted garlic and rosemary [no beetroot]

Crisp baby cos salad, shaved parmesan and anchovy dressing

Grilled salmon fillet on rustic crushed kipfler potatoes and chive and horseradish mash with salsa verde

Pan fried chicken saltimbocca with watercress and crisp lardons

Slow roast lamb shoulder with caramelised shallots and button mushrooms

**Dessert**  
Seasonal fresh fruit platter  
Devils chocolate mud cake with double cream

**Buffet Menu 2**  
**\$125 per person**  
**Canapés**

Crab salad with cucumber, chilli, tomato salsa in a rice paper wrap  
Rare roast beef and yorkshire pudding, horseradish cream and chives  
Asparagus and persian fetta cheese flan

**Buffet**

Assorted boutique bread rolls with butter  
Ocean cooked king prawns with dill aioli [3 per person]  
Fresh pacific oysters with shallot dressing and black sesame dressing [2 per person]  
Smoked tasmanian salmon with fine eshallots, chives, lemon and baby capers  
Vine ripened tomato, bocconcini and fresh basil salad with reduced balsamic  
Orecchiette pasta salad with artichoke, wilted baby spinach and lemon caper vinaigrette  
Kipfler potato salad with crisp watercress and light mustard dressing  
Seared south coast blue eye cod with crisp thai salad  
Pan seared chicken breast with puy lentils, chorizo and capsicum ragout  
Slow baked lamb racks with grilled portabella mushroom and rosemary jus

**Dessert**

Baked lemon cheese cake with cinnamon berry compote  
Individual pavlovas with fresh chantilly cream and berries

**Ariston Formal Dining Menu**

**Please select 1 x entrée, 1 x main meal + 1 x dessert**

**Entrée**

**\$30 per person**

Smoked Tasmanian salmon with toasted Turkish crisp, rocket and chervil vinaigrette  
Warm grilled tuna steak, green bean, Kalamata olive, kipfler potato, lemon, pepper and balsamic dressing  
Citrus poached chicken fillets with miso mayonnaise and wasabi pea crush  
Green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts  
Ocean king prawns with avocado, roma tomato and caper berry salsa

**Main meal**

**\$42 per person**

Steamed blue eye cod in a miso sake sauce with soba noodles and steamed snake beans  
Char grilled salmon, rocket, shaved fennel and herbed polenta salad with citrus and basil dressing  
Breast of chicken on potato frittata with artichoke, pine nuts, crisp lardon and saffron vinaigrette  
Pan seared pork cutlet with fresh peas and potato fondant  
Grain fed fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus  
Spiced vegetable tagine with Moroccan cous cous and mint and coriander yoghurt

**Dessert**

**\$22 per person**

Coconut crème brûlée with papaya and pomegranate salad  
Apple tarte tatin with double cream and strawberry and mint salad  
Brioche bread and butter pudding with rum macerated muscatels  
Lime and lemon tart with double cream and fresh berries  
Selection of local cheese, dried fruits and assorted crackers

All three course meals include, bread rolls, coffee, selection of teas and petit fours

**Ariston Platter Menus**

**Antipasto platter – serves 10pax**

**\$128 per platter**

Rustic italian breads, grissini and flatbreads  
Oven baked semi dried tomatoes, marinated green olives,  
Grilled eggplant, zucchini and bell peppers, marinated artichokes, persian fetta,  
Honey glazed double smoked ham, hot sopressa salami and san danielle prosciutto

**Cheese platter – serves 10pax**

**\$128 per platter**

Selection of local cheese, dried fruits and assorted crackers

**Ham buffet, served on a side buffet**

**\$325**

Whole Guinness and honey baked ham with condiments and boutique bread rolls

**Seafood platter – serves 10pax**

**\$485 per platter**

Ocean cooked king prawns with dill aioli  
Fresh pacific oysters with shallot dressing and salmon roe  
Blue swimmer crab  
Balmain bugs  
BBQ salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto

**Ariston Beverage Packages**

**Deluxe Beverage Package**

**\$14.50 per person per hour**

**Beer**

Corona Extra

Peroni Nastro Azzuro (imported)

Cascade Premium Light

**White Wine**

Kudos by Ant Moore Pinot Gris NZ 2014

Mondiale Marlborough Sauvignon Blanc

**Red Wine**

Gilardi 'Ravelet' Rose French

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet 2015

Stoneleigh Pinot Noir 2015

**Sparkling**

Petaluma Croser NV

Selection of soft drinks, juices, mineral water, tea and coffee.

**Exclusive Beverage Package**

**\$30 per person per hour**

**Beer**

Cascade Premium Light

Peroni

Corona

**Red Wine**

Banjo's Run Pinot Noir 2013

St Hallett The Reward Cabernet Sauvignon 2014

Banjo's Run Merlot 2013

**White Wine**

Coldstream Hills Chardonnay 2015

Banjo's Run Sauvignon Blanc 2011

Kudos by Ant Moore Pinot Gris 2014 NZ

**Champagne**

Veuve Cliquot Yellow Label Brut

Selection of soft drinks, juices, mineral water, tea and coffee.

*Alternative quality beers and wines will be served if the selection is unavailable.*