



# QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: [www.quaysidecharters.com.au](http://www.quaysidecharters.com.au) Email: [info@quaysidecharters.com.au](mailto:info@quaysidecharters.com.au)

## **BELLA VISTA BOAT HIRE RATES**

### **January – October**

\$1550 per hour

Minimum 4 hour charter \$6200

Minimum 130pax required during this period

### **November – December**

\$2500 per hour

Minimum 4 hour charter \$10,000

Minimum 200pax required during this period

### **Preferred Wharves**

Casino Wharf and King Street Wharf, Darling Harbour

### **Special Package Available**

#### **Christmas Special**

October - December

Not valid on Special Event Days

#### **Friday – Saturday**

\$165 per person

Minimum 200pax required

#### **Sunday – Thursday**

\$155 per person

Minimum 150pax required

### **Inclusions**

4 hour private charter on Sydney Harbour

4 hour standard beverage package including local beer,  
Australian white, red and sparkling wine, soft drinks and juices

Canapés, Christmas buffet and dessert buffet

Professional DJ

Surround sound system and microphone

Professional cruise manager to oversee your charter

Gift and name placement if required

White linen cloths, napkins and Christmas theming

*Pick up and drop off wharf fees apply*

*Public holiday surcharges apply*



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## **BELLA VISTA MENU**

### **Bella Vista Canapé Menu**

#### **Canapé Menu**

**\$25 per person**

#### **Choice of 7 items**

Assorted mini quiches  
Indonesian satay skewers with spicy peanut and coconut sauce  
Golden crumbed calamari with lemon tartar sauce  
Assorted mini pies  
Mini beef dim sims with sweet chili sauce  
Mini spring rolls with sweet and sour sauce  
Garlic prawn twisters with lime and herb aioli  
Baked chicken drumettes with honey soy  
Spicy beef chipolatas with tomato chutney  
Beer battered fish goujons with tartar sauce  
Mini beef meatballs accompanied with napolitana sauce  
BBQ beef skewers with onion and capsicum tzatziki  
Pork wonton with plum chili jam  
Spinach and cheese triangle with tomato and basil salsa  
Golden fried tempura chicken strips with honey soy mustard  
Moroccan lamb skewers with home-style tzatziki sauce  
Prawn and pork wontons served with chili plum chutney  
Mini bruschetta with basil and oregano on ciabatta bread  
Chicken san chow bow

#### **Dessert Buffet**

Chocolate ganache cake with Chantilly cream  
Seasonal fruit platters  
Tea and coffee

### **Bella Vista Canapé and Standing Buffet Menu**

#### **Canapé and Standing Buffet Menu**

**\$70 per person**

#### **Canapés**

#### **Choice of 6 items**

Mini angus beef stroganoff pies with duchess potato  
Peking duck pancake with shallots and chilli jam  
Herb crusted lamb cutlets with tomato and chilli chutney  
Mini flans of baby eggplant, caramelised onion and goats cheese  
Arancini filled with bocconcini, roast pumpkin and baby spinach (v)  
Baked chorizo and grilled haloumi in puffed pastry  
Assorted sushi served with pickled ginger, wasabi and soy sauce  
Indonesian chicken satay skewers with spicy peanut and coconut sauce  
Honey soy baked chicken wings



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Mini bruschetta with basil and oregano on ciabatta bread (v)  
Garlic prawn twisters with a lemon and herb aioli  
Tempura king prawns served with a wasabi mayo  
Salt and Szechuan pepper squid served with lime and coriander aioli  
Poached Tasmanian salmon and baby spinach quiche topped with mozzarella cheese, sour cream and chives

## **Buffet Stations**

### **Choice of 2 Buffet Stations**

#### **European Influence Station**

##### **Choice of 4 items**

Rigatoni pasta tossed with roast vegetables in a Pomodoro sauce (v)  
Tortellini with pancetta and mushroom in a creamy roast garlic sauce  
Mediterranean-style chicken marinated in fresh chilli and lime  
Herb encrusted chicken breast fillet, oven roasted and drizzled with honey mustard  
Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives  
Moroccan lamb kebabs served with fresh homemade tzatziki  
Honey glazed baked leg of ham served with assorted mustards and relishes  
Potato Au Gratin – layers of potatoes, onion and parmesan cheese (v)  
Antipasto platter with cured meats, marinated vegetables and cheeses  
Mediterranean roast vegetable couscous salad finished with crumbled goats cheese and caramelised onion (v)  
Rocket, pear and parmesan salad with lemon and oregano dressing  
Fresh tomato and bocconcini salad with mescaline and homemade pesto (v)

#### **Asian Influence Station**

##### **Choice of 4 items**

Asian prawn crackers  
Assorted sushi served with pickled ginger, wasabi and soy sauce  
Stir fry king prawns in chilli and lime served with coconut rice  
Thai red chicken Curry with baby bok choy and bean sprouts served with rice  
Steamed barramundi with coriander, lemongrass, lime and chilli on banana leaf  
Peppered fillet steak in an oyster sauce  
Chinese BBQ pork with combination stir-fried vegetables and rice noodles  
Malaysian style lamb curry  
Combination fried rice  
Asian vegetables with pineapple salad served with homemade satay sauce  
Crispy noodle salad drizzled with honey, ginger and soy dressing  
Vermicelli noodle salad with fresh chilli, lemongrass and ginger sambal  
Thai beef salad tossed with baby corn, cucumber, carrot, vermicelli noodles and greens

#### **Seafood Station**

##### **Choice of 4 items**

Peeled king prawns accompanied with a tangy cocktail sauce  
Mix of Sydney rock and pacific oysters served natural, kilpatrick and bloody mary shooters  
Beer battered fish and chips with a lemon tartare sauce  
Salt and Szechuan pepper squid accompanied by a lime and coriander aioli  
Marinated chilli, lime and coriander prawn skewers  
Duo of tempura king prawns and breaded prawn cutlets served with a wasabi mayo  
Grilled scallop in the half shell with a ginger, lime, coriander and lemongrass dressing  
Smoked salmon platters drizzled with extra virgin olive oil and baby capers



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Steamed barramundi marinated with aromatic chilli and lime served on banana leaves  
Triage of salmon – whole baked salmon, smoked salmon and salmon caviar served with caper berries

## Dessert

### All items are included

Individual chocolate ganache tarts  
Chocolate dipped strawberries  
Mini gelato cones  
Fresh seasonal fruit platters  
Freshly brewed tea and coffee

## Bella Vista Harbour Buffet Menu

### Harbour Buffet Menu

**\$62 per person**

#### Canapés

A selection of canapés served on arrival

#### Seated Buffet

Roast Chicken with lemon, garlic and oregano

Fresh pasta with pancetta and mushrooms tossed in a white wine, roast garlic and olive oil sauce

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato, olive oil dressing

Potato Au Gratin – layers of potatoes, onion and parmesan cheese

Steamed New Zealand ½ shelf mussels cooked with garlic, white Wine, chilli, basil and tomato sauce

Platters of fresh tiger prawns accompanied with seafood aioli

Calamari infused with garlic, served with chilli aioli

Traditional Greek Salad – salad consisting of iceberg lettuce, Spanish onions,

Kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano

Roquette, pear and parmesan salad with lemon and oregano dressing

Mediterranean roast vegetables and couscous salad with crispy prosciutto and crumbled goats cheese

Crisp, freshly baked dinner rolls

#### Dessert Buffet

Homemade sticky date pudding, served with butter scotch sauce and Chantilly cream

Chocolate ganache cake with Chantilly cream, served with in season fresh fruits

Served with tea and coffee

### Additional Menu Items

**Additional \$4.50 per person**

Sydney Rock and Pacific oysters

Honey glazed baked leg of ham

Rare roast beef

#### Antipasto Platters

**Additional \$6 per person**

Whole baked salmon

Smoked salmon platters with lemon, onion and capers

#### Antipasto Grazing Station

**\$50 per station**



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Cold meats  
Grilled chorizo  
Prosciutto  
Pancetta  
Salami

Honey baked leg of ham served with grilled pineapple

Vegetarian mixed platter

### **Seafood Buffet**

**\$50 per station**

3-4 items of each per person

Fresh king prawns

Fresh Sydney Rock oysters

Balmain bugs

### **Bella Vista Banquet Menu**

#### **Banquet Menu**

**\$80 per person**

#### **Pasta and Noodles**

**Choice of 2 items**

Ravioli with roast baby eggplant, capsicum and mushrooms tossed in a tomato and olive oil dressing

Linguine with roast garlic king prawns, parsley and lemon in a creamy tomato and white wine sauce

Pappardelle pasta with pancetta and mushrooms in a creamy roast garlic sauce

Rigatoni pasta tossed with roast vegetables in a Pomodoro Sauce (v)

Hokkien noodles stir-fried with Asian vegetables in a soy and ginger sauce (v)

#### **Chicken**

**Choice of 1 item**

Mediterranean-style chicken marinated in fresh chilli and lime

Oven baked chicken spiced with lemon, oregano and garlic

Herb encrusted chicken breast fillet, oven roasted and drizzled with a honey mustard sauce

Chicken parmigiana – individual breasts topped with eggplant, tomato ragout sprinkled with mozzarella and parmesan cheeses

#### **Meat and Carvery**

**Choice of 2 items**

Honey glazed baked leg of ham served with assorted mustards and relishes

Seared green pepper crusted rare roast scotch fillets in a red wine jus

Angus beef stroganoff with mushrooms and capsicum topped with sour cream and chives

Char grilled beef fillet steak and field mushrooms served with an onion glazed gravy

Roast rolled pork with crackling served with apple sauce

Moroccan lamb kebabs served with fresh homemade tzatziki

Medallion of kangaroo accompanied with kakadu plum chutney

#### **Seafood**

**Choice of 1 item**

Steamed barramundi with an infusion of coriander, lemongrass, lime and chilli on banana leaf

Whole baked Tasmanian salmon topped with baby spinach, dill and capers

Salt and Szechuan pepper squid served with lime and coriander aioli



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Fresh king prawn platter served with homemade aioli and lemon

Beer battered fish portions and chips

Seafood Bouillabaisse – Mediterranean style seafood soup, flavoured with fresh garlic, saffron and tomatoes

Oyster Bar – mix of Sydney Rock and Pacific Oysters

## Potato

### Choice of 1 item

Potato Au Gratin – Layers of creamy potato, onion and parmesan cheese (v)

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter (v)

Garlic potato wedges (v)

## Salad

### Choice of 3 items

Rocket, pear and parmesan salad with lemon and oregano dressing (v)

Orecchiette pasta salad with roast pumpkin, baby spinach and pistachios topped with crumbled goats cheese and caramelised onions (v)

Tomato and bocconcini salad with mescaline and Homemade Pesto (v)

Greek Salad – traditional salad consisting of ice berg lettuce, Spanish onions, kalamata olives, tomatoes, cucumbers and feta cheese with a sprinkle of oregano (v)

Mediterranean roast vegetables and couscous salad with crispy prosciutto and yoghurt dressing

Antipasto platter with an assortment of cured meats, marinated vegetables and cheeses

Baby chat potato salad in parsley and extra virgin olive oil dressing

Prawn, crab and avocado salad drizzled with a dill and honey dressing

Roasted baby beetroot salad with orange segments and rocket in a balsamic reduction with crumbled goats cheese (v)

Steamed string beans sprinkled with almond flakes

## Dessert

### Choice of 2 items

Vanilla bean cream brulee with blueberry compote

Individual tiramisu topped with chocolate-coated strawberries

Chocolate ganache tart with cinnamon ice-cream

Assorted cheese, crackers and fresh Seasonal fruit platters

Freshly brewed tea and coffee

## Bella Vista Formal Dining Menu

### Formal Dining Menu

**\$90 per person**

#### On Arrival

Chef's selections of canapés on arrival

#### Entrée

#### Alternate Placement

Grilled field mushrooms with layers of roasted eggplant, zucchini, capsicum and baby asparagus topped with crispy pancetta and grilled haloumi cheese (v)

Pappardelle pasta infused with chargrilled eggplant, bell pepper, semi dried tomato, Spanish green olives and chorizo in a pine nut pesto sauce with shavings of Parmigiano-Reggiano

Home-made ravioli filled with roasted pumpkin, baby spinach, ricotta and pine nuts sautéed in a creamy based tomato sauce (v)

Mezze platter of cured meats, chargrilled vegetables, Tasmanian smoked salmon, assorted cheese and dips



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Hot Seafood Plate consisting of chargrilled king prawns, steamed scallops, salt and pepper calamari, oyster Kilpatrick and mussels with a homemade lemon aioli

Cold Seafood Plate consisting of king prawn salad, Tasmanian smoked salmon, Sydney rock oysters, octopus salad, Ceviche mussels and lemon wedges

Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto

Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread

Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a roquette salad accompanied with a side of tomato relish

## **Main Course**

### **Alternate Placement**

Chargrilled fillet of beef tenderloin in a classic red wine jus served alongside a parcel of baby green beans, confit of tomato, glazed noisette of potato and a classic béarnaise sauce

Crispy skinned Tasmanian salmon topped with fried baby capers served with roasted herbed baby chat potatoes, steamed broccolini, sweet baby corn spears and a lemon and dill beurre blanc

Herb encrusted Barramundi fillet with dauphinoise potatoes, honey glazed carrots and buttery lemon broccolini parcels tied round a red pepper bow

Roulade of chicken filled with pancetta and brie cheese bedded on roasted pumpkin with layers of baby spinach and pea risotto and chargrilled eggplant in a light bell pepper sauce

Classic Chicken Kiev on duchess potatoes with prosciutto wrapped broccolini, roasted Jap pumpkin drizzled with a honey mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted heirloom tomato reduction

## **Dessert**

### **Alternate Placement**

Vanilla bean cream brulee with blueberry compote

Baked white chocolate cheesecake served with mixed berry compote

Individual tiramisu topped with chocolate-coated strawberries

Chocolate ganache' tart with cinnamon ice cream

Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries

Glazed individual fruit flans

Apple and rhubarb crumble served with vanilla bean ice cream

Table dessert tasting platters consisting of a variety of the featured desserts

## **Additional Menu Options**

### **Premium Entrée's**

**\$5 per person**

Hot seafood plate consisting of chargrilled king prawns, steamed scallops, salt and pepper calamari, oyster Kilpatrick and mussels with a homemade lemon aioli

**\$5 per person**

Cold seafood plate consisting of king prawn salad, Tasmanian smoked salmon, Sydney rock oysters, octopus salad, ceviche mussels and lemon wedges

**\$4.50 per person**

Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto

### **Mezze Platters**

**\$40 per platter**

Mezze: garlic scented fried olives, grilled haloumi and stuffed vine leaves served with kibbi and tabouli, homemade hummus, babaganoush and labne with freshly cut vegetables



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## **\$40 per platter**

Greek Mezze: marinated rosemary fetta with black and green olives, stuffed vine leaves, taramasalata, tzatziki with fresh pita bread

## **\$40 per platter**

Gourmet Antipasto: a selection of cured meats, marinated eggplant, capsicum and mushrooms, bocconcini, vine ripened tomato and garlic scented olives with balsamic and virgin olive oil

## **Seafood Platters**

### **\$10 per person**

Whole king prawns

### **\$6 per person**

Oysters – Natural, Kilpatrick or Mornay

### **\$6 per person**

Salt and Szechwan pepper calamari with lime and coriander dressing

### **\$6 per person**

Tasmanian Smoked salmon with capers, Spanish onion and dill aioli

### **\$7 per person**

Marinated and chargrilled octopus

## **Sides**

### **Serves 8 – 10 guests per table**

### **\$35 per table**

Greek salad consisting of vine ripened tomato, Greek fetta, black olives, cucumber, olive oil and balsamic vinegar

### **\$35 per table**

Radicchio and fennel salad served with red wine vinaigrette

### **\$35 per table**

Rocket, pear and parmesan salad

## **Granita**

### **\$6 per person**

Midori liqueur margarita

Granita di mandorla with amaretto

Tequila, lime and ruby grapefruit

### **\$3 per person**

Non-alcoholic traditional lemon granita

## **Bella Vista Year 10 and 12 Formal Menu**

### **Year 10 and 12 Formal Menu**

#### **Sunday – Thursday**

\$95 per person

Minimum 150 passengers

**Pricing not valid for Fridays and Saturdays or any date in November and December**

**Please note, we require parent or teacher supervisors on all underage socials. For Bella Vista, we require a minimum of 4 supervisors along with their name and contact number to call and verify they are over 25 years of age and related to guests on board.**

Includes the following:





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4 hours cruise in sheltered waters of Sydney Harbour past all major attractions  
Sit down 3 course meal including canapés, sit down dinner and dessert buffet  
Unlimited drinks package including soft drinks and juices  
Professional DJ  
Licenced security for the duration of the event

## **Bella Vista School Social Menu**

### **Sunday – Thursday**

\$45 per person  
Minimum 350 passengers

### **Friday**

\$55 per person  
Minimum 350 passengers

### **Saturday**

Price on Application  
Minimum 350 passengers

**School Social pricing not valid for November and December**

**Please note, we require parent or teacher supervisors on all underage socials. For Bella Vista, we require a minimum of 4 supervisors along with their name and contact number to call and verify they are over 25 years of age and related to guests on board.**

Includes the following:

4 hours cruise in sheltered waters of Sydney Harbour past all major attractions  
Menu choices include a buffet, canapés or pizzas – your choice!  
Unlimited drinks package including soft drinks and juices  
Professional DJ, mirror ball and LED light show  
Licenced security for the duration of the event  
Professional wait staff and cruise director  
2x complimentary tickets for the organiser

**Please select one menu**

### **Buffet Menu**

Grilled Chicken breast with honey mustard sauce  
Penne pasta tossed in fresh tomato, garlic and basil  
Linguine with porcini and mixed mushroom sauce with a touch of fresh cream,  
Parsley and Parmesan  
Au-gratin (baked thin slices of potato with onion, garlic and cheese)  
Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum  
Mixed Garden salad - Salad of mixed greens with cherry tomatoes, cucumber,  
Spanish onion, olives and herbed vinaigrette  
Crisp, freshly baked dinner rolls



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## **Dessert Buffet**

Fresh seasonal fruit platters

## **Canapé Menu**

Assorted mini pies

Cocktail Spring Rolls with sweet and sour sauce

Homemade beef meatballs served with a napolitana dipping sauce

Spinach and cheese triangles

Tempura chicken strips served with a honey and mustard sauce

## **Pizza Menu**

Pizzas including meat and vegetarian

## **Bella Vista Uni Packages**

### **Uni Packages**

#### **Sunday – Thursday**

\$45 per person

#### **Fridays**

\$50 per person

#### **Saturdays**

\$POA

Minimum 350 passengers

**Please note, this package cannot be extended to 4 hours.**

Includes the following:

3 hours cruise in sheltered waters of Sydney Harbour past all major attractions

Choice between finger food, buffets or pizzas

Standard beverage package for 3 hours

Professional DJ

Licensed security for the duration of the event

## **Bella Vista Food Station Menu**

### **Antipasto Grazing Station**

**\$50 per person**

#### **Cold Meats**

Grilled chorizo

Prosciutto

Pancetta

Salami

Honey baked leg of ham served with grilled pineapple

### **Vegetarian Mixed Platter**

Bocconcini

Feta



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Zucchini served with tomato concasse  
Pumpkin served on a bed of baby spinach and drizzled with AI Pesto  
Baked eggplant served with crumbled goats cheese  
Marinated artichokes  
Pan-fried mushrooms marinated with balsamic and olive oil  
Dolmades - Rice and fresh herbs wrapped in vine leaves  
Sundried tomatoes  
Mixed olives

**Assorted breads**  
**Assorted cheese platter**

## **Bella Vista Beverage Packages**

### **Standard Beverage Package**

\$35 per person for a 4 hour charter  
Additional \$15 per person each hour afterwards

#### **Sparkling**

Yellow Tail Bubbles

#### **White Wine**

Molly May Sauvignon Blanc 2015

Molly May Chardonnay

#### **Red Wine**

Molly May Cabernet Merlot 2013

Yellow Tail Shiraz

#### **Beers**

Hahn Light

Carlsberg

Becks

Peroni

#### **Soft Drinks**

Coca Cola

Coca Cola Zero

Sprite

Lift

Soda Water

Orange Juice

### **Non-Alcoholic Beverage Package**

\$15 per person for a 4 hour charter  
Additional \$10 per person each hour afterwards

#### **Soft Drinks**

Coca Cola

Coca Cola Zero

Sprite

Lift

Soda Water



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Orange Juice

**Upgrade to Beverage Package**

Additional \$25 per person

**Sparkling**

Chandon NV Brut OR Piper Heidsieck Brut NV

**White Wine**

Shaw & Smith Adelaide Hills Sauvignon Blanc OR Cape Mentelle Sauvignon Blanc Semillon

**Red Wine**

Penfolds Bin 28 Kalimna Shiraz OR Paringa Peninsula Pinot Noir

**Upgrade to House Spirits**

Additional \$15 per person

Additional \$20 per person each hour afterwards

**Upgrade to Top Shelf Spirits**

Additional \$25 per person

Additional \$20 per person each hour afterwards

**Upgrade with Corona**

Additional \$8 per person

**Upgrade with Ciders**

Additional \$12 per person

**Upgrade with Moet**

Additional \$35 per person

**Upgrade with Veuve Cliquot**

Additional \$45 per person

**Upgrade with Dom Perignon**

Additional \$85 per person

**Bella Vista Beverages on Consumption, Bar Tab or Cash Bar**

**Wait Staff Included**

**Beverage List**

Beverages and beverage pricing subject to change without notice

Corona \$10

House Cider (on request) \$10

House Beer \$8 - \$9

House Wine \$9 per glass, \$55 per bottle

Oyster Bay Wine \$12 per glass, \$75 per bottle

Chandon (on request) \$110 per bottle

Veuve (on request) \$180 per bottle



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House Vodka and Red Bull \$18

Water \$5

House Spirits (Vodka, Rum, Bourbon, Gin, Scotch) \$10

Baileys, Kahlua, Midori (on request) \$10

Top Shelf Spirits (Johnny Walker Black, Chivas, Jack Daniels, Belvedere Vodka) \$12 - \$15

Top Shelf Spirits \$180 - \$240 per bottle

Soft Drinks \$4 per glass