



# 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)

## **LADY ROSE BOAT HIRE RATES**

### **January – October**

\$1220 per hour

Minimum 4 hour charter \$4880

Minimum 75pax required during this period

### **November – December**

\$1500 per hour

Minimum 4 hour charter \$6000

Minimum 100pax required during this period

### **Special Package Available**

#### **Christmas Special**

October - December

Not valid on Special Event Days

#### **Friday – Saturday**

\$150 per person

Minimum 130pax required

#### **Sunday – Thursday**

\$140 per person

Minimum 120pax 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*

## **Lady Rose 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



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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

### **Lady Rose 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  
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



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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  
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

## **Lady Rose Harbour Buffet Menu**

### **Harbour Buffet Menu**

**\$62 per person**

**Canapés**



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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**

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

## **Lady Rose School Social Menu**

### **Sunday – Thursday**

\$45 per person

Minimum 150 passengers



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## **Friday**

\$55 per person

Minimum 150 passengers

## **Saturday**

Price on Application

Minimum 150 passengers

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

**Please note, we require parent or teacher supervisors on all underage socials. For Lady Rose, 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

Licensed 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

### **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

**Lady Rose Year 10 and 12 Formal Menu**





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

**Sunday – Thursday**

\$75 per person

Minimum 100 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 Lady Rose, 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

Sit down 3 course meal including canapés, sit down dinner and dessert buffet

Unlimited drinks package including soft drinks and juices

Professional DJ

Licensed security for the duration of the event

## **Lady Rose 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

Zucchini served with tomato concasse

Pumpkin served on a bed of baby spinach and drizzled with Al 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**

## **Lady Rose Beverage Packages**

### **Standard Beverage Package**

\$35 per person for a 4 hour charter

Additional \$15 per person each hour afterwards



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## **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

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



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**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

## **Lady Rose 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

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