



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Quantum Boat Hire Rates

November – February

\$2750 per hour

4 hour charter \$11,000

March – October

\$2500 per hour

4 hour charter \$10,000

Daily 8 hours \$16,500

Overnight 24 hours \$20,000

Weekly Rate 7 consecutive days (Maximum 8 guests) \$115,000 plus A.P.A

Staffing Fees

\$260 per wait staff for a 4 hour charter

1 x wait staff per 10 guests

Additional Hours

Wait staff per hour \$65

Chef per hour \$70

Public holiday surcharges apply

Pick up and drop off wharf fees apply

Quantum will be in The Whitsundays from July – September and unavailable in Sydney Harbour for charter during this time

Quantum Canapés Menus

Canape Menu 1

\$70 per person

Canape

Lemon blini with blue swimmer crab salad

Peking duck pancake with spring onion, cucumber and hoisin sauce

Black bean and spiced avocado tostadas with coriander and tomato salsa

Mini baked ricotta with sauteed wild forest mushrooms

Yellow fin tuna tartare in a crisp cone with lime zest and creme fraiche

Roasted tomato arancini filled with mozzarella with garlic aioli

Sesame crusted salmon skewers with orange miso sauce

Steamed bao open bun with slow cooked pork and apple and cabbage slaw

Herb marinated chicken brochettes with harissa mayonnaise

Popcorn prawn slider with lime aioli

Sweet canape

Petite lemon meringue pie

Petite apple tarte tatin with double cream

Canape Menu 2

\$75 per person



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Canape

- Melted salmon and chive rillette on toasted brioche
- Peking duck pancake with spring onion, cucumber and hoisin sauce
 - Caramelised onion and goat flan
- Steamed spinach and garlic chive dumpling with chilli sauce
- Lamb and rosemary pie with piquant tomato chutney
- Tempura prawn skewers with ponzu dipping sauce
- Sesame crusted salmon skewers with orange miso sauce
- Porcini mushroom arancini ball with basil aioli
- Argentinean churrascurra beef fillet brochette with red pepper chimichurri sauce
 - Served in a small bowl or noodle box
- Sri Lankan fish curry with fragrant rice and fresh coconut sambal
- Grilled lamb kofta with carrot and sumac slaw and tahini yoghurt dressing

Sweet canape

- Smashed meringue with summer fruits (lychee, mango and kiwi fruit) raspberry and lime cream
- Petite piquant chocolate brownie

Canape Menu 3

\$85 per person

Canape

- Chilled pacific oysters with spiced bloody mary salsa
- Chicken and enoki mushroom san choy bau rice paper roll with ponzu glaze
- Warmed potato cake topped with avocado, guacamole and tomato salsa
- Beetroot, zucchini and quinoa fritter with Persian fetta and sumac
- Seared scallops wrapped in pancetta with pesto drizzle
- Chunky beef and mushroom pie with minted mushy peas
- Crispy Asian style salt and pepper calamari with fresh lime mayo
- Roast pumpkin and grilled field mushroom pizetta with basil goats cheese mousse
- Steamed bao open bun with peking duck and crisp Asian salad
 - Served in a small bowl or noodle box
- Sri Lankan fish curry with fragrant rice and fresh coconut sambal
- Grilled lamb kofta with carrot and sumac slaw and tahini yoghurt dressing

Sweet canape

- Mini baked chocolate tart, double cream and strawberries
- Steamed cinnamon and date pudding with warm salted caramel sauce and toasted coconut
- Mini match a green tea creme brulee blak sesame crust and fresh lime

Quantum Buffet Menus

Buffet Menu 1

\$85 per person

Canape

- Yellow fin tuna tartare on toasted brioche with lime zest and creme fraiche
- Peking duck pancake with spring on, cucumber and holsin sauce
- Caramelised onion and goat cheese flan

Buffet

- Assorted boutique bread rolls with butter
- Spiced pearl couscous, roast pumpkin and baby spinach salad
- Roast baby beetroot and mesclun salad with Persian fetta and balsamic syrup



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Sauteed new potatoes with butter and chives
Middle eastern lamb tagine with English spinach and mango chutney
BBQ salmon fillets with fresh rocket and salsa Verdi
Pan fried chicken cutlets marinated with oregano, garlic and lemon zest

Dessert

Selection of local cheese, dried fruits and associated crisp breads

Buffet Menu 2

\$110 per person

Canape

Melted salmon and caper tart with creme fraiche and chives
Barbecued duck salad with enoki mushrooms and ponzu glaze
Roasted tomato arancini filled with mozzarella with garlic aioli

Buffet

Assorted boutique bread rolls with butter
Chilled pacific oysters with spiced bloody mary salsa
Ocean cooked king prawns with dill aioli
Pear, parmesan and pinenut salad with rocket and reduced balsamic
Watermelon and feta salad with lemon dressing, walnuts and ripped Italian parsley
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 crisp pancetta, bocconcini and semi dried tomatoes
Whole roasted beef fillet with red wine and rosemary jus

Dessert

Petite lemon meringue pie
Petite apple tarte tatin with double cream
Fresh fruit brochettes

Buffet Menu 3

\$130 per person

Canape

Crab salad with cucumber, chilli, tomato salsa in a rice paper wrap
Rare roast beef and york shire pudding with horseradish cream
Sauteed wild mushroom and fresh herbed ricotta in a crisp cone

Buffet

Assorted boutique bread rolls with butter
Chilled pacific oysters with cucumber, lime and coriander salsa
King prawn salad with avocado, macadamia nuts and lemon paper dressing
Curly endive and radicchio salad with toasted chia, pumpkin and sesame seeds
Santorini village salad with tomato, cucumber, Spanish onion, fried haloumi and crisp fried capers
Sauteed kipfler potatoes and artichoke with creamy Dijon dressing
Grilled barramundi with brunt limes, chill palm sugar dressing
Pan fried spatchcock marinated in sage, lemon zest and chilli
Slow baked lamb racks with grilled portabella mushroom and rosemary jus

Dessert

Steamed cinnamon and date pudding with warm salted caramel sauce and toasted coconut
Smashed meringue with Summer fruits including lychee, mango and kiwi, with raspberry and lime cream
Assorted petite French macarons



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Quantum Formal Dining Menu

Maximum 12 guests, POA.

Please contact a member of the Sydney Harbour Escapes team on 02 93284748 for any enquiries.

Quantum Beverage Packages

Gold Beverage Package

\$15 per person per hour

Champagne

Chandon NV

White Wine

Kindred Spirit Sauvignon Blanc

Scarborough Chardonnay Yellow Label

Red Wine

Little Yering Pinot Noir

Rose

Pink Flamingo

Beer

Corona

Crown Lager

Cascade Premium Light

Soft drinks, juice and water included

Platinum Beverage Package

\$25 per person per hour

Champagne

Piper-Heidsieck Cuvee Brut

French Champagne

White Wine

Dog Point Sauvignon Blanc

Shaw & Smith M3 Chardonnay

Red Wine

Oakridge LVS Pinot Noir

Penfolds Cabernet Sauvignon

Rose

Pink Flamingo

Beer

Corona

Peroni

Cascade Premium Light

Soft drinks, juice and water included

Beverages may change subject to availability

Quantum Beverages on Consumption

Champagne

Pommery Brut Royal NV \$85.00

Pommery Apanage Brut NV \$100.00

White Wine



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

Kidnapper Cliffs Solan Sauvignon Semillon \$40.00

Paradigm Hill Riesling \$40.00

Ostler Audreys Pinot Gris \$65.00

Kidnapper Cliffs Chardonnay \$65.00

Red Wine

Blue Poles Allouran Cabernet Franc Merlot \$35.00

Hidden Bird Martinborough Pinot Noir \$40.00

Kidnapper Cliffs Cabernet Merlot \$70.00

Paradigm Hill Pinot Noir \$70.00

Rose

Pink Flamingo Rose \$40.00

Beer

Corona \$7.00

Peroni Nastro Azzuri \$7.00

Cascade Premium Light \$6.00

Soft drink, juice and water \$2.00

Beverages may change subject to availability