



QUAYSIDE CHARTERS

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

Corroboree Boat Hire Rates

January - December

\$2800 per hour (up to 60pax)
Minimum 4 hour charter \$11,200
\$3000 per hour (61-80pax)
Minimum 4 hour charter \$12,000
\$3200 per hour (81-109pax)
Minimum 4 hour charter \$12,800

Wait Staff

1 x wait staff per 10 guests
\$300 per wait staff for a 4 hour charter
\$400 per wait staff for a 5 hour charter
\$450 per wait staff for a 6 hour charter
\$600 per wait staff for a 8 hour charter

Chef Fee

Included for first four hours
Additional hours \$95 per hour

Preferred Wharves

Campbells Cove, Eastern Pontoon, King Street Wharf 9, Casino Wharf, Walsh Bay Pontoon 2, Rosebay Public (when the tide is right), Birkenhead Marina

*Public holiday surcharges apply
Pick up and drop off wharf fees apply*

Corroboree Canapé Menus

Gold Package

\$69 per person

Selection of 3 cold canapés, 2 warm canapés, 1 substantial canapé, 1 dessert canapé

Platinum Package

\$99 per person

Selection of 4 cold canapés, 4 warm canapés, 2 substantial canapés, 1 dessert canapé

Cold Canapés

Freshly shucked Sydney Rock oysters with cucumber apple cider mignonette (gf)

Miniature shortcrust tart with spiced butternut pumpkin hummus crispy onions

Chilled Queensland king prawns with Ponzu mayo dipping sauce (gf)

Jamon Serrano with Bocconcini, dried chilli and fig jam on sourdough crisp

Cured Tasmanian King Salmon with Ruby grapefruit and shaved radish on spoon

Black Angus beef carpaccio with pickled Swiss brown mushrooms and aioli on sour dough crisp

Soy glazed free range chicken with baby greens and lime chilli dressing on Wonton (All cold canapes can be made GF)

Warm Canapés



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Fresh herb and green pea taleggio risotto balls with panko crust (v)
Smoked bacon and provolone potato croquette with sauce Gribiche
Seared Atlantic scallops with blackened corn, chorizo and pangratto (on spoon)
Crispy shredded duck filo cigars with spiced orange glaze
Pan seared yellowfin tuna with goats curd, split green pea and aioli tart (gf)
Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

Substantial

Mini burger with Southern fried chicken and spiced slaw
Pulled Black Angus beef and mushroom slider with house-made barbecue sauce
Chilled QLD Tiger prawn with celery heart, chili, watercress, and citrus mayo mini roll
Crisp Berkshire pork belly with shaved red cabbage and hot sauce mini roll
QLD prawn orecchiette with Tuscan cabbage, chilli and lemon salsa Verde (in box)
Crispy fried Hawkesbury squid with wild rocket and chorizo potato salad (in box)
Slow cooked Riverina lamb shoulder with spiced chickpeas, cherry tomato and tzatziki (in box)
Twice cooked Berkshire pork belly bites with spiced apple chutney, shaved Savoy cabbage, watercress, apple cider dressing (in box) (gf)

Dessert Canapés

Passionfruit curd fresh strawberry tart
Salt caramel chocolate crumble tart
Valrhona Dark chocolate mousse candy peanuts shortbread crumble in a glass
Vanilla cheesecake berry jelly coconut crumble (in glass)
Pepe Saya buttermilk panacotta coffee bean crumble (in spoon)
Gorgonzola fresh walnuts shaped apple tar

Corroboree Buffet Menus

Gold Buffet Package

\$109 Per Person

Canapé

Thai prawn and shredded coconut salad wrapped in a betel leaf and rice paper
Peking duck pancake with spring onion, cucumber and hoisin sauce
Asparagus and Persian fetta cheese flan
Large fresh east coast oysters with pickled ginger, shallot, mirin and soy

Buffet

Assorted boutique bread rolls with butter
Caesar salad with crispy bacon and anchovy dressing
New potato salad with creamy mustard seed dressing
Grilled baby eggplants salad with roast beetroot, toasted pine nuts and basil pesto
BBQ salmon fillets with grilled fennel, lime and rocket
Grilled chicken cutlet with sautéed artichoke and herb dressing
BBQ veal, pork and fennel sausage with piquant chutney

Dessert

Fresh seasonal fruit and berry platter
Chocolate caramel slice

Platinum Buffet Package

\$139 Per Person



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Canapé

Lime marinated tuna logs with wasabi mayonnaise and shizu cress
English spinach and Persian fetta flan
Herb marinated breast of quail with eschalot confit
Seared scallops wrapped in pancetta with pesto drizzle

Buffet

assorted boutique bread rolls with butter
king prawn salad with avocado, macadamia nuts, lemon pepper dressing
Large fresh east coast oysters with pickled ginger, shallot, mirin and soy
Baby farmhouse vegetable salad with herb vinaigrette salad of baby spinach, rocket and young radicchio leaves
Kipfler potato salad with crisp watercress and light mustard dressing
Lightly Cajun spiced travella steaks with citrus pesto
Pan fried corn fed chicken breast marinated in sage, lemon zest and chilli
Oven baked lamb racks with roasted cherry tomatoes and port glaze
Marinated beef fillet medallions with sautéed forest mushrooms and young cress

Dessert

Classic tiramisu, layered with lady fingers and mascarpone
Almond, lemon and ricotta cake with berry compote
Fresh fruit Pavlova with fresh cream

***Minimum buffet order is for 12 Guests. Orders under 12 guests will incur a chef charge.**

Corroboree Platter Menu Maximum 10 people

Fruit platter

\$150

Fresh seasonal fruit and berries

Cheese Platter

\$175

Selection of local cheese, dried fruits and assorted crackers

Antipasto Platter

\$220

Mixed basket of sliced breads, grissini and crispbread grilled eggplant, zucchini and bell peppers, large green olives, sliced continental meats and smoked salmon

Ham Platter (Buffet)

\$450

Served on a side buffet

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

Seafood Platter

\$800

Ocean cooked king prawns with dill aioli fresh pacific oysters with shallot dressing and salmon roe, blue swimmer crab balmains, BBQ salmon fillets with grilled baby eggplants, toasted pine nuts and basil pesto



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Corroboree Beverage Packages

Gold Beverage Package

\$60 per person

Sparkling wine

T’Gallant Pinot Noir Chardonnay, Mornington Peninsula, Vic

Rosé

Sir Paz Estate Rosé “Cherry Tree” 2016, Yarra Valley, Vic

White Wine

Sir Paz Estate Sauvignon Blanc 2015, Yarra valley, Vic

Red Wine

Sir Paz Estate Shiraz 2013, Yarra Valley, Vic

Beer

Corona (Mexico)

Peroni (Italy)

James Boags Light (Australia)

Water

Capi still and sparkling water

Soft Drinks

Coke

Coke Zero

Solo

Sprite

Platinum Beverage Package

\$100 per person

Champagne

Piper-Heidsiek Brut NV

Rosé

Sir Paz Estate “Cherry Tree” 2016, Yarra Valley, Vic

White Wine

Sir Paz Estate Sauvignon Blanc 2015, Yarra valley, Vic

Sir Paz Estate Chardonnay “Bee Hive” 2012, Yarra valley, Vic

Red Wine

Sir Paz Estate Shiraz 2013, Yarra Valley, Vic

Beer

Corona (Mexico), Peroni (Italy)

James Boags Light (Australia)

Water

Capi still and sparkling water

Soft Drinks

Coke

Coke Zero

Solo

Sprite

Beverages and vintage are subject to change