



QUAYSIDE CHARTERS

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

Enigma Boat Hire Rates

March - October

\$990 Per Hour

\$3,960 (4 Hour Charter)

\$2,970 (3 Hour Charter)

November - February (except December)

\$1,100 Per Hour

\$4,400 (Minimum 4 Hour Charter)

December

\$1,200 Per Hour

\$4,800 (Minimum 4 Hour Charter)

BYO Charters

Up to 34 Guests

\$250 surcharge applies to BYO Food

\$20 surcharge per person applies to BYO Beverages

Includes all crockery, cutlery, cups, utensils, serving equipment, eskies and ice

Wait staff included in drinks surcharge only

Catering

\$260 chef charge applies if minimum numbers are not met

Additional Extra

Lillypad swimming toy available upon request (no extra charge)

Paddle Board Hire \$25 per board per hour

Public holiday surcharges apply

Pick up and drop off wharf fees apply

Special Package Available

Whale Watching Special

Mid-May to August 2017

\$4,725

Up to 12 Guests

4 Hour Cruise

Classic BBQ lunch and premium beverage package included

**Whale sightings not guaranteed. No refunds or discounts available*

Winter Special

One hour free special on boat rate

\$2,970 for 4 Hour Vessel Hire

\$990 Per Hour

Valid for charters from now until 31st of August

Options

Paddle board hire - \$25 per board, per hour

Lilypad - Free on Request only

Clay Bird Shooting - \$1,200

Enigma Menu

Enigma Canapé Menus

Canapé Menu 1

\$65 per person

Minimum 20 guests

Suitable for a 3 hour charter

10 items + 1 substantial item

Canapé Menu 2

\$86 per person

Minimum 15 guests

Suitable for a 3 hour charter

14 items + 1 substantial item

Canapé Menu 3

\$92 per person

Minimum 15 guests

Suitable for a 4 hour charter

4 items + 2 substantial items

Oriental Canapé Menu 4

\$92 per person

Minimum 15 guests

Suitable for a 4 hour charter

14 items + 2 substantial items

Also includes the following:

Assorted rice paper rolls, dumplings, dim sims, wontons, and spring rolls

Hokkien noodles and Asian vegetables

Five-spiced duck on fried rice

Cold Canapés

Crab and toasted corn salsa served in bread basket

Blue cheese polenta cake with vegetable ragout

Citrus salmon salad in a cucumber cup

Pacific oyster with lime and sweet soy and shallot dressing

Asian duck rillettes on crisp pastry and pickled ginger

Mexican-flavoured scone with bean salsa and avocado

Crisp beef tortilla with seaweed coriander and sweet soy

Banana bread, Indian spiced blue eye and coconut

Tuna ceviche with lemon myrtle and pancetta

Slow roasted tomato and goats cheese croute with basil

Roast chicken with coriander onion jam in spinach tortilla basket

Thai-flavoured beef carrot and ginger jelly

Roast duck with five spice and apple compote on sourdough

Caramelized pork belly salad in wonton cup

Chicken larb with baby cos and crisp onion

Grilled zucchini with goats cheese and mint

Seared ocean trout with Asian slaw croute

Salmon sashimi, tobiko finger, lime and passionfruit

Crab chorizo and dill salad on crisp pastry
Black sesame crepe with smoked salmon and soy infused salmon roe
Port scented mushrooms with sautéed leeks on toasted olive bread

Hot Canapés

Prawns in coriander batter with sweet chilli dip
Pulled pork slider with slaw
Prawns with lemon myrtle and macadamia dukka
Paprika and garlic lamb skewers with basil oil
Duck confit turnover with peppered cherry dip
Yorkshire pudding topped with horseradish beef and pea puree
Seared lamb with truffle and popcorn
Peking duck pancakes with cucumber and hoisin
Southern style pork ribs
Lamb cutlet with lemon and garlic
Scallop and rocket fritter with sesame mayo
Mini beef burgers with beetroot relish and salad
Baby potato filled with Persian feta and prosciutto
Baby roast potato filled with roast beef and bernaise
Mini Croque Monsieur
Thai-flavoured fish cake, with a chilli peanut dip
Baby wagyu meat loaf, topped with colcannon
Pumpkin ricotta wonton with ginger vanilla dip

Substantial Canapés

Soba noodles with mirin roasted pumpkin rocket and sesame dressing (v)
Pan seared duck breast with fried rice drizzled with sweet soy
Soft baked potatoes with chives and slow roasted salmon fillet, topped with an orange dressing
Butter chicken with jasmine rice, minted yoghurt and poppadum
Lamb tagine with preserved lemon and cous cous
Wild mushroom and parmesan risotto with crisp onion
Stir-fried beef with soy and garlic served on fried rice
Beef bourguignon on mashed potato
Slow roasted lamb on mashed potato and mushroom jus
Pulled pork with apple slaw and homemade BBQ sauce

Sweet Canapés

Assorted macarons
Assorted sweet tarts
Brownie topped with vanilla bean ice cream and caramel
Mini lemon meringue pies
Chocolate mousse served in a chocolate cup

Enigma Buffet Menus

Cold Buffet Menu 1

\$64 per person

Minimum 12 guests

Chef not required

BBQ chicken breast with tomato basil and mozzarella salsa
Horseradish-infused beef strip loin on asparagus and celeriac
Rocket radicchio snow pea sprout and slow roasted tomatoes with a balsamic reduction
Baked cocktail potatoes mixed with dill and cumin-flavoured yoghurt dressing
Mascarpone and raspberry tart with soft whipped cream
Includes a selection of bread and butter

Cold Buffet Menu 2

\$76 per person

Minimum 12 guests

Chef not required

Oven baked salmon with sweet chilli and tomato salsa and snow pea shoots
Peanut crusted chicken breast on black fungus and zucchini noodles
Butter lettuce radicchio and sprouts mixed with a red wine and eschalot dressing
Asian glass noodle salad with a sweet soy and sesame dressing
Roast pumpkin and pecan shallots, drizzled with balsamic reduction and herb oil
Baileys-flavoured bread and butter pudding with berry compote and cream
Includes a selection of bread and butter

Cold Buffet Menu 3

\$88 per person

Minimum 12 guests

Chef not required

Whole beef fillet on sautéed forest mushrooms and crisp pancetta
Oven-baked chicken with tarragon and lemon on baby spinach
Butter lettuce radicchio and sprouts mixed with a red wine and eschalot dressing
Baked chat potatoes dressed in crème fraiche chives
Black quinoa with rose petals, cucumber mint and pistachio salad, with a rose and lemon dressing
Baby white chocolate cheesecake with pistachio base and caramelized walnuts
Australian cheese and fruit with lavash crackers
Includes a selection of bread and butter

Cold Seafood Buffet

\$107 per person

Minimum 12 guests

Chef Included

Sydney rock and pacific oysters served with lime and shallot dressing,
King prawns
Smoked salmon
Balmain bugs
Whole blue swimmer crabs
Whole coral trout
Eastern rock lobsters
A selection of salads
An Australian cheese and fruit platter

Enigma BBQ Menus

Classic BBQ Menu

\$35 per person

Minimum 20 guests

Dips, cheese and bread to start
Gourmet beet sausages
Home-made marinated chicken skewers
Bread rolls and butter
Sweets for dessert
Choice of two salads
Green salad with balsamic dressing
Coleslaw
Resto pasta salad
Rocket, pear and parmesan salad with balsamic dressing

The Aussie BBQ Menu

\$55 per person

Minimum 20 guests

Beef strip loin marinated in garlic and herbs
Gourmet sausages served with grilled onions
Cajun-style chicken
Mesculan salad with slow roasted tomatoes and cucumber
Chat potato salad with rocket and truffle oil
Platters of assorted cakes and tarts

The Texan BBQ Menu

\$72 per person

Minimum 15 guests

Smokey BBQ'd pork ribs
Paprika and herb chicken wings and drumsticks
Rump steaks with rosemary and garlic
Roasted potato salad with pesto mayonnaise
Mixed leaf salad
Texan coleslaw
Warm Chocolate brownie with ice cream and raspberry compote

The Islander BBQ Menu

\$111 per person

Minimum 12 guests

BBQ'd seafood including, king prawns, marinated octopus, ocean trout, scallops, lobster tail and barramundi.
Sirloin marinated with thyme and garlic
Warm chat potato, spinach and pancetta salad, infused with lemon oil
Watermelon, cucumber, feta, rocket, spanish onion and citrus dressing
Buckwheat noodle salad with carrot, zucchini black sesame and soy
Pear and almond tart with vanilla cream and coulis
Australian cheese and fruit with lavash crackers

Seafood BBQ Menu

\$143 per person

Minimum 10 guests

Cold seafood buffet, as above
Salmon fillet, marinated in lemon myrtle
Lobster tail cooked in herb butter
BBQ'd garlic prawns
Seared barramundi or snapper with tomato
Oven-roasted scallops

Additional Options

Add fresh Australian Prawns for an additional \$5 per person

Enigma Formal Dining Menus

Minimum 6 guests

Enigma can comfortably seat up to 12 guests across two tables

2 Course Menu

\$86 per person

2 Course Menu, 50/50 Main

\$93 per person

3 Course Menu

\$107 per person

**3 Course Menu, 50/50 Main
\$114 per person**

Entree

Crisp duck breast, shredded orange crepe, coriander salad and citrus dressing
Pan seared scallop, herb risotto, yellow curry sauce and coriander salad
Slow roasted cherry tomato tart with green bean salad and chive oil (v)
Sushi rice infused with nori, topped with avocado cucumber and seared tuna
Parcel of beef cheek on glazed carrot emulsion, beetroot jelly and snow pea sprouts
Citrus and pepper tuna with seaweed and soy
Creamed cos with roulade of chicken and mushrooms
Sweet corn potato and herbs with slow roasted salmon and orange dressing
Crisp pastry with ratatouille, smoked veal and a balsamic raspberry reduction

Main Course

Beef fillet on a kumera cake with wilted wild rocket and red wine jus
Crispy skinned barramundi on black olive mash, ratatouille and baby mache
Pan-seared Atlantic salmon rested on minted cannelloni beans with a champagne sabayon
Herb-crusted beef fillet, cauliflower puree pommes maxim and sugar snap peas
Hiramasa kingfish, vanilla potatoes, crisp prosciutto, peas and baby herbs
Asian-flavoured beef fillet with kipfler potatoes, snow pea shoots, and ginger-infused carrot jus
Confit of pork belly with choy sum, sticky rice and sweet soy beurre blanc
Pan-seared chicken with char grilled vegetables and hazelnut truffle dressing
Lamb loin on Moroccan-flavoured potatoes and mint-infused zucchini ribbons
Kangaroo rump with pickled mango and Thai noodles

Dessert

Yoghurt panna cotta with passion fruit glaze and caramelized cashews
Australian cheese selection with dried fruits and lavash
Chocolate fondant with passion fruit, chilli sorbet and fairy floss
Caramelized banana mille feuille with vanilla bean ice cream
Lemon bavaois with citrus fizz
Pineapple, ginger and vanilla served with glazed meringue

Six Course Seafood Sit Down Menu

\$169 per person

Minimum 8 guests

Crab rolled in chive crepe with snow pea shoot salad
Seared scallop on corn puree with wild rocket
Roasted scampi on tagliatelle with lobster bisque and salmon roe
Seared blue eye cod on chickpea puree wilted greens and beetroot jus
Macerated strawberries with raspberry sorbet and mint
Coffee and caramelized almond bavaois with baby meringues

Enigma Platter Menus

Minimum three platters required

The Fruity One (Serves 10) \$86 per platter

Fresh sliced seasonal fruit platter

Morning Tea (20 pieces) \$86 per platter

Freshly baked muffins and cookies

Finger Sanga's (20 pieces) \$86 per platter

Chef's selection of mixed finger sandwiches

Mixed Tarts (30 pieces) \$86 per platter

Flaky pastry filled with mixed savoury flavours

Dips, breads and crackers (Serves 15) \$86 per platter

Homemade dips, sliced Turkish bread and crackers

Cakes, Slices and Tarts (20 pieces) \$86 per platter

Mix of cakes and yummy little tarts
The Cheesy One (Serves 10) \$85 per platter
Australian cheeses, with dried fruit and crackers
Antipasto (Serves 10) \$93 per platter

Selection of grilled and marinated vegetables served with dips and bread
Charcutiere Platter (Serves 10) \$100 per platter
Selection of meats, pate and accompaniments

Seafood Platter
For two \$260 / For four \$515 / For six \$687

Selection of freshly cooked prawns, oysters, smoked salmon, blue swimmer crabs and Balmain bugs. Served with cocktail sauce, lemons, rye bread and butter

Enigma Beverage Packages

Sparkling Wine Package
\$18 per person per hour

Includes your choice of one hours sparkling wine and all other available beverages from the below consumption menu

Premium Champagne Beverage Package
\$22 per person per hour

Includes your choice of one premium champagne and all other available beverages from the below consumption menu

Wine Tasting with Captains of Trade Beverage Package
\$27 per person per hour

Minimum 12pax - Wait Staff Included

Includes an intimate and informative two-hour wine tasting experience from your international wine region of choice with Captains of Trade, as well as unlimited wine (from the tasting), beer, soft drinks, tea and coffee throughout the charter.

For the Kids
\$6.25 per person per hour
Includes unlimited soft drink and orange juice

Enigma Beverages on Consumption

Wait Staff

1 x Wait staff required for consumption bar
\$250 per wait staff

Champagne (available on request only)
Dom Perignon Brut Vintage 2004 France \$400

Premium Champagne
Moet Chandon Brut France \$110
Veuve Cliquot France \$120
G.H. Mumm Cordon Rouge France \$110

Sparkling Wine
NV Chandon Brut Australia \$60
Ca Selva Prosecco Veneto Italy \$50

White Wine
Johnny Blanco Sauvignon Blanc 2016 Adelaide Hills \$50
Oakvale Chardonnay 2016 Hunter Valley \$60

From Sunday Pinot Gris 2016 Orange \$65
Bervini Pinot Grigio 2016 Veneto Italy \$52
Chateay Suau 2015 Bordeaux France \$55
Oakvale Rose 2016 Hunter Valley \$55

Red Wine

Lost Buoy Shiraz 2016 McLaren Vale \$65
Milla Pinot Noir 2016 Adelaide Hills \$60
Tomero Malbec 2015 Mendoza Argentina \$55
Chateau Suau Cotes De Bordeaux Bordeaux France \$70
Lost Buoy Cliff Back Grenache McLaren Vale \$65

Premium Beer

Corona \$9
Peroni \$9
Coopers Green Pale Ale \$9
Monteith's Apple Cider \$10

Non-Alcoholic Beverages

Sparkling Water (1L) \$9
Still Water (600mL) \$4
Soft Drinks: Coke, Diet Coke, Lemonade, Ginger Beer \$4
Orange Juice \$4
Nespresso Coffee \$4
Twinings Tea \$4