



QUAYSIDE CHARTERS

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

Prometheus Boat Hire Rates

April - September

\$1,100 Per Hour

\$4,400 4 Hour Hire

Minimum 3 Hour Hire available on request

October – March (excluding December)

\$1,400 Per Hour

\$5,600 Minimum 4 Hour Hire

December

\$1600 Per Hour

\$6,400 Minimum 4 Hour Hire

Staffing Fees

\$200 per wait staff for a 4 hour charter

1 - 12pax - 1 x wait staff required

13 - 24pax - 2 x wait staff required

25 - 36pax - 3 x wait staff required

Amenity / Supply Fee

Surcharge of \$10 per person applies

Includes all crockery, cutlery, glassware, condiments, small electric BBQ, 60cm oven, microwave, electric cooktop, dishwasher, washing machine, hand towels, bath and beach towels, toiletries, soap, clean linen, fridges and large esky, ice, RSA wait staff, cleaning and rubbish removal

Public holiday surcharges apply

Pick up and drop off wharf fees apply

Prometheus Menu

VIP Picnic Menu for Two | \$225

Prawn with watermelon, Korean red pepper, kewpie mayo, lemon, ponzu, chilli, avocado, radish & chives on a soft milk roll

Bresola with artichoke, brussel sprout slaw, piquillo peppers & mayo on a sourdough baguette

Woodside Charleston Jersey brie with our sourdough crispbread & spiced apple & date chutney

Involtini with eggplant, slow roast tomatoes, mozzarella & parma ham with our marinated olives

Peach, mozzarella & fregola salad (V)

Baby cos, crispy capers, caramelised walnuts, egg & pecorino in a buttermilk ranch (V) (N)

Lemon, lime & raspberry tart

Orange & almond cake with white chocolate & dried rose petals (N) (GF)

Pistachio cake with white chocolate & yoghurt topped with chocolate filled raspberry (N)

Double dipped firecracker strawberries with Valrohna chocolate & popping candy

Capi still and sparkling mineral water

VIP Cruise Hamper for One | \$53 Minimum 5 Guests

Australian prosciutto, truffled sopressa, honey glazed ham off the bone & our pickles & marinated olives

Sliced sourdough baguette
Our petit handmade tarts with asparagus, pea, Persian feta & sesame (V)
Kale & avocado guacomole & hummus with baby Dutch carrots, Q sticks, sumac roasted flatbread & kale,
beetroot & sweet potato
crisps (V)
Vietnamese crystal rolls with satay pesto (N) (V) (GF)
Sourdough baguettes with roast pumpkin with chevre goats cheese, caramelised onion & wild rocket (V)
Sourdough baguettes with panko crusted chicken, tomato, basil, superfood slaw , lime aioli & mixed leaves
Duo of Australian brie & cheddar with poppy seed lavosh & our spiced apple & date chutney
Chocolate brownies (GF, N)
Fresh fruit skewers (GF, Vegan)

Small Group Premium Dining

Premium Three Course BBQ Banquet Menu 2-8 Guests| \$95pp

On Arrival

Mixed Bread Plate,
Mixed Olives,
Dips

Main Course

Premium Eye Fillet with Horseradish & Onion Jam
Salmon Fillet slow cooked with grapefruit and kale salad.
Cumin Sweet Potato with Fetta, Pickled Onions & Spinach Leaf Salad.
Crusty Baguette

Desert

Vanilla bean crème brulee,
Macaroons,
Strawberry Shortcake Squares

Vegetarian Premium Three Course Banquet Menu 2-8 Guests| \$95pp

On Arrival

Chickpea / Eggplant Dip Breads & Crackers
Olives/ Cornichons / Fetta
Frittata / Honey Glazed Kumara / Feta / Fresh Herbs

Main

Braised Mushrooms / Grilled Haloumi / Tarragon
Charred Broccolini / Chilli
Eggplant Confit / Grilled Zucchini / Red Peppers / Artichokes
Kipfler Potato / Caramelised Onion
Kumara / Baby Spinach / Pickled Red Onion
Watermelon / Mint Salad / fetta

Dessert

Macaroons / Baked Cheese Cake / Brownies Chocolate Ganache

Buffet Menus (Minimum Order: 10)

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu please nominate your preferred dining time to either your booking agent, or the crew on the day.

Vegetarian Buffet Menu 1 | \$42.50 pp

Herbed crusted eggplant

Puy lentils / Red Peppers / Goats Curd -can be reheated on board or served as a salad

Shiitake Mushroom Ragout / Baby potatoes

Rocket Pine nut salad / Balsamic

Bread / Butter

Buffet Menu 1 | \$43.50pp

Shaved meats, marinated fetta and olives with trio of homemade dips and Turkish bread

Traditional Thai beef salad with Thai basil and Nam Jim dressing

Lemon thyme roast chicken

Mediterranean vegetable cous cous with pine nut and herb salad and a parmesan dressing

Marinated feta, Kalamata olives, plum tomato and cucumber salad with crisp kos lettuce and lemon oregano dressing

Buffet Menu 2 | \$51.50pp

Shaved meats, marinated fetta and olives with trio of homemade dips and Turkish bread

Seared eye fillet of beef with pesto roast pumpkin, eggplant, red onion and cherry tomatoes

Shredded coconut chicken with broccoli, baby spinach, coriander and Thai basil dressing

Pearl cous cous with chickpeas, green lentils, beetroot and parsley with a lemon tahini dressing

Mixed garden salad with baby leaf, croutons and balsamic vinaigrette

Crusty bread

Vegetarian Buffet Menu 2 | \$66.00 pp

Assorted Dips / Breads / Crackers / Olives / Cheese

Herbed crusted eggplant Schnitzels

Puy lentils / Red Peppers / Goats Curd / Beetroot -can be reheated on board or served as a salad

Shiitake Mushroom Ragout / Baby potatoes / Spinach

Roasted Root Vegetables / Sweet Peas / Indian Spiced Tomato Sauce

Quinoa / Charred Broccolini / Halloumi

Rocket Pine nut salad / Balsamic

Bread / Butter

Canape Menus

Minimum Order: 10

Our canape selection is ideal for guests who would prefer to have food served throughout the charter. Each course is brought around to each guest on the boat. Depending on the number of guests and the length of the charter we may recommend an additional wait staff to assist with service.

Light Canapes, 6 Pieces| \$33pp

Cherry tomato tart tartin / Persian cheese / basil (V) (GF)

Grilled asparagus / prosciutto / Persian Feta (GF)

Slow cooked ocean trout / chives / fennel (GF)

Peking duck / sesame crepes / shallots / hoi sin

Beef fillet / onion jam / brioche crouton

Prawn and coriander prawn parcels with plum sauce (GF)

Vegetarian Canape Light, 8 Pieces| \$42.50pp

Mushroom arancini / Aioli

Vegetarian Rice Paper Rolls / Coriander Chili

Asian Steamed Dumplings / Chili Soy

Shiitake Taleggio Bruschetta

Caramelized Onion Blue Cheese Frittata

Malaysian Curry Puffs

Vegetarian Nicoise Salad
Sliders / Bocconcini / Spiced Eggplant

Silver Canapes, 12 Pieces | \$51pp

Duck pancakes & hoy sin sauce
King prawn cocktail with lemon & dill aioli
Portobello mushroom & taleggio bruschetta finished with aged balsamic
Lamb chermoula with rosemary yoghurt
Mini beef wellington bites with mushroom duxelle
Ocean trout with nicoise salad
Buffalo bocconcini & baby heart tomato with basil

(Selection of 12 courses in total)

Gold Canapes, 12 Pieces | \$60pp

Peeled king prawns with saffron, lime aioli
Peking duck rolls with cucumber and hoi sin
Truffled mushroom tartlet with parmesan
Teriyaki chicken skewers Thai red vegetable curry puffs
Moroccan lamb and preserved lemon pastries
Braised Angus and Coopers stout pie with dipping sauces

(selection of 12 courses in total)

Vegetarian Gold Canapes, 12 Pieces | \$66pp

Mushroom arancini / Aioli
Vegetarian Rice Paper Rolls / Coriander Chili
Asian Steamed Dumplings / Chili Soy
Shiitake Taleggio Bruschetta
Caramelized Onion Blue Cheese Frittata
Malaysian Curry Puffs
Vegetarian Nicoise Salad
Sliders / Bocconcini / Spiced Eggplant
Salt Pepper Tofu Food pails
Spinach / Smoked Ricotta Phyllo Parcels

Assorted Vegetarian Sushi Rolls

Desert Course: Frangellico Tarts / Macaroons

Platinum Canapes, 14 Pieces | \$72pp

Mini Reuben sandwich, roast beef, sauerkraut, mustard butter & gruyere cheese
Rolled smoked ocean trout omelette with horseradish cream & salmon roe caviar
Figs wrapped in Serrano Prosciutto & ST Agur drizzled with black truffle honey
Prawn & scallop cocktail with finger lime aioli
King fish, foie gras & hazelnut praline spoon
Sticky maple pork with fresh apple
Lobster, potato & caviar salad
Dipping sauces and condiments

(Selection of 14 courses in total)

Seafood Options

Platters must be ordered with other main course menu items, or subject to \$400 minimum order.

Oysters Lovers, 12 pieces | \$70

Selection of one dozen seasonal pacific, Sydney rock or oversize pacific oysters served with Champaign shallot & caviar ponzu dressings

Oysters, Prawns and Smoked salmon, 30 pieces | \$144

Sydney Rock or Pacific oysters

Peeled king prawns

Tasmanian smoked salmon, served with traditional accompaniments and buttermilk blinis

Gold Seafood Platter | \$65pp min Two

Fresh from the sea, Crystal Bay prawns, Coffin Bay oysters, Sashimi of salmon, BBQ Octopus & Smoked salmon.
Side salad of watermelon, Rocket & fetta. Includes Dipping sauces and condiments

Deluxe Seafood Platter | \$90pp min Two

Sushi platter to start.

Fresh from the sea, Crystal Bay prawns,

Coffin Bay oysters,

sashimi of tuna & salmon,

king fish ceviche,

BBQ Octopus,

Bugs or lobster.

Side salad of Watermelon, Rocket & fetta.

Garden salad with tomato & cucumber.

Includes Dipping sauces and condiments

Starters & Desert Platters

Platters must be ordered with other main course menu items, or subject to \$400 minimum order. Desert and Starter platters are entrée or desert sized portions and should not be considered as meal sized.

Entrée Bread, olives and dips for 10 people | \$107.50

Foursome of house made dips and marinated olives with house grissini and Turkish

Entrée Anti Pasti plate for 10 people | \$159.00

Shaved cured meats, chorizo, marinated fetta and olives with trio of home-made dips and Turkish bread

Premium cheese board for 10 people | \$140.50

Selection of four Australian cheeses with fig and walnut salami, crisp grapes and biscuits

Sweet bites, 20 pieces | \$94.50

[please choose two of the following]

Chocolate brownie squares with orange ganache or,

Honey glazed almond slice or,

Orange and poppy seed cake or,

Raspberry and toasted coconut slice

Fruit Platter with Macarons | \$32.50pp

Exotic fruit & berries served with dipping sauces & a selection of French macarons