



QUAYSIDE CHARTERS

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

Silver Spirit Menu

Canape Menu

Option 1: 4 canapés plus 2 premiums \$50pp

Option 2: 5 canapés plus 3 premium \$66pp

Option 3: Build your own menu canapés \$8pp each Premium \$12pp each

Canapés

Caprice skewers; cherry tomatoes, bocconcini and basil with balsamic (v) (gf)

Crumbed mozzarella balls with tomato salsa (v)

Cocktail spring rolls s/w sweet chilli (v)

Vine tomato bruschetta with fresh basil and toasted bread (v) (vgn)

Salmon and tequila nacho bites with jalapeno puree

Mini tarts with caramelised onion and goats cheese (v)

Swedish meatballs with minted yogurt

Mini prawn cocktail pappadums

Mini quiche Lorraine and spinach quiches (v)

Tempura prawns with sweet chilli sauce

Cream cheese pretzel bites s/w chives (v)

Chocolate dipped cream puffs (v)

Prosciutto, melon and bocconcini skewers (gf)

Premium Canapés

Selection of sushi

Gourmet mini pastry pies; chunky beef pies or chicken s/w caramelised onions

Mini pork and veal sausage rolls s/w tomato salsa

Garlic prawn skewers (gf)

Fresh pacific oysters (2pp) (gf)

Individual lemon meringue tarts (v)

Individual seasonal glazed fruit tarts (v)

Individual creme brule (v)

Peking duck pancakes with hoisin sauce

Selection of rice paper rolls (v) (gf) (vgn)

Prosciutto, fig and goats cheese crostini

(GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

Silver Spirit Buffet Menus

Cold Buffet Menu

Option 1: 2x Salads or sides, 2x Substantial \$40pp

Option 2: 2x Salads or sides, 1x Substantial, 1x Premium \$50pp

Option 3: Build your own menu, salad/side \$8pp, substantial \$15pp, premium \$18pp

Salad Dishes

Kale, tomato and feta salad (gf) (v)

Roast pumpkin, pine nut and spinach salad with honey balsamic dressing (gf) (v) (vgn)

Wild rocket and shaved parmesan salad (gf) (v)

Baby beetroot, chickpea, spinach and crumbled feta (gf) (v)

Cesar salad with egg, croutons and bacon
Traditional greek salad (gf) (v)
Parsley and quinoa salad with cucumber (gf) (v) (vgn)
Green salad with lettuce, cucumber and shaved carrots (gf) (v) (vgn)
Lebanese cucumbers, snap peas and red onion with lemon zest (gf) (v) (vgn)

Side Dishes

Basil pesto pasta salad s/w bocconcini and sun dried tomato (v)
Creamy smashed potato salad s/w spring onion (gf) (v)
Crunchy coleslaw salad s/w cabbage, carrots and onion (gf) (v)
Buffalo mozzarella, vine ripened tomato and fresh basil (gf) (v)
Fresh tomato bruschetta with basil (v) (vgn)
Garlic bread
Selection of roasted vegetables (gf) (v) (vgn)
Green beans with toasted almonds (gf) (v) (vgn)
Mushrooms sautéed with garlic butter (v) (gf)
Cranberry, cucumber and yoghurt couscous (v) (gf)
Apricot, sultanas, pistachio and sun dried tomato couscous (gf) (v) (vgn)

Substantial Dishes

Selection of sushi
Selection of cold meats; honey glazed ham, roast beef and chicken (gf)
Selection of wraps (v)
Thai chicken s/w beansprouts, Chinese cabbage
Fried rice with pork and vegetables
BBQ chicken (served hot or cold) (gf)
Lemon and herb barramundi (gf)

Premium Dishes

Peeled king prawns s/w thousand island and lemons (gf)
Smoked salmon s/w capers and onion (gf)
Mustard roast beef with aioli (gf)
Moroccan lamb cutlets (gf)
Pulled pork sliders
Grilled salmon fillets (served hot or cold) (gf)
(GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

Silver Spirit BBQ Menus

Sausage Sizzle Menu

\$20 per person

Beef sausages (2pp) (gf)
Onions
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad

Classic BBQ Menu

\$50 per person

Beef sausages (gf)
Tender rump steak
Seasoned chicken wingettes
Onions
Soft fresh bread rolls
Traditional green salad with balsamic dressing
Creamy potato salad
Crunchy coleslaw salad

(GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

Silver Spirit Platter Menus

Antipasto Platter

\$25 per person

Stuffed olives, chargrilled and roast vegetables, assorted sour dough breads, cured meat, brie s/w crackers, nuts and dried fruit, bread sticks, fresh hummus and dips

Raw Platter

\$15 per person

Cucumber, celery, capsicum, carrots, broccoli, cherry tomatoes, sweet peas, asparagus s/w homemade raw hummus (gf) (v)

Cheese Board Platter

\$20 per person

Selection of blue, aged cheddar, triple cream brie, manchego, goats cheeses garnished with crackers, wafers, nuts, grapes and dried fruit (v)

Seasonal Fresh Fruit Platter

\$10 per person

Summer fruits (gf) (v)

Tropical Fruit Platter

\$15 per person

Tropical fruit salad with summer berries (gf) (v)

Dessert Platter

\$15 per person

Assorted macaroons, Dark chocolate and pistachio slice, Chocolate brownies, Passion fruit and coconut slice with cashews and macadamia (v)

Candy Bar

\$20 per person

Assorted cupcakes and doughnuts, wizz fizz, lollipops, m&ms, lollies, life savers, salted caramel, rocky road, popcorn and marshmallows (v)

Seafood platters available on requests at market price

Silver Spirit Other Menus

Breakfast Menu

\$25pp

Croissants (v)

Muffins (v)

Selection of danish pastries (v)

Fresh fruit (v) (gf) (vgn)

Fresh juices (v) (gf) (vgn)

Selection of teas/coffees

Party Menu

\$25pp

Party pies

Sausage rolls

Cocktail spring rolls (v)

Mini quiches (v)

Selection of veggies and dip (v) (gf) (vgn)

Fruit platter (v) (gf) (vgn)

Customised cakes available on request from \$150

Standard Beverage Package

\$12 per person per hour

Wines

Wolf Blass Eaglehawk Cuvee Brut, SA Wolf Blass Eaglehawk Sauvignon Blanc, SA Wolf Blass Eaglehawk Chardonnay, SA Wolf Blass Eaglehawk Shiraz, SA Wolf Blass Eaglehawk Cabernet Sauvignon, SA

Beers

Tooheys New
Pure Blonde
Light beer

Soft drinks, juices, sparkling water, water, tea/coffees

Cocktail Beverage Package

\$26 per person per hour

Choice of 3 cocktails

The Pirates Mojito

The classic Cuban highball; the mojito. Lime, mint, soda, sugar and white rum

Admiral's Old Fashioned

Keep it simple with an old fashioned; Rye Whiskey, sugar, bitters, garnished with orange

Tom "Crusing" Collins

Simple staple to cruise the harbour; Bombay Sapphire gin, lemon, soda and sugar

Sea Breeze

Feel the wind in your hair with our Sea Breeze cocktail; Belvedere vodka, cranberry juice and grapefruit juice

Captain Morgan Dark 'n Stormy

Set sail with Captain Morgan's spiced rum, ginger ale, mint and lime

Aft Deck Gin

A fretting summer cocktail gin fizz to be enjoyed onboard; St.Germain Elderflower, gin and Prosecco

Raspberry Sorbet Biminis

This is a fun bellini cocktail is perfect for Mother's Day, bridal showers, brunch or just a girls get together. Sparkling rosé, raspberry sorbet and fresh berries

First Mate's Mojito

Our first mates put a twist to the classic cocktail; strawberries, mint and lime with white rum and sparkling wine

Silver Spirit Sunrise

The cocktail that never goes out of style; tequila sunrise. Tequila, orange juice and grenadine with classic garnishes

This menu also includes standard beer, wines, spirits and soft drinks

Beverage Upgrades

Beer Upgrade

Additional \$3 per person per hour

Choice of 2:

Fat Yak Pale Ale
John Boston The Point Pale Ale
5 Seeds Apple cider
Somerbys Pear Cider
Carlton Draught
Super Dry

Wine Upgrade

Additional \$3 per person per hour

Villa Maria Sauvignon Blanc, Marlborough NZ Jacobs Creek Reserve Chardonnay, SA Seppelt Fleur De
Lys NV, SA
Taylors Estate Shiraz, SA
Penfolds Koonunga Hill Cabernet Sauvignon, SA

Champagne Upgrade
Additional \$10 per person per hour

Choice of 1:

Moet & Chandon Brut Imperial
Veuve Clicquot Brut Yellow Label
Mumm Cordon Rouge Brut

Basic Spirits Upgrade
Additional \$4 per person per hour

Smirnoff, Gordons Dry Gin
Jim Beam, Johnnie Walker Red Label and Bundaberg Rum

Premium Spirits Upgrade
Additional \$8 per person per hour

Belvedere Vodka
Bombay Sapphire Gin
Makers Mark Bourbon
Appleton Estate Rum
Chivas Regal 12 Year Whisky

Soft Drink Package
\$4 per person per hour

Soft Drinks
Coca cola
Coke zero
Lemonade
Soda water
Tonic water
Dry ginger
Orange juice
Pineapple juice
Cranberry juice
Tea and coffee