

MV Pearl

At over 80 feet and three levels of European luxury, the Pearl provides Melbourne with an unrivalled setting in which to entertain. The excitement and privacy of your own super yacht experience is a truly unique offering. In 2011, the Pearl underwent a major refurbishment under the creative direction of renowned designer Paul Hecker (Hecker Guthrie). The result is a contemporary, sleek motor yacht unlike any other vessel in Melbourne. Formal dining for 20 on a banquet table or a cocktail party for up to 67 are amongst the many event options. The different levels on board Pearl provide an impressive sense of space. Take in Melbourne city from the sky lounge or simply stroll the beautiful teak decks. The MV Pearl is the premier charter vessel for a day on the water in Melbourne.



Vessel Hire:
Jan –Dec

Minimum 4 hours
\$2500 per hour

Guest Capacity:

Maximum 67 guests

Catering packages

Cocktail Menu

Includes Canapé Menu and beverage selection served continuously for event duration

catering price on application

Footwear

To prevent damage to the timber decks, please wear soft soled, non-marking deck shoes, or feel free to go barefoot.




QUAYSIDE CHARTERS

Ph: 1300 721 543

www.boatcruisemelbourne.com.au
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MV Pearl Cocktail Menu

Canapés

Please select 3 cold and 3 hot items

Cold

Natural oysters with ruby grapefruit dressing
Morton bay bug spoons with an Asian slaw
Pulled pork shredded apple & chipotle rolls
Seared scallop with pea puree and chorizo crumble
Mini fillet steak sandwiches with horseradish cream
Peeled prawns with curry mayonnaise
Thai chicken salad in cones with crispy shallots
Teriyaki seared tuna with wakame salad and
Black sesame
Cured ocean trout, pickled beetroot & feta crumble on blini

Hot

Peking duck
Mini beef and guinness pies
Crab and corn cakes with wasabi mayo and salmon pearls
Sticky beef brisket baozi with sweet corn chilli salsa
Leek, asparagus & lemon feta tarts
Semi dried tomato & feta puff pastry tart
Shepherds pie with green pea mash
Honey baked ham, cheese, mustard and rocket piadina's



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Fork

Select one fork dish for a three or four hour event

Select two fork dishes for a five hour event

*Should you wish to offer more variety or add fork dishes please select below \$10.00 per item per person

Hoi sin duck salad with orange, ginger, mint & crispy shallots

Atlantic flaked salmon, nicoise & creme fraiche

Wild mushroom risotto fresh reggiano and pesto

Slow cooked salt bush lamb, pomegranate, couscous greek lemon yoghurt

Tempura flathead, shoe string fries, lime & chilli aioli

Fusilli with slow cooked duck ragu, parmesan

Sweet

Select one dessert item for a three or four hour event

Select two dessert items for a five hour event

A selection of miniature ice creams

Deconstructed cheese cake, cherry jam

Key lime meringue pie

Mango & coconut crumble

White chocolate mousse with raspberries and persian fairy floss

Passion fruit curd tart

Tiramisu cup

Optional Extra**Cheese Board Selection \$15.00 per person**

Please select three of the below cheeses

Jindi triple brie

Paddock rind wash

Milwa blue

Maffra cloth handmade cheddar

Provolone

Piccante pecorino

Served with quince paste, muscatels and crunchy baguette



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Beverage Package

Mumm French champagne (France)

Perle rose (France)

Vavasour sauvignon blanc (NZ)

Pikes clare valley riesling (SA)

Peroni nastro azzuro

Peroni leggaria (light beer)

Santa vittoria mineral water,

Orange juice and soft drinks

Espresso coffee and selection of teas

Upgrades Available

upgrades available

Full bar - selection of spirits - \$15 per person

Aperol spritz - \$5 per person

Vodka bloody mary - \$15 per person

Espresso martinis - \$15 per person



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