

Coast

Suncoast 65



140

Passengers

\$1100

Minimum Hourly Rate

Sydney

Location

Experience unparalleled Sydney Boat Hire on COAST, an exquisite Catamaran that sets new standards for luxury and comfort. Docked at Sydney's elite Superyacht Marina in Rozelle, this modern catamaran is crafted from top-of-the-line materials and features an ultra-stable platform. Our expert staff ensure you have an unforgettable maritime experience.

COAST boasts four distinctive entertainment zones, each designed for optimal enjoyment: the main deck salon, main deck aft, and a weatherproof upper deck. Whether you're socializing or simply taking in the views, you'll find a space that's just right for you.

Elevate your auditory experience with our BluOS controller, amps, and speakers. This major AV enhancement delivers unparalleled, crystal-clear sound quality, compatible with any device and all music streaming platforms.

Whether you're planning an intimate gathering or a large-scale event, COAST can accommodate it. With a capacity of 25-80 guests for buffet dining and up to 150 guests for canapes and stand-up socialising, the possibilities for hosting events on COAST Catamaran are truly limitless. Book your Sydney Boat Hire with us today to explore these incredible features.

SURVEYED FOR 150 GUESTS

Cocktail - 140 guests (transfers 150) (up to 93 for Manly)

Seated Buffet - Best up to 75 guests (80 if needed or casual 100)



Coast

Charter Rates



BOAT HIRE RATES

All inclusive of Captain, Deck Hand,
Chefs & Galley Hands are not included

Peak Season Rates

November

Friday – Saturday: Hourly Rate: \$1,350.00
Minimum Spend: \$15,000.00

Minimum Hire: 4 hours (4-hour charter) : Cost for 4-hour charter: \$5,400.00

Sunday – Thursday: Hourly Rate: \$1,250.00
Minimum Spend: \$8,000.00

Minimum Hire: 3 hours (3-hour charter) : Cost for 3-hour charter: \$3,750.00

December

Thursday - Friday – Saturday: Hourly Rate: \$1,500.00
Minimum Spend: \$17,000.00 (not including entertainment)

Minimum Hire: 4 hours (4-hour charter) : Cost for 4-hour charter: \$6,000.00

Sunday - Wednesday : Hourly Rate: \$1,300.00
Minimum Spend: \$14,000.00
Minimum Hire: 4 hours (4-hour charter) : Cost for 4-hour charter: \$5,200.00

High Season Rates

January, February, March

Friday – Saturday: Hourly Rate: \$1,350.00
Minimum Spend: \$14,000.00
Minimum Hire: 4 hours (4-hour charter) : Cost for 4-hour charter: \$5,400.00

Sunday – Thursday: Hourly Rate: \$1,250.00

Minimum Guests: 30
Minimum Hire: 2 hours
Charter Options
4-hour Charter: \$5,000.00
3-hour Charter: \$3,750.00
2-hour Transfer: \$3,000.00 minimum

Shoulder Seasons Rates

April, May, September, October

Friday – Saturday: Hourly Rate: \$1,300.00
Minimum Guests: 30

Minimum Hire: 4 hours (4-hour charter) : Cost for 4-hour charter: \$5,200.00

Sunday – Thursday : Hourly Rate: \$1,250.00
Minimum Guests: 30

Minimum Hire: 2 hours
Charter Options
4-hour Charter: \$5,000.00
3-hour Charter: \$3,750.00
2-hour Transfer: \$3,000.00 minimum

Low Season Rates

June, July, August (Excluding Vivid)

Saturday : Hourly Rate: \$1,100.00

Minimum Hire: 4 hours (4-hour charter)
Cost for 4-hour charter: \$4,400.00
Minimum Guests: 30 or minimum spend POA (Price on Application)
Minimum Hire: 3 hours

Sunday – Friday : Hourly Rate: \$1,050.00

Minimum Guests: 30
Minimum Hire: 2 hours
Charter Options
4-hour Charter: \$4,200.00
3-hour Charter: \$3,150.00
2-hour Charter: \$2,800.00 minimum
Vivid Rates (Minimum 3 hours)
3-hour Charter: \$5,000.00
4-hour Charter: \$5,500.00





Coast

Charter Rates

Wharf Fees

City Wharfs

- Charge: \$100 each time
- Pick Up and Drop Off: \$200.00
- Extra Travel Time: Charged for wharfs outside the CBD (price on availability).
- Please check with us for recommended wharfs.

Staffing Costs

Rates do not include public holidays, which incur an additional 50% rate on wait/bar staff and chef only.

Chef and Galley Hand

10 - 30 Guests:

- 1 Chef @ \$550.00
- Total: \$550.00

30 - 50 Guests:

- 1 Chef @ \$550.00
- 1 Galley Hand @ \$400.00
- Total: \$950.00

51+ Guests:

- 2 Chefs @ \$550 each
- Total: \$1,100.00
- Any additional hours charged at \$70 per hour.

Wait and Bar Staff

- Minimum 4-hour Charter: \$300.00
- Additional Hours: \$50 per staff per hour
- Recommended Staffing: Approximately 1 wait/bar staff to every 10 guests

Staffing Recommendations

- **30-40 Guests:** Minimum 3 Staff (Buffet Dining Requires 4 Minimum)
- **41-60 Guests:** 4 Staff
- **61-80 Guests:** 5 Staff
- **81-100 Guests:** 6 Staff
- **101-120 Guests:** 7 Staff
- **121-150 Guests:** 8 Staff

Security

- If Required: \$400.00
- Additional Hours: \$65 per staff per hour

Entertainment Options

Included Equipment

- iPod Connectivity: Through our Bose stereo system.
- Speakers: Throughout all areas of the vessel, Spotify streaming connected.
- Microphone: 1 x Cordless Sennheiser microphone (speakers throughout all areas of vessel).

Entertainment Hires

DJ Services

DJ: From \$1000 - Wedding DJ/MC \$1700 (Public Holidays POA)
BYO DJ - \$100 (includes parking at marina when available)

Live Musicians

- Duo (Singer and Guitarist): Price on request
- 4-piece Bands: From Classical Quartet to Rock & RnB. Please specify preferences for a quote.

Other Entertainment Options

- Magician: Price on request
- Casino: Price on request
- Laser Clay Shoot: Price on availability

Laser clay pigeon shooting can accommodate up to five shooters at a time and can be played on the upper deck of the vessel.

Additional Notes

- BYO Entertainment: Incurs a \$100 surcharge fee for bumping in and out.

Compliance

COAST adheres to the "Charter Vessel Code of Conduct" operations of NSW Maritime.

Bonds - \$2,000

Deposits - 50% on all cruises

BYO FOOD

BYO Food Surcharge \$20pp (min \$750 spend)
Max 70 passengers

BYO food needs to be substantial. It must be brought on by platters ready to serve, if any heating up is required a chef charge of \$500 (up to 4 hours) applies.

Allowed – Monday to Thursday
April to October (excluding Vivid and all public holidays)

Not applicable in Nov-March

BYO Cake – \$2 per person surcharge

Coast

Catering Menu



Coast Catering Menus

CANAPE MENUS

Chef Fees

Canapés – up to 30 Guests – 1 Chef – \$500

Canapés – 30 – 50 Guests – 1 Chef – \$500 and one extra galley hand at \$350

Canapés – Over 50 guests 2 chefs \$500 each

CRUISE CANAPÉS

\$55 PER PERSON – PLEASE CHOOSE 6 ITEMS (recommended for 2 hr cruises only)

CAPTAINS CANAPÉS

\$65 PER PERSON – PLEASE CHOOSE 8 ITEMS

COMMODORES CANAPÉS

\$75 PER PERSON – PLEASE CHOOSE 10 ITEMS

Alternatively, individual items are \$8.50

COLD CANAPES

Fresh Market Peeled Prawns with Coast's Thousand Island Sauce (GF)

Fresh Oysters, House Vinegar, Zesty Lemon, Fresh Lime Juice (GF)

Crystal Vegetarian Rice Paper Rolls, Sweet Chilli & Fresh Asian Herbs (VEG, GF)

Crystal Rice Papers of King Prawns, Vegetables & Mint

Fresh Salmon Gravlox on Oven Toasted Crouton

Tataki of Sashimi Grade Tuna Fillet, with Lime, Served on a Ceramic Spoon (\$3 pp extra)

Kingfish Sashimi with Miso Wasabi Dressing Served on a Ceramic Spoon (\$3 pp extra)

Kingfish Ceviche, Cucumber, Shallot Chilly, Herb Served on a Ceramic Spoon (\$3 extra)

Fresh King Prawns with Mango & Chilli Salsa Served on a Ceramic Spoon (GF)

Bruschetta of Goats Cheese, Pear, Herb, Pomegranate Molasses (VEG)

Tartlet of Roasted Pumpkin, Goats Cheese, Caramelised Onion, (VEG)

Grilled Halloumi Naan Bites with Pesto & Heirloom Tomato (VEG)

Bruschetta of Tomato, Feta, Basil with Balsamic Glaze (VEG option)

Marinated Slow Roasted Beef Fillet with Onion Relish Jam & Basil, on Infused Crouton

Peking Duck Crepe with Hoisin Sauce, Shallot & Sesame

Taleggio, Shiitake Mushroom Bruschetta, Pea Tendrils (VEG)

Seafood Tacos of Seasonally available Fish, with Sriracha Mayo Slaw

Smoked Trout Tarts with Red Onion, Bell Pepper, Chilli, Chive

Flame Grilled Sashimi Scallops Cocktail Maki

Wakame Seaweed Cocktail Maki (VEG, GF)

Selection of Sushi Nori Rolls, Tuna, Salmon, Vegetable, Teriyaki Chicken. VEG (V)

Tartlets, Mix of Slow Roasted Tomato and Almond Frangipane with Truffle Goats Cheese & Pepper Leaves/
Roast

Beetroot with Caramelised Onion, Goats Cheese, Walnuts, Chives & Truffle Oil (VEG)



Coast

Catering Menu



WARM CANAPES

- Crab Spring Rolls Served with Chilli Salt and Soy Sauce
- Indian Pakora Vegetable, Cauliflower, Eggplant, Zucchini Fresh Spinach (GF, VEG, V)
- Thai Chilli Chicken Bamboo Skewers with Satay Sauce (GF)
- Popular Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak & Vegetarian
- Traditional House Mini Sausage Rolls with Tomato Sauce
- Selection of Supreme & Vegetarian, Mini Pizza (VEG)
- Selection of French Quiche Loraine, Spinach, Feta & Provençal (VEG)
- Selection of Aranchini, Lightly Fried, (Mix of 3 Types or Choose Individual:-)
- Three Cheese / Mushroom & Pea Truffle Oil & Herbs, (VEG,) /Roasted Pumpkin, (V) (VEG) (GF)
- Popular Lebanese Lamb Kofta, Grilled & Roasted Served with Tzatziki Sauce (GF)
- Middle Eastern Cheese Sambousek Pomegranate Molasses
- Pork & Veal Meatballs in Sticky Glaze (GF)
- Crispy Asian Vegetable Spring Rolls (VEG)
- Asian Vegetable Wontons (VEG)
- Pork & Cabbage Dumplings with Soy
- Panko Prawns Lightly Fried with Fresh Chilli Soy
- Rice Paper Prawn Twister Lightly Fried with Chilli Soy (GF)
- Tempura Mediterranean Flower with Goats Cheese & Sun Dried Tomato

SUBSTANTIAL CANAPÉS

Maximum of 2 Per Chosen Menu

- Sliders (GF Buns available)
- Slow Cooked Smoked Beef Brisket with Gherkins, Japanese Slaw, in a Milk Bun
- Gourmet Beef Slider, Cheese Tomato Relish & Sweet Mustard in a Milk Bun
- Vegetarian Slider of Chickpea & Falafel Garlic Aioli in a Milk Bun (VEG)
- Crab Cake Slider Californian Style, Blue Swimmer Crab Meat, Spring Onion & Peppers in a Milk Bun
- Chicken Schnitzel Peri Peri Mayo in a Milk Bun
- Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin Olive Oil & Leaf Rocket
- Avocado, Chilli, Tomato on Flat Bread with Salsa Verde
- Finger Sandwiches Mix of all 4:- or Choose Individual
- Chicken, Tarragon, Lemon Mayo & Baby Taso
- Egg Florentine with Tomatoes & Parmesan Cheese,
- Cured Salmon with Dill Creme Cheese, Pickled Onions & Capers,
- Smoked Ham & Aged Cheddar with Tomato Relish & Piccalilli
- Mini Cold Sliders, Mix of all 4:- or Choose Individual
- Free Range Chicken, Mayo Lemon, Iceberg & Parsley
- Jamon Serrano, Fig Jam, Rocket, Brie & Black Pepper
- Roasted Capsicum, Spinach, Hummus, Avocado & Feta (V) (VEG)
- Roasted Beef Provolone, Picked Pear, Avocado Dijon Mayo & Rocket
- Boa Bun, Mix of all 3 :- or Choose Individual
- Chickpea Falafel with Avocado Puree, Crispy Leaf & Garlic Aioli
- Chill Beef Banh Mi With Lemongrass, Cucumbers, Pickles, Mushroom Pate & Sriracha Mayo (DF)
- Prawn Katsuwith Shredded Cabbage & Chive with Yuzu Kewpie Mayo & Bonito Seasoning (DF)

Coast

Catering Menu



NOODLE BOXES

Maximum of 1 Per Chosen Menu

Warm Boxes

Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

Winter Warmers

Pea & Asparagus Risotto with Lemon Extra Virgin Olive Oil, & Parmesan (VEG) (GF)

Wild Mushroom Risotto with 4 Varieties of Mushrooms & Fresh Thyme & Sage (VEG) (GF)

Mango Chicken Curry, Sweet Coconut & Mango Sauce Capsicum & Peas with Rice (GF)

Loaded Veggie, Indian Curry, with Roasted Cauliflower, Sweet Potato, Chickpeas, Eggplant & Lentils (VEG)

Chicken Cashew & Snow Pea Stir Fry, Shallots, Capsicum Coriander, Bok Choy, Oyster Sauce

Thai Sweet Chilli Chicken & Noodle Stir Fry with Bok Choy, Fresh Sliced Red Capsicum, Baby

Corn Carrots Singapore Noodles & Crispy Garnish

Cold Boxes

Chicken Caesar Salad Grilled Chicken, Bacon, Baby Cos Croutons, Boiled Egg

Thai BBQ Chicken Salad, Rainbow Slaw, Bean Sprouts, Cucumber, Rice Noodles Red & Fried Onion –
Mint, & Lime Dressing (DF/GF)

Roasted Tandoori Chicken with Currants & Fresh Herbs & Tomato Kasoundi Pickle (GF)

Poached Chicken Pesto & Avocado Mesclun Salad, Cucumber, Creamy Danish Feta, Walnuts (GF)

Penne Basil Pasta with Sun-Dried Tomatoes, Parmesan & Parsley

Healthy Brown Rice, Quinoa, Chia Seeds, Fresh Vegetables, Almonds & Coconut in an Asian Style Dressing (V)
(VEG)

Beetroot & Black Bean Falafel Salad with Pickled Cauliflower & Lentil Tabbouleh & Tahini Dressing (V) (VEG)

Glass Noodles with Asian Fresh Vegetables & Herbs in a Sesame Oil Dressing (V) (VEG)

DESERT CANAPÉS OPTION

Inclusive as an item with Cruise, Captains and Commodores Canapés Menu or \$8.50 per person as an additional upgrade. We recommend a mix of the below, please custom with any preferences.

Assorted French Style Macarons

Petite Lemon Cheese Cake

Chocolate Salted Caramel Tartlet

Hazelnut Crunchy

Pistachio and Raspberry Slice

Petite Mixed Berry Cheese Cake

Assorted Polenta Cake (GF)

Dark Chocolate & Pecan Fudge Brownie

Mini Pavlova

Assorted Mini Gelato Cones

Note we can custom deserts for gluten free and vegan on request

Coast

Catering Menu



BUFFET MENUS

Chef Fees:

Buffet – up to 30 Guests – 1 Chef – \$500

Buffet – 30 – 50 Guests – 1 Chef – \$500 and one extra galley hand at \$350

Buffet– Over 50 guests 2 chefs \$500 each

V- Vegan; Veg – Vegetarian; DF – Dairy Free; GF – Gluten Free

SILVER BUFFET

\$70 per person(Adult)

\$55 per child(5-12 y/o)

Chef's selection of canapés

3 canapés per person, Buffet of 4 Mains and 3 sides. Dessert

Mains

- Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Flat Parsley, Extra Virgin Olive Oil.
- Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & sliced Onboard with Relishes,
- Seeded & Dijon Mustard
- Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.
- Lightly Battered Flat Head Fish Fillets with Tartar Sauce
- Cocktail Potatoes, Steamed & Roasted with Onions, Herbs & Wilted Baby Spinach
- Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil
- Japanese Slaw with Julienne Carrot, Soy Bean, Aroma Seaweed, Sesame Miso Mayo
- Bakers Basket

Dessert

- Assorted French Style Macarons – (GF) Traditional Mixed
- Assortment of Petit Fours
- Hazelnut Crunchy
- Dense Dark Chocolate & Raspberry Tart
- Pistachio Raspberry and White Chocolate
- Lemon Meringue Tartlet
- Mango & Coconut Tartlet
- Strawberry Bavaroise
- Fruit platter of seasonal fruits & berries.
- Nespresso coffee & tea varieties.
- Please note we can custom any menu to suit your preference.





Coast

Catering Menu

BUFFET MENUS

GOLD BUFFET

\$80 per person (Adult)

\$60 per child (5-12 y/o)

*Chef's selection of canapés – 3 canapés per person
Choose of 5 mains, plus sides. Dessert*

Mains

- Fresh Cooked Peeled Prawns – Seasonal Varieties Served with Lemon Accompaniments
- Aged Angus Grain Fed Eye Fillet, Sealed & Slow Roasted with Tiny Capers, Red Onion, Fat Parsley, Extra Virgin Oil.
- Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes, Seeded & Dijon Mustard
- Breast of Free Range Chicken, Roasted with Blistered Cherry Tomatoes, Chilli, Asparagus Spiced Sauce.
- Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce
- Japanese Slaw, Red and White Cabbage, Julienne Carrot, Soy Beans & Aroma Seaweed with a Roast Sesame and Miso Dressing
- Salad of Rocket Leaves, Parmesan, Extra Virgin Olive Oil
- Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing
- Baker's Basket

Dessert

- Assorted French Style Macarons – (GF) Traditional Mixed
- Assortment of Petit Fours
- Hazelnut Crunchy
- Dense Dark Chocolate & Raspberry Tart
- Pistachio Raspberry and White Chocolate
- Lemon Meringue Tartlet
- Mango & Coconut Tartlet
- Strawberry Bavaroise
- Fruit platter of seasonal fruits & berries.
- Nespresso coffee & tea varieties.
- Please note we can custom any menu to suit your preference

Coast

Catering Menu



BUFFET MENUS

PLATINUM SEAFOOD BUFFET

\$100 per person (Adult) – min 50

\$70 per child (5-12 y/o)

Chef's selection of canapés- 3 canapés per person
Buffet of 5 mains, 4 sides & dessert

Mains

- Freshly Chucked Sydney Rock Oysters, Season Varieties with Lime & lemon wedges
- Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing
- Calamari Salad, Shitake, Coriander, Garlic, Chilli, Ginger, Red Capsicum
- Beer Battered Flathead Fillets with Homemade Tartar Sauce.
- Whole Barramundi Fillets, Deposited & Roasted, Ginger, Garlic Soy Combo Sauce
- Aged Angus Grain Fed Eye Fillet, Sealed & Slow rRoasted with Tiny Capers, Red Onion,
- Fat Parsley, Extra Virgin Olive Oil
- Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing
- Edamame, Feekah & Kale, Lentil, & Seeds in a Fragrant Dressing
- Rich Black Rice Salad with Sweetcorn & Juicy Cherry Tomatoes, Tossed in a
- Light Lime & Coriander Dressing
- Steamed Jasmine Rice
- Baker's Basket

Dessert

- Assorted French Style Macarons – (GF) Traditional Mixed
- Assortment of Petit Fours
- Hazelnut Crunchy
- Dense Dark Chocolate & Raspberry Tart
- Pistachio Raspberry and White Chocolate
- Lemon Meringue Tartlet
- Mango & Coconut Tartlet
- Strawberry Bavaoise
- Fruit platter of seasonal fruits & berries.
- Nespresso coffee & tea varieties.

Please note we can custom any menu to suit your preference

Infants – 1-4 y/o No Charge

All menus can be tailored to your specific requirements





Coast

Catering Menu

GRAZING MENUS & PLATTERS

GRAZING TABLE – \$7.00 per person (minimum of 40 guests)
Honey glazed leg of ham served with assorted breads & condiments
OR

Rare roast beef served with horseradish served with assorted breads & condiments

GRAZING PLATTERS

Platters are able in addition to your chosen Canapé or Buffet Menu
Each platter serves up to 10 people or charged by person with a minimum of 10 persons

Selection of House Made Dips – \$120 or \$12 per person
Trio of Dips, Crackers, Vegetable Crudités & Bread Sticks

Platters

Italian Antipasto Platter
\$150 or \$15 per person

An assortment of meats, olives, tapenades, pesto, artichokes, aubergine, sun-dried tomatoes, parmesan cheese and crusty bread

Middle Eastern Mezze platter
\$150 or \$15 per person

Hummus, Babaganoush, Dolmadas, Felafel, lamb Kofta, Tabouli, herb or garlic flat bread

Chargrilled Vegetable Platter
\$150 or \$15 per person

Red capsicum, eggplant, zucchini, asparagus, baby beet, artichokes and crusty bread

Cheese Platter – \$200 or \$20 per person

Includes an Assortment of Australian and Italian cheeses, Aged Cheddar Washed Rind, Blue, Brie, Goats, Assorted Crackers, French Baguette, Dried Fruits, Nuts, Quince Paste

Smoked Salmon Platter – \$160 or \$16 per person

Salmon, Creme Fraiche, Crusty Baguette, Caper Berries, Red Onion & Cornichons

Fresh Prawns – \$320 or \$32 per person

Seasonally Available Cooked Prawns Peeled to Tail End, Lemon Wedges, Seafood Sauce

Freshly Shucked Oyster Platter – \$300 or \$30 per person

Seasonally available Premium Oysters, Lemon Wedges/ Citrus Mignonette

Hawaiian Poke Salad – \$250 or \$25 per person

Atlantic Salmon, Avocado, Mango (seasonal) Edamame, Daikon, Crunchy Cucumbers on a bed of Marinated Sushi

Rice. Garnished with Seaweed Salad, Pickled Ginger & house Poke dressing

Custom Seafood Platter – Market Price

Morton Bay Bugs, Blue Swimmer Crab, Cooked Prawns, Oysters, Octopus with Lemon Dressing, Smoked Trout & Homemade Tartar Sauce Served on Garden Salad

Assorted Seafood Canape Platter – \$350.00 – 36 bite size pieces

Yarra Valley Salmon Caviar + Herbed Cream Cheese

Avruga Caviar + herbed Cream Cheese

Petuna Smoked Salmon + Avruga Caviar + Herbed Cream Cheese

Cooked Tiger Prawn + Avocado Cream

Hot Seafood Canape Platter – \$120 or \$12 per person

Beer Battered Flat Head Fillets, Panko Prawns, Salt and Pepper Squid with Shoe String Fries

(We can custom this to suit all preferences and budget)



Coast

Catering Menu

Meat Platter – \$200.00 or \$20 per person
Marinated Eye Beef Fillet, Grilled Oven Baked Herb Chicken & Lebanese Lamb Kofta

Italian Pasta Platter – \$150.00 or \$15 per person
Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

SUSHI PLATTERS

Top Grade – \$300 or \$30 pp – 56 Pieces
Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

Regular Japanese – \$200 or \$20 per person – 60 pieces
Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

Sashimi Selection – \$200.00 or \$20 per person
An Abundance of finest Atlantic Salmon, Yellowfin Tuna & Hairamas Kingfish, Finley Sliced Accompanied by Marinated Seaweed, Pickled Ginger, Soy Sauce Wasabi

Salad Platter Choices – \$100.00 or \$10 per person
(Please Ask For Our Full Salad Selections to Suit all Dietary Needs)

- Mixed baby leaves, cherry tomatoes, Spanish Onions, Cucumbers & Avocado.
- Rocket with Shaved Parmesan Cheese, Extra Virgin Olive Oil, Balsamic glaze
- Tabouleh, Continental Parsley with Fresh Crisp Vegetables & burghal Lemon Citrus Dressing
- Japanese Slaw w Mix of Cabbage, Julienne Carrot, Seaweed, Sesame, Miso Mayo Dressing
- Brown Rice, Red Quinoa & Fresh Vegetables in a Refreshing Dressing

Vegetable Platter – \$150.00 or \$15 per person
Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish Onions.

Vegan Platters \$200.00 Minimum Order
Assorted Vegan Platters available on request, Savoury or Desert

Fresh Fruit Platter – \$120.00 or \$12 per person
Seasonal Fresh Fruit

Dessert Platter – Selection of Sweet Treats – \$120.00 or \$12 per person

- Assorted French Style Macarons – (GF) Traditional Mixed
- Assortment of Petit Fours
- Hazelnut Crunchy
- Dense Dark Chocolate & Raspberry Tart
- Pistachio Raspberry and White Chocolate
- Lemon Meringue Tartlet
- Mango & Coconut Tartlet
- Strawberry Bavaroise

Please Note – Minimum Orders May Apply

If you have any dietary requirements, please advise us in advance so that we can ensure that they are catered for. Likewise, please advise of any allergies. Our menu offers items with peanuts, tree nuts, soy, milk, eggs, wheat and shellfish, while we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are free of potential allergens.

All supplies are on availability and may be substituted on the day.



Coast

Beverage Packages



Commodores Selection - \$20.00 pp/ph - Minimum of 3 hours

La Boheme - Cuvee Blanc - Yarra Valley
De Bortoli Prosecco - King Valley
De Bortoli Frizzante Petit Moscato - King Valley
3 Tales - Sauvignon Blanc - Marlborough
The Estate Vineyard - Pinot Gris - Yarra Valley
De Bortoli Organic - Chardonnay - King Valley
The Estate Vineyard - Chardonnay - Yarra Valley
De Bortoli - Deen - Shiraz - VIC
De Bortoli - Deen - Cab Sauv - VIC
The Estate Vineyard - Pinot Noir - Yarra Valley
La Boheme Rose - Yarra Valley

Asahi, Corona, Cascade Premium Light, Hahn Super Dry, James Squire Fifty Lashes, Peroni, Peroni Leggera, Somersby Pear & Apple Cider, Heaps Normal, Zero Heineken, Zero Fifty Lashes

Beer (Zero Alcohol)

Heaps Normal cans, Zero Heineken, Zero James Squire Fifty Lashes

Sparkling (Zero Alcohol)

Fizzerro Sparkling White & Rose

Captains Selection - \$18:00 pp/ph - Minimum of 3 hours

De Bortoli Willowglen - NV Brut
Emeri - Pink Moscato - King Valley
DB Winemakers Selection - Chardonnay
De Bortoli - Dean - Sauvignon Blanc - King Valley
Bella Riva - Pinot Grigio - King Valley
Rose Rose - King Valley
DB Winemakers - Shiraz
De Bortoli Willowglen - Cabernet Merlot

Peroni, Cascade Premium light, Hahn Super Dry, Victoria Bitters, Zero Heineken

All Packages Inclusive of Soft Drinks: (Bottled) Soda, Tonic, Lemonade, Dry Ginger Ale, Lemonade, Sparkling Mineral Water, Coke, Coke Zero, Cranberry Juice, lemon lift, Pineapple Juice, Orange Juice, Apple Juice.

Trending Craft & Imported Beers, Seltzers, upgrades on request additional \$12 pp/ph

No extra charge if already taking an upgrade of spirits package, each item listed must be pre-ordered 7 days prior.

Stone and Wood Pacific Ale
Four Pines Japanese Style Larger Cans
Young Henry's New Towner Cans
Balter XPA cans

Seltzer - Local, Peach, Passionfruit or Lemon
Seltzer - Matos - Ginger Beer, WaterMelon
Seltzer - Ok Sparkling Margarita
Seltzer - Ok Passionfruit Margarita

Welcome Cocktails, on Consumption

Listo Margarita : \$20 each
Aperol Spritz : \$15 each
Coast Cocktail, Fresh Lime, Vodka, Ginger Beer, Soda and Mint : \$20 each
Coast Mock-Tail, Fresh Lime, Ginger beer, Soda and Mint : \$20 each

Non Alcoholic Beverage Package - \$7.00 pp/ph - Minimum of 3 hrs

Assorted Soft Drinks/Juices as above, Sparkling & Still Water, Freshly Brewed Tea and Coffee.
If you wish to include zero beers and wines add \$5 pp/ph normal package rate applies.

SPIRITS

We have a full bar, spirits can also be on consumption with Captain's or Commodores beverage package.

House spirits upgrade 1 taken with a package @\$20.00 pp/ph

Smirnoff Vodka, Tanqueray Gin, Jack Daniels, Jim Beam, Bundaberg Rum, Olmeca Altos Plata Tequila, Balantines Whisky

Top shelf spirits upgrade 2 taken with a package @\$30.00 pp/ph

Belvedere/Grey Goose Vodka, Hendricks/Bombay Sapphire, Gin, Sailor Jerry Rum, Canadian Club Whisky, Johnnie Walker Black Label Scotch, Chivas Regal, Wild Turkey Bourbon, 1800 Tequila, Cointreau, Baileys, Tequila, Kahlua, Fireball

Champagne Upgrades, Minimum 6 bottles POA

Veuve Fourny & Fils: \$130 per bottle (recommended)
Moet & Chandon: \$130 per bottle
Verve Clicquot Brut : \$160 per bottle
Bollinger : \$180 per bottle

TRANSFER BEVERAGE PACKAGES

Applies to Captains & Commodores Selections
Cruise time of 1 - 2 hours

Alternatively transfers can be done on the Consumption Bar Menu on a minimum spend plus staff charges.
High Season Nov/Dec Premium dates Transfer Minimums of 100 Guests Apply.

Cruise Beverages - Transfer Package Captains Selection

1 hour cruise time - \$30 per person
2 hour cruise time - \$45 per person

Commodores Beverages - Transfer Package

Commodores Selection
1 hour cruise time - \$35 per person
2 hour cruise time - \$50 per person

Any beverage upgrades for 1-2 hour charters will be provided on consumption only



Coast

CONSUMPTION BAR / CASH BAR

CONSUMPTION BAR / CASH BAR

Choose from a full range of selected beers, bottled wines, spirits, cocktails and liqueurs. A charge for wait-staff applies of \$300 per staff for a charter of 3-4 hours the number of staff required will be advised at the time of booking. Minimum spends applies. Please advise your preferences.

WHITE WINE	Bottle	Glass
De Bortoli - Deen - Sauvignon Blanc	\$50.00	\$12.00
3 Tales Sauvignon Blanc - Marlborough	\$60.00	\$12.00
DB Winemakers Selection - Chardonnay	\$50.00	
The Estate Vineyard - Chard - Yarra Valley	\$60.00	
The Estate Vineyard - Pino Gris - Yarra Valley	\$60.00	
De Bortoli - Organic - Chard - King Valley	\$58.00	\$12.00
Re-Write the Rules - Chard - Yarra Valley	\$50.00	\$12.00
Bella Riva - Pinot Grigio - King Valley	\$50.00	\$12.00

RED WINE	Bottle	Glass
DB Winemakers Sele - Shiraz	\$50.00	\$12.00
De Bortoli - Willowglen - Cabernet Merlot	\$50.00	\$12.00
De Bortoli - Deen - Shiraz	\$58.00	
De Bortoli - Deen - Cab Sauvignon	\$58.00	
The Estate Vineyard - Yarra Valley - Pinot Noir	\$65.00	

ROSE	Bottle Price
Rose Rose - King Valley	\$54.00
La Boheme - Dry Rose - Yarra Valley	\$62.00



Coast

CONSUMPTION BAR / CASH BAR



SPARKLING	Bottle	Glass
De Bortoli Willowglen - NV Brut	\$50.00	\$11.00
La Boheme - Cuvée Blanc - Yarra Valley	\$60.00	
La Boheme - Cuvée Rose - Yarra Valley (pre order)	\$60.00	
De Bortoli - Prosecco - King Valley	\$52.00	
De Bortoli - Petit Moscato - Pink Moscato	\$50.00	
De Bortolie - Emeri - Moscato	\$45.00	

ZERO ALCOHOL WINES	Bottle Price	Glass Price
Fizzerro - Sparkling White	\$48.00	\$10.00
Fizzerro - Sparkling Rose	\$48.00	\$10.00

(Available on request and availability only)

PREMIUM CHAMPAGNE/SPARKLING	Bottle Price
Veuve Fourny & Fils - NV Blanc de Blancs Premier Cru (Recommended)	\$130.00
Veuve Fourny & Fils - NV Rose Brut Premier Cru (Recommended)	\$130.00
Moet & Chandon Brut	\$140.00
Veuve Clicquot - NV	\$160.00
Bollinger Brut Special Cuvée	\$180.00
Este - Pinot Noir Chardonnay	\$72.00
Janz Premium Cuvée - Tasmania	\$75.00
Divici - Prosecco - (Organic) - Italy	\$65.00
Divici - Prosecco - Rose (Organic) - Italy	\$65.00
La Boheme - Cuvée Rose - Yarra Valley	\$62.00



Coast

CONSUMPTION BAR / CASH BAR

(Available on request and availability only)

PREMIUM WHITE WINES	Bottle Price
Shaw and Smith - Sauv Blanc - Adelaide Hills	\$75.00
Dog Point - Sauv Blanc - Marlborough	\$65.00
Vasse Felix - Classic Dry White - Margaret River	\$65.00
Riorrett – Eastern Ridge - Chardonnay	\$75.00
La Boheme- Riesling - Yarra Valley	\$62.00
Lusatia Park - Chardonnay - Yarra Valley	\$80.00
Rutherglen Estate Pinot Grigio - Rutherglen	\$80.00
La Boheme - Pinot Gris - Yarra Valley	\$60.00

PREMIUM ROSE & RED WINES	Bottle Price
Vonoque Nebbiolo Rose - Yarra Valley	\$65.00
La Boheme - Pinot Noir - Yarra Valley	\$62.00
Handcrafted - Heathcote - Shiraz	\$62.00
Lusatia Park - Pinot Noir - Yarra Valley	\$80.00
Riorret – Lusatia Park - Pinot Noir - Yarra Valley	\$75.00
Rutherglen Estate Renaissance - Shiraz - Yarra Valley	\$75.00
Melba Reserve - Cabernet Sauvignon - Yarra Valley	\$75.00



Coast

CONSUMPTION BAR / CASH BAR

Beer	Bottle
Asahi	\$12.00
Cascade Premium Light	\$12.00
Corona	\$13.00
Hahn Super Dry	\$12.00
James Squire Fifty Lashes	\$13.00
Peroni	\$12.00
Peroni Leggera	\$12.00
Victoria Bitters	\$12.00

Cider	Price
Somersby Apple Cider	\$13.00
Somersby Pear Cider	\$13.00

Mineral Water (Ordered prior to cruise)	Price
Mt Ossa - Still - 750 ml	\$9.00
Mt Ossa - Sparkling	\$9.00

Soft Drinks (Bottled)	Price
Schweppes Mixers (Soda, Tonic, Lemonade, Dry Ginger Ale)	\$4.00
Red Bull Energy Drink	\$9.00
Soft Drinks Lemonade, Sparkling Mineral Water, Coke, Diet Coke, Coke Zero, Cranberry Juice, Lemon Lift, Pineapple Juice, Grapefruit Juice, Tomato Juice, Orange Juice	\$ 4.00

Coast

CONSUMPTION BAR / CASH BAR



TRENDING CRAFT & IMPORTED BEERS, SELTZERS <i>(On request & availability, must be requested 7 days prior)</i>	Price
Stone and Wood Pacific Ale	\$13.00
Four Pines Japanese Style Larger Cans	\$13.00
Young Henry's New Towner Cans	\$13.00
Balter XPA cans	\$13.00
Seltzer - Local - Peach, Passionfruit or Lemon cans	\$13.00
Seltzer - Matos - Ginger Beer, WaterMelon cans	\$13.00
Seltzer - Moondog Fizzier - Guava Splash cans	\$13.00
Seltzer - Moondog Fizzier - Tropical Crush cans	\$13.00
Seltzer - Wayward - Mango	\$13.00
Seltzer - Ok Sparkling Margarita	\$13.00
Seltzer - Ok Passionfruit Margarita	\$13.00
Vodka Cruisers - (please request flavour)	\$13.00

Cocktail <i>(More on request)</i>	Price
Listo Margarita	\$20.00
Aperol Spritz	\$15.00
Coast Cocktail, Fresh Lime, Vodka, Ginger Beer, Soda and Mint	\$20.00
Coast Mock-Tail, Fresh Lime, Ginger beer, Soda and Mint	\$13.00
Espresso Martini	\$22.00





Coast

CONSUMPTION BAR / CASH BAR

SPIRITS

Many more on board, please ask for any preferences

House Spirits : \$12.00

Top Shelf : \$13-\$16

Spirit	Price
Smirnoff Vodka	\$12.00
Tanqueray Gin	\$12.00
Gordons Gin	\$12.00
Jack Daniels	\$12.00
Jim Beam	\$12.00
Bundaberg Rum	\$12.00
Sailor Jerry Spiced Rum	\$13.00
Olmecca Altos Plata Tequila	\$12.00
Ballantine's Whisky	\$12.00
Fire Ball	\$13.00

Spirit	Price
Chivas	\$13.00
Wild Turkey	\$13.00
Maker's Mark	\$13.00
Hendrick's Gin	\$15.00
Bombay Sapphire Gin	\$13.00
Grey Goose	\$15.00
Belvedere	\$15.00
Sambuca	\$15.00
Patron Tequila	\$16.00