



VESSEL HIRE

PEAK SEASON - NOVEMBER

FRIDAY - SATURDAY

4 hours minimum hire
\$15k Minimum spend

\$1,500 per hour

SUNDAY - THURSDAY

3 hours minimum hire
\$8k Minimum spend

\$1,400 per hour

PEAK SEASON - DECEMBER

THURSDAY - SATURDAY

4 hours minimum hire
\$17k Minimum spend (entertainment not included)

\$1,600 per hour

SUNDAY - WEDNESDAY

4 hours minimum hire
\$14k Minimum spend

\$1,400 per hour

HIGH SEASON - JANUARY TO MARCH

FRIDAY - SATURDAY

4 hours minimum hire
\$14k Minimum spend

\$1,500 per hour

SUNDAY - THURSDAY

2 hours minimum hire
Minimum 30 guest

\$1,400 per hour

2 hours charter \$4,000
3 hours charter \$4,200
4 hours charter \$5,600

SHOULDER SEASON - APRIL, MAY, SEPTEMBER, OCTOBER

FRIDAY - SATURDAY

4 hours minimum hire
Minimum 30 guest

\$1,400 per hour

SUNDAY - THURSDAY

2 hours minimum hire
Minimum 30 guest

\$1,350 per hour

2 hours charter \$3,800
3 hours charter \$4,050
4 hours charter \$5,400





VESSEL HIRE

LOW SEASON - JUNE, JULY, AUGUST (EXCLUDING VIVID)

SATURDAY

4 hours minimum hire

Minimum 30 guest or minimum spend POA (Min 3h hire)

\$1,300 per hour

SUNDAY - FRIDAY

2 hours minimum hire

Minimum 30 guest

\$1,250 per hour

2 hours charter \$3,500

3 hours charter \$3,750

4 hours charter \$5,000

VIVID RATES

3 HOUR CHARTER

\$5,500

4 HOUR CHARTER

\$6,000

ADDITIONAL PRICING

WHARF FEE

CITY WHARVES \$100/ visit

PICK UP & DROP OFF \$200

MANLY & MIDDLE HARBOUR \$500/ visit

\$1,000 for both

SECURITY IF REQUIRED

SECURITY \$400

4 hour charter

Any additional hours charged at \$65 per staff

CHEF & GALLY HAND

4 hour charter | Any additional hours charged at \$70 per staff
 Not inclusive of Public Holidays which is plus 50% on wait/bar staff & chef only

CHEFS \$550

GALLEY HAND \$400

10 - 30 Guests 1 Chef = \$550

30 - 50 Guests 1 Chef & 1 Galley Hand = \$950

51+ Guests - 2 Chefs = \$1,100

WAIT & BAR STAFF

4 hour charter | Any additional hours charged at \$50 pr staff
 We recommend approximate 1 wait/bar staff to every 10 guests
 Not inclusive of Public Holidays which is plus 50% on wait/bar staff & chef only

WAIT/BAR STAFF \$350

30-40 Guests - Minimum 3 Staff (Buffet Dining

Requires 4 Minimum)

41-60 Guests - 4 Staff

61-100 Guests - 5 Staff

101- 120 Guests - 6 Staff

121 - 150 Guests - 7 Staff





CANAPE MENU

CRUISE CANAPE | \$60PP

(Not suitable for 4hr cruise)

Selection of 6

CAPTAINS CANAPE | \$73PP

Selection of 8

COMMODORES | \$83PP

Selection of 10

COLD CANAPÉS

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

Potato Rosti with Avocado and Herbs (VEG, GF)

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

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)

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

Grilled Halloumi with Pita Bites, Pesto & Herbs (VEG)

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

Peking Duck Pancake with Hoisin Sauce, Shallot & Sesame

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

WARM CANAPÉS

Crab Spring Rolls Served with Chilli Salt and Soy Sauce

Lightly Fried Zucchini, Sweet Potato (GF, VEG, V)

Thai Chilli Chicken Bamboo Skewers (GF)

Lamb Cutlets French Cut with Chimichurri Sauce (\$3 pp extra)

Popular Petit Flaky Pastry Pies of Chicken, & Traditional Pepper Beef Steak & Vegetarian

Traditional House Mini Sausage Rolls with Tomato Sauce

Selection of Arancini, Lightly Fried, (Mix of 2 Types or Choose Individual:-)

Three Cheese / Bolognese, Porcini Mushroom / Roasted Pumpkin, (V) (VEG) (GF)

Chargrilled Vegetable Bamboo Skewers with oregano oil

Mini wagyu beef wellington served with house-made relish

Chargrilled Beef bamboo skewers with Chimichurri Sauce

Bite Size Samosas with Mint Chutney, Filled with Spiced Potato and Peas

Bite Size Tacos with Panko Prawns & Japanese Slaw

Pork & Veal Meatballs in Sticky Glaze (GF)

Crispy Asian Vegetable Spring Rolls (VEG)

Pork & Chive Dumplings with Soy

Tempura Mediterranean Zucchini Flower with Goats Cheese & Sun Dried Tomato (VEG)

ALTERNATIVELY INDIVIDUAL ITEMS ARE \$10.00 PLUS THE
COST OF A CHEF @ \$550 FOR A MIN OF 4HRS





CANAPE MENU

CRUISE CANAPE | \$60PP

(Not suitable for 4hr cruise)
Selection of 6

CAPTAINS CANAPE | \$73PP

Selection of 8

COMMODORES | \$83PP

Selection of 10

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

Mushroom Slider with Halloumi, Pesto & Rocket Leaf
(VEG) (V Option)

Chicken Schnitzel Peri Peri Mayo in a Milk Bun

Eye Fillet of Beef on Flat Turkish Bread with Extra Virgin
Olive Oil, Tomato Chutney, Caramelised Onion & Rocket

A Take on Fillet of Fish Slider with Crumbed Barramundi
Turkish Bread, with Prosciutto, Mozzarella, Sun-dried
tomato, Pesto & Rocket Leaf

Street Taco with Flat Head Fillet & Spicy Japanese Slaw

Boa Bun, Mix of 2 :- or Choose Individual

Falafel Humous & Avocado Puree

Chill Beef Banh Mi With Lemongrass, Cucumbers,
Pickles, & Sriracha Mayo (DF)

Prawn Katsu with Shredded Cabbage & Chive with Yuzu

Kewpie Mayo & Bonito Seasoning (DF)

Asian Style BBQ Pork with Hoisin & Slaw

DESSERT CANAPÉS

Inclusive as an item with Cruise, Captains and
Commodores Canapés Menu or

\$8.50 per person as an additional upgrade.

Please Choose 2 options for a mix of:

- Assorted French Style Macarons (GF)
- Petite Mango Cheese Cake
- Chocolate Salted Caramel Tartlet
- Hazelnut Crunchy
- Petite Mixed Berry Cheese Cake
- Chocolate & Red Currant Brownie (GF VEGAN)
- Dark Chocolate Rustic Brownie
- Tiramisu Pistachio Saffron
- Mini Pavlova

Assorted Mini Gelato Cones (Also available as an add
on for \$6.50 per person)

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

ALTERNATIVELY INDIVIDUAL ITEMS ARE \$10.00 PLUS THE
COST OF A CHEF @ \$550 FOR A MIN OF 4HRS





CANAPE MENU

CRUISE CANAPE | \$60PP

(Not suitable for 4hr cruise)

Selection of 6

CAPTAINS CANAPE | \$73PP

Selection of 8

COMMODORES | \$83PP

Selection of 10

NOODLE BOXES

Maximum of 1 Per Chosen Menu

Warm Boxes

Beer Battered Fish Fillets with Fries & Citrus Tartar Sauce

Winter Warmers

(Risotto Not recommended for Summer)

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)

Red Thai Chicken Curry with capsicum and bamboo shoots (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 Singapore Noodles Stir Fry with Bok Choy, Red Capsicum, Baby Corn Carrots

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 Diced Danish Feta -

Roasted Walnuts (GF)

Penne Basil Pasta with Blistered Cherry Tomatoes, Ricotta, & Parmesan (VEG)

Falafel Tabouli Salad with Lemon Dressing, Pickle & Minted Yogurt Dressing (V) (VEG)

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

Soba Noodle Salad with, Edamame & Pickled Veg, tossed with Zesty Orange, Ginger Miso (VEG)

ALTERNATIVELY INDIVIDUAL ITEMS ARE \$10.00 PLUS THE
COST OF A CHEF @ \$550 FOR A MIN OF 4HRS





BUFFET MENU

SILVER BUFFET - \$75.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 4 Mains and 4 Sides

Aged Angus Grain Fed Eye Fillet, Seared & Roasted with Rosemary Sea Salt 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, with Moroccan Spices, Roasted with Blistered Cherry Tomatoes.

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Cocktail Potatoes, Twice Cooked with Garlic Herbs

Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze

Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

OPTION:

Swap out any of the Salad Options from our Salad List

Swap out one of the mains for either of:-

Homemade Beef Lasagne

Vegetable Lasagne

Pasta Alla Sorrentina, fresh tomato sauce & mozzarella

Bakers Basket

Desert (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaoise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties





BUFFET MENU

GOLD BUFFET - \$85.00 PP

Chef's Selection of Canapés - 3 per person

Buffet of 5 Mains & 4 Sides

Fresh Cooked Peeled Prawns - Seasonal Varieties Served with Lemon Accompaniments

Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic

Burnt Orange Honey Glazed, Cured & Smoked Premium Leg Ham, Cooked & Sliced Onboard with Relishes,
Seeded & Dijon Mustard

Breast of Free Range Chicken, Roasted with Moroccan Spices & Blistered Cherry Tomatoes.

Barramundi Or Salmon Fillets, Roasted, on Italian Bean Stew and Crispy Kale

Corn Coriander Slaw, with Sweet Corn, Shallots, Black Sesame & an Asian Lime Coriander Dressing

Cocktail Potatoes, Twice Cooked with Garlic Herbs

Salad of Rocket Leaves, Parmesan, Pear, Extra Virgin Olive Oil & Balsamic Glaze

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

OPTION:

Swap out any of the Salad Options from our Full Salad List

Swap out one of the mains for either of:-

Homemade Beef Lasagne

Vegetable Lasagne,

Pasta Alla Sorrentina, Fresh Tomato Sauce, basil & Mozzarella

Lightly Battered Flat Head Fish Fillets with Tartar Sauce

Bakers Basket

Desert (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry pistachio White Chocolate

Strawberry Bavaroise

Nespresso Coffee and Tea Varieties





BUFFET MENU

SEAFOOD BUFFET - \$90.00 PP

Chefs Selection of Canapés - 3 per person

Buffet of 5 Mains and 4 Sides (Minimum 50 Guests)

Fresh Cooked Prawns, Seasonal Varieties, with Coast House Dressing

Salt and Pepper Squid with lemon wedges

Beer Battered Flathead Fillets with Homemade Tartar Sauce.

Barramundi Or Salmon Fillets, Roasted, with Ginger Garlic and Soy with Crispy Kale

Aged Angus Grain Fed Eye Fillet, Seared with Rosemary, Sea Salt & Garlic

Singapore Noodles with Prawns, Chicken or BBQ Pork (please choose)

Vermicelli Noodles with Fresh Vegetables & Herbs in a Sesame Oil Dressing

Japanese Coleslaw with Sesame Kewpie Mayonnaise, & Yuzu Dressing with Fried Shallots

Steamed Jasmine Seasoned Rice

Bakers Basket

Desert, (mix of 3)

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaroise





BUFFET MENU

SALAD LIST

Mixed Baby Leaves, Cherry Tomatoes, Spanish Onions, Cucumbers & Avocado.

Rocket with Shaved Parmesan Cheese, Pear, 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

Indian Lentil & Saffron Rice, Lentils, Spice Roasted Cauliflower, Sultanas, Parsley with Pickle Dressing

Corn and Coriander Slaw, Sweet Corn, Shallot, Black Sesame & Asian Lime Coriander Dressing

Thai Pumpkin Quinoa, Roast Pumpkin, Quinoa, Coconut, Seeds & fresh herbs in a mint dressing

Vermicelli Noodles w Fresh Vegetables & Herbs in a Sesame Oil Dressing

Soba Noodle Salad with Edamame & Pickled Veg, tossed with Zesty Orange Ginger Miso

Black Rice, Beetroot w Walnut and Feta, Black Rice, Pickles Beetroot Walnuts & Feta w balsamic

Potato Salad Steamed Diced Potatoes w Fresh Herbs & Spices in Creamy Full Egg Mayonnaise

Classic Caesar Salad with Cos lettuce, Red Onion, Parmesan, Chives, Croutons, w Creamy Dressing

Strawberry Bavaroise





PLATTERS/GRAZING

GRAZING TABLE - \$12.00PP

Minimum 40 guests

Honey Gazed Ham Served with Assorted Breads and Condiments

PLATINUM CHARCUTERIE PLATTER - \$18PP

Minimum 40 guests

Our finest selection of charcuterie served in a box including:

Mild Salami, Cured Prosciutto, Smooth Chicken Paste, Brie,

Parmigiana, Grilled Vegetables,

Dried/Fresh Fruits, with Bread & Crackers.

PLATTERS

each platter serves up to 10 people or charged by person with a minimum of 10 persons

CHEESE PLATTER - \$350

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

TOP GRADE - ASSORTED NIGIRI SELECTION \$400 (56 PIECES)

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

ITALIAN ANTIPASTO PLATTER - \$350

Includes an Assortment of Meats, Olives, Tapenade, Pesto, Artichokes, Eggplant, Zucchini, Sun-Dried Tomatoes, Parmesan Cheese & Crusty Bread.

REGULAR JAPANESE SUSHI - \$250 (60 PIECES)

Finest Seasonal Seafood, Accompanied with Wasabi Pickles Ginger & Marinated Seaweed, Beautifully presented with Flowers

MIDDLE EASTERN MEZZA PLATTER - \$350

Includes, Hummus, Baba Ganoush, Labneh, Dolmades, Felafel, Lamb Kofta, assortment of pickles, Herb & Garlic Flat Bread.

VEGETABLE PLATTER - \$180.00

Roast Potatoes, Pumpkin, Sweet Potato, Carrots, Baby Beets & Spanish Onions

VEGAN VEGETABLE PLATTER - \$300

Includes Red Capsicum, Eggplant, Zucchini, Asparagus, Sweet Potato Baby Beet, Sun-dried Tomatoes, Artichokes, Vegan Cheese, Dips, & Crusty Bread.

FRESH FRUIT PLATTER - \$235.00

Seasonal Fresh Fruit

SEAFOOD PLATTERS - MARKET PRICE (POA)

Freshly Peeled Large King Prawns with Seafood Sauce

Freshly Shucked Oysters with Vinaigrette or Lemon Wedges

Alternatively Sydney Rock Oysters 100 - 300 Oysters including

Shuckers Service Walking around POA

ITALIAN PASTA PLATTER - \$300.00

Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

AVAILABLE TO ADD TO YOUR CHOSEN MENU.
 (IF THESE ARE INSTEAD OF A CATERED CANAPÉ OR BUFFET
 MENU STAFF CHARGES MAY APPLY)





PLATTERS/GRAZING

DESSERT PLATTERS

each platter serves up to 10 people or charged by person with a minimum of 10 persons

(CHOOSE 2 SELECTIONS, 48 PIECES) - \$350.00

(CHOOSE 3 SELECTIONS, 72 PIECES) - \$525.00

Assorted French Style Macarons - (GF) Traditional Mixed

Hazelnut Crunchy

Mango Cheesecake

Tiramisu Pistachio Saffron

Chocolate & Redcurrant Brownie (Vegan)

Chocolate Salted Caramel Tartlet

Pavlova

Raspberry Pistachio White Chocolate

Strawberry Bavaoise

Alternatively

Pure Gelato Mini Cones Minimum 60 pieces - \$300.00

Assortment of Mango, Mint, Strawberry, Chocolate, Hazelnut

Served Per Person \$6.50 per person

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

**AVAILABLE TO ADD TO YOUR CHOSEN MENU.
(IF THESE ARE INSTEAD OF A CATERED CANAPÉ OR BUFFET
MENU STAFF CHARGES MAY APPLY)**





BEVERAGE PACKAGE

COMMODORES SELECTION

\$24.00 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)

Plus Minus Sparkling White

NON ALCOHOLIC BEVERAGE PACKAGE

\$10.00 PP/PH - MINIMUM OF 4 HOURS

Assorted Soft Drinks/Juices as above, Sparkling & Still Water, Freshly Brewed Tea and Coffee.

If you wish to include zero beers and wines add \$12 pp/ph normal package rate applies.

CAPTAINS SELECTION

\$22.00 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

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

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.





BEVERAGE PACKAGE

WELCOME COCKTAILS, ON CONSUMPTION

Margarita	\$20 each
Aperol Spritz	\$18 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

CHAMPAGNE UPGRADES, MINIMUM 6 BOTTLES POA

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

SPIRITS

HOUSE SPIRITS UPGRADE 1 TAKEN WITH A PACKAGE @ \$20.00 PP/PH

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

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

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 - \$40 per person
2 hour cruise time - \$55 per person

Commodores Beverages - Transfer Package

Commodores Selection

1 hour cruise time - \$50 per person
2 hour cruise time - \$65 per person

***ANY BEVERAGE UPGRADES FOR 1-2 HOUR CHARTERS WILL BE
PROVIDED ON CONSUMPTION ONLY***





CONSUMPTION BAR

WHITE WINE

	BOTTLE	GLASS
De Bortoli - Deen - Sauvignon Blanc	\$60	\$15
3 Tales Sauvignon Blanc - Marlborough	\$65	\$15
DB Winemakers Selection - Chardonnay	\$58	
The Estate Vineyard - Chard - Yarra Valley	\$70	
The Estate Vineyard - Pino Gris - Yarra Valley	\$70	
De Bortoli - Organic - Chard - King Valley	\$62	\$15
Re-Write the Rules - Chard - Yarra Valley	\$58	\$15
Bella Riva - Pinot Grigio - King Valley	\$58	\$15

RED WINE

DB Winemakers Sele - Shiraz	\$56	\$15
De Bortoli- Willowglen - Cabernet Merlot	\$58	\$15
De Bortoli - Deen - Shiraz	\$60	
De Bortoli - Deen - Cab Sauvignon	\$60	
The Estate Vineyard - Yarra Valley - Pinot Noir	\$70	

ROSE

Rose Rose - King Valley	\$65	
La Boheme - Dry Rose - Yarra Valley	\$68	

SPARKLING

De Bortoli Willowglen - NV Brut	\$56	\$15
La Boheme - Cuvée Blanc - Yarra Valley	\$68	
La Boheme - Cuvée Rose - Yarra Valley (pre order)	\$68	
De Bortoli - Prosecco - King Valley	\$57	
De Bortoli - Petit Moscato - Pink Moscato	\$65	
De Bortoli - Emeri - Moscato	\$50	

ZERO ALOHOL WINES

Plus Minus Zero - Sparkling White	\$63	
Plus Minus Zero - Sparkling Rose (on request)		





CONSUMPTION BAR

PREMIUM CHAMPAGNE/SPARKLING

on "request and availability only"

	BOTTLE
Veuve Fourny & Fils - NV Blanc de Blancs Premier Cru (Recommended)	\$130
Veuve journey & Fils - NV Rose Brut Premier Cru (Recommended)	\$130
Moet & Chandon Brut	\$140
Veuve Clicquot - NV	\$160
Bollinger Brut Special Cuvee	\$180
Este - Pinot Noir Chardonnay	\$78
Janz Premium Cuvee - Tasmania	\$78
Divici - Prosecco - (Organic) - Italy	\$72
Divici - Prosecco - Rose (Organic) - Italy	\$72
La Boheme - Cuvée Rose - Yarra Valley	\$68

PREMIUM WHITE WINES

on "request and availability only"

Shaw and Smith - Sauv Blanc - Adelaide Hills	\$80
Dog Point - Sauv Blanc - Marlborough	\$80
Vasse Felix - Classic Dry White - Margaret River	\$75
Riorrett - Eastern Ridge - Chardonnay	\$78
La Boheme- Riesling - Yarra Valley	\$68
Lusatia Park - Chardonnay - Yarra Valley	\$85
Rutherglen Estate Pinot Grigio - Rutherglen	\$85
La Boheme - Pinot Gris - Yarra Valley	\$68

PREMIUM ROSE, & RED WINES

on "request and availability only"

Vonoque Nebbiolo Rose - Yarra Valley \$ 75.00	\$75
La Boheme - Pinot Noir - Yarra Valley \$ 70.00	\$70
Handcrafted - Heathcote - Shiraz \$ 70.00	\$70
Lusatica Park - Pinot Noir -Yarra Valley \$ 80.00	\$80
Riorret - Lusatia Park - Pinot Noir - Yarra Valley \$ 85.00	\$85
Rutherglen Estate Renaissance -Shiraz - Yarra Valley \$ 80.00	\$80
Melba Reserve - Cabernet Sauvignon -Yarra Valley \$ 80.00	\$80

BEER

Asahi	\$13
Cascade Premium Light	\$13
Corona	\$14
Hahn Super Dry	\$13
Hahn Super Crisp (GF)	\$13
James Squire Fifty Lashes	\$13
Peroni	\$13
Peroni 3.5	\$13
Victoria Bitters	\$13
ZERO BEER Asahi, Peroni, Heineken, Fifty Lashes (Heaps Normal \$14)	\$13





CONSUMPTION BAR

CIDER

Somersby Apple Cider

BOTTLE

\$14

MINERAL WATER

(ordered prior to cruise)

Mt Ossa - Still - 750 ml

\$12

Mt Ossa - Sparkling - 750 ml

\$12

SOFT DRINKS

Schweppes Mixers

\$5

(Soda, Tonic, Lemonade, Dry Ginger Ale)

Red Bull Energy Drink

\$10

Soft Drinks

\$5

Lemonade, Sparkling Mineral Water, Coke, Diet Coke, Coke Zero, Cranberry Juice, Lemon Lift, Pineapple Juice, Grapefruit Juice, Tomato Juice, Orange Juice

TRENDING CRAFT & IMPORTED BEERS, SELTZERS

On request & availability 7 days prior

Stone and Wood Pacific Ale

\$15

Four Pines Japanese Style Larger Cans

\$15

Young Henry's New Towner Cans

\$15

Balter XPA cans

\$15

Seltzer - Local - Peach, Passionfruit or Raspberry cans

\$15

Seltzer - Matos - Ginger Beer, WaterMelon cans

\$15

Seltzer - Moondog Fizzier - Guava Splash cans

\$15

Seltzer - Moondog Fizzier - Tropical Crush cans

\$15

Seltzer - Wayward - Mango

\$15

Seltzer - Ok Sparkling Margarita

\$18

Seltzer - Ok Passionfruit Margarita

\$18

Vodka Cruisers - (please request flavour)

\$15

COCKTAILS

More on request

Margarita

\$20

Aperol Spritz

\$18

Coast Cocktail, Fresh Lime, Vodka, Ginger Beer, Soda and Mint

\$20

Coast Mock-Tail, Fresh Lime, Ginger beer, Soda and Mint

\$20

Expresso Martini

\$22





CONSUMPTION BAR

SPIRITS

Many more on board, please ask for any preferences

Smirnoff Vodka
 Tanqueray Gin
 Gordons Gin
 Jack Daniels
 Jim Beam
 Bundaberg Rum
 Sailor Jerry Spiced Rum
 Olmeca Altos Plata Tequilla
 Ballantines Whisky
 Fire Ball
 Chivas
 Wild Turkey
 Makers Mark
 Hendricks
 Bombay Sapphire Gin
 Grey Goose
 Belvedere
 Sambuca
 Patron Tequila

BOTTLE

\$13
 \$14
 \$13
 \$13
 \$13
 \$13
 \$13
 \$13
 \$13
 \$13
 \$14
 \$14
 \$14
 \$15
 \$14
 \$16
 \$16
 \$16
 \$17

