

CRUISE DETAILS

COAST CAN PICK YOU UP AT YOUR PREFERRED CITY WHARVES, OUR MOST POPULAR BEING DARLING HARBOUR. OWNER AND CRUISE DIRECTOR KATE FALCONER WILL PERSONALLY CUSTOMISE A CRUISE TO SUIT YOUR GROUP.

DATES. FRI 23RD MAY - SAT 14TH JUNE 2025

- Multiple Cruise dates are available.
- Catering for 40 to 150 guests on a private charter
- Customise a cruise to suit your group and timings from 5.45 pm onwards, either 2.5 or 3 hour cruises available. (4 hour cruises available on request)

Avoid the crowds and impress your clients as you take in the spectacular Vivid Sydney lights in total comfort—an event that attracts over 1.5 million visitors each year.

Enjoy fresh tasty and substantial food designed by our chef using quality ingredients. Paired with a great selection of drinks, our flexible menu caters to all dietary needs.

Fresh from an interior upgrade, Coast boasts a clean Hampton-style design, fresh flowers, and a warm, ambient atmosphere. Stay cosy with heating inside, and on the covered upper deck, perfect for all weather conditions.

See firsthand why Coast is Sydney's most well-presented charter boat, with hands-on owner-operators, who genuinely care about their guests.

While the boat is stylish and comfortable, its the fresh, high quality food that truly sets us apart on Sydney Harbour.









VIVID PACKAGES

MINIMUM 40 GUESTS, MAXIMUM 150 GUESTS

2.5 HOUR CRUISES

40 Guests	\$278.00 pp
50 Guests	\$248.00 pp
60 Guests	\$238.00 pp
70 Guests	\$229.00 pp
80 Guests	\$220.00 pp
90 Guests	\$209.00 pp
100 Guests	\$204.00 pp
110 Guests	\$196.00 pp
120+ Guests	\$190.00 pp

3 HOUR CRUISES

40 Guests	\$298.00 pp
50 Guests	\$264.00 pp
60 Guests	\$255.00 pp
70 Guests	\$240.00 pp
80 Guests	\$226.00 pp
90 Guests	\$218.00 pp
100 Guests	\$209.00 pp
110 Guests	\$201.00 pp
120+ Guests	\$195.00 pp







MENU OPTIONS

SUBSTANTIAL SUGGESTED MENU:

STATIONS ONBOARDING OF:

Antipasto & Cheese Platter

Assorted meats including salami hot & mild, mortadella, prosciutto and ham of the bone

Mediterranean roasted vegetables eggplant, artichokes, semi dried tomato

Assorted dips

Parmesan cheese, provolone, bocconcini, brie

Crispy breads & crackers

SLIDERS - PLEASE CHOOSE 1:

Crumbed chicken perri perri, baby leaf in a milk bun

Beef sliders with special sauce, cheese and pickles served in a milk bun

Vegetable patties in a milk bun (Veg) (optional GF on request)

A take on fillet of fish slider with crumbed barramundi

NOODLE BOXES - PLEASE CHOOSE 1:

Penne Siciliana - Sicilian style pasta, eggplant, tomato sauce with parmesan spinach & basil

Singaporean style noodles with prawns

Vegetarian chow mein style noodles with bok choy, edamame and sprouts

Revisited bangers and mash with caramelised onion and mushy peas

FROM THE GRILL/OVEN - PLEASE CHOOSE 1:

Chef made spiced chicken skewers

Traditional flaky pastry beef, chicken & vegetarian pies

FROM THE FRYER - PLEASE CHOOSE 1:

Panko prawns served with chili dipping Sauce

Selection of aranchini, pumpkin - (GF) (Vegan), bolognese, four cheese

Asian vegetarian crispy spring rolls with chilli dipping sauce

DESERT UPGRADE IF REQUIRED @\$5 pp extra

Mini pure gelato cones

BEVERAGES OF:

(upgrades of wines available on request or on consumption)

La Boheme - Cuvee Blanc Yarra Valley - Sparkling Wine

Bella Riva Pinot Grigio

De Bortoli - Deen - Sauvignon Blanc

The Estate Vineyard - Chardonnay

De Bortoli Rose Rose

De Bortoli Deen - Shiraz

La Boheme-Pinot Noir

De Bortoli Willowglen Cab Merlot

Zero Fizzerro - Sparkling Wine (no alcohol)

SELECTION OF SOFT DRINKS & BEERS

Asahi, Cascade Light, Corona, Peroni, James Squire Fifty Lashes, Hahn Super Dry, Peroni 3.5, VB, Somersby Apple Cider, Zero Heineken.

(please ask for any other preferences of beers)

WELCOME COCKTAILS ON REQUEST

Aperol Spritz \$16 each additional Margarita's \$20 each additional Coast Spritz - Bloody Shiraz Gin \$20





Upper deck aft





KATE FALCONER
OWNER AND CRUISE DIRECTOR

