

## COAST BOAT HIRE RATES 2025

### Peak Season - November

<b>Friday – Saturday</b>	\$1,350.00 per hour
Minimum spend \$15K	
Minimum hire 4 hours (4 hour charter)	\$5,400.00
<b>Sunday - Thursday</b>	\$1,250.00 per hour
Minimum Spend \$8K	
Minimum hire 3 hours (3 hour charter)	\$3,750.00

### Peak Season - December

<b>Thursday - Friday – Saturday</b>	\$1,500.00 per hour
Minimum spend \$17K (not including entertainment) Minimum hire 4 hours (4 hour charter)	\$6,000.00
<b>Sunday - Wednesday</b>	\$1,300.00 per hour
Minimum spend \$14 K	
Minimum hire 4 hours (4 hour charter)	\$5,200.00

### High Season - January, February, March

<b>Friday – Saturday</b>	\$1,350.00 per hour
Minimum spend \$14K	
Minimum hire 4 hours (4 hour charter)	\$5,400.00
<b>Sunday – Thursday</b>	\$1,250.00 per hour
Minimum 30 guests	
Minimum hire 2 hours	
4 hour charter	\$5,000.00
3 hour charter	\$3,750.00
2 hour transfer	\$3,000.00 Minimum

### Shoulder Seasons April, May, Sept, October

<b>Friday – Saturday</b>	\$1,300.00 per hour
Minimum 30 Guests	
Minimum hire 4 hours (4 hour charter)	\$5,200.00
<b>Sunday – Thursday</b>	\$1,250.00 per hour
Minimum 30 guests	
Minimum hire 2 hours	
4 hour charter	\$5,000.00
3 hour charter	\$3,750.00
2 hour transfer	\$3,000.00 Minimum

# BOAT HIRE RATES 2025

Low Season - June, July August (Excluding Vivid)

<b>Saturday's</b>	\$1,100.00 per hour
4 hour charter	\$4,400.00
Minimum 4 hours	
Minimum 30 guests or minimum spend POA	
Minimum hire 3 hours	
<b>Sunday – Friday</b>	\$1,050.00 per hour
Minimum 30 guests	
Minimum hire 2 hours	
4 hour charter	\$4,200.00
3 hour charter	\$3,150.00
2 hour charter	\$2,800.00 (Minimum)

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## Vivid Rates (Minimum 3 hours)

3 hour charter	\$5,000.00
4 hour charter	\$5,500.00

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## WHARFS

City Wharfs are charged @ \$100 each time

Pick up and drop off \$200.00

Extra travel time is charged to wharfs outside the CBD (price on availability)

Please check with us for recommended wharfs

# STAFFING COSTS 2025

Not inclusive of public holidays which is plus 50% rate on wait/bar staff & chef only.

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## Boat Hire

All inclusive of Captain, Deck Hand,

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## Chefs & Galley Hands are not included

Minimum 4 hour charter

10 - 30 Guests 1 Chef @ \$550.00	\$ 550.00	
30 - 50 Guests 1 Chef @ \$550 & 1 Galley Hand @ \$400.00		\$ 950.00
51+ Guests - 2 Chefs @ \$550 each = \$1,100.00		\$1,100.00

**Any additional hours charged at \$70**

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## Wait and Bar Staff are not included

Minimum 4 hour charter	\$300.00
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**Any additional hours charged at \$50 per staff**

( We recommend approximate 1 wait/bar staff to every 10 guests)

<b>30-40</b>	<b>Guests - Minimum 3 Staff (Buffet Dining Requires 4 Minimum)</b>
<b>41-60</b>	<b>Guests - 4 Staff</b>
<b>61-80</b>	<b>Guests - 5 Staff</b>
<b>81-100</b>	<b>Guests - 6 staff</b>
<b>101- 120</b>	<b>Guests - 7 Staff</b>
<b>121 - 150</b>	<b>Guests - 8 Staff</b>

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Security if required	\$400.00
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Any additional hours charged at \$65 per staff

# COAST CANAPÉS

Cruise Canapés, (not suitable for 4 hr cruise)  
\$55 per person - Selection of 6 items

Captains Canapés  
\$65 per person - Selection of 8 items

Commodores Canapés  
\$75 per person - Selection of 10 items

Alternatively individual items are \$8.50 plus the cost of a chef @ \$550 for a min of 4hrs

We love to assist and customise any menu preferences and can help make a suggested menu for you. Please advise us of your guests and any dietary requirements prior.

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## COLD CANAPÉS

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

Potato Rosti with Avocado and Herbs

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 3 Types or Choose Individual:-)  
Three Cheese / Bolognese, **(VEG)** / Roasted Pumpkin, **(V) (VEG) (GF)**  
Middle Eastern Cheese Pastry Pockets (Sambousek)  
Paneer Tikka Bamboo Skewer Grilled Paneer Cubes Marinated in a Blend of Yogurt & Spices  
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 & Cabbage Dumplings with Soy  
Tempura Mediterranean Zucchini Flower with Goats Cheese & Sun Dried Tomato **(VEG)**

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## 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

## 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)**

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 Singapore Noodles Stir Fry with Bok Choy, Red Capsicum, Baby Corn Carrots

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### 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)**

## DESERT CANAPÉS OPTION

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 \$5 per person)

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

## **SILVER BUFFET - \$70.00 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 Bavaroise

Fruit Platter of Seasonal Fruits and Berries

Nespresso Coffee and Tea Varieties



## **GOLD BUFFET - \$80.00 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, Back 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 Bavaoise

Nespresso Coffee and Tea Varieties

## **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 Bavaoise

Nespresso Coffee and Tea Varieties Beverages,

## SALAD BAR SELECTIONS

*(Please See our Full 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

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

## PLATTERS & GRAZING TABLES

Grazing Table - \$10.00 per person - Minimum 40 guests

Honey Gazed Ham Served with Assorted Breads and Condiments

Platinum Charcuterie Platter - \$16 per person - 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.

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## ADDITIONAL PLATTERS MENU

*Available to add to your Chosen Menu.*

*(If these are instead of a catered canapé or buffet menu staff charges may apply)*

Each Platter Serves up to 10 people or charged by person with a minimum of 10 persons

### Cheese Platter - \$300

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

### Italian Antipasto Platter - \$300

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

### Middle Eastern Mezza Platter - \$300

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

### Vegan Vegetable Platter - \$250

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

### 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

## SUSHI PLATTERS

Top Grade - Assorted Nigiri Selection \$400 - 56 Pieces

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

Regular Japanese - \$200 - 60 pieces

Mix of Cooked & Raw Tuna, Salmon, Chicken & Vegetarian

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## VEGETABLE & FRUIT PLATTERS

Vegetable Platter - \$150.00

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

Fresh Fruit Platter - \$200.00

Seasonal Fresh Fruit

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## PASTA

Italian Pasta Platter - \$250.00

Beef Lasagne, Spinach & Ricotta Cannelloni & Pasta Bake.

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## DESERT

(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

## DESERT - CONT

### Alternatively

**Pure Gelato Mini Cones** Minimum 60 pieces - **\$300.00**

Assortment of Mango, Mint, Strawberry, Chocolate, Hazelnut

Served Per Person **\$5.00 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

## 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

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### 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

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### 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

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### 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.

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## 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 @\$10.00 pp/ph

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

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### Top shelf spirits upgrade 2 taken with a package @\$15.00 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

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### 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.

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### Cruise Beverages - Transfer Package

#### Captains Selection

- 1 hour cruise time - **\$30 per person**
  - 2 hour cruise time - **\$45 per person**
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### Commodores Beverages - Transfer Package

#### Commodores Selection

- 1 hour cruise time - **\$35 per person**
  - 2 hour cruise time - **\$50 per person**
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*\*Any beverage upgrades for 1-2 hour charters will be provided on consumption only\**

COAST 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		
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		
Rose Rose - King Valley	\$54.00	
La Boheme - Dry Rose - Yarra Valley	\$62.00	
SPARKLING		
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 ALOHOL Wines		
Fizzerro - Sparkling White	\$48.00	\$10.00
Fizzerro - Sparkling Rose	\$48.00	

## PREMIUM CHAMPAGNE/SPARKLING

Bottle

*on "request and availability only"*

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

## PREMIUM WHITE WINES

Bottle

*on "request and availability only"*

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

*on "request and availability only"*

Vonoque Nebbiolo Rose - Yarra Valley	\$ 65.00
La Boheme - Pinot Noir - Yarra Valley	\$ 62.00
Handcrafted - Heathcote - Shiraz	\$ 62.00
Lusatica 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

## BEER

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

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

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## MINERAL WATER

*(ordered prior to cruise)*

Mt Ossa - Still - 750 ml	\$ 9.00
Mt Ossa - Sparkling	\$ 9.00

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## SOFT DRINKS

*(bottled)*

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

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## TRENDING CRAFT & IMPORTED BEERS, SELTZERS

*On request & availability 7 days prior*

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

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## COCKTAILS

*More on request*

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

SPIRITS

Many more on board, please ask for any preferences

House Spirits	\$12.00
Top Shelf	\$13-\$16

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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 Tequilla	\$12.00
Balantines Whisky	\$12.00
Fire Ball	\$13.00
Chivas	\$13.00
Wild Turkey	\$13.00
Makers Mark	\$13.00
Hendricks	\$15.00
Bombay Saphire Gin	\$13.00
Grey Goose	\$15.00
Belvedere	\$15.00
Sambucca	\$15.00
Patron Tequila	\$16.00

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