



HIRE RATES

TRANSFERS

BEVERAGES

CATERING

ENTERTAINMENT





## BOAT HIRE RATES 2017 / 18

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### JANUARY - MAY

Hourly rate	\$850.00 per hour
4 hour charter	\$3400.00
Minimum 3 hour charter	\$2550.00

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### JUNE - SEPTEMBER

Hourly rate	\$750.00 per hour
4 hour charter	\$3000.00
Minimum 3 hour Charter	\$2250.00

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### OCTOBER

Hourly rate	\$850.00 per hour
4 hour charter	\$3400.00
Minimum 3 hour charter	\$2550.00

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### NOVEMBER - DECEMBER

Hourly rate	\$995.00 per hour
Minimum 4 hour charter	\$3980.00

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### FRIDAY AND SATURDAY'S IN NOVEMBER AND DECEMBER

Hourly rate	\$1150.00 per hour
Minimum 4 hour charter	\$4600.00

\* Minimum 60 guests apply during this time



## BOAT HIRE RATES 2017 / 18

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(All published prices are subject to change without prior notice.)

### TRANSFER HIRE RATES

For up to 2 hours, after 2 hours normal rates apply.

Up to 80 guests	\$2400.00
80 guests and over	\$2500.00

\* Bareboat cost, all service staff extra

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### WHARF FEES

Pick up and drop off wharf fees apply city wharfs @ \$50 each booking.

\*Additional charges may apply to outer city pick up and drop offs.

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### STAFFING COSTS

**Boat hire** - All inclusive of skipper and deck crew.

**Beverage packages of Captains & Commodores** - All inclusive flat rate of \$225 for all guest numbers.

**Consumption or cash bar** - Staff are not included, additional cost apply at \$225 per bar tender.

**Transfer beverage packages** - Staff are not included, additional cost apply at \$225 per bar tender.

**Non alcoholic beverage packages** - Staff are not included, additional cost apply at \$225 per bar tender.

**Canapé, buffet, platter menu's** - All inclusive flat rate of \$225 for all guest numbers, additional costs apply for cruises over 4 hours.

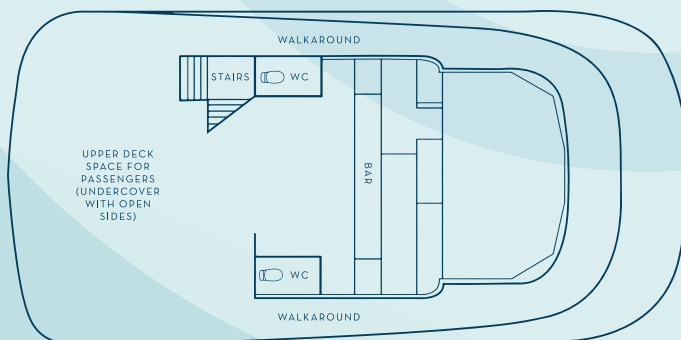
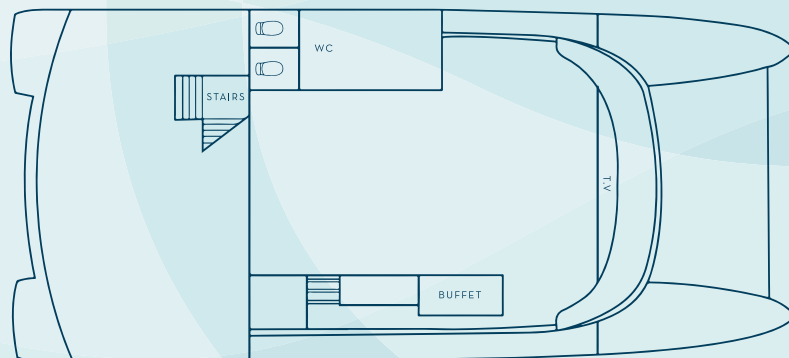
**We recommend 30 guests to 1 wait staff member and 30 guests to 1 bar tender.**

## COAST FLOOR PLAN

Coast is a spacious vessel with various entertainment areas, lower deck and upper deck. The salon area located in the lower deck boasts indoor dining seating up to 60 people accompanied by a polished wood dance floor and couch area. The aft deck can cater for up to 40 people seated, indoor outdoor feel. 360 walk around deck on both levels. Top deck includes bar area.

## SPECIFICATIONS

<b>Builder</b>	Suncoast 65	
<b>Year</b>	2006	
<b>Length</b>	21 Meters (65')	
<b>Beam</b>	8.0 Metres (26')	
<b>Draft</b>	1.5 meters (5')	
<b>Speed</b>	Maximum: 13 knots Cruising: 10 Knots	
<b>Guests</b>	<b>Cocktail Style</b>	135 Guests max
	<b>Cocktail Style - Transfer</b>	150 Guests max
	<b>Buffet Style</b>	90 Guests max
	(Can accomodate casual dining for higher numbers up to 135 guests)	
<b>Guests</b>	<b>Maximum capacity 150</b>	
<b>Crew</b>	up to 10	





## BEVERAGE PACKAGES

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### COMMODORE'S SELECTION - \$15.00 PP/PH (Minimum of 3 hrs)

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Seppelt Salinger Select Cuvee Brut NV - Pinot Noir Chardonnay - Australia

T'Gallant Juliet Pinot Grigio - Australia

Annie's Lane Chardonnay - Claire Valley - South Australia

Matua Valley Sauvignon Blanc - Marlborough NZ

Matua Valley Pinot Noir - Marlborough NZ

Annie's Lane Shiraz - Claire Valley - South Australia

Annie's Lane Cabernet Merlot - Claire Valley - South Australia

Squealing Pig Rose - Central Otago NZ

Crown, Corona, Cascade Premium Light, Hahn Super Dry, Heineken,  
Tooheys Extra Dry, Pure Blonde Premium, Pure Blonde Cider, Strongbow Cider.

### CAPTAINS SELECTION - \$11.00 PP/PH (Minimum of 3 hrs)

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Wolf Blass Eaglehawk Cuvee Brut Sparkling - South Australia

Wolf Blass Eaglehawk Sauvignon Blanc - South Australia

Wolf Blass Eaglehawk Chardonnay - South Australia

Wolf Blass Eaglehawk - Shiraz - South Australia

Wolf Blass Eaglehawk - Cabernet Sauvignon Merlot - South Australia

Cascade Premium Light, Hahn Super Dry, Pure Blonde Premium, Toohey's Extra Dry.



## BEVERAGE PACKAGES

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**NON ALCOHOLIC BEVERAGE PACKAGE - \$7.00 PP/PH** (Minimum of 3 hrs)

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Assorted Soft Drinks, Orange Juice, Sparkling & Still Water, Freshly Brewed Tea & Coffee.

## SPIRITS

**HOUSE SPIRITS UPGRADE 1 @\$10.00 PP/PH**

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Vodka, Gin, Rum, Scotch, Bourbon.

**TOP SHELF SPIRITS UPGRADE 2 @\$12.00 PP/PH**

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Vodka, Gin, Rum, Scotch, Bourbon, Cointreau, Baileys, Kahlua.

## PLEASE NOTE

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### STAFF CHARGES

#### **Beverage packages of Captains & Commodores**

All inclusive flat rate of \$225 for all guest numbers.

#### **Non alcoholic beverage packages**

Staff are not included, additional costs apply at \$225 per bar tender.

**All packages are designed for a ratio of approx 50/50 men and women.**

**Additional charges apply for large groups of males.**



## TRANSFER BEVERAGE PACKAGES

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Applies to Captains & Commodores Selections

Cruise time of **1-2 hours** - inclusive of staff - for a minimum of **60** guests

Add bar tender staff charge of **\$225** - for groups of under **60** guests.

Alternatively transfers can be done on the **Consumption Bar Menu** on a minimum spend of **\$1000** plus staff charges.

High Season Nov/Dec Premium dates Transfer minimums of 100 guests apply.

### CRUISE BEVERAGES - TRANSFER PACKAGE

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#### Captains Selection

1 hour cruise time - **\$20** per person

2 hour cruise time - **\$25** per person

### COMMODORES BEVERAGES - TRANSFER PACKAGE

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#### Commodores Selection

1 hour cruise time - **\$30** per person

2 hour cruise time - **\$35** per person

### PLEASE NOTE

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#### STAFF CHARGES

##### Transfer beverage packages

Staff are not included, additional costs apply at \$225 per bar tender.

**All packages are designed for a ratio of approx 50/50 men and women, additional charges apply for large groups of males.**



## ON 'CONSUMPTION' BAR

A full range of packaged beer, selected bottled wines, spirits and liqueurs. Your choice of beer and wine can also be supplied with this option. \*\*\*A charge for wait-staff applies of \$225 per staff for a charter of 3-4 hours the number of staff required will be advised at the time of booking\*\*\* Minimum spends apply on premium dates.

### WHITE WINE

	Bottle	Glass
Wolf Blass Eaglehawk - Sauvignon Blanc - SA	\$30.00	\$6.00
Wolf Blass Eaglehawk - Chardonnay - SA	\$30.00	\$6.00
Matua Valley Sauvignon Blanc - Marlborough NZ	\$40.00	
T'Gallant Juliet Pinot Grigio - Australia	\$38.00	
Annie's Lane Chardonnay - Claire Valley - SA	\$40.00	

### RED WINE

Wolf Blass Eaglehawk - Cabernet Merlot - SA	\$30.00	\$6.00
Wolf Blass Eaglehawk - Shiraz - SA	\$30.00	\$6.00
Annie's Lane - Cabernet Merlot - Claire Valley - SA	\$40.00	
Annie's Lane - Shiraz - Claire Valley - SA	\$40.00	
Mature Valley - Pinot Noir - Marlborough NZ	\$38.00	

### SPARKLING

Wolf Blass Eaglehawk Cuvee Brut - SA	\$30.00	\$6.00
Seppelt Salinger Select Cuvee Brut NV - Pinot Noir Chard - AU	\$42.00	
Janz Premium Cuvee - Tasmania	\$52.00	
French Champagne on Request - Moët, Mum	\$95.00	

### ROSE

Squealing Pig Rose - Central Otago NZ	\$48.00	
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## HUNGERFORD HILLS AND PREMIUM WINES

on "request and availability only"

Bottle

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Dalliance Sparkling Chardonnay - Pinor Noir - 2010	<b>\$65.00</b>
Tumbarumba Pinot Gris - Classic series - 2013	<b>\$55.00</b>
Tumbarumba Chardonnay - Classic Series - 2013	<b>\$65.00</b>
Tumbarumba Pinot Noir - Classic Series - 2013	<b>\$65.00</b>
Heavy Metal Shiraz Cabernet - Heavy Metal Series - 2013	<b>\$80.00</b>
Vasse Felix - Classic Dry White - Margaret River	<b>\$50.00</b>
Shaw and Smith - Sauvignon Blanc - Adelaide Hills	<b>\$60.00</b>
De Bortoli La Bohme Pinot Noir Rosé - Yarra Valley	<b>\$50.00</b>

"Note any wines, champagnes or beers of your preference can be arranged onboard to purchase with a minimum order and pre-paid for individually"

## BEER

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Cascade Premium Light - <b>\$8.00</b>
Corona - <b>\$9.00</b>
Crown - <b>\$9.00</b>
Hahn Super Dry - <b>\$8.00</b>
Heineken - <b>\$9.00</b>
Pure Blonde - <b>\$8.00</b>
Toohey's Extra Dry - <b>\$8.00</b>

## CIDER

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Strongbow Original - <b>\$9.00</b>
Pure Blonde - <b>\$9.00</b>



## SOFT DRINKS

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### Schweppes Mixers - **\$3.00**

(Soda, Tonic, Lemonade, Dry Ginger Ale)

### Soft Drinks - **\$3.00**

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

## SPIRITS

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First Quality Selection served from - **\$10.00**

## COCKTAILS

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On Request, Our signature **COASTMOPOLITAN** cocktail is popular

## CANAPÉ SELECTION

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### CRUISE CANAPÉ SELECTION - \$40.00 per person

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- Crispy vegetable Asian spring rolls served with dipping sauce (3 pp) 
- Fresh Japanese sushi rolls from Sydney Fish Markets (2 pp) 
- Gourmet mini pies selection of Thai chicken curry, beef ragu or vegetable (VEG option) (1 pp) 
- Salt and Pepper squid (3 pp)
- Spinach & ricotta Aranchini served with pesto (1 pp) 

### CAPTAINS CANAPÉ SELECTION - \$55.00 per person

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Please select 6 of the items listed in the menu below totalling - 12 pieces per person

### COMMODORES CANAPÉ SELECTION - \$70.00 per person

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Please choose 9 of the items listed in the menu below totalling - 18 pieces per person

- Except for the boxed items, please select 1 box to be included in the 9 choices
- Deserts are also included in the 9 items.

### ADDITIONAL UPGRADES @ \$7.00 each

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Choose from our full canapé menu

### PLEASE NOTE




Service staff costs are all inclusive flat rate of \$225 for all guest numbers.

## CANAPÉS MENU

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### COLD CANAPÉS

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Fresh Vietnamese rice paper rolls with vegetables, fresh Asian herbs, sweet lime & chilli   

Fresh peeled prawns with lime mayonnaise

Trio of fresh oysters: red wine vinegar, zesty lemon & capers, fresh lime juice

Fresh salmon ceviche on avocado oven toasted crouton


Tuna tartare with a garlic crouton **(\$2 pp extra)**

Tataki of sashimi grade tuna fillet, with lime, soy crusted in kombu and toasted black and white sesame served on a ceramic spoon **(\$2 pp extra)**

King fish sashimi with miso wasabi dressing served on a ceramic spoon **(\$2 pp extra)**

Asparagus tart with a tomato and parmesan salsa 

Tartlet of spices lamb loin on baba ganoush

Feta & spinach balls with watermelon carpaccio 

Cider marinated slow roasted beef fillet with onion relish jam and basil on baby spinach and garlic infused crouton

Peking Duck Pancake with hoi sin sauce, shallot and sesame

Lemon roasted king prawns wrapped with pancetta with a pesto sauce

King prawns with mango & chilli salsa served on a bamboo stick

Gorgonzola, fig and prosciutto bruschetta **(in season only, please ask)**

Goats cheese and dun-dried tomato profiteroles

 Vegetarian  Gluten Free  Vegan

## CANAPÉS MENU

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### WARM CANAPES

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Atlantic Salmon spring roll served with chilli salt

Toasted Quesadilla of goat's cheese and spinach, smoked Spanish paprika and almond relish & tandoori crusted lamb loin

Grilled Atlantic salmon in knotted bamboo sticks, drizzled with lemon aioli baby spinach leaves

Marinated ancho fresh lime "chicken" OR "prawn" bamboo skewers

Petit flaky pastry pies of chicken and braised leeks OR traditional pepper beef steak

Grilled Spanish style chorizos and coriander prawns on bamboo skewers

Chilli spiced king prawns barbecued with coriander garlic pesto on bamboo skewers

Peanut coconut chicken skewer, with roast peanut, ginger coconut satay sauce

Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried



Pesto and sun dried tomato Arancini lightly fried



### SUBSTANTIAL CANAPÉS

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"Coast" beef, chicken or vegetarian sliders with tomato relish, mustard and caramelized onion

Mini Turkish bread sandwiches of fillet steak, caramelized onion, rocket leaves, garlic aioli, cracked pepper

Spicy chicken slider - spiced grilled chicken, chopped cucumber, shallot, capsicum slaw with crushed peanut & dried fried onion

Beef sliders with gorgonzola and balsamic onion

Spiced lentil slider with Tahini dressing and baby spinach



Steak Sandwich revisited with chilli tomato jam & caramelized leek

Assorted finger sandwiches - chicken, toasted almonds and fresh herbs, smoked salmon cucumber and dill, ham and seeded mustard.



Vegetarian



Gluten Free



Vegan

## CANAPÉS MENU

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### NOODLE BOXES

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Beer batter flat head fillets with fries

Singapore noodles of stir fried BBQ pork & prawns, egg noodles, Chinese cabbage & shallots  
**(Veg option)**



Salad of Thai beef - lime and sugar cured beef fillet, rice noodles, lime leaf, coriander,  
& mint Asian greens lime dressing crunchy fried onions



Traditional chicken Tajine with preserved lemons, green olives & jasmine rice  
**(or couscous as GF option)**



Prawn and peas risotto with lemon oil and parmesan

Thai Style King Prawns served with Asian vegetables & glass noodle



“Shrimp cocktail” of petite ceramic bowls of prawns, tomato aioli & chiffonade of iceberg lettuce

### WINTER WARMER NOODLE BOXES

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Chicken & leek hot pot & mash

Slow cooked lamb ragout served with garlic mash

Dukkha crusted spatchcock cutlet with parsnip mash

Traditional bangers & mash with caramelized onion and red wine jus

Slow braised beef cheeks with wasabi potato puree

**NOODLE BOX UPGRADE - \$7.00 each**

 Vegetarian  Gluten Free  Vegan

## CANAPÉS MENU

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### WINTER WARMERS

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Mini BLAT (Bacon, lettuce, tomato & avocado) in mini Turkish roll

Hamburger Sliders with Cranberry chutney and Swiss Cheese

Shredded ham & Cranberry cigars

Pork & Mushroom Bacon wrapped patties

Savoury scones with double smoked ham & Swiss cheese

Baked Brie, Pear & Pecan bites

Parmesan Cauliflower Bites

Potato Croquette with Prosciutto & Taleggio Cheese

Hot Chocolate with marshmallows



### DESERT CANAPÉ OPTION

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Assorted French style macaroons

Mini Almond and blackberry Pannacotta

Mini lemon and lime pannacotta

Mini hazelnut mousse with honeycomb chocolate

Vanilla ice cream bucket served with berry/lime compote

Petite lemon meringue

Petite Berry Frangipane

Petite seasonal fruit tart

Petite blackberry cheese cake

Assorted Polenta cake



### DESERTS UPGRADE - \$7.00 per person

 Vegetarian  Gluten Free  Vegan

## CANAPÉS MENU

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**GRAZING TABLE - \$7.00 per person (minimum of 40 guests applies)**

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Roaming buffet of honey glazed leg of ham served with assorted breads and condiments

OR

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

## PLATTERS

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Please see our full platters menu for additional choices. Each platter serves up to 15 people or charged by person with a minimum of 15 persons.

**ITALIAN ANTIPASTO PLATTER - \$150.00 or \$15 per person**

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Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, parmesan cheese, bocconcini and crusty Italian bread

**FRESH FRUIT PLATTER - \$120.00 or \$12 per person**

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Seasonal fresh fruit served with dipping chocolate on request

**CHEESE PLATTER - \$150.00 or \$15 per person**

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Selection of Australian and imported cheeses with water crackers and dried nuts and fruits

 Vegetarian  Gluten Free  Vegan



## ADDITIONAL PLATTERS MENU

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Platters available to add to your chosen menu. *(if these are instead of a menu staff charges may apply)*

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

### **ITALIAN ANTIPASTO PLATTER - \$150.00 or \$15 per person**

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

### **MIDDLE EASTERN MEZZE PLATTER - \$150.00 or \$15 per person**

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Hummus, Baba Ghanoush, Dolmades, Felafel, lamb Kofta, Tabouli, herb or garlic flat bread.

### **CHARGRILLED VEGETABLE PLATTER - \$150.00 or \$15 per person**

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

### **ITALIAN PASTA PLATTER - \$150.00 or \$15 per person**

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Beef lasagne, Spinach and ricotta cannelloni and pasta bake.

### **MEAT PLATTER - \$150.00 or \$15 per person**

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Marinated beef fillet, grilled chicken pieces and honey and mustard glazed ham.

### **VEGETABLE PLATTER - \$150.00 or \$15 per person**

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Roast potatoes, pumpkin, kumara, carrots, baby beets and Spanish onions.

### **GARDEN SALAD PLATTER - \$100.00 or \$10 per person**

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Mixed baby leaves, cherry tomatoes, Spanish onions, cucumbers and avocado.  
Or Rocket with shaved parmesan cheese & pear



## SEAFOOD BUFFET PLATTER MENU

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### COLD SEAFOOD PLATTER - Price on application

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Includes blue swimmer crabs, cooked prawns, oysters, octopus with lemon dressing, smoked salmon and homemade tatar sauce served with fresh garden salad.

### HOT SEAFOOD PLATTER - \$150.00 or \$15 per person

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Beer battered flat head fillets, breaded calamari, salt and pepper squid, prawn cutlets and prawn parcels and shoe string chips.

## DESSERT & CHEESE BUFFET PLATTER MENU

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### DESSERT PLATTER - \$150.00 or \$15 per person

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Assorted mini petites, macaroons, mini cannoli.  
(Includes 2 items per person)

### MIDDLE EASTERN DESSERT PLATTER - \$110.00 or \$11 per person

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Baklava walnuts, Baklava pistachio, Baklava flower, Baklava fingers, Kanafa w/pistachio.  
(Includes 2 items per person)

### FRESH FRUIT PLATTER - \$150.00 or \$15 per person

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Seasonal fresh fruit served with dipping chocolate.

### CHEESE PLATTER - \$150.00 or \$15 per person

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Selection of Australian and Italian cheeses with water crackers and dried nuts and fruits.



## SILVER BUFFET - \$65.00 PP

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Chef's selection of canapés - 3 per person

Aged Angus grain fed eye fillet, sealed and slow roasted with horseradish demi glaze.

Bungalow maple glazed, cured and smoked premium leg ham, cooked and sliced onboard with relishes and mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta balsamic reduction and toasted pine nuts.

Baby salad leaves with cherry tomato, avocado and lemon dressing.

*From our chef's suggested menu's please change any salad from our additional salads menu listed below, our baby salad leaves are always included.*

### BAKERS BASKET

### DESSERT

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani, chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

*Please note we can custom any menu to suit your preference.*



## GOLD BUFFET - \$75.00 PP

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Chef's selection of canapés - 3 per person

Fresh cooked prawns - seasonal varieties served with lemon and accompaniments.

Aged Angus grain fed eye fillet, sealed and slow roasted with red onion horseradish soubise and mustard foam emulsion.

Bangalow maple glazed, cured and smoked premium leg ham, cooked and sliced on board with relishes and mustards.

Free range organic chicken, oven roasted with fresh asparagus, cherry tomatoes with a chive veloute sauce.

Whole Atlantic salmon fillets, deboned and roasted, topped with fresh prawns and seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Cumin glazed pumpkin, spinach leaves, Spanish onion, Persian feta and toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

*From our chef's suggested menu's please change any of the 2 salad from our additional salads menu listed below, our baby salad leaves are always included.*

### BAKERS BASKET

### DESSERT

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani, chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

*Please note we can custom any menu to suit your preference.*



## PLATINUM SEAFOOD BUFFET - \$110.00 PP

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Minimum numbers of 40 Guests apply

Chef's selection of canapés - 3 per person

Freshly shucked Sydney Rock oysters, seasonal varieties, lime and lemons wedges.

Fresh cooked prawns, seasonal varieties, with Coast house dressing.

Warm baby octopus salad with chilli garlic dressing.

Beer battered Flat Head fillets with homemade tartar sauce.

Thai style King prawns with Asian vegetables and glass noodles.

Aged Angus grain fed eye fillet, sealed and slow roasted with red onion horseradish soubise and mustard foam emulsion.

Whole Atlantic salmon fillets, deboned and roasted, topped with fresh prawns and seaweed.

Twice cooked chat potatoes, Lyonnaise style (caramelised onion and thyme).

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta balsamic reduction and toasted pine nuts.

Baby salad leaves, cherry tomato, avocado, cucumber with Coast house dressing.

*From our chef's suggested menu's please change any of the 2 salads from our additional salads menu listed below, our baby salad leaves are always included.*

### **BAKERS BASKET**

### **DESSERT**

Selection of cheeses, - washed rind, cheddar, brie, blue served with crostini, water crackers.

Dried fruits and nuts.

Selection of mixed petit four.

Lemon meringue, mixed berry frangipani. chocolate ganache, apple berry crumble, lemon citron, French apple pie and caramel kisses (inclusive of GF option).

Fruit platter of seasonal fruits and berries.

Freshly brewed coffee and tea varieties.

*Please note we can custom any menu to suit your preference.*

## COAST SALADS

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From our chef's suggested menu's please change any of the salads from our additional salads menu, our baby salad leaves are always included.

Classic potato salad with shallots and whole grain mustard mayonnaise.  
(served as a choice from twice cooked chat potatoes)

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, soft Persian feta.

Broccoli flowerette with roasted pine nuts and cherry tomatoes with a yogurt dressing.

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar and preserved lemon.

Mediterranean cous cous.

Classical Greek salad.

Sweet red pepper, roasted artichoke, baby beets, grilled haloumi served with olive tapenade.

Rocket with gorgonzola, pears and spiced pecans.

Salad nicoise, with steamed green beans, quail eggs, cos lettuce, black olives, anchovies and baby potatoes with a Provencal dressing.

Classical Caesar salad.

Quinoa with roasted pumpkin feta, pine nuts and rocket.

Quinoa with kale, mango, avocado, tomato, cucumber and shallots.

Kale with seasonal fruit, almonds and walnuts with organic honey dressing.

*Please note we can custom any menu to suit your preference.*



## HIGH TEA MENU - \$48 PP

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Please choose 2 hot and 3 sweet canapés, finger sandwiches and scones included

### **Finger sandwiches of :**

Atlantic smoked salmon with cream cheese and dill.

Double smoked ham and Dijon mustard.

Poached chicken with fresh herb and almond mayonnaise.

Cucumber with cream cheese and dill.

Assorted mini savoury muffins.

Mini quiche Lorraine.

Mini spinach and cheese quiche.

Mini gourmet sausage rolls.

Mini chicken and leek or beef ragout pies.

Freshly baked scone with cream and jam.

Mini lemon meringue pie.

Mini chocolate éclairs.

Mini white macadamia chocolate brownie.

Mini chocolate Mud Cake.

Inclusive of Freshly brewed coffee, teas, orange juice, sparkling mineral water and Eagle Hawk cuvée brut sparkling.



## FORMAL DINING MENU - \$125 PP

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Available on Application - Maximum passenger numbers apply

### PLATED MENU OPTIONS

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Please select one of the following options:

4 canapés / 1 main / 1 dessert

4 canapés / 2 main / 2 dessert (*alternate drop*)

2 canapés / 1 entrée / 1 main / 1 dessert

2 canapés / 2 entrée / 2 main / 2 desserts (*alternate drop*)

### ENTREE SELECTION

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Beetroot gratin served with micro herbs and horseradish cream.

Prawn cocktail crostini.

Baked ricotta and zucchini slice with roasted tomatoes, peas and truffle oil.

Little Seafood tarts (prawn and crab).

Mushroom, potato and goats cheese tart served with salad green.

Buffalo mozzarella stuffed tomatoes served with prosciutto and baby rocket.

### MAIN COURSE SELECTION

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Zaatar crusted lamb with chickpea and bean salad.

Rack of lamb with rocket cream served with potatoes, green bean and tomatoes.

Sticky pork cutlets with spicy Asian slaw.

Eight hour pork belly with caramelized peanut and chilli relish served with Bok Choy.

Traditional fillet steak served with Dianne sauce, shoestring chips and seasonal vegetables.

Fillet of beef with broad beans and pancetta served on a bed of creamy polenta.

Chicken, spinach and prosciutto roulades served with garlic mash and steamed greens.

Chicken Provencal served with steamed greens and mash.

Crispy salmon on wilted greens.

Grilled swordfish with salsa Verde served with a tomato, mozzarella, basil and crouton salad.





## FORMAL DINING MENU - \$125 PP

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### DESSERT

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Salted macadamia and caramel tart.

Lemon tiramisu.

De constructed Champagne strawberry trifle.

Raspberry and pistachio semifreddo.

Apple and passionfruit crumble served with custard.

Chilled rice pudding with raspberry compote.

Coconut pannacotta served with seasonal fruit.



## ENTERTAINMENT

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iPod connectivity through our Bose stereo system.  
Speakers throughout all areas of the vessel, Pandora streaming connected.  
1 x Cordless Sennheiser microphone (*speakers throughout all areas of vessel*)

### ENTERTAINMENT HIRES

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DJ - from \$550 on availability - with Karaoke \$650  
DJ with Bongos - on availability - \$750  
DUO, Singer and Guitarist on availability \$1,200.00  
SAXOPHONE player on availability from \$600.00  
MAGICIAN - price on request  
CASINO - price on request

**Also available on request:**

4 piece bands. From a Classical Quartet to Rock & RnB.  
Please let us know your preferences and we will quote it.

### LASER CLAY SHOOT \$1,200.00

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Laser clay pigeon shooting can be played virtually anywhere there is an open space.  
A maximum of five clay pigeon shooters can play at any one time. Clay Pigeon Shooting  
can be modified to suit beginners or experts. We host this activity on the upper deck  
of the vessel.

### PLEASE NOTE

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Any BYO entertainment incurs a \$100 surcharge fee for bumping in and out.

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

