



HIRE RATES

TRANSFERS

BEVERAGES

CATERING

ENTERTAINMENT





BOAT HIRE RATES 2018

JANUARY - MAY

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

JUNE - SEPTEMBER

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

OCTOBER

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

NOVEMBER - DECEMBER

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

FRIDAY AND SATURDAY'S IN NOVEMBER

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

* Minimum 60 guests apply during this time

FRIDAY AND SATURDAY'S IN DECEMBER

Hourly rate	\$1250.00 per hour
Minimum 4 hour charter	\$5000.00

* Minimum 60 guests apply during this time



BOAT HIRE RATES 2018

(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

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.

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.

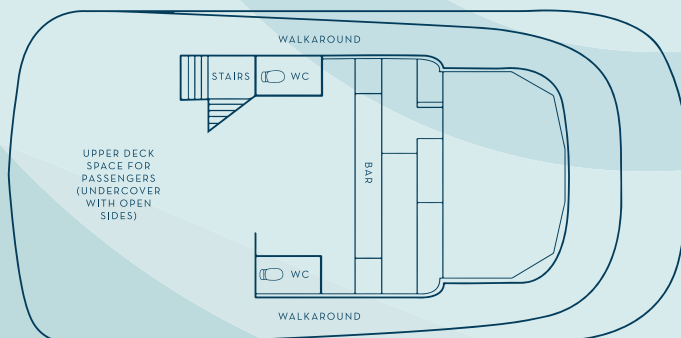
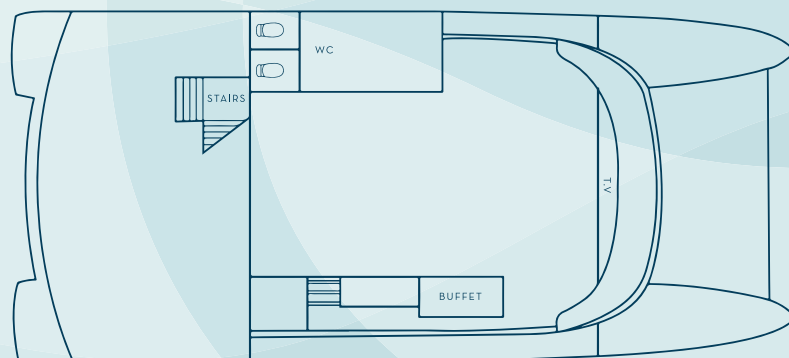
We recommend 30 guests to 1 wait staff member and 30 guests to 1 bar tender.

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

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





BEVERAGE PACKAGES

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

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, Peroni, Pure Blonde Premium, Pure Blonde Cider, Strongbow Cider.

Inclusive of Soft drinks.

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

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.

Inclusive of Soft drinks.



BEVERAGE PACKAGES

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

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

SPIRITS

HOUSE SPIRITS UPGRADE 1 @\$10.00 PP/PH

Vodka, Gin, Rum, Scotch, Bourbon.

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

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

PLEASE NOTE

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

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 - **\$20** per person

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

COMMODORES BEVERAGES - TRANSFER PACKAGE

Commodores Selection

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

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

PLEASE NOTE

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

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

"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

Cascade Premium Light - \$8.00
Corona - \$9.00
Crown - \$9.00
Hahn Super Dry - \$8.00
Heineken - \$9.00
Pure Blonde - \$8.00
Toohey's Extra Dry - \$8.00
Peroni - \$9.00
Fifty Lashes - \$10.00

CIDER

Strongbow Original - \$9.00
Pure Blonde - \$9.00



SOFT DRINKS

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

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

COCKTAILS

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

CANAPÉ SELECTION

CRUISE CANAPÉ SELECTION - \$40.00 per person

Crispy vegetable Asian spring rolls served with dipping sauce (3 pp)	V
Fresh Japanese sushi rolls from Sydney Fish Markets (2 pp)	V
Gourmet mini pies selection of Thai chicken curry, beef ragu or vegetable (VEG option) (1 pp)	V
Salt & pepper squid (2 pp)	
Spinach & ricotta aranchini served with pesto (1 pp)	V
“Coast” beef, or vegetarian sliders with tomato relish & caramelised onion (1 pp)	V

CAPTAINS CANAPÉ SELECTION - \$56.00 per person

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

COMMODORES CANAPÉ SELECTION - \$70.00 per person

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

Choose from our full canapé menu




 Vegetarian  Gluten Free  Vegan

PLEASE NOTE

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

CANAPÉS MENU

COLD CANAPÉS

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 & toasted black & 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 & 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 & basil on baby spinach & garlic infused crouton

Peking Duck Pancake with hoi sin sauce, shallot & 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 & prosciutto bruschetta **(in season only, please ask)**

Goats cheese & sun-dried tomato profiteroles

 Vegetarian  Gluten Free  Vegan

CANAPÉS MENU

WARM CANAPES

Atlantic Salmon spring roll served with chilli salt

Toasted Quesadilla of goat's cheese & spinach, smoked Spanish paprika & 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 & braised leeks OR traditional pepper beef steak

Grilled Spanish style chorizos & 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 & sun dried tomato arancini lightly fried



SUBSTANTIAL CANAPÉS

"Coast" beef, chicken or vegetarian sliders with tomato relish, mustard & 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 & balsamic onion

Spiced lentil slider with Tahini dressing & baby spinach



Steak Sandwich revisited with chilli tomato jam & caramelized leek

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



Vegetarian



Gluten Free



Vegan

CANAPÉS MENU

NOODLE BOXES

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 & 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 & peas risotto with lemon oil & 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

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 & red wine jus

Slow braised beef cheeks with wasabi potato puree

NOODLE BOX UPGRADE - \$7.00 each

 Vegetarian  Gluten Free  Vegan

CANAPÉS MENU

WINTER WARMERS

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

Hamburger Sliders with cranberry chutney & 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

Assorted French style macarons

Mini almond & blackberry pannacotta

Mini lemon & lime pannacotta

Mini hazelnut mousse with honeycomb chocolate

Petite lemon cheese cake

Petite berry frangipane

Petite seasonal fruit tart

Petite mixed berry cheese cake

Assorted polenta cake

Dark chocolate & pecan fudge brownies

White chocolate & macadamia fudge brownies



DESERTS UPGRADE - \$7.00 per person

 Vegetarian  Gluten Free  Vegan



PLATTER MENUS

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

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

OR

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

PLATTERS

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

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

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

Seasonal fresh fruit served with dipping chocolate on request

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

Selection of Australian & imported cheeses with water crackers, dried nuts & fruits

 Vegetarian  Gluten Free  Vegan



ADDITIONAL PLATTERS MENU

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

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

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

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

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

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

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

Beef lasagne, Spinach & ricotta cannelloni & pasta bake.

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

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

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

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

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

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



SEAFOOD BUFFET PLATTER MENU

COLD SEAFOOD PLATTER - Price on application

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

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

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

DESSERT & CHEESE BUFFET PLATTER MENU

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

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

MIDDLE EASTERN DESSERT PLATTER - \$150.00 or \$15 per person

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

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

Seasonal fresh fruit.

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

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



SILVER BUFFET - \$65.00 PP

Chef's selection of canapés - 3 per person

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

Bungalow maple glazed, cured & smoked premium leg ham, cooked & sliced onboard with relishes & 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 & thyme).

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

Baby salad leaves with cherry tomato, avocado & 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

Assorted French Style Macarons - (GF)
Traditional mixed Berry or Lemon bite size cheese cakes
Dense Dark Chocolate & Pecan Fudge Brownie
White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Freshly brewed coffee & tea varieties.

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



GOLD BUFFET - \$75.00 PP

Chef's selection of canapés - 3 per person

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

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

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

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

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

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

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

Cumin glazed pumpkin, spinach leaves, Spanish onion, Persian feta & 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

Assorted French Style Macarons - (GF)

Traditional mixed Berry or Lemon bite size cheese cakes

Dense Dark Chocolate & Pecan Fudge Brownie

White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Freshly brewed coffee & tea varieties.

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



PLATINUM SEAFOOD BUFFET - \$110.00 PP

Minimum numbers of 40 Guests apply

Chef's selection of canapés - 3 per person

Freshly shucked Sydney Rock oysters, seasonal varieties, lime & 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 & glass noodles.

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

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

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

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

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta balsamic reduction & 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 & nuts.

Assorted French Style Macarons - (GF)

Traditional mixed Berry or Lemon bite size cheese cakes

Dense Dark Chocolate & Pecan Fudge Brownie

White Chocolate & Macadamia Fudge Brownie

Fruit platter of seasonal fruits & berries.

Freshly brewed coffee & tea varieties.

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

COAST SALADS

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 & 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 & cherry tomatoes with a yogurt dressing.

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar & 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 & spiced pecans.

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

Classical Caesar salad.

Quinoa with roasted pumpkin feta, pine nuts & rocket.

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

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

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



HIGH TEA MENU - \$48 PP

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

Finger sandwiches of :

Atlantic smoked salmon with cream cheese & dill.

Double smoked ham & Dijon mustard.

Poached chicken with fresh herb & almond mayonnaise.

Cucumber with cream cheese & dill.

Assorted mini savoury muffins.

Mini quiche Lorraine.

Mini spinach & cheese quiche.

Mini gourmet sausage rolls.

Mini chicken & leek or beef ragout pies.

Freshly baked scone with cream & 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
& Eagle Hawk cuvée brut sparkling.



FORMAL DINING MENU - \$125 PP

Available on Application - Maximum passenger numbers apply

PLATED MENU OPTIONS

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

Beetroot gravalax served with micro herbs & horseradish cream.

Prawn cocktail crostini.

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

Little Seafood tarts (prawn & crab).

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

Buffalo mozzarella stuffed tomatoes served with prosciutto & baby rocket.

MAIN COURSE SELECTION

Zaatar crusted lamb with chickpea & bean salad.

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

Sticky pork cutlets with spicy Asian slaw.

Eight hour pork belly with caramelized peanut & chilli relish serve with bok choy.

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

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

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

Chicken Provencal served with steamed greens & mash.

Crispy salmon on wilted greens.

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



FORMAL DINING MENU - \$125 PP

DESSERT

Salted macadamia & caramel tart.

Lemon tiramisu.

De constructed Champagne strawberry trifle.

Raspberry & pistachio semifreddo.

Apple & passionfruit crumble served with custard.

Chilled rice pudding with raspberry compote.

Coconut pannacotta served with seasonal fruit.



ENTERTAINMENT

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

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

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

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.

