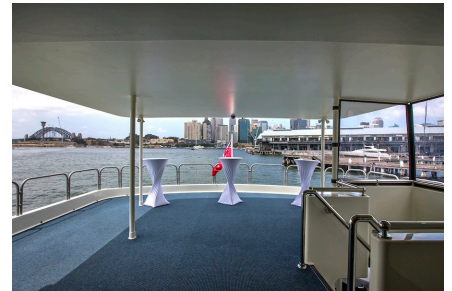


Coast



Coast is superb in its comfort and stability. The elegantly appointed interior and clean spacious layout is sure to please and makes it an impressive choice for functions and social gatherings on Sydney Harbour. The crew have worldly experience and provide exceptional 5 star service.

Specifications

- 65 foot Luxury Catamaran
- Accommodates up to 150 passenger
Up to 75 guests for seated dining
- 2 deck levels
- Large front deck with seating
- Large rear deck on main and upper decks

Special Features

- 40 inch flat screen TV on main deck
- Quality Bose sound system
- PA system with 1 cordless Sennheiser microphone
- Dance floor

Rates

January - October

AU\$900.00 per hour (minimum 3 hours)

November

AU\$1000.00 per hour (minimum 3 hours)

Friday & Saturday

AU\$1150 per hour (minimum 4 hours)

December

AU\$1000.00 per hour (minimum 4 hours)

Friday & Saturday

AU\$1300.00 per hour (minimum 4 hours)

Travel/Wharf fees: AU\$75.00 per docking

Wait staff: AU\$250.00 per wait staff (4 hours)
1 required per 15 guests

Beverages

From AU\$12.50 per person per hour

Beer, red and white wine, sparkling, soft drinks, juice

Upgrades available

City wharves: King Street Wharf, Casino, Towns Place



SYDNEY HARBOUR SPECIALISTS

Coast – Menu

Catering provided by Business Bites

All menus have a minimum order

January, February, March: Minimum 30; **Friday & Saturday:** minimum 50
April – October: Minimum 30; **Friday & Saturday:** minimum 40 (except Vivid)
November & December: Minimum 50; **Friday & Saturday:** minimum 50

Canapés

Cruise Canapé Selection

AU\$42.00 per person

Select 5 items (serves approximately 1.5 per person)

Additional items at \$7 each

Rare Eye fillet steak sandwiches in Turkish bread, rocket leaf

Sliders of slow cooked beef and slaw in a milk bun

Sliders of roast chicken and cos lettuce served in a milk bun

Vegetarian sliders (*Vegan & Gluten Free on request.*) **V**

Crispy vegetable Asian spring rolls served with dipping sauce **V**

Selection of fresh Japanese sushi nori rolls

Gourmet mini pies selection of chicken, pepper beef or vegetable (VEG option) **V**

Lightly fried Salt and pepper squid

Spinach & Ricotta Aranchini served with pesto **V**

Truffled Mushroom Aranchini **V**

Chef made chicken skewers with dipping sauce

Flat Head Fish and shoestring fries in cones

Prawn Got Gee with dipping sauce

Rice paper Vegetarian Rolls with mint

Rice Paper Prawn Rolls

Peeking Duck Pancakes with hoi sin sauce

Crab wontons with dipping sauce

Mini Sausage Rolls with relish and ketchup



Coast – Menu

Captain's Canapé Selection

AU\$56.00 per person

Choose 5 Canapés + 1 Noodle Box (serves approximately 2 per person)

Additional items at \$7 each

Commodore Canapé Selection

AU\$70.00 per person

Choose 8 Canapés + 1 Noodle Box (serves approximately 2 per person)

Additional items at \$7 each

COLD CANAPÉS

Crystal vegetarian rice rolls, sweet chilli and fresh Asian herbs **Veg gf vgn**

Fresh peeled prawns with lime mayonnaise **gf**

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

Fresh salmon gravlax on avocado oven toasted crouton

Bruschetta of goats cheese, honey and marjoram **veg**

Tartlet of spices lamb loin on baba ganoush

Feta & spinach balls with watermelon carpaccio **veg**

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

Peeking Duck Pancake with hoisin sauce, shallot & sesame

Crystal rice papers of king prawns, lychee and mint **gf**

King Prawns with mango & chili salsa served on a bamboo stick **gf**

Goats cheese & sun-dried tomato choux buns **veg**

Taleggio shiitake mushroom bruschetta, pea tendrils **veg**

Frittata of asparagus, feta, semi dried tomato **veg**

Sweet potato and marjoram fritters with sour cream and green chives **veg**

Seafood tacos of seasonally available fish, in a light citrus creme fraiche and avocado

Smoked salmon tarts with horseradish, red onion, sour cream and watercress

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) **gf**

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



SYDNEY HARBOUR SPECIALISTS

Coast – Menu

WARM CANAPÉS

Atlantic Salmon spring roll served with chilli salt

Grilled salmon in knotted bamboo sticks, drizzled ginger garlic sambal **gf**

Mexican chili spiced ancho fresh lime “chicken” bamboo skewers **gf**

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

Grilled Spanish style chorizos & coriander prawns on bamboo skewers smoked paprika aioli **gf**

Coast style Malaysian chicken satay served with roasted peanut coconut sauce **gf**

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

Lamb kefta, grilled and roasted served with garlic tzatziki dipping sauce **gf**

Tandoori crusted chicken skewers , minted yoghurt **gf**

SUBSTANTIAL CANAPÉS

Mini gourmet burger with cheese beef burger , tomato relish and sweet mustard

Chicken burger of crumbed chicken tenderloin perri peri peri mayonnaise in a soft brioche bun

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

Beef sliders of smoked shaved beef, gherkins, slaw, gruyere cheese

Vegetarian sliders of portabella mushroom mozzarella cheese and rocket leaves **veg**

Steak Sandwich revisited with chilli tomato jam & caramelized onion pull apart slow cooked beef, melted cheese

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

Turkey Slider, cranberry and Swiss cheese

Mini FLAT (Feta, lettuce, & avocado & tomato) smashed on a bruschetta **veg**

Turkey Slider, cranberry and Swiss cheese

Cauliflower bites, crumbed and lightly fried, chickpea dipping sauce **veg**



Coast – Menu

NOODLE BOXES AND MORE

Beer battered flathead fillets with fries

Coconut chicken salad, black chili broccolini, shaved coconut, peanuts and fried onions

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

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

Pea and asparagus risotto with lemon oil & parmesan **veg gf**

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

East Indian spiced chicken curry with coconut rice **gf**

Slow cooked lamb ragout served with on harissa chilli couscous **gf**

Thai style red curry vegetable and duck with lychee and Thai basil **gf**

Traditional bangers & mash with caramelized onion & red wine jus **gf**

Slow braised beef cheeks with potato puree **gf**



Coast – Menu

Buffet Menus

Silver Buffet

AU\$65 per person

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley, extra virgin olive oil

Burnt orange honey glazed, cured & smoked premium leg ham, cooked & sliced onboard with relishes & seeded and dijon mustard

Breast of Free Range, roasted with blistered cherry tomatoes, chilli eggplant and cajun spiced sauce

Cocktail potatoes, steamed and roasted with onions, herbs and wilted baby spinach leaves

Mediterranean Vegetable Salad of zucchini, tomatoes, eggplant, red peppers artichoke, asparagus balsamic syrup

Salad of Rocket leaves, pears, Parmesan

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

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.



Coast – Menu

Gold Buffet

AU\$75 per person

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

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley 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, roasted with blistered cherry tomatoes, spiced eggplant and Cajun spiced sauce

Whole Atlantic salmon fillets, deposed & roasted, ginger garlic soy Kombu sauce

Superfood salad of Spinach, kale, blackened broccoli, quinoa, walnuts, baby beets

Salad of Rocket leaves, pears parmesan

Mediterranean Vegetable salad of zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup

Cocktail potatoes steamed and then roasted with onions, herbs and wilted baby spinach leaves

Bakers basket

Dessert

Assorted French Style Macarons - (GF) Traditional mixed

Berry or Lemon bit size cheesecakes

Dense Dark Chocolate & Pecan Fudge Brownie

white Chocolate & Macadamia Fudge Brownie

Fruit platter of season fruits & berries

Freshly brewed coffee & tea varieties.



Coast – Menu

Premium Seafood Buffet

AU\$110 per person

Chef's selection of canapés - 3 per person

Freshly chucked Sydney Rock Oysters, seasonal varieties, lime and lemon wedges

Fresh cooked prawns, seasonal varieties, with Coast house dressing

Calamari salad, shiitake, coriander, garlic, ginger, red capsicum

Beer battered Flathead fillets with homemade tartar sauce.

Thai style King Prawns and seafood salad with Asian vegetables & glass noodles, Thai Basil peanuts

Aged Angus grain fed eye fillet, sealed & slow roasted with tiny capers, cornichon, red onion, flat parsley, extra virgin olive oil

Whole Atlantic salmon fillets, deboned & roasted with onions, herbs and wilted baby spinach leaves

Blackened broccoli and red chili salad, crunchy noodles & toasted sesames

Salad of Rocket leaves, pears, Parmesan

Steamed Jasmine Rice

Bakers Basket

Selection of cheeses - washed rind, cheddar, brie, blue served with crossing, water crackers, dried fruits & nuts

Assorted French Style Macarons

Traditional Mixed Berry or Lemon bite size cheesecakes

Dense Dark Chocolate & Pecan fudge brownie

White chocolate & Macadamia Fudge Brownie

Fruit Platter of season fruits & berries



SYDNEY HARBOUR SPECIALISTS

Coast – Menu

Salads for Buffet Menu

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

Turmeric spiced Mediterranean couscous, olives, flat parsley **v**

Tabouli Salad **v, vegan**

Sweet red pepper, roasted artichoke, baby beets, grilled halloumi served with olive tapenade **gf, v**

Superfood Salad of Spinach, kale, blackened broccoli, quinoa, walnuts, baby beets **gf, v**

Salad nicoise, with steamed green beans, free range eggs, cos lettuce, black olives, anchovies baby potatoes with a Provencal dressing **gf, v**

Quinoa with kale, avocado, tomato, cucumber & shallots **gf**

Mediterranean Vegetable salad of zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup **v**

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

Cumin crusted glazed pumpkin, spinach leaves, Spanish onion, Persian feta **gf**

Coast Fattoush style Salad **v**

Classical Greek Salad **v**

Classical Caesar salad

Classic potato salad with shallots & whole grain mustard mayonnaise. (served as a choice from twice cooked chat potatoes) **dairy free, gf**

Brown rice, kumera, pine nuts, baby spinach, honey balsamic vinegar & preserved lemon **vegan**

Broccoli flowers with roasted pine nuts & cherry tomatoes with a yogurt dressing **v**



Coast – Menu

Platters

In addition to a chosen menu
Minimum 10 passengers

Italian Antipasto Platter

AU\$15 per person

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

Fresh Fruit Platter

AU\$10 per person

Seasonal fresh fruit served with dipping chocolate on request

Cheese Platter

AU\$15 per person

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

Middle Eastern Mezze Platter

AU\$15 per person

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

Chargrilled Vegetables Platter

AU\$15 per person

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

Italian Pasta Platter

AU\$15 per person

Beef lasagne, Spinach and ricotta cannelloni and pasta bake.

Meat Platter

AU\$15 per person

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

Vegetable Platter

AU\$15 per person

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

Garden Salad Platter

AU\$10 per person

Mixed baby leaves, cherry tomatoes, Spanish onions, cucumbers and avocado.



Coast – Menu

Seafood Buffet Platter

Cold Seafood Platter - Price on application

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 - \$15.00 per person

Beer battered flat head fillets, panic bread calamari, Salt and pepper squid, prawn cutlets and prawn parcels and shoe string chips.

Dessert & Cheese Buffet Platter

Dessert Platter - \$15 per person

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

Middle Eastern Dessert Platter - \$15 per person

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

Fresh fruit Platter - \$12 per person

Seasonal fresh fruit served with dipping chocolate.

Cheese Platter - \$15 per person

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

Grazing Table

AU\$7.00 per person (minimum 40 guests)

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



SYDNEY HARBOUR SPECIALISTS

Coast – Menu

Formal Dining Menu

AU\$125 per person

Minimum 15, maximum 25 passengers

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 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

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 serve 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.

DESSERT

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.



Coast – Beverages

CAPTAIN'S SELECTION – AU\$12.50 per person per hour

De Bortoli Willowglen - NV Brut- VIC
De Bortoli - Sauvignon Blanc - VIC
De Bortoli - VIVO - Chardonnay - VIC
Lorimar - Shiraz - VIC
De Bortoli - Willowglen - Cabernet Sauvignon - VIC
Carlton Draft, Cascade Premium Light, Hahn Super Dry, Pure Blonde Premium.

COMMODORE'S SELECTION - AU\$15.00 per person per hour

La Boheme - Cuvee Blanc - Yarra Valley
De Bortoli - Prosecco - King Valley (on request)
3 Tales Sauvignon Blanc - Marlborough
Bella Riva - Pinot Grigio - King Valley
Act One Riesling - Yarra Valley (on request)
De Bortoli - Villages - Chardonnay - Yarra Valley
De Bortoli - Villages - Pinot Noir - Yarra Valley
De Bortoli - Deen Vat 8 - Shiraz - VIC
De Bortoli - Deen Vat 9 - Cab Sauv - VIC
Rose Rose - King Valley - VIC
Carlton Draft, Corona, Cascade Premium Light, Hahn Super Dry, Heineken, Peroni, Peroni Leggera, Pure Blonde Premium, Somersby Cider, Strongbow Cider.

Soft drinks included in packages:

(Bottled) Soda, Tonic, Lemonade, Dry Ginger Ale, Lemonade, Sparkling Mineral Water, Coke, Coke Zero, Cranberry Juice, Lemon Lift, Pineapple Juice, Orange Juice, Apple Juice.

Spirits Upgrade

Additional \$8.00 per person per hour
Vodka, Gin, rum, Scotch, Bourbon

Top Shelf Spirits Upgrade

Additional \$10.00 per person per hour
Vodka, Gin, Rum, Scotch, Bourbon,
Cointreau, Baileys, Kahlua



SYDNEY HARBOUR SPECIALISTS

Coast - Beverages

Bar on Consumption or Cash bar

Minimum spend applies on certain months

WHITE WINE	Bottle	Glass
De Bortoli -VIVO - SAUVIGNON BLANC	\$35.00	\$7.00
De BORTOLI - VIVO - CHARDONNAY	\$35.00	\$7.00
3 TALES SAUVIGNON BLANC - MARLBOROUGH	\$40.00	\$7.00
De BORTOLI - VILLAGES - CHARD - YARRA VALLEY	\$42.00	
BELLA RIVA - PINOT GRIGIO - KING VALLEY	\$40.00	
ACT ONE RIESLING - YARRA VALLEY	\$42.00	
RED WINE		
De BORTOLI - LORIMAR - SHIRAZ -	\$35.00	\$7.00
De BORTOLI WILLOWGLEN - CABERNET MERLOT	\$35.00	\$7.00
De BORTOLI -DEEN VAT 8 - SHIRAZ -	\$42.00	
De BORTOLI - DEEN VAT 9 - CAB SAUVIGNON	\$42.00	
De BORTOLI - VILLAGES - PINOT NOIR - YARRA VALLEY	\$42.00	
ROSE		
ROSE ROSE - KING VALLEY		
SPARKLING		
De BORTOLI WILLOWGLEN - NV BRUT	\$35.00	\$7.00
DE BORTOLI -LORIMER - NV CHARDONAY PINOT NOIR	\$38.00	
La BOHEME - CUVEE BLANC - YARRA VALLEY	\$43.00	
DE BORTOLI - PROSECCO - (ORGANIC) - KING VALLEY	\$40.00	
DE BORTOLI - EMERI - PINK MOSCATO	\$35.00	



Coast - Beverages

Bar on Consumption or Cash bar

Minimum spend applies on certain months

PREMIUM WINES & CHAMPAGNES

on “request and availability only”

Bottle

VEURVE FOURNEY & FILS - NV GRAND RESERVE	\$95:00
MOÉT & CHANDON BRUT	\$95.00
VERVE CLICQUOT NV	\$125.00
ESTE -PINOT NOIR CHARDONNAY	\$85.00
JANZ PREMIUM CUVÉE - TASMANIA	\$52.00
DIVICI - PROSECCO - (ORGANIC) - ITALY	\$43:00
SHAW AND SMITH - SAUV BLANC - ADELAIDE HILLS	\$60.00
DOG POINT - SAUV BLANC - MARLBOROUGH	\$60.00
VASSE FELIX - CLASSIC DRY WHITE - MARGARET RIVER	\$50.00
De BORTOLI -THE ESTATE VINEYARD - CHARD YARRA VALLEY	\$55:00
LA BOHEMME - PINOT GRIS - YARRA VALLEY	\$46.00
ACT TWO DRY PINOT NOIR - ROSE - YARRA VALLEY	\$46:00
RIORRET - LUSTATIC PARK - PINOT NOIR	\$55.00
WOODFIRED - HEATHCOTE - SHIRAZ	\$46.00
MELBA - RESERVE - CABERNET SAUV	\$62.00

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



Coast - Beverages

Bar on Consumption or Cash bar

Minimum spend applies on certain months

BEER

CASCADE PREMIUM LIGHT - \$8.00

CARLTON DRAFT - \$8

CORONA - \$9.00

HAHN SUPER DRY - \$8.00

HEINEKEN - \$9.00

PURE BLONDE - \$8.00

PERONI - \$9.00

PERONI LEGGERE \$9.00

FIFTY LASHES - \$10.00

CIDER

STRONGBOW ORIGINAL - \$9.00

SOMERSBY PEAR CIDER - \$10.00

MINERAL WATER - (ordered prior to cruise)

MT OSSA - STILL - 750 ML \$7.50

MT OSSA - SPARKLING - \$7.50

SOFT DRINKS (BOTTLED)

SCHWEPES 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 - \$8 - \$13

COCKTAILS

ON REQUEST, OUR SIGNATURE COASTMOPOLITAN COCKTAIL IS POPULAR