



HIRE RATES  
TRANSFERS  
BEVERAGES  
CATERING  
ENTERTAINMENT





## BOAT HIRE RATES 2019

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### JANUARY - MAY

Hourly rate	<b>\$850.00</b> per hour
4 hour charter	<b>\$3400.00</b>
Minimum 3 hour charter	<b>\$2550.00</b>

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### JUNE - SEPTEMBER

4 hour charter	<b>\$3000.00</b>
Minimum 3 hour Charter	<b>\$2550.00</b>

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### OCTOBER

Hourly rate	<b>\$850.00</b> per hour
4 hour charter	<b>\$3400.00</b>
Minimum 3 hour charter	<b>\$2550.00</b>

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### NOVEMBER - DECEMBER

Hourly rate	<b>\$995.00</b> per hour
Minimum 4 hour charter	<b>\$3980.00</b>

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### FRIDAY AND SATURDAY'S IN NOVEMBER

Hourly rate	<b>\$1150.00</b> per hour
Minimum 4 hour charter	<b>\$4600.00</b>

\* Minimum 60 guests apply during this time

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### FRIDAY AND SATURDAY'S IN DECEMBER

Hourly rate	<b>\$1250.00</b> per hour
Minimum 4 hour charter	<b>\$5000.00</b>

\* Minimum 60 guests apply during this time



## BOAT HIRE RATES 2019

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

### TRANSFER HIRE RATES

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

**\$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** - 1 Staff cost is charged at \$250 each, all other staff are inclusive for all guest numbers.

**Consumption or cash bar** - Staff are not included, additional cost apply at \$250 per bar tender.

**Transfer beverage packages** - Staff are not included, additional cost apply at \$250 per bar tender.

**Non alcoholic beverage packages** - Staff are not included, additional cost apply at \$250 per bar tender.

**Canapé, buffet, platter menu's** - 1 Staff cost is charged at \$250 each, all other staff are inclusive for up to 4 hour, Additional costs apply for cruises over 4 hours.

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

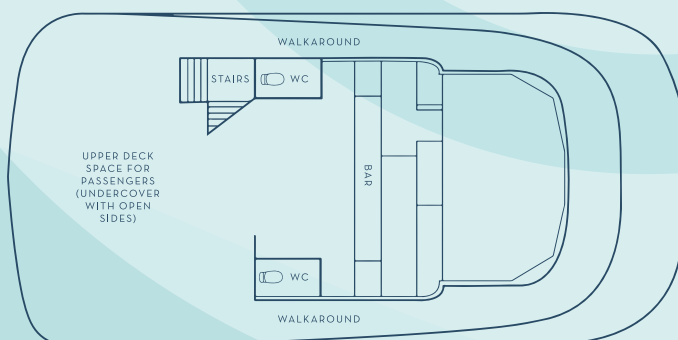
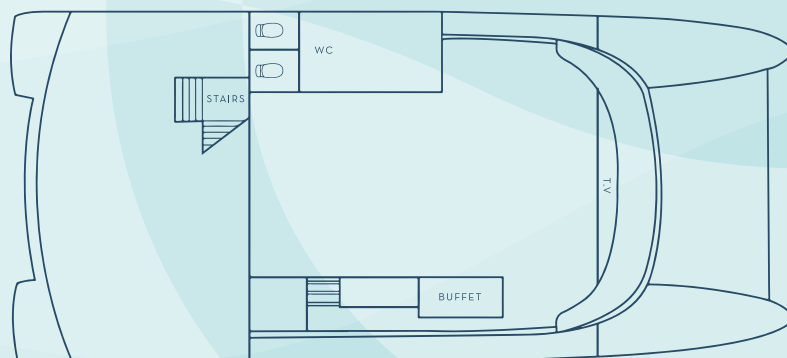


## COAST FLOOR PLAN

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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La Boheme - Cuvee Blanc - Yarra Valley  
De Bortoli Prosecco - King Valley  
3 Tales - Sauvignon Blanc - Marlborough  
Bella Riva - Pinot Grigio - King Valley  
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

Corona, Cascade Premium Light, Hahn Super Dry, Heineken, James Squire Fifty Lashes, Peroni, Peroni Leggera, Pure Blonde Premium, Somersby Pear Cider, Strongbow Cider.  
Inclusive of soft drinks

### CAPTAINS SELECTION - \$12.00 PP/PH (Minimum of 3 hrs)

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De Bortoli Willowglen - NV Brut  
De Bortoli -Vivo - Chardonnay  
De Bortoli -Vivo - Sauvignon Blanc  
De Bortoli Lorimar - Shiraz  
De Bortoli Willowglen - Cabernet Merlot

Heineken, Cascade Premium light, Hahn Super Dry, Pure Blonde Premium.  
Inclusive of soft drinks

**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.



## 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/Juices as above, Sparkling & Still Water, Freshly Brewed Tea and Coffee.

## SPIRITS

**HOUSE SPIRITS UPGRADE 1 @\$8.00 PP/PH**

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Vodka, Gin, Rum, Scotch, Bourbon.

**TOP SHELF SPIRITS UPGRADE 2 @\$10.00 PP/PH**

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

## PLEASE NOTE

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### STAFF CHARGES

**Beverage packages of Captains & Commodores**

1 Staff Charge of \$250 for all guest numbers, all other staff inclusive

**Non alcoholic beverage packages**

Staff are not included, additional costs apply at \$250 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**

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

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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 \$250 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.

Please advise of your preferences.

### WHITE WINE

	Bottle	Glass
De Bortoli -VIVO - Sauvignon Blanc - SA	\$35.00	\$7.00
De Bortoli - VIVO - Chardonnay - SA	\$35.00	\$6.00
3 Tales Sauvignon Blanc - Marlborough NZ	\$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 - Cabernet Merlot	\$42.00	
De Bortoli - Villages - Pinot Noir - Yarra Valley	\$42.00	

### SPARKLING

De Bortoli Willowglen - NV Brut	\$35.00	\$7.00
De Bortoli - Lorimar - NV Chardonnay 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	

### ROSE

Rose Rose - King Valley	\$42.00	
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## PREMIUM WINES AND CHAMPAGNES

on "request and availability only"

Bottle

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Veuve Fourny & Fils - NV Grand Reserve	\$95.00
Moët & Chandon Brut	\$95.00
Veuve Clicquot NV	\$125.00
Este - Pinot Noir Chardonnay	\$85.00
Janz - Premium Cuvee - Tasmania	\$52.00
Divici - Prosecco - (Organic) - Italy	\$43.00
Shae 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"

## BEER

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Cascade Premium Light - \$8.00
Corona - \$9.00
Hahn Super Dry - \$8.00
Heineken - \$9.00
Pure Blonde - \$8.00
Peroni - \$9.00
Peroni Leggera - \$9.00
Fifty Lashes - \$10.00



## CIDER

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Strongbow Original - **\$9.00**

Pure Blonde - **\$9.00**

## MINERAL WATER - Ordered prior to cruise

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Mt Ossa - Still - 750ml - **\$7.50**

Mt Ossa - Sparkling - 750ml - **\$7.50**

## SOFT DRINKS - Bottled

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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 - **\$8.00 - \$13.00**

## COCKTAILS

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

## CANAPÉ SELECTION

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### CRUISE CANAPÉ SELECTION - \$42.00

Please select 5 items, approx. 10 serves pp

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Sliders of slow cooked beef, pulled pork or chicken in brioche buns (choose meat)

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

Salt and pepper squid

V

Spinach & Ricotta Aranchini served with pesto

V

Truffled Mushroom Aranchini

Chef made chicken skewers with dipping sauce

Flat Head Fish and Chip cones

Prawn Got Gee with dipping sauce

Rice paper Vegetarian Rolls

Rice Paper Prawn Rolls

Peeking Duck Pancakes with hoi sin sauce

Crab wontons with dipping sauce

Mini Sausage Rolls with relish and ketchup



## CANAPÉ SELECTION

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### CAPTAINS CANAPÉ SELECTION - \$56.00 per person

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6 items totalling - **12 pieces per person**

(or please choose your own 6 selections from main list below)

#### CHEFS SUGGESTION

1. Peking duck, sesame crepes, hoisin
2. Coast style Malaysian chicken satay served with roasted peanut coconut sauce
3. Crystal rice papers of king prawns, lychee and mint
4. Petit flaky pastry pies of chicken & braised leeks and traditional pepper beef steak
5. Beer battered flathead fillets with fries and lemon mayonnaise
6. Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried

V

### ADDITIONAL UPGRADES @ \$7.00 each

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Choose from our full canapé menu only

#### PLEASE NOTE

1 Staff cost is charged at \$250 each, all other staff are inclusive for all guest numbers.

Coast can cater for all cuisines, (Asian, Lebanese, Japanese, Indian, Vegan, Vegetarian foods)

Please ask us for more selections if required.

Vegetarian Gluten Free Vegan



## CANAPÉ SELECTION

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

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9 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. or please choose your own 9 selections from main list below

#### CHEFS SUGGESTION

1. Peking duck, sesame crepes, hoisin
2. Coast style Malaysian chicken satay served with roasted peanut coconut sauce
3. Crystal rice papers of king prawns, lychee and mint
4. Chicken burger of crumbed chicken tenderloin peri peri mayonnaise in a soft brioche bun
5. Petit flaky pastry pies of chicken & braised leeks and traditional pepper beef steak
6. Beer battered flathead fillets with fries and lemon mayonnaise
7. Mushroom Arancini of mushroom duxelle, truffle oil and herbed crumbs, lightly fried
8. Cider marinated slow roasted beef fillet with onion relish jam & basil on baby spinach & garlic infused crouton
9. Beef sliders of smoked shaved beef, gherkins, slaw, gruyere cheese

V

### ADDITIONAL UPGRADES @ \$7.00 each

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Choose from our full canapé menu only

#### PLEASE NOTE

1 Staff cost is charged at \$250 each, all other staff are inclusive for all guest numbers.

Coast can cater for all cuisines, (Asian, Lebanese, Japanese, Indian, Vegan, Vegetarian foods)

Please ask us for more selections if required.

Vegetarian Gluten Free Vegan

## CANAPÉS MENU

### COLD CANAPÉS

Crystal vegetarian rice rolls, sweet chilli and fresh Asian herbs	V GF V
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	
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)	
Bruschetta of goats cheese, honey and marjoram	V
Tartlet of spices lamb loin on baba ganoush	
Feta & spinach balls with watermelon carpaccio	V
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	
Crystal rice papers of king prawns, lychee and mint	GF
King prawns with mango & chilli salsa served on a bamboo stick	GF
Goats cheese & sun-dried tomato choux buns	V
Taleggio shiitake mushroom bruschetta, pea tendrils	V
Frittata of asparagus, feta, semi dried tomato	V
Sweet potato and marjoram fritters with sour cream and green chives	V
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	

## CANAPÉS MENU

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### WARM CANAPES

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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

V

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

GF

Tandoori crusted chicken skewers , minted yoghurt

GF

V

### SUBSTANTIAL CANAPÉS

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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

V

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

V

Cauliflower bites, crumbed and lightly fried, chickpea dipping sauce

V

 Vegetarian  Gluten Free  Vegan

## CANAPÉS MENU

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### NOODLE BOXES

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Beer batter flat head fillets with fries

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

V

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

GF

Pea and asparagus risotto with lemon oil & parmesan

V

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





## PLATTER MENUS

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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 & condiments

OR

Rare roast beef served with horseradish served with assorted breads & 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 & 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 & imported cheeses with water crackers, dried nuts & 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 & 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 & crusty bread.

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

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Beef lasagne, Spinach & ricotta cannelloni & pasta bake.

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

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

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

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

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

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Mixed baby leaves, cherry tomatoes, Spanish onions, cucumbers & 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 & 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 & pepper squid, prawn cutlets, prawn parcels & 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, macarons, mini cannoli.  
(Includes 2 items per person)

### MIDDLE EASTERN DESSERT PLATTER - \$150.00 or \$15 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 - \$120.00 or \$12 per person

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Seasonal fresh fruit.

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

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Selection of Australian & Italian cheeses with water crackers, 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 & 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, chilli eggplant and Cajun spiced sauce

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

Mediterranean Vegetable salad - zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup, Rocket leaves, pears, Parmesan

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 - (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

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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 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 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 - zucchini, tomatoes, eggplant, red peppers, artichoke, asparagus balsamic syrup

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

*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

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

Beer battered Flat Head 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 oi

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

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

Blackened broccoli and red chili salad, crunchy noodles and toasted sesame seeds

Mediterranean Vegetable salad - zucchini, tomatoes, eggplant, red peppers, artichoke , asparagus balsamic syrup, Rocket leaves, pears, Parmesan

Steamed Jasmine rice (rice cooker)

*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 rocket leaves are always included.

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

DF GF

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

GF

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

V

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

V

Turmeric spiced Mediterranean couscous, olives, flat parsley.

V

Classical Greek salad.

V

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

V GF

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

V GF

Classical Caesar salad.

Coast Fattoush style Salad.

V

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

V GF

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

V GF

Tabouli Salad

V V

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

V GF

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

V

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

**V** Vegetarian **GF** Gluten Free **V** Vegan **DF** Dairy Free



## 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 & 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

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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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Gin cured salmon, gin crumb, shaved fennel, sweet mustard, watercress leaves

Capon terrine, armagnac prunes, black barley, celeriac remoulade

Goats cheese ravioli truffle sauce

Duck and porcini risotto parmesan and Chervil.

### MAIN COURSE SELECTION

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Beef fillet, bone marrow, bordelaise sauce, buttered green beans, fires

Pea and asparagus risotto, grilled prawns and scallops shaved calamari

Roasted pork, potato confit, fennel puree, drunken currants pork jus

Chicken breast smoked corn puree, scallops, green chilli, creamy polenta

Lamb loin, smoked eggplant, salted cherry tomato, mint jus

### DESSERT

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Coconut Panna Cotta, mango, strawberry, pineapple compote

Cassis chocolate cake, sweet creme fraiche Rum baba, cream, cherry compote



## INDIAN CATERING MENU - \$62 PP

**CHILD 5-12 years - \$52 pp**

Please ask for more selections if required

**ENTREE (VEG)** Choose any two from the below

- 
- 1 Corn aloo tikki (potato and corn fritters with coriander sauce)
  - 2 Samosa (triangular pastry filled with spiced veg)
  - 3 Stuffed mushrooms (filled with cottage cheese and green spices) (Baked or fried)
  - 4 Paneer shaslik (veg and cottage cheese on skewers marinated and grilled)

**ENTREE (NON VEG)** Choose any two from the below

- 
- 1 Chicken Tikka (marinated with tandoori spices and cooked in oven)
  - 2 Chicken Hariyali on skewers ( chicken marinated with green spices and grilled.)
  - 3 Lamb Seekh kabab ( Lamb mince with spices and cooked on a skewer)
  - 4 Fish Amritsari (Fish with spices and fried).

**MAIN (VEG)** Choose any two from the below

- 
- 1 Palak paneer
  - 2 Paneer Matar
  - 3 Veg Khorma
  - 4 Aloo Jeera
  - 5 Mushroom and Green peas masala

**MAIN (NON VEG)** Choose any two from the below

- 
- 1 Chicken chettinad
  - 2 Chicken tikka masala
  - 3 Lamb Roganjosh
  - 4 Lamb Korma
  - 5 Fish Madra
- 

**Choose any two**

1. Rice and nans **OR** Malabar paratha
2. Raitha ,pickle and salad

**For extra \$10 (Choose any 1)**

Goan prawn curry **OR** Malabar prawn curry  
Entrée-Kerala prawn fry.



## 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 \$650** on availability - with Karaoke, **\$900**  
DJ with Bongos - on availability, **\$1500**  
DUO, Singer and Guitarist on availability on request  
SAXOPHONE player on availability on request, **\$800.00**  
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 \$1,250.00

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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.























# FALCONER MARINE ENTERPRISES PTY LTD

## TERMS AND CONDITIONS

### DEFINITIONS

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**Charter** - the cruise for which the Charterer is paying and the Operator is providing.

**Charterer** - the client of the Operator, who is paying for the Charter.

**Charterer's Group** - all the passengers who will take part in the Charter.

**Master** - the qualified person in charge of the vessel.

**Operator** - the person or organisation providing the vessel for the Charter.

**Agent** - acting as agents for the Operator.

### QUOTATIONS

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Quotes are valid for 30 days, after which they may be subject to price changes.

Falconer Marine Enterprises reserve the right to refuse bookings which contravene our terms and conditions.

### TENTATIVE BOOKINGS

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Tentative reservations are a first right of refusal and will be held for up to 1 week, or until another party wants to book.

### CONFIRMATION OF BOOKING

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A charter will be confirmed on receipt of the specified deposit. (Unconfirmed bookings may be subject to cancellation after 7 days if no prior arrangement are made). In the event of bookings made within 7 days of the charter credit card details may be required as security.

### CANCELLATIONS

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**More than 60 days prior:** Deposit will be refunded less a 25% management fee if another booking is secured. Otherwise loss of deposit.

**Between 60-14 days prior:** Loss of deposit.

**Less than 14 days prior:** Loss of deposit + a cancellation fee applies - consideration will be given to ordered food, staff and boat costs incurred due to cancellation, and the possibility of re chartering the vessel on the same day and time slot. Normally, any cancellation from the client within 30 days will result in full payment of the charter. Full payment to be made 10 working days prior to the charter unless otherwise negotiated with Falconer Marine Enterprises. The total amount due will be calculated on final number of guests advised or the number on board, whichever is the greater.

## **METHOD OF PAYMENT.**

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Cheque, bank cheque, EFT, or credit card, Visa, MasterCard and American Express will incur a 2% surcharge. All prices include GST.

## **CONSUMPTION BAR & EXTRAS.**

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Extra charges including time extensions and additional beverages will only be supplied if the total bill is paid, or signed and authorised in the case of account customers, at the conclusion of the cruise. This must be paid on board, in cash or credit card, unless other arrangements have been made.

## **FINAL NUMBERS/MAXIMUM NUMBERS.**

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Confirmation of minimum final number of guests must be made no later than 10 working days prior to the Charter. Within 10 days the numbers may increase, however they cannot decrease. Additional guests will be charged.

## **RESPONSIBLE SERVICE OF ALCOHOL.**

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As the licensee, the Operator is bound by the NSW Liquor Act and must abide by the guidelines for the responsible serving of alcoholic drinks as stated in posters displayed at the bar and in the vessels' house policies, with particular regard to the refusal of service of alcohol to either intoxicated persons or guests under the age of 18, and may refuse service to any individual at the Operators' absolute discretion. We do not allow BYO.

Please note that it is an offence for individuals to carry liquor from the vessel on disembarkation.

Indecent behaviour on a licensed vessel is strictly prohibited under the NSW Liquor Act.

## **CHARTER COURSE.**

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The course to be undertaken during the Charter may be agreed in advance with the Operator or with the Master on the occasion of the Charter; however the Charterer acknowledges that the Master has the sole discretion at all times to take whatever action is necessary to protect and maintain the safety, welfare and good order of the vessel, its passengers and crew.

## **RESPONSIBILITY OF THE HIRER.**

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The Charterer is at all times responsible for the conduct of the Charterer's group. COAST is a quality service provider, and hire first quality crew, and provide first quality beverages and catering on cruises booked directly through COAST, we cannot guarantee the quality of any outside catering provider/agent.

## DURATION OF THE CHARTER

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The duration of the Charter includes the time taken to embark and disembark passengers. The Company is not responsible for any delays caused by the late arrival of passengers or delays at the wharf caused by crowds, the arrival of other vessels or any other item beyond its control. It is similarly not responsible for delays at the point of disembarkation for reasons outside its control.

The Company reserves the right to pull in to the point of disembarkation 10 minutes prior to the scheduled time for disembarkation, at which point music will be switched off.

If the time for disembarking passengers takes longer than 15 minutes beyond the scheduled end of the Charter, the Charterer will be charged for this time and for every 15 minute period thereafter pro rata of the vessel charge. If the Master is required to vacate the disembarkation point in order to let other vessels berth, this time will also be charged for at the same rate.

If the Charterer seeks to extend the duration of the Charter, during the Charter, this extension will be at the sole discretion of the Master and will be for a maximum of one hour. Any such agreed extension will be paid for by the Charterer before the end of the Charter by cash or credit card. The amount will be pro rata of the vessel charge plus staffing costs.

## EXTRA TIME

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All guests receive a 15 minute time frame to disembark the vessel at the completion of the charter. If this time frame is exceeded the Hirer will be required to pay for the extra hire of the vessel charged in half hour time slots. If the hirer chooses to extend the time of their cruise on the day or prior to their cruise this will be charged in half hour time slots. This option will only be available if time permits (vessel may have another booking) and at the Masters (Captains) discretion.

## DAMAGE/CLEANING TO THE VESSEL.

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The Charterer shall indemnify the Operator in respect of any loss or damage to the vessel or its equipment or fittings however caused by members of the Charterer's group, fair wear and tear excepted. Any damage to vessel will be photographed, and the damage will be repaired, within 3 working days, by our chosen shipwright, no other contractor will be allowed to work on COAST. Any damage to vessel will attract the water police attention, the vessel will not dock until police have boarded. COAST is CCTV monitored on certain cruises. A security detail will be provided, at cost if required. Cleaning, beyond fair wear and tear will be invoiced. Chewing gum is not permitted and carpet cleaning fees apply if damaged.

## GIFTS AND VALUABLES

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Falconer Marine Enterprises takes no responsibility for gifts and valuables that are left onboard the vessel. Whilst all care is taken, it is the responsibility of the Hirer and their guests to ensure all gifts and valuables are removed at the end of your charter.

## LIMIT OF LIABILITY.

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It is a condition of the Charter that the liability of the Operator, its servants, agents and sub-contractors is agreed to be limited in accordance with the Limitation of Liabilities and Maritime Claims Act 1989 (Cth).

## INDEMNITY.

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The Charterer agrees to indemnify and hold harmless the Operator, its agents and employees, from and against any and all losses, claims, actions, costs expenses, fees, damages, fines and liabilities (including reasonable legal fees) caused by any negligent act or omission by the Charterer or members of the Charterer's group.

The Operator is not liable for any death, loss, damage or injury to any person or property which occurs and is attributable to or associated with:

- (i) Failure to follow any reasonable direction given by the master or crew;
- (ii) Failure to comply with any of these term or conditions;
- (iii) Failure to comply with any warning sign;
- (iv) Unreasonable or unsafe behaviour;
- (v) Wilful misuse of the equipment or facilities of the vessel;
- (vi) Intoxication or the use of prohibited drugs.
- (ii) **SMOKING**, is allowed only on lower foredeck, with the use of ashtrays,  
Do not throw discarded cigarettes into the harbour.

(iii) **FORCE MAJURE**. If the vessel, cannot make the charter, due to engine breakdown, weather, or any other force of nature, the vessel will refund the full cost of the charter/ticket, less **CATERING** costs. All possible endeavours will be made to supply another similar vessel.

(iii) **MANLY** : If a cruise to Manly is booked, and the vessel cannot cross to **MANLY**, or any north harbour destination due to weather conditions, The Captain will call the charterer 24 hours prior and the charterer will arrange transport to Mosman, or similar.