



CRUISE DETAILS.



Coast can pick you up at your preferred city wharves, our most popular being Darling Harbour. Owner and Cruise Director Kate Falconer will personally customise a cruise to suit your group.

DATES. FRI 26TH MAY - SAT 17TH JUNE 2023

Multiple Cruise dates are available.

Catering for 40 to 150 guests on a private charter

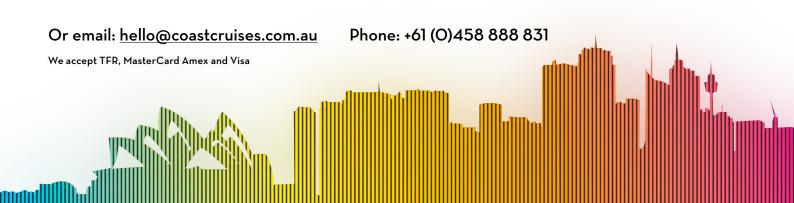
Customise a cruise to suit your group and timings from 6:00pm onwards, either $2^{1}/_{2}$ or 3 hour cruises available. (4 hour cruises available on request) Food and Beverage choices flexible to suit dietaries and preferences.

Avoid the Crowds and impress your clients. Enjoy the Vivid lights in comfort and see why it attracts over 1.5 million visitors a year. COAST has just undergone a major refit with new decks, chairs, tables and interior decor to give a fresh clean Hamptons Style. Inclusive of fresh flowers and warm ambient atmosphere with heating on the inside and covered areas on the upper deck. See first hand why Coast is the most well presented boat with owner operators that care about their clients.

Cruise in style, on board Sydney's quality cruise boat, the COAST.

CONTACT US FOR MORE INFORMATION

ENQUIRIES





VIVID PACKAGES.

Minimum 40 Guests, Maximum 150 guests

2.5 hour Cruises

40 Guests \$240.00 pp 50 Guests \$200.00 pp **60 Guests** \$190.00 pp 70 Guests \$180.00 pp 80 Guests \$170.00 pp 90 Guests \$160.00 pp 110 Guests \$150.00 pp 120+ Guests \$140.00 pp

3 hour Cruises

40 Guests	\$260.00 pp
50 Guests	\$230.00 pp
60 Guests	\$220.00 pp
70 Guests	\$210.00 pp
80 Guests	\$200.00 pp
90 Guests	\$180.00 pp
100 Guests	\$170.00 pp
110 Guests	\$160.00 pp
120+ Guests	\$150.00 pp







MENU OPTIONS.

Substantial Suggested Menu:

Stations onboarding of:

Antipasto Platters of Assorted Meats, Salami's Mild & Hot, Olive & Pepper Mortadella. Dips, Pesto, Hummus, Baba Ganoush Artichokes, Eggplant, Olives Sun-Dried Tomatoes, Parmesan Cheese, Provolone, Brie, & Crispy Breads/GF Crackers.

Sliders - Please choose 1:

Crumbed Chicken Perri Perri, baby leaf in a milk bun
Beef Sliders with special sauce, cheese and pickles served in a milk bun
Kale, onion and chicpea in a milk bun (Veg) (optional GF on request)
(Additional on Request Falafel with Hummus, Gherkins in a milk bun for Vegetarians)

Noodle Boxes - Please choose 1:

Chefs Vegetarian Penne Pasta (GF) Flat Head fillets served with shoe string fries Pasta Siciliana (VEG)

From the Grill/Oven - Please choose 1:

Chef Made Spiced Chicken Skewers with Yogurt Dipping Sauce Kofta with Dipping Sauce (GF) Traditional Flaky Pastry Beef, Chicken & Vegetarian Pies (GF available ordered prior to event)

Please choose 1:

Spinach and Onion Pakora (GF) (Vegan)
Panka Prawns Served with Chili Dipping Sauce
Selection of Aranchini, Pumpkin - (GF) (Vegan), Pea and Mushroom, Four cheese
Asian Vegetarian Crispy Spring Rolls with Chilli Dipping Sauce

Desert upgrade if required @\$5 pp extra

Mini gelato cones

Beverages of:

(upgrades of wines available on request)
Lorimar Pinot Noir Chardonnay - Sparkling Wine
Bella Riva Pinot Grigio, 821 South Sauvignon Blanc, Vivo Chardonnay,
De Bortoli Rose Rose, Lorimar Shiraz, Lorimar Cab Merlot

Selection of Soft Drinks, Beers

Asahi, Coopers Light, Corona, Peroni, Fifty Lashes, Hahn Super Dry, Peroni Legerra, Somersby apple cider, Strongbow cider, Zero Heineken.







Upper deck aft



Lower deck interior



"WE KNOW WHAT IT TAKES TO PLEASE SOMEONE,
BUT ON TOP OF THAT, WE WANT TO MAKE YOU TRULY HAPPY.
WE WANT YOU TO COME BACK FOR ANOTHER EXPERIENCE
ON THE COAST, AND WE CAN PROMISE YOU ONE THING - WE'LL OUT DO YOUR EXPECTATIONS **ALL OVER AGAIN,"**

KATE FALCONER

