

65' Catamaran - Coast



Since her launch this ultra-modern luxury catamaran boasts pioneering vessel design, elegantly appointed entertainment areas, sensational stability and fabulous all weather comfort makes her an impressive choice when entertaining on Sydney Harbour

Specifications

Dining:	Standing Cocktails	150 guests
	Seated Buffet	90 guests
	Formal Dining	50 guests

Food and Beverage Tariffs

MENUS (plus chef/ waitstaff charge) \$295/220

Balmain Buffet	\$28/ guest
Cabarita Buffet	\$36/ guest
Mosman Buffet	\$45/ guest
Atlantic Networking	\$36/ guest
Pacific Networking	\$45/ guest
Tasman Networking	\$52/ guest
Formal Plated	\$49/ guest

Staff Charges: Chef \$295

BEVERAGE OPTIONS

Benchmark Bar Package - 3 hours @ \$30/ guest and 4 hours @ \$39

Premier Bar Package - 3 hours @ \$40/ guest and 4 hours @ \$49

On consumption - A full range of packaged beers, selected bottled wines, spirits and liqueurs **A charge will be made for wait-staff - \$220 per 30 guests**



Audio-Visual

Charter Tariffs

<u>Peak Season</u> Nov – Dec	<u>Mid Season</u> Jan – May & Sept-Oct	<u>Low Season</u> June – August
\$995/ hr	\$850/hr	\$750/hr
Min 4 hrs hire	Min 3 hrs hire	Min 3 hrs hire

Holidays: A surcharge of 15% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$60 wharf fee will apply to some public wharves

Deposit: A deposit is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Vessel attire: Flat, soft soled non marking shoes are a requirement on-board.

65' Catamaran - Coast

Balmain Buffet

\$28 per person plus staff (*min 12 people*)

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze served with accompaniments

Prime Roast Beef

served with home-style gravy

Chicken skewers

in a herb and garlic marinade

Fresh Leafy Tossed Salad

lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.

Creamy Pasta Salad

creamy pasta with capsicum, shallots and basil.

Classic Potato Salad

potatoes with sour cream, chopped dill and pickled cucumber

Crispy Fresh Coleslaw Salad

fresh cabbage, carrot, capsicum and celery in a classic dressing

Bakers Basket of Bread rolls

Something Sweet

Dessert buffet

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

Cabarita Buffet

\$36 per person plus staff (*min 12 people*)

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze served with accompaniments

Prime Roast Beef

tender roast beef striploin served with home-style gravy

Chicken skewers

in a herb and garlic marinade

And your choice of

Roast Pork – with crackling

served with apple sauce and/ or delicious gravy

Or

Roast Leg of Lamb

marinated with mint and rosemary

Fresh Garden Salad

made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber, and Spanish onion

Prawn and Mango Salad

with egg noodles

Tomato and Bocconini salad

with fresh herbs

Potato, Egg and Bacon Salad

a real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.

Bakers Basket of Bread rolls

Something Sweet

Dessert Buffet

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

Mosman Buffet

\$45 per person plus staff (*min 12 people*)

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze served with accompaniments

King Prawns

served with a marie rose dipping sauce

Freshly shucked Oysters

Freshly shucked oysters served with lemon wedges

Chicken skewers

in a herb and garlic marinade

Smoked Salmon

Platter of premium smoked salmon

Cold sliced meats

Platter of salami and roast beef

Italian Pasta Salad

with a tomato and onion pomodoro sauce, fetta olives and seasonal vegetables.

Fresh Garden Salad

made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and-
Spanish onion.

Asian Hokkien Noodle salad

with crisp greens and a light Asian style dressing

Tomato and Bocconini salad

with fresh herbs

Bakers Basket of Bread rolls

Something Sweet

Dessert Buffet

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

Atlantic Networking

\$36 per person plus staff (*min 12 people*)

Salt and Pepper Calamari

Pieces of calamari lightly battered with salt and pepper seasoning. Served with a sweet chilli dipping sauce

Vegetable frittata

Tasty fingers made with roasted vegetables

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic

Garlic prawn skewers

Six hot skewered king prawns in a garlic and parsley infused butter

Mini Quiche Lorraine

Handmade cocktail sized quiches with light pastry and traditional Lorraine cheese and bacon filling.

Bruschetta

Toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil

Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese encased in a crispy filo pastry

NOODLE BOXES

King Prawn and Mango

mango and king prawn salad tossed through egg noodles and served in a noodle box

Tandoori Chicken

marinated chicken pieces served with fresh vegetables topped with a dollop of yoghurt

SOMETHING SWEET

Selection of Individual Desserts

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

Pacific Networking

\$45 per person plus staff (*min 12 people*)

Rare roast beef with rocket

Slithers of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.

Vegetable frittata

Tasty frittata fingers made with roasted vegetables. (v)

Bruschetta

Crunchy slices of toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil. (v)

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry.

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

NOODLE BOXES

King Prawn and mango noodle box

Mango and King prawn salad tossed through egg noodles and served in a noodle box.

Potato wedges served in a noodle box (v)

Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes.

SOMETHING SWEET

Selection of Individual Desserts

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

Tasman Networking

\$52 per person plus staff (*min 12 people*)

Mango Chicken

Smoked chicken, mango and coriander salad served in a Chinese spoon.

Vegetable Rice Paper Rolls

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauce, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)

Prosciutto Rolls

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

Garlic prawn skewers

King prawns in a garlic and parsley infused butter

Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.

Vegetable frittata

Tasty mini frittatas handmade with seasonal vegetables fresh from the markets. (v)

Thai beef skewer

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered

NOODLE BOXES

Marinated lamb with couscous noodle box

Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.

Tandoori chicken noodle box

Marinated chicken pieces served with fresh vegetables and topped with a dollop of yoghurt

SOMETHING SWEET

Selection of Individual Desserts

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

2 Course—Formal Plated Menu

\$49 per person plus staff (*min 12 people*)

Appetisers

Available from \$10.50pp (not included this menu price see page 10)

Main Courses

(choose two mains for alternate serve)

Double Rack of Lamb

Tender lamb rack with red wine jus served on a bed of baked potato and topped with caramelised onions and a garnish of fresh rosemary. Accompanied by steamed long green beans.

Barramundi Fillet

Baked barramundi fillet with lemon and garlic butter sauce. Served on a bed of baked potato and steamed long green beans

New York Strip

A thick and mouth watering sirloin steak served with caramelised onions and red wine glaze. Accompanied by baked potatoes and steamed long green beans

Lamb Shanks with Tomato and Gremolata

Lamb shanks slow cooked in a tomato based sauce for many hours and will melt in your mouth. They are finished with a flat leaf parsley, garlic and lemon zest gremolata and served with baked potatoes and steamed long green beans.

Veal Scallopini

Thinly sliced veal sautéed and served with a tomato, mushroom and wine sauce. Accompanied by baked potatoes and steamed long green beans

King Fish Fillet on Asian Greens

Pan fried King Fish fillet served on a bed of Asian greens and topped with a mango and herb salsa. Accompanied by baked potatoes.

Chicken Supreme

Oven roasted chicken supreme set on a bed of baked potato and with white wine and mushroom sauce. Served with steamed long green beans and garnished with parmesan shavings

Vegetable Quiche

(vegetarian option)

All mains are accompanied by: Garden Salad, Selection of freshly baked breads

Desserts

(choose two mains for alternate serve)

Individual serve pavlova served with fresh fruit and cream

Chocolate profiteroles—choux pastry coated with chocolate and filled with creamy custard

Sticky date pudding—with caramel sauce and ice cream

Soft centred chocolate pudding with chocolate sauce

Individual lemon curd tart—with vanilla cream

Staff charges apply to all menus

Chef charge—\$295

1 waitstaff (per every 20 guests) - \$220/ staff

65' Catamaran - Coast

Popular Upgrade Options

Fresh Seafood

King Prawns

King prawns (approximately 2 per person)
with lemon wedges and seafood sauce.

\$5.95 per person (min 20 persons)

Sydney Rock Oysters

Freshly shucked oysters, lemon wedges and seafood sauce.
(approximately 2 per person)

\$7.95 per person (min 18 persons)

Garlic Prawns Skewers - \$5.95 per skewer

5 Tiger prawns cooked in delicious garlic butter. 5 king prawns per skewer.

Platters

Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers. We recommend 1 platter for 10 guests

\$75 per platter

Antipasto Platter

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamatta olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.

We recommend 1 platter for 12 guests

\$75 per platter

Fruit Platter

Fruit selection: strawberries, pineapple, Kiwi fruit, rockmelon, grapes
and watermelon. We recommend 1 platter for 15 guests

\$75 per platter

65' Catamaran - Coast

Popular Upgrade Options continued

Light Canapés

to be served on-boarding in addition your buffet menu

Light canapés - \$10.50 pp

Choose three items from a our finger food 1 selection
(see next page).

Gourmet light canapés - \$14.00 pp

Choose three items from our Gourmet Canapé selection
(see next pages).

Additional Mains

Additional roast meat - \$3.75 per guest

Oven baked honey glazed ham, roast beef or lamb

Vegetarian lasagne - \$3.75 per guest

Ratatouille encased in pastry sheets and a rich béchamel sauce.
(min 12 portions)

Hot vegetable option \$1.50 per guest

Beans, baby carrots or corn cobs

Additional Sweets

Assorted cake desserts - \$6.75 pp

Boston mud cake, lemon cheese cake, individual pavlovas, black forest cake. More selections are available – please ask our team.

Fresh fruit salad - \$4.50 pp

This seasonal fruit salad is an ideal healthy dessert option.

65' Catamaran - Coast

Popular Upgrade Options continued

Finger Food 1 Selection

Mini Quiche Lorraine

Handmade cocktail sized quiches with light pastry and traditional Lorraine cheese and bacon filling.

Sesame Prawn Toast

Bites of King prawn with toasted sesame seeds on crispy toast

Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese encased in a crispy filo pastry

Mini vegetable spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot.
Served with a sweet chilli dipping sauce

Cocktail Samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour

Thai Fish Cakes

With coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce

Zucchini flan tartlets

These zucchini flan tartlets are made without pastry

Mini Supreme Pizza

Red capsicum, diced ham and cheese on a tomato base

Aussie Meat Balls

Made with 100% Australian beef and served with tomato and barbeque sauce

Cocktail sausage rolls

These bite size delicacies are filled with beef and encased in perfect light flaky pastry.
Vegetarian alternative available on request

Honey and Soy Chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy

Salmon Mornay Profiteroles

Delicious profiteroles filled with tasty salmon mornay

Selection of Gourmet Vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents.

Mini Lamb and Rosemary Pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth.

Curried Beef Pastizzi

Handmade crispy flaked pastry filled with lean beef, curry and tomato puree and vegetables

65' Catamaran - Coast

Popular Upgrade Options continued

Gourmet Finger Food Selection

Salt and Pepper Calamari

Pieces of calamari lightly battered with salt and pepper seasoning. Served with a sweet chilli sauce

Bruschetta

Toasted French bread topped with tomato, Spanish onion & basil tossed in olive oil

Vegetable frittata

Tasty fingers made with roasted vegetables

Beef and burgundy pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices and encased in flaky pastry

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic

Garlic prawn skewers

Six hot skewered king prawns in a garlic and parsley infused butter

Roast capsicum & feta mini quiche

Mini quiche with a creamy filling of roasted capsicum and crumbled feta

Rare roast beef with rocket

Slithers of roast beef served on a mini bun with swiss cheese, rocket, caramelised onion and tomato tapenade.

Chicken Tandoori Skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

Crab Noodle Balls

Seafood wrapped in chow mein and served with a tasty dipping sauce.

Peking Duck Pancake

Pancakes filled with roast Peking duck, shallots and our chef's own Hoi Sin sauce.

Vegetable Rice Paper Rolls

Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauce, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)

Thai beef skewer

Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.

Prosciutto Rolls

Handmade prosciutto rolls containing a long green bean, semi sun-dried tomato and melted vintage cheese.

Mini Beef Mignon

Beef tenderloin wrapped in bacon, topped with tomato tapenade and a blend of herbs.

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Soft Drink Package

3 Hour Charter Hire \$15.00 per guest 4 Hour Charter Hire \$20.00 per guest

Benchmark Package

3 Hour Charter Hire \$30.00 per guest 4 Hour Charter Hire \$39.00 per guest

White Wine:

Montage Chardonnay Semillon Montage Semillon Sauvignon Blanc

Red Wine: Montage Cabernet Merlot

Sparkling Wine: Lorimer Chardonnay Pinot Noir

Beer: Tooheys Extra Dry Carlton Cold Cascade Premium Light

Soft Drinks: Pepsi, Pepsi Max, Lemonade, Dry ginger ale (all bottled), Tonic water, Soda water, Sparkling mineral water, Sparkling lemon mineral water, Orange juice, Tomato juice (cans)

Premier Package

3 Hour Charter Hire \$40.00 per guest 4 Hour Charter Hire \$49.00 per guest

White Wine: Arrowfield Sophies Bridge Chardonnay Arrowfield Sophies Bridge Sauvignon Blanc Arrowfield Sophies Bridge Verdelho

Red Wine: DeBortoli Vat 8 Shiraz Arrowfield Sophies Bridge Cabernet Merlot

Sparkling Wine: Windy Peak Prestige NV Pinot Noir Chardonnay Sparkling Emeri Pink Moscato

Beer: Pure Blonde Crown Lager James Boags Premium Tooheys Extra Dry Cascade Premium Light

Soft Drinks: Pepsi, Pepsi Max, Lemonade, Dry ginger ale (all bottled), Tonic water, Soda water, Sparkling mineral water, Sparkling lemon mineral water, Orange juice, Tomato juice (cans)