



vivid



C R U I S E S

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 22 MAY - SAT 13 JUNE 2026

- 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 5.45 pm onwards, either 2.5 or 3 hour cruises available.
(4 hour cruises available on request)

Avoid the crowds and impress your clients as you take in the spectacular Vivid Sydney lights in total comfort—an event that attracts over 1.5 million visitors each year.

Enjoy fresh tasty and substantial food designed by our chef using quality ingredients. Paired with a great selection of drinks, our flexible menu caters to all dietary needs.

Fresh from an interior upgrade, Coast boasts a clean Hampton-style design, fresh flowers, and a warm, ambient atmosphere. Stay cosy with heating inside, and on the covered upper deck, perfect for all weather conditions.

See firsthand why Coast is Sydney's most well-presented charter boat, with hands-on owner-operators, who genuinely care about their guests.

While the boat is stylish and comfortable, its the fresh, high quality food that truly sets us apart on Sydney Harbour.

CONTACT US FOR MORE INFORMATION



ENQUIRIES

Email: hello@coastcruises.com.au

Phone: +61 (0)458 888 831

We accept TFR, MasterCard Amex and Visa

VIVID PACKAGES

MINIMUM 40 GUESTS, MAXIMUM 150 GUESTS

2.5 - 3 HOUR CRUISES

(ALL INCLUSIVE OF BOAT HIRE, WHARF FEES, STAFFING & SUBSTANTIAL FOOD AND BEVERAGES)

40 Guests	\$323.00 pp
50 Guests	\$285.00 pp
60 Guests	\$260.00 pp
70 Guests	\$249.00 pp
80 Guests	\$236.00 pp
90 Guests	\$230.00 pp
100 Guests	\$224.00 pp
110 Guests	\$213.00 pp
120+ Guests	\$209.00 pp

Alternatively Beverages may be provided on a Consumption basis, subject to a minimum spend of \$2,000. Any additional bar charges can be settled on the evening.

2.5 - 3 HOUR CRUISES

(ALL INCLUSIVE OF BOAT HIRE, WHARF FEES, STAFFING, SUBSTANTIAL FOOD AND \$2,000 SPEND ON BAR)

40 Guests	\$313.00 pp
50 Guests	\$270.00 pp
60 Guests	\$240.00 pp
70 Guests	\$224.00 pp
80 Guests	\$205.00 pp
90 Guests	\$190.00 pp
100 Guests	\$182.00 pp
110 Guests	\$172.00 pp
120+ Guests	\$167.00 pp



MENU OPTIONS

Enjoy our Substantial Suggested Menu, or create your selection from our full Captains Canape Menu. (Pricing includes most dietary requirements, including Gluten Free Vegetarian and Vegan Options, Please advise of any additional dietary needs in advance, and our chef will endeavour to accommodate.)

STATIONS ONBOARDING OF :

Antipasto & Cheese Platter Assorted meats including Salami Hot & Mild, Mortadella, Honey Glazed Ham on the Bone, Mediterranean Roasted Vegetables Eggplant, Artichokes, Semi Dried Tomato Assorted Dips, Halloumi, Parmesan cheese, Provolone, Brie. Crispy Breads & Crackers

SLIDERS/TACO'S - PLEASE CHOOSE 2:

(if you have a larger group than 50 Guests we can do half/half of chicken, and beef sliders as 1 option)

Crumbed Chicken Peri Peri, Slider, Baby Leaf in a Milk Bun (option of half/ half)

Beef Sliders with Special Sauce, Cheese & Pickles Served in a Milk Bun (option of half/ half)

Street Taco with Flat Head Fish fillet & Spicy Avocado an Japanese Slaw

Turkish bread with Prosciutto, Mozzarella, Sun-dried Tomato, Pesto and Rocket

Eye Fillet Beef on Flat Turkish Bread & Extra Virgin Olive Oil, Chutney, Caramelised Onion

Vegetarian Slider Option included with any choice on the cruise -

Mushroom Halloumi and Pesto (Veg) (optional GF on request)

FROM THE GRILL/OVEN - PLEASE CHOOSE 2 :

Chef made Spiced Chicken Skewers

Grilled Beef Bamboo Skewers with Chimichurri Sauce

Traditional Flaky Pastry Beef, Chicken (Vegetarian & Vegan Pies available)

Mini Wagyu Beef Wellington Served with Tomato Relish

FROM THE FRYER - PLEASE CHOOSE 2:

Panko Prawns Served with Chilli Dipping Sauce

Pork and Chive Dumplings with Plum Sauce

Selection of Arancini, Pumpkin - (GF) (Vegan), Four Cheese, Porcini Mushroom,

Asian Vegetarian Crispy Spring Rolls with Chilli Dipping Sauce

DESERT

UPGRADE IF REQUIRED @ \$6.50 pp extra Or can choose instead of one of the options

Mini Pure Gelato Cones, Mix of Mango, Strawberry, Chocolate, Hazelnut and Mint

& Vegan, GF, Chocolate & Red Currant Brownie

BEVERAGES OF:

*(upgrades of wines available on request or on consumption,
please see our full list if required and spirits on consumption)*

La Boheme - Cuvee Blanc Yarra Valley - Sparkling Wine

Bella Riva Pinot Grigio

De Bortoli - Deen - Sauvignon Blanc

The Estate Vineyard - Chardonnay

De Bortoli Rose Rose

De Bortoli Deen - Shiraz

La Boheme- Pinot Noir

De Bortoli Willowglen Cab Merlot

ZERO ALCOHOLIC BEVERAGES

Zero plus minus - Sparkling Wine (no alcohol)

Zero Heineken, Peroni, Asahi, Fifty Lashes Pale Ale

SELECTION OF SOFT DRINKS & BEERS

Asahi, Cascade Light, Great Northern, Corona, Peroni, James Squire Fifty Lashes, Hahn Super Dry, Hahn Super Dry Gluten Free, Peroni 3.5, VB, Somersby Apple Cider.

(please ask for any other preferences of beers)

WELCOME COCKTAILS ON REQUEST

Aperol Spritz \$18 each

Margarita's \$20 each

Coast Spritz - Bloody Shiraz Gin \$20



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
OWNER AND CRUISE DIRECTOR



E: hello@coastcruises.com.au | Ph: 0458 888 831 | W: www.coastcruises.com.au
Sydney Superyacht Marina, 2 Maritime Ct, Rozelle NSW 2039