



A slick cruiser for a stylish day out. Coco is a Genesis cruiser boating a beautiful aesthetics as well as terrific interior space with lounges to offer different social areas for bigger groups.

### Specifications

- 56 foot Genesis Sports Yacht
- Up to 23 passengers
  - Up to 12 passengers off shore
- Separate leather lounges inside
- Dining table for 4 guests inside
- Spacious rear deck with dining table
- Reverse cycle air conditioning
- Front sunbed
- 2 bathrooms
- 3 cabins
  - 1 Double room with en-suite, TV
  - 1 Double room with TV Queen)
  - 1 twin bunk room

### Special Features

- 40" Flat screen TV on main deck
- DVD player
- HDMI connectivity for laptops
- Quality sound system
- iPod connection via Bluetooth
- Microwave / convection oven
- Fridge

### Rates

#### January – February

AU\$720 per hour (minimum 3 hours)

#### March – October

AU\$620 per hour (minimum 3 hours)

#### November – December

AU\$790 per hour (minimum 4 hours)

**Travelling/Wharf fees:** AU\$50.00 per docking

**BYO / Service fee:** AU\$15 per person

Includes plates, cutlery, cups, condiments, microwave, electric cooktop, fridges, wash up and ice.

City Wharves: Walsh Bay, King Street Wharf, Casino Wharf, Campbells Cove, Cockle Bay

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## Coco - Menu

### Canapé Menus

(GF) Gluten Free | (V) Vegetarian

#### **Canape Menu 1**

\$35 per person (Minimum 10 guests)

Vegetarian Vietnamese Roll (GF/V)

Baked Beef Sausage Roll

Smoked Salmon Tartlet

Prawn Cocktail Tartlet

Mini Beef Burger

Chocolate Brownie (V)

#### **Canape Menu 2**

\$47 per person (Minimum 10 guests)

Vegetarian Vietnamese Roll (GF/V)

Baked Beef Sausage Roll

Smoked Salmon Tartlet

Prawn Cocktail Tartlet

Scallop on Shell Creamy Sauce

Mini Beef Burger

Chocolate Brownie (V)

Fruit Skewers (V)

#### **Canape Menu 3**

\$60 per person (Minimum 10 guests)

Prawn Vietnamese Roll (GF)

Baked Seafood Tartlet

Smoked Salmon Tartlet

Prawn Cocktail Tartlet

Scallop on Shell Creamy Sauce

Mini Beef Burger

Selection of Desserts

Fruit Skewers (GF/V)



## Coco – Menu

### Buffet Menus

#### **Buffet menu 1**

\$36 per person (Minimum 10 guests)

Antipasto Platters (GF/V)  
Bread and Dips  
Baked Chicken Breast with Marinade (300g)  
Garden Salad and Roasted Vegetables  
Fresh Fruit Platter (GF/V)  
Sweets and Dessert Platter

#### **Buffet menu 2**

\$48 per person (Minimum 10 guests)

Cold Meat & Antipasto Platters (GF/V)  
Bread and Dips  
Grilled Pork Loin with Marinade (300g)  
Garden Salad and Roasted Vegetables  
Fresh Fruit Platter (GF/V)  
Sweets and Dessert Platter

### BBQ Menus

#### **BBQ menu 1**

\$42 per person (Minimum 10 guests)

Antipasto Platters(GF/V)  
Bread and Dips  
Beef and Pork Sausages  
Chicken and Beef Skewers  
Garden Salad and Roasted Vegetables  
Fresh Fruit Platter(GF/V)  
Sweets and Dessert Platter

#### **BBQ menu 2**

\$52 per person (Minimum 10 guests)

Antipasto Platters(GF/V)  
Bread and Dips  
Beef and Pork Sausages  
Barbie Salmon Fillet and King Prawn (GF)  
Garden Salad and Roasted Vegetables  
Fresh Fruit Platter(GF/V)  
Sweets and Dessert Platter



## Coco - Menu

### Seafood Platter Menus

#### **Seafood Menu 1**

\$300 per platter (Serves 8 - 10 guests)

Prawn Cocktail 2Kg  
Sydney Oysters 24pcs  
Scampi 10pcs  
Balmain Bug Half 10pcs  
Salmon Sashimi  
Seaweed  
Lemon & Cocktail Sauce

#### **Seafood Menu 2**

\$400 per platter (Serves 8 - 10 guests)

Lobster Tail Half 10pcs  
Scallop on shell 10pcs  
Prawn Cocktail 2Kg  
Sydney Oysters 24pcs  
Scampi 10pcs  
Salmon Sashimi  
Seaweed  
Lemon & Cocktail Sauce