



## **Thank you for your enquiry for a VIP booth on Seadeck Brisbane!**

### **Things to know about our Brisbane Weekend “Sunset Cruises”:**

We are in Brisbane until Sunday 24 September. We then set sail back to Sydney.

We have 2 different experiences:

**General admission (GA)** – Purchase tickets online. You can purchase up to 10 at a time. Purchase Food and Beverage from our a la carte menu on board; seating is limited and first in first served basis – we do not reserve tables for GA. All General admission tickets are available up to an hour before setting sail unless sold out. These are available via our website [www.seadeck.com.au](http://www.seadeck.com.au)

**VIP and group bookings** – Includes tickets, dedicated table, beverage inclusions, full table service, platters of food can be pre-ordered. Please do not purchase tickets online.

Tables seat groups of 6 and 10 comfortably. Tables of 6 can accommodate up to 10 and tables of 10 can accommodate it up to 15. Please refer to our packages and table plan below\*. Extra guests are welcome at a cost of \$45 for Saturday and \$40 for Sunday (example if you are wanting to attend a Saturday event and you have 15 guests and you would like a table of 10 we will charge the extra 5 guests @ \$45 so an additional \$225) will be added to your bill. Please note special event days/public holidays may incur price increases.

Should you wish to book at VIP table your request for a booking will be reviewed by our VIP bookings team and is **NOT** confirmed until we contact you via phone or email. By signing the attached form you agree to be bound by all terms and conditions including our cancellation policy.

Please check specific date for exact boarding and departure times.

Should you wish to pre-order platters to be served on the day please see our different menus below. Note platters are **not** available on the day and must be requested 5 days prior to your event. Please email your order along with the booking form and full guest list.

VIP booking details are set in our Terms & Conditions below.

Seadeck office hours are Mon-Fri 9:30am-5:30pm. We will endeavour to respond to booking requests within three business days.

Looking forward to setting sail with you on-board Seadeck.  
Kind Regards, Seadeck Team.

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**FRIDAY**

Arrive: 5:45pm

Depart: 6:15pm

Disembark: 10:00pm

**SATURDAY**

Arrive: 1:30pm

Depart: 2:00pm

Disembark: 6:00pm

**SUNDAY**

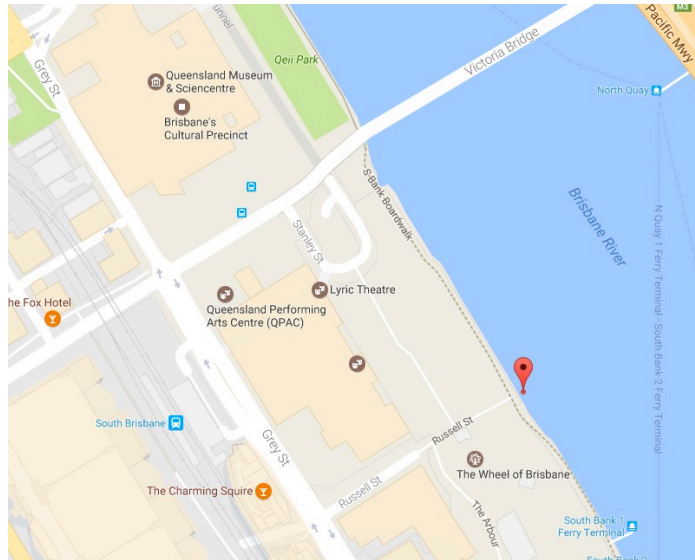
Arrive: 1:30pm

Depart: 2:00pm

Disembark: 6:00pm

**LOCATION**

Riverside Cruise Terminal | Pontoon A



## TERMS AND CONDITIONS

### **Confirmation:**

To have your booking reviewed for confirmation the booking ideally needs to be signed and submitted a minimum of five days prior to the date of the reservation. Our team will access and accept bookings based on availability. A 50% deposit (non-refundable) will be deducted to secure your VIP booking and you will be notified by phone or email.

**Please send full guest list along with this form to the team in order to proceed to [vip@seadeck.com.au](mailto:vip@seadeck.com.au)**

We will endeavour to provide you with a status update of your booking request within 72 hours.

### **Final Numbers:**

If you require additional guests on your table, you will be charged and confirmed for the initial number booked. Tickets and table bookings are non-refundable.

### **Cancellation policy:**

If the reservation is cancelled within 72 hours of setting sail the outstanding amount will be deducted from the attached credit card.

### **Dress Code:**

We ask all guests to check the weather conditions and dress appropriately. We do also ask no singlets, thongs, Bridal paraphernalia or offensive clothing. We ask for no exposed tattoos and no heavy jewelry. Security reserve the right to refuse entry to any group or guest.

### **Other:**

Our guests shall conduct the voyage in an orderly manner and within the full rules set out by Seadeck management and in accordance with NSW licensing laws. Seadeck Sydney practices responsible service of alcohol and has the right to refuse entry to any group or guest. We legally cannot accept "Hens" or "Bucks" celebrations of bookings. All guests are required to have valid ID.

**Captains Authority:** The Captain of Seadeck shall be suitably qualified and carry the necessary licenses for Seadeck survey. All guests shall recognize the authority of the Captain in all matters, regarding safety, navigation, docking and cruising speed of Seadeck. All guests must recognize the authority of the Captain in reference to anchorages and cruising route due to weather. The Captain reserves the right to terminate the Event at any time and return to the point of embarkation if the Captain believes the safety of the vessel or passengers is at risk.

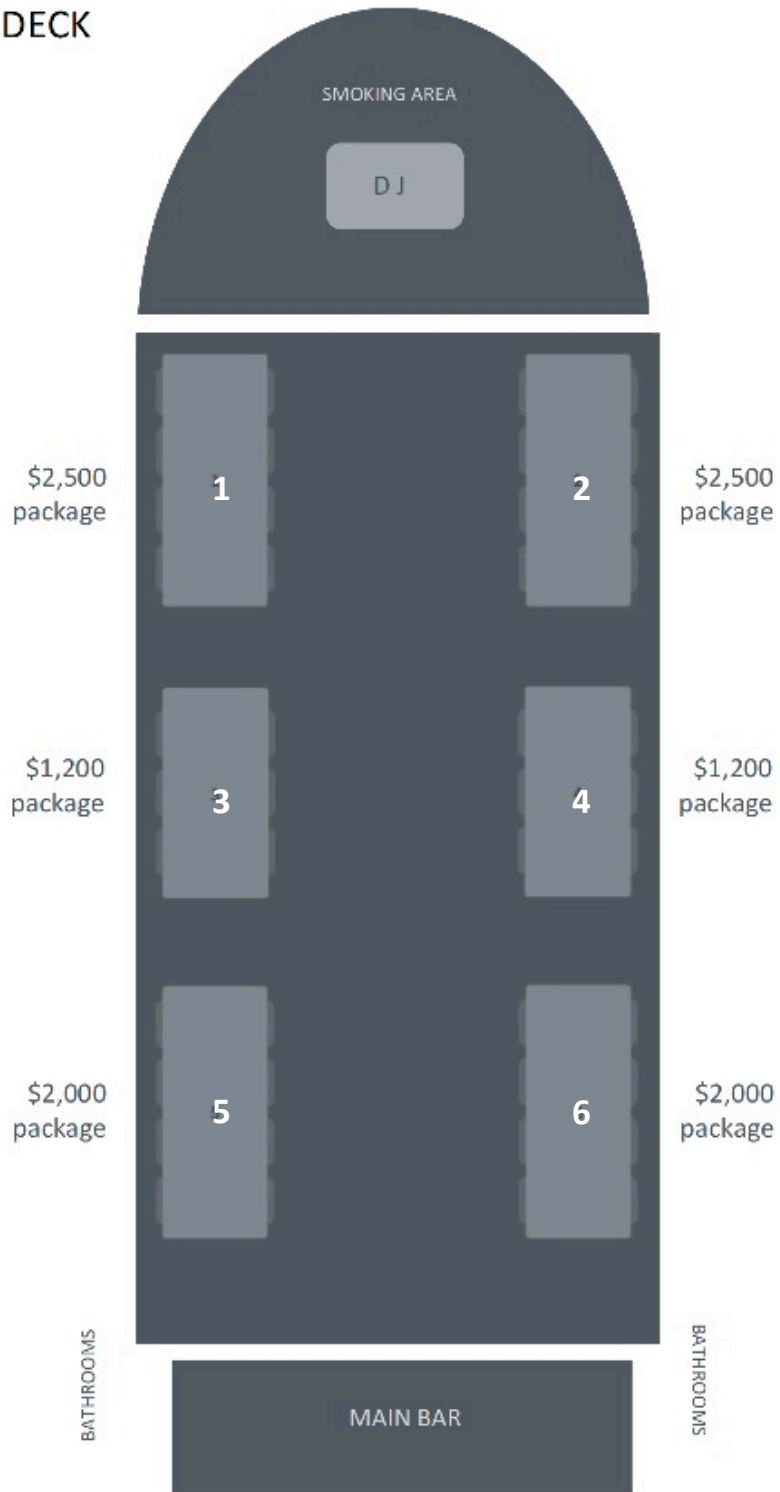
\*For all table packages a 10% service charge is added to the final bill as a gratuity.

### VIP TABLE PACKAGES 2017

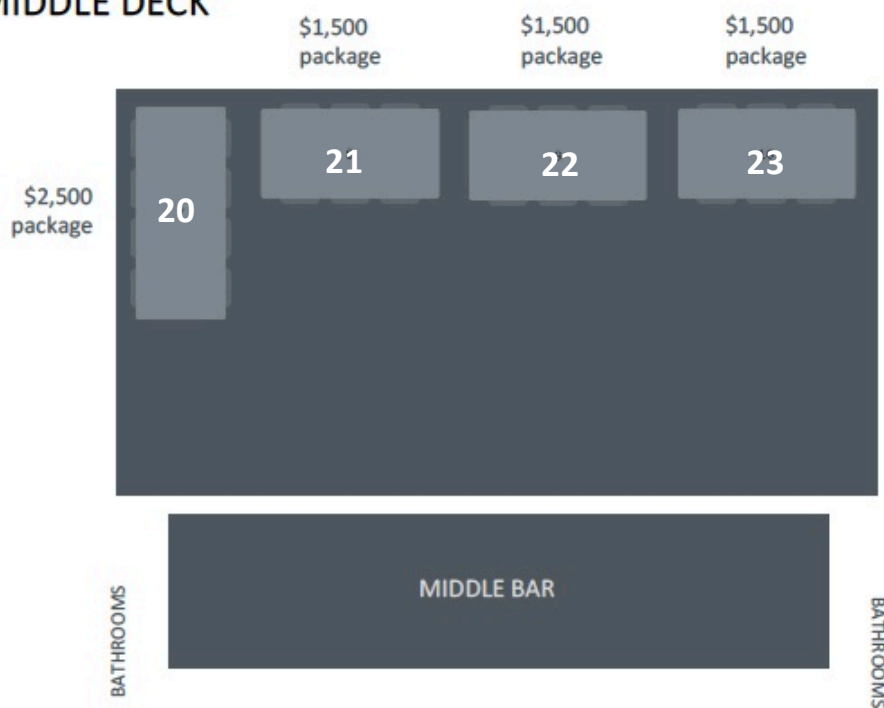
Main Deck	Middle Deck	Top Deck
<u>\$1200 table package</u> 6 VIP tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives & Nuts Private table Waitress	<u>\$1500 table package</u> 6 VIP tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives & Nuts Private table Waitress	<u>\$1500 table package</u> 6 VIP tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives & Nuts Private table Waitress
<u>\$2000 table package</u> 10 VIP tickets 2 x 750ML Ciroc Vodka 1 x Moet and Chandon Unlimited mixers 4 x Red Bull Olives & Nuts Private table Waitress	<u>\$2500 table package</u> 10 VIP tickets 2 x 750ML Ciroc Vodka 1 x Dom Pérignon Unlimited premium mixers 4 x Red Bull Olives & Nuts Private table Waitress	<u>\$2500 table package</u> 10 VIP tickets 2 x 750ML Ciroc Vodka 1 x Dom Pérignon Unlimited mixers 4 x Red Bull Olives & Nuts Private table Waitress
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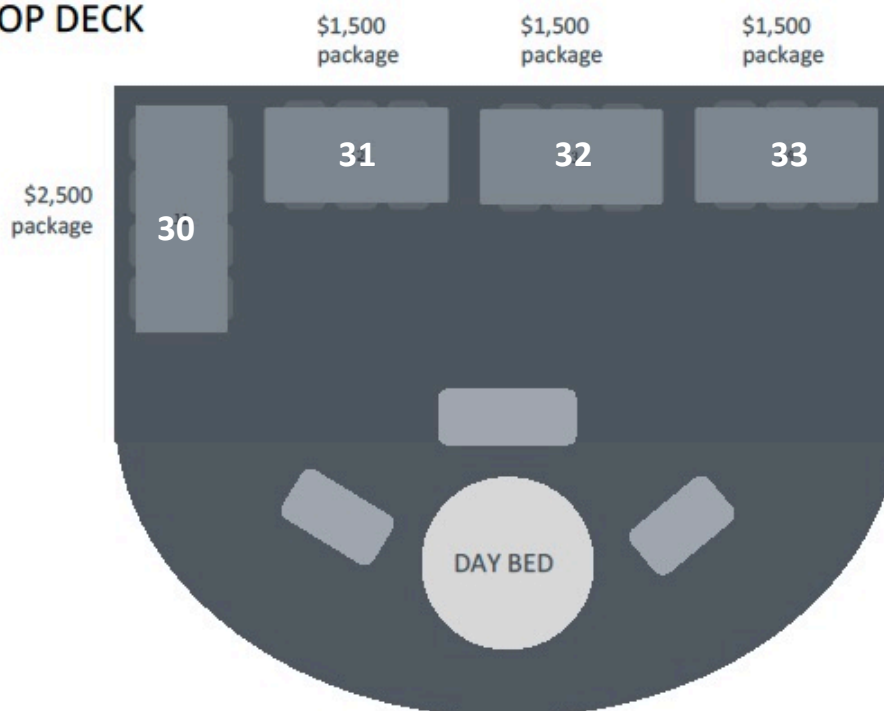
# MAIN DECK



## MIDDLE DECK



## TOP DECK



**Booking Details**

\*all fields on this form are mandatory

Contact Name: \_\_\_\_\_

Company (if applicable): \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Date of Reservation: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

(Tables seat groups of 6 and 10 comfortably – Tables of 6 can accommodate up to 10 and tables of 10 can accommodate up to 15. Please refer to our packages and floor plan. Each additional guest is an extra cost of \$25pp for Fridays, \$40pp for Saturday and \$40pp for Sunday, which is added to your total bill \*special event days may incur an increase of price. We will consider larger group numbers on a case-by-case basis).

Table No. Request # 1: \_\_\_\_\_

Table No. Request # 2: \_\_\_\_\_

Table No. Request # 3: \_\_\_\_\_

*\*Please note, we do our best to accommodate for your first preference but this is NOT guaranteed.*

**You will be charged and confirmed for the initial number booked. We do not refund extra guests/tickets. A full guest list is required in an email upon returning this form.**

\*Any pre-ordered platters must be confirmed via email.

Your social media link is required: [www.facebook.com/](http://www.facebook.com/)\_\_\_\_\_.

**Credit Card Details** (Please note Visa/MC incur 1.55% admin fee and AX is 3%)

Credit Card Type: \_\_\_\_\_

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_ CCV: \_\_\_\_\_

Cardholders Signature: \_\_\_\_\_

**\*if any field is left blank we will not proceed with your booking.**

If you have further questions please email [vip@seadeck.com.au](mailto:vip@seadeck.com.au) or call our office on 02 9363 0070

## **PLATTERS**

*(must be pre-ordered)*

Small platters feed 4-8 people. Large platters feed 8-12 people. Platters **MUST** be pre-ordered 5 days prior as they are not available on the day.

### **MACN'CINI 35**

10 Macn'cini Balls with truffle aioli

### **ANTIPASTO 65 | 95**

Selection of marinated & grilled vegetables, olives, cured meats and cheeses served with fresh baguette & grissini.

### **CHEESE 75 | 125**

A selection of local & imported cheeses served with house made lavosh, muscatels, peach chutney

### **SLIDERS 105**

12 mixed sliders featuring; Fried Hot Chicken and Coleslaw | Zucchini & Mozzarella | Classic American cheese.

### **TACO 105**

12 mixed soft tacos featuring; Salt & Pepper NZ Hoki with Burnt Chilli Remoulade | Grilled Steak with Chimichurri | Tempura Eggplant with Avocado Puree.



## **BOTTLE SERVICE MENU**

*(available to purchase  
additionally on the day)*

### **VODKA**

Ciroc 750mL	390
Ciroc 1.75L	850
Ciroc 3L	1750
Ciroc 6L	2650

### **GIN**

Tanqueray 10	450
Hendricks	485

### **RUM**

Pampero Anejo	450
Zacapa 23	425

### **WHISKY**

Johnnie Walker Black	365
Johnnie Walker Green	1850
Glenmorangie Original	375
Glenmorangie Lasanta	460

## **CHAMPAGNE**

*(available to purchase  
additionally on the day)*

### **DOM PERIGNON**

Vintage Magnum 1.5 Litre	1300
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### **DOM PERIGNON**

Vintage 750mL 2006	475
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<b>RUINART BLANC DE BLANCS NV</b>	195
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### **VEUVE CLICQUOT**

Yellow Label Brut NV	135
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### **MOET CHANDON**

Imperial NV	125
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## **A LA CARTE**

*(only available to purchase on the day)*

**SPICED NUTS V, GF 8**

**MARINATED OLIVES V, GF 10**

**FRUIT PLATE V, GF 19**

**CHARCUTERIE 28**

Picallili, baguette

**ZUCCHINI SALAD V 18**

Farro, ricotta, kale, honey mustard dressing

**MAC N CINI BALLS (4) V 12**

Truffle aioli

**CLASSIC CHEESEBURGER 18**

American cheese, secret sauce, pickles

**FISH TACO 18**

Pico De Gallo, chimichurri, chilli mayo

**SALT PEPPER SQUID 16**

Lime Mayo

**INDIVIDUAL PIZZAS**

- Margherita 15
- Supreme 18

**FRENCH DONUTS WITH NUTELLA 12**

GF\* DENOTES THAT DISH CAN BE MODIFIED TO BE GLUTEN FREE