



Thank you for your enquiry for a VIP booth on Seadeck Sydney!

Things to know about our Weekend "Sunset Cruises":

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

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.

Be sure that all guests arrive at 2:30pm for a 3.15pm departure (please check event details for exact boarding times) and we endeavour return at approximately 7.30pm.

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.

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

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: Smart Casual

We ask all guests to check the weather conditions and dress appropriately. We do also ask no singlets, thongs, caps, bridal paraphernalia, heavy jewellery or offensive clothing. We ask for no gang related, exposed or heavy tattoos. We do ask guests with tattoos to keep them covered best as possible. Security still 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>\$1500 table package</u> 6 VIP tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives and Spiced 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 and Spiced 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 and Spiced 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 and Spiced Nuts Private table Waitress	<u>\$2000 table package</u> 10 VIP tickets 2 x 750ML Ciroc Vodka 1 x Moet and Chandon Unlimited premium mixers 4 x Red Bull Olives and Spiced 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 and Spiced Nuts Private table Waitress

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

*Maximum 3 cards to split the bill.

VIP TABLE PACKAGE UPGRADES

Please tick you preference

VODKA

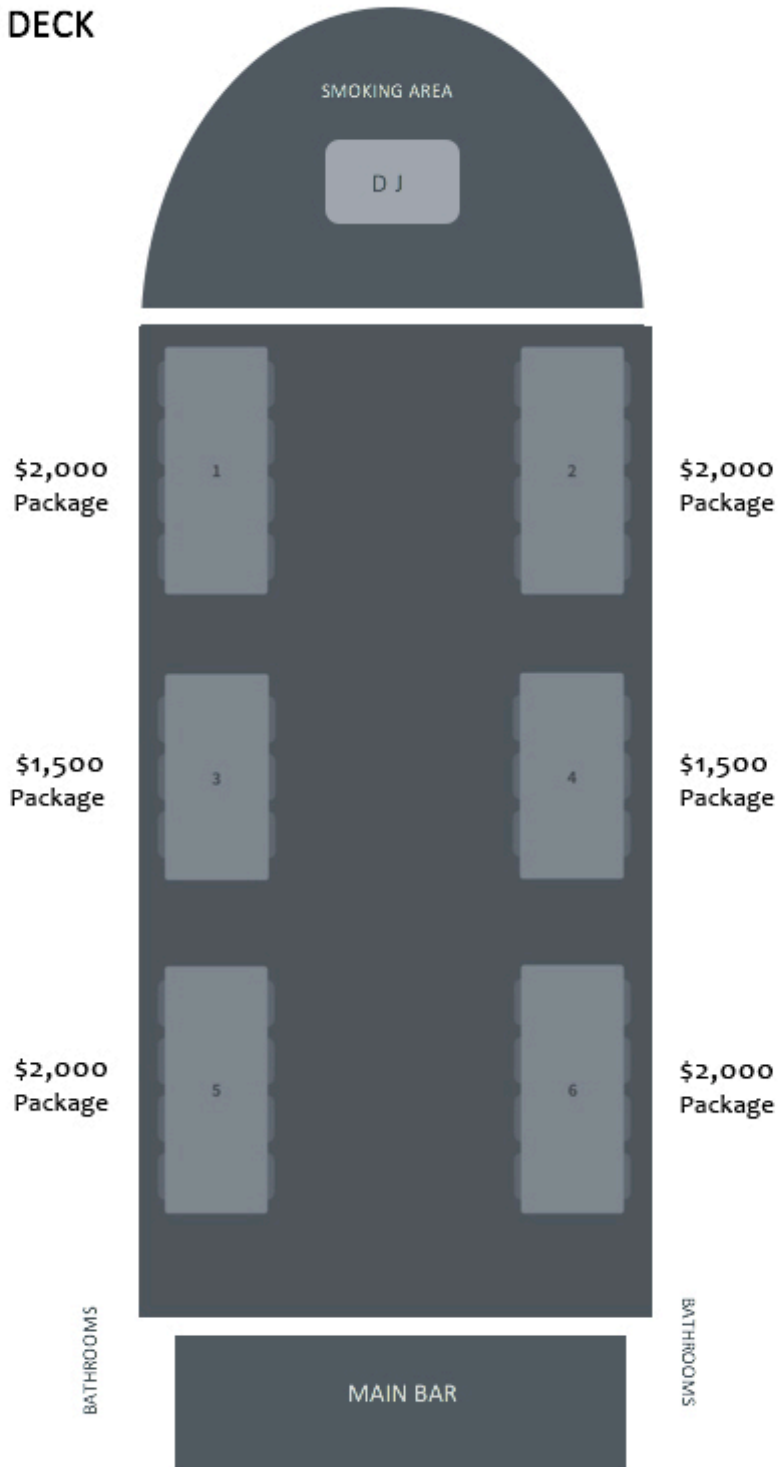
- Ciroc 1.75ml **+\$460**
- Ciroc 3L **+\$1360**

CHAMPAGNE

- Moet Magnum 1.5L **+\$265**
- Dom Perignon 750ml **+\$350**
- Dom Perignon Magnum 1.5L **+\$825**

MAIN DECK

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MIDDLE DECK



TOP DECK



Please note our Top Deck has umbrellas for sun cover but they are only put up when anchored and if there is no wind.

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 comfortably. Please refer to our packages and floor plan. Extra guests are welcome at an extra cost of \$45pp 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/_____.**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 or call our office on 02 9363 0070

PLATTERS

(must be pre-ordered – please tick your preference)

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**
12 Macn’cini Balls with truffle aioli

- ☐ **FRUIT 70|105**
A selection of fresh seasonal fruits & dips

- ☐ **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, quince paste.

- ☐ **SUSHI & SASHIMI 80|155**
A mixed selection of hand rolled sushi, nigiri & sashimi served with aged soy, wasabi & pickled ginger.

- ☐ **SLIDERS 105**
12 mixed sliders featuring, southern fried hot chicken, roast mushroom and a classic American cheese.

- ☐ **TACO 105**
12 mixed soft tacos featuring, vegetarian chilli, Jamaican jerk chicken and crispy fish taco.

- ☐ **FRENCH DONUTS 75**
20 french donuts serve with raspberry jam and whipped cream.

BOTTLE SERVICE MENU

VODKA

Ciroc 750ML **390**

Ciroc 1.75ML **850**

GIN

Tanqueray 10 **450**

Hendricks **485**

RUM

Pampero Anejo **450**

Zacapa 23 **425**

WHISKEY

Johnnie Walker Black **365**

Johnnie Walker Green **1850**

Glenmorangie Original **375**

Glenmorangie Lasanta **460**

TEQUILA

Don Julio 1942 **850**

A LA CARTE

(only available to purchase on the day)

GUACAMOLE GF* V VG* 8

MAC 'N' CINI BALLS (4) V 12

SALT PEPPER SQUID 16

Lime Aioli

ANTIPASTO PLATTER GF* 32

Cured Meats, Cheeses, Marinated Vegetables, Baguette, Grissini

PIZZA INDIVIDUAL

- MARGARITA V **16**

Tomato, Oregano, Mozzarella, Basil

- PERI PERI CHICKEN **18**

Smoked Chicken, Onion, Capsicum, Cherry Tomoato, Spicy Mayo

SALMON POKE BOWL GF* V VG* 16

Marinated Salmon Sashimi, Rice, Avocado, Toasted Sesame Aioli

FISH TACO (2) 18

Fried Hoki, Red cabbage, Avocado, Roasted Corn Succotash

CHEESEBURGER GF* 18

American Cheese, secret sauce, pickles

PRAWN ROLL 18

Cos Lettuce, Mary Rose Dressing

FRENCH DONUTS V 12

Raspberry Jam, Whipped Cream

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

VG* DENOTES THAT DISH CAN BE MODIFIED TO BE VEGAN