

Things to know about our Saturday & Sunday “Sunset Cruises”:

We have 2 different experiences:

- 1. 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
- 2. VIP TABLE & GROUP BOOKINGS** – Includes tickets, dedicated table, beverage inclusions, full table service, platters of food can be pre-ordered. Please do not purchase tickets online.

VIP TABLE SEATING: Tables seat groups of 6 and 10 comfortably. Tables of 6 can accommodate up to 8 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 you receive a confirmation by the Reservations team.

By signing the attached form you agree to be bound by all terms and conditions including our cancellation policy.

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

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.

Dress Code: Smart Casual

We ask all guests to check the weather conditions and dress appropriately. We do also ask no singlets, thongs, 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.

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

Looking forward to setting sail with you on-board Seadeck.

Kind Regards,

Seadeck Team.

02 9363 0070

VIP TABLE BOOKING - 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 email if confirmed or not.

We will endeavour to provide you with a status update of your booking request within two business days.

Final Numbers:

You will be charged and confirmed for the initial number of guests booked. Tickets and table bookings are non-refundable. You can always add more guests *subject to availability.

Guest-list's:

A full guestlist must be submitted with this form to the team in order to proceed. All bookings must include a minimum of 40% females.

Cancellation policy:

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

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 photo ID.

Whilst you have made a booking or submitted a guestlist, it is never 100% guaranteed you will gain entry. Seadeck does not unequivocally guarantee you or your guests entry. Entry is always at the discretion of the manager and security at the time of entry.

All guests shall recognize the authority of the Captain in all matters, regarding safety, navigation, docking and cruising speed of Seadeck. The Captain or management reserves the right to terminate the Event at any time if they believe the safety of the vessel or any passengers are at risk.

Any person/s threatening staff or acting in a manner that may be deemed as offensive or aggressive will be asked to leave/ will be escorted away by security and if required, police will also be notified if necessary.

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

SEADECK WEEKEND VIP TABLE PACKAGES

MAIN DECK	MIDDLE DECK	TOP DECK
<u>\$1,500 table package</u> 6 x tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Dedicated Table Waitress	<u>\$1,500 table package</u> 6 x tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Dedicated Table Waitress	<u>\$1,500 table package</u> 6 x tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Dedicated Table Waitress
<u>\$2,000 table package</u> 10 x tickets 2 x 750ML Ciroc Vodka 1 x Moet and Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Dedicated Table Waitress	<u>\$2,000 table package</u> 10 x tickets 2 x 750ML Ciroc Vodka 1 x Moet and Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Dedicated Table Waitress	<u>\$2,000 table package</u> 10 x tickets 2 x 750ML Ciroc Vodka 1 x Moet and Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Dedicated 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.

UPGRADES - Would you like to upgrade your Vodka or Champagne in your package?

Please tick you preference

VODKA

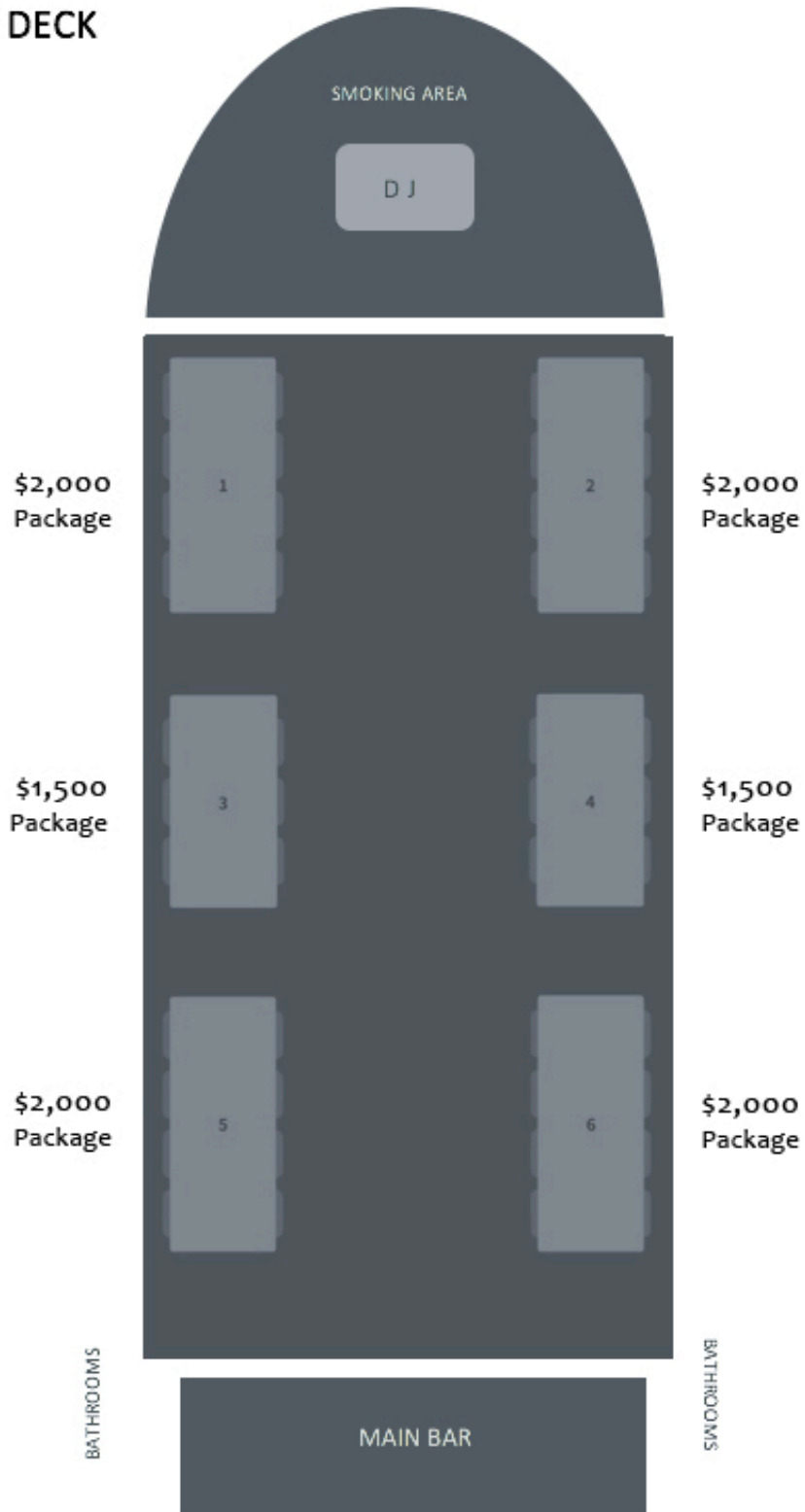
- Ciroc 1.75L **+\$460**
- Ciroc 3L **+\$1360**

CHAMPAGNE

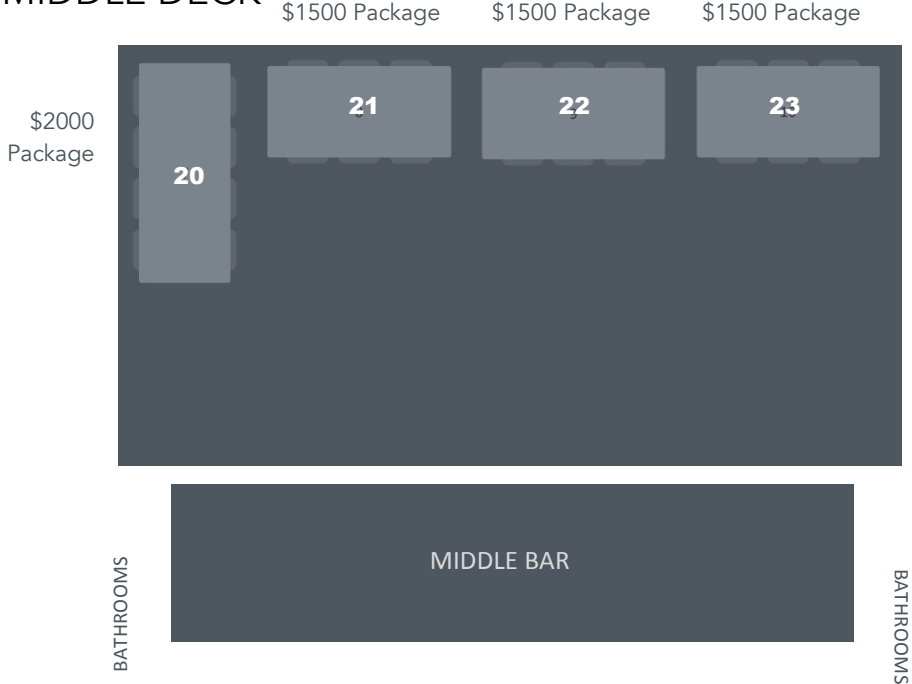
- Moet Magnum 1.5L **+\$265**
- Dom Perignon 750ml **+\$350**
- Dom Perignon Magnum 1.5L **+\$825**

MAIN DECK

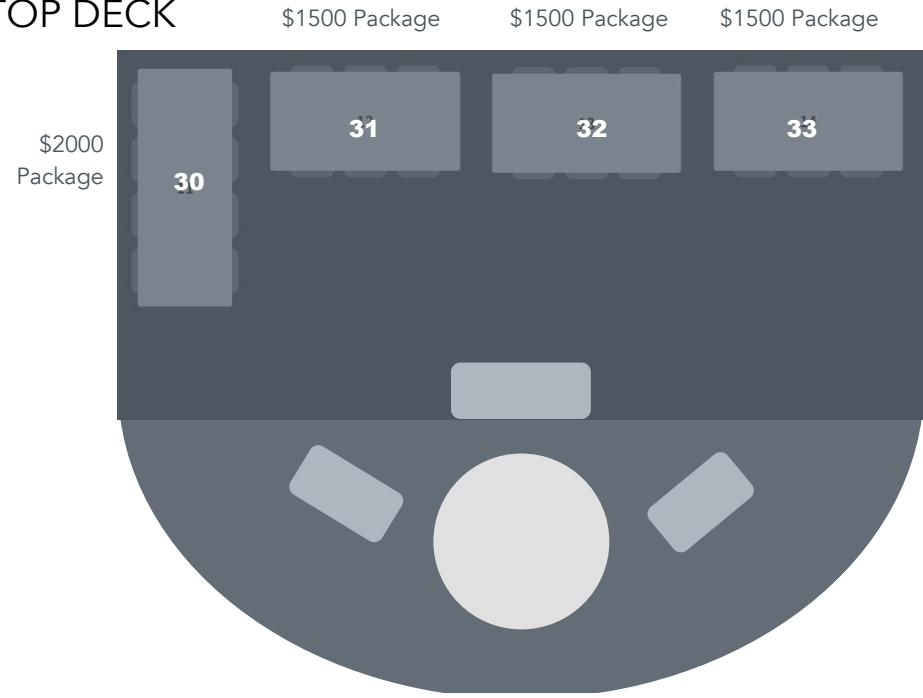
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MIDDLE DECK



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.

SEADECK VIP TABLE BOOKING

*all fields on this form are mandatory

Cruise Date: _____

Contact Name: _____

Occasion: _____

Company (if applicable): _____

Phone: _____ Number of Guests: _____

Email: _____

(Tables seat groups of 6 and 10 comfortably – Tables of 6 can accommodate up to 8 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. Preference # 1: _____

Table No. Preference # 2: _____

Table No. Preference # 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.

Your social media link is required: www.facebook.com/_____.

CREDIT CARD DETAILS: (Please note Visa/MC incur 1.55% admin fee and AX is 1.85%)

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**

Please email back to vip@seadeck.com.au along with your full guestlist.

PLATTERS

(please tick your preference)

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

- MACN'CINI 35**
12 Macn'cini Balls with truffle aioli
- FRUIT 70 | 105** *(please advise size)*
A selection of fresh seasonal fruits & dips
- ANTIPASTO 65 | 95** *(please advise size)*
Selection of marinated & grilled vegetables, olives, cured meats and cheeses served with fresh baguette & grissini.
- CHEESE 75 | 125** *(please advise size)*
A selection of local & imported cheeses served with house made lavosh, muscatels, quince paste.
- SUSHI & SASHIMI 80 | 155** *(please advise size)*
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 1.75L 850

GIN

Tanqueray 10 450

Hendricks 485

RUM

Pampero Anejo 450

Zacapa 23 425

WHISKEY

Johnnie Walker Black 365

Glenmorangie Original 375

Glenmorangie Lasanta 460

TEQUILA

Don Julio 1942 850

A LA CARTE MENU

(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