



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

Things to know about our Weekend "Sunset Cruises":

We have 2 different experiences:

General admission – 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. 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.

If you have purchased general admission tickets already and would like to upgrade we can reduce the cost of the package by the value of the tickets.

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.

If you have any further enquiries please do not hesitate to contact us via VIP@seadeck.com.au.

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.

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.

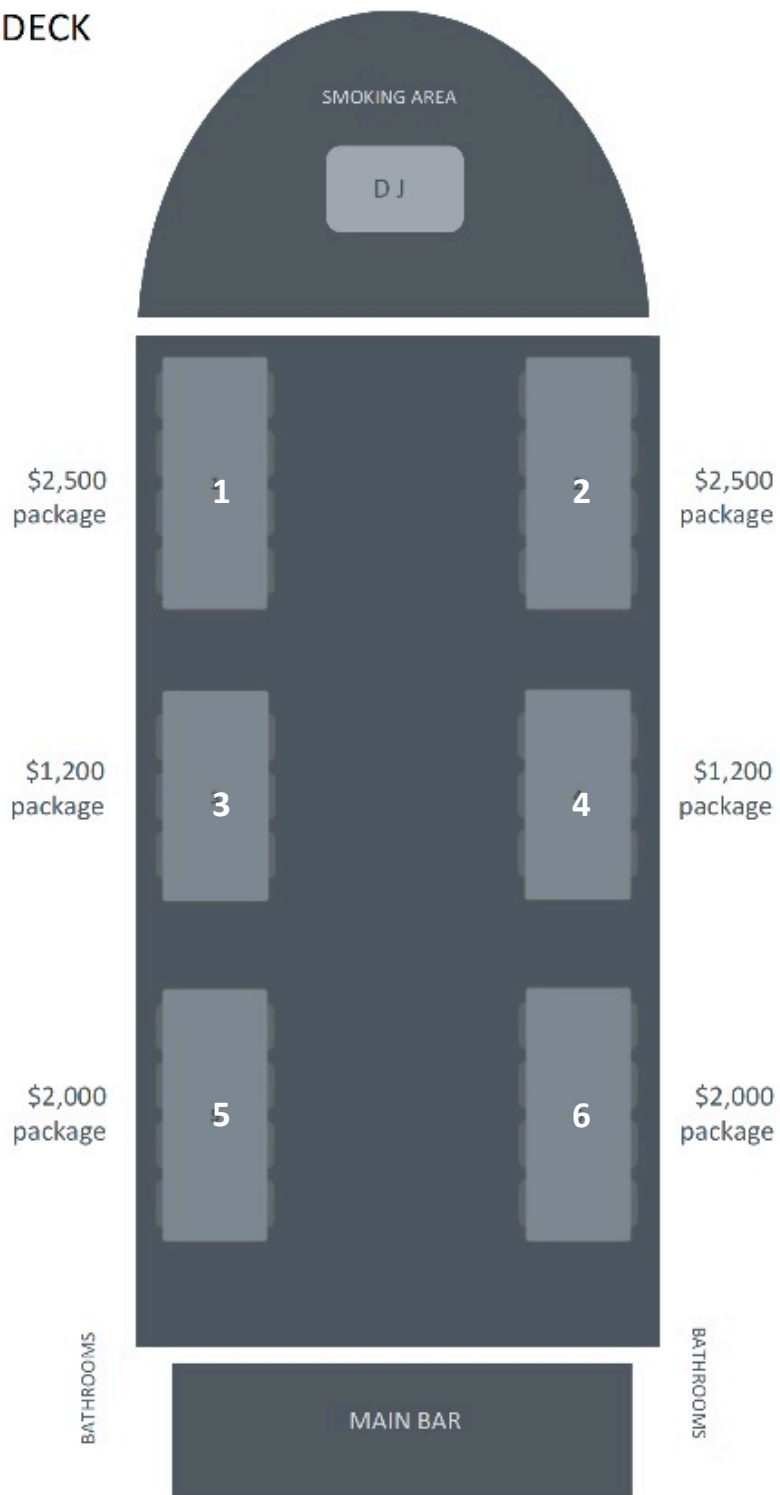
*For all table packages a 10% service charge is added to the final bill as a gratuity.

VIP TABLE PACKAGES 2017

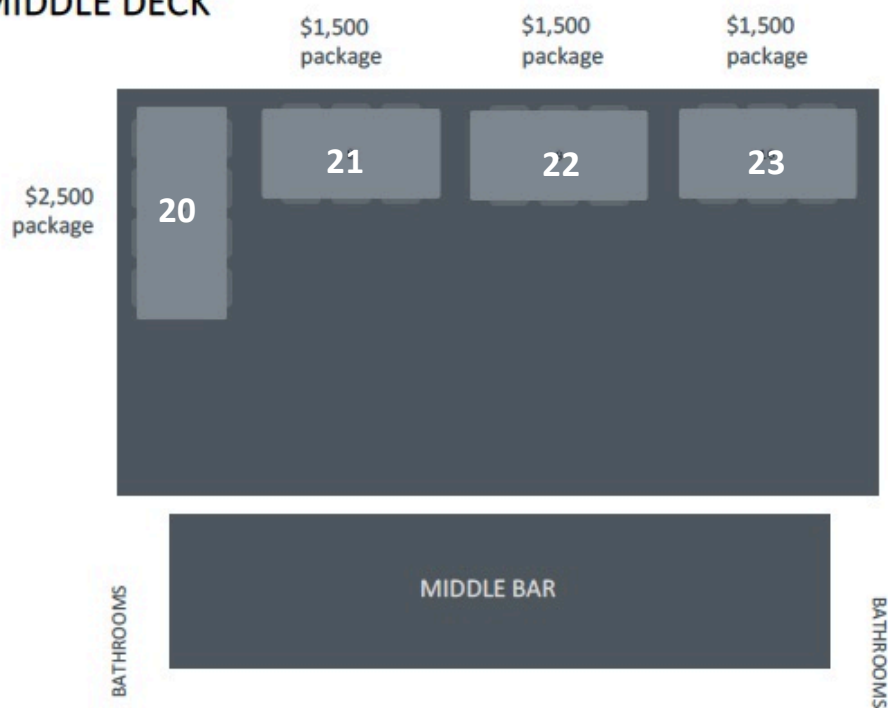
Main Deck	Middle Deck	Top Deck
<u>\$1200 table package</u> 6 VIP tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull Olives and Spiced Nuts Private table Waitress	<u>\$1500 table package</u> 6 VIP tickets 1 x 750ML Ciroc Vodka 1 x Moet & Chandon Unlimited mixers 4 x Red Bull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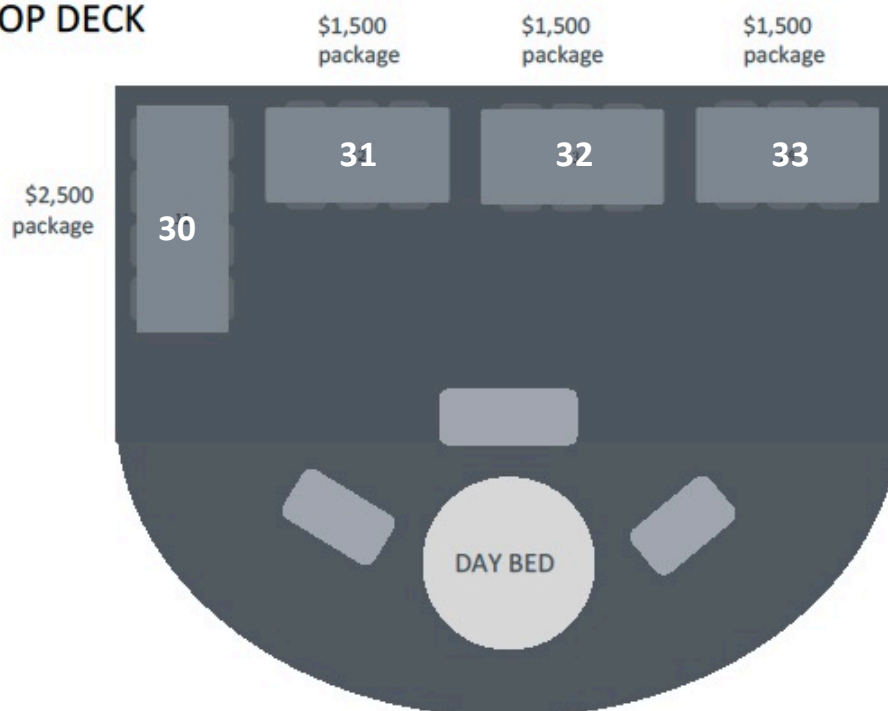
MAIN DECK



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**

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

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 and coleslaw, Zucchini & Mozzarella and a 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 390

Ciroc 750mL

GIN 450

Tanqueray 10

RUM 425

Tanqueray 10

WHISKY 365

Johnnie Walker Black

CHAMPAGNE

(available to purchase additionally on the day)

DOM PERIGNON 1300

Vintage Magnum 1.5 Litre

DOM PERIGNON 475

Vintage 750mL 2006

RUINART BLANC DE BLANCS NV 195

VEUVE CLICQUOT 135

Yellow Label Brut NV

MOET CHANDON 18 | 125

Imperial NV

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

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