

Private Events

The vessel has 2 decks, an upper and lower deck.

<p>Upper Deck</p> <ul style="list-style-type: none"> • Open air with solid roof • 2 buffet tables • 1 small bar counter <p>Lower Deck</p> <ul style="list-style-type: none"> • Panoramic windows • Air Conditioned • 2 buffet tables • 1 large bar counter • 1 DJ area 	<p>Features</p> <ul style="list-style-type: none"> • BOSE audio system across the boat • Mixer, microphones, zonal allocation etc • Licensed to serve alcohol • Resident female vocalist • Resident male tanura dancer • 2 washrooms onboard, M/F <p>Capacity</p> <ul style="list-style-type: none"> • Regular Capacity 85 passengers • COVID Capacity – 50 passengers
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Resources

- [Video of the boat and experience](#)
- [High Res Photographs](#)
- [Location of the boat](#)
- [Sailing Route](#)
- [Drinks Menu](#)

CATERING & CRUISING

TIME CATEGORY	NUMBER OF HOURS	NUMBER OF PEOPLE		BRONZE MENU	SILVER MENU	GOLD MENU	PLATINUM MENU
		MIN	MAX				
FULLY PRIVATE	2	20	27	210	220	230	240
		28	35	190	200	210	220
		36	42	170	180	190	200
		43	50	150	160	170	180
PRIME TIME 8PM ONWARDS	3	20	27	240	250	260	270
		28	35	220	230	240	250
		36	42	200	210	220	230
		43	50	180	190	200	210
FULLY PRIVATE - BEFORE 8 PM	2	20	27	180	190	200	210
		28	35	160	170	180	190
		36	42	140	150	160	170
		43	50	120	130	140	150
	3	20	27	240	250	260	270
		28	35	200	210	220	230
		36	42	170	180	190	200
		43	50	150	160	170	180
SEMI-PRIVATE	2	20	27	150	160	170	180
		28	35	130	140	150	160

***Semi-private:** the lower deck of the boat is private, with other guests on the upper deck. This option is only possible during our regular dinner cruising timings, 21.00 – 23.00

PRICE INCLUDES

<ul style="list-style-type: none"> • Exclusive rental of the vessel • Sound System & Furniture • Captain & 2 Crew 	<ul style="list-style-type: none"> • Full catering set up and waiters • Full Course Buffet Dinner • Water, Soft Drinks, Tea, Coffee
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ADDITIONAL EXTRA COST (OPTIONAL)

ITEM	COST	UNIT
2 way transfers from anywhere in Dubai	30	person
Female Singer, 2 sets x 15 minutes	350	2 sets
Tanura Dance Show, 1 set x 15 minutes	350	1 set
2 hours, unlimited house drinks	100	person
3 hours, unlimited house drinks	130	person
Magic Show	700	1 set
Game Party Organization for kids	1000	1 set
Team Building Organization		

MENU CONFIGURATION

	BRONZE	SILVER	GOLD	PLATINUM
STARTER	1 Veg 1 Meat	2 Veg 1 Meat	2 Veg 2 Meat	2 Veg 2 Meat
SOUP	1 Veg	1 Veg	1 Meat	1 Meat
SALAD	3 Veg 2 Meat	4 Veg 2 Meat	4 Veg 2 Meat	4 Veg 2 Meat
MAIN COURSE	1 Fish 1 Chicken 1 Lamb Or Beef 3 Veg	1 Fish 1 Chicken 1 Lamb 1 Beef 3 Veg	1 Fish 1 Chicken 1 Lamb 1 Beef 3 Veg	1 Fish 1 Prawn 1 Chicken 1 Lamb Or Beef 4 Veg
RICE	1 Veg	1 Veg	1 Veg	1 Veg 1 Meat
PASTA/NOODLES	1 Veg	1 Veg	1 Meat	1 Meat
DESSERTS	ANY 3	ANY 4	ANY 5	ANY 5

STARTERS

Vegetarian	Meat Based	
Tandoori Gobi Cocktail Samosas Vegetable Manchurian Vegetable Spring Roll Mini cheese Fatayer Falafel Spinach Fatayer Vegetable crudité's with dips Cocktail pizza Potato croquettes	Fish Achari Tikka Fish Chilly (Dry) Chicken Malai Tikka Chicken Tikka Lamb Seekh kebab Chilly Chicken Chicken Manchurian Chicken Spring Rolls	Shish Taouk Fish Fingers Fried Chicken Wings Chicken ball in BBQ Sauce Chicken Satay Meat Fatayer Kibbeh Mini Kofta

SOUPS

VEGETARIAN	MEAT BASED
Tomato soup Potato and leek soup Lentil soup Sweet corn veg Hot sour veg Cream of mushroom Cream of vegetables	Sweet Corn Chicken Hot and Sour Chicken Chicken Manchow Cream of chicken soup Seafood soup

SALADS

VEGETARIAN	MEAT BASED
Aloo Masala Chaat Channa Chaat Kachumber Aloo chana chaat Khimchi Salad Hummus Tabouleh Fattouche Greek Salad Fattoush Green Salad Caesar Salad	Smoked Chicken Salad Chicken Hawaiian Salad Russian Salad Caesar salad with Beef Bacon Grilled Beef Salad Chicken Caesar Salad Waldorf salad Coleslaw Potato and Tuna salad American Egg salad

MAIN COURSE

<u>Vegetarian</u>	<u>Meat Based</u>
Aloo Gobi Adraki Aloo Jeera Subzi Jalfrezi Paneer Butter Masala Vegetable Kadai Mixed Vegetable Masala Vegetable salona Stir Fried in Broccoli in Oyster Sauce Thai veg curry Mousakka Sautéed vegetables Ratatouille Dal Makhani Dal Tadka Dal Masala Vegetable Manchurian	Goan Fish Curry Chicken Kadai Mutton Roganjosh Daoud basha Sweet & Sour Fish Prawn in Thai Red Curry Grilled chicken with Mushroom sauce Thai green chicken curry Thai red Chicken Curry Fried Fish with Tartar Sauce Grilled fish with lemon butter Beef Stroganoff

RICE & PASTA

<u>Noodles & Pasta</u>	<u>Vegetarian Rice</u>	<u>Meat Based Rice</u>
Schezwan Noodles Stir fried Noodles Vegetable Hakka Noodles Spaghetti with Tomato Sauce Penne with Mushroom sauce Vegetable Lasagna Beef Lasagna (N/V) Spaghetti Bolognaise (N/V)	Jeera Pulao Vegetable Fried Rice Steamed Rice Vegetable Biryani Vegetable Pulao Vegetable Biryani Steamed Rice Saffron rice Veg Fried Rice	Chicken Biryani Mutton Biryani Egg fried Rice Chicken Fried Rice

Desserts	Included
Gulab Jamun Shahi Tukda Mango Mousse Mango Rice pudding Umm Ali Baklava Cream Caramel Fresh Fruit Jelly Fresh Fruit Salad Vanilla Pastry Chocolate Pastry Mango Pastry Strawberry Pastry	Water Soft Drinks Tea, Coffee Table Set Up Waiters Breads Tandoori Roti Plain Naan OR Arabic Bread, Bread Rolls