

## Private Events

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

<p><b>Upper Deck</b></p> <ul style="list-style-type: none"> <li>• Open air with solid roof</li> <li>• 2 buffet tables</li> <li>• 1 small bar counter</li> </ul> <p><b>Lower Deck</b></p> <ul style="list-style-type: none"> <li>• Panoramic windows</li> <li>• Air Conditioned</li> <li>• 2 buffet tables</li> <li>• 1 large bar counter</li> <li>• 1 DJ area</li> </ul>	<p><b>Features</b></p> <ul style="list-style-type: none"> <li>• BOSE audio system across the boat</li> <li>• Mixer, microphones, zonal allocation etc</li> <li>• Licensed to serve alcohol</li> <li>• Resident female vocalist</li> <li>• Resident male tanura dancer</li> <li>• 2 washrooms onboard, M/F</li> </ul> <p><b>Capacity</b></p> <ul style="list-style-type: none"> <li>• Regular Capacity 90 passengers</li> <li>• Current reduced capacity 75 passengers</li> </ul>
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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  PRIME TIME 8PM ONWARDS	2	20	29	305	315	325	335
		30	39	235	245	255	265
		40	49	200	210	220	230
		50	59	175	185	195	205
		60	69	155	165	175	185
	3	20	29	365	375	385	395
		30	39	280	290	300	310
		40	49	230	240	250	260
		50	59	200	210	220	230
		60	69	180	190	200	210
FULLY PRIVATE - BEFORE 8 PM	2	20	29	205	215	225	235
		30	39	155	165	175	185
		40	49	140	150	160	170
		50	59	125	135	145	155
		60	69	115	125	135	145
	3	20	29	265	275	285	295
		30	39	210	220	230	240
		40	49	170	180	190	200
		50	59	155	165	175	185
		60	69	140	150	160	170
SEMI-PRIVATE	2	20	29	165	175	185	195
		30	39	135	145	155	165
		40	49	120	130	140	150

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

ITEM	COST	UNIT
2 way transfers from anywhere in Dubai	35	person
Female Singer, 2 sets x 15 minutes	400	2 sets
Tanura Dance Show, 1 set x 15 minutes	400	1 set
2 hours, unlimited house drinks	150	person
3 hours, unlimited house drinks	200	person
Magic Show	700	1 set
Game Party Organization for kids	1000+	1 set
Team Building Organization		

## MENU CONFIGURATION

	BRONZE	SILVER	GOLD	PLATINUM
<b>STARTER</b>	1 Veg 1 Meat	2 Veg 1 Meat	2 Veg 2 Meat	2 Veg 2 Meat
<b>SOUP</b>	1 Veg	1 Veg	1 Meat	1 Meat
<b>SALAD</b>	3 Veg 2 Meat	4 Veg 2 Meat	4 Veg 2 Meat	4 Veg 2 Meat
<b>MAIN COURSE</b>	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
<b>RICE</b>	1 Veg	1 Veg	1 Veg	1 Veg 1 Meat
<b>PASTA/NOODLES</b>	1 Veg	1 Veg	1 Meat	1 Meat
<b>DESSERTS</b>	ANY 3	ANY 4	ANY 5	ANY 5

### STARTERS

<b>Vegetarian</b>	<b>Meat Based</b>	
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

<b>VEGETARIAN</b>	<b>MEAT BASED</b>
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

<b><u>VEGETARIAN</u></b>	<b><u>MEAT BASED</u></b>
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

<b><u>Vegetarian</u></b>	<b><u>Meat Based</u></b>
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

<b><u>Noodles &amp; Pasta</u></b>	<b><u>Vegetarian Rice</u></b>	<b><u>Meat Based Rice</u></b>
Schezwan Noodles Stir fried Noodles Vegetable Hakka Noodles Spaghetti with Tomato Sauce Penne with Mushroom sauce Vegetable Lasagna Beef Lasagna (N/V) Spaghetti Bolognese (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

<b>Desserts</b>	<b>Included</b>
<p>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</p>	<p>Water            Soft Drinks            Tea, Coffee            Table Set Up            Waiters              Breads            Tandoori Roti            Plain Naan            OR            Arabic Bread, Bread Rolls</p>