



VIBE

Ocean Voyager 78ft



80



2015



-



7 kn.

Spüren Sie das Gefühl - auf dem stilvollsten Party-Katamaran zur Charter in Phuket. Bis zu 80 Gäste können Hochzeiten, Geburtstagsfeiern oder Geschäftsveranstaltungen ihres Lebens genießen. Begeben Sie sich zu den schönsten Inseln rund um Phuket mit diesem riesigen Katamaran, DJ & Bartender inklusive!

Entspannen Sie auf den komfortablen Sonnenliegen, springen Sie ins Wasser und schnorcheln Sie, drehen Sie Runden auf den Paddle Boards, genießen Sie köstliche Fingerfood und Cocktails von der Bar, während der hauseigene DJ Sie über die Tanzfläche treibt. Ihre Party könnte nicht perfekter sein!

FACILITIES

- Mehrere Waschräume
- Umkleieraum
- Mehrere Decks
- Flybridge
- Sonnenschutzbereich / Markise
- Süßwasserdusche
- Trampolin
- Sitzsäcke

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Party-Tour Phang Nga Bay (7h)	188,300 THB	200,100 THB	241,300 THB
Party-Tour Krabi (Pickup Ao Nang) (7h)	211,900 THB	223,600 THB	264,800 THB
Party-Tour Coral Island / Maithon (7h)	164,800 THB	176,600 THB	217,700 THB
Party-Tour Patong (7h)	188,300 THB	200,100 THB	241,300 THB
Party-Tour Bang Tao (7h)	200,100 THB	211,900 THB	253,100 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- Privatboot inkl. Kapitän & Crew
- Kraftstoff (zu vereinbarten Zielen)
- Marina Passagiergebühr
- Unfallversicherung
- Schwimmwesten
- Handtücher
- Tender / Dinghy
- Day trips incl. 30 guests, additional guests from 1,500 THB

AQUA FUN

- Schnorchelmasken
- Angelausrüstung (auf Anfrage)
- 2 Paddle Boards

TECH & ENTERTAINMENT

- WiFi
- 120/220V Stromversorgung
- Party Sound
- DJ, Sound & Light
- Audio Bluetooth Verbindung

options

- Free-flow Beer (650 THB/pp)
- Free-flow Beer, Cocktail & Wine (1,900 THB/pp)
- Free-flow Beer, Cocktail, Wine & Spirits (2,800 THB/pp)
- Extra hour (25,000 THB)

food & beverage

COMPLIMENTARY

- Wasser & Erfrischungsgetränke
 - Willkommensgetränk
 - Früchte / Snacks
- Mittagessen (Ganztagesausflug)
 - Nutzung des Grills
- Bordbar (gegen Aufpreis)

**Our amazing crew is thrilled to accommodate any special requests for drinks and meals!
Just let us know at least 2 days in advance.**

Buffet on board — 500 THB

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY Thai FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY Thai CHICKEN SOUP WITH HERB • FISH FILET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMIN RICE • DESSERT • PANNA COTTA • COCONUT TART

Canape on board — 250 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLAS ROLL WITH CHICKEN CHICKEN • HAM & CHEESE SANDWICHES SATAY CHICKEN • SALMON TEA SANDWICH • MAIN DISHES • FRIED RICE WITH EGG • STIR FRIED VEGETABLES WITH OYSTER SAUCE • SPICY Thai CHICKEN SOUP WITH HERB SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH CHICKEN • DESSERT • PANNA COTTA • COCONUT TART

Local Favorites at Restaurant — 400 THB

Local Favorites • (served at Restaurant Panyee Village) • NAM-PRIK • PAPAYA SALAD • RICE NOODLE WITH FISH CURRY

Lunch buffet at Restaurant — 400 THB

Lunch Buffet • (served at Restaurant Panyee Village) • Thai food • Seafood Tumyum • PadThai • Fried chicken • Steamed Rice • Western Food • Salad • Onion Ring • Fried Rice • Spaghetti Tomato Sauce • Middle Eastern Food • Dal • Dum A Loo • Chicken Salona • Dessert • Cookies • Sweets

Indian Menu — 450 THB

CANAPE • CORN CUTLET • VEGETABLE SAMOSA • TOMATO & CUCUMBER RAITA • NAAN BREAD • MAIN DISHES • CHICKEN TIKKA MASARA • CHANA MASALA • ALOO GOBI – POTATOES & CAULIFLOWER • STEAMED BASMATI RICE • DESSERT • KHEER GULAB • JAMUN

Meat Menu — 600 THB

CANAPE • CALIFORNIA VEGETARIAN MAKI • TORTILLAS ROLL WITH CHICKEN • SALMON TEA SANDWICH • CHICKEN BALL SATAY • SAVORY Thai FRUIT SALAD • SAVORY GRILLED CHICKEN WITH Thai HERB SALAD • MAIN DISHES • RATATOUILLE • BEEF MINUTE STEAKS • GRILLED SAUSAGES • CHICKEN TIGHT BBQ • CHICKEN MASSAMAN • FRIED RICE WITH EGG • DESSERT • PANNA COTTA • COCONUT TART • FRUITS SALAD

Seafood Menu — 600 THB

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILL ROLL WITH CHICKEN • SALMON TEA SANDWICH • SAVORY Thai FRUIT SALAD • PRAWN COCKTIAL WITH PAPRIKA SEASONING • MAIN DISHES • FRIED RICE WITH EGG • SPICY Thai FISH SOUP WITH HERB • SQUID SKEW • PRAWNS SKEW • HALF ROCK LOBSTER WITH GARLIC AND BASIL • DESSERT • PANNA COTTA • COCONUT TART • FRUITS SALAD

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • TORTILLAS ROLL WITH CHICKEN CHICKEN • HAM & CHEESE SANDWICHES SATAY CHICKEN • SALMON TEA SANDWICH • MAIN DISHES • FRIED RICE WITH EGG • STIR FRIED VEGETABLES WITH OYSTER SAUCE • SPICY Thai CHICKEN SOUP WITH HERB SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH CHICKEN • DESSERT • PANNA COTTA • COCONUT TART

Thai Food Menu

CANAPE • CHICKEN SATAY WITH PEANUTS SAUCE • SAVORY Thai FRUIT SALAD • MAIN DISHES • SOUR SOUP WITH FISH AND MIXED VEGETABLES • SPICY Thai CHICKEN SOUP WITH HERB • FISH FILET IN SWEET & SOUR SAUCE • STIR FRIED VEGETABLES WITH OYSTER SAUCE • STEAMED JASMIN RICE • DESSERT • PANNA COTTA • COCONUT TART

Vegetarian Menu

CANAPE • CALIFORNIA VEGAN MAKI • VEGETARIAN SANDWICH SAVORY • Thai FRUIT SALAD • JAPANESE NOODLE SALAD WITH TOFU • VEGETARIAN SALAD ROLL • MAIN DISHES • FRIED RICE WITH VEGETABLES • STIR FRIED VEGETABLES WITH SOY SAUCE • COCONUT MILK CURRY WITH EGGPLANT AND TOFU • DESSERT • COCONUT JELLY OR FRUIT JELLY • COCONUT TART



















