



VIBE

Ocean Voyager 78ft



80



2015



-



7 kn.

???????????????? - ?? party catamaran ?????????????????? Phuket
 ?????????? 80 ???
 ??? ?
 Phuket ???? catamaran ????????????????? ???? DJ & Bartender!

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 ???
 ???!

FACILITIES

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 ?????????
 ?????????????? / ??????
 ?????????????
 ?????????
 Bean bags

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
Party-Tour Phang Nga Bay (7h)	171,200 THB	181,900 THB	219,400 THB
Party-Tour Krabi (Pickup Ao Nang) (7h)	192,600 THB	203,300 THB	240,800 THB
Party-Tour Coral Island / Maithon (7h)	149,800 THB	160,500 THB	198,000 THB
Party-Tour Patong (7h)	171,200 THB	181,900 THB	219,400 THB
Party-Tour Bang Tao (7h)	181,900 THB	192,600 THB	230,100 THB

Prices incl. VAT and subject to change.

included

GENERALLY

- 100% private yacht
- 100% private crew
- (100% private crew & 100% private yacht)
- 100% private Marina
- 100% private crew
- 100% private crew
- 100% private crew
- 100% private / Dinghy
- Day trips incl. 30 guests, additional guests from 1,500 THB

AQUA FUN

- 100% private crew
- 100% private crew (100% private crew)
- 100% Paddle board 2 ???

TECH & ENTERTAINMENT

- WiFi
- 100% 120/220V
- 100% private crew
- DJ 100% private crew
- 100% private crew Bluetooth

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

- ??????????????????
- ???????????????????
- ????? / ???????????
- ????????????? (?????????????)
 - ??????????????????
- ????????? (?????????????????????????)

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

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 • SMOKED SALMON CANAPÉ • 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 • COCONUT TART • FRUITS SALAD • PANNA COTTA WITH BERRY COULIS

Seafood Menu — 600 THB

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

Standard Menu

CANAPE • CALIFORNIA TUNA MAKI • SURIMI MAKI • SALMON MAKI • CHICKEN WRAP IN PANDAN LEAVES • CHICKEN HAM CLUB SANDWICH • MINI TERIYAKI CHICKEN PITA • SMOKED SALMON CANAPÉ • HERBAL CHICKEN BALLS • NEW ORLEANS CHICKEN WINGS • MAIN DISHES • STIR FRIED RICE WITH EGGS • SPICY THAI CHICKEN SOUP WITH HERBS • GREEN SALAD WITH SHRIMP AND SESAME SOY SAUCE DRESSING • GRILLED MIXED VEGETABLES • DESSERT • COCONUT TART • PANNA COTTA WITH BERRY COULIS

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 • COCONUT TART • PANNA COTTA WITH BERRY COULIS

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



















