



VIBE

Ocean Voyager 78ft



80



2015



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7 kn.

Get the vibe - on the most stylish party catamaran for charter at Phuket. Up to 80 guests can enjoy weddings, birthday parties or business events of their lifetime. Embark to the most beautiful islands around Phuket with this huge catamaran, DJ & Bartender included!

Relax on the comfortable daybeds, jump into the water and snorkel, do laps on the paddle boards, enjoy delicious finger foods and cocktails from the bar, while the resident DJ drives you across the dance floor. Your party couldn't be more perfect!

FACILITIES

- Multiple washrooms
- Changing room
- Multiple Decks
- Flying Bridge
- Sun-protected area / Awning
- Freshwater Shower
- Trampoline
- Bean bags

promotion

	LOW SEASON May - Oct	REGULAR SEASON Nov - Dec	PEAK SEASON Dec 15 - Jan 15
FULL-DAY			
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
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

Prices incl. VAT and subject to change.

included

GENERALLY

- Private Boat incl. Captain & crew
- Fuel (to agreed destinations)
- Marina Passenger Fee
- Accident Insurance
- Safety jackets
- Towels
- Tender / Dinghy
- Day trips incl. 30 guests, additional guests from 1,500 THB

AQUA FUN

- Snorkeling masks
- Fishing gear (on request)
- 2 Paddle boards

TECH & ENTERTAINMENT

- WiFi
- 120/220V Power
- Party Sound
- DJ, Sound & Light
- Audio Bluetooth connect

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

- Water & Softdrinks
- Welcome drink
- Fruits / Snacks
- Lunch (full-day trip)
 - Use of BBQ
- Board Bar (extra charge)

**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



















