

# Yacht Charter Presentation

## For More information Please Call or Email

866-293-9061 or 786-293-9061 or email us at [msalazar@dreamexoticrentals.com](mailto:msalazar@dreamexoticrentals.com)

### 1. CHARTER ITINERARY::

<b>Charter Date:</b>	Sunday, October 11 <sup>th</sup> , 2009
<b>Schedule:</b>	4 Hours - TBD
<b>Boarding Location:</b>	Downtown Miami
<b># of Passengers:</b>	TBD

### 2. TERMS AND PAYMENTS::

Charter contracts required for all vessels. All quoted charter fees are cash discounted prices and must be paid by wire transfer or corporate check. Payment by credit card must be arranged with our offices. 50% of total charter is due upon signing of the contract to confirm reservation and the remaining 50% is due 30 days prior to the charter date. In the event the charter date is less than 30 days from signing of contract, the entire amount is due in full.

### 3

South Florida has to offer in a more private and luxurious manner at very affordable prices. We have been in business for over 8 years and can offer a variety of vessels to meet the needs of the most discriminating clients.

### 4. BENEFITS OF OUR SERVICE::

- Unsurpassed Attention to Detail and Safety.
- 'One-Stop Shopping' for All Vessel Needs with Comparative Analysis.
- Highly Trained and Qualified Staff on All Charters.
- Unmatched Insurance Coverage to Protect our Clients.
- Luxury Services at Reasonable Prices.

### 5. STAFF AND SUPPORT::

An experienced, fully licensed captain is at the helm of all our charters. The captains are licensed by the State of Florida and the U.S. Coast Guard while all other crew, including our first mates and support staff are also highly trained and skilled. Professional office support is available 24 hours a day, 7 days a week.

### 6. PROPOSED VESSELS::

## 100' Midnight Sun - Luxury Party Vessel

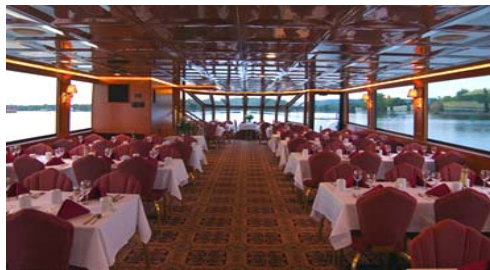


## 4 Hour Charter

100 Passengers

### Classic - Buffet Dinner Sea Isle Marina

- Handsomely appointed motor yacht.
- Main dining room seating for 94 guests.
- Spacious upper deck with full bar.
- Ideal for groups from 15 to 120 passengers.
- Full Dining Salon with spectacular water views.



Charter Fee	\$	3,000.00
Delivery Fee	\$	-
Dockage Fee	\$	-
Courtesy Discount	\$	(1,000.00)
Fuel Expense	\$	300.00
Food Service	\$45.00	\$ 4,500.00
Bar Service	\$25.00	\$ 2,500.00
Servers		\$ 875.00
Service Charge	\$	1,800.00
Sales Tax	\$	660.50
<b>Charter Total</b>	<b>\$</b>	<b>12,635.50</b>

~Cocktail Reception~

Stationary Display: (select 1)

- Fruit and Domestic & Imported Cheese with Crackers and Breads
- Antipasto with Cured Meats, Cheeses, and Marinated Vegetables
- Fresh Hummus Display served with Pita Breads

~Dinner Service~

Salad: (select 1) – Plated First Course

- Iceberg Lettuce with Chopped Tomatoes & Bleu Cheese Dressing
- Traditional Caesar with Croutons (anchovies optional)
- Field Greens with Cucumbers, Tomatoes, Carrots and Vinaigrette

Entrees: (select 2) – Served on the Buffet

- Grilled Mahi Mahi with an Herb & Lemon Butter Sauce
- Chicken Roulade stuffed with Mango and Dried Fruits
- Grilled London Broil Steak
- Pasta with Breast of Chicken, Chorizo Sausage & Vegetables
- Mojo Marinated Pork Tenderloin with Caramelized Onions & Peppers

Vegetable: (select 1)

- Green Beans Almondine
- Buttered Baby Cabbage
- Traditional Peas and Carrots

Starch: (select 1)

- Wild Rice Pilaf
- Rosemary Roasted Red Potatoes
- Garlic Mashed Potatoes

Accompaniments:

- Bread Baskets with an Assortment of Warm Breads and Rolls

Dessert: (select 1) – Served Plated

- New York Style Cheesecake, Key Lime Pie, or German Chocolate Cake

Butler Passed Hors d' oeuvres: (select 3)  
 Beef or Chicken Satay with Peanut Sauce  
 Vegetarian Spring Rolls with Sweet Chili Sauce  
 Green Onion Crab Rangoon  
 Potato Pancake with Apple Sauce  
 Beef or Chicken Empanadas with Guacamole  
 Coney Island Kosher Franks with Deli Mustard  
 Jerk Chicken Tenders with Honey Mustard  
 Miniature Hot Dogs & Cheeseburgers  
 Coconut Chicken Tenders  
 Conch Fritters with Dipping Sauce

Full Open Bar Service Includes:

- Absolut, Tanqueray, Jack Daniels,
- Maker's Mark, Dewar's, Seagram's 7,
- Jose Quervo, Bacardi, Captain Morgans
- Miller Lite, Corona, Heineken & Presidente
- House Brands of Red & White Wines
- Assorted Sodas & Juices

## 100' Midnight Sun - Luxury Party Vessel



### 4 Hour Charter

### 125 Passengers

#### Classic - Buffet Dinner

#### Sea Isle Marina

- Handsomely appointed motor yacht.
- Main dining room seating for 94 guests.
- Spacious upper deck with full bar.
- Ideal for groups from 15 to 120 passengers.
- Full Dining Salon with spectacular water views.



Charter Fee	\$	3,000.00
Delivery Fee	\$	-
Dockage Fee	\$	-
Courtesy Discount	\$	(1,000.00)
Fuel Expense	\$	300.00
Food Service	\$45.00	\$ 5,625.00
Bar Service	\$25.00	\$ 3,125.00
Servers		\$ 1,000.00
Service Charge		\$ 2,115.00
Sales Tax		\$ 773.00
<b>Charter Total</b>	<b>\$</b>	<b>14,938.00</b>

Butler Passed Hors d' oeuvres: (select 3)  
 Beef or Chicken Satay with Peanut Sauce  
 Vegetarian Spring Rolls with Sweet Chili Sauce  
 Green Onion Crab Rangoon  
 Potato Pancake with Apple Sauce  
 Beef or Chicken Empanadas with Guacamole  
 Coney Island Kosher Franks with Deli Mustard  
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 House Brands of Red & White Wines  
 Assorted Sodas & Juices

~Cocktail Reception~

Stationary Display: (select 1)

Fruit and Domestic & Imported Cheese with Crackers and Breads

Antipasto with Cured Meats, Cheeses, and Marinated Vegetables

Fresh Hummus Display served with Pita Breads

~Dinner Service~

Salad: (select 1) – Plated First Course

Iceberg Lettuce with Chopped Tomatoes & Bleu Cheese Dressing

Traditional Caesar with Croutons (anchovies optional)

Field Greens with Cucumbers, Tomatoes, Carrots and Vinaigrette

Entrees: (select 2) – Served on the Buffet

Grilled Mahi Mahi with an Herb & Lemon Butter Sauce

Chicken Roulade stuffed with Mango and Dried Fruits

Grilled London Broil Steak

Pasta with Breast of Chicken, Chorizo Sausage & Vegetables

Mojo Marinated Pork Tenderloin with Caramelized Onions & Peppers

Vegetable: (select 1)

Green Beans Almondine

Buttered Baby Cabbage

Traditional Peas and Carrots

Starch: (select 1)

Wild Rice Pilaf

Rosemary Roasted Red Potatoes

Garlic Mashed Potatoes

Accompaniments:

Bread Baskets with an Assortment of Warm Breads and Rolls

Dessert: (select 1) – Served Plated

New York Style Cheesecake, Key Lime Pie, or German Chocolate Cake