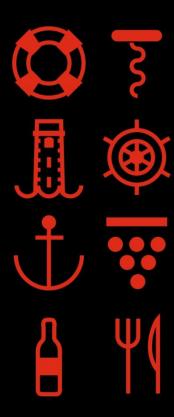
RIVER CRUISE

PRIVATE EVENTS ABOARD THE **SICAMBRE** - 2016 -



Presentation

The company "BORDEAUX RIVER CRUISE", formerly "Gens d'Estuaire", offers a unique range of exclusive services in Bordeaux and on the Gironde Estuary.

Discover our services and facilities:

✓ The SICAMBRE restaurant-boat / Up to 250 passengers

In service since December 2014

Our new restaurant-boat offers you 2 levels (upper and lower decks) of adjustable reception areas, perfect for hosting all types of private events on the Garonne River (seminars, conferences, evening parties, transfers with on-board aperitifs, etc.).

√ The SARDANE boat / Up to 50 passengers

This boat offers you cultural cruises, visits to the estuary's islands, etc.

√ The SILNET launch / Up to 12 passengers

A rapid launch for VIP groups looking to enjoy more intimate private cruises or rapid transfers.

✓ The "REFUGE DE PATIRAS" / Accommodates up to 150 people

A unique, exceptional setting for one-of-a-kind events.

✓ Our catering service

Our catering team proposes a local, seasonal cuisine to enjoy at the "Refuge de Patiras" or aboard the SICAMBRE.











BOARD THE **SICAMBRE**





For your professional or private events, Bordeaux River Cruise invites you aboard its new restaurant-boat, the SICAMBRE.

Ideally located in the heart of Bordeaux, offering **full or partial privatization** of this comfortable craft, Bordeaux River Cruise invites you to discover Bordeaux in a whole new light, along the city's "Port de la Lune" and its UNESCO World Heritage facades, during a unique 2-hour cruise...



BOARD THE **SICAMBRE**





Welcoming aboard **up to 250 passengers**, the SICAMBRE offers you two decks of adjustable reception areas.

Our friendly on-board catering staff offers you top-quality cuisine inspired by the Gironde Estuary. Our talented chef invites you to try his "finger foods" menu: a convivial meal of refined dishes, in perfect harmony with the region's wines and sure to delight your guests.



BOARD THE **SICAMBRE**





Pont vip



Pont principal

Click on the link below for a virtual tour:

http://croisiere-bordeaux.com/files/360/sicambre/tour.html

Up to 250 passengers max.

For the "cocktail" option (including both decks and the terrace)

VIP Room / Upper deck

CATERING:

- ✓ Sit-down meals: 48 persons
- √ "Cocktail receptions": 60 persons
 (up to 90 persons with the open-air terrace)

MEETINGS:

- √ "Conference layout": 50 persons
- √ "U-shaped layout": 27 persons
- √ "Classroom layout": 30 persons

Main Room / Lower deck

CATERING:

- ✓ Sit-down meals: 120 persons
- √ "Cocktail receptions": 160 persons

MEETINGS:

- ✓ "Conference layout": 150 persons
- ✓ "U-shaped layout": 40 persons
- ✓ "Classroom layout": 70 persons



LUNCH CRUISE ABOARD THE **SICAMBRE**



Savour the flavours of Southwestern France

Bordeaux River Cruise invites you aboard its restaurant-boast, the SICAMBRE. Ideally located in the heart of Bordeaux, we invite you to discover the city in a whole new light, along its "Port de la Lune" and UNESCO World Heritage facades, during a unique 2-hour cruise. Our chef prepares a top-quality cuisine inspired by the colourful Gironde Estuary, prepared entirely on-board.

Times

Programme & Services

11:30 AM

Board the SICAMBRE, centre of Bordeaux (landing stage to be determined).

Depending on the number of participants: Partial or full privatization of the boat.

12 noon

Depart for a **2-hour cruise on the Garonne River**, along the UNESCO World Heritage quays and facades: Pass by the "Pont de Pierre" bridge, under the "Pont Chaban Delmas" and "Pont d'Aquitaine" bridges, discover the Bassens port zones, and finally turn around at the Château Grattequina, to return to Bordeaux.

- On-board catering service, by our own catering staff
- **Sit-down meal**: "Garonne" or "Estuary" menu-meals Or:
- Cocktail lunch: "Culs Noirs" or "West Coast" buffets
- Drinks option: 1/3 bottle of wine, plain and sparkling mineral waters, 1 coffee (includes drink reception)

2 PM

End of cruise, return to quay.

2:30 PM

Passengers disembark.







DINNER CRUISE ABOARD THE SICAMBRE



Climb aboard for a gourmet cruise

Board the SICAMBRE to discover the beauty of the UNESCO World Heritage quays and illuminated bridges of Bordeaux, while savouring a delicious dinner. Your meal, inspired by the regional produce of sunny Southwestern France, is prepared on-board in the boat's own kitchen, using fresh, local produce.

A unique experience in the heart of Bordeaux, for a gustatory journey on the Garonne River...

Times Programme & Services

8 PM Board the SICAMBRE, centre of Bordeaux (landing stage to be determined).

Depending on the number of participants: Partial or full privatization of the boat.

8:30 PM Depart for a **2-hour cruise on the Garonne River**, along the UNESCO World Heritage quays and facades: Pass by the "Pont de Pierre" bridge, under the "Pont Chaban Delmas" and "Pont d'Aquitaine" bridges, discover the Bassens port zones, and finally turn around at the Château Grattequina, to return to Bordeaux.

- On-board catering service, by our own catering staff
- **Sit-down meal**: "Garonne" or "Estuary" menu-meals Or:
- Cocktail dinner: "Culs Noirs" or "West Coast" buffets
- Drinks option: 1/3 bottle of wine, plain and sparkling mineral waters, 1 coffee (includes drink reception)

10:30 PM End of cruise, return to quay.

11 PM Passengers disembark.

Or: The passengers remain on-board until 1 AM (at the latest)**

** Possibility of hosting an **evening party on-board until 1 AM**, with DJ, drinks and security guards (required)









BORDEAUX

SIT-DOWN MENU-MEALS

"Garonne" menu-meal (basic)

- Welcome cocktail: a "Marquise" (white wine, sparkling water & something secret...)
- Unique seasonal starter
- Main dish of the day: fish or meat
- Dessert

"Estuary" menu-meal (deluxe)

- Welcome cocktail: a "Bordeaux sparkling wine soup"
- Unique seasonal starter
- Main dish of the day: fish or meat
- Dessert

A few examples:

| <u>Starter:</u> | Velouté of seasonal fruit or vegetables (hot or cold, depending on the time of year), spinach-and-parmesan fritters, carpaccio of duck à l'orange, assorted cheese slices, gratton Bordelais with fresh chives, white shrimp from the estuary, foie gras terrine & red-wine jelly, Marennes or Banc d'Arguin oysters |
|----------------------------|---|
| Main dish: Meat or fish | Meat: Rump steak with red-berry deglazing and new potatoes, blanquette of veal with citrus and pan-fried vegetables, fillet of beef with pan-fried seasonal mushrooms, braised chicory, saddle of lamb stuffed with tomato confit and marinated vegetables, pork tenderloin with hazelnuts, accompanied with pumpkin purée and pan-fried mushrooms, duckling supreme with red-berry sauce, accompanied with small new potatoes OR: Fish (ocean, river or Arcachon Bay), served with seasonal vegetables Examples: Sturgeon steak, mashed potatoes & confit leaks, accompanied with redwine sauce, meagre steak with tomato vinaigrette, accompanied with crunchy seasonal vegetables |
| <u>Dessert:</u> | Candied-cherry Bordeaux canelé, molten chocolate cake, verrine of marinated strawberries, crème brûlée, lemon meringue tart |

For groups, a single main dish (meat or fish) must be chosen for all guests.

We must be informed of the group's chosen dish at least 10 days prior to the meal.



The Bordeaux River Cruise catering service proudly prepares for the company's guests terroir dishes using fresh, regional produce. To this end, our catering team favours seasonal, local ingredients. All of our menu-meals are therefore subject to change, depending on the availability of produce at the daily market.





"FINGER FOOD" COCKTAILS

"Culs Noirs" option (basic buffet)

Welcome cocktail: a "Marquise"

Hot or cold soup (depending on the time of year)

Pan-fried seasonal vegetables Spinach-and-parmesan fritters White shrimp from the estuary Carpaccio of estuary mullet

Beef parmentier

Carpaccio of duck, à l'orange or with red-berry sauce

Brie-de-Meaux with herbs cheese

2 "homemade" desserts: Bordeaux canelés & molten chocolate cake

"West Coast" option (deluxe buffet)

Welcome cocktail: "Bordeaux sparkling wine soup"

Hot or cold soup (depending on the time of year)

Foie gras terrine & red-wine jelly
Marennes or Banc d'Arguin oysters
Carpaccio of estuary mullet
Macau artichokes and lemony creamed potatoes

Bègles codfish fritters Carpaccio of duck, à l'orange or with red-berry sauce

Assortment of 3 cheeses:

Ex: well-aged Mimolette, Ossau Iraty sheep's milk cheese, Comté (aged 18+ months)

3 "homemade" desserts: Bordeaux canelé, molten chocolate cake & crème brûlée

All menu-meals subject to change due to the availability of produce at the day's market



Inside or outside, a succession of dishes are laid before you, buffet-style. With the use of toothpicks, you're free to gather and taste a colourful palette of produce from the river or its banks, according to your gustatory curiosity. Simple, flavourful produce, prepared in out-of-the-ordinary ways...





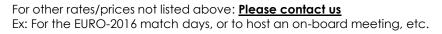
2016 RATES / ROOM RENTALS



| From JANUARY to DECEMBER 2016 Excluding JUNE & SEPTEMBER 2016 | LUNCH CRUISE 11:30 AM / 2:30 PM | DINNER CRUISE 8 PM / 11 PM | EVENING 8 PM / 1 AM max. |
|---|---|-------------------------------|------------------------------------|
| VIP ROOM (upper deck) | | | |
| 40 or fewer persons | €880 | €1,000 | €1,240 |
| 41 or more persons, up to 60 persons max.* | €1,100 | €1,250 | €1,550 |
| MAIN ROOM (lower deck) | | | |
| 90 or fewer persons | €1,760 | €2,000 | €2,480 |
| 91 or more persons, up to 160 persons max.* | €2,200 | €2,500 | €3,100 |
| FULL PRIVATIZATION | | | |
| Up to 250 persons max.* | €3,300 | €3,750 | €4,650 |

| JUNE & SEPTEMBER 2016 For non-EURO-2016 match days: Contact us | LUNCH CRUISE 11:30 AM / 2:30 PM | DINNER CRUISE 8 PM / 11 PM | EVENING 8 PM / 1 AM max. |
|---|---|-------------------------------|------------------------------------|
| VIP ROOM (upper deck) | | | |
| 60 persons max.* | €1,100 | €1,250 | €1,550 |
| MAIN ROOM (lower deck) | | | |
| 160 persons max.* | €2,200 | €2,500 | €3,100 |
| FULL PRIVATIZATION | | | |
| Up to 250 persons max.* | €3,300 | €3,750 | €4,650 |

^{*} Maximum room capacity, <u>for the "cocktail" option</u>
Listed rates include: room rental, cruise & navigating boat crew





2016 RATES / MENU-MEAL CHOICES



| APERITIF | |
|---|----------------------|
| "Pibal" aperitif, comprising 6 appetizers & 2 glasses of wine | €18 per pers. |
| MEALS (lunch / dinner) | |
| "Culs Noirs" cocktail (basic buffet) | €30 per pers. |
| "West Coast" cocktail (deluxe buffet) | €45 per pers. |
| "Garonne" sit-down meal (basic option) | €32 per pers. |
| "Estuary" sit-down meal (deluxe option) | €50 per pers. |
| All of our menu-meals include a welcome of | drink. |
| DRINKS (during the meal) | |
| Drinks option includes: 1/3 bottle of wine, plain and sparkling water, & coffee Or: Possibility of ordering from our drinks menu | €18 per pers. |



2016 RATES / "EVENING PARTY" OPTION



| DRINKS (after dinner, from 11 PM to 1 AM) | | |
|--|----------------------|--|
| "Evening Party with Drinks" option Or: Possibility of ordering drinks from our drinks menu | €25 per pers. | |
| ON-BOARD SECURITY | | |
| Security guards (required) – 1 for every 50 pers. (10:30 PM to 1 AM) | €225 | |
| MUSIC | | |
| DJ | €900 | |
| Jazz trio | €1,300 | |



CONDITIONS



ESTIMATES & BOOKINGS

Upon receipt of your request, the corresponding estimate shall be drawn up.

To confirm your booking, an **order form** shall then be drafted, covering all desired services; this order form must be dated, signed, stamped and returned to us, with the mention "bon pour accord" ("agreed and signed") and accompanied by a **40% deposit payment**.

15 DAYS PRIOR TO THE SERVICE: CONFIRMATION OF THE DEFINITIVE NUMBER OF PARTICIPANTS

We must be informed of the final number of participants at least 15 days prior to the event; this number shall be used for billing.

PAYMENT OF THE BALANCE DUE

The balance due must be paid in-full **prior to the service** and upon receipt of the bill; the bill shall be drawn up based upon the number of participants established at least 15 days prior to the corresponding event.

PROCESSING FEES

For each order, processing fees shall apply; these fees cover the time and effort spent on your project by our "Private Receptions" department, notably their coordination of the various services (boat crew, catering team, outside service providers, etc.).

These fees vary from €50 to €200, depending on the type of project; the exact amount due shall be specified on the corresponding estimate.



CONTACT





For all booking requests:

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