



CULINARY FACT SHEET

OVERVIEW:

SeaDream Yacht Club has achieved the industry's highest accolades for its two twin, casually elegant mega-yachts, *SeaDream I* and *SeaDream II*. With a maximum of only 112 guests and a 95-person award-winning crew, "It's yachting, not cruising," defines not only the size of the vessels, but the onboard lifestyle.

All cuisine is prepared à la minute and served al fresco at the Topside Restaurant or in the elegant Dining Salon. International menus incorporate local flavors of the region with the freshest, high-quality ingredients, often locally sourced. In keeping with yachting traditions, dining is encouraged outdoors to maximize the SeaDream Yacht Club experience. Each inclusive voyage offers three gourmet meals daily as well as signature culinary experiences and specialty menus delivered with personalized, anticipatory service.

CULINARY EXPERIENCES:

SeaDream Yacht Club voyages include Welcome Aboard cocktails and hors d'oeuvres, daily Early Risers Coffee, poolside sandwiches, afternoon snacks and tea service. SeaDream incorporates the following culinary experiences:

SeaDream's Signature Champagne & Caviar Splash™

A highlight of Caribbean, SeaDream's Champagne and Caviar Splash is a true celebration of the yachting lifestyle as it exemplifies "Casual Perfection." Guests wade into the surf to a surfboard dressed in white linens with premium caviar, festive bubbles and all the accoutrements.

Following the Champagne and Caviar Splash™, a gourmet barbecue served upon china on a white sandy beach celebrates the yachting experience in every deliciously decadent bite.

SeaDream's Signature Shaken Not Stirred Party

When sailing the Mediterranean, SeaDream presents a lavish poolside cocktail celebration featuring champagne, caviar, canapés and special treats from the chef. The bar staff creates an epicurean mix of martinis and cocktails to be enjoyed while mingling with new found friends.

SeaDream Club Reception

This special cocktail party is held for members of the SeaDream Club, hosted by the captain. SeaDream Club guests enjoy caviar, canapés and Champagne while getting acquainted with their captain.

MENUS:

SeaDream's executive chefs and culinary team focus menus around the concepts of sustainability and local sourcing from the region surrounding each destination whenever possible. In regularly changing, artfully designed breakfast, lunch and dinner menus, the following signature menus are featured onboard:

Raw Food Menu

The only "raw food" or "living food" menu at sea, guests have the option of experiencing an array of dishes prepared only with raw, organic and vegan ingredients, none of which are heated above 118 degrees Fahrenheit. The menu, created in conjunction with the Hippocrates Health Institute, includes dishes such as *Watercress Tang*, a liquid mélange of watercress, Anjou pear, lime and pineapple; *Asian Cashew Curry Salad*; *Blood Apple Blaster*, a blend of apple, ginger, red beet, lime juice and agave; and *Vegetable Lasagna*, a medley of pasta-like noodles made from spinach leaves and coconut meat, layered between a spicy cauliflower mash topped with a sun-dried tomato marinara. The Raw Food menu even includes dessert options, highlighting light yet indulgent selections like the *Cashew Lemon Cheesecake*, featuring a crust of lemon juice, almond milk and coconut butter.

Le Menu de Degustation

This multi-course menu is specially designed with elegant, light portions in mind so that an entire service may be enjoyed, from introductory first courses to delectable desserts to expertly paired wines. Highlights include dishes such as the *Terrine de Foie Gras*, a house-made terrine of foie gras with pear compote, brioche and port wine sauce; *Filets de Flétan*, grilled halibut filet served with gingered white asparagus and caviar beurre blanc; and *24-Carat Gold Leaf-Topped Fondant au Chocolat* with vanilla ice cream.

SeaDream Signature Selections

Each dinner menu includes a section called SeaDream Signature Selections. This permanent selection is featured every evening and includes such options as, Homemade Truffle Tagliatelle al Peperoncino, Maple Orange Wasabi glazed Atlantic Salmon, Marinated NY Cut Kansas Beef Steak and New Zealand Lamb Lollipops with Korma Sauce.

Specialty Options

Aside from the Raw Food Menu, SeaDream's daily menus include exciting vegetarian and gluten-free selections. Sugar-free options are

always available on request. For other dietary needs, guests can

consult with SeaDream at any time before the voyage to ensure that we fulfill your special needs.

Charter Cuisine Development

For private full yacht charters, a SeaDream executive chef and yacht charter coordinator can assist in specially tailoring menus, culinary offerings and epicurean experiences to any specifications desired.

**BEVERAGE
PROGRAM:**

A complimentary daily selection of wine pairings are provided at lunch and dinner. In addition to complimentary wine selections, the SeaDream cellar is stocked with a varied collection from the Old and New World. A wide selection of rare and trendy wines including the Château Ducru Beaucaillou Grand Cru Classé and Insignia, Napa Valley may be available.

An open bar with select brands is available throughout the day, with beverages served upon request anywhere on board, including the Top of the Yacht Bar, featuring 360° views of the surrounding landscapes and seascapes. The Pool Bar offers refreshing beverages throughout the day and the Main Salon is enjoyed by guests for pre-dinner cocktails. After dinner service, the Piano Bar and Casino is a favorite locale for a nightcap. A premium listing of spirits and concoctions is available, offering a selection of rare whiskeys and cognacs, trendy gins and vodkas, all at attractive prices.

SeaDream's menus also incorporate gourmet coffees and herbal tea selections, which are available anytime upon request.

**CORPORATE
EXECUTIVE CHEF:** Sudesh Kishore

About SeaDream Yacht Club

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