

Celebrate on Spectacular Sydney Harbour

“Vagabond Princess & Vagabond Star” Private Charter Prices for Buffet & Cocktail Meals

Your Price Package includes:

- 4 hrs of Exclusive Vessel Hire Day or Night
- Your Preferred Menu & Bar Options
- White linen tablecloths & colour serviettes to match your theme
- Bud vase & flowers on each table
- Dedicated Cruise Coordinator to ensure that your function runs smoothly
- Friendly Event Planner to meet your requirements
- Loyalty discounts for returning customers

The prices below are not applicable on Public Holidays & Special Event cruises. Special Event Cruises are priced on application, are subject to availability. Prices will differ on Public Holidays & Special Events. A 20% surcharge applies for Public Holidays. The rates below include GST 10%. A surcharge will apply for disembarkment after midnight. Prices are valid from 1 January until 30 December 2007 according to each seasonal table

HIGH SEASON JAN - MAR

Menu	Duration	20-29	30-39	40-59	60-79	80-99	100-	130-	150-
		Guests	Guests	Guests	Guests	Guests	129 Guests	149 Guests	180 Guests
Vagabond Buffet	4 hrs	\$130	\$100	\$80	\$70	\$65	\$55	\$50	N/A
Captain's Buffet	4 hrs	\$135	\$105	\$85	\$75	\$70	\$60	\$55	N/A
Vagabond Seafood Buffet	4 hrs	\$140	\$110	\$90	\$80	\$75	\$65	\$60	N/A
Captain's Seafood Buffet	4 hrs	\$150	\$120	\$100	\$90	\$85	\$75	\$70	N/A
Vagabond Cocktail	4 hrs	\$115	\$90	\$65	\$55	\$50	\$45	\$40	\$35
Vagabond Cocktail	2 hrs	\$95	\$70	\$55	\$45	\$40	\$35	\$30	\$25
Captain's Cocktail	4 hrs	\$125	\$100	\$80	\$70	\$65	\$55	\$50	\$45
Captain's Cocktail	2 hrs	\$110	\$85	\$70	\$60	\$55	\$45	\$40	\$35

Celebrate on Spectacular Sydney Harbour!

LOW SEASON APR – OCT

Menu	Duration	20-29 Guests	30-39 Guests	40-59 Guests	60-79 Guests	80-99 Guests	100- 129 Guests	130- 149 Guests	150- 180 Guests
Vagabond Buffet	4 hrs	\$125	\$95	\$70	\$65	\$60	\$50	\$45	N/A
Captain's Buffet	4 hrs	\$130	\$100	\$75	\$70	\$65	\$55	\$50	N/A
Vagabond Seafood Buffet	4 hrs	\$135	\$105	\$80	\$75	\$70	\$60	\$55	N/A
Captain's Seafood Buffet	4 hrs	\$145	\$115	\$90	\$85	\$80	\$70	\$65	N/A
Vagabond Cocktail	4 hrs	\$110	\$80	\$60	\$50	\$45	\$40	\$35	\$30
Vagabond Cocktail	2 hrs	\$85	\$60	\$50	\$40	\$35	\$30	\$25	\$20
Captain's Cocktail	4 hrs	\$120	\$90	\$75	\$65	\$60	\$50	\$45	\$40
Captain's Cocktail	2 hrs	\$100	\$75	\$65	\$55	\$45	\$40	\$35	\$30

PEAK SEASON NOV – DEC

Menu	Duration	20-29 Guests	30-39 Guests	40-59 Guests	60-79 Guests	80-99 Guests	100- 129 Guests	130- 149 Guests	150- 180 Guests
Vagabond Buffet	4 hrs	\$145	\$110	\$85	\$75	\$70	\$60	\$55	N/A
Captain's Buffet	4 hrs	\$150	\$115	\$90	\$80	\$75	\$65	\$60	N/A
Vagabond Seafood Buffet	4 hrs	\$155	\$120	\$95	\$85	\$80	\$70	\$65	N/A
Captain's Seafood Buffet	4 hrs	\$165	\$130	\$105	\$95	\$90	\$80	\$75	N/A
Vagabond Cocktail	4 hrs	\$130	\$95	\$70	\$60	\$55	\$50	\$45	\$40
Vagabond Cocktail	2 hrs	\$105	\$75	\$60	\$50	\$45	\$40	\$35	\$30
Captain's Cocktail	4 hrs	\$140	\$105	\$85	\$75	\$70	\$60	\$55	\$50
Captain's Cocktail	2 hrs	\$120	\$90	\$75	\$65	\$60	\$50	\$45	\$40

Vagabond Buffet

Appetisers on arrival

Platter of fresh cut Vegetables served with a selection of exotic dips – Babaganouge & Beetroot

Basket of Corn Chips served with a mild Italian herb & tomato salsa

Buffet Selection

Please select one from the Carvery Variety
Mouth watering Mediterranean style Roast Beef served with assorted condiments

Succulent Roast Pork served with apple sauce carved hot at the buffet

Please select one from the White Meat Variety

Crispy BBQ Chicken Pieces

Tandoori Chicken Pieces with mint yoghurt dip

Platter of Continental Deli Meats

Baby Potatoes oven baked, with oregano & olive oil, served with sour crème

Please select one from the Pasta Variety

Fettuccine with mushrooms, ham & oregano tossed in a creamy sauce

Spinach & Cheese Ravioli Napolitana

Home made Beef or Vegetarian Lasagne

Penne Carciofi with grilled artichokes, black

olives & red capsicum in Napolitana sauce

Accompanied by

Fresh Mesclun leaf salad

Penne with pesto & roasted pine nuts

Home made Greek salad

Original Coleslaw salad

Champignon & Rocket salad with shallots &

balsamic vinegar

Italian dinner rolls

Please select two from the Dessert Variety

Boutique Australian & Continental cheeses with a

selection of dried fruits, nuts & water crackers

Platter of sliced seasonal fruits

Your choice of Chocolate, Carrot, Orange or

Cheese Cake

Tea, Coffee & Vagabond Chocolates

Captain's Buffet

Appetisers on arrival

Platter of fresh cut Vegetables served with a selection of exotic dips – Babaganouge & Beetroot

Basket of Corn Chips served with Italian mild herb tomato salsa

Mini Vietnamese Spring Rolls with sweet chilli sauce

Entrée served to your table

Please select one of the following
Tasmanian Smoked Salmon served with Rye bread & avocado on a bed of baby salad leaves

Chicken & Mushroom Voul-au-vaunts with a creamy cheese sauce

Buffet Selection

Please select one from the Carvery Variety
Mouth watering Mediterranean style Roast Beef with assorted condiments

Succulent Roast Pork served with apple sauce

Roast Lamb with rosemary & bay leaves,

marinated in red wine & garlic

carved hot on the buffet

Please select one from the White Meat Variety

Crispy BBQ Chicken Pieces

Tandoori Chicken Pieces with mint yoghurt dip

Platter of Continental Deli Meats

Baby Potatoes oven baked, with oregano & olive oil with sour crème

Please select one from the Pasta Variety

Fettuccine with mushrooms & ham tossed in a creamy sauce

Spinach & Cheese Ravioli Napolitana

Home made Beef or Vegetarian Lasagne

Penne Carciofi with grilled artichokes, black

olives, red capsicum in Napolitana sauce

Accompanied by

Fresh Mesclun salad

Penne with pesto & roasted pine nuts

Home made Greek salad

Original Coleslaw salad

Champignon & Rocket salad with shallots &

balsamic vinegar

Italian dinner rolls

Please select two from the Dessert Variety
Boutique Australian & Continental cheeses with a

selection of dried fruits, nuts & water crackers

Platter of sliced seasonal fruits

Your choice of Chocolate, Carrot, Orange or

Cheese Cake

Tea, Coffee & Vagabond Chocolates