

## “VagabondPrincess & VagabondStar” Seated Prices

Your Price Package includes

- 4 hrs of Exclusive Vessel Hire Day or Night
- Waiter Served Seated Menu
- An open bar of Sparkling Wine, Fine Australian Wines from South Australia, Bottled Beer, Soft Drinks & Juices
- 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

1 JAN – 30 DEC 2007

Menu	Duration	20-29 Guests	30-39 Guests	40-59 Guests	60-79 Guests	80-99 Guests	100- 129 Guests
Vagabond 4 hrs Seated Menu		\$180	\$148	\$128	\$118	\$113	\$103

- f* All Packages are valid from 1 January until 30 December 2007
- f* The prices above are not applicable on Public Holidays & Special Event cruises. Special Event Cruises are priced on application, are subject to availability.
- f* The rates include GST 10%.
- f* In order to better accommodate the high demand of our customers in the peak period of November and December, a minimum booking of 150 guests is required on Friday and Saturday evenings or 100 guests on each deck for a shared charter
- f* 2 hour charters are not available Friday and Saturday nights throughout the year
- f* A surcharge will apply for disembarkment after midnight

**Celebrate on Spectacular Sydney Harbour!**

## :: Vagabond Seated Menu ::

### APPETISERS ON ARRIVAL SERVED TO YOUR TABLE

A Choice of a Platter of fresh cut Salad (Greek Or Garden) served with Mediterranean Herbs  
and Olive Oil Dressing  
Spinach & Ricotta Puffs  
Mini Vietnamese Spring Rolls with sweet chilli sauce

### ENTRÉE

Please select two of the following (Served Alternatively)

#### PASTA

Spinach & Cheese Ravioli Napolitana

Or

Home made Beef or Vegetarian Lasagne

Or

#### SEAFOOD

Tasmanian Smoked Salmon served on rye bread with rocket leaves, onions and capers with fresh  
lemon wedges

Or

#### CHICKEN

Creamy Chicken Vol - au - vent served in a pastry shell

### MAIN COURSE

Please select one of the following

Roast Rack of Lamb cooked with Rosemary and garlic

Accompanied by baby potatoes and butter vegetables on a bed of rice

Or

Chicken Breast Fillet cooked in Mediterranean herbs with mushroom sauce

Accompanied by baby potatoes and butter vegetables on a bed of rice

### DESSERT

Freshly Percolated Coffee & Tea

Vagabond Chocolates

Please select one of the following

Chocolate Profiteroles served with fresh crème and chocolate syrup

Or

Rich Chocolate Mud Cake served with fresh crème

Or

Fresh Fruit Platters

Indicative Menu Only. Items may be subject to change without notice.

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