

100' Cruiser-*Vagabond Star*



Timeless classic charm with a modern touch...

The Vagabond Star can take up to 140 guests comfortably for a seated menu or 180 people for a finger food menu. The 100 foot sister vessels boast fully licensed bars and parquet dance floors.

Every table is by the window and the alfresco observation decks make the most of the breathtaking views. The fleet is equipped with a PA system ideal for giving presentations, and speeches and can also be used for playing music.

Specifications

| | | |
|----------------|--------------------|------------|
| Dining: | Standing Cocktails | 190 guests |
| | Seated Buffet | 140 guests |
| | Formal Dining | 129 guests |

Holidays: A surcharge of 30% will apply to public holidays. Special harbour events dates such as New Years Eve, Australia Day, Boxing Day are priced on application.

Wharf fees: A \$100 wharf fee will apply to some public wharves

Deposit: A deposit of \$2,000 is required to secure your booking. Payable by EFT, Cheque or Credit Card (fees apply).

Food and Beverage Tariffs

| Menu | Cruise time | 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 | \$155 | \$120 | \$100 | \$80 | \$70 | \$60 | \$55 | n/a |
| Captain's Buffet | 4 hrs | \$160 | \$125 | \$105 | \$85 | \$75 | \$65 | \$60 | n/a |
| Vagabond Seafood Buffet | 4 hrs | \$165 | \$130 | \$110 | \$90 | \$80 | \$70 | \$70 | n/a |
| Captain's Seafood Buffet | 4 hrs | \$170 | \$135 | \$115 | \$95 | \$85 | \$75 | \$75 | n/a |
| Vagabond Set Menu | 4 hrs | \$170 | \$135 | \$115 | \$95 | \$85 | \$75 | n/a | n/a |
| Vagabond Cocktail | 4 hrs | \$145 | \$110 | \$90 | \$70 | \$60 | \$55 | \$50 | \$45 |
| Vagabond Cocktail | 2 hrs | \$130 | \$100 | \$80 | \$60 | \$50 | \$45 | \$40 | \$35 |
| Captain's Cocktail | 4 hrs | \$150 | \$115 | \$95 | \$75 | \$65 | \$60 | \$55 | \$50 |
| Captain's Cocktail | 2 hrs | \$140 | \$105 | \$85 | \$65 | \$55 | \$50 | \$45 | \$40 |

See beverage package inclusions and pricing on page 2

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Bar Packages

(Based on 4 hours and priced per person)

Option 1: House Beer and Wine Bar - \$30.00 per person

Beer: Carlton Cold, VB, Tooheys New & Cascade Light

Wine: Angove's Fine South Australian Wine - House White, House Red, Sparkling Wine

Non-Alcoholic: Soft Drinks and Juices

Option 2: Premium Beer and Wine Bar - \$32.00 per person

Beer: Crown Lager, Carlton Cold, VB, Tooheys New & Cascade Light

Wine: Angove's Fine South Australian Wine - House White, House Red, Sparkling Wine

Non-Alcoholic: Soft Drinks and Juices

Option 3: Basic Spirits Package- \$34.00 per person

Beer: Carlton Cold, VB, Tooheys New & Cascade Light

Wine: Angove's Fine South Australian Wine - House White, House Red, Sparkling Wine

Spirits: Vodka, Gin, Bacardi, Bourbon, Scotch, Rum and Ouzo

Non-Alcoholic: Soft Drinks and Juices

Option 4: Premium Open Bar - \$36.00 per person

Beer: Crown Lager, Carlton Cold, VB, Tooheys New & Cascade Light

Wine: Angove's Fine South Australian Wine - House White, House Red, Sparkling Wine

Spirits: Jack Daniels, Jim Beam, Vodka, Gin, Bacardi, Bourbon, Scotch, Rum and Ouzo

Liquors: Southern Comfort, Tia Maria, Kahlua, Tequila, Baileys & Sambucca

Alcoholic Sodas: Ruskis, Breezers * Cruisers

Non-Alcoholic: Soft Drinks and Juices

Option 5: Soft Drink Bar - \$14.00

Non Alcoholic: Soft Drinks and Juices

Other Bar Service Options

Consumption Bar:

Our staff will keep a record of drinks served during the cruise and a bill will be presented at the end for settlement

Dry Till:

You nominate and pre-pay an amount that you wish to allocate (e.g. \$500.00).

The Cruise Director will notify you when this limit is approaching.

You may then nominate an additional amount or cash bar service only

Cash Bar:

Pay as you go at the bar

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Consumption/ Cash Bar Price List

Spirits and Liquors

House Spirits

Scotch, Vodka, Gin, Rum, Ouzo, Bourbon & Bacardi
\$6.00 30ml with mix

Premium Spirits

Black Label, Chivas Regal, Jack Daniels, Jim Beam, Southern Comfort & Tequila
\$7.00 30ml with mix

Liquors

Tia Maria, Baileys, Kahlua, Sambucca, Midori, Malibu
\$7.00 30ml with mix

Cocktails (not available on all vessels)

Mango Tango - Tropical mangoes blended with white rum
Latin Lover - Intense flavour of fresh raspberries, deliciously combined with Vodka
\$15.00 (incl. souvenir flashing cocktail glass) \$8 Refill

Beers Light Beer

Cascade light \$5.00

House Beer

Carlton Cold, Tooheys New, VB \$5.50

Premium Beer

Crown Lager & Heineken (Heineken not available on all vessels) \$7.00

Bottled House Wine

Angove's Shiraz Cabernet & Angove's Semillion Chardonay \$6.00 per glass \$25.00 per bottle
Angove's Sparkling Wine \$7.00 per glass \$30.00 per bottle

Pre-mixes

Lemon Ruskis, Bacardi Breezers, Vodka Cruisers \$7.00 per bottle

Soft Drinks

Cola, Lemonade, Lemon Squash, Tonic, Ginger Ale & Diet Cola \$3.00 per glass \$12.00 per jug

Fresh Juices

Orange, Pineapple, Apple & Cranberry \$4.00 per glass \$14.00 per jug

*No shots, slammers or doubles served *Our staff is trained and practice under the guidelines of Responsible Service of Alcohol

100' Cruiser- *Vagabond Star*

Vagabond Buffet

Appetisers on arrival

Platters of fresh vegetable crudités with middle-eastern babaganouge and homemade guacamole
Baskets of corn crackers with a spicy Mexican tomato and herb salsa

Buffet Selection

Select one of the following carveries

Mouth watering Mediterranean style Roast Beef served with assorted condiments
Traditional roast pork with crackling and apple sauce

Select one of the following white meat varieties

Crispy BBQ Chicken Pieces
Freshly cooked tandoori style chicken drumsticks with a yoghurt and mint sauce

Please select one from the Pasta Variety

Creamy fettuccine with ham, mushroom and a burst of fresh Italian Herbs
Spinach & Cheese Ravioli in a tasty Napolitana sauce
Freshly baked homemade Beef or Vegetarian Lasagne
Penne Carciofi with grilled artichokes, black olives & red capsicum in Napolitana sauce

Also at the buffet

Platters of continental cured meats
Baby Potatoes oven baked, with oregano & olive oil, served with sour crème
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

Sweet Stuff – served with freshly percolated coffee and tea

Select two of the following delightful desserts

Boutique Australian & Continental cheeses with a selection of dried fruits, nuts & water crackers
Platters of freshly sliced seasonal fruits
Devilish chocolate cake
Delicious New York cheesecake

Indicative Menu Only Items may be subject to change

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Captain's Buffet

Appetisers on arrival

Platters of fresh vegetable crudités with middle-eastern babaganouge and homemade guacamole
Baskets of corn crackers with a spicy Mexican tomato and herb salsa Crispy
Vietnamese spring rolls with sweet chilli sauce

Entrée served to your table

Select one of these delicious entrees

Tasmanian smoked salmon on light rye with cream cheese, avocado, fresh mesculin,
capers and a lemon wedges
Sautee chicken and mushrooms in delicious creamy sauce served in a crispy Vol-Au-Vent
and sprinkled with parmesan cheese

Buffet Selection Select one of the following delicious carveries

Mouth watering Mediterranean style Roast Beef with a delicious red win jus
Traditional roast pork with crackling and apple sauce
Slowly roasted garlic and rosemary lamb with a delicious red wine jus

Select one of the following delicious white meat varieties

Crispy BBQ Chicken Pieces
Freshly cooked tandoori style chicken drumsticks with a yoghurt and mint sauce

Please select one from the Pasta Variety

Creamy fettuccine with ham, mushroom and a burst of fresh Italian Herbs
Spinach & Cheese Ravioli in a tasty Napolitana sauce
Freshly baked homemade Beef or Vegetarian Lasagne
Penne Carciofi with grilled artichokes, black olives & red capsicum in Napolitana sauce

Also at the buffet

Platters of continental cured meats
Baby Potatoes oven baked, with oregano & olive oil, served with sour crème
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

Sweet Stuff

Select two of the following delightful desserts - served with freshly percolated coffee and tea
Boutique Australian & Continental cheeses with a selection of dried fruits, nuts & water crackers
Platters of freshly sliced seasonal fruits
Devilish chocolate cake
Delicious New York cheesecake

Indicative Menu Only Items may be subject to change without notice

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Vagabond Seafood Buffet

Appetisers on arrival

Platters of fresh vegetable crudités with middle-eastern babaganouge and homemade guacamole
Baskets of corn crackers with a spicy Mexican tomato and herb salsa
Spiced Thai fish cakes with sweet chilli dipping sauce

Buffet Selection

Select one of the following delicious carveries

Mouth watering Mediterranean style Roast Beef with a delicious red win jus
Traditional roast pork with crackling and apple sauce

Select one of the following delicious white meat varieties

Crispy BBQ Chicken Pieces
Freshly cooked tandoori style chicken drumsticks with a yoghurt and mint sauce

Fresh seafood selection

Fresh king prawns with thousand-island dressing and lemon wedges
Chilled Sydney rock oysters served with sea salt and lemon wedges
Whole baked salmon sprinkled with aromatic Mediterranean herbs,
served with tartare sauce and lemon wedges

Also at the buffet

Platters of continental cured meats
Baby Potatoes oven baked, with oregano & olive oil, served with sour crème
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

Sweet Stuff

Select two of the following delightful desserts - served with freshly percolated coffee and tea

Boutique Australian & Continental cheeses with a selection of dried fruits, nuts & water crackers
Platters of freshly sliced seasonal fruits
Devilish chocolate cake
Delicious New York cheesecake

Indicative Menu Only Items may be subject to change

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Captain's Seafood Buffet

Appetisers on arrival

Platters of fresh vegetable crudités with middle-eastern babaganouge and homemade guacamole
Baskets of corn crackers with a spicy Mexican tomato and herb salsa Spiced
Thai fish cakes with sweet chilli dipping sauce
Enticing beef balls with basil served with traditional bbq dipping sauce

Buffet Selection

Select two of the following carveries

Mouth watering Mediterranean style Roast Beef with a delicious red win jus
Traditional roast pork with crackling and apple sauce Slowly roasted garlic and rosemary lamb with delicious red wine jus

Select one of the following white meat varieties

Crispy BBQ Chicken Pieces
Freshly cooked tandoori style chicken drumsticks with a yoghurt and mint sauce

Fresh seafood selection

Fresh king prawns with thousand-island dressing and lemon wedges
Chilled Sydney rock oysters served with sea salt and lemon wedges
Whole baked salmon sprinkled with aromatic Mediterranean herbs,
served with tartare sauce and lemon wedges
Platters of smoked Tasmanian salmon with Spanish onion,
fresh mesculin, capers and lemon wedges

Also at the buffet

Baby Potatoes oven baked, with oregano & olive oil, served with sour crème
Fresh Mesclun leaf salad Penne al dente with mixed seafood and a delicious dressing
Home made Greek salad
Original Coleslaw salad
Champignon & Rocket salad with shallots & balsamic vinegar
Italian dinner rolls

Sweet Stuff

Select two of the following delightful desserts - served with freshly percolated coffee and tea

Boutique Australian & Continental cheeses with a selection of dried fruits, nuts & water crackers
Platters of freshly sliced seasonal fruits
Devilish chocolate cake Delicious
New York cheesecake

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Vagabond Set Menu

Appetisers on arrival

Traditional Greek Spanakopites – delicious spinach and ricotta cheese pastries Crispy
Vietnamese spring rolls with sweet chilli dipping sauce

Entrée

Select 2 of the following delicious options - served alternately

Tasmanian Smoked Salmon on rye bread with cream cheese,
fresh rocket salad, capers and lemon wedge

or

Sauteed chicken and mushrooms in delicious creamy sauce served
in a crispy Vol-Au-Vent and sprinkled with parmesan cheese

or

Home-baked, traditional beef **or** vegetarian lasagne

Main

Select 2 of the following delicious options - served alternately

Roasted rosemary and garlic rack of lamb with baby potatoes,
butter vegetables and rice pilaf

or

Golden roasted chicken kiev with baby potatoes,
butter vegetables and rice pilaf

or

Spinach and ricotta cheese ravioli in a napolitana sauce
with wilted spinach and parmigiano

Also at your table

Freshly baked dinner rolls

Fresh Greek salad

Sweet Stuff – Served with freshly percolated coffee and tea

Please select one of the following

Chocolate profiteroles served with freshly whipped cream and chocolate sauce

or

Rich Chocolate Mud Cake served with freshly whipped cream

or

Fresh Fruit Platters

Indicative Menu Only Items may be subject to change

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Vagabond Cocktail

On arrival

Platters of fresh vegetable crudités with middle-eastern babaganouge and homemade guacamole
Baskets of corn crackers with a spicy Mexican tomato and herb salsa
Enticing beef balls with basil served with traditional bbq dipping sauce

Delicious Finger Food

Select 6 of the following selection of fine finger foods

Mini middle-eastern falafel bites served with hommus
Baked curried pumpkin balls with babaganouge
Traditional vegetarian Indian samosas with a yummy dipping sauce
Crispy Vietnamese spring rolls with sweet chilli dipping sauce
Traditional Greek Spanakopites – delicious spinach and ricotta cheese pastries
Selection of quiche Lorraine and quiche Florentine
Crispy baked Italian pizzetas Spiced
Thai fish cakes with sweet chilli dipping sauce
Hot roasted chicken drumettes
Enticing beef balls with basil served with traditional bbq dipping sauce
Skewered marinated chicken pieces served with tzatziki
Chunky potato wedges served with sweet chilli sauce and sour cream
Traditional mini beef pies and sausage rolls
Roma-tomato and basil bruschetta

Followed by

Freshly percolated coffee and tea
Platters of freshly sliced seasonal fruits

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Captain's Cocktail

On arrival

Platters of fresh vegetable crudités with middle-eastern babaganouge and homemade guacamole
Baskets of corn crackers with a spicy Mexican tomato and herb salsa
Enticing beef balls with basil served with traditional bbq dipping sauce

Delicious Finger Food

Select 8 of the following selection of fine finger foods

A selection of fine Italian antipasto served with crispy crackers
Tasmanian smoked salmon on light rye with cream cheese, avocado, fresh mesclun and capers
Skewered marinated chicken pieces served with tzatziki
Tender roasted garlic and rosemary lamb cutlets served with a delicious dipping sauce
Golden prawn cutlets served with sweet chilli dipping sauce
Chinese Pork dim sim with sweet chilli dipping sauce
Thai style beef satay with a peanut sauce
Roma-tomato and basil bruschetta
Mini middle-eastern falafel bites served with hummus
Crispy fish fillets with tartare sauce and lemon wedges
Rare roast beef with horseradish on light rye
Spiced Thai fish cakes with sweet chilli dipping sauce
Traditional Greek Spanakopites – delicious spinach and ricotta cheese pastries

Followed by

Freshly percolated coffee and tea
Vagabond Chocolates
Platters of freshly sliced seasonal fruits

Indicative Menu Only Items may be subject to change without notice