

Australia Day 2012 on Spectacular Sydney Harbour

Aussie! Aussie! Aussie!



Cruises departing Thurs. 26th Jan 2012

Cruise by day

Join in the day time action this Australia Day on Sydney Harbour for the annual Ferrython and Australia Day parade. See the Sydney State Ferries dressed up in spectacular colours as they race for first place under the Sydney Harbour Bridge followed by a parade of tall ships, small ships, big boats and beautiful classics on our magnificent harbour.

:: 3 hour cruise :: 10:30am-1:30pm :: 2 catering options :: See details below

SPiRiT: Seafood and Carvery Buffet Lunch - Ad: \$95 Conc: \$85 Ch: \$65 Fam: \$310(2ad+2ch)

**-A delicious, freshly prepared seafood and carvery buffet meal followed by coffee, tea and dessert
Departs Commissioner's Steps, Circular Quay onboard the Vagabond Spirit**

PRINCESS: Seafood and Carvery Buffet Lunch - Ad: \$85 Conc: \$75 Ch: \$55 Fam: \$260 (2ad+2ch)

**-A delicious, freshly prepared seafood and carvery buffet meal followed by coffee, tea and dessert
Departs Eastern Pontoon, Circular Quay onboard the Vagabond Princess**

STAR: Light Refreshments - Ad: \$65 Conc: \$49 Ch: \$39 Fam: \$199 (2ad+2ch)

**-Enjoy a variety of freshly sandwiches followed by coffee and tea
Departs Campbell's Cove, Circular Quay onboard the Vagabond Star**

Cruise by night

Celebrate Australia Day by night on Sydney Harbour and see the spectacular Darling Harbour fireworks display.

:: 3 hour cruise :: 7:00pm-10:00pm :: See details below

Australia Day Dinner Cruise - Ad: \$95 Conc: \$85 Ch: \$65 Fam: \$310 (2ad+2ch)

**-Our official 3-hour Australia Day dinner cruise including a delicious 3-course international seafood and carvery buffet meal, all night DJ and the spectacular Darling Harbour fireworks display
Departs King Street Wharf 9, Darling Harbour**

All our vessels boast comfortable carpeted dining areas, fully licensed bars, spacious outdoor decks, delicious food and personalised service with a smile!

www.vagabond.com.au

TERMS & CONDTs: Cruising date is 26/1/12, full payment is required at the time of booking, tickets & monies are not refundable & not transferable, pre-booking is essential, group discounts are not available, child rates apply for 5 -14 years of age, family rate is valid for 2 adults + 2 children, concession is valid for Australian seniors & pensioners, no amount is refundable for cancellations & no shows, Vagabond Cruises does not accept any liability for the cancellation or postponing of any special events nor for weather conditions that may impede viewers from seeing the fireworks, the price of our tickets are purely for the cruise and the food+beverages (if applicable) package, furthermore, Vagabond Cruises reserves the right to a) change any price, b) amend or cancel a service, route or other information c) substitute any vessel referred to in this brochure if it sees is necessary without notice and without incurring liability, payment for this cruise constitutes acceptance of the above conditions, your boarding location will be advised at a later date and will be printed on your boarding pass please ensure that you arrive 15 min prior to departure time.

Australia Day Lunch

Buffet Selection

(V) – Vegetarian selections (GF) – Gluten free selections

Fresh seafood

(GF) Fresh king prawns served with Thousand Island dressing and fresh lemon wedges

(GF) Chilled Sydney rock oysters served with sea salt and lemon wedges

Delicious carvery

(GF) Mediterranean style roast beef carved hot at the buffet with jus and mustards

White meat

Oriental chicken wings with honey and soy and garnished with sesame seeds

Also at the buffet

(V) (GF) Baby Potatoes oven baked, with oregano & olive oil, served with sour crème

(V) (GF) Crisp Oriental Stir Fry Vegetables with garlic and oyster sauce

(V) (GF) Steamed, aromatic jasmine rice

(GF) Platters of continental cured meats

(V) (GF) Freshly tossed rocket, baby spinach and mixed mesclun with Italian and French dressing

(V) Penne al dente with fresh basil pesto topped with whole toasted pine nuts

(V) Finely sliced, traditional coleslaw

(V) Crusty Italian dinner rolls

Sweet Stuff

(V) Assortment of delicious cakes

(V) (GF) Platter of freshly sliced seasonal fruits

Freshly percolated coffee and tea



Indicative menu only
Items are subject to change without notice

Australia Day Dinner Menu

(V) – Vegetarian selections (GF) – Gluten Free selections



Appetisers on arrival

Vegetable Crudities served with Guacamole Dip

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

Thai Fish Cakes with sweet chilli sauce

Carvery

(GF) Mediterranean style roast beef carved hot at the buffet with jus and mustards

Seafood Selection

(GF) Fresh King Prawns with thousand island dressing and lemon wedges

(GF) Chilled Sydney rock oysters served with lemon wedges



White Meat

(GF) Tandoori Chicken with mint and yoghurt sauce

Platter of Continental cured meats

Also at the buffet

(V) Delicious baked Vegetarian Lasagne

(V) (GF) Scrumptious baby potatoes roasted in virgin olive oil oregano and rock salt

(V) (GF) Freshly chopped Champignon and roquette salad with fresh herbs

(V) (GF) Freshly tossed rocket, baby spinach and mixed mesculin with Italian and French dressing

(V) Penne al dente with fresh basil pesto topped with whole toasted pine nuts

(V) (GF) Traditional Greek salad with feta cheese and Kalamata olives

(V) Finely sliced, traditional coleslaw

(V) Crusty Italian dinner rolls



Dessert

(V) Boutique Australian & Continental Cheeses served with dried fruits, nuts and water crackers

(V) (GF) Platter of freshly sliced seasonal fruit

Freshly percolated Coffee & Tea

Indicative menu only

Items are subject to change without notice

Bar Packages

(Based on 3 hours and priced per person)

Option 1: House Beer and Wine Bar - \$24.00 per person

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

Wine: Angove's - Semillon Chardonnay, Shiraz Cabernet, Sparkling Wine

Non-Alcoholic: Soft Drinks and Juices

Option 2: Premium Beer and Wine Bar - \$26.00 per person

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

Wine: Studio Series Sauvignon Blanc, Merlot; Angove's Semillon Chardonnay, Shiraz Cabernet, Sparkling Wine

Non-Alcoholic: Soft Drinks and Juices

Option 3: Basic Spirits Package- \$28.00 per person

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

Wine: Angove's - Semillon Chardonnay, Shiraz Cabernet, Sparkling Wine

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

Non-Alcoholic: Soft Drinks and Juices

Option 4: Premium Open Bar - \$30.00 per person

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

Wine: Studio Series - Sauvignon Blanc, Merlot, Sparkling Wine, Angove's Semillon Chardonnay, Shiraz Cabernet

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 - \$10.00

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

TERMS AND CONDITIONS

- **OPTION 1, 2, 3, 4 & 5 MUST BE PRE-BOOKED AND PRE-PAID THROUGH OUR OFFICE**
- **ALL PAYMENTS FOR A CONSUMPTION BAR OR DRY TILL MUST BE MADE AT THE END OF THE CRUISE**
- **VAGABOND CRUISES' STAFF RESERVES THE RIGHT TO REFUSE ALCOHOL SERVICE TO ANY PATRON AS PRACTICE OF R.S.A**

ALL MEMBERS OF A GROUP BOOKING MUST BE ON THE SAME BEVERAGE PACKAGE



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

Beers

Light Beer

Cascade light

\$5.00

House Beer

Carlton Cold, Tooheys New, VB

\$5.50

Premium Beer

Crown Lager, Pure Blonde, Heineken (Heineken not available on all vessels)

\$7.00

Bottled Wine

Chalk Hill Blue: Shiraz Cabernet & Semillon Chardonay

\$6.00 per glass

\$25.00 per bottle

Studio Series: Sauvignon Blanc, Merlot and 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*

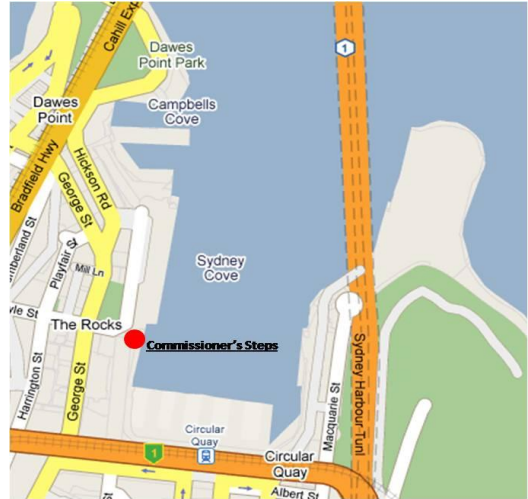
**Our staff is trained and practice under the guidelines of Responsible Service of Alcohol*

Vagabond Cruises Departure Maps

MV VAGABOND STAR
(Light Refreshments option)
Campbell's Cove, Circular Quay



MV VAGABOND SPIRIT
(Seafood and Carvery Lunch option)
Commissioner's Steps Circular Quay Sydney



MV VAGABOND PRINCESS
(Seafood and Carvery Lunch option)
Eastern Pontoon Circular Quay Sydney



CIRCULAR QUAY DEPARTURE POINT

MV VAGABOND SPIRIT
(Dinner option)
King St, Wharf 9, Darling Harbour



DARLING HARBOUR DEPARTURE POINT

*** Please be sure to check your Boarding Pass or call our friendly sales team for the correct vessel and departure point**