

All Inclusive Xmas Packages onboard Vagabond Princess & Star

Valid for the months of November and December

Enjoy one of these amazing packages



VAGABOND BUFFET PACKAGE

\$80 pp min 100 guests

\$90 pp min 80 guests

Inclusions

- :: 4 hr cruise :: All night funky DJ & light show :: Delicious Buffet menu
- :: Beer, wine, champagne and soft drinks bar :: Dedicated Cruise Director
- :: White linen table cloth & paper napkins :: Christmas décor & Bon bons on every table
- :: Splendid Harbour views from our alfresco decks
- :: Personalised Vagabond service & hospitality

VAGABOND SEAFOOD BUFFET PACKAGE

\$90 pp min 100 guests

\$100 pp min 80 guests

Inclusions

- :: 4 hr cruise :: All night funky DJ & light show :: Delicious Seafood Buffet menu
- :: Beer, wine, champagne and soft drinks bar :: Dedicated Cruise Director
- :: White linen table cloth & paper napkins :: Christmas décor & Bon bons on every table
- :: Splendid Harbour views from our alfresco decks
- :: Personalised Vagabond service & hospitality



LASER SHOOTING PACKAGE* (Vagabond Buffet Menu)

\$100 pp min 100 guests

\$115 pp min 80 guests

Inclusions

- :: 4 hr cruise :: Clay pigeon Laser shooting up to 2 hrs, includes operator, pick up tender & trophies/medals for the winners
- :: All night funky DJ & light show :: Delicious 3-Course Buffet
- :: Beer, wine, champagne and soft drinks bar :: Dedicated Cruise Director
- :: White linen table cloth & paper napkins :: Christmas décor & Bon bons on every table
- :: Splendid Harbour views from our alfresco decks
- :: Personalised Vagabond service & hospitality *subject to availability



LATIN FEVER PACKAGE (Vagabond Buffet Menu)

\$95 pp min 100 guests

\$110 pp min 80 guests

Inclusions

- :: 4 hr cruise :: Live Brazilian Show with audience participation
- :: All night funky DJ & light show
- :: Delicious 3-Course Buffet
- :: Beer, wine, champagne and soft drinks bar
- :: Dedicated Cruise Director
- :: White linen table cloth & paper napkins
- :: Christmas décor & Bon bons on every table
- :: Splendid Harbour views from our alfresco decks
- :: Personalised Vagabond service & hospitality

VAGABOND COKTAIL PACKAGE

\$70 pp min. 100 guests

Inclusions

- :: 4 hr cruise :: All night funky DJ & light show
- :: Lots of delicious finger food
- :: Beer, wine, champagne and soft drinks bar
- :: Dedicated Cruise Director
- :: White linen table cloth & paper napkins
- :: Christmas décor & Bon bons on every table
- :: Splendid Harbour views from our alfresco decks
- :: Personalised Vagabond service & hospitality

Vagabond Cruises

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TERMS & CONDITIONS

\$10 p/p surcharge applies for Friday & Saturday night in Nov-Dec

Minimum of 80 guests is required for Friday & Saturday nights in Nov-Dec for entire vessel hire only. Tentative bookings will be held for 7 days only. A deposit of \$3000 is required to confirm your booking. Full payment and final numbers are due 7 days prior to your cruise date. Deposit and Full Payment are not refundable. Should your numbers change the price and vessel will differ. Prices only valid for the minimum number of guests indicated. Packages for smaller groups are available, inquire within. Please refer to our full Terms & Conditions prior to booking. Vessels quoted are our 30 metre charming sister vessels Vagabond Princess and Vagabond Star.

Your unique venue On Sydney Harbour

- Receptions •Private Charters •Latin Cruise
- Sightseeing & Lunch •Xmas Parties
- Special Events •Hens Nights •School Formals

Vagabond Xmas 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

From the Buffet

Select two of the following delicious carveries

Mouth watering Mediterranean style roast beef
Tenderly roasted turkey breast with cranberry sauce
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

Freshly cooked tandoori style chicken drumsticks with a yoghurt and mint sauce
Succulent BBQ chicken pieces
Delicious sweet chili roasted chicken wings

Also at the buffet

Creamy fettuccine with ham, mushroom and a burst of fresh Italian herbs
Scrumptious baby potatoes, roasted in virgin olive oil, oregano and rock salt
Freshly tossed rocket, baby spinach and mixed mesculin with Italian and French dressing
Traditional Greek salad with feta cheese and Kalamata olives
Finely sliced coleslaw
Crusty dinner rolls and freshly sliced French bread

Sweet Stuff – served with freshly percolated coffee and tea

Select two of the following delightful desserts

Platters of freshly sliced seasonal fruits
Delicious New York cheesecake
Devilish chocolate cake
Traditional Christmas pudding with warm custard



Vagabond Xmas 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
Spicy Thai fish cakes with sweet chili dipping sauce

From the Buffet

Select two of the following delicious carveries

Mouth watering Mediterranean style roast beef with a delicious red wine jus
Tenderly roasted turkey with cranberry sauce
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

Freshly cooked tandoori style chicken drumsticks with a yoghurt and mince sauce
Succulent BBQ chicken pieces
Delicious sweet chili roasted chicken wings

Fresh seafood selection

Fresh king prawns with thousand-island dressing and lemon wedges
Chilled Sydney rock oysters served with sea salt and lemon wedges

Also at the buffet

Platters of continental cured meats
Scrumptious baby potatoes, roasted in virgin olive oil, oregano and rock salt
Penne al dente with fresh basil pesto topped with whole toasted pine nuts
Freshly tossed rocket, baby spinach and mixed mesculin with Italian and French dressing
Traditional Greek salad with feta cheese and Kalamata olives
Finely sliced coleslaw
Crusty dinner rolls and freshly sliced French bread

Sweet Stuff – served with freshly percolated coffee and tea

Select two of the following delightful desserts

Platters of freshly sliced seasonal fruits
Delicious New York cheesecake
Devilish chocolate cake
Traditional Christmas pudding with warm custard



Vagabond Xmas Cocktail Menu

On arrival

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

Delicious finger food

Please select 6 from the following selection

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 chili sauce

Traditional Greek Spanakopites – delicious spinach and ricotta cheese pastries

Selection of Quiche Lorraine and Quiche Florentine

Crispy baked Italian pizzettas

Spicy Thai fish cakes with sweet chili 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 chili sauce and sour cream

Traditional mini beef pies and sausage rolls

Roma-tomato and basil bruschetta



Followed by

Platters of freshly sliced seasonal fruits

Freshly percolated coffee and tea

