



Vagabond Spirit

33 meter catamaran

350

Passengers

\$825

Minimum Hourly Rate

Sydney

Location

The Vagabond Spirit can take up to 240 guests for a seated style menu and up to 350 guests for a finger food menu.

The 33 meter, 3 deck catamaran boasts large air conditioned dining areas over two levels with a blend of timber and stainless interiors. With two fully licensed bars on each interior deck, parquet dance floor, funky lighting, large LCD screens, DVD players and a thumping sound system, it is the perfect venue for a special celebration.

To ensure guest comfort she holds separate male and female rest rooms and extra large carpeted observation decks with alfresco seating making the most of Sydney Harbour's scenery. We're confident that all of these amenities along with Vagabond's expertise and friendly, flexible service will impress you and your guests

Capacity

Cocktail: 350

Seated: 240

CHARTER PACKAGES INCLUDE:

- 4 Hours Exclusive Vessel Hire
- Your Choice of Menu
- Cash Bar or Tab (or add a bar package)
- White table linen, crockery, cutlery, coloured serviettes of your choice and table décor
- Use of Sound system, compatible for i-phone or USB

Specifications:

- 33 metre tri-deck catamaran
- 2 dining decks
- 1 large afresco entertainment deck
- Two bars
- Dance floor with lighting
- LCD TV screens and DVD player
- Separate male/ female rest rooms



Vagabond Spirit

Charter Packages 2024

CHARTER PACKAGE INCLUDES:

- 4 Hours Exclusive Vessel hire
- Your Choice of Menu below
- Cash Bar or Tab (or add a bar package)
- White table linen, crockery, cutlery, coloured serviettes of your choice and table décor
- Use of Sound system, compatible for i-phone or USB

Wharf fees \$60 per visit

Security \$275 (for all 'Party' type or high-risk cruises i.e. uni parties, school formals, 21st birthdays, or where adult supervision is limited)

Minimum of 150 guests required for Friday and Saturday night in Nov-Dec for entire vessel
 Minimum of 100 guests required for Friday and Saturday night in Nov-Dec for a split deck charter (hire of one level)
 Friday and Saturday night in Nov-Dec: \$10pp surcharge applies
 For a 3 hour function deduct \$5pp from the pricing above

Menu	20-29 Guests	30-39 Guests	40-59 Guests	60-79 Guests	80-99 Guests	100-129 Guests	130-149 Guests	150-180 Guests
Chefs Buffet	\$165	\$140	\$120	\$100	\$90	\$80	\$70	n/a
Set 3 Course	\$170	\$145	\$125	\$105	\$95	\$85	n/a	n/a
Seafood Buffet	\$180	\$155	\$135	\$115	\$105	\$95	\$85	n/a
Set 4 Course	\$185	\$160	\$140	\$120	\$110	\$100	n/a	n/a
Chefs Cocktail	\$155	\$130	\$110	\$90	\$80	\$70	\$65	\$60
Captain's Cocktail	\$160	\$135	\$115	\$95	\$85	\$75	\$70	\$65



Vagabond Spirit

School Formal, School Social & Uni Cruise Packages



middle deck

Vagabond Spirit School Formal & Social Packages 2024

*Packages available Jan-Dec (Sun-Thurs) & Jan-mid Nov (Fri-Sat)

Formal Set Menu Package

Includes:
4 hours vessel hire
3 course seated meal
All night soft drinks package
DJ & Light show
White linen table cloth & paper napkins
Coloured balloons of your choice
1 x security staff per 100 passengers

\$85pp min 100-149 guests

\$80pp (150-200) guests

Friday & Saturday add \$10pp

Buffet Package

Includes:
4 hours vessel hire
3 course buffet meal
All night soft drinks package
DJ & Light show
White linen table cloth & paper napkins
Coloured balloons of your choice
1 x security staff per 100 passengers

\$80pp min 100-149 guests

\$75pp (150-220) guests

Friday & Saturday add \$10pp

Cocktail Package

Includes:
4 hours vessel hire
Fingerfood Meal
All night soft drinks package
DJ & Light show
White linen table cloth & paper napkins
Coloured balloons of your choice
1 x security staff per 100 passengers

\$70pp min 100-149 guests

\$65pp (150-199) guests

\$60pp (200-300) guests

Friday & Saturday add \$10pp

Boogie on Party Package

Includes:
4 hours vessel hire
Variety of yummy pizzas

Soft Drinks Package

DJ & Light show

1 x security staff per 100 passengers

\$65pp (100-149 guests) \$60pp (150-199 guests)

\$55pp (200-300 guests)

Friday & Saturday add \$10pp

***No alcohol served onboard. Strictly No BYO. Balloon decoration is only around poles, any extras required will be at an additional cost**

Vagabond Spirit Uni Cruise Packages 2024

*Packages available January – October (Mon-Fri)
Add \$10 for Saturday night & November – December (Mon-Thurs) ***Strictly No BYO**

Boogie on Party Package

Includes:
4 hours vessel hire
Variety of yummy pizzas
Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices
DJ & Light show
1 x security staff per 100 passengers

\$105pp (80-99 guests)

\$95pp (100-129 guests)

\$85pp (130-149 guests)

\$80pp (150-199 guests)

\$75pp (200-249 guests)

\$70pp (min. 250 guests)

Saturday add \$10pp

Cocktail Party Package

Includes:
4 hours vessel hire
Delicious Finger Food Meal
Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices
DJ & Light show
White linen table cloth & paper napkins
1 x security staff per 100 passengers

\$105pp (80-99 guests)

\$95pp (100-129 guests)

\$85pp (130-149 guests)

\$80pp (150-199 guests)

\$75pp (200-249 guests)

\$70pp (min. 250 guests)

Saturday add \$10pp

Buffet Party Package

Includes:
4 hours vessel hire
3 course buffet meal
Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices
DJ & Light show
White linen table cloth & paper napkins
1 x security staff per 100 passengers

\$115pp (80-99 guests)

\$105pp (100-129 guests)

\$95pp (130-149 guests)

\$90pp (150-199 guests)

\$85pp (200-249 guests)

\$80pp (min. 250 guests)

Saturday add \$10pp



Vagabond Spirit

School Formal, School Social & Uni Cruise Packages

SEATED 3 COURSE SET MENU

ON ARRIVAL

Served in cocktail style

Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)
Vegetable arancini with roast garlic aioli (v)

MAINS

Select two of the following items | Served alternately

Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
Spinach and cheese ravioli Napoletana with fresh grated parmesan (v)
Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

Crusty dinner rolls (v)

Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

Classic crème caramel with traditional caramel sauce
Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
Freshly percolated coffee and a selection of herbal tea

BUFFET MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

BUFFET SELECTION

Select one of the following items:

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Select three of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)

Spinach & cheese ravioli Napoletana with freshly grated parmesan (v)

Homemade beef lasagne

Homemade vegetarian lasagne (v)

Creamy potato gratin with cheese and herb crust (v)

Pumpkin arancini with red sauce (v)

Also at the buffet:

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Rocket, pear and parmesan salad with balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v) (gf)

Crusty mixed dinner rolls (v)

DESSERT

A delicious assortment of cakes (v)
Complimentary coffee and tea available



Vagabond Spirit

School Formal, School Social & Uni Cruise Packages



COCKTAIL MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

FINGER FOOD SELECTION

Crispy Vietnamese spring rolls with sweet chilli sauce (v)

Assorted mini quiche (v option included)

Chicken breast goujons and classic aioli

Vegetarian empanada with mild roast pepper dip (v)

Australian beef pies and classic sausage rolls served with tomato sauce

Chunky potato wedges served with sweet chilli sauce and sour cream (v)

BOOGIE ON – PIZZA MENU

DELICIOUS HOT PIZZA

Pepperoni

Slices of crispy pepperoni and creamy mozzarella on a tomato base

Margherita

Diced tomato and stretchy mozzarella, topped with oregano on a tomato base

Ham & Cheese

Strips of smoky leg ham and creamy mozzarella on a tomato base

Cheesy Garlic & Crème Fraiche

Stretchy mozzarella, classic garlic sauce & oregano on a crème fraiche base

Simply Cheese

Loads of melted mozzarella goodness on tomato base

Dietary requirements catered to upon request. Min. 72 hours' notice required. Additional cost may apply for vegan, GF and DF options.





Vagabond Spirit

Vagabond Spirit Bareboat Package 2024

A **Bareboat** hire gives you the freedom to plan for and serve your favourite foods, complete your own table settings with cutlery/crockery, decorate, organize your own entertainment and lots more. We offer you a Captain, Deckhand, Bar Staff, and Cruise Director to assist you onboard. The galley facilities are available for use at an additional cost (see below). The hirer is responsible for bringing all cutlery, crockery, tablecloths, garbage bags, platters, utensils, serviettes, toothpicks, and anything else required for service of food, etc.

Vagabond Spirit Bareboat Package**

Includes:

4 Hours Exclusive Vessel Hire
Captain, Deckhand, Bar Staff and Cruise Director

BYO Food Only

Cash/Consumption Bar Tab (No BYO) – Bar packages available

Block-Out Dates: Bareboat hire is NOT available during Vivid Season, Saturday Nights and Fridays/Saturdays (Day or Evening) in November and December.

January to October

Monday to Friday – \$4000
Saturday (Lunch) – \$4400
Sundays – \$4400
Over 200 +\$10pp

November and December

Monday to Thursday – \$4600
Sunday – \$5500
Over 200 +\$10pp

Public Holidays – \$5500, +20% Public Holiday surcharge applies

Over 200 +\$10pp + 20% surcharge

Additional Fees

Wharf fees \$60 per visit
Compulsory Cleaning Fee – \$300
Security \$275 (for all 'Party' type or high risk cruises i.e. uni parties, school formals, 21st birthdays, or where adult supervision is limited)

Extras Available

Additional Vessel Hire – \$1,000 per hour
Cutlery & Crockery Hire – \$400 + washing up staff
Washing up staff – \$300 (1 per 100 passengers) double time & a half on Public Holidays
Galley use for heating \$400, An additional staff member is required to be down in the galley in this time – \$300 per galley staff member (Double time and half on Public Holidays)
Linen – Large \$8, Medium \$6 & Small \$4, Linen Napkins \$1 (each)
Cake table: \$50
Furniture Removal \$300

Food Waitstaff – \$300

The hirer has the option of paying an additional \$300 per staff member to assist with the service of food and cleaning up. Otherwise the hirer will be responsible for allocating this task. (recommended for over 60 passengers)

**Note: Not Available for Vivid, Wedding & Reception Functions



Vagabond Spirit

Catering Menus



CANAPE MENUS

Chefs Cocktail Menu

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

FINGER FOOD SELECTION

Select six of the following items

- Mini middle-eastern falafel bites served with hummus (v)
- Mini vegetarian curry puffs served with yoghurt dressing (v)
- Traditional vegetarian Indian samosas with fresh herb yoghurt sauce (v)
- Crispy Vietnamese spring rolls with sweet chilli sauce (v)
- Spanakopita – Traditional Greek spinach and ricotta cheese pastries (v)
- Assorted mini quiche (v option included)
- Spiced lemongrass Thai fish cakes with sweet chilli sauce
- Buffalo chicken wings with creamy blue cheese dressing
- Chargrilled beef balls with smoky BBQ sauce (gf)
- Mini chicken dim sims with sweet plum sauce
- Chicken breast goujons and classic aioli
- Crispy fish bites served with tartare sauce
- Vegetarian empanada with mild roast pepper dip (v)
- Australian beef pies and classic sausage rolls served with tomato sauce
- Spicy chicken & corn empanada with mild roast pepper dip
- Classic bruschetta with tomato and basil (v)
- Mini chicken Greek souvlaki served with tzatziki sauce (gf)
- Chunky potato wedges served with sweet chilli sauce and sour cream (v)
- Vegetarian money bags with a sweet chilli dipping sauce (v)

Followed by

Freshly percolated coffee and a selection of herbal teas
Vagabond Chocolates

Dietary requirements catered to upon request. Min. 72 hours' notice required





Vagabond Spirit

Catering Menus

CANAPE MENUS

Captains Cocktail Menu

ON ARRIVAL

Assorted dips and crackers (v)

Caprese skewers – Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)

Smoked salmon mouse canapes with cucumber and dill (gf)

FINGER FOOD

Select eight of the following items

Tasmanian smoked salmon on sea salt crostini, cream cheese & dill

Mini souvlaki with tzatziki and pita | choose from chicken or lamb (gf without pita)

Panko crumbed prawns with teriyaki sauce

Crispy pork wontons with sweet chilli

Satay chicken skewers with spiced peanut sauce (gf)

Oven-baked falafel bites with hummus (v) (gf)

Beer battered flathead with tartare sauce

Salt & pepper squid with creamy aioli

Mini lamb kofta on melba toast with spring leave and mint

Rare roast beef and horseradish on rye

Prawn twister with sweet chilli sauce

Mini arancini with tomato sugo | choose from three-cheese or pumpkin (v)

Watermelon, feta and mint skewers

Spanakopita – Traditional Greek spinach & cheese pastries (v)

Crispy vegetable spring rolls with sweet chilli sauce (v)

Chargrilled beef balls with smoky BBQ sauce (gf)

Cheeseburger spring rolls and tomato sauce

Pecking duck spring rolls with hoisin sauce

Assorted gourmet mini pies

Baked spring vegetable frittata

Selection of gourmet mini quiche

Zucchini and haloumi frittata bites with yogurt and mint

Prosciutto-wrapped mini breadsticks

Curry chicken filo parcel and spiced mint yoghurt

FOLLOWED BY

Platter of freshly sliced seasonal fruits (v) (gf)

Vagabond Chocolates (v)

Freshly percolated coffee and selection of herbal tea

Dietary requirements catered to upon request. Min. 72 hours' notice required.



Vagabond Spirit

Catering Menus



BUFFET MENUS

Chefs Buffet Menu

APPETISERS

Assorted dips and salsa with fresh vegetable crudité, corn chips and crackers (v)

BUFFET SELECTION

Select one of the following items:

Slow-cooked, pulled beef brisket with gravy and assorted mustards (gf)

Tender seasoned pulled pork with apple sauce (gf)

Select one of the following items:

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Select one of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)

Spinach & cheese ravioli in a tasty Napoletana sauce (v)

Homemade beef lasagne

Homemade vegetarian lasagne (v)

Also at the buffet:

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)

Platters of continental cured meats (gf)

Wild mixed leaf salad (v) (gf)

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v)

Crusty mixed dinner rolls (v)

DESSERT

Select two of the following delightful desserts:

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)

Platter of freshly sliced seasonal fruits (v) (gf)

A delicious assortment of cakes (v)

Accompanied by:

Vagabond Chocolates (v)

Freshly percolated coffee and a selection of herbal tea

Dietary requirements catered to upon request. Min. 72 hours' notice required



Vagabond Spirit

Catering Menus



BUFFET MENUS

Seafood Buffet Menu

APPETISERS

Served in cocktail style

- Assorted dips with fresh vegetable crudités, corn chips and crackers (v)
- Spiced Thai fish cakes with sweet chilli sauce

BUFFET SELECTION

Select one of the following roast meats

- Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)
- Tender seasoned pulled pork with apple sauce (gf)

Select one of the following chicken options

- Classic BBQ chicken (gf)
- Moroccan spiced chicken with yogurt and mint sauce (gf)
- Tandoori style chicken with yogurt and mint sauce (gf)

Fresh seafood selection

- Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)
- Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)
- Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

Also at the buffet

- Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
- Platters of continental cured meats (gf)
- Wild mixed leaf salad (v) (gf)
- Macaroni pesto salad with marinated roast vegetables and parmesan (v)
- Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
- Finely sliced classic coleslaw (v)
- Crusty mixed dinner rolls (v)

DESSERT

Select two of the following desserts

- Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
- Platter of freshly sliced seasonal fruits (v) (gf)
- A delicious assortment of cakes (v)

Served with

- Freshly percolated coffee and a selection of herbal tea
- Vagabond Chocolates

Dietary requirements catered to upon request. Min. 72 hours' notice required.





Vagabond Spirit

Catering Menus

FORMAL DINING MENUS

Set 3 Course Menu

APPETISERS

Served in cocktail style

Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)
Vegetable arancini with roast garlic aioli (v)

MAINS

Select two of the following items | Served alternately

Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
Spinach and cheese ravioli Napoletana with fresh grated parmesan
Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

Crusty dinner rolls (v)

Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

Classic crème caramel with traditional caramel sauce
Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
Freshly percolated coffee and a selection of herbal tea
Dietary requirements catered to upon request. Min. 72 hours' notice required.

Set 4 Course Menu

APPETISERS

Served in cocktail style

Caprese skewers – Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
Smoked salmon mouse, cucumber and dill canapes

ENTREE

Select two of the following items | served alternately

Cheese and spinach ravioli Napoletana and freshly grated parmesan
Pumpkin arancini with tomato sugo and fresh basil
Classic oven-baked beef lasagne
Roast vegetable lasagne

MAIN

Select two of the following items | served alternately with creamy mash and roast vegetables

Herbed roast chicken breast and creamy mushroom sauce (gf)

Slow braised lamb shank in tomato coulis (gf)

Slow-cooked, pulled beef brisket and red wine gravy (gf)

Oven baked Atlantic salmon and hollandaise (gf)

Also at your table

Crusty dinner rolls (v)

Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

Classic crème caramel with traditional caramel sauce
Dark and white chocolate mousse, chocolate biscuit on a vanilla sponge base with raspberry coulis
Coffee and a selection of herbal tea

Dietary requirements catered to upon request. Min. 72 hours' notice required.





Vagabond Spirit

Vagabond Spirit Beverages 2024

BAR PACKAGES

Based on 4-hour cruise and priced per person

OPTION 1: THE HOUSE PACKAGE – \$40.00 PER PERSON

Beer:

Pure Blonde – Ultra low-carb larger, Australia
Tooheys Extra Dry – Extra dry larger, Australia
Victoria Bitter – Classic larger, Australia
Coopers Light – Low alcohol beer, Australia

Wine:

Rhythm & Rhyme – Chardonnay
Chalk Hill Blue – Shiraz Cabernet
Rhythm & Rhyme – Rose
Stonegate – Sparkling Chardonnay Pinot Noir
Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water
Juices: Orange, Pineapple, Apple

OPTION 2: THE CAPTAINS PACKAGE – \$45.00 PER PERSON

Beer:

Pure Blonde – Ultra low-carb larger, Australia
Tooheys Extra Dry – Extra dry larger, Australia
Victoria Bitter – Classic larger, Australia
Coopers Light – Low alcohol beer, Australia

Wine:

Rhythm & Rhyme – Chardonnay
Chalk Hill Blue – Shiraz Cabernet
Rhythm & Rhyme – Rose
Stonegate – Sparkling Chardonnay Pinot Noir
Spirits: Scotch, Rum, Bourbon, Vodka, Gin, Bacardi
Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water
Juices: Orange, Pineapple, Apple

OPTION 3: THE EXECUTIVE PACKAGE – PREMIUM BAR – \$50.00 PER PERSON

Beer:

One Fifty Lashes
Corona Extra – Pale larger, Mexico
Asahi – Super dry larger beer, Japan
Pure Blonde – Ultra low-carb larger, Australia
Tooheys Extra Dry – Extra dry larger, Australia
Victoria Bitter – Classic larger, Australia
Coopers Light – Low alcohol beer, Australia

White Wine:

Rhythm & Rhyme – Chardonnay
Studio Series – Pinot Grigio
Stonegate – Sauvignon Blanc
Stonegate – Sparkling Chardonnay Pinot Noir
St. Louis– Brut Sparkling

Red Wine:

Chalk Hill Blue – Shiraz Cabernet
Stonegate – Cabernet Sauvignon

Rose:

Rhythm & Rhyme – Rose

Spirits: Scotch, Rum, Jim Beam, Jack Daniels, Vodka, Gin, Bacardi, Ouzo, Southern Comfort,

Tequila

Liqueurs: Tia Maria, Baileys, Kahlua, Sambucca, Midori, Malibu
Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water
Juices: Orange, Pineapple, Apple



Vagabond Spirit

Vagabond Spirit Beverages 2024



OPTION 4: THE CADET – \$16.00 PER PERSON

Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water

Juices: Orange, Pineapple, Apple

The following Spirits and Liquors are available on cash bar basis:

Black Label Scotch, Chivas Regal, Vodka Cruisers, Aperol Spritz, any cocktails or specials

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 & CONDITIONS:

All payments for a consumption bar or dry till must be made at the end of the cruise
Operator staff reserve the right to refuse alcohol service to any patron as practice of RSA

Bar Price List

Spirits and Liquors

House Spirits

Scotch, Vodka, Gin, Rum, Ouzo, Bourbon & Bacardi

\$7.50 30ml with mix

Premium Spirits

Black Label, Chivas Regal, Jack Daniels, Jim Beam,

Southern Comfort & Tequila

\$8.50 30ml with mix

Liquors

Tia Maria, Baileys, Kahlua, Sambucca, Midori & Malibu

\$8.50 30ml with mix

Beers

Light Beer

Cascade Light

\$6.50

House Beer

4X Gold, Tooheys Extra Dry & VB

\$7.00

Premium Beer

Crown Lager, Pure Blonde, Corona Extra & Heineken

(Heineken not available on all vessels)

\$8.50

**No shots, slammers or doubles served*

House Wine

Angove's Chalk Hill Blue: Shiraz Cabernet & Semillon

Chardonnay

\$7.50 per glass

\$30.00 per bottle

Premium Wine

Studio Series Sauvignon Blanc, Merlot & Angove's

Sparkling Wine

\$8.50 per glass

\$35.00 per bottle

Pre-mixes

Bacardi Breezers & Vodka Cruisers

\$8.00 per bottle

Soft Drinks

Cola, Lemonade, Lemon Squash, Tonic, Ginger Ale,

Diet Cola & Bottled Water

\$3.50 per glass

\$14.00 per jug

Fresh Juices

Orange, Pineapple, Apple & Cranberry

\$4.50 per glass

\$16.00 per jug

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

