



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

\$100pp (80-99 guests)

\$90pp (100-129 guests)

\$80pp (130-149 guests)

\$75pp (150-199 guests)

\$70pp (200-249 guests)

\$65pp (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 tablecloth & 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 tablecloth & 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

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)

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Crusty mixed dinner rolls (v)

DESSERT

A delicious assortment of cakes (v)

Complimentary coffee and tea available

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.