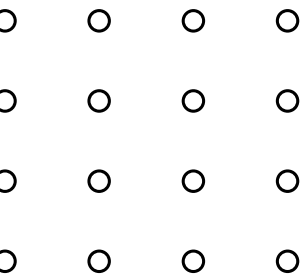


# BANQUET MENU



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# GENERAL INFORMATION

## **Deposit:**

Vagabond Kitchen & Tap House requires a \$200.00 non-refundable deposit for use of our banquet rooms and is directly applied to the event total.

## **Guest Count:**

Minimum guest count per event is 40 people for all banquet menu options. A guaranteed guest count is due 5 days prior to event. The final bill will be based on this amount. For example, if 40 people are guaranteed and only 30 attend, you will be charged for the 40 people.

## **Payment:**

Payment is due at the conclusion of all events. Vagabond accepts Cash, Amex, Visa, Discover, and Mastercard as payment methods.

## **Alcoholic Beverages:**

All alcoholic beverages must be provided by Vagabond Kitchen & Tap House. Under no circumstances are beverages of any kind allowed into the restaurant. Vagabond maintains strict compliance with all New Jersey state ABC laws, legal drinking age of consumption is twenty-one (21). *Bar packages must be purchased for a minimum of 3 hours.* Vagabond offers a variety of beverage plans that may be purchased in addition to banquet food menu purchases.

## **Event Length:**

Vagabond reserves events on a per-event basis. We ask that your event starts and ends within the specified time in your banquet contract. Events that run longer than contracted may be subject to additional charges. Parties that are booked on a Friday and Saturday between peak hours may also be subject to additional charges, based on season and availability.

## **Facilities:**

Vagabond has three different rooms in which to host your event.

- The Fairway accommodates parties with up to 60 guests
- The Beer Hall accommodates parties with up to 80 guests
- The Sand Trap accommodates parties with up to 100 guests

Events that require additional restaurant space can be determined before you book your event. Events booked on Friday or Saturday nights may be subject to additional charges.

**Menus:**

We have created twelve different banquet packages to meet your event needs. In addition, we have party platters, cold canapes, sliders, and an hors d'oeuvres menu available. Any special menu requests will be given to the chef when booking your event. We also offer four different alcoholic beverage packages if your event requires. \*Menus and pricing are subject to change.

**Desserts and cakes:**

Vagabond can provide desserts upon request in addition to the banquet menu purchased. Vagabond allows you to bring your own cake, if desired, and will provide the cake cutting service, free of charge.

**Golf Course Usage:**

Any inquiries regarding use of the golf course must be directed to McCullough's Emerald Links. Vagabond Kitchen & Tap House adheres to all rules and regulations provided by McCullough's Emerald Links.

**Decorations:**

Vagabond does allow events to be decorated with removable decorations. No staples or any surface damaging items may be used. We also request that you do not use small confetti. Any damage done to the facility during the event will be the guests' responsibility.

**Kids Menu:**

Children attending a banquet may choose from our kids' menu at regular price.

**Entertainment:**

Vagabond does have scheduled entertainment and events. If you wish to provide your own entertainment or DJ, it will be subject to current events that may already be scheduled on the day of your event.

**Service Charges:**

All events are subject to a 7.5% Set-up fee and a 20% service charge, which will be added to the final bill by management. In addition, a 6.625% sales tax will be added to the total cost of the function, including service charge, in compliance with New Jersey state law.

*\*Pricing for events booked on Friday and Saturday during peak hours are subject to change, based on season and availability.*

## **AM Early Bird Reception**

\$8.99 per person + Tax and Gratuity

Coffee, Tea, Juice and Bottled Water

Assortment of Breakfast Breads and Pastries  
(Croissants and assorted Danish)

*Add-on a hot breakfast sandwich*

*\$6 per person*

*Add-on two hot breakfast sandwiches*

*\$10 per person*

*Add-on a Bloody Mary Bar*

*\$12 per person*

# Vagabond Power Lunch Buffet

\$20.99 per person + Tax and Gratuity

## Salad Greens

Choice of: Classic Caesar or House Salad

\*Add-on Grilled Chicken Breast \$4 per person

## Composed Salads

Choice of two:

Potato Salad, Coleslaw, macaroni

## Sandwiches and Wraps (Select 3)

1. Roast Beef + Provolone w. Horse radish mayonnaise
2. Roast Turkey + Swiss w. Cranberry Mayonnaise
3. Chicken Salad + Greens on a wrap
4. Grilled Chicken Caesar Wrap
5. Turkey Club Wrap
6. Roast Beef Peppered Jack Wrap w. Ancho  
Mayonnaise

## **Cocktail Reception**

\$18.00 per person + Tax and Gratuity

Choice of:

Stationary Display, Butler passed or  
family style Hor D' Oeuvers

Choice of two Canapes  
(see menu page 16)

Choice of two hot Hor D' Oeuvers  
(see menu page 16)  
*Add another selection*  
*\$3 per person*

Hor D' Oeuvers + Canapes  
priced at 1.5 pcs per person

Add on Sliders \$5.50 per person

## **Anytime 'Pastabilities'**

\$20.00 per person + Tax and Gratuity

### Chef Attended Action Station

Served with Garlic Bread, Parmesan Cheese &  
Crusted Pepper

Choice of two pasta shapes

Choice of two pasta sauces

*Add Meatballs or Italian Sausage*

*\$5 per person*

*Add a salad Greens Station*

*\$4 per person*



## **Small Grill Menu**

\$21.99 per person + Tax and Gratuity

Salad Greens

Choice of: Classic Caesar or Garden Salad

\*Add-on Grilled Chicken Breast

\$4 per person

Potato Salad

Cole Slaw

Grilled Angus Beef Burgers

(Lettuce, Tomato, Onion, American Cheese)

All Beef Hotdogs

(Mustard, Ketchup, Sweet Relish, Diced Onions)

## **Dinner Buffet #1**

\$22.99 per person + Tax and Gratuity

Build-Your-Own Buffet

Served w. Dinner Rolls and Butter

Salad Greens

Choice of: Classic Caesar or Garden Salad

\*Add-on Grilled Chicken Breast

\$4 per person

Hot Entree

Choice of one Entree

(See page 17)

Hot Side

Choice of one side

(See page 17)

*Add-on Chef's Selection of Desserts*

*\$4 per person*

## **Dinner Buffet #2**

\$24.99 per person + Tax and Gratuity

Build-Your-Own Buffet

Served w. Dinner Rolls and Butter

Salad Greens

Choice of: Classic Caesar or Garden Salad

\*Add-on Grilled Chicken Breast

\$4 per person

Hot Entree

Choice of two Entrees

(See page 17)

Hot Side

Choice of one side

(See page 17)

*Add-on a second hot side*

*\$5 per person*

*Add-on Chef's Selection of Desserts*

*\$4 per person*

## **Dinner Buffet #3**

\$29.99 per person + Tax and Gratuity

Build-Your-Own Buffet

Served w. Dinner Rolls and Butter

Salad Greens

Choice of: Classic Caesar or Garden Salad

Add-on Grilled Chicken Breast

\$4 per person

Hot Entree

Choice of three Entrees

(See page 17)

Hot Side

Choice of two sides

(See page 17)

*Add-on Chef's Selection of Desserts*

*\$4 per person*

## **Quick Pick Fundraiser Buffet**

\$20 per person + Tax and Gratuity

Salad Greens

Choice of: Caesar or House Salad

\*Add-on Grilled Chicken Breast

\$3 per person

### **PICK ONE:**

Penne Alla Rosa

Baked Mac & Cheese

### **PICK ONE:**

Beef Meatballs in Pomodoro Suace

Sweet Italian Sausage with peppers + onions

Chicken Parmesean

# **Cold Canapes & Hors D'Oeuvres**

## Cold Canapes

1. Tomato & Basil Bruschetta
2. Avocado Toast
3. Hummus & Pita
4. Caprice Kabob (Mozzarella, Tomato & Basil)
5. Jumbo Shrimp Cocktail

## Hot Hors D'Oeuvres

1. Buffalo Chicken Meatballs
2. Chicken Tenders with choice of sauce
3. Tequila Shrimp Bangers
4. Bacon Wrapped Scallops

## Sliders Add on \$5.50 per person

1. Cheese Burger
2. Buffalo Chicken with Bleu Cheese
3. Pulled Pork with House Slaw
4. Italian Meatballs & Provolone

# Hot Entrees and Sides

## Hot Entrees

1. Beef Meatballs in Pomodoro Sauce
2. Braised Pork with spinach and roasted peppers
3. Grilled Chicken Bruschetta
4. Chicken Parmesan
5. Chicken Francaise with Lemon Caper Sauce
6. Chicken Marsala with Wild Mushrooms
7. Spinach and Ricotta Stuffed Shells in Pomodoro Sauce
8. Broiled Salmon (BBQ, Habanero Glaze, Lemon Caper)
9. Grilled Mahi Mahi with Tropical Salsa, Ancho Chili

## Hot Sides

1. Spanish Rice
2. Baked Penne Alla Rosa
3. Baked Macaroni and Cheese
4. Roasted Brussel Sprouts
5. Roasted Cauliflower

## **Bar Banquet Packages**

*Minimum of 3 hours - Shots not included*

### Light Open Bar Package

\$12.99 per hour, per person

Includes: Domestic Bottles and House Wines

### Well Open Bar Package

\$20.99 per hour, per person

Includes: Domestic Bottles, House Wines and  
Liquors

### Call Open Bar Package

\$23.99 per hour, per person

Includes: Domestic Bottles, House Wines, Call  
Liquors

### Premium Open Bar Package

\$27.99 per hour, per person

Includes: Domestic Bottles, House Wines, Premium  
Liquors

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