



Hilton Head Island, South Carolina
Harbour Town

Vagabond Cruise

Event Planner

Imagine your event just off the coast of world-famous Hilton Head Island.

Cruising with the dolphins and taking in the beautiful coastline scenery.

Host your guests aboard one of our first-class yachts for an unforgettable event.

We have fabulous options for groups of all sizes. Whether it's an elegant dinner cruise, a stylish reception or a champagne brunch with the dolphins - we have the perfect venue for you. We can arrange everything from themed events to entertainment, floral arrangements and photography. The sky is the limit!

Together we will create a warm and memorable occasion for you, your family and friends to enjoy!

Memories that you'll treasure forever!

Your dream events. Realized.

www.vagabondcruise.com ☞ (843) 785-2662

General Information

Thank you for considering Vagabond Cruise to host your upcoming event. We look forward to working with you to plan an unforgettable time on the water. Our Private Charter Sales & Events Manager will work with you to create the event of your dreams with professional planning and flawless execution. All of our charter cruises are customized to exceed your expectations! Let us prove to you why we are known for perfectly planned events!

The Perfect Venue

Vagabond Cruise has four passenger yachts available for events – the Spirit of Harbour Town, the Vagabond, the Stars & Stripes and the Mystique. We are confident that one of our vessels will be a perfect fit for you! We invite you to tour our vessels at your convenience. You'll quickly see how perfect your event will be!

Food & Beverages Service

We provide exceptional food and outstanding service on our vessels. Our cuisine and staff always receive rave reviews. The sale and service of alcoholic beverages are regulated by the State of South Carolina. Vagabond Cruise has the administrating responsibility of these regulations. Therefore, no outside alcoholic beverages may be brought onboard our vessels. We are happy to assist with special requests. All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax. Our carved meat menu items are cooked to 145° F internal temperature which is medium rare unless otherwise noted or requested.

Seating, Linen & Decorations

The Spirit of Harbour Town has varied seating of rectangular and square tables which accommodate groups of 8, 6, 4 and 2. We will do our best to accommodate your seating set-up requests as space permits. The Spirit of Harbour Town's linen package includes white linen tablecloths and light-colored napkins. Specialty linens are available in many shades, patterns and fabrics at a nominal cost. Decorations may be brought onto the boats and must be approved by the Private Charter Sales & Events Manager prior to set-up. Candles are allowed, but as a general rule, they need to be enclosed and have a sturdy, wide base. Floral arrangements and centerpieces should also be low and heavy to ensure that they will remain in place.

Guaranteed Number of Guests

To privately charter the Spirit of Harbour Town, a minimum guarantee of seventy guests is required. The yacht can be privately chartered with a minimum of fifty guests from November 1 to February 28, and on any Sunday or Monday year-round. Please confirm the exact number of guests one week prior to departure. Food and staffing will be planned around the confirmed number of guests. The Charterer is responsible for the guaranteed number of guests or the actual number of guests in attendance; whichever is higher.

Payment & Fees

A signed charter agreement and signed credit card authorization form and 50% deposit are required to confirm your reservation. The remaining balance will be due one week prior to departure. We accept cash, checks and credit cards. Balances due for charges while onboard must be paid at the conclusion of the charter (personal checks are not accepted for final payments). Unpaid balances past thirty days will be charged a 5% monthly finance charge plus a late handling fee of \$100.00. Menu items and prices are subject to change. Pricing is confirmed in a written and signed contract.

Private Groups on Public Cruises

Vagabond Cruise prides itself on the accuracy of its departure times. The departure cannot be delayed for late arriving passengers if it is a public cruise. Please let us know of increases in group size as soon as possible to ensure availability. For public cruises out of Harbour Town, a group representative must pick up boarding tickets at the Ticket Box, located at the top of the pier before the group may board. This is not necessary for private charters. Please be prepared to board thirty (30) minutes prior to departure. As a general rule, charters are not cancelled due to weather. Canceling due to weather is at the sole discretion of the Captain or Owner.

Stars & Stripes Sail:

Sail Includes:

2-hour Sail aboard the Stars & Stripes

Personal Coordination

Complimentary Group Photo

Complimentary Bottled Water

Complimentary Stars & Stripes T-Shirt for the Host

Also Includes: Fuel, crew, insurance, and cleaning

PRICING: Starts at \$1,200.00 for non-peak days

Tax and service charge are additional, and Minimums apply

Mystique Cruise:

Cruise Includes:

2-hour Cruise aboard the Mystique

Personal Coordination

Complimentary Group Photo

Complimentary Bottled Water

Complimentary Vagabond T-Shirt for the Host

Also Includes: Fuel, crew, insurance, and cleaning

PRICING: Starts at \$1,200.00 for non-peak days

Tax and service charge are additional, and Minimums apply

Group Trawling:

Cruise Includes:

2-hour Cruise aboard the Tammy Jane

Personal Coordination

Complimentary Group Photo

Complimentary Bottled Water

Shrimping Trawl or Crabbing Trawl Depending on Season

Complimentary Vagabond T-Shirt for the Host

Also Includes: Fuel, crew, insurance, and cleaning

PRICING: Starts at \$1,200.00 for non-peak days

Tax and service charge are additional, and Minimums apply

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

Intimate Group Dinner

UP TO 40 GUESTS | 2-HOUR CRUISE

Spirit of Harbour Town regularly scheduled dinner cruise is perfect for small groups.

CRUISE INCLUDES:

Pre-boarding prior to public
Personal Coordination
Complimentary Coffee and Tea
Spirit of Harbour Town Dinner Buffet
Chef's Choice of plated dessert
Candle Centerpieces

Package Options:

32 in the back half of the main cabin
40 privately on the upper deck

PRICING: *Starting at \$85.00 per guest for non-peak days*

Tax and service charge are additional, and Minimums apply

Spirit of Harbour Town Dinner Menu

Signature Start: Heirloom Tomato Panzanella Salad

Heirloom Greens, Ripe Tomatoes, Mozzarella, Cucumbers, Grilled Focaccia, Torn Basil, Red Wine Vinaigrette

Entrees:

Please select one per guest

Berberé Spiced Pork Loin served with Buttermilk Whipped Potatoes, Mango Chutney, Shaved Fennel Slaw

Blackened Mahi Mahi served with Buttermilk Whipped Potatoes, Pineapple Salsa, Shaved Fennel Slaw

Roasted Chicken served with Breast Buttermilk Whipped Potatoes, Chimichurri, Shaved Fennel Slaw

The Grand Finale:

Please select one per guest

Sunset Key Lime Pie Raspberry Coulis and fresh whipped cream

Layered Chocolate Mousse Raspberry Coulis and fresh whipped cream

Champagne Brunch:

CRUISE INCLUDES:

3-hour Cruise aboard the Spirit of Harbour Town
Personal Coordination
Champagne or Sparkling Cider
Complimentary Coffee and Tea
Brunch Buffet Menu
Chair Covers
Candle Centerpieces

Also Includes: *China, linens, glassware, tables, chairs, fuel, crew, insurance, cleaning, and bar staff*

PRICING: *Starting at \$90.00 per guest for non-peak days*

Tax and service charge are additional, and Minimums apply

Available for cruises departing by 1:00 pm

Reception Selections

Minimum of 20 guests per item

Garden Vegetable Crudo

Fresh, Crisp Raw Vegetables

Garden Herb and Buttermilk Dip and Sun-Dried Tomato Yogurt Dip

\$8.00 per person

Chef – Inspired Dips

Southern Pimento Cheese Spread

Sunflower Seed and Chickpea Hummus

Roasted Eggplant and Asiago

Roasted Red Pepper and Sun-Dried Tomato Creme Fraiche

Freshly Baked Soft Breads, Lavash and Artisan Crackers

\$10.00 per person

Artisan Cheese Board

Selection of Handcrafted Domestic and Imported Artisan Cheeses

Fresh Fruit and House Jams

Crackers

\$12.00 per person

Antipasto Display

Selection of Cured Meats, Artisan Cheeses, Artichoke Hearts, Olives

Marinated Ciliegine Mozzarella

House Jams, Grain Mustard and Roasted Garlic and Shallots

Olive Bread, Lavash and Baguettes

\$14.00 per person

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

Hors D'oeuvres Selections

Ordered by the dozen; (per piece pricing)

Chilled

Tomato Caprese Skewers with Balsamic Glaze \$3.00

Sun-Dried Tomato Pesto on Garlic Crostini \$3.00

Chilled Local Shrimp with Bloody Mary Cocktail Sauce \$4.00

Oysters on the Half Shell with Cocktail and Mignonette Sauces \$4.00

Hot

Grilled Chicken Satay with Peanut Sauce \$3.50

Mini Beef Wellington with Red Wine Demi \$4.00

Mini Crab Cakes with Remoulade \$3.50

Vegetable Spring Rolls with Plum Sauce \$2.50

Sausage-Stuffed Mushrooms with QD Comeback Sauce \$4.00

Spanakopita with Tzatziki Sauce \$3.00

Chef's Tables

Pasta Station

Penne Pasta, Chicken Breast, Roasted Tomatoes, Pesto Cream Sauce, Scallions and Parmesan Cheese

\$15.00 per person

Shrimp and Grits

Creamy Adulh stone ground grits, blackened shrimp, Andouille Gravy and Scallions

\$16.00 per person

All stations require a uniformed Chef at a cost of \$150 per hour

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

From the Carvery

(All meats are sold in whole quantities for 25 people each)

All Carving Stations served with Fresh Baked Rolls and Whipped Butter

Roasted NY Strip Loins Served with Red Wine Demi-Glace and Horseradish Cream Sauce \$350.00

Smoked Beef Brisket Served with Au Jus and Horseradish Cream Sauce \$300.00

Roasted Cider-Brined Whole Pork Loin Served with Honey Mustard Sauce \$200.00

All stations require a uniformed Chef at a cost of \$150 per hour

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

Plated Dinners

Per person Pricing includes a 2-hour cruise

Plated Dinners are served with Fresh Rolls and Butter

Beginnings

Garden House Salad: Artisan Greens, Grape Tomatoes, Cucumber and Carrots with Sun-Dried Tomato Vinaigrette

Upgrades

Chopped Iceberg Salad: Radishes and Smoked Bacon with Blue Cheese dressing \$4.00 per person

Butternut Squash Soup Finished with Toasted Walnuts \$70.00 per gallon (serves 20 people)

She-Crab Bisque Finished with Sherry \$80.00 per gallon (serves 20 people)

Entrées

Include 1 protein, 1 starch & 1 vegetable

Chicken Piccata with Lemon Caper Sauce Cajun Roasted Bone-In Chicken \$80.00 per person

~or~

Shrimp (Blackened or Broiled) with Cajun Butter Sauce \$80.00 per person

~or~

Flounder (Blackened or Broiled) with Creole Butter Sauce \$80.00 per person

~or~

Roasted Salmon with Lemon Butter Sauce \$85.00 per person

~or~

Smoked Beef Brisket Served with Natural Jus and Horseradish Cream Sauce \$85.00 per person

Duo Plates

Choice of 1 Duo, 1 starch and 1 vegetable

Grilled 4-Ounce Chicken Breast Served with Lemon Garlic Cream Sauce \$85.00 per person

~and~

Pan-Seared 4-Ounce Salmon Served with Creole Butter Sauce

~or~

5-Ounce NY Strip Steak Served with Red Wine Demi-Glace \$90.00 per person

~and~

Lump Crab Cake Served with Lemon Butter Sauce

Starch: Select One

Boursin Mashed Potatoes

Herbed Rice Pilaf

Stone-Ground Cheddar Grits

Buttered Orzo Pasta

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

Vegetables: Select One

Sautéed Green Beans

Buttered Corn

Garlic Broccoli

Roasted Cauliflower

Delectable Desserts

Flourless Chocolate Torte Served with Whipped Cream and Raspberry Sauce

Upgrades

Key Lime Pie Served with Whipped Cream and Raspberry Sauce \$6.00 per person

Chocolate Decadence Served with Chocolate Mousse, Whipped Cream and Chocolate Sauce \$7.00 per person

Triple-Chocolate Mousse Cake Served with Whipped Cream and Chocolate Sauce \$7.00 per person

Dinner Buffets

Per person Pricing includes a 2-hour cruise

Buffet Dinners are served with Fresh Rolls and Butter

Beginnings

Garden House Salad: Artisan Greens, Grape Tomatoes, Cucumber and Carrots with Sun-Dried Tomato Vinaigrette

Upgrades

Chopped Iceberg Salad: Radishes and Smoked Bacon with Blue Cheese dressing \$4.00 per person

Butternut Squash Soup Finished with Toasted Walnuts \$70.00 per gallon (serves 20 people)

She-Crab Bisque Finished with Sherry \$80.00 per gallon (serves 20 people)

Proteins: Select Any Two

Cajun Roasted Bone-In Chicken

Chicken Piccata with Lemon Caper Sauce

Shrimp (*Blackened or Broiled*) with Cajun Butter Sauce

Flounder (*Blackened or Broiled*) with Creole Butter Sauce

\$85.00 per person

Upgrades

Smoked Beef Brisket Served with Natural Jus and Horseradish Cream Sauce \$13.00 per person

Lump Crab Cake with Citrus and Herb Remoulade \$14.00 per person

Roasted Salmon with Lemon Butter Sauce *market price (serves 8-10)*

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

Starch: Select One

Herbed Rice Pilaf

Stone-Ground Cheddar Grits

Buttered Orzo Pasta

Boursin Mashed Potatoes

Vegetables: Select One

Sautéed Green Beans

Buttered Corn

Garlic Broccoli

Roasted Cauliflower

Delectable Desserts

Flourless Chocolate Torte Served with Whipped Cream and Raspberry Sauce

Upgrades

Key Lime Pie Served with Whipped Cream and Raspberry Sauce \$6.00 per person

Chocolate Decadence Served with Chocolate Mousse, Whipped Cream and Chocolate Sauce \$7.00 per person

Triple-Chocolate Mousse Cake Served with Whipped Cream and Chocolate Sauce \$7.00 per person

Vagabond Cruise Beverage Selections

Beverage services can be offered either on a “per drink” consumption basis,
or on a “per person” flat rate package basis.

Hosted Hourly Bar

We can help you keep it simple.

Plan & maintain a budget for your event with this flat hourly charge per person.

Beer & Wine

\$14.00 for the first hour, \$10.00 for each additional hour

House Liquor, Beer & Wine

\$19.00 for the first hour, \$14.00 for each additional hour

Call Liquor, Beer & Wine

\$20.00 for the first hour, \$14.00 for each additional hour

Premium Liquor, Beer & Wine

\$21.00 for the first hour, \$15.00 for each additional hour

Consumption Bar

The Charterer is billed at the conclusion of the cruise for each drink that is ordered during the cruise.

Prices are listed below (no hourly charges).

Premium Liquor \$10.00-14.00

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Maker's Mark Bourbon
Crown Royal Whisky
Chivas Regal Scotch Whisky
Jose Cuervo Gold Tequila

Deluxe Liquor \$8.00-10.00

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Jack Daniels Bourbon
Seagram's Whisky
Johnny Walker Red Scotch
Montezuma Gold Tequila

House Liquor \$6.00-8.00

Smirnoff Vodka
Fleischmann's Gin
Ron Rico Rum
Jim Beam Bourbon
Black Velvet Whisky
Inverhouse Scotch
Montezuma Tequila

Sodas, Tea, Lemonade, Hot Chocolate, Coffee,
{complimentary refills on offerings above}
Juice and Bottled Water are \$3.00 each

Beer Selections

Budweiser, Bud Light, Michelob Ultra \$5.00
Samuel Adams Boston Lager, Sierra Nevada, Heineken, Land Shark \$6.00

All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax

Vagabond Cruise Wine Selections

House Wine -
\$8.00 per glass \$30.00 per bottle

Cash Bar

Each individual is responsible for payment of beverages they consume (no hourly charges).

Your vision is our vision.

Additional selections are available.
It is our pleasure to create a personalized wine selection for your event.



All food and beverage selections are subject to 20% Service Charge and South Carolina Sales Tax