

VAGABOND CRUISE



Hilton Head Island, South Carolina
Harbour Town

Vagabond Cruise Wedding Packages

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 event. 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, 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.

Bridal 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 Bride
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

Groomsman Cruise:

Cruise Includes:

2-hour Cruise aboard the Mystique
Personal Coordination
Complimentary Group Photo
Complimentary Bottled Water
Complimentary Vagabond T-Shirt for the Groom
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

Rehearsal Dinner Package:

CRUISE INCLUDES:

2-hour Cruise aboard the Spirit of Harbour Town
Personal Coordination
Complimentary Coffee and Tea
Spirit of Harbour Town Dinner Menu
Chef's Choice of plated dessert
Candle Centerpieces

Also Includes: China, Linens, Glassware, Tables and Chairs, Fuel, Crew, Insurance, Cleaning, and bar

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

Tax and service charge are additional, and Minimums apply

Intimate Dinner Wedding

UP TO 40 GUESTS | 2-HOUR CRUISE

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

CRUISE INCLUDES:

Ceremony performed on the vessel with pre-boarding prior to public
Ceremony Service, Including Captain as Officiant
Personal Coordination
Champagne or Sparkling Cider Toast
Complimentary Coffee and Tea
Spirit of Harbour Town Dinner
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 \$89.00 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 Wedding:

Elegant Brunch Wedding:

From champagne toast to amazing food, this package includes all the details.

CRUISE INCLUDES:

3-hour Cruise aboard the Spirit of Harbour Town

Personal Coordination

Ceremony Service, Including Captain as Officiant

Pre-Boarding for Bridal Party

Champagne or Sparkling Cider Toast

Complimentary Coffee and Tea

Brunch Buffet Menu

Chair Covers

Chargers

Candle Centerpieces

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

PRICING: *Starting at \$95.00 per guest for non-peak days*

Tax and service charge are additional, and Minimums apply

Available for cruises departing by 1:00 pm

Brunch Menu

Seasonal Sliced Fruit with Berry Chantilly Cream

Freshly Baked Pastries, Including Danish, Turnovers, Croissants and Southern Buttermilk Biscuits Assorted Jams and Fruit

Preserves, Honey and Whipped Butter

Fresh Atlantic Shrimp with Peach Cocktail Sauce

Farm-Fresh Eggs

Omelet fillings to include: Ham, Applewood-Smoked Bacon, Cheddar Cheese, Tomato, Mushrooms, Spinach, Grilled Onion and Roasted Pepper

Roasted Fingerling Potatoes with Cremini Mushrooms

Seasonal Farm Stand Vegetables

Farro Salad with Smoked Trout, Tomato, Olives, Artichoke, Arugula and Meyer Lemon Vinaigrette
Assorted Dessert Bites

Choice of Two Additional Entrees:

- *Carved Roasted Turkey Breast with Lemon Thyme Jus*
- *Black Pepper-Rubbed Beef Sirloin with Mushroom Jus*
- *Carolina Shrimp and Grits, Andouille Sausage and Tomato Ragout*
- *Chicken Cannelloni Florentine with Parmesan Cream Tomatoes and Spinach*
 - *Mountain Trout Topped with a Smoked Corn Cream Sauce*
- *Roasted Pork Loin, Stone-Ground Mustard and Mushroom Sauce*
- *Cabernet-Braised Beef Medallions with Cremini Mushrooms*

Silver Wedding Package:

Your Day to Shine:

Elegance that suits your style-and your budget

CRUISE INCLUDES:

3-hour Cruise aboard the Spirit of Harbour Town

Personal Coordination

Ceremony Service, Including Captain as Officiant

Pre-Boarding for Bridal Party

Artisan Cheese Board with a Selection of Handcrafted Domestic and Imported Cheeses

Fresh Fruit House Jams and Crackers

Champagne or Sparkling Cider Toast

Complimentary Coffee and Tea

Silver Dinner Selection

Chef's Choice of plated dessert

Candle Centerpieces

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

PRICING: Starts at \$105.00 per guest for non-peak days

Tax and service charge are additional, and Minimums apply

Gold Wedding Package:

Custom Made to be Perfectly You:

Build the wedding of your dreams, one detail at a time.

CRUISE INCLUDES:

3-hour Cruise aboard the Spirit of Harbour Town
Personal Coordination
Ceremony Service, Including Captain as Officiant
Pre-Boarding for Bridal Party
Artisan Cheese Board with a Selection of Handcrafted Domestic and Imported Cheeses
Fresh Fruit House Jams and Crackers
Champagne or Sparkling Cider Toast
Complimentary Coffee and Tea
Gold Dinner Selection
Chef's Choice of plated dessert
Gold Chargers
Candle Centerpieces

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

PRICING: Starts at \$125.00 per guest for non-peak days.

Tax and service charge are additional, and Minimums apply

Platinum Wedding Package:

The Complete Experience:
Beautiful. Magical. Unforgettable.

CRUISE INCLUDES:

4-hour Cruise aboard the Spirit of Harbour Town
Personal Coordination
Ceremony Service Including Captain as Officiant
Pre-Boarding for Bridal Party
Artisan Cheese Board with a Selection of Handcrafted Domestic and Imported Cheeses
Fresh Fruit House Jams and Crackers
Champagne or Sparkling Cider Toast
Complimentary Coffee and Tea
Platinum Dinner Selection
Assorted Mini Dessert Display
Chair Covers
Gold Chargers
Candle Centerpieces
Keepsake Personalized Buoy

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

PRICING: Starts at \$135.00 per guest for non-peak days.

Tax and service charge are additional, and Minimums apply

Plated Dinners

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 (Silver, Gold or Platinum)

~or~

Shrimp (Blackened or Broiled) with Cajun Butter Sauce (Silver, Gold or Platinum)

~or~

Flounder (Blackened or Broiled) with Creole Butter Sauce (Gold or Platinum)

~or~

Roasted Salmon with Lemon Butter Sauce (Gold or Platinum)

~or~

Smoked Beef Brisket Served with Natural Jus and Horseradish Cream Sauce (Platinum)

Duo Plates

Choice of 1 Duo, 1 starch and 1 vegetable

Grilled 4-Ounce Chicken Breast Served with Lemon Garlic Cream Sauce (Platinum)

~and~

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

~or~

5-Ounce NY Strip Steak Served with Red Wine Demi-Glace (Platinum)

~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

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

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

(Silver, Gold or Platinum)

Upgrades

Smoked Beef Brisket Served with Natural Jus and Horseradish Cream Sauce (Gold or Platinum)

Lump Crab Cake with Citrus and Herb Remoulade (Platinum)

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

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

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

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