

Hilton Head Island, South Carolina Harbour Town

Vagabond Erwise

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.

<u>School Field Trips:</u>

Cruise Includes:

2-hour Cruise aboard the Tammy Jane Personal Coordination Complimentary Group Photo Commentary Bottled Water

Shrimping Trawl or Crabbing Trawl Depending on Season Also Includes: Fuel, crew, insurance, and cleaning PRICING: Starts at \$20.00 per student for non-peak days *Tax and service charge are additional, and Minimums apply*

High School Prom

CRUISE INCLUDES:

2-Hour Cruise aboard the Spirit of Harbour Town
Personal Coordination
Spirit of Harbour Town Dinner
Candle Centerpieces

Also Includes: China, linens, glassware, tables, chairs, fuel, crew, insurance, cleaning, and staff PRICING: Starting at \$75.00 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*

Berbere 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

Your vision is our vision.

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



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