



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 Menu
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

Cider Roasted Pork Loin served with Whipped Potatoes, Peppercorn Sauce, Shaved Fennel, Broccolini

Blackened Mahi Mahi served with Whipped Potatoes, Pineapple Salsa, Shaved Fennel, Broccolini

Roasted Chicken served with Whipped Potatoes, Chimichurri Sauce, Shaved Fennel, Broccolini

Pasta Primavera Garden Fresh Vegetables, Olive oil, Garlic, White Wine, Herbs

The Grand Finale:

Please select one per guest

Sunset Key Lime Pie Raspberry Coulis and fresh whipped cream

Flourless Chocolate Torte Raspberry Coulis and fresh whipped cream

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

Champagne Brunch:

CRUISE INCLUDES:

3-hour Cruise aboard the Spirit of Harbour Town

Personal Coordination

Champagne or Sparkling Cider Toast

Complimentary Coffee and Tea

Brunch Buffet Menu

Choice of Two Entrees:

Individual Quiche - Roast Tomato, Goat Cheese and Spinach

Black Pepper-Rubbed Beef Sirloin with Mushroom Jus

Carolina Shrimp and Grits, Andouille Sausage and Tomato Ragout

Pan Seared Mahi Mahi w/ Red Chili Pineapple Salsa

Roasted Pork Loin, Stone-Ground Mustard Pan Jus

Fried Chicken Hot Sauce & Local Honey

Seasonal Sliced Fruit

Freshly Baked Pastries including Danish, Croissants, and Southern Buttermilk Biscuits

Assorted Jams and Fruit Preserves, Honey, and Whipped Butter

Smoked Salmon with Cream Cheese, Red Onion, Capers, Egg, and French Bread Crostini

Silver Dollar Pancakes with Warm Maple Syrup and Blueberry Compote

Scrambled Eggs

Campani Tomatoes with Fresh Mozzarella, Shaved Red Onion, and Pesto

Apple Bacon and Sausage Links

Assorted Verines & Mini Pastries

Candle Centerpieces

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

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

Tax and service charge are additional, and Minimums apply

Available for cruises departing by 1:00 pm

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

Reception Selections

Displayed Hors D'oeuvres

Minimum order based on 15 guests per item.

GARDEN VEGETABLES

Fresh, Crisp Raw Vegetables Garden Herb and Buttermilk Dip and
Sun-Dried Tomato Dip
\$11.00 per person

CHEF-INSPIRED DIPS

Southern Jalapeno and Pimento Cheese Dip Roasted Garlic Hummus
Ricotta Boursin Dip
Chilled Blue Crab Dip
Flat Breads, Crostini and Artisan Crackers
\$16.00 per person

ARTISAN CHEESE BOARD

Selection of Handcrafted Domestic and Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams Fresh Breads and Crackers
\$15.00 per person

ANTIPASTO BENTO BOX

Selection of Cured Meats, Artisan Cheeses, Artichoke Hearts, Olives
Marinated Mozzarella House Jams, Grain Mustard Lavash and Baguettes
\$16.00 per person

BRUSCHETTA BAR

Heirloom Tomato with Fresh Basil, Extra-Virgin Olive Oil and Garlic
Kalamata Olive Tapenade Marinated Buffalo Mozzarella and Herbs
Aged Balsamic with Olive Oil Freshly Baked Breads, and Artisan Crackers
\$15.00 per person

LOWCOUNTRY SHRIMP

Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce,
Cajun Remoulade
\$15.00 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

Slow Roasted Campari Tomato, Whipped Boursin on a Crostini \$6.00

Smoked Salmon Crostini, Shallots, Creme Fraiche, and Chives \$6.50

Pimento Cheese and Benton's Ham on Rustic Bread \$6.00

Shrimp Cocktail with Bloody Mary Cocktail Sauce \$8.00

Crab Salad Crostini \$7.50

Artichoke Hearts, Heirloom Tomato and Buffalo Mozzarella Pipette with Aged Balsamic Reduction \$7.50

Hot

Spinach and Feta Spanakopita \$6.00

Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam \$6.00

Vegetable Spring Roll with Hoisin and Lime Sauce \$6.00

Chicken Empanada w/ Chimichurri Aioli \$6.50

Coconut Chicken Skewer with Tangerine Preserves \$7.50

Braised Beef Short Rib Wellington with Red Wine Mushrooms and Stone-Ground Mustard Cream \$7.50

Scallops in Bacon w/ Cumquat Glaze \$8.00

Chef's Tables

Chefs Stations Price Based on Addition to Buffet or Reception

Free Standing Stations require an additional charge.

Chef's Fresh Pasta Stations

All Items Are Displayed with Warm Breads and Parmesan Cheese

Shrimp Penne

Rustic Penne Pasta Sauteed with Local Shrimp, Roasted Tomato, Parmesan Cream Sauce
\$18.00 per person

Chicken Tortellini

Cheese Filled Tortellini Sauteed with Roasted Chicken, Basil Pesto
\$20.00 per person

ACTION STATION

Anson Mills Grits Skillet

Shrimp cooked to order with White wine butter Sauce and Served with Stone Ground Grits and Served with Assorted Toppings
\$19.00 per person

Toppings: South Carolina Shrimp, Applewood Smoked Bacon,
Cheddar Cheese, Jalapeno, Green Onions, Tomatoes, Roasted Peppers

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

From the Carvery

CARVING STATION

Chefs Stations Price Based on Addition to Buffet or Reception
Free Standing Stations require an additional charge.

Lowcountry-Style Pork Boneless Pork Chop

House Spice Rub, Skillet Cornbread,
Portside Pineapple Compote,
BBQ Sauce Trio
\$12.00 per person

Southern Pride Smoked Beef Brisket

13 Hour slow smoked Beef Brisket
Served with Skillet Cornbread and Butter, House-Made Pickles,
Barbecue Sauce Trio: Sweet Molasses, South Carolina Gold and NC Vinegar
\$14.00 per person

Herb Roasted NY Strip

Rosemary- and Garlic-Rubbed Prime Rib,
Pan Jus, Horseradish Cream and Yeast Rolls
\$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

Plated Dinners

Per person Pricing includes a 2-hour cruise

Plated Dinners are served with Fresh Rolls and Butter

Beginnings

(select one)

SOUPS

Carolina She-Crab Soup Finished w/ Sherry

Tomato Red Pepper Bisque

SALADS

Garden Salad

Tender Greens, Heirloom Tomato, Cucumber, Shaved Carrot
White Balsamic Vinaigrette

Strawberry Salad

Tender Greens, Pickled Shallots, Fresh Strawberries, Almonds and
Raspberry Vinaigrette

Tossed Caesar Salad

Crisp Romaine, Parmesan, Olive Oil-Splashed Croutons and Creamy Garlic Dressing

Entrées

Filet & Crab Cake Duo

Roasted Fingerling Potatoes Tossed with Garden Thyme and Rosemary, Roast Corn
\$100.00 per person

Braised Beef Short Rib

Potato Puree, Chasseur Mushrooms, Roasted Baby Carrots, Peppercorn Jus
\$95.00 per person

Shoyu Orange-Glazed Mahi-Mahi

Roasted Vegetable Quinoa, Pineapple Chutney
\$90.00 per person

Crab Cake

Coconut jasmine Rice, Broccolini, Roasted Corn and Andouille Sausage Ragout
\$90.00 per person

Filet of Beef

Cast Iron-Seared Filet of Beef, Celeriac Puree, Tri-Colored Carrots and Foraged Mushrooms, Demi-Glace
\$90.00 per person

Roasted Chicken Breast

Mashed Potatoes, Corn Succotash and Pan Jus
\$85.00 per person

Lobster Mac

Lobster, Penne Pasta Petit Herbs, Bacon, Scallions & Sherry Cream
\$95.00 per person

Eggplant Parmesan

Fried Eggplant, layered with San Marzano Pomodoro Sauce, Fresh Buffalo Mozzarella, Reggiano Parmesan
\$85.00 per person

DESSERTS

(select one)

Sun Set Key Lime Tart Graham Cracker Crust, Whipped Cream
NY Style Cheesecake Glazed Blueberries, Chantilly Cream
Flourless Chocolate Torte Raspberry Coulis, Chantilly Cream

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

Dinner Buffets

Per person Pricing includes a 2-hour cruise

Buffet Dinners are served with Fresh Rolls and Butter

THE PIT MASTERS

'Pig Out' Salad Bar

Chopped Lettuces, Garden Fresh Tomatoes, Cucumbers, Shaved Onions, Thick Cut Bacon, Croutons,
Cheddar Cheese

Ranch, Creamy Balsamic Dressing Creamy Carolina Coleslaw
Sweet Honey Skillet Cornbread with Whipped Honey Butter

Smokehouse

Carolina Pulled Pork Smoked ½ Chicken

Barbecue Sauces NC Vinegar, SC Gold & Bourbon Molasses BBQ Sauces

Sides

Green Beans

Pimento Mac and Cheese

Assorted House Pickles

Key Lime Pie & Flourless Chocolate Tort

\$95.00 per person

CALIBOGUE SOUND

Local Lettuce and Strawberry Salad with Shaved Fennel and Toasted Almonds, Mint and White Balsamic Vinaigrette

Heirloom Tomato Mozzarella Salad

with English Cucumber, Kalamata Olives, Ciligene Mozzarella, Fresh Basil, Red Wine Vinegar
and Extra-Virgin Olive Oil

Pan Roasted Salmon with Blue Crab Pineapple Salsa and Lemon Butter Sauce

Local Shrimp Penne with Basil Pesto & Parmesan Cream

Creole Mustard-Rubbed NY Striploin with Red Wine Demi-Glace and Mushroom Fricassee

Mashed Potatoes

Fire Roasted Vegetables

Key Lime tarts

Flourless Chocolate Cake

\$105.00 per person

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

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY

Carolina She-Crab Soup
Chopped Salad with Crisp Lettuces, Heirloom Tomato, Seedless Cucumber, Vidalia Onion, Croutons, Spiced Pecans, Creamy
Apple Cider Dressing

Skillet-Fried Cornbread, Savannah Bee Honey Butter
Carolina Road Stand Fried Chicken
Hot Sauce, Local Honey and Pickles

Local Shrimp Boil with Smoked Sausage, Potatoes, Corn,
Cocktail Sauce and Remoulade

Smoked Boneless Pork Chop with Bacon Jus, Chow Chow
Carolina Gold Hoppin' John Rice and Peas

Roasted Vegetables with Fresh Herbs

Warm Peach Crisp with Bourbon Vanilla Sauce
Banana Pudding Shots with Vanilla Wafers
\$100.00 per person

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



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

Vagabond Cruise Wine Selections

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

Cash Bar

Each individual is responsible for payment for the beverages they consume (no hourly charges).
Additional selections are available.

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