



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 O

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

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

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

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
Chargers
Candle Centerpieces

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
Campari Tomatoes with Fresh Mozzarella, Shaved Red Onion, and Pesto
Apple Bacon and Sausage Links
Assorted Verines & Mini Pastries

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

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
Champagne or Sparkling Cider Toast
Complimentary Coffee and Tea
Silver Dinner Selection
Candle Centerpieces

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

PRICING: Starts at \$115.00 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
Gold Chargers
Candle Centerpieces

Also Includes: China, linens, glassware, tables, chairs, fuel, crew, insurance, cleaning, and bar staff PRICING: Starts at \$130.00 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

Also Includes: China, linens, glassware, tables, chairs, fuel, crew, insurance, cleaning, and bar staff
PRICING: Starts at \$150.00 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

(select one)

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 (Platinum)

Roasted Fingerling Potatoes Tossed with Garden Thyme and Rosemary, Roast Corn

Braised Beef Short Rib (Gold and Platinum)

Potato Puree, Chasseur Mushrooms, Roasted Baby Carrots, Peppercorn Jus

Shoyu Orange-Glazed Mahi-Mahi (Silver, Gold, Platinum)

Roasted Vegetable Quinoa, Pineapple Chutney

Crab Cake (Gold and Platinum)

Coconut jasmine Rice, Broccolini, Roasted Corn and Andouille Sausage Ragout

Filet of Beef (Gold and Platinum)

Cast Iron-Seared Filet of Beef, Celeriac Puree, Tri-Colored Carrots and Foraged Mushrooms, Demi-Glace

Roasted Chicken Breast (Silver, Gold, Platinum)

Mashed Potatoes, Corn Succotash and Pan Jus

Lobster Mac (Platinum)

Lobster, Penne Pasta Petit Herbs, Bacon, Scallions & Sherry Cream

Eggplant Parmesan (Silver, Gold, Platinum)

Fried Eggplant, layered with San Marzano Pomodoro Sauce, Fresh Buffalo Mozzarella, Reggiano Parmesan

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

Dinner Buffets

Buffet Dinners are served with Fresh Rolls and Butter

THE PIT MASTERS (Silver, Gold, Platinum)

'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

Green Beans, Pimento Mac and Cheese, and Assorted House Pickles

Key Lime Pie & Flourless Chocolate Tort

CALIBOGUE SOUND (Gold and Platinum)

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 and Fire Roasted Vegetables

Key Lime tarts & Flourless Chocolate Cake

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY (Gold and Platinum)

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

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