

*Private Events*

*by*



**HARBOUR CLUB**  
AT WESTEDGE



## HARBOUR CLUB AT WESTEDGE

*Welcome to your next unforgettable event!*

We are honored that you have chosen the Harbour Club for your next special event.

The Harbour Club at WestEdge provides a one of a kind setting and offers an elevated menu for an array of reception-style events, as well as seated meals. Led by world-trained Executive Chef Wes Long, our menu is scratch-made and responsibly sourced. Prepared by our talented team, we are committed to supporting local, organic and sustainable purveyors. This is reflected in high quality and elevated dishes available to you and your guests.

Our team is trained in a variety of preparation methods and techniques. From classical French Cooking to modern molecular fusion and gastronomy, our state-of-the-art kitchen allows us to offer a unique and contemporary approach.

We are proud to provide unforgettable culinary creations, and unique event experiences in tandem. Our talented teams will work with you to create a personalized menu, fulfilling your complete event vision.

### GENERAL INFORMATION

All food and beverage items served at the Harbour Club must be supplied and prepared by the Club. Food & beverage prices are not guaranteed until three months prior to the function. The Harbour Club at WestEdge cannot allow the removal of food items from the function by the client, guest or invitees due to health regulations.

All food and beverage and miscellaneous chargers are subject to an automatic 22% service charge for the organization, set-up, service, and breakdown of the event. State and local taxes are charged at 9% sales tax and 2% hospitality tax apply unless tax exemption has been established in writing. Liquor is taxed at an additional 5% excise tax in South Carolina. All non-food items are subject to an 11% sales tax. These tax amounts are subject to change.



# MORNING

## — Breakfast Displays —

*\*Priced per guests*

### CONTINENTAL 18

*Assorted breakfast pastries to include muffins, croissants, gourmet yogurt, house-made granola, berries & assorted whole fruit*

*\*Minimum of 10 guests*

### TRADITIONAL 25

*Assorted breakfast pastries to include muffins, croissants, scrambled eggs, breakfast potatoes, smoked bacon, sausage links, fruit salad & gourmet yogurt*

*\*Minimum of 20 guests*

## — Beverage Stations —

### TRADITIONAL

HALF DAY \$12 FULL DAY \$18

*Freshly Brewed Coffee, Decaf & Hot Tea,  
Bottled Water & Assorted Soft Drinks*

### ENHANCED

HALF DAY \$16 FULL DAY \$20

*Freshly Brewed Coffee, Decaf & Selection of Green, Herbal & Black Teas,  
Bottled Sparkling & Still Water & Assorted Soft Drinks*

# MORNING

## — Brunch —

Served with fresh pastries & fruit selection

\*Priced per guest, minimum of 20 guests, 2 hour maximum\*

CHOICE OF 3 ITEMS 24 / CHOICE OF 4 ITEMS 30

\* Limit 1 item per category

### Farm Fresh Eggs

CHEESE TRIO SCRAMBLE |

VEGETABLE FRITTATA |

CLASSIC SCRAMBLE

BROCCOLI & CHEDDAR QUICHE

### Savory Sides

APPLEWOOD SMOKED BACON

TURKEY SAUSAGE

SLICED HONEY HAM

PORK SAUSAGE

### Starches

BREAKFAST POTATOES WITH

PEPPERS & ONIONS |

CRISPY HASH BROWNS |

CREAMY STONE GROUND GRITS |

BISCUITS & SOUTHERN GRAVY

### Luncheon

LOWCOUNTRY SHRIMP & GRITS

FRIED CHICKEN & WAFFLES

SALMON FLORENTINE OVER ORZO

LONDON BROIL & RED BLISS POTATOES

## Brunch Enhancements

\*Priced per guest

OMELETTE STATION 15

Made to order, selection of fresh  
seasonal ingredients and assorted  
cheeses

ACAI BOWLS | 12

Acai Puree, Blueberries, Raspberries,  
Coconut, Kiwi, Banana, Almond Butter,  
Granola

FRENCH TOAST BAR | 12

Macerated strawberries,  
warm maple syrup, powdered sugar

GRIDDLE BAR | 10

Buttermilk pancakes with whipped  
vanilla cream, warm maple syrup and  
fresh berries



| VEGETARIAN  
g VEGAN

# MIDDAY

## — Plated Lunch —

Served with sliced French baguette and sea salt whipped butter  
\*Priced per guest, minimum of 20 guests. Count due 1 week prior to event.

### *Soup* 10

**THE WESTEDGE SHE CRAB**  
*Sherry, chive and lump crab*

### SOUP DU JOUR

**TRADITIONAL FRENCH ONION**  
*Gruyere, baguette, chive*

### *Small Salad* 9

**HOUSE *ig***  
*Mixed greens, tomato, cucumber, shredded carrot, balsamic*

**SPINACH AND BRIE**  
*Fig, red onion, crispy bacon, red wine vinaigrette*

**COBB**  
*Greens, avocado, egg, bacon lardons, blue cheese*

### *Entrée Salad* 22

*Choice of salad and grilled protein*

**CHICKEN · SHRIMP**  
**SALMON · PETIT FILET**

### *Mains*

**JOYCE FARMS CHICKEN BREAST 24**  
*Fresh pappardelle, Mycopia mushrooms, baby spinach, parmesan cream*

**VEGETABLE RISOTTO *ig* 25**  
*Seasonal vegetables, crispy leeks, torn herbs*

**FRESH CATCH 34**  
*Wild rice pilaf, grilled seasonal vegetables*

**GRILLED PETIT FILET 31**  
*Caramelized onions, mushrooms, herb-roasted fingerling potatoes*



# MIDDAY

## — Lunch Displays —

*\*Priced per guest, minimum of 10 guests*

### SOUP AND SALAD BAR 24

*One housemade soup, gourmet salad bar, sliced French baguette, grilled chicken, fresh baked cookies and brownies*

### SANDWICH BAR 30

*Assorted wraps and sandwiches, gourmet salad bar, soup du jour, housemade chips, seasonal fresh fruit, fresh baked cookies and brownies*

### Club Table 37

*Soup du jour, gourmet salad bar, two hot entrées,  
three sides, chef's seasonal desserts  
\* Minimum 20 guests*

#### Entrées

*Select 2*

PECAN ENCRUSTED  
CHICKEN BREAST  
SPICED MAPLE SYRUP  
OVEN ROASTED PORK LOIN  
MAPLE PINEAPPLE GLAZE  
LONDON BROIL  
CHIMMICHURRI

VEGETABLE & HERB  
PAPARDELLE  
LOWCOUNTRY  
SHRIMP & GRITS  
PAN ROASTED SALMON  
LEMON BEURRE BLANC  
CITRUS-BAKED  
EAST COAST COD

#### Sides

*Select 3*

WHITE CHEDDAR SMASHED RED BLISS POTATOES ;  
HERB ROASTED FINGERLING POTATOES ; GRILLED CORN ;  
CROOKNECK SQUASH CAST IRON SUCCOTASH ;  
SWEET & SPICY COLLARD GREENS  
HARICOT VERT ;



# MIDDAY

## —Break Stations—

*\*Priced per guest, minimum of 10 guests*

### ON THE GO | 12

*Protein bars, granola, cereal bars, whole fruit, gourmet chips*

### DIP IT | 12

*Raw vegetables, traditional hummus,  
French onion dip, house-made chips*

### SWEET & SALTY | 12

*Trail mix, roasted peanuts, fresh baked cookies and brownies*

### CLASSIC CHEESES & CHARCUTERIE 18

*Imported & Domestic, sourdough, honey,  
roasted almonds, fresh berries*

### LIGHT & HEALTHY 16

*Seasonal vegetable crudité, homestyle ranch,  
sliced fruit, mixed nuts*

## —Break Items—

*\*Priced per each*

KETTLE CHIPS 3

POPCORN 3

CRACKERS 3

KIND BARS 4

PROTEIN BARS 4

GRANOLA BARS 4

CANDY BARS 4



# EVENING

## — Hors d'oeuvres —

(25) piece minimum

### Cold

- SMOKED SALMON & CRÈME FRAÎCHE CRISP 4
- SAFFRON DEVILED EGG *i* 3
- CITRUS & POBLANO SCALLOP CEVICHE 5
- TUNA TARTARE 4
- GRILLED AND CHILLED SHRIMP SKEWER 4
- WILD MUSHROOM PATE *i* *g* 3
- CURRY CHICKEN SALAD, CUCUMBER 4
- MINIATURE SHRIMP COCKTAIL 4
- PIMENTO CHEESE SANDWICH *i* 3
- SALMON TATAKI 5
- CAPRESE CROSTNI 3
- PISTACHIO & HONEY GOAT CHEESE TRUFFLE 4
- SHRIMP SALAD ENDIVE 5
- HAM AND CHEESE 4
- PROSUITTO WRAPPED FIG 5
- EVERYTHING BAGEL HUMMUS CRISP 4
- ANTIPASTI SKEWER 4

### Hot

- VEGETABLE SPRING ROLL *i* *g* 3
- CHICKEN THIGH YAKITORI 4
- BACON WRAPPED DUCK POPPER 5
- LOBSTER BISQUE SHOT 5
- SHRIMP AND GRIT SPOON 3
- CHICKEN LEMONGRASS DUMPLING 4
- TOMATO PIE PHYLLO CUP 3
- MINIATURE CRAB CAKE, REMOULADE 5
- PUMPKIN BISQUE SHOT *i* *g* 3
- BUTTERED BRIOCHE CAVIAR BOMB 7
- SPANAKOPITA PHYLLO CUP 4
- SESAME BEEF SKEWER 4
- PRETZEL BEER CHEESE 4
- LOBSTER CORN DOG 5
- BLACK AND BLEU RIBEYE, PEARL ONION 5
- SAUSAGE & PEPPER 4
- SWEET AND SOUR PORK SKEWER 4



# EVENING

## — *Starter Stations* —

*Priced per guest, minimum of 10 guests*

### HARBOUR CRUDITE *ig* 16

*Market raw vegetables, hummus, poblano ranch, bleu cheese, saffron sour cream*

### THE SOUTHERN 22

*Country ham biscuits, deviled eggs, pimento cheese on bunny bread, pickled vegetables, sausage and cheddar balls, shrimp dip, miniature brisket pot pies*

### CHEESE BOARD *i* 18

*Domestic and imported cheeses, dijon, local honey, fruit preserves, fresh fruit, breads and crackers*

### BAKED BRIE & FRUIT *i* 14

*Puff pastry, fruit preserves, local honey, berries, toasted almonds, baguette, assorted crackers*

### MEAT BOARD 20

*Domestic and imported meats, mustards, breads and olives*

### ANTIPASTI 22

*Domestic and imported meats and cheeses, grilled vegetables, olives, mustard, assorted breads and crackers*

### LOWCOUNTRY TOWER MKT

*Local no-peel & eats, crab claws, southern shrimp salad, saltines, oysters on the half shell, mignonette, hot sauce, lemon*

### VEGAN ANTIPASTI *ig* 16

*Grilled vegetables, vegetable bundles, mustards, egg-free breads, roasted peppers, chickpea spread, fruit preserves*

### CAVIAR BOARD MKT

*Siberian Sturgeon, shallot, crème fraiche, capers, parsley, buttered toast points*

### MEZZE PLATTER 20

*Traditional hummus, tabbouli, cucumber, salami, feta, red grapes, pita, dried figs, kalamata olives, crostini*



# EVENING

## — Plated Dinner —

Served with sliced French baguette and sea salt whipped butter  
Minimum of 20 guests. Menu count due 1 week prior  
Tableside selection will incur a \$10 per person fee

### Soup 10

#### THE WESTEDGE SHE CRAB

*Sherry, chive and lump crab*

#### PUMPKIN BISQUE <sup>ig</sup>

*Pumpkin seeds, pumpkin oil, quinoa*

#### TRADITIONAL FRENCH ONION

*Gruyere, baguette, chive*

#### BLACK BEAN

*Rice, cilantro, avocado*

### Salad 12

#### HOUSE

*Mixed greens, tomato, cucumber, carrot, balsamic*

#### SPINACH AND BRIE

*Fig, red onion, crispy bacon*

#### TOMATO & MOZZARELLA <sup>ig</sup>

*Aged balsamic, sea salt, basil, and olive oil*

#### QUINOA & BLACK KALE <sup>ig</sup>

*Toasted almond, avocado, lemon-herb vinaigrette*

#### SUMMER BERRY <sup>ig</sup>

*Baby spinach, candied walnut, fig infused balsamic dressing*

#### WEDGE

*Romaine, peppercorn-caesar, egg, crostini*

### Appetizer 18

#### RAVIOLI

*Wagyu, pecorino, parmesan*

#### TARTARE

*Big eye tuna, sesame, scallion*

#### OYSTERS ROCKEFELLER

*Benton's bacon, spinach, parmesan, lemon*

#### CLASSIC SHRIMP COCKTAIL

*Lemon, romaine, cocktail sauce*

#### FRIED GREEN TOMATOES

*Pimento cheese, pickled onion & okra*



# EVENING

## — Plated Dinner —

Served with sliced French baguette and sea salt whipped butter  
Minimum of 20 guests. Menu count due 1 week prior  
Tablesides selection will incur a \$10 per person fee

### Mains

#### POULTRY

- PECAN & MAPLE ENCRUSTED BONE IN CHICKEN BREAST 36**  
*Stone ground grits, swiss chard, spicy maple butter*
- HERB & BRIE STUFFED CHICKEN 34**  
*Root vegetables, cauliflower puree, thyme chicken jus*
- JOYCE FARMS CHICKEN BREAST 36**  
*Fresh pappardelle, Mycopia mushrooms, baby spinach, parmesan cream*
- CRISPY DUCK BREAST 40**  
*Parsnip puree, grilled crookneck squash, baby spinach, raspberry*

#### LAND

- GRILLED RIBEYE 55**  
*Caramelized onions, loaded potato mash, baby spinach*
- RACK OF LAMB 44**  
*Pistachio, celery root, fingerling potato, mint-lime "salad"*
- RED WINE BRAISED SHORT RIB 46**  
*Yukon potato puree, haricot vert, jus*
- NY STRIPLOIN FRITES 48**  
*Dijon aioli, shoestring fries, grilled asparagus*
- CAST IRON FILET MIGNON 54**  
*Red bliss mash, grilled asparagus, peppercorn red wine reduction*

#### SEA

- LOW COUNTRY BOUILLABAISSA 38**  
*Local fish, shrimp, ipswich scallops, saffron, potato, leek, rouille crouton*
- CAST IRON SALMON 36**  
*Smashed red bliss potato, haricot vert, lemon-chive "fondue"*
- ATLANTIC CATCH MKT**  
*Stone ground grits, field peas, white wine beurre blanc*
- CHARLESTON SHRIMP & GRITS 34**  
*Local shrimp, tasso cream, Logan Mill grits*
- IPSWICH SCALLOPS 38**  
*Cauliflower puree, melted leeks, grape tomato, lemon brown butter*



# EVENING

## — Plated Dinner —

Served with sliced French baguette and sea salt whipped butter  
Minimum of 20 guests. Menu count due 1 week prior  
Tableside selection will incur a \$10 per person fee

### Mains (continued)

#### HERB

##### VEGETABLE CURRY *ig* 26

*Saffron, coconut, rice noodle or rice, radish-herb salad*

##### BUTTERNUT PUMPKIN RISOTTO *ig* 28

*Swiss chard, seasonal mushrooms,  
crispy leeks, torn herbs*

##### PAN ROASTED ROOT VEGETABLES *ig* 28

*Quinoa and squash porridge,  
grilled zucchini, lemon gastrique*

##### CAST IRON MARKET VEGETABLE

##### HOT POT *ig* 30

*Quinoa, tomato jam, pea tendrils*

#### DUOS

##### BROILED FLANK STEAK & LOCAL SHRIMP 50

*Fingerling potato coins, baby asparagus, chimichurri*

##### CRISPY DUCK BREAST & SEARED IPSWICH SCALLOP 52

*Wild rice, duck leg confit, braised turnip  
and marinated cherry*

##### GRILLED SALMON & HERB ROASTED FILET MIGNON 55

*Classic risotto, grilled crookneck squash,  
dueling sauces, herb salad*

##### KING PRAWN & CRISPY PORK BELLY 55

*Lowcountry grits, sauteed spinach, honey balsamic reduction*

##### FILET MIGNON & LOBSTER TAIL 60

*Roasted carrots, marble potatoes, saffron beurre blanc*



# EVENING

## — *Plated Dessert* —

*\*Priced per guest*

NY CHEESECAKE	8
BOURBON PECAN PIE	9
KEY LIME PIE	9
WHITE CHOCOLATE MOUSSE	9
FRESH SEASONAL BERRIES	
FLOURLESS CHOCOLATE CAKE	10

## — *Sweet Treats* —

*\*Select 3 or more to create a display*

MANGO COCONUT STICKY RICE	i
ASSORTED CHOCOLATE TRUFFLES	i
CHEESECAKE PARFAIT	i
KEY LIME PIE TARTLET	i
SEA SALT CARAMEL	
BROWNIE BITES	i
FRUIT SATAY	ig
MINIATURE CHEESECAKE	i
ASSORTED DESSERT BARS	i
HARBOUR CLUB	
SIGNATURE COOKIES	i



# EVENING

## — Stations —

*Priced per guest, minimum of 20 guests*

*Minimum of 2 stations*

*Stations must be guaranteed for entire guest count*

### SALAD **i**g 18

*Crisp greens, shredded carrot, tomato & cucumber,  
bacon lardons, dried cranberries, herb croutons,  
buttermilk ranch, Champagne vinaigrette*

### STREET TACOS 22

*Choice of (2): cast iron shrimp, roasted chicken verde, carne asada  
Corn or flour tortillas, marinated red cabbage, jalapenos  
guacamole, salsa, crema fresca*

### SLIDERS **i** 18

*Choice of (2): Pulled pork with Carolina slaw,  
Crab cake with remoulade (+\$5), Veggie or  
Classic Burger, Fried Chicken*

### LOWCOUNTRY SHRIMP & GRITS 18

*Local shrimp, tasso cream, Logan Mill grits*

### PASTA 20

*Choice of (2):*

*classic linguine carbonara, chicken & broccoli fettuccine,  
roasted vegetable & pesto penne, four cheese ravioli  
& tomato ragu, spaghetti alla puttanesca*

### LITTLE MEDITERRANEAN **i** 21

*Kebabs (choice of 2: Beef, Chicken or Vegetarian),  
Pita, tomato & cucumber salad, tzatziki*

### RISOTTO 22

*Choice of (2): Classic Milanese (+\$2), Mushroom,  
English Pea & Asparagus, Lobster (+\$2), Cacio e Pepe*

### POKE BOWLS 28

*Spicy salmon, tuna, sushi rice, wakame salad, carrot, cucumber,  
sesame, mango, scallion, ponzu sauce, wasabi mayo*



# EVENING

## — Stations —

*Priced per guest, minimum of 20 guests  
Minimum of 2 stations & 2 pairings  
Stations must be guaranteed for entire guest count*

## Carving

*\*Attendant fees apply*

NC STYLE PORK SHOULDER 16

*Spices, vinegar, chili flake*

OVEN ROASTED PORK LOIN 18

*Maple-pineapple glaze, clove, ginger*

WHOLE SIDE OF SALMON 18

*Lemon, dill, crème fraîche*

HERB ENCRUSTED PRIME RIB 25

*Garlic, oregano, thyme, basil, au jus*

FIRE GRILLED WHOLE BEEF

TENDERLOIN 26

*Peppercorn jus*

RACK OF LAMB 29

*Garlic & sage, au jus*

## Pairings 8

WHITE CHEDDAR SMASHED RED BLISS POTATOES **ig**

SWEET & SPICY COLLARD GREENS

HERB ROASTED FINGERLING POTATOES **ig**

GRILLED CORN **ig**

HARICOT VERT **ig**

SAUTÉED SEASONAL VEGETABLES **ig**

CROOKNECK SQUASH SUCCOTASH **ig**

SWEET POTATO GRATIN **ig**

GRILLED ASPARAGUS **ig**

ROASTED BRUSSELL SPROUTS **ig**



**ig** VEGETARIAN  
**g** VEGAN

# EVENING

## — Dinner Displays —

*\*Priced per guest, minimum of 20 guests, 2 hour maximum*

### LOWCOUNTRY 58

*Fresh baked cornbread, Baby spinach salad with applewood smoked  
bacon & fig vinaigrette, She crab soup,  
Pecan encrusted chicken breast with spiced maple jus,  
Blackened local catch with stewed tomatoes,  
Crookneck squash cast iron succotash, Pecan pie,  
& Seasonal cobbler*

### Tailor Made 60

*Gourmet salad bar and assorted breads with sea salt whipped butter,  
Soup du jour, two entrees, three sides, chef's seasonal desserts  
\*Minimum 20 guests*

#### Sides

*\*Select 3*

- WHITE CHEDDAR  
SMASHED RED BLISS  
POTATOES **i g**
- HERB ROASTED  
FINGERLING  
POTATOES **i g**
- SWEET & SPICY  
COLLARD GREENS
- GRILLED CORN **i g**
- HARICOT VERT **i g**
- SAUTÉED SEASONAL  
VEGETABLES **i g**
- CROOKNECK  
SQUASH CAST IRON  
SUCCOTASH **i g**

#### Entrées

*\*Select 2*

- PECAN ENCRUSTED  
CHICKEN BREAST  
SPICED MAPLE SYRUP
- OVEN ROASTED  
PORK LOIN  
MAPLE PINEAPPLE GLAZE
- PASTA PRIMAVERA **i g**
- PASTA BOLOGNESE
- LOWCOUNTRY  
SHRIMP & GRITS
- PAN ROASTED SALMON  
LEMON BEURRE BLANC
- CITRUS BAKED  
EAST COAST COD
- BRAISED SHORT RIB





# BEVERAGES

## — Bar Packages —

\*2 Hour minimum

*Packages are priced per guest, per hour  
Per drinks prices are only permitted for cash bars*

### House

2 HRS 27/GUEST; 3 HRS 36/GUEST; 4 HRS 45/GUEST; ADDITIONAL HOURS 9/GUEST

CASH BAR PER DRINK: 7/BEER; 10/WINE; 12/COCKTAIL

*Titos Vodka, Beefeater Gin, Captain Morgan Rum, Four Roses Bourbon,  
Jack Daniels Whiskey, Cutty Sark Scotch, Milegro Tequila*

*4 domestic brewery selection*

*3 house wine varietals*

### Premium

2 HRS 30/GUEST; 3 HRS 40/GUEST; 4 HRS 50/GUEST; ADDITIONAL HOURS 10/GUEST

CASH BAR PER DRINK: 8/BEER; 11/WINE; 13/COCKTAIL

*Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark Bourbon,  
Crown Royal Whiskey, Dewars White Label Scotch, Mi Campo Silver Tequila*

*local & domestic brewery selections*

*4 premium wine varietals · 1 bubbles*

### Ultra

2 HRS 36/GUEST; 3 HRS 48/GUEST; 4 HRS 60/GUEST; ADDITIONAL HOURS 12/GUEST

CASH BAR PER DRINK: 8/BEER; 13/WINE; 15/COCKTAIL

*Grey Goose Vodka, Hendricks Gin, Red Harbour Rum, Woodford Reserve Bourbon,  
Crown Royal Whiskey, Elijah Craig Bourbon, Glenfiddich 12 Year Single Malt Scotch,  
Patron Silver Tequila*

*local & domestic brewery selections*

*4 ultra wine varietals · 1 bubbles*



# BEVERAGES

## — *Bar Packages* —

*\*2 hour minimum*

### BEER & WINE

#### *House*

2 HRS 27/GUEST; 3 HRS 36/GUEST; 4 HRS 45/GUEST; ADDITIONAL HOURS 8/GUEST

*domestic brewery selections*

*4 house wine varietals*

#### *Premium*

2 HRS 30/GUEST; 3 HRS 40/GUEST; 4 HRS 50/GUEST; ADDITIONAL HOURS 9/GUEST

*local brewery selections*

*4 premium wine varietals*

*1 bubbles*

### BRUNCH BAR

#### *Brunch Bar*

2 HRS 27/GUEST; 3 HRS 36/GUEST

*4 selections domestic beer*

*2 wine selections*

*Bloody Marys, Mimosas, Bellinis, Firefly Sweet Tea and Tito's Vodka,  
mixers including lemonade, tea, juices and soda*

#### *Bubbles Bar*

2 HRS 24 /GUEST; 3 HRS 30

*Mimosas & Bellinis*

*Sparkling wine, fruit juices, purees & garnishes*

