

# Harbour Club at WestEdge



## PRIVATE EVENTS

### MORNING/MIDDAY MENU

22 WestEdge Street  
Suite 700  
Charleston, SC 29403



## 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 Juan Acevedo, 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 vision.

### GENERAL INFORMATION

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All food and beverage and miscellaneous charges 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. A 3% Convenience Fee will apply for all payments made by credit card.



**HARBOUR CLUB**  
AT WESTEDGE

DIRECTOR OF PRIVATE EVENTS |  
843.823.0528  
PRIVATE EVENTS ASSISTANT |  
843.408.0210

# BEVERAGE STATIONS

Priced per guest

## TRADITIONAL

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

Half Day (1 - 4 Hours): \$12

Full Day (4+ Hours): \$18

## ENHANCED

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

Half Day (1 - 4 Hours): \$16

Full Day (4+ Hours): \$20

## BRUNCH BAR

2 HOURS 28/GUEST - 3 HOURS 40/GUEST

Bloody Marys, Mimosas, Bellinis, Firefly Sweet Tea and Tito's Vodka, Lemonade, Tea, Juices and Sodas

4 Domestic Brewery Selections

2 Wine Selections

## BUBBLES BAR

2 HOURS 26/GUEST - 3 HOURS 32/GUEST

Mimosas & Bellinis

Sparkling Wine, Fruit Juices, Purees & Garnishes



# BREAKFAST DISPLAYS

Priced per guest

## CONTINENTAL | 15

Assorted Breakfast Pastries To Include Muffins, Croissants, Gourmet Yogurt, House-Made Granola, Berries & Assorted Whole Fruit

\*Minimum of 10 guests

## PREMIUM CONTINENTAL | 20

Assorted Breakfast Pastries To Include Muffins, Croissants, French Toast, Farm Fresh Scrambled Eggs, Applewood Bacon, Fresh Melon & Grapes

\*Minimum of 20 guests

## TRADITIONAL | 28

Assorted Breakfast Pastries To Include Muffins, Croissants, Scrambled Eggs, Breakfast Potatoes, Smoked Bacon, Sausage Links, Fruit Salad & Gourmet Yogurt

\*Minimum of 20 guests



# BRUNCH

Priced per guest - 20 guest minimum

CHOICE OF 3 ITEMS | 28

CHOICE OF 4 ITEMS | 40

Served with fresh pastries & fruit selection - Limit 1 item per category

## FARM FRESH EGGS

Cheese Trio Scramble  |  
Vegetable Frittata  | Classic  
Scramble | Seasonal Quiche

## SAVORY SIDES

Applewood Smoked Bacon |  
Turkey Sausage | Sliced Honey  
Ham | Pork Sausage

## ENHANCEMENTS

\$100 attendant fee may apply

OMELETTE STATION | 20

Made To Order, Selection Of  
Fresh Seasonal Ingredients &  
Cheeses

GRIDDLE BAR  | 12

Buttermilk Pancakes with  
Whipped Vanilla Cream, Warm  
Maple Syrup & Fresh Berries

## STARCHES

Breakfast Potatoes With  
Peppers & Onions  | Crispy  
Hashbrowns  | Creamy Stone  
Ground Grits  | Biscuits &  
Southern Gravy

## LUNCHEON

Lowcountry Shrimp & Grits |  
Fried Chicken & Waffles |  
Salmon Florentine Over Orzo |  
London Broil & Potatoes

ACAI BOWLS  | 12

Acai Puree, Assorted Seasonal  
Fruit, Coconut, Almond Butter,  
Granola

FRENCH TOAST BAR  | 12

Made To Order, Selection Of  
Fresh Seasonal Ingredients &  
Cheeses



# MORNING/MIDDAY MEETINGS

## BREAK STATIONS

Priced per guest - Minimum of 10 guests

### ON THE GO | 12

Protein Bars, Granola, Cereal Bars, Whole Fruit, Gourmet Chips

### DIP IT | 14

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 Crudit , Homestyle Ranch, Sliced Fruit, Mixed Nuts

## HARBOUR BAR LIMITED MENU

Maximum of 20 guests - 5 pre-selected entr es from our Harbour Bar menu -  
Prices vary

### Harbour Bar Limited Breakfast Menu

Breakfast hours: 7:00 - 10:00 AM

### Harbour Bar Limited Lunch Menu

Lunch hours: 11:00 AM - 3:00 PM



# PLATED LUNCH

Priced per guest - 20 guest minimum - Bread service with sliced French baguette and sea salt whipped butter available for \$2 per person

## SOUP | 10

### THE WESTEDGE SHECRAB

Sherry, Chive and Lump Crab

## SOUP DU JOUR

### TRADITIONAL FRENCH ONION

Gruyere, Baguette, Chive

## SMALL SALAD | 10

### HOUSE

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 | 24

Choice of salad and grilled protein

Chicken | Shrimp | Salmon | Filet

## MAINS |

### JOYCE FARMS CHICKEN BREAST | 26

Mushroom Risotto, Blistered Tomato, Swiss Chard

### VEGETABLE RISOTTO | 25

Fig, Red Onion, Crispy Bacon, Red Wine Vinaigrette

### FRESH CATCH | 34

Wild Rice Pilaf, Grilled Seasonal Vegetables

### GRILLED PETIT FILET | 36



# LUNCH DISPLAYS

Priced per guest - Minimum of 10 guests

## SOUP AND SALAD BAR | 24

One Housemade Soup, Gourmet Salad, Sliced French Baguette, Grilled Chicken, Fresh Baked Cookies and Brownies

## SANDWICH BAR | 30

Assorted Wraps and Sandwiches, Gourmet Salad, Soup Du Jour, Housemade Chips, Seasonal Fresh Fruit, Fresh Baked Cookies and Brownies

## CLUB TABLE | 46

Soup du jour, gourmet salad bar, two hot entrees, three sides, chef's seasonal desserts - Minimum of 20 guests

### ENTRÈES

Select 2

PECAN ENCRUSTED  
CHICKEN BREAST  
SPICED MAPLE SYRUP

OVEN ROASTED PORK LOIN  
MAPLE PINEAPPLE GLAZE

LONDON BROIL  
CHIMMICHURRI

VEGETABLE & HERB PAPPARDELLE

LOWCOUNTRY SHRIMP  
& GRITS

PAN ROASTED SALMON  
LEMON BEURRE BLANC

CITRUS BAKED COD  
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 





# DESSERT

## PLATED DESSERT

Priced per guest

NEW YORK CHEESECAKE | 10

BOURBON PECAN PIE | 10

KEY LIME PIE | 10

WHITE CHOCOLATE MOUSSE  
WITH FRESH SEASONAL BERRIES | 10

FLOURLESS CHOCOLATE CAKE | 11

## SWEET TREATS

Select 2 or more to create a display - \$5 each - 25 piece minimum

MANGO COCONUT STICKY RICE

ASSORTED CHOCOLATE TRUFFLES

CHEESECAKE PARFAIT

KEY LIME PIE TARTLET

SEA SALT CARAMEL BROWNIE BITES

FRUIT SATAY 

MINIATURE CHEESECAKE

ASSORTED DESSERT BARS

HARBOUR CLUB SIGNATURE COOKIES





# HARBOUR CLUB AT WESTEDGE

## PRIVATE EVENTS EVENING MENU

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## HARBOUR CLUB

AT WESTEDGE



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# HORS D'OEUVRES

25 piece minimum - Choice of passed or display

## COLD

SMOKED SALMON & CRÈME FRAÎCHE CRISP | 6

SAFFRON DEVILED EGG | 5 

CITRUS & POBLANO SCALLOP CEVICHE | 6

TUNA TARTARE | 6

GRILLED AND CHILLED SHRIMP SKEWER | 6

WILD MUSHROOM PATE | 5 

CURRY CHICKEN SALAD CRACKER | 5

MINIATURE SHRIMP COCKTAIL | 6

PIMENTO CHEESE SANDWICH | 5 

SALMON TATAKI | 6

CAPRESE CROSTINI | 5

PISTACHIO & HONEY GOAT CHEESE TRUFFLE | 6

SHRIMP SALAD ENDIVE | 6

HAM AND CHEESE | 6

PROSUITTO WRAPPED FIG | 6

EVERYTHING BAGEL HUMMUS CRISP | 6

ANTIPASTI SKEWER | 6

## HOT

VEGETABLE SPRING ROLL | 5 

CHICKEN THIGH TAKITORI | 6

BACON WRAPPED DUCK POPPER | 6

LOBSTER BISQUE SHOT | 7

SHRIMP AND GRIT SPOON | 6

CHICKEN LEMONGRASS DUMPLING | 6

TOMATO PIE PHYLLO CUP | 5

MINIATURE CRAB CAKE, REMOULADE | 6

PUMPKIN BISQUE SHOT | 5 

BUTTERED BRIOCHE CAVIAR BOMB | 8

SPANAKOPITA PHYLLO CUP | 6

SESAME BEEF SKEWER | 6

BEER CHEESE PRETZEL BITE | 6

LOBSTER CORN DOG | 7

BLACK & BLEU RIBEYE, PEARL ONION | 7

SAUSAGE & PEPPER | 7

SWEET & SOUR PORK SKEWER | 6



VEGAN  
VEGETARIAN

# STARTER STATIONS

Priced per guest - Minimum of 10 guests

## HARBOUR CRUDITE | 16

Market Raw Vegetables, Hummus, Poblano Ranch, Blue Cheese, Saffron Sour Cream

## THE SOUTHERN | 28

Country Ham Biscuits, Deviled Eggs, Pimento Cheese on Bunny Bread, Pickled Vegetables, Sausage and Cheddar Balls, Shrimp Dip, Miniature Brisket Pot Pies

## CHEESE BOARD | 18

Domestic and Imported Cheeses, Dijon, Local Honey, Fruit Preserves, Fresh Fruit, Breads and Crackers

## BAKED BRIE & FRUIT | 16

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, Mustards, 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 | 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

Hummus, Tabbouli, Cucumber, Salami, Feta, Red Grapes, Pita, Dried Figs, Kalamata Olives, Crostini



# DINNER STATIONS

Priced per guest - Minimum of 20 guests - Minimum of 2 stations

## SALAD | 18

Crisp Greens, Shredded Carrot, Tomato, Cucumber, Bacon Lardons, Dried Cranberries, Herb Croutons, Buttermilk Ranch, Champagne Vinaigrette  
Homemade Bread & Butter,

## STREET TACOS | 25

CHOICE OF 2: Cast Iron Shrimp | Roasted Chicken Verde | Carne Asada  
Corn or Flour Tortillas, Marinated Red Cabbage, Jalapeños, Guacamole, Salsa,  
Crema Fresca

## SLIDERS | 21

CHOICE OF 2: Pulled Pork with Carolina Slaw | Veggie or Classic Burger |  
Fried Chicken | Crab Cake with Remoulade (+\$5)

## LOWCOUNTRY SHRIMP & GRITS | 26

Local Shrimp, Tasso Cream, Logan Mill Grits

## PASTA | 22

CHOICE OF 2: Classic Linguine Carbonara | Chicken & Broccoli Fettuccine |  
Roasted Vegetable & Pesto Penne | Four Cheese Ravioli & Tomato Ragu |  
Spaghetti Alla Puttanesca

## LITTLE MEDITERRANEAN | 21

CHOICE OF 2 (Kebabs): Beef | Chicken | Vegetarian  
Pita, Tomato & Cucumber Salad, Tzatziki

## RISOTTO | 22

CHOICE OF 2: Cacio E Pepe | Classic Milanese (+\$2) | Mushroom, English Pea,  
Asparagus & Lobster (+\$2)

## POKE | 28

Spicy Salmon, Tuna, Sushi Rice, Wake Salad, Carrot Cucumber, Sesame,  
Mango, Scallion, Ponzu Sauce, Wasabi Mayo



# CARVING STATIONS

Priced per guest - Minimum of 20 guests - Minimum of 2 stations and 2 pairings - Stations must be guaranteed for entire guest count

## CARVINGS

\$125 Attendant fee applies

### NC STYLE PORK SHOULDER | 18

Spices, Vinegar, Chili Flake

### OVEN ROASTED PORK LOIN | 20

Maple-Pineapple Glaze, Olive, Ginger

### WHOLE SIDE OF SALMON | 20

Lemon, Dill, Crème Fraiche \*Served in a chaffer

### HERB ENCRUSTED PRIME RIB | 27

Garlic, Oregano, Thyme, Basil and Jus

### FIRE GRILLED WHOLE BEEF TENDERLOIN | 28

Peppercorn Jus

### RACK OF LAMB | 31

Garlic & Sage, Au Jus

## PAIRINGS | 9

WHITE CHEDDAR SMASHED RED BLISS POTATOES 

SWEET & SPICY COLLARD GREENS

HERB ROASTED FINGERLING POTATOES 

GRILLED CORN 

HARICOT VERT 

SAUTÈED SEASONAL VEGETABLES 

CROOKNECK SQUASH SUCCOTASH 

SWEET POTATO GRATIN 

GRILLED ASPARAGUS 

ROASTED BRUSSELLS SPROUTS 



# DINNER DISPLAYS

Priced per guest - Minimum of 20 guests - 2 Hour Maximum

## LOWCOUNTRY | 60

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 | 62

Minimum 20 guests

Gourmet Salad Bar and Assorted Breads with Sea Salt Whipped Butter, Soup Du Jour, Two Entrées, Three Sides, Chef's Choice Desserts

### ENTRÉES

Select 2

PECAN ENCRUSTED  
CHICKEN BREAST  
SPICED MAPLE SYRUP

OVEN ROASTED PORK LOIN  
MAPLE PINEAPPLE GLAZE

PASTA PRIMAVERA 

PASTA BOLOGNESE

LOWCOUNTRY SHRIMP  
& GRITS

PAN ROASTED SALMON  
LEMON BEURRE BLANC

CITRUS BAKED COD  
EAST COAST COD

BRAISED SHORT RIB

### 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 





# 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 charge per person - 2 course minimum (fee will apply for additional entrées - multiple entrées will be paired with duplicate sides)

## SOUP | 10

### THE WESTEDGE SHECRAB

Sherry, Chive and Lump Crab

### PUMPKIN BISQUE

Pumpkin Seeds, Pumpkin Oil, Quinoa

### TRADITIONAL FRENCH ONION

Gruyere, Baguette, Chive

### BLACK BEAN

Rice, Cilantro, Avocado

## SALAD | 14

### HOUSE

Mixed Greens, Tomato, Cucumber, Carrot, Balsamic

### SPINACH AND BRIE

Fig, Red Onion, Crispy Bacon

### TOMATO & MOZZARELLA

Aged Balsamic, Sea Salt, Basil and Olive Oil

### QUINOA & BLACK KALE

Toasted Almond, Avocado, Lemon Herb Vinaigrette

### SUMMER BERRY

Baby Spinach, Candied Walnut, Fig Infused Balsamic Dressing

### WEDGE

Romaine Peppercorn Caesar, Egg, Crostini

## APPETIZER | 18

### TARTARE

Big Eye Tuna, Sesame, Scallion

### OYSTERS ROCKEFELLER (6)

Benton's Bacon, Spinach, Parmesan, Lemon

### CLASSIC SHRIMP COCKTAIL

Lemon, Romaine, Cocktail Sauce



# PLATED DINNER

## 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

Mushroom Risotto, Blistered Tomato, Swiss Chard

#### CRISPY DUCK BREAST | 42

Parsnip Puree, Grilled Crookneck Squash, Baby Spinach, Raspberry

### LAND

#### GRILLED RIBEYE | 60

Caramelized Onions, Loaded Potato Mash, Baby Spinach

#### RACK OF LAMB | 48

Pistachio Celery Root, Ringerling Potato, Mind-Lime "Salad"

#### RED WINE BRAISED SHORT RIB | 46

Yukon Potato Puree, Haricot Vert, Just

#### NY STRIPLOIN FRITES | 48

Dijon Aioli, Shoestring Fries, Grilled Asparagus

#### CAST IRON FILET MIGNON | 58

Red Bliss Mash, Grilled Asparagus, Red Wine Reduction

#### PEPPERCORN ENCRUSTED FILET | 58

Haricot Vert, Wild Mushrooms, Cognac Cream

### SEA

#### LOWCOUNTRY BOUILLABAISSE | 38

Local Fish, Shrimp, Ipswich Scallops, Saffron, Potato, Leek, Rouille Crouton

#### CAST IRON SALMON | 36

Smashed Red Bliss, 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



# PLATED DINNER

## MAINS

HERB 

### VEGETABLE CURRY | 26

Saffron, Coconut Rice Noodle or Rice, Radish-Herb Salad

### BUTTERNUT PUMPKIN RISOTTO | 28

Swiss Chard, Seasonal Mushrooms, Crispy Leeks, Torn Herbs

### PAN ROASTED ROOT VEGETABLES | 28

Quinoa and Squash Porridge, Grilled Zucchini, Lemon Gastrique

### CAST IRON MARKET VEGETABLE HOT POT | 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 | 54

Wild Rice, Duck Leg Confit, Braised Turnip and Marinated Cherry

### GRILLED SALMON

### & HERB ROASTED FILET MIGNON | 56

Classic Risotto, Grilled Crookneck Squash, Dueling Sauces, Herb Salad

### KING PRAWN

### & CRISPY PORK BELLY | 56

Lowcountry Grits, Sautéed Spinach, Honey Balsamic Reduction

### FILET MIGNON

### & LOBSTER TAIL | 62

Roasted Carrots, Marble Potatoes, Saffron Beurre Blanc



# DESSERT

## PLATED DESSERT

Priced per guest

NEW YORK CHEESECAKE | 10

BOURBON PECAN PIE | 10

KEY LIME PIE | 10

WHITE CHOCOLATE MOUSSE  
WITH FRESH SEASONAL BERRIES | 10

FLOURLESS CHOCOLATE CAKE | 11

## SWEET TREATS

Select 2 or more to create a display - \$5 each - 25 piece minimum

MANGO COCONUT STICKY RICE

ASSORTED CHOCOLATE TRUFFLES

CHEESECAKE PARFAIT

KEY LIME PIE TARTLET

SEA SALT CARAMEL BROWNIE BITES

FRUIT SATAY 

MINIATURE CHEESECAKE

ASSORTED DESSERT BARS

HARBOUR CLUB SIGNATURE COOKIES



# BAR PACKAGES

Open bar packages are priced per guest, per hour  
Per drink prices are only permitted for consumption and cash bars  
\$125 Bartender fee per 50 guests

## HOUSE

1 HOUR 22/GUEST - 2 HOURS 28/GUEST - 3 HOURS 40/GUEST - 4 HOURS 48/GUEST

Titos Vodka, Beefeater Gin, Captain Morgan Rum, Four Roses Bourbon,  
Jack Daniels Whiskey, Dewars Scotch, Lunzaul Tequila  
4 Domestic Brewery Selections  
3 House Wine Varietals

## PREMIUM

1 HOUR 28/GUEST - 2 HOURS 36/GUEST - 3 HOURS 48/GUEST - 4 HOURS 56/GUEST

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

1 HOUR 32/GUEST - 2 HOURS 40/GUEST - 3 HOURS 52/GUEST - 4 HOURS 60/GUEST

Grey Goose Vodka, Hendricks Gin, Red Harbor Rum, Woodford Reserve  
Bourbon, Crown Royale Whiskey, Elijah Craig Bourbon, 12-Year Single  
Malt Scotch, Patrón Silver Tequila  
Local & Domestic Brewery Selections  
4 Ultra Wine Varietals  
1 Bubbles



# BAR PACKAGES

Packages are priced per guest, per hour  
\$125 Bartender fee per 50 guests

## BEER & WINE

### HOUSE

1 HOUR 22/GUEST - 2 HOURS 28/GUEST - 3 HOURS 40/GUEST - 4 HOURS 48/GUEST

Domestic Brewery Selections

4 House Wine Varietals

### PREMIUM

1 HOUR 25/GUEST - 2 HOURS 30/GUEST - 3 HOURS 40/GUEST - 4 HOURS 50/GUEST

Local & Domestic Brewery Selections

4 Premium Wine Varietals

1 Bubbles

