

Harbour Club at Westedge

2025 PRIVATE EVENTS EVENING MENU





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 Andrew Wilson 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

All food and beverage items served at the Harbour Club must be supplied and prepared by the Club. Food and 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 charges are subject to an automatic 24% 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 |
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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

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 BRUSSELS 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, Bacardi, Four Roses Bourbon, Jack Daniels
Whiskey, Dewars Scotch, Lunzaul Tequila
4 Domestic Brewery Selections
4 House Wine Varietals
1 Bubbles

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, Milagro
Silver
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 Royal Whiskey, Elijah Craig Bourbon, 12-Year Single
Malt Scotch, Patrón Silver Tequila, Glenfiddich
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

1 Bubbles

PREMIUM

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

Local & Domestic Brewery Selections

4 Premium Wine Varietals

1 Bubbles

