

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 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 |
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

Choice of Gluten Free Bread,
Served With Assorted Berries,
Topped With Powdered Sugar



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



VEGAN

VEGETARIAN