



Event Packages

by

THE WONDERER
CHARLESTON

Bar Packages by THE WONDERER

CHARLESTON

BEVERAGE STATIONS

REFRESHED AND AVAILABLE THROUGHOUT ENTIRE EVENT / PRICED PER PERSON

Club Package

HALF DAY OR FULL DAY

Coffee, Hot Tea,
Sparkling & Still Bottled Water,
Assorted Sodas

Wonder Package

HALF DAY OR FULL DAY

Coffee, Cold Brew Coffee, Hot Tea,
Still, Sparkling and Fruit-Infused Water,
Kombucha, Assorted Sodas

*MINIMUM OF 15 GUESTS

BAR PACKAGES

2 HOUR MINIMUM / ALL GUESTS OF AGE 21 AND OVER

Beer . Wine . Cocktails

BASE

PRICED PER GUEST FOR 2, 3 OR 4 HOURS

ADDT'L HOURS PRICED PER GUEST

PRICED PER DRINK FOR BEER, WINE AND/OR COCKTAIL

Deep Eddy Vodka, Beefeater Gin,
Bacardi Light Rum, Four Roses Bourbon,
Dewars Scotch, Mi Campo Blanco Tequila

2 Beer Selections

3 Wine Varietals

CLUB

PRICED PER GUEST FOR 2, 3 OR 4 HOURS

ADDT'L HOURS PRICED PER GUEST

PRICED PER DRINK FOR BEER, WINE AND/OR COCKTAIL

Titos Vodka, Tanqueray Gin, Flor De Cana Rum,
Makers Mark, Jack Daniels Whiskey,
Johnny Walker Black, Milagro Silver Tequila

Michelob Ultra, Seltzer

3 Wine Varietals and a Bubble

PREMIUM

PRICED PER GUEST FOR 2, 3 OR 4 HOURS

ADDT'L HOURS PRICED PER GUEST

PRICED PER DRINK FOR BEER, WINE AND/OR COCK

Grey Goose Vodka, Hendricks Gin,
Mount Gay Rum and Goslings Black Seal,
Woodford Reserve Bourbon, Crown Royal
Whiskey, Macallan 12 Year Single Malt Scotch,
Casamigos Blanco and Reposado Tequila

Michelob Ultra, Seltzer

3 Wine Varietals and a Bubble

Beer & Wine

PRICED PER GUEST FOR 2, 3 OR 4 HOURS

ADDT'L HOURS PRICED PER GUEST

PRICED PER DRINK FOR BEER AND/OR WINE

Michelob Ultra, Seltzer

3 Wine Varietals and a Bubble

Branch Bar

MUST START BEFORE 1 PM

PRICED PER GUEST FOR 2, 3 OR 4 HOURS

ADDT'L HOURS PRICED PER GUEST

PRICED PER DRINK FOR BEER, WINE AND/OR COCKTAIL

Michelob Ultra, Seltzer

2 Wine Selections

BAR ADD-ONS

Bubbles (Champagne) Toast
PRICED PER PERSON

Signature Cocktail
PRICE VARIES
INQUIRE FOR DETAILS

Frozen Cocktail*
PRICED PER PERSON

*AVAILABLE ONLY AS AN UPGRADE TO A BAR PACKAGE

Culinary Selections

BRUNCH PASSED HORS D'OEUVRES

PRICED PER PIECE UNLESS OTHERWISE NOTED

MINIMUM 25 PIECES PER SELECTION

Mini Avocado Toast

Quiche Assortment Bites

Bacon, Egg and Cheese Sliders

Seasonal Fruit Skewer PRICED PER PERSON (50 GUESTS AND UNDER)

Fruit Display PRICED PER PERSON (50+ GUESTS)

Chicken & Waffle Cones

Country Ham & Fig Jam Mini Biscuit

Pimento Cheese Mini Biscuit

BRUNCH STATIONS

PRICED PER PERSON

MINIMUM 25 GUESTS

Savory French Toast

Challah Bread - Fresh Strawberries

Warm Maple Syrup

Lowcountry Shrimp & Grits

Tasso Ham - Sautéed Shrimp - Stone Ground Grits

Grit Bar

CHEESE

Shredded Cheddar

MEAT OFFERINGS

Andouille - Sausage Gravy

Bacon Lardon - Fried Oysters

TOPPINGS

Herbed Butter - Scallion - Tomato Concassé

Sautéed Mushrooms - Arugula

Farm Fresh Breakfast

Scrambled Eggs - Bacon - Sausage Patty

Home Fries

Smoked Salmon Display

Lox - Cream Cheese - Capers

Red Onion - Chopped Egg

BAGELS

Everything - Wheat - Plain

- Gluten free available upon request -

Biscuit Bar

SERVED WITH CONDIMENTS

Fig Jam - Strawberry Preserves - Apple Butter

Sea Salt Whipped Butter - Pimento Cheese

Bagel and Pastry Display

Chef's Choice Breakfast Pastries

BAGELS

Everything - Wheat - Plain - Cinnamon Raisin

- Gluten free available upon request -

SERVED WITH CONDIMENTS

Whipped Cream Cheese

Vegetable Cream Cheese - Sea Salt Butter

Culinary Selections

PASSED HORS D'OEUVRES + LIGHT STATIONS

MINIMUM OF 25 PIECES OF EACH HORS D'OEUVRE / PRICED PER PIECE

Poached Shrimp Shooter
Sweet Chili Cocktail Sauce
Ahi Tuna 4
Edamame Purée - Sweet Soy - Tuxedo Sesame
Po'Boy Fried Oyster Slider
Crispy Oyster - Napa Slaw
Bread & Butter Pickle - Comeback Sauce
Crab Cake
Spicy Remoulade
Caviar Chip
Sea Salt Chip - Creme Fraiche - Truffle Caviar Pearls
Cheese Crostini
Brie - Fig Jam - Crumbled Pecan
Caprese Spoon
Heirloom Tomato - Fresh Mozzarella
Balsamic Pearl - Basil Oil
Crudite Cup
Seasonal Vegetables - Garlic Hummus
Pulled Pork Sliders
Smoked Pork Butt - Zesty Southern Coleslaw

Roast Beef Slider
Shaved Prime Rib - Pickled Red Onion
Horseradish Creme Fraiche
Steak Crostini
Blue Cheese Spread - Balsamic Glaze
Country Ham Canape
Shaved Ham - Fig Jam
Mini Meatball Lollipop
San Marzano Tomato - Parmesan - Basil
Asian Pork Potsticker
Sweet Soy Sauce Glaze - Sesame Seed
Mini Biscuit
Pimento Cheese - Country Ham
Whipped Feta Crostini
Raw Honey - Bee Pollen - Tomato Confit
Chicken Biscuit
Nashville Hot Chicken - Bread & Butter Pickle
Cheeseburger Slider
American Cheese - Caramelized Onion
Special Sauce

SHAREABLE DISPLAYS

MINIMUM OF 25 GUESTS / PRICED PER PERSON

Biscuit Bar:
Southern Homestyle Biscuits
SERVED WITH CONDIMENTS
Fig Jam - Strawberry Preserves
Apple Butter - Sea Salt Whipped Butter
Pimento Cheese
Cheeseburger Sliders
2 oz Grass Fed Burgers
American Cheese - Caramelized Onion
Special Sauce - Truffle Fries
Vegetable Crudite
Local Seasonal Vegetables
Green Goddess Dip
Traditional Hummus - Lavosh
Italian Antipasto
Roasted Peppers - Fresh Mozzarella
Artichokes - Mushrooms
Olive Tapenade - Pickled Green Beans
Grissini Breadsticks - Lavosh
Mini Pretzel Display
Mini Soft Pretzels - Beer Cheese
Whole Grain Mustard - Yellow Mustard

DISPLAY BOARDS

EACH BOARD FEEDS UP TO 25 GUESTS

Charcuterie Board
Chef's Curated Assortment of Cured Meats - Mustards
Pickled Accoutrements - Lavosh - Fig Jam - Baguette
Assortment of Mixed Nuts - Seasonal Fruits & Berries
Artisan Cheese Board
Imported & Domestic Cheeses - Seasonal Fruit & Berries
Jams - Assortment of Mixed Nuts Baguette - Lavosh
Charcuterie & Artisan Board
Chef's Curated Assortment of Cured Meats
Imported and Domestic Cheese - Mustards
Pickled Accoutrements - Fig Jam - Mixed Nuts
Seasonal Fruits & Berries - Baguette

Dessert Bar
PRICED PER PERSON
MINIMUM OF 25 GUESTS



Culinary Selections

— Lowcountry Favorites —

MINIMUM 25 GUESTS

LOWCOUNTRY BOIL

PRICED PER PERSON

Local Tail-On Shrimp - Fresh Corn
Andouille Sausage - Red Skin Potatoes
Homemade Cocktail Sauce
Comeback Sauce
Red Clay Hot Sauce
Crackers - King's Hawaiian Rolls

OYSTER ROAST

PRICED PER PERSON

Local Steamed Oysters
Homemade Cocktail Sauce
Comeback Sauce
Red Clay Hot Sauce
Crackers - King's Hawaiian Rolls

LOWCOUNTRY BOIL + OYSTER ROAST

PRICED PER PERSON

CHEF'S CRISPY PAELLA STATION

PRICED PER PERSON

Chicken - Mussels - Shrimp - Calamari
Local Field Peas - Seasoned Saffron Rice - Grilled Baguette

ADD-ON SIDES

PRICED PER PERSON

Benne Seed Asparagus - Zesty Southern Coleslaw
Garlic Potato Purée - Roasted Rosemary Fingerling Potatoes
Haricot Vert with Caramelized Shallots - Lemon Herb Potato Salad
Ginger Glazed Rainbow Carrots

Culinary Selections

WONDERER PLATED MENU

MINIMUM OF 25 GUESTS

GROUPS OF UP TO 125 GUESTS

2 COURSES OR 3 COURSES

Starters

PICK ONE

Mixed Green Salad
Mesclun - Cherry Tomato - Red Onion
Cucumber - Carrot - Balsamic Vinaigrette

Wedge Salad
Iceberg - Cherry Tomato - Bacon Lardons
Benne Seed - Garlic Breadcrumb
Blue Cheese Dressing

Arugula Salad
Roasted Beets - Goat Cheese
Tri-Color Quinoa - Candy Pecans
Black Truffle Vinaigrette

Caprese Salad
Fresh Mozzarella - Heirloom Tomato
Fresh Basil - EVOO - Balsamic Glaze

Entrées

PICK TWO

Herb Rubbed Filet *
Garlic Potato Purée
Benne Seed Asparagus - Bordelaise Sauce

Braised Local Fish
Carolina Gold Rice - Tomato Confit
Shaved Brussel Sprouts
Lemon Dill Beurre Blanc

Crab Cakes
Southern Succotash - Red Pepper Veloute

Pan Seared Salmon
Wild Mushroom Risotto
Black Truffle Beurre Blanc

Steak Au Poivre *
Cab NY Strip - Haricot Vert
Rosemary Smashed Potatoes
Peppercorn Demi Glace

Braised Short Rib *
Smoked Gouda Grits
Roasted Beech Mushrooms - Gremolata

Potato Gnocchi
San Marzano Tomato - Basil
Mozzarella - Aged Parmesan

Desserts

CHOOSE UP TO 2 FLAVORS

Specialty Bar
Apple Cinnamon - Pumpkin Cream Cheese
Chocolate Chip Cheesecake - Lemon

Mini Cheesecakes
Blackberry Lavender - Baileys
Chocolate Chip Cookie Dough

Classics

Bread Pudding - Brownies - Blondies - Smores

ADDITIONAL CHARGE PER PERSON TO ENTREES DENOTED WITH *

Culinary Selections

WONDERER BUFFET STATION

MINIMUM OF 25 GUESTS
2 ENTRÉES OR 3 ENTRÉES

Starters

PICK ONE

Mixed Green Salad
Mesclun - Cherry Tomato - Red Onion - Cucumber - Carrot - Balsamic Vinaigrette

Arugula Salad
Roasted Beets - Goat Cheese - Tri-Color Quinoa - Candy Pecans - Black Truffle Vinaigrette

Caesar Salad
Little Gem - Aged Parmesan - White Anchovy - Garlic Breadcrumbs

Entrées

PICK TWO

Roasted Tenderloin * Garlic Potato Purée - Benne Seed Asparagus Bordelaise Sauce	BBQ Blues Smoked Pork Butt - Zesty Southern Slaw Lemon Herb Potato Salad - King's Hawaiian Rolls
Steak Au Poivre * Cab NY Strip - Haricot Vert Rosemary Smashed Potatoes Peppercorn Demi Glace	Pan Seared Salmon Wild Mushroom Risotto - Black Truffle Beurre Blanc
Chicken Parmesan Hand Breaded Chicken Cutlet - San Marzano Tomato Pdenne Pasta - Aged Parmesan - Mozzarella	Airline Chicken Breast Ginger Glazed Carrots Herbed Fingerling Potatoes - Chicken Jus
Baja Fish Tacos Local Mahi - Pineapple Salsa - Cotija Guacamole - Shaved Cabbage - Flour Tortilla	Risotto Wild Mushroom - English Peas Cherry Tomato - Arugula - Aged Parmesan

Desserts

BUFFET ONLY **
PICK 1 ITEM

1 FLAVOR PER 25 GUESTS / 2 FLAVORS 26+ GUESTS / 3 FLAVORS 50+ GUESTS / 4 FLAVORS 75+ GUESTS

Specialty Bar Apple Cinnamon - Pumpkin Cream Cheese Chocolate Chip Cheesecake - Lemon	Cupcakes Bourbon Pumpkin (V) Irish Cream Vanilla Buttercream Chocolate Hazelnut
Cookie Du Jour Snickerdoodle Cream Cheese Chocolate Chip White Chocolate Macadamia Double Chocolate Chickpea (GF)	Mini Cheesecakes Blackberry Lavender - Baileys Chocolate Chip Cookie Dough

Classics

Bread Pudding - Brownies - Blondies - S'mores

ADDITIONAL CHARGE PER PERSON TO ENTREES DENOTED WITH *

Culinary Selections

BOARDROOM BOXED LUNCH

PRICED PER PERSON

INCLUDES CHOICE OF BOTTLED WATER OR SODA, BAG OF CHIPS AND SIDE OF GREEK ORZO SALAD

ANY SANDWICH OR SALAD CAN BE SUBSTITUTED FOR A WRAP
- PLAIN - WHEAT - SPINACH -

Grilled Chicken Club

Herb Marinated Chicken - Spinach - Roasted Red Peppers
Applewood Smoked Bacon - Picante Provolone - Basil Aioli - Ciabatta

Wonder Burger & Fries

Two Grass-Fed Patties - Grilled Onion - American Cheese - Wonder Sauce

Crunchy Thai Salad

Cabbage Blend - Crunchy Kale - Organic Carrots - Bell Pepper Medley
Pineapple - Edamame - Toasted Almonds - Sesame Vinaigrette

Kale Caesar

Kale/Romaine Blend - Garlic Breadcrumbs - White Anchovy

Greek Quinoa Bowl

Spinach - Tri-Color Quinoa - Chickpea - Tomato - Onion
Cucumber - Kalamata Olives - Feta Lemon Vinaigrette

Baja Fish Tacos (3)

Fresh Catch - Pineapple Salsa - Avocado - Zesty Cabbage Slaw - Cojita Cheese

Salmon Sliders

Blackened Salmon - Spinach - Tomato - Applewood Smoked Bacon
Smoked Paprika Aioli - King's Hawaiian Rolls

PROTEIN ADD-ONS FOR SALADS

Chicken • Fresh Catch • Shrimp
Salmon • Tofu

SALTY SNACKS

PRICED PER PERSON

Biltong Beef Jerky - Sea Salt Roasted Edamame
Buffalo Cauliflower Bites - Roasted Chickpeas

SWEET TREATS

PRICED PER PERSON

1949 Chocolate Covered Nuts - Classic Caramel
Stroopwafels - Hammonds Caramel Bites
Charleston Benne Wafers

DELUXE COOKIE & BROWNIE DISPLAY

PRICED PER PERSON / MINIMUM OF 15 GUESTS

Chocolate Chip Cookies - Fudge Brownies

Culinary Selections

- Evoke -

MORNING MEETING MENU

ALL DISPLAYS WILL BE SET UP 15 MINUTES PRIOR TO SCHEDULED ARRIVAL TIME AND WILL NOT BE REPLENISHED UNLESS PREARRANGED AT AN ADDITIONAL 5 PER PERSON

Coffee & Donuts

PRICED PER PERSON

Choice of caramel, chocolate, glazed, strawberry or assorted donuts
1 large coffee urn with cream, sweeteners and to-go cups

Continental Breakfast Display

PRICED PER PERSON

Selection of granola and protein bars
Individual on-the-go fresh fruit cups
Individual yogurts
1 large coffee urn with cream, sweeteners and to-go cups

Premium Breakfast Display

PRICED PER PERSON

Selection of granola and protein bars
Individual on-the-go fresh fruit cups
Individual parfait cups
Bacon, egg and cheese sandwich VEGETARIAN AVAILABLE
Assorted pastries and muffins
1 large coffee urn with cream, sweeteners and to-go cups

Beverage Display

PRICED PER PERSON

1 large coffee urn with cream, sweeteners and to-go cups
Cold brew coffee
Individual juice selection
Individual iced tea bottles
Sodas & Water

