The Anchor Room at Wando River Marina & Grill

THE ANCHOR ROOM FEATURES:

2,000 ft^2 spacious waterfront room with cypress floors and wall finishes and two balconies overlooking the Upper Wando River

Plated Dinner Seating for 100 guests; Buffet Style Seating for 150 guests

Audio and Visual Systems with Multiple TV Screens

Banquet Tables, Cocktail Tables, Chairs*

Dinnerware, Glassware, Stemware, Silverware

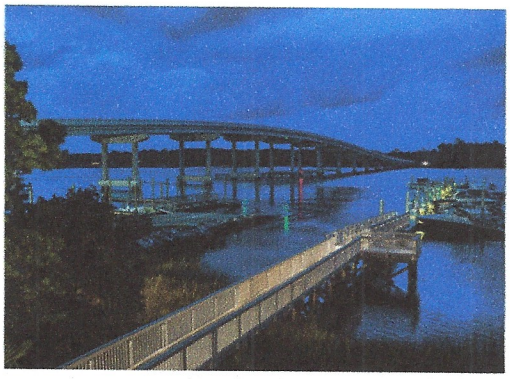
Ample Parking and Accessibility for Guests

Variety of Menu Options Created by Onsite Chef

Several Beverage Package Options with Outside Patio Bar Available

Experienced, Professional and Friendly Staff

*Table and chair linens available for an additional charge.



The Anchor Room at Wando River Marina & Grill Room Rates

Brunch and Luncheons:

Monday – Friday:
$250.00/hour (up to 3 hours)
(*Must also select 2 or more Hors d'Oeuvres from our Menu)

Evening Events:

Monday – Thursday: $1,500.00

Friday: $3,000.00

Saturday: $3,500.00

Sunday: $3,000.00

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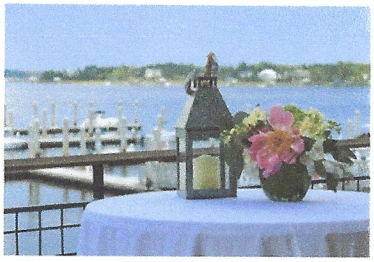
The River House Features:

Separate house on the property that can be used as a bride's personal dressing suite while enjoying a light bite and drink with her attendants and family before walking out to the Outdoor Pergola and open area for a picturesque wedding ceremony with the scenic Upper Wando River in the background.

After the ceremony, there is no need for guests to get in their cars for the reception. The Anchor Room is just a short walk down a wooden path. If anyone needs assistance getting around the property, the Wando River Marina & Grill has a golf cart on site and an event staff member would be more than happy to assist you.

Rate for the RiverHouse and Outdoor Ceremony Grounds: $1,000.00*

* The RiverHouse and Outdoor Ceremony Grounds are only available to those booking an event in Wando River Marina & Grill's Anchor Room.



The Anchor Room at Wando River Marina & Grill Cocktail Hour

COLD HORS D'OEUVRES	Price*
Smoked Salmon, Chive Crema, English Cucumber	$3.50
Smoked Sea Trout Mousse, Brioche Crouton	$2.75
Grape Tomato, Mozzarella Bocconcini, Basil, Balsamic Reduction Skewers	$2.50
Sushi Tots: Marinated Small Diced Tuna, Unagi, Sriracha Aioli, Crispy Rice	$3.75
Duck Confit Crostini, Fig Jam, Creamy French Brie	$3.50
Shrimp Cocktail Shooter	$3.75
Shrimp Salad Canape on Fried Celery Leaves	$3.00
Brioche Bruschetta with Smoked Tomato Jam and Langa La tur Cheese,	$2.85
Beef Tartar with Roasted Garlic, Shallots, Mostarda Bruschetta	$3.00
Pimento Cheese Crostini with Pickled Vegetables	$1.75

HOT HORS D'OEUVRES	Price*
Mini Crab Cakes, Spicy Remoulade	$4.50
Bay Scallop and Bacon Skewers, Roasted Pepper Jam	$3.95
Shaved Beef Tenderloin, Smoked Tomato Jam, Horseradish Creme Canape	$4.25
Wild Mushroom, Brie Vol-au-vents	$2.75
BBQ Pork Mini Cheese Biscuits	$3.00
Spicy Marinated Local Shrimp Skewers	$3.50
½ Shell Smoked Oyster Granny Smith Apple, Champagne Mignonette	$3.25
Roasted Pork Tenderloin, Mango Chutney, Crispy Prosciutto Bruschetta	$2.75
She Crab Shooter	$4.00
Shrimp, Tasso and Grit Croquette, Triple Pepper Jam	$4.00
Fried Green Tomato, Pimento Cheese, Chives	$4.00
	$2.75

**Vegan substitutions are available upon request.

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*All prices are per piece and subject to change. For your hors d'oeuvres, the Chef recommends for up to 3 choices, 2 pieces per person for 1 hour. If you select more choices and would like the hors d'oeuvres available throughout your event, the Chef recommends 1.5 pieces per person per hour.

The Anchor Room at Wando River Marina & Grill Cocktail Hour

DISPLAYS AND PLATTERS	Price
Chilled Seafood Display Shrimp Cocktail, Oyster on Half Shell, Snow Crab Claws, Champagne Mignonette, Cocktail sauce, Marie Rose sauce, fresh ground Horseradish served on a bed on shaved ice	MKT
Charcuterie Display Sliced Prosciutto and Hams, Sausages, Pates, and Salami served with sliced Breads, Jams, Jellies, and Mustards	$400.00
Imported and Domestic Cheese Display Cheeses from all parts on the world, as well as the finest Domestic Cheeses. Served with lavish Crackers, Breads, Jams, Nuts, Fruit, and Mustards	$350.00
Local and Organic Fruit Displays Sliced Fruits and Berries as seasonably available	$275.00
Caprese Salad Display Sliced Roma Tomatoes, Fresh Buffalo Mozzarella, Basil Pesto, Balsamic reduction	$275.00
Grilled Vegetable Display Assorted Grilled Vegetables fresh local Goat Cheese, Balsamic reduction	$200.00
Roasted Garlic Chickpea Hummus with Fresh Lavish Chips House-made Chickpea Hummus with Roasted Garlic and Drizzled with Extra Virgin Olive Oil and diced Pimentos.	$150.00

The Anchor Room at Wando River Marina & Grill Beverage Packages

Basic Package

Soft Drinks, Coffee and Tea — **$6.00/person**

Beer and Wine Basic Package

$12.00/person for 1st hour and $6.00/person for each additional hour

Choice of 4 Beers and 4 Wines:

Beers:
Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Westbrook IPA*, Westbrook White Thai*

Wines:
Chardonnay, Carbernet Sauvignon, Pinot Grigio, Merlot, Prosecco, Champagne

*Craft Beers can be selected for an additional cost of $4.00/person per hour

Classic Package

$18.00/person for 1st hour and $8.00/person for each additional hour

Choice of 4 Beers, 4 Wines and Liquor:

Beers:
Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Modella, Corona, Cornona Light, Blue Moon, Bass Pale Ale, Angry Orchard, Guiness, Westbrook IPA*, Westbrook White Thai*, Westbrook One Claw*, Alagash

House Wines:
Chardonnay, Carbernet Sauvignon, Pinot Grigio, Merlot, Pinot Noir, Reisling, Sauvignon Blanc, Prosecco, Champagne

*Craft Beers can be selected for an additional cost of $4.00/person per hour

Liquor:
Smirnoff Vodka, Seagram's Gin, Barcardi Rum, Seagram's 7, Blended Whiskey, Jim Beam, Dewars White Label Scotch

All Packages, excluding the Cash Bar and Basic Package, include Soft Drinks, Soda Water, Tonic Water, Iced Tea, and all appropriate mixers and garnishes.

**Prices do not include Sales Tax and Service Charges.

PREMIUM PACKAGE

$22.00/person for 1st hour and $10.00/person for each additional hour

Choice of 4 Beers and 4 Wines and Liquor:

Beers:
Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Modella, Corona, Cornona Light, Blue Moon, Bass Pale Ale, Angry Orchard, Guiness, Westbrook IPA, Westbrook White Thai, Westbrook One Claw, Alagash

Craft Beers can be selected for an additional cost of $4.00/person per hour

Wines:
Chardonnay, Carbernet Sauvignon, Pinot Grigio, Merlot, Pinot Noir, Reisling, Sauvignon Blanc, Prosecco, Champagne

Liquor:
Titos Vodka, Bombay Sapphire Gin, Seagram's 7, Blended Whiskey, Mount Gay Rum, Maker's Mark Bourbon, Johnny Red White Label Scotch

CONSUMPTION BAR

This package gives the host the flexibility to limit the bar to those beverages they would like to have available and be charged only for what is consumed.

Classic:

Cocktail: $10.00
Wine: $8.00/glass
Domestic Beer: $6.00
Craft Beer: $8.00

Premium:

Cocktail: $12.00
Wine: $12.00/glass
Domestic Beer: $6.00
Craft Beer: $8.00

CASH BAR

Guests will pay for alcoholic beverages out of pocket. The Basic Package is required with the Cash Bar selection.

All Packages, excluding the Cash Bar and Basic Package include Soft Drinks, Soda Water, Tonic Water, Iced Tea, and all appropriate mixers and garnishes.

**Prices do not include Sales Tax and Service Charges.

The Anchor Room at Wando River Marina & Grill Buffet Options

Buffet consists of choice of Soup or Salad; 2 Entrees, and 3 Sides
$45.00/person

Salad & Soup Options:

Local Mixed Greens with Seasonal Vegetables. Choice of Assorted Salad Dressings

Wando River Grill Salad
(Chopped Romaine, Diced Egg, Chopped Apple-Smoked Bacon, Diced Tomatoes, Diced Red Onions, House Dressing)

Caesar Salad
(Crisp Romaine Hearts, Roasted Garlic Croutons, Shaved Parmesan, House-made Caesar Dressing)

Youngs Island Spinach Salad with Crisp Granny Smith Apples, Candied Pecans, Goat Cheese, and House Dressing

Southern Sweet Corn Salad
(Mixed Greens, Local Sweet Corn, Roasted Red and Anaheim Peppers, Julienne Red Onions, Light Summer Vinaigrette)

She Crab Soup

Tomato Basil Soup

Roasted Chicken, Sweet Corn, and Anaheim Pepper Chowder

New England Clam Chowder

Buffet Entrée Options:

Herb & Garlic Marinated Chicken Breast, Wild Mushroom Chicken Jus

Lowcountry Fried Chicken

Slow-Roasted Baby Back Ribs with Homemade BBQ Sauce

Herb-Brined Pork Loin with Sweet Tea Veal Reduction

Charleston Shrimp and Grits

Herb-Brined Roasted Turkey Breast with Natural Turkey Jus

Grilled Mahi Mahi with Roasted Red Pepper Coulis and Pineapple Salsa*

Pan-Seared Grouper, Creamy Leeks and Chive Butter*

Red Wine and Brandy Slow Braised Short Ribs with Candied Sweet Potatoes*

*** An additional $10.00/per person if selected as an option.**

Buffet Options (Cont.)

SIDES OPTIONS:

Roasted Garlic Mashed Yukon Potatoes

Carolina Red Rice

Wild Mushroom Risotto

Cider Braised Collard Greens with Apple-Smoked Bacon

Creamy Mac and Cheese

Southern Style Baked Beans

Seasonal Grilled Vegetables

Sautéed Seasonal Vegetables

Sea Island Red Peas, Sweet Corn, Lima Bean Succotash

Homestyle Coleslaw

Summer Squash Ratatouille

CARVING STATIONS OPTIONS:

Additional Cost to Buffet:

Slow Roasted Prime Rib Carving Station:
(Station serves 20 people and includes Prime Rib, Dinner Rolls, Horseradish Sour Cream, Red Wine Veal Reduction)

$400.00 + $125.00 Carver Fee for 4 Hours

Roasted Beef Tenderloin Carving Station:
(Station serves 20 people and includes Beef Tenderloin, Dinner Rolls, Horseradish Sour Cream, Red Wine Veal Reduction)

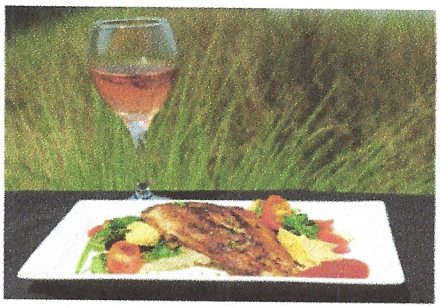
$500.00 + $125.00 Carver Fee for 4 Hours

DESSERT OPTIONS: (Choice of 2):

Additional Cost to Buffet:

Assorted Cookies
Lemon Bars
Brownies
New York Style Cheesecake with Wild Berry Sauce
Southern Pecan Pie
Key Lime Tarlets
Banana Pudding Cups

$7.00/person



The Anchor Room at Wando River Marina & Grill Plated Dinner Options

The Plated Dinner will begin with one of the First Course Choices, followed by the Plated Entrees. We offer these items a la carte.

First Course Options:
(Soup, Salad or Appetizer):

	Price/Person
Roasted Butternut Squash Soup	$6.00
She Crab Soup, Sherry Drizzle	$8.00
Local Mixed Green Salad with White Balsamic Vinaigrette	$5.00
Caesar Salad, House-made Croutons and Parmesan Cheese	$5.00
Mixed Berry Salad, Mixed Greens, Local Goat Cheese, Candied Pecans	$7.00
Pan-Seared Scallops, Creamy Leeks, Crispy Sweet Potatoes	$10.00
Harissa-Grilled Shrimp, Herb Polenta Cake, Chive Butter, Garlic Flowers	$10.00
Wild Mushrooms, Sweet Potato Puree, Hazelnut vinaigrette(Vegan Option)	$10.00
Braised Short Rib, Pomme Puree, Crispy Fried Leeks	$10.00

Plated Entrée Options:

	Price/Person
Herb-Roasted Airliner Chicken Breast, Smashed Yukons, Broccolini, and Mushroom Jus	$28.00
Sweet Tea Brined Pork Chop, Sweet Potato, Acorn Squash Ratatouille, Creamy Leeks	$30.00
Braised Short Rib Bolognese, Goat Cheese Crema	$35.00
Pan-Seared Filet, Butternut Squash Puree, Croquette, Asparagus, Bordelaise Sauce	$45.00
Grilled New York Strip, Pomme Puree, Roasted Broccolini, Shallot Argo Dulce	$40.00
Charleston Shrimp and Grits, Roasted Peppers and Caramelized Fennel	$40.00
Pan Seared Snapper, Ginger glazed Baby Bok Choy, White Miso Emulsion	$50.00
Local Black Grouper, Blue Crab Rice, Roasted Pepper Sauce, Chive Oil	$65.00

Dessert Options: (Choice of 2)

Additional Cost to Buffet:

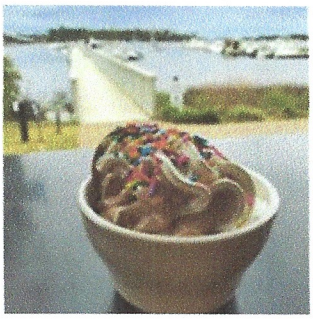
White Chocolate Espresso Cheesecake with Graham Cracker Crust

Chocolate Pot De Crème

Bourbon Pecan Pie, Quenelle Chantilly Cream

Crème Brulee with Fresh Berries

$8.00person



The Anchor Room at Wando River Marina & Grill
Kids Menu Options

For children 12 years of age and younger.
Choice of Entrée and Dessert
$15.00/child

Entrée Options:

Chicken Tenders with French Fries or Fruit

Grilled Cheese Sandwich with French Fries or Fruit

Hamburger or Cheeseburger on a Challah Roll with French Fries or Fruit

Grilled Salmon with French Fries or Fruit

Dessert Options:

Ice Cream

Chocolate Chip Cookie