



Private Event Menu

2200 Harborside Drive
Galveston, TX 77550
409-765-5708 (Press 2)
FishermansWharfGalveston.com



Private Event Information

Fisherman's Wharf is renowned for the freshest seafood in town. This once-small market has been hailed by Texas Monthly as the premiere restaurant of the Texas Gulf Coast. A Texas-sized establishment, ideally situated next to the Historic Strand District, the Tall Ship Elissa and the Cruise Terminal. You can enjoy our fresh seafood, along with signature steaks and pastas, in one of the many private rooms that accommodate from 10 to 300 people. All private rooms have a splendid view of the harbor.

THE HARBOR ROOM - This room boasts a private balcony with the best views of the harbor for dining. The Harbor Room is more than 4,000 square feet, with space for up to 250 guests. It is a perfect location for weddings, reunions, galas, holiday parties and corporate events.

THE WHARF ROOM - The most elegant dining room of Fisherman's Wharf can accommodate up to 50 guests, and is perfect for wedding receptions, family reunions, anniversary parties and intimate award dinners. The Wharf Room boasts a semi-private balcony overlooking the Tall Ship Elissa and private restrooms.

THE BOARD ROOM - The perfect place for small meetings, private parties and intimate dining, the Board Room can accommodate up to 14 guests, and has a semi-private deck overlooking the Tall Ship Elissa.

THE BAY ROOM - This glass dining room has panoramic views of Galveston Harbor from every table. This ideal gathering place can accommodate up to 36 guests, and is perfect for any occasion.

THE MERCHANT ROOM - The original fish house that started it all. This historic room can accommodate up to 70 guests for all occasions. The Merchant Room boasts its own private entrance and semi-private patio overlooking the harbor.



MENU SELECTIONS - Plated dinner and buffet selections to be given 10 business days prior to the event.

CAKE CUTTING FEE - \$2 per person.

GUARANTEES - Fisherman's Wharf requires a guaranteed number of guests 5 business days in advance. *This number represents the minimum billing and may not be adjusted after that date.*

DEPOSITS - A \$25% non-refundable deposit is due at booking. Deposit will apply toward the payment at the end of your function.

PRICING - All pricing is per person unless otherwise specified.

DECORATIONS - White table cloths, linen napkins and standard centerpieces are furnished. All decorations provided by the host must be approved prior to the event, and removed at the end of your function.

Our Sales & Events Manager can assist you with every detail. From specialty tablecloths, napkins, runners, chargers, to custom florals, centerpieces and custom audio visual. Let us accommodate all of your planning needs. Rentals can be arranged through our preferred vendors. Pricing varies and insurance is included. Cost will appear on your final bill. Should you choose to contract these items yourself, you are responsible for payment, scheduling, delivery, set up and charges that apply to all.

PAYMENT - Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for your service staff.

PARKING - Parking will be validated for 3 hours. Any time exceeding the complimentary time is at guests' expense. Guests will need to take a photo of their license plate number to be validated. Hosts should communicate this to their guests prior to arrival.

If you have any questions or would like to book a room please call or email:
409.765.5708 (press 2)
FIWFBanquet@dry.com



Plated Selections

Parties up to 25 guests may select up to 3 entrée options. 26-40 guests may select up to 2 entrée options.
41 or more will have the choice of a singular item for entrée.

LUNCH

Lunch Menus Are Available Monday – Friday 11 am – 3pm

25.99 PER PERSON

Wharf Salad with Grilled Chicken - Fresh mixed greens, tomatoes, cucumbers, shredded carrots & red cabbage, fried goat cheese & fried onion strings, with house dressing

Wharf Burger - Two 4 oz patties smash style, served with French fries

Fish & Chips - Beer battered cod, served with French fries

Fried Shrimp - (8) Shrimp, served with French fries

Includes iced tea, soft drink, or regular or decaf coffee

LUNCH SUBSTITUTIONS

Shrimp or Chicken Fettuccine - Homemade Alfredo sauce, tossed with fresh tomatoes, mushrooms & green onions, served with chicken or shrimp **+5 (host selects one)**

Chicken Elissa - Char-grilled chicken breast, artichoke hearts, tomatoes, capers, green onions & mushrooms, lemon butter sauce, served with sautéed new potatoes (Host selects one) **+6 per person**

Chargrilled Shrimp - (9) Chargrilled shrimp, vegetables, rice pilaf **+5 per person**

Redfish Pontchartrain - Grilled and served over white rice, topped with crawfish, mushrooms, onions & a white wine sauce **+9 per person**

Fried Fish & Shrimp Dinner - Fish fillet & shrimp, served with French fries **+9 per person**

ADD A DESSERT

Root Beer Bread Pudding or Cheesecake +5 per person

All plated selections are served with Chef's choice of dessert and include tea, coffee and soft drinks.
Menus are subject to change. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.



Plated Selections

Parties up to 25 guests may select up to 3 entrée options. 26-40 guests may select up to 2 entrée options.
41 or more will have the choice of a singular item for entrée.

DINNER

45.99 PER PERSON

Choice of Shrimp & Sausage Gumbo, or Wharf Salad or Caesar Salad

Chicken Elissa - Char-grilled chicken breast, artichoke hearts, tomatoes, capers, green onions & mushrooms, lemon butter sauce, served with rice pilaf, vegetables

Shrimp or Chicken Fettuccine - Homemade Alfredo sauce, tossed with fresh tomatoes, mushrooms & green onions, served with chicken or shrimp. (Host selects one)

Bourbon Street Pasta - Cajun cream, shrimp, crab, crawfish, Andouille sausage, fettuccine

Shrimp Combo Bacon wrapped, fried, grilled, & sautéed in Dijon cream sauce, vegetables & rice pilaf

Crab Stuffed Branzino - Shrimp, lemon butter, rice pilaf, vegetables

Salmon - Our finest center-cut fillet, served with rice pilaf, vegetables

DINNER SUBSTITUTIONS

Gulf Redfish - A Gulf Coast favorite. Served with rice pilaf, vegetables **+3 per person**

Fisherman's Wharf Fried Seafood Platter - Shrimp, fresh oysters, fish fillet, mini crab cakes, Shrimp Kisses & stuffed shrimp. Served with French fries **+4 per person**

Gulf Red Snapper - Lightly seasoned & broiled. Served with rice pilaf & vegetables **+8 per person**

Redfish Pontchartrain - Grilled and served over white rice, topped with crawfish, mushrooms, onions & a white wine sauce **+13 per person**

Stuffed Flounder - Crabmeat stuffing & shrimp tails sautéed in a Dijon cream sauce. Served with rice pilaf & vegetables **+13 per person**

Texas Wagyu - RC Ranch 8 oz. Sirloin, steak butter, rice pilaf, vegetables **+8 per person**

ADD A DESSERT

Root Beer Bread Pudding or Cheesecake +5 per person

All plated selections are served with Chef's choice of dessert and include tea, coffee and soft drinks.
Menus are subject to change. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.

Buffet Options

(For parties over 25)

WHARF BUFFET \$39.99

Choice of:
2 Entrées
2 Salads
2 Sides
1 Desserts

ELISSA BUFFET \$47.99

Choice of:
3 Entrées
2 Salads
3 Sides
2 Desserts

Buffet Selections

SALADS

Caesar • Pasta • Greek • Garden • Spinach

ENTRÉES

Fish Pontchartrain Broiled Flounder Pico
Fried Fish Fillet Shrimp Fettuccine
Fried Shrimp Chicken Fettuccine
Grilled Shrimp Grilled Chicken
Spinach Stuffed Chicken Breast

PREMIUM ENTRÉES

Chicken Elissa Char-grilled chicken breast, artichoke hearts, tomatoes, capers, green onions & mushrooms, lemon butter sauce **+5 per person**

Redfish Pontchartrain Grilled and topped with crawfish, mushrooms, onions & a white wine sauce **+6 per person**

Bourbon Street Pasta Cajun cream, shrimp, crab, crawfish, Andouille sausage, fettuccine **+5 per person**

Shrimp Etouffee **+4 per person**

Crawfish Etouffee **+6 per person**

SIDES

Seasonal Vegetable Medley Steamed Broccoli
Green Beans (add cheese +2 per person)
Rice Pilaf Sautéed New Potatoes
Macaroni & Cheese Red Skin Mashed Potatoes
Creamed Spinach

DESSERTS

Root Beer Bread Pudding
Brownies & Cookies
Miniature Assorted Cakes
Key Lime Pie
Fudgy Chocolate Cake

All buffets include tea, coffee and soft drinks.

All buffet choices must be given ten business days in advance • Cake cutting fee 2.00 per person

Menus are subject to change. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff.

À La Carte Appetizers

(Minimum order of 25 for each item)

HOT

Shrimp Kisses	4
Baked Lump Crab Mini Crab Cakes	4.50
Fried Mini Crab Cakes	3.50
Chicken Skewer - BBQ or Lemon Pepper	4
Ponchartrain Crostini	3
crab, crawfish, white wine, green onions	
Asian Pork Crostini	4.50
pickled onion, spicy mayo	
Beer Battered Cod Slider	4

COLD

Cocktail Shrimp	3
Split Peel & Eat Shrimp	2
Tuna Poke Taco (wonton)	4
Caprese Skewer	3
Fruit & Cheese Skewer	3
Oysters on the Half Shell (by the dozen)	mkt

Platters & Displays

(Per person)

Quesdaila Platter (24 Pieces)	65
pico de gallo, sour cream, choose Chicken or Shrimp	
Blackened Shrimp Queso (Serves 25)	100
Fried Mushrooms (Serves 25)	60
Fried Cauliflower (Serves 25)	60
Popcorn Shrimp (Serves 25)	100
Crudite with Dipping Sauce (Serves 25)	85
Assorted Fruit & Chese (Serves 25)	60
Artisanal Cheese Display	
(Minimum 20 Guests)	8 per person
Charcuterie Display (48 Hour Notice & By Request Only)	mkt

Stations

CARVING STATION

(Per person - minimum of 20 guests)

Prime Rib Au Jus	mkt
Requires a Carver	100
Silver Dollar Rolls	1 each

SOUP STATION

(Serves 20)

Shrimp Gumbo	160
Lobster Bisque	220

Beverage Selections

KEGS

DOMESTIC, PREMIUM & IMPORT BOTTLES

WINES BY THE GLASS OR BOTTLE

WELL BAR

PREMIUM BAR

BARTENDER FEE \$100.00

Bartender is required for cash bars or events with 20 guests or more. Events with 50-100 guests require 2 bartenders.

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