



# AN ENCHANTING CELEBRATION

## HOLIDAY EDITION





# THE ULTIMATE Holiday Experience

## **CURATED HOLIDAY MENUS**

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

## **FESTIVE DÉCOR & DETAILS**

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

## **INTERACTIVE ELEMENTS**

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

## **HOLIDAY RECEPTIONS**

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

## **ENHANCEMENTS & RENTALS**

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

## **HOLIDAY CATERING**

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

## **PARTING GIFTS & STOCKING STUFFERS**

Delight your guests with fully customizable takeaway gifts! Whether it's our cookies, brownies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

# THE LIQUID CHEER

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun. Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.



# WHOLE DESSERTS

Enhance any occasion with one of our signature desserts. Available to order whole, perfect for the office or as a thoughtful gift!

## PUMPKIN PIE

Flaky Crust, Spiced, Pumpkin Custard

## PECAN PIE

Flaky Dough, Texas Pecans

## KEY LIME PIE

Graham Cracker Crust, Raspberry Sauce

# PRIVATE 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 give 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.

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

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

**PARKING** - Fisherman's Wharf provides three hours of free parking upon ticket validation. Guests are responsible for any additional fees past the three hour maximum.

If you have any questions or would like to book a room please call or email:

409.765.5708

FIWFBanquet@ldry.com

Or

Fisherman's Wharf Restaurant

FIWF@ldry.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 11am – 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, topped 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

## 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 sauteed new potatoes (Host selects one)  
**+6 per person**

**Char-Grilled 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 filet, served with rice pilaf, vegetables

## DINNER SUBSTITUTIONS

**Gulf Redfish** - A Gulf Coast favorite. Served with rice pilaf, vegetable **+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

## 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

(For parties over 25)

### SALADS

Caesar • Pasta • Greek • Garden • Spinach

### ENTRÉES

Fish Pontchartrain  
Fried Fish Fillet  
Fried Shrimp  
Grilled Shrimp

Broiled Flounder Pico  
Shrimp Fettuccine  
Chicken Fettuccine  
Grilled Chicken

### 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 +4 per person**

### SIDES

Seasonal Vegetable Medley  
Green Beans  
Rice Pilaf  
Macaroni & Cheese  
Creamed Spinach

Steamed Broccoli  
(add cheese +2 per person)  
Sautéed New Potatoes  
Red Skin Mashed Potatoes

### 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.

# A LA CARTE

# APPETIZERS

(Minimum order of 25 for each item)

## HOT

Shrimp Kisses	<b>4</b>
Baked Lump Crab Mini Crab Cakes	<b>4.50</b>
Fried Mini Crab Cakes	<b>3.50</b>
Chicken Skewer - BBQ or Lemon Pepper	<b>4</b>
Ponchartrain Crostini crab, crawfish, white wine, green onions	<b>3</b>
Catfish Pieces	<b>100</b>
Asian Pork Crostini pickled onion, spicy mayo	<b>4.50</b>
Beer Battered Cod Slider	<b>4</b>

## COLD

Cocktail Shrimp	<b>100</b>
Peel & Eat Shrimp (50 each)	<b>75</b>
Oysters on the Half Shell (1 dozen)	<b>mkt</b>
Cheese, Fruit & Vegetable Tray (Serves 20)	<b>75</b>
Spinach Ranch Dip & Salsa with Chips (Serves 25)	<b>85</b>
Seafood Campechana (serves 20)	<b>175</b>

## PLATTERS & DISPLAYS

(Per person)

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

## CARVING STATION

(Per person- minimum of 20 guests)

Prime Rib Au Jus Requires a Carver Silver Dollar Rolls	<b>mkt</b> <b>100</b> <b>1 each</b>
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## SOUP STATION

(Serves 20)

Shrimp Gumbo	<b>160</b>
Lobster Bisque	<b>220</b>

# 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 bar or events with 20 guests or more. Events with 75 guests or more require 2 bartenders.

\*Menus and prices are subject to change. All prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your staff service.