



## DINNER RESERVATION CONTRACT

Walt's Wharf has two semi-private areas to accommodate large parties at dinner. Our semi-private rooms are available Monday through Thursday evening only. The first can accommodate up to 20 people and requires a minimum sale of \$900.00 for the evening. The second can accommodate up to 26 people and requires a minimum sale of \$1500.00 for the evening. All money spent on food and beverages goes towards that minimum, if you do not reach the minimum, the difference will be added as a room charge. We require a deposit of \$300.00 to hold the room. The deposit is refundable upon cancellation 3 days prior to the event, if the party is cancelled less than 3 days prior the deposit will not be refunded.

I agree to the above conditions:

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Client Signature and Date

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Credit Card Number and expiration date

CLIENT NAME \_\_\_\_\_

PHONE \_\_\_\_\_ EMAIL \_\_\_\_\_

DATE OF PARTY \_\_\_\_\_ NUMBER IN PARTY \_\_\_\_\_

Walt's Wharf 201 Main St. Seal Beach, CA. [info@waltswarf.com](mailto:info@waltswarf.com)  
Ph 562-598-433 Fax 562-598-8554

# Large Party Dinner Menu

## Appetizers

Appetizers are plated and served individually.

### \$6 Options

Oak Grilled Artichoke  
Sautéed Peanut Calamari

## ***Tonight's Menu***

Sample Menu, Actual Menu varies depending on availability

*Dinner Entrees are served with Hot Sourdough Bread  
And choice of House Salad or Boston Clam Chowder*

*Choose on of the following*

### **Oak Grilled Alaskan Halibut**

*with Roasted Yellow Bell Pepper Cream Sauce  
Served with Scalloped Potatoes and Fresh Vegetables*

### **Caramelized Alaskan King Salmon**

*With Orange Shoyu Glaze  
Served over Garlic Mashed Potatoes with Fresh Vegetables*

### **Seasame Crusted Yellowfin Tuna**

*With Wasabi Cream Sauce  
Served with Coconut Rice, Grilled Portabella Mushroom and Sautéed Spinach*

### **Shelton Farms "Free Range Chicken**

*Sweet Balsamic Marinade  
With Garlic Mashed Potatoes, Sautéed Cherry Tomatoes,  
Caramelized Onion and Goat Cheese*

### **Prime Filet Mignon**

*Wrapped in Applewood Smoked Bacon  
Gorgonzola and Maytag Blue Cheese Croquette  
And Sautéed Spinach, Finished with Demi Glace*