



THE WHARF

AT SUNSET WALK

EVENTS

SEAFOOD • SPIRITS • LIVE MUSIC

SALES@WHARFATSUNSETWALK.COM
407-954-7291

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THE WHARF

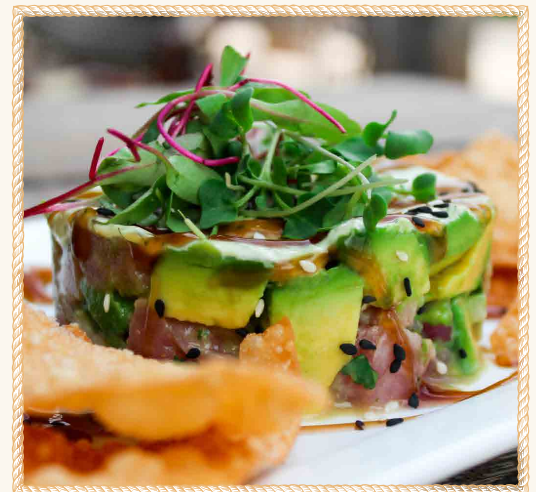
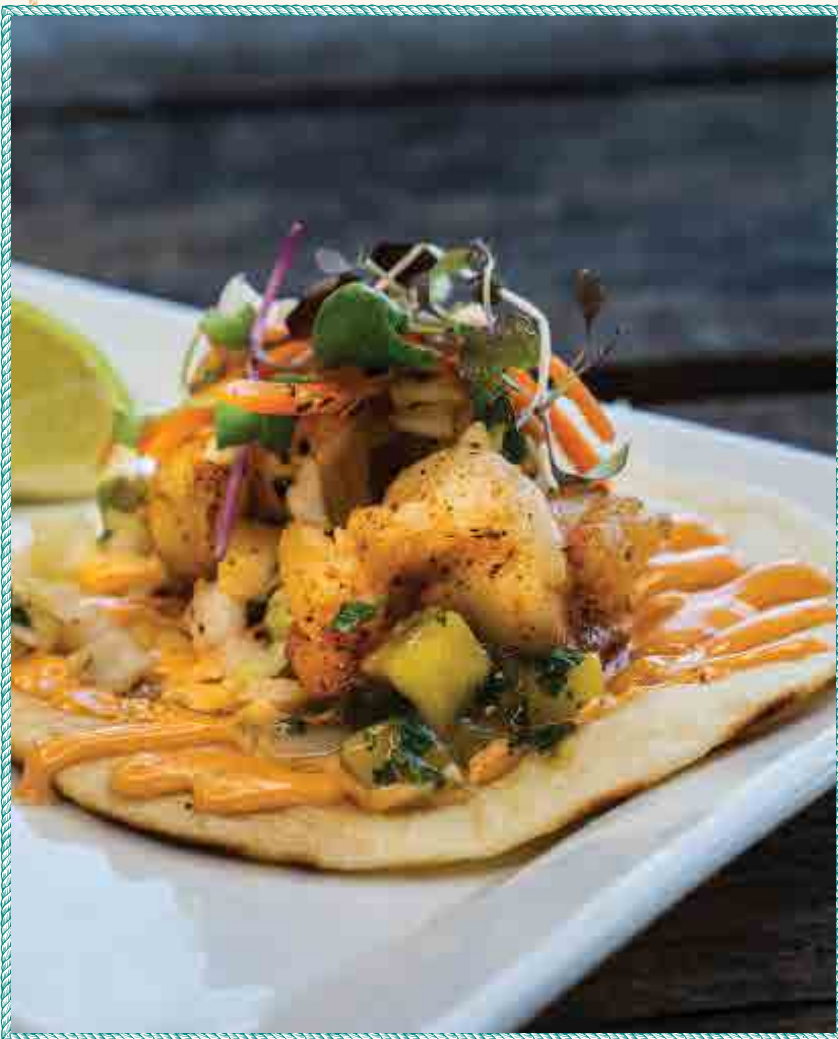
EVENTS

THE VENUE Whatever your party venue needs The Wharf is the perfect place for your private party or group event. We have semi-private dining areas that can accommodate a small intimate dinner up to a large festive party including full venue buyout with expert party planners to assist you with all the details.

For parties of 10 or more, please contact our sales team at 407.954.7291 or email us at sales@wharfatsunsetwalk.com and let our team of professionals plan your next private party.

AMENITIES

- Can accommodate up to 750, + with block party options
- Live Music Daily
- Performance-Ready Stage
- Top-notch AV Capabilities
- On-site Event Specialist
- Projector
- Private Bar and Patio Access
- Conveniently located at Sunset Walk within walking distance from Margaritaville Resort and Island H2O Water Park
- 15 minutes from Disney Springs, Disney's Animal Kingdom Park, Disney's Hollywood Studios, ESPN Wide World of Sports Complex



3274 MARGARITAVILLE BLVD, KISSIMMEE, FL 34747 • WHARFATSUNSETWALK.COM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLATED OPTIONS

*Guests choose from a limited menu upon arrival. Menus will be printed for each place setting.
All parties are subject to 23% service charge and 7.5% state sales tax.
Minimum 20 guests.*

THE WATER TOWER

APPETIZERS

(served family style):
Spinach Dip
Fried Calamari

SALAD (individually plated):
Wharf House Salad

ENTREES (choice of):
Fish & Chips Platter
Shrimp & Mushroom Pasta
(vegetarian option available)
Double Marinated Chicken Breasts
Seared Salmon

DESSERTS (Family-style)
Bread Pudding

THE LIGHTHOUSE

APPETIZERS

(served family style):
Fried Calamari
Cajun Abita Shrimp

SOUP / SALAD (choice of):
Wharf House Salad
Clam Chowder

ENTREES (choice of):
Pan Seared Grouper
10oz. Sirloin
Shrimp & Grits
Double Marinated Chicken Breasts

DESSERTS (Family-style)
Bread Pudding
Carrot Cake

THE SUNSET WALK

APPETIZERS

(served family style):
Fried Calamari
Cajun Abita Shrimp

SOUP / SALAD (choice of):
Wharf House Salad
Clam Chowder

ENTREES (choice of):
Double Marinated Chicken Breasts
Catch of the Season
NY Strip
Shrimp & Grits

DESSERTS (Family-style)
Bread Pudding
Carrot Cake



BUFFET OPTIONS

For parties of 30 or more. All parties are subject to 23% service charge and 7.5% state sales tax.

THE FISHERMAN

APPETIZERS (Choose one)

Spinach Dip
Bipolar Sliders
Fried Calamari
Tomato Bruschetta

SALAD (Choose one)

Wharf House Salad
Caesar

ENTREES (Choose two)

Seared Salmon
Pork Tenderloin
Shrimp & Mushroom Pasta
(vegetarian option available)
Double Marinated Chicken Breasts

SIDES (Choose two)

Sauteed Vegetable Medley
Corn on the Cob
Sauteed Mushrooms
Rife Pilaf
Crispy Red Potatoes
Mac & Cheese

DESSERTS (Choose one)

Bread Pudding Bites
Key Lime Pie Bites

THE PIER

APPETIZERS (Choose two)

Shrimp Cocktail
Catfish Bites
Beef Sliders
Spinach Dip
Tomato Bruschetta
Buffalo Shrimp

SALAD (Choose one)

Wharf House Salad
Caesar

ENTREES (Choose two)

Pan Seared Grouper
10oz. Sirloin
Shrimp & Mushroom Pasta
(vegetarian option available)
Double Marinated Chicken Breasts
Shrimp & Grits

SIDES (Choose two)

Sauteed Vegetable Medley
Garlic Green Beans
Sauteed Mushrooms
Rife Pilaf
Crispy Red Potatoes
Mac & Cheese

DESSERTS

Bread Pudding
Brownies



RECEPTION OPTIONS

For parties of 30 or more. All parties are subject to 23% service charge and 7.5% state sales tax.

Spinach Dip • corn tortilla chips, sour cream, salsa

Tomato Basil Bruschetta • diced tomatoes, fresh basil, shallot, on garlic parmesan crostini

Crab Cakes • traditional panko crust with white remoulade, lemon

***Shrimp & Grits Cups** • shrimp, andouille sausage, garlic, tomatoes, Cajun broth, and shiitake mushrooms over white cheddar cheese grits

Cajun Abita Shrimp • Our signature favorite. Nawlins style shrimp with house-made Abita beer bread

Mini Shrimp Po Boy • served on a toasted po boy | roll dressed with mayo, comeback sauce, lettuce, tomato, and pickles served with lemon

Mini Grouper Po Boy • lettuce, tomato, mayo, comeback sauce

Beef Slider • garlic pepper sauce, blue cheese crumbles, cilantro lime slaw, grilled pineapple

Salmon BLT Sliders • avocado, tomato jam, bacon, arugula, lemon garlic herb aioli

ACTION STATIONS

For parties of 30 or more. All parties are subject to 23% service charge and 7.5% state sales tax.

RAW BAR (*mignonette, cocktail sauce, horseradish, lemon*)

Fresh Ahi Tuna Stack • marinated tuna, avocado, lime juice, red onions, cilantro, and topped with avocado foam. Served with Pita chips

Cocktail Snow Crab Claws

Shrimp Cocktail

Raw Oysters

SHRIMP & CRAWFISH BOIL

andouille sausage, corn on the cob, red potatoes, in a Cajun boil served with garlic toast

TACOS/LETTUCE WRAPS

served with chipotle slaw, cotija, sour cream, cilantro with flour tortillas or bibb lettuce

Shrimp Tacos • blackened or fried, Sriracha aioli, cilantro slaw

Fish Tacos • tempura battered, Sriracha aioli, mango avocado salsa, cilantro slaw

Ahi Tuna Tacos • avocado, cilantro, mango, sweet soy glaze, won ton shell

Blackened Chicken Tacos • cilantro slaw, red onion, Sriracha aioli

PASTA STATIONS

Make it a Chef Attended Action Station

Shrimp & Mushroom Pasta • sautéed shrimp in butter, garlic, white wine, button mushrooms, tossed with cavatappi pasta, parmesan cheese and garlic toast

***Shrimp & Grits** • shrimp, andouille sausage, garlic, tomatoes, Cajun broth, and shiitake mushrooms set on a bed of white cheddar cheese grits and topped with green onions

Jambalaya Pasta • cavatappi pasta, chicken, andouille sausage and shrimp tossed in Cajun spices

Vegetarian Pasta • cavatappi pasta, mushrooms, spinach, roasted red bell peppers, zucchini, squash, garlic tossed in olive oil and white wine

BUFFET OPTIONS

For parties of 30 or more. All parties are subject to 23% service charge and 7.5% state sales tax.

FROM THE SEA blackened or grilled

Make it a Chef Attended Action Station

Whole Stuffed Salmon • stuffed with fresh spinach with puffed pastry

Grouper • served over rice pilaf with lemon garlic butter sauce

Mahi Mahi • served over rice pilaf with lemon garlic butter sauce

Shrimp Skewers • served over rice pilaf

FROM THE LAND

Make it a Chef Attended Action Station

Prime Rib • Au jus, horseradish sauce, dinner rolls

Garlic Pepper Pork Loin • Mustard sauce, dinner rolls

Roasted Top Round Beef • Au jus, horseradish sauce, dinner rolls

Add-Ons Per Person: Blue Cheese crumble topping | garlic pepper sauce | caramelized onions | sautéed mushrooms

Double Marinated Chicken Breasts • pan gravy

BAR PACKAGE

Priced per person • Minimum of 30 guests required for bar packages, not applicable to drink tickets

2 HOUR

3 HOUR

4 HOUR

TICKETS

Call *(Includes house wine, domestic & imported beers)*

Premium

Super Premium *(Includes house wine and craft beers)*

*Pricing and
Selection is
subject to
change*

SALES@WHARFATSUNSETWALK.COM / 407-954-7291

We're located at 3274 Margaritaville Blvd at Sunset Walk next to the Margaritaville Resort.
Great Seafood! Oyster Bar! Live Music! Family Friendly! Right outside of Disney on Hwy 192.