



Thank you for considering The Boardwalk Restaurant at The Waterfront Beach Resort, a Hilton Hotel for your special event. The Boardwalk's stunning location in our Twin Dolphin Tower offers indoor or outdoor seating, with partial ocean views for a beautiful back drop for any occasion.

Executive Chef, Lewis Butler thoughtfully prepares and serves each dish with fresh local fruits, vegetables, meats, and seafood based on seasonality. To ensure you and your guests have the best experience possible, all seasonal items are based on availability. We ask that unless there is a dietary restriction, no modifications be made to the menu. A vegan, gluten-free option is available upon request.

In an effort to create memorable experiences for our guests, we have set the following guidelines, so we can offer the highest level of service for your event. All large events will utilize The Boardwalk's existing furniture layout on the outdoor terrace. Large events are limited to a maximum of 30 guests. We do not seat more than 10 guests at any one table. Should you require a larger event than 30 guests our Catering Sales Department will be happy to assist you with private event space in our event rooms or outside venues.

Large parties are subject to a space rental fee, 21% Service Charge and 7.75% California Sales Tax. We do not allow outside food and beverage in any areas of our restaurant or outdoor venues, including special occasion cakes or wines by the bottle.

Thank you,

Niña Summers
F&B Outlet Sales Coordinator



Large Party Menus

3-Course Pre-Fixe Menus

Starters

A. **Caesar Salad**, Focaccia Croutons, Sun Dried Tomatoes, Shaved Parmesan Cheese **or**

Crispy Brussels Sprouts, Thai Dressing, Crispy Garlic Chips

B. **Sunburst Salad**, Boston Lettuce, Strawberries, Cranberries, Toasted Almonds, Port Dressing, and Blue Cheese Crumbles **or**

Cornmeal Crusted Calamari, Chimichurri Aioli, Lemon

Mains

A. **Steak Frites**, Mache and Frisée Salad, French Fries Café De Paris Butter **or**

Roasted Salmon, Parsnip Puree, Vanilla Leek and Shallot, Port Wine Reduction

B. **Chicken Piccata**, Mushroom Parmesan Risotto, Baby Carrots, Lemon Sage Sauce **or**

Short Rib Rigatoni, Vodka Cream Sauce, Peppers and Onions, Garlic Bread

Dessert

Chocolate Grandma's Cake with Vanilla Sauce

Dutch Apple Pie, Vanilla Ice Cream

Menu A - \$68 per person ++

Menu B - \$79 per person ++

(22% gratuity & 7.75% sales tax will be added to all large parties)

menu includes the following: custom menu for each

guest unlimited coffee, tea and soft drinks