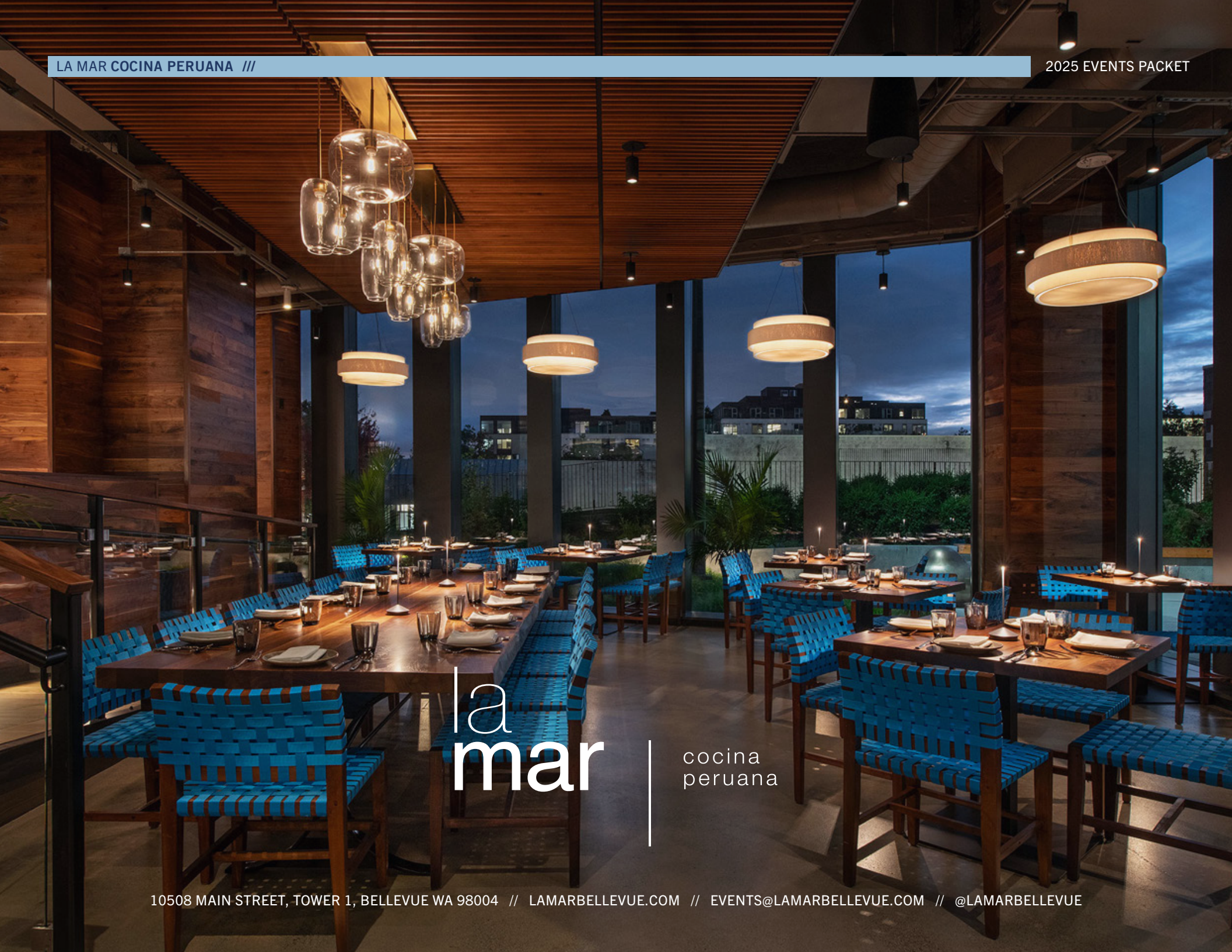




la
mar

cocina
peruana



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The Terrace

[// VIEW MORE INFORMATION](#)

Tucked into a quiet nook just off the bustling streets, the Terrace is our intimate outdoor space perfect for any occasion. This versatile area can be styled with long tables for a formal seated dinner, high-top tables for a standing cocktail reception, or a combination of both. Enjoy the beauty of the PNW outdoors, rain or shine! During the colder months, the Terrace is fully winterized offering a cozy, cheerful atmosphere.

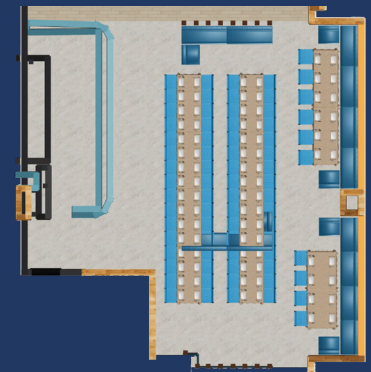


THE TERRACE // FLOOR PLAN RENDERING

The Lounge

[// VIEW MORE INFORMATION](#)

With its alluring Peruvian flair and sophisticated atmosphere, The Lounge is the perfect spot to enjoy a refreshing Pisco Sour. The space can be rented at full capacity, accommodating up to 80 standing guests, or for more intimate gatherings at half capacity. It's the ultimate destination for those looking to blend style, flavor, and fun!

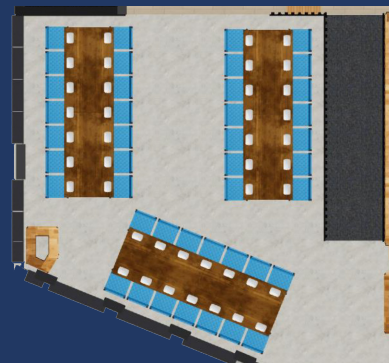


THE LOUNGE // FLOOR PLAN RENDERING

Lower Dining Room

[// VIEW MORE INFORMATION](#)

Our Lower Dining Room, the ideal setting for formal seated dinners and business meetings. This elegant space is designed to provide a refined atmosphere, perfect for creating a professional yet welcoming environment. With seating for up to 45 guests, it offers the perfect blend of intimacy and sophistication, ensuring a seamless experience for both personal and corporate gatherings. For larger events, it can seamlessly be combined with the PDR to accommodate 70 guests.



LOWER DINING ROOM // FLOOR PLAN RENDERING

Alcove

[// VIEW MORE INFORMATION](#)

Welcome to the Alcove, a cozy yet elegant space designed for more intimate gatherings. This area features up to three long tables—one with comfortable banquette seating and another that seats up to 12 guests. Perfect for smaller groups looking to enjoy a private dining experience, the Alcove combines a warm, inviting atmosphere separated from the Main Dining Room in a semiprivate space.

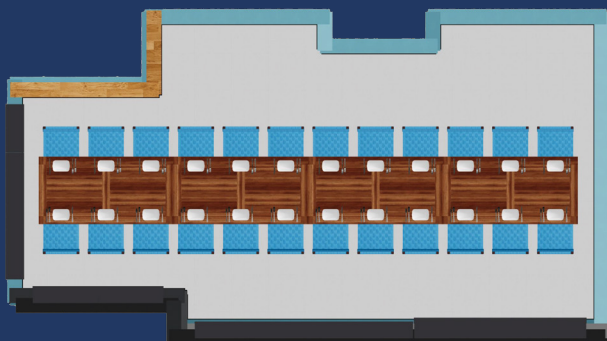


ALCOVE // FLOOR PLAN RENDERING

Private Dining Room

[// VIEW MORE INFORMATION](#)

The Private Dining Room (PDR), known as “El Cuarto de los Peces,” where the ambiance is elevated by the stunning artwork of Peruvian artist Goiochea David, featuring his captivating hanging fish installations. This unique space seats up to 25 guests, offering a blend of art, culture, and intimacy that sets the perfect tone for any special gathering.

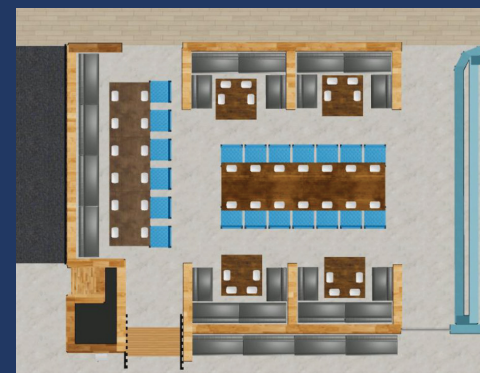


PRIVATE DINING ROOM // FLOOR PLAN RENDERING

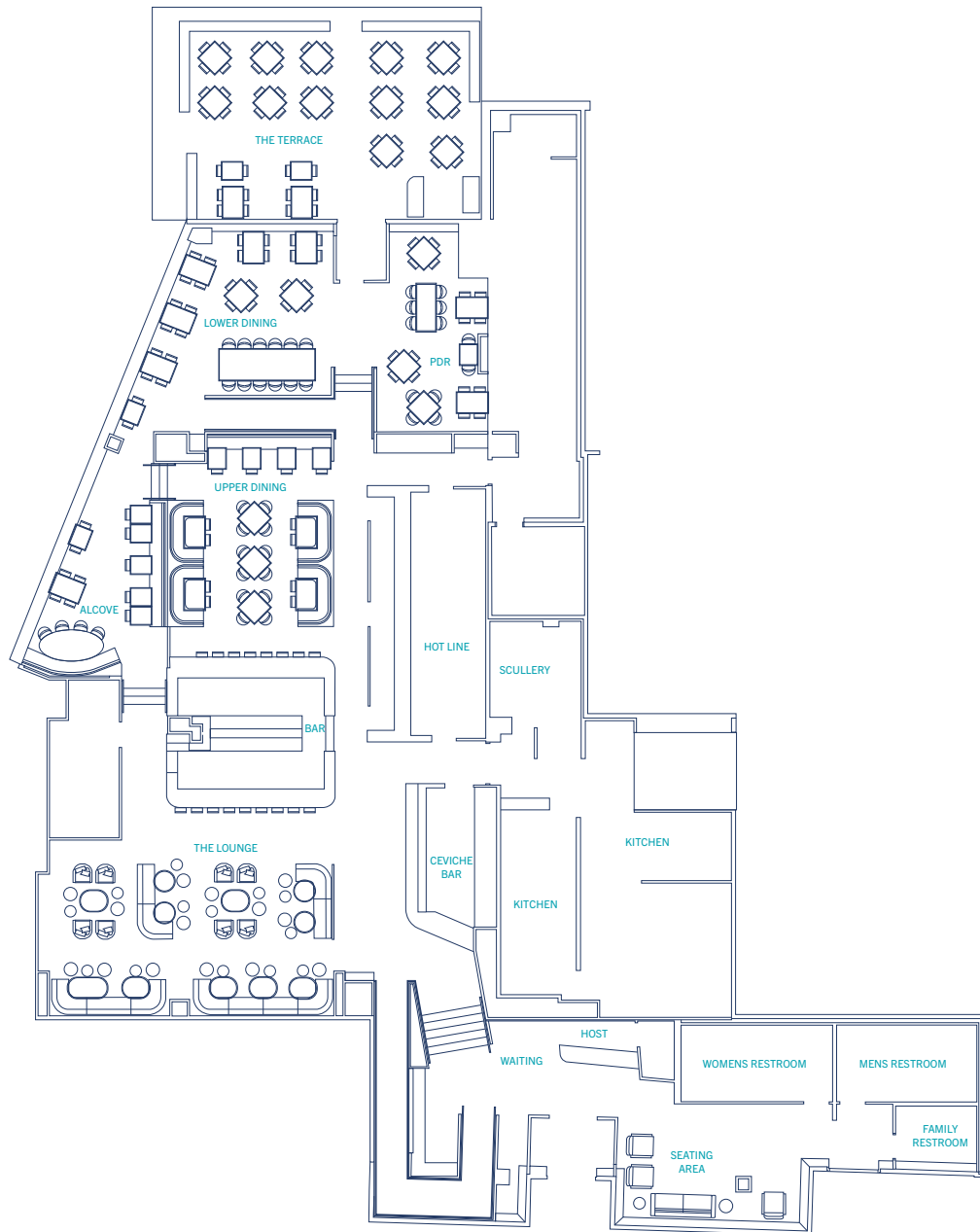
Upper Dining Room

[// VIEW MORE INFORMATION](#)

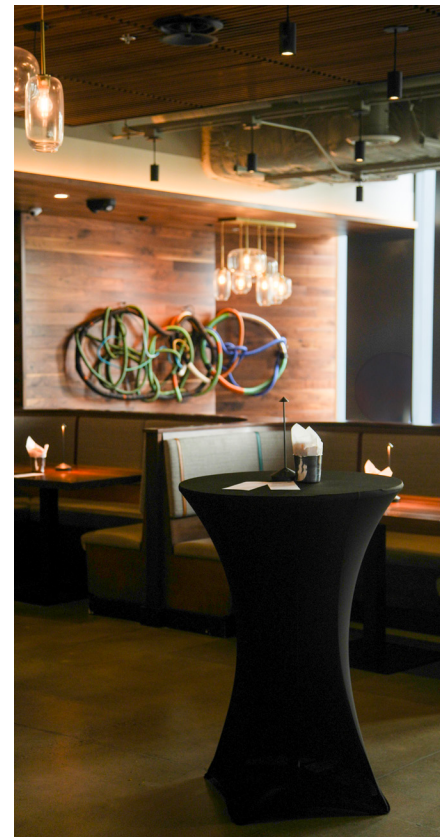
Our Upper Dining Room offers a versatile setting designed for productive gatherings and engaging conversations. It features four oversized booths or banquette-style seating areas, ideal for round-table discussions or facilitator-led meetings. The space also includes a central long table and provides direct access to half of the bar, ensuring a seamless blend of comfort and convenience for your guests. Perfect for both formal and informal gatherings, this area creates an inviting atmosphere for any event.



UPPER DINING ROOM // FLOOR PLAN RENDERING



// VIEW MORE INFORMATION



Passed Hors D'oeuvres

Menu 1 ///

combination of five
\$55 per guest

Menu 2 ///

combination of seven
\$70 per guest

Menu 3 ///

combination of nine
\$80 per guest

Menu 4 ///

combination of eleven
\$90 per guest

SERVICE FEES //

Menu prices are not inclusive
of 22% banquet fee, 2% Employee
Well-Being Surcharge or sales tax.

Cebiche

SEASONAL FISH IN CITRUS MARINADE

Cebiche Clásico

catch of the day, classic leche de tigre (F)

Cebiche Nikkei

ahi tuna, tamarind leche de tigre (F)

Cebiche Vegetariano

seasonal vegetables in sunchoke leche de tigre (V)

Cebiche Chifa

salmon, sesame leche de tigre, chili crunch
(F)(SME)(G)

La Mar Classics

Fried Eggplant

crispy chinese eggplants, mango chutney (VG)

Chicken and Shrimp Tempura

chicken, shrimp, squid ink tempura, chili crunch,
pickled chalaca, black bean mayo (SF)(E)(D)(G)(F)

Tuna Wantacos

tuna tartare, wonton shell, ají amarillo criolla
sauce (G)(F)(E)(SME)

Crab Wantacos

crab, wonton shell, palta mousse (G)(E)(SF)

Papitas Peruanas

crispy peruvian yellow potatoes, queso fresco,
huacatay, rocoto (E, D)

Yucitas

yuca fries with ají amarillo (E)

Octopus Anticuchero

spanish octopus, chimichurri, peruvian potatoes,
capers, green pea foam (F)(D)(E)(G)

Lomito Sandwich

beef tenderloin, onions, tomato, saltado sauce
(G)(SF)(S)

Pan con Pescado

halibut, criolla, leche de tigre aioli (G)(E)

Causa

WHIPPED POTATO OVER SEASONAL INGREDIENTS

Causa Cangrejo

dungeness crab, purple potato, ají amarillo cream
(SF)(E)

Causa Nikkei

ahi tuna, purple potato, and rocoto cream (F)(E)

Causa Limeña

chicken salad, purple potato, tomato (E)

Causa Vegetariana

seasonal vegetables, purple potato,
avocado cream (V)

Tiradito

SEASONAL SASHIMI IN PERUVIAN SAUCES

Criollo

hamachi, ají amarillo sauce, chalaca, choclo,
sweet potato chips (F)

Laqueado

seared ahi tuna, passion fruit sauce, pickled
veggies, nikkei aioli (F)(SME)(E)

Curado

salmon belly, torched palta, cilantro-jalapeno
sauce, chalaca (F)

Sunchoke

sunchokes, portobello mushroom, palta, roasted
piquillo pepper leche de tigre, tapioca

Anticucho

GRILLED SKEWERS

Anticucho de Pollo

grilled chicken thigh (D)(E)

Anticucho de Pescado

grilled catch of the day (F)(G)(D)(S)(E)

Anticucho de Camarón

grilled shrimp (SF)

Anticucho Veggie

portobello mushroom, bell peppers,
anticuchera sauce

Dessert

Alfajores

peruvian style shortbread cookies filled with
homemade manjar blanco (G)(D)

Tres Leches

brown-butter sponge cake, italian meringue,
manjar blanco ice cream, candied coconut
(G)(D)(E)

Chocolate Cake

moist chocolate cake layered with manjar blanco
mousse, chocolate mousse, chocolate fudge
(G)(D)(E)

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

Food Stations

La Mar Food Stations are continuously replenished for one hour of the event. Following this period, guests are welcome to help themselves to the available food items at their convenience throughout the remainder of the event.

All food stations will be marked with signage, listing ingredients and associated allergens.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.

Cebiche

SEASONAL FISH IN CITRUS MARINADE

\$40 Per Guest/Hour // Choose Two

Clasico (F)(G)

local halibut, classic leche de tigre, choclo, cancha

Limeno (F)(S)(G)

mix seafood, rocoto leche de tigre

Nikkei (F)(S)(SME)

ahi tuna, japanese cucumber, nikkei leche de tigre

Chifa (F)(SME)(G)

atlantic salmon, sesame leche de tigre, pickled veggies, crispy wonton

Veggie (V)

roasted seasonal roots, palta, sunchoke leche de tigre

Causa

WHIPPED POTATOES TOPPED WITH VARIOUS PROTEINS

\$40 Per Guest/Hour // Choose Two

Limeno (E)

chicken salad, washington potato, aji amarillo aioli

Cangrejo (E)(SF)(F)

dungeness crab salad, salmon roe, red beet potato, aji amarillo aioli

Nikkei (E)(F)

yellowfin tuna tartare, rocoto aioli, quinoa furikake, japanese cucumber

Veggie (E)

root vegetables, aji amarillo sauce, red beet potato

Tiradito

SEASONAL SASHIMI IN PERUVIAN SAUCES

\$40 Per Guest/Hour // Choose Two

Criollo (F)

hamachi, aji amarillo sauce, chalaca, choclo, sweet potato chips

Curado (F)

salmon belly, chard palta, cilantro jalapeño leche de tigre, chalaca

Veggie (V)

artichoke, mushroom, palta, piquillo leche de tigre

Hot Appetizer Station

\$40 Per Guest/Hour // Choose Two

Yuquitas Criolla

huancaína sauce, queso fresco

Papitas La Mar

peruvian crispy potato, rocoto aioli, huacatay, queso fresco

Roquitas Nikkei

chicken and shrimp squid ink tempura, japanese mayo, panca honey sauce

Lomito Sandwich (G)(SF)(S)

beef tenderloin, onions, tomato, saltado sauce

Pan con Pescado (G)(E)

halibut, criolla, leche de tigre aioli

Anticucho Station

\$55 Per Guest/Hour // Choose Two

Anticucho de Pollo

grilled chicken, anticuchera, polleria sauce

Anticucho de Corazón

grilled veal heart, anticuchera, huacatay sauce

Anticucho Camaron

grilled shrimp, anticuchera, aji amarillo aioli

Anticucho Veggie

grilled portabella, anticuchera, aji amarillo sauce

Anticucho Tenderloin // +\$8

grilled tenderloin, anticuchera, huacatay, rocoto carretilera

Los Platos Station

\$85 Per Guest/Hour // Choose Two

*AVAILABLE AS A LIVE STATION AT AN EXTRA COST

Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeno, oyster sauce, soy sauce

Veggie Saltado

mix mushroom, tomatoes, red onions, cilantro, soy vinegar

Arroz con Mariscos

shrimp, chams, calamari, octopus, wok fried rice, aji panca, aji amarillo aioli, mix veggies

Arroz con Pato

rice cooked in the wok with cilantro, dark beer, aji amarillo, green peas, kabocha squash, crispy duck leg

Halibut Solterito

grilled alaskan halibut, quinoa, cherry tomatoes, palta, lima beans, choclo, aji amarillo vinaigrette

Quinoa Chaufa

wok quinoa fried rice, broccoli, peppers, mushroom & egg omelette

Chaufa Aeropuerto

duck confit fried wok rice, scallops & shrimp omelette, nikkei sauce

Live Carving Station

Price Per Person // 20 person minimum

Prime Rib \$80/pp

Baked Fish \$70/pp

Roasted Pork Belly \$65/pp

Vegetarian Option Available Upon Request

INCLUDES HOUSE SIDE DISHES AND HOMEMADE SAUCES
REQUIRES MINIMUM 72 HOUR NOTICE

Premium Seafood Platter

Price Per 4 Guests

A selection of the freshest seafood available in the Pacific Northwest – varies by season

CAN BE ACCOMMODATED AS A STATIONED ITEM OR FOR SEATED DINNERS

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

Menu

Tradicional

Individually Plated Entrees

Our full-service kitchen accommodates all allergies & dietary restrictions individually. Please inform your banquet manager beforehand.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.

MENU // \$95 PER GUEST

Appetizer served family style

Cebiche Clasico

catch of the day, classic leche de tigre, red onion, habanero, cancha, sweet potatoes (F)(G)

Quinoa Caprese

organic peruvian red quinoa, burrata, heirloom tomatoes
ají amarillo and basil dressing, quinoa pop (D)(V)

Anticuchos de Pollo

grilled chicken thigh skewer served with crispy potatoes,
choclo, and anticuchera sauce (D)(E)(G)

Main guests to choose:

Peruvian Duck Rice

rice cooked in the wok with cilantro, black beer, ají amarillo,
green peas, kabocha squash, tender crispy duck leg (G)(E)(A)

Arroz Con Mariscos

catch of the day, shrimp, calamari in wok -stir fried rice,
aji panca, vegetables, green peas, leche de tigre
(SF)(G)(E)(D)(A)(F)

Beef Tenderloin Stir Fry

traditional peruvian style beef tenderloin, tomatoes,
cilantro, garlic, soy and oyster sauce (G)(SF)(S)(D)

Veggie Stir Fry

stir-fried portobello mushroom, tomatoes, onion, cilantro
in soy-vinegar sauce, served on fried peruvian yellow
potatoes (V)

Dessert served individually

Chocolate Cake

peruvian chocolate cake soaked with rum syrup, filled with
dulce de leche and home-made vanilla ice cream (G)(D)(E)

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

Menu Icónico

Seated in a family style format

Individually plated coursing
available +\$30 p/p

Our full-service kitchen
accommodates all allergies &
dietary restrictions individually.
Please inform your banquet
manager beforehand.

SERVICE FEES //

Menu prices are not inclusive
of 22% banquet fee, 2% Employee
Well-Being Surcharge or sales tax.

MENU // \$125 PER GUEST

Starter

served family style

Peruvian Tasting Board

cebiche limeño (F)(SF)(G), seasonal sashimi cut (F),
causa nikkei (E)(F)

Roquitas Nikkei

chicken, shrimp, squid ink tempura, honey panca tonkatsu,
bonito flakes, quinoa furikake (SF)(G)(D)(E)(F)

Quinoa Caprese Salad

organic peruvian red quinoa, burrata, heirloom tomatoes,
ají amarillo and basil dressing, quinoa pop (D)(V)

Main Course

served family style

Peruvian Duck Rice

rice cooked in the wok with cilantro, black beer, ají amarillo,
green peas, kabocha squash, tender crispy duck leg (G)(E)(A)

Halibut Solterito

grilled alaskan halibut, quinoa, cherry tomatoes, palta,
crispy lima beans, choclo, aji amarillo vinaigrette (D)(F)(E)

Beef Tenderloin Stirfry

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro,
jalapeño, oyster sauce, soy sauce, potatoes, rice (G)(SF)(S)(D)

Dessert

served family style

Chocolate Cake

peruvian chocolate cake soaked with rum syrup, filled with dulce
de leche and home-made vanilla ice cream (G)(D)(E)

Tres Leches de Coco Cake

brown-butter sponge cake, italian meringue, dulce de leche ice
cream, candied coconut (G)(D)(E)

VEGETARIAN MENU // \$125 PER GUEST

Starter

served individually

Veggie Platter

cebiche veggie, tiradito veggie, causa veggie (V)

Quinoa Caprese Salad

organic peruvian red quinoa, burrata, heirloom tomatoes, ají
amarillo and basil dressing, with quinoa pop (V)(D)

Main Course

served individually

Veggie Stir Fry

stir-fried portobello mushroom, tomatoes, onion, cilantro in
soy-vinegar sauce, fried peruvian yellow potatoes (V)(VG)

Dessert

Chocolate Cake

peruvian chocolate cake soaked with rum syrup, filled with
dulce de leche and home-made vanilla ice cream (G)(D)(E)

Tres Leches de Coco Cake

brown-butter sponge cake, italian meringue, dulce de leche
ice cream, candied coconut (G)(D)(E)

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

Menu Exclusivo

Seated in a family style format

Our full-service kitchen accommodates all allergies & dietary restrictions individually. Please inform your banquet manager beforehand.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.

MENU // \$165 PER GUEST

Starter

served family style

Peruvian Tasting Board

cebiche chifa (F)(SME)(G), seasonal sashimi cut (F), crab causa (SF)(E)

Roquitas Nikkei

chicken, shrimp, squid ink tempura, honey panca tonkatsu, bonito flakes, quinoa furikake (SF)(G)(D)(E)(F)

Grilled Octopus

grilled octopus in anticuchera sauce, crispy potatoes, choclo, roasted peppers (F)(G)(E)(D)

Mains

served family style

Arroz Con Mariscos

shrimp, clams, calamari, octopus, wok-fried rice, aji panca, aji amarillo aioli, mixed veggies (G)(SF)(F)(D)(A)(E)

Colitas

alaskan halibut tail, 3 lbs, chef's seasonal preparation

American Wagyu Anticuchero

ny strip, tomato confit, chimichurri, charred sweet peppers

Planchaza Veggie

broccolini, portobello mushroom, red pepper, confit tomatoes, crispy potatoes, peruvian corn, anticuchera, huacatay (E)

Desserts

Tres Leches Cake

brown-butter sponge cake, italian meringue, dulce de leche ice cream, candied coconut (G)(D)(E)

Cacao y Lucuma

chocolate mousse, lucuma ice cream, caramelized grains (D)(E)

VEGETARIAN MENU // \$165 PER GUEST

Starter

served individually

Veggie Platter

cebiche veggie, causa vegetariana, tiradito veggie (V)

Berenjena Criolla

fried eggplant, chickpeas, mango aji amarillo (V)

Quinoa Caprese Salad

organic peruvian red quinoa, burrata, heirloom tomatoes, ají amarillo and basil dressing, quinoa pop (D)

Main Course

served individually

Veggie Stir Fry

wok fried portobello mushroom, tomatoes, onion, cilantro in soy-vinegar sauce, served on fried peruvian yellow potatoes (V)

Dessert

Tres Leches Cake

brown-butter sponge cake, italian meringue, manjar blanco ice cream candied coconut (G)(D)(E)

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

MENU EXCLUSIVO //

Individually Plated

Our full-service kitchen accommodates all allergies & dietary restrictions individually. Please inform your banquet manager beforehand.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.

MENU // \$165 PER GUEST

Starter

served family style

Peruvian Tasting Board

cebiche chifa (F)(SME)(G), seasonal sashimi cut (F), crab causa (SF)(E)

Roquitas Nikkei

chicken, shrimp, squid ink tempura, honey panca tonkatsu, bonito flakes, quinoa furikake (SF)(G)(D)(E)(F)

Grilled Octopus

grilled octopus in anticuchera sauce, crispy potatoes, choclo, roasted peppers (F)(G)(E)(D)

Mains

guests to choose

Arroz Con Mariscos

shrimp, clams, calamari, octopus, wok-fried rice, aji panca, aji amarillo aioli, mixed veggies (G)(SF)(F)(D)(A)(E)

Halibut Solterito

grilled alaskan halibut, quinoa, cherry tomatoes, palta, crispy lima beans, choclo, aji amarillo vinaigrette (D)(F)(E)

Lomo Saltado

wok stir-fried wagyu beef tenderloin, tomatoes, red onions, cilantro, jalapeno, oyster sauce, soy sauce, potatoes, rice (G)(SF)(S)(D)(A)

Achupado

bucatini pasta, catch of the day, scallop, octopus, shrimp in creamy chupe sauce, huacatay (F)(SF)(G)(E)(D)

Dessert

served individually

Cacao y Lucuma

chocolate mousse, lucuma ice cream, caramelized grains (D)(E)

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

Buffet Selections

Set as stations

Our full-service kitchen accommodates all allergies & dietary restrictions individually. Please inform our banquet manager beforehand.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.

BUFFET MENU 1 // \$99 PER GUEST

Quinoa Caprese

organic peruvian red quinoa, queso fresco heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (D)(V)

Cebiche Clasico

local halibut, classic leche de tigre, choclo, cancha (F)(G)

Pollo a la Brasa

roasted organic chicken marinated with peruvian spices served over mix veggies, polleria sauce

Salmon Nikkei

grilled salmon, seasonal vegetables, mushrooms, chupe-coconut milk sauce (F)(SF)(S)(SME)(D)

Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce (G)(SF)(D)

Sides

yuca fries, crispy potatoes

BUFFET MENU 2 // \$125 PER GUEST

Quinoa Caprese

organic peruvian red quinoa, bocconcini, heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (D)(V)

Cebiche Clasico

local halibut, classic leche de tigre, choclo, cancha (F)(G)

Arroz Con Pato

rice cooked in the wok with cilantro, dark beer, aji amarillo, green peas, kabocha squash, crispy duck leg (G)(E)(A)

Arroz con Mariscos

Catch of the day, shrimp, calamari in wok-fried rice, aji panca, vegetables, green peas, leche de tigre (SF)(G)(E)(D)

Pescado Enchichado

grilled local cod fish, sticky black rice, sudado sauce, creamy leche de tigre clasica (G)(F)(SF)

Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce (G)(SF)(D)

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN | (A) ALCOHOL

We're happy to accommodate edits and changes to suit your group's unique needs – work with your event coordinator to customize your buffet selections!



Immersive Classes + Demos

IMMERSIVE CLASSES:

Cebiche Making Class // \$69pp

Includes Cebiche Clasico  + Veggie 

12pm–4pm Chef Fee \$550

4pm–9pm Chef Fee is \$850

Pisco Sour Class // \$39pp

12pm–4pm Mixologist Fee \$550

4pm–9pm Mixologist Fee \$650

DEMOS

Pisco Sour Demo // \$950

10 minutes

Cebiche Clasico Demo // \$1400

15 minutes

Depending on the size of your event, classes may require a certain headcount minimum.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.



Bar Options

RECOMMENDED

Option One:

Based Upon Consumption

Most groups go with a bar tab, where everything “consumed” is added to the final bill.

Bar caps based upon consumption should be discussed with the Banquet Manager prior to the event. With a Bar Based Upon Consumption, you can work with your Banquet Manager on preselected wines or a featured cocktail!

Option Two:

Cash Bar

Guests are responsible for their own beverages for the entire event.

Cash bars are only supported for standing cocktail receptions and not for seated dinners.

SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee, 2% Employee Well-Being Surcharge or sales tax.

Bar Packages

Prices below are for Two Hours
(Additional hour \$20 per guest)

Beer & Wine Package

\$40 Per Guest/Hour // Two Hours Included

Avissi Prosecco
House Beers
Antigal “Uno” Malbec, Argentina
Idilico Albarino, WA

Spiritfree Package

\$12 Per Guest/Hour // Two Hours Included

Chicha Morada
peruvian purple corn, pineapple, spices, lime
Sammamish Spritz
pomegranate, ginger, soda, lime
Rio Yavari
cucumber juice, apple, pineapple, chamomile, lime, mint
Soft Drinks // lemonade, iced tea, sodas
Coffee & Espresso
Please note: spiritfree cocktails are subject to seasonal availability

San Isidro Package

named for the business district of Lima, offering a balance of flavor & value

\$45 Per Guest/Hour // Two Hours Included

Campo Viejo Blanco Tequila
Wheatley Vodka
Planteray 3 Stars Rum
Tanqueray Gin
Evan Williams Black Label Bourbon
Bushmill’s Irish Whisky
400 Conejos Mezcal
Avissi Prosecco
House Beers
White Wine: Idilico Albarino, WA
Red Wine: Antigal “Uno” Malbec, Argentina

Miraflores Package

named for the arts district of Lima, a celebration of craft & local

\$55 Per Guest/Hour // Two Hours Included

Capitol Vodka, WA
Big Gin, WA
Browne Family Bourbon, WA
Glenfarclas 12 Year Single Malt Whisky, Scotland
Ron Cartavio 12 Year Rum, Peru
Siembra Azul Blanco Tequila, Jalisco
Del Maguey Minero Mezcal, Oaxaca
Selection of Craft Beers
White Wine: Torii Mor Pinot Blanc, OR
Red Wine: Rocks of Bawn “Shafts & Furrow” Red Blend, WA

Cordillera Package

named for the regal Andes mountains, offering a taste of luxury

\$65 Per Guest/Hour // Two Hours Included

Grey Goose Vodka
Maker’s Mark Bourbon
Johnnie Walker Black Label Whisky
Monkey 47 Gin
Zacapa 23 Rum
Vago Elote Mezcal
House Beers
White Wine: Hightower Cabernet Sauvignon, WA
Red Wine: Errazuriz “Max” Chardonnay, Chile

Un Abrazo

A welcome beverage served to guests upon arrival, symbolizing the Peruvian tradition of hospitality

Cocktail Welcome // \$16 Per Guest

Select one La Mar House Cocktail to be offered upon arrival

Prosecco Welcome // \$15 Per Guest

A glass of Avissi Prosecco offered to your guests upon arrival

Champagne Welcome // \$30 Per Guest

A glass of Duval-Leroy Brut Reserve Champagne offered to your guests upon arrival





Details

Inspired by the cebicherias of Peru, **La Mar** is an ode to authentic Peruvian cuisine, culture, nature, and the sea. Looking out onto the water, guests will be transported to the streets of Lima as they enjoy South American classics.



Cuisine

La Mar brings a true taste of Peru to the Pacific Northwest with Chef Kaoru Chang's reinvented menu. It showcases unique Peruvian cebiches, tiraditos, and nigiris along with the authentic and diverse flavors of Peruvian gastronomy.



Corkage Policy

La Mar allows two bottles of wine for all events with the first bottle \$40 and second bottle at \$50.



Parking

Parking is available at the garage below Tower 1. There is also ample street parking available along Main Street.



Preferred Vendors

Hosting an event? Browse our list of preferred vendors.

[VIEW PREFERRED VENDORS //](#)



Take Home Gifts

You can count on adding anything from a special Peruvian treat to Gaston Acurio's famous cookbook to spruce up any event.



History & Location

La Mar Cocina Peruana Bellevue is nestled in the heart of Bellevue's growing downtown district. Our venue is located at Tower 1 of the Amazon Building at 10508 Main Street surrounded by the city's dynamic energy. Opened in 2024, La Mar brings dishes inspired by world renowned Chef Gaston Acurio. Currently, there are nine La Mar locations worldwide in cities such as Lima, Doha, Madrid and Miami.



Catering

La Mar offers off-site catering, available for pick up and delivery.

[VIEW CATERING MENU //](#)

Fine Print

Food & Beverage Minimum

Food and beverage minimums are set at the discretion of La Mar's Banquet Sales team. We set those minimums based on the circumstances of the event including the time and specific day of the week.

Contracts & Cancellation Policy

La Mar will provide a contract reflecting the details of the event. The contract must be signed and returned along with a valid credit card number for a 50% deposit to officially secure the space. Cancellations must be informed in writing to your Event Coordinator. La Mar's cancellation is based off a tier, depending at the time of cancellation. Please refer to the agreement for our full cancellation policy.

Headcount

A confirmed guest count is typically due one week prior to your event date. Past that date, we can no longer decrease, however, we can always increase based on availability.

Tax, Banquet Fee & Administration

All contracted out events at La Mar are subject to a 22% gratuity fee and 10.5% sales tax. Additional gratuity can be added to the final bill at the end of your event at your behest.

Final Payment

La Mar requires full payment of your final bill after your event. We accept all major credit cards, ACH, and wire transfers.

We hosted an event at La Mar for 10 people and were very impressed by the food and quality of service.

The attention to detail was amazing and the communication before the event was extremely professional and helpful. Would definitely recommend for a classy group event!

// SARAH, AMAZON

First of all - you and your restaurant and your staff got absolutely RAVE reviews from my officer team. They absolutely loved the food, the ambiance, the whole shebang. They had a ball!

Secondly – thank you SO much for accommodating our early start, preparing such a great menu, and making this so easy on me. You're the best!!

// D-D, PSE

Outstanding Experience at La Mar Bellevue!

We recently hosted a work dinner for about 16 people, and I can't say enough good things about the experience, especially thanks to our host, Nicole. From the start, Nicole was incredibly welcoming, responsive, and accommodating. She worked with us to tailor the menu to fit our budget, offered options for our vegetarian and vegan colleagues, and went the extra mile by creating a beautifully customized menu featuring our company logo. It was such a thoughtful and professional touch that really elevated the evening. The communication throughout the planning process was seamless, and Nicole's flexibility made everything feel easy. The service during the event was just as impressive as the planning, attentive, warm, and perfectly timed. Thanks to Nicole and the La Mar team, our dinner felt special, smooth, and truly enjoyable. I would recommend this restaurant to any coworker or team looking for a memorable group dining experience. We'll definitely be back!

// PAULA, SAP

Every six months we host an executive summit for worldwide corporate executives. The event includes an evening reception which was hosted at La Mar for the spring event.

One word describes our experience: WOW. By far this was our most successful and raved about evening reception.

Every single person LOVED the food, ambiance, and the service. It is so rare to find that trifecta of excellence. Jonathan and Nicole were GREAT and planned everything to the Nth degree. They transformed the space to meet our unique needs which spanned from executive level coat and bag check for 200+ to transforming their lounge for outside entertainment. They thought of all the details from lighting, music, and even custom branded menus. They had furniture moved to create perfect conversation areas, they arranged a Chef-led Cebiche demo and even helped arrange last minute request to have Chef Kaoru join our executive remarks.

Best of all they did it to meet our budget needs. The food was fantastic. EVERYTHING was so fresh, so flavorful, so delicious. How do you make something as common as Arroz con Pollo so memorable?? Still craving the lomo saltado, nigris, causas, empanadas, desserts and of course the cebiche! The Chef-led demo was SO fun. Your beverage selection was amazing – from spirit free to wine to best Pisco selection north of Peru! Everyone's needs were met.

Thank you to Jonathan, Nicole, Chef Kaoru, and all of the lovely staff for your hard work and excellent service. It took a village and you all hit it out of the park. We would highly recommend your venue for any private event and can't wait to come back for the delicious food and drink!

// TRACEY, MICROSOFT

Thank you so much Nicole! Everything was amazing, and I have gotten so many compliments on the event, I will certainly recommend you to the other teams here! Thank you for a great evening!

// JESSICA, TERRAPOWER

Thank you for making everything perfect! My guests were blown away by the entire dining experience. The food was amazing and the staff did a fantastic job serving without interrupting the meeting. My guests and I will be back to dine with you again.

// KIM, NORTHSTAR ONCOLOGY

It's been a fantastic experience working with your team. I was incredibly impressed with the flow of the event, professionalism and of course the food last night. It really set the bar for these gatherings (a hard bar to raise honestly).

// ADREINNE, MICROSOFT

Must recommend! We had a large party for dinner in the semi-private space. Everyone from Nicole, the Special Events Manager, to the servers and chefs were amazing. Friendly, attentive and focused on the customer. The food was incredible. Every dish was enjoyable and my team raved about the meal. Planning the event was made simple by Nicole's attention to detail and knowledge of the menu and ingredients. We can't wait to go back!

// JEFF, MICROSOFT

It's a wonderful experience we had during our recent team-building event at your restaurant. Our team truly enjoyed the delicious food and the warm hospitality provided by your staff. It made our event not only enjoyable but also memorable.

We appreciate the effort you put into accommodating our group and ensuring everything ran smoothly.

// ARYA, BYTEDANCE

la
mar

cocina
peruana

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