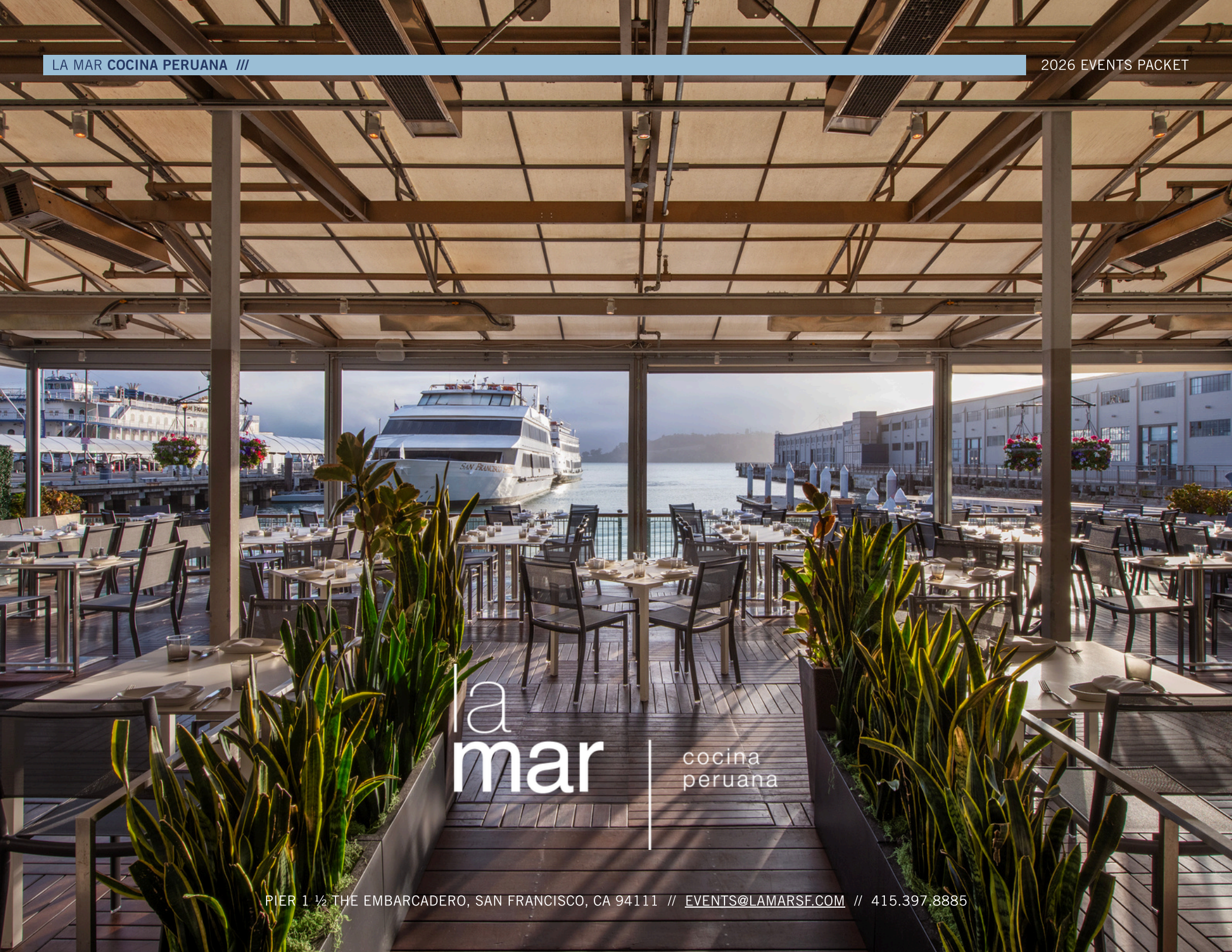


la mar | cocina peruana

PIER 1 ½ THE EMBARCADERO, SAN FRANCISCO, CA 94111 // EVENTS@LAMARSF.COM // 415.397.8885







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Meson del Chef

// CLICK HERE TO VIEW MORE INFORMATION

The Chef's Table is in the far corner of the restaurant with views both into the Chef's Kitchen and out onto the Waterfront Pation. It is an ideal setting for guests who desire more privacy as well.





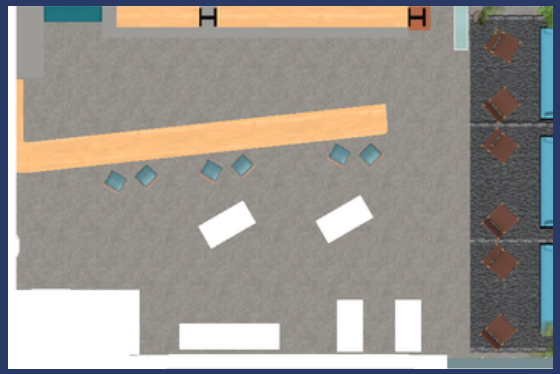
MESON DEL CHEF // FLOOR PLAN RENDERING

La Mar Bar

// CLICK HERE TO VIEW MORE INFORMATION

The La Mar Bar features refined elegance and beauty. Our spacious bar boasts a full-size oak bar with delicate fish scale design, and a unique centerpiece-a wicker imported Squid. The bar can be rented in half and full capacity featuring multiple lounge sets with views of the Embarcadero skyline.





LA MAR BAR // FLOOR PLAN RENDERING

Cebiche Lounge

// CLICK HERE TO VIEW MORE INFORMATION

Located on the Pier Breezeway, The Cebiche Lounge can be set with high-top tables or long tables for a formal seated dinner. This area features a full-service bar and is perfect for a casual cocktail hour or an exclusive seated dinner.





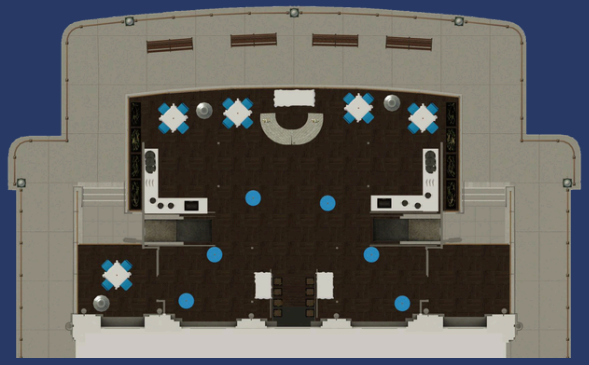
CEBICHE LOUNGE // FLOOR PLAN RENDERING

Waterfront Patio

// CLICK HERE TO VIEW MORE INFORMATION

The Waterfront Patio overlooks the Bay and Treasure Island with ample room for a cocktail reception followed by a seated dinner. It can be set with long tables, high-top tables, lounge furniture, and a full satellite bar to satisfy any event need. The patio can also be fully enclosed at the push of a button and the built-in ceiling heaters make it a comfortable atmosphere year-round.





WATERFRONT PATIO // FLOOR PLAN RENDERING

City Room

// CLICK HERE TO VIEW MORE INFORMATION

(Fully Private)

Once the old ticket office to the Piers, the historic City Room offers casual cocktail receptions to a formal seated dinner. With oversized windows overlooking SF's Financial District, the fully private space also has its own optional entryway, exit, powder room, and coat check. We offer your choice of long rectangles or round table seating arrangements, to best suit the needs of your event. Full A/V capabilities available upon request.





CITY ROOM // FLOOR PLAN RENDERING

Facility Buyout

// CLICK HERE TO VIEW MORE INFORMATION

(Half or Full)

HALF: Reserve the Main Dining Room + Waterfront Patio exclusively. These two spaces connect and flow into one another, creating a seamless event transition. Exclusive access can begin at the dining room onward with rope, stanchion, and a check-in table.

FULL: Clean minimalist décor preserves the beauty of this classic building with an added Peruvian flair. Enter the historic Pier 1 1/2 lobby to find multiple lounges, alcoves, and an expansive dining room with a waterfront patio that overlooks Treasure Island.

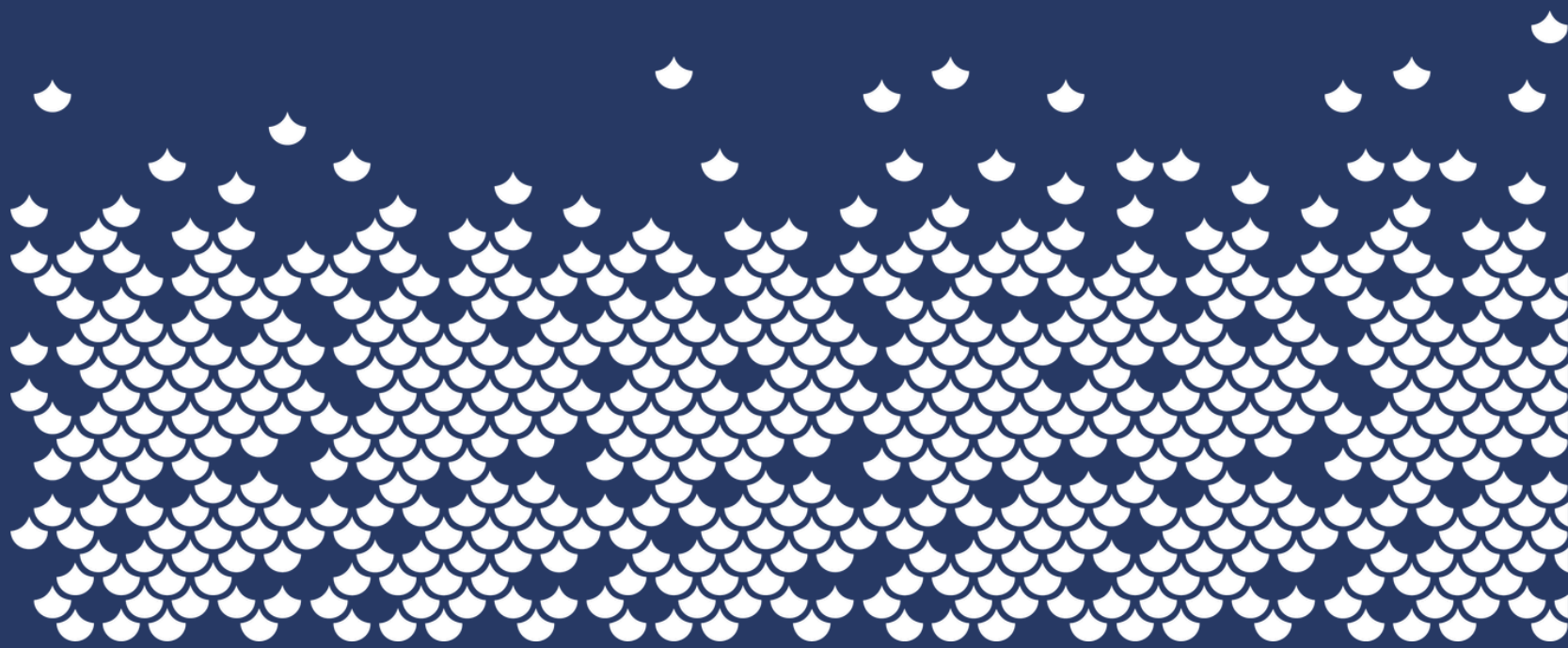




FACILITY BUYOUT // FLOOR PLAN RENDERING

la mar | cocina peruana

// CLICK HERE FOR A VIRTUAL TOUR



Passed Hors D'oeuvres

MENU 1 ///
combination of five
$69 per guest

MENU 2 ///
combination of seven
$85 per guest

MENU 3 ///
combination of nine
$95 per guest

MENU 4 ///
combination of eleven
$105 per guest

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

Cebiche

Cebiche Clásico
catch of the day in classic leche de tigre (F)

Cebiche Nikkei
ahi tuna in tamarind leche de tigre (F)

Cebiche Vegetariano
seasonal vegetables in sunchoke leche de tigre (V)

Nigiri

Nigiri Anticuchero
atlantic salmon, anticuchera sauce, and avocado cream (F)

Nigiri Cebichero
local halibut, rocoto aioli (F)

Nigiri Criollo
ahi tuna with rocoto cream (F)

Nigiri Vegano
seasonal grilled veggies (V)

Anticucho

Anticucho de Carne
grilled flat iron steak (D)(E)

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 Vegano
grilled seasonal veggies (V)

La Mar Classics

Empanada de Carne
sirloin, onion, raisin stew in aji panca and huacatay sauce (G)(E)

Empanada de Gallina
chicken, aji amarillo and polleria sauce (G)(D)(E)

Empanada de Kapchi
pisco-flambéed mushroom with rocoto cream and salsa (G)(D)(E)

Empanada de Choclo
peruvian sweet corn with polleria sauce and chalaca (G)(D)(E)

Tostones
green plantain toast with aji amarillo (V)

Yucca
fried yucca (V)

Causa

Causa California
dungeness crab, purple potato, and aji amarillo cream (SF)(E)

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

Causa Limeña
chicken salad, purple potato, and huacatay cream

Causa Vegetariana
seasonal vegetables, purple potato, and avocado cream (V)

Dessert

$15pp // Choose Two

Choco-Maracuya
no bake passion fruit cheesecake. 70% cacao mousse, berries compote, almond crumble, vanilla whipped cream, frozen raspberry (D)(G)(N)

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

Fortunato Mousse
peruvian 64% cacao mousse, caramelized quinoa, chocolate chips (D)(E)(TN)

Traditional Peruvian Alfajores
peruvian style shortbread cookies filled with manjar blanco (D)(G)

Pisco Chocolate Truffles
chocolate ganache, torontel pisco (D)

Seasonal Fruit Sorbet
home-made fruit sorbet (V)

Tapioca Tropical
toasted coconut tapioca pudding, fresh mango salsa, coconut chips, frozen raspberry (V)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN

Menu One

Seated in a family style format

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

MENU // $99 PER GUEST

Starter

Cebiche Clásico
catch of the day in classic leche de tigre, habanero pepper, cilantro choclo, and cancha (F)

Quinoa Caprese
organic peruvian red quinoa, burrata, heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (VG)(D)

Empanada de Gallina
chicken, aji amarillo, and polleria sauce (G)(D)(E)

Main

Arroz con Pollo a la Brasa
roasted organic chicken marinated with peruvian spices served over rice in cilantro & white wine

Salmón Nikkei
grilled salmon, seasonal vegetables, mushrooms, aji panca, coconut milk (F)(S)(SME)

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

Dessert

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

VEGETARIAN MENU // $99 PER GUEST

Starter

Yucca
fried yucca (V)

Cebiche Veggie
seasonal vegetables in cilantro-jalapeno leche de tigre (V)

Quinoa Caprese
organic peruvian red quinoa, burrata, heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (VG)(D)

Main

Veggie Saltado
stir-fried portobello mushroom, tomatoes, onion, cilantro in soy-vinegar sauce, served on fried peruvian yellow potatoes (G)(S)(VG)

Dessert

Tapioca Tropical
coconut tapioca pudding, mango chalaca (V)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN

Menu Two

Seated in a family style format

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

MENU // $135 PER GUEST

Starter

Bandeja de Cebicheria
cebiche clásico, causa california, nigiri criollo, and tiradito verde (F)(SF)(E)

First Course

Roquitas
rock shrimp in squid ink tempura, pickled vegetables, tartara chifa sauce (SF)(E)

Anticucho de Pollo
grilled chicken thigh (D)(E)

Main

Arroz con Pollo a la Brasa
roasted organic chicken marinated with peruvian spices served over rice in cilantro & white wine

Salmón Nikkei
grilled salmon, seasonal vegetables, mushrooms, aji panca, coconut milk (F)(S)(SME)

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

Dessert

Choco Maracuya
passion fruit mousse and chocolate mousse layered with berries compote and almond crumble (G)(D)(E)

VEGETARIAN MENU // $135 PER GUEST

Starter

Bandeja Del Jardin

Cebiche: carrot-parsnips in sunchoke leche de tigre

Causa: whipped purple potatoes topped with avocado, green asparagus, and coriander tapioca

Nigiri: roasted tomatoes, basil aioli, and caramelized pine nuts

Tostada: corn tortilla topped with grilled granny smith apples, and carrot caviar

First Course

Yucca
fried yucca (V)

Plancha Veggie
grilled seasonal vegetables, pachikay sauce and lime juice (V)

Main

Veggie Saltado
stir-fried potobello mushroom, tomatoes, onion, cilantro in soy-vinegar sauce, served on fried peruvian yellow potatoes (G)(S)(VG)

Dessert

Tapioca Tropical
coconut tapioca pudding, mango chalaca (V)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN

Menu Three

Seated in a family style format

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

MENU // $155 PER GUEST

Starter

Sashimi Platter
catch of the day served sashimi style (F)
+ add Lobster (MP) + add Crab (MP)

First Course

Cangrejo Tacos
corn tortilla, Dungeness crab, avocado, salsa roja, chalaca (S)

Anticuchos de Carne
grilled flat iron steak (D)(E)

Main

Pescado
catch of the day, seasonal vegetables, aji panca and coconut milk sauce (F)

Pulpo
spanish octopus, kabocha squash locro, fried fava beans, garlic chips and black olives aioli (D)(G)(E)

Arroz con Pollo a la Brasa
roasted organic chicken marinated with peruvian spices served over rice in cilantro & white wine

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

Dessert

Cacao and Lacuma
peruvian fortunato chocolate mousse, caramelized andean grains, lucuma ice cream (G)(D)(E)

VEGETARIAN MENU // $155 PER GUEST

Starter

Bandeja Del Jardin

Cebiche: carrot-parsnips in sunchoke leche de tigre

Causa: whipped purple potatoes topped with avocado, green asparagus, and coriander tapioca

Nigiri: roasted tomatoes, basil aioli, and caramelized pine nuts

Tostada: corn tortilla topped with grilled granny smith apples, and carrot caviar

First Course

Yucca
fried yucca (V)

Plancha Veggie
grilled seasonal vegetables, pachikay sauce and lime juice (V)

Main

Berenjena Criolla
fried eggplant, lima bean puree, mango, and aji amarillo chutney, herb salad (V)(G)

Dessert

Tapioca Tropical
coconut tapioca pudding, mango chalaca (V)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN

Menu Four

Seated in a family style format

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

MENU // $199 PER GUEST

Starter

La Gran Bandeja La Mar

steamed whole maine lobster, jumbo gulf prawns, ahi tuna sashimi, halibut sashimi, salmon sashimi, aji amarillo, avocado, rocoto leche de tigre (SF)
+ add Lobster (MP) + add Crab (MP)

First Course

Scallops

grilled east coast served on a hot griddle and glazed with pachikay sauce, lime, and fried garlic

Roquitas

rock shrimp in squid ink tempura, pickled vegetables, tartara chifa sauce (SF)(E)

Cangrejo Tacos

corn tortilla, Dungeness crab, avocado, salsa roja, chalaca (S)

Entree

Tomahawk

grilled 40 oz tomahawk ribeye, roasted organic fingerling potatoes, fresh salad, three chimichurri sauces

Arroz con Cangrejo

arborio rice cooked in Pacific crab broth, aji panca, aji amarillo, and white wine with crab meat and avocado chalaca (SF)

Pescado Entero

grilled whole local catch of the day drizzled with ginger and green onion sauce, accompanied by steamed collar green and fried rice

Dessert

Let our pastry chef surprise you with a seasonal dessert!

VEGETARIAN MENU // 1$99 PER GUEST

Starter

Bandeja Del Jardin

Cebiche: carrot-parsnips in sunchoke leche de tigre

Causa: whipped purple potatoes topped with avocado, green asparagus, and coriander tapioca

Nigiri: roasted tomatoes, basil aioli, and caramelized pine nuts

Tostada: corn tortilla topped with grilled granny smith apples, and carrot caviar

First Course

Veggie Anticuchero

roasted maitake mushroom glazed with anticuchera sauce, sweet corn puree, roasted kabocha squash, and corn

Entree

Berenjena Criolla

fried eggplant, lima bean puree, mango, and aji amarillo chutney, herb salad (V)(G)

Dessert

Let our pastry chef surprise you with a seasonal dessert!

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN

Individually Plated

Served Individually

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

MENU 1 // $129 PER GUEST

Starter // Choose One

Cebiche Clásico
catch of the day, classic leche de tigre, choclo, habanero, sweet potatoes (F)

Cebiche Veggie
parsnip root, avocado, choclo, sweet potatoes, artichoke leche de tigre, artichoke chips (VG)

Quinoa Caprese
peruvian red quinoa, aji amarillo and basil dressing, burrata, heirloom tomatoes, quinoa pop (VG)(D)

Empanada de Gallina
chicken, aji amarillo and polleria sauce (G)(D)(E)

Main Course // Choose One

Salmón Nikkei
grilled salmon, seasonal vegetables, mushrooms, aji panca, coconut milk (F)(S)(SME)

Lomo Saltado
wok-seared beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice (SF)(G)(S)

Arroz con Pollo
wok-fried rice with aji amarillo, chicha de jora, seasonal vegetables, cilantro, topped with roasted chicken, salsa criolla (G)(E)

Berenjena Criolla
fried eggplant, lima bean puree, mango, and aji amarillo chutney, herb salad (V)(G)

Dessert

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

MENU 2 // $149 PER GUEST

Starter // Choose One

Cebiche Clásico
catch of the day, classic leche de tigre, choclo, habanero, sweet potatoes (F)

Causa California
dungeness crab, purple potatoes, avocado, quail egg, aji amarillo sauce (SF)(E)

Cebiche Veggie
parsnip root, avocado, choclo, sweet potatoes, artichoke leche de tigre, artichoke chips (VG)

Quinoa Caprese
peruvian red quinoa aji amarillo and basil dressing, burrata, heirloom tomatoes, quinoa pop (VG)(D)

Main Course // Choose One

Lomo Saltado
wok-seared beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice (SF)(G)(S)

Churrasco Marino
grilled alaskan halibut, sweet pepper chimichurri, corn and black rice puree, watercress salad (F)(D)

Arroz con Pollo
wok-fried rice with aji amarillo, chicha de jora, seasonal vegetables, cilantro, topped with roasted chicken, salsa criolla (G)(E)

Veggie Saltado
stir-fried portobello mushroom, tomatoes, red onions, cilantro, jalapeño, mushroom-soy sauce, potatoes, rice (V)(S)(G)

Dessert

Choco Maracuya
passion fruit mousse and chocolate mousse layered with berries compote and almond crumble (G)(D)(E)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN

Add On Offerings

While we are unable to modify, substitute, or swap items within our package and family-style menus, you are welcome to add additional items at a per-person cost.

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

Appetizers

Tacos La Mar

Crab — $15/pp
yellow corn tortilla, avocado, chalaca, radish, peruvian sauce

Tuna — $18/pp
yellow corn tortilla, avocado, chalaca, radish, peruvian sauce

Croquetas Chifa — $15/pp
rock shrimp in squid ink, tempura, pickled vegetables, tartara chifa sauce (G)(SF)(S)(D)

Chicharrón de Calamares — $12/pp
crispy fried squid, fried yuca, chalaca, tartar sauce (F)(G)

Pulpo Anticuchero — $18/pp
grilled spanish octopus, anticuchera sauce, oyster, mushroom and fava bean kapchi (D)(SF)(F)(E)(G)

Empanadas — $9/pp

Beef (G)(E)
Mushroom (G)(D)
Chicken (G)(D)(E)
Corn (G)(D)(E)

Entrees

Conchas Pachikay — $15/pp
three grilled jumbo diver scallops, pachikay sauce (SF) (SME)

Lomo Saltado — $15/pp
traditional peruvian style beef tenderloin, tomatoes, cilantro, garlic, soy and oyster sauce (SF)(G)(S)

El Achupado — $18/pp
bucatini noodles, scallops, octopus, shrimp, chupe sauce, dungeness crab, huacatay sauce (D)(SF)(G)

Arroz Norteno — $18/pp
wok fried shrimp and rice with ají amarillo, chicha de jora, seasonal vegetables, cilantro, jumbo prawns, radish salad (SF)(G)(E)

Churrasco Marino — $20/pp
grilled alaskan halibut, sweet pepper chimichurri, and black rice (F)(D)

Chaufa Aeropuerto — $18/pp
fried rice, wagyu skirt steak, seasonal vegetables covered with a shrimp omelet (F)(G)(E)(SME)

Coliflor Entero — $13/pp
grilled whole cauliflower, eggplant pureé, fried garlic and mini sweet pepper leche de tigre (SME)

Sides

Plancha Veggie — $15/pp
stir fried seasonal vegetables (V)

Quinoa Caprese — $12/pp
organic peruvian red quinoa, ají amarillo dressing, burrata, heirloom tomatoes, quinoa pop (VG)(D)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN















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.

Please inquire with your Event Coordinator on more details regarding our Live Wok station.

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

Cebiche

SEASONAL FISH IN CITRUS MARINADES

$35 Per Guest/Hour // Choose Two

Cebiche Clásico
catch of the day in classic leche de tigre (F)

Cebiche Nikkei
ahi tuna in tamarind leche de tigre (F)(S)

Cebiche Vegetariano
seasonal vegetables in sunchoke leche de tigre (V)

Causa

WHIPPED POTATOES TOPPED WITH VARIOUS PROTEINS

$35 Per Guest/Hour // Choose Two

Causa California
dungeness crab, purple potato, avocado, aji amarillo cream (SF)(E)

Causa Nikkei
ahi tuna, purple potato, rocoto cream (F)(E)

Causa Limeña
chicken salad, purple potato, huacatay cream (E)

Causa Vegetariana
seasonal vegetable, Idaho potato, avocado cream (E)

Nigiri

PERUVIAN STYLE SUSHI

$59 Per Guest/Hour // Choose Two

Nigiri Anticuchero
atlantic salmon, anticuchera sauce, avocado cream (F)

Nigiri Cebichero
local halibut, rocoto aioli (F)

Nigiri Criollo
ahi tuna with aji rocoto cream (F)

Nigiri Vegano
seasonal grilled veggies (V)

La Mar Classics

$45 Per Guest/Hour // Choose Two

Empanada Criolla
sirloin, onion, and huacatay sauce (G)(E)

Empanada de Gallina
chicken, aji amarillo, and polleria sauce (G)(D)(E)

Empanada Kapchi
pisco-flambéed mushroom with rocoto cream and salsa (G)(D)(E)

Empanada de Choclo
peruvian sweet corn with polleria sauce and salsa (G)(D)(E)

Tostones
green plantain toast with aji amarillo (V)

Yucca
fried yucca (V)

Roquitas (+$10)
rock shrimp in squid ink tempura, pickled vegetables, tartara chifa sauce (SF)(E)

Anticucho

GRILLED SKEWERS

$45 Per Guest/Hour // Choose Two

Anticucho de Carne
grilled flat iron steak (D)(E)

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

Anticucho de Pollo
grilled chicken thigh (D)(E)

Anticucho de Camarón
grilled shrimp (SF)

Anticucho Vegano
grilled seasonal veggies (V)

Los Platos Station

MINI PLATES

$85 Per Guest/Hour // Choose Two

Lomo Saltado
beef tenderloin, tomatoes, cilantro, garlic, soy (SF)(G)(S)

Pollo Saltado
chicken, tomatoes, cilantro, garlic, soy (SF)(G)(S)

Pescado Saltado
tuna, tomatoes, cilantro, garlic, soy (F)(SF)(G)(S)

Veggie Saltado
portobello mushrooms, tomatoes, cilantro, garlic and tamarind (G)(S)(VG)

Quinoa Chaufa
wok qunoa fried rice, broccoli, peppers, mushrooms and egg omelet (S)(E)(VG)(SME)

Chaufa Aeropuerto
fried rice, wagyu skirt steak, seasonal vegetables covered with shrimp omelet (E)(SF)(F)(S)

Live Carving Station

ALL LIVE STATIONS REQUIRE A $550 LIVE CHEF FEE

Per Person // 20 Person Minimum

Prime Rib $99
Whole Fish $89

Includes house side dishes & homemade sauces
Minimum 72-hour notice required.

Raw Bar

SCALLOPS & SEAFOOD MENU

$69 Per Guest/Hour

Seafood (Seasonal)
Sashimi (Salmon, Tuna, Hamachi, Halibut, Toro)

OYSTER, SHRIMP & SEAFOOD MENU

$120 Per Guest/Hour // Choose Three

Luxury Seafood (Seasonal)
Live King Crab
Lobster
Jumbo Prawn
Sashimi (Salmon, Tuna, Hamachi, Halibut)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN











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 & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

Buffet Selections

Set as stations

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee or sales tax.

BUFFET MENU 1 // $99 PER GUEST

Quinoa Caprese
organic peruvian red quinoa, burrata, heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (VG)(D)

Arroz con Pollo a la Brasa
roasted organic chicken marinated with Peruvian spices served over cilantro and white wine rice

Salmon
grilled salmon, seasonal vegetables, and aji panca-coconut milk sauce (F)(S)

Lomo Saltado
peruvian beef tenderloin, tomatoes, cilantro, garlic, soy, oyster sauce (SF)(G)(S)
Sides: french fries and rice

BUFFET MENU 2 // $109 PER GUEST

Quinoa Caprese
organic peruvian red quinoa, burrata, heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (VG)(D)

Arroz con Pollo a la Brasa
roasted organic chicken marinated with Peruvian spices served over cilantro and white wine rice

Arroz Norteno
shrimp in wok-fried rice with aji amarillo, vegetables, black beer, and cilantro (SF)(G)(E)

Pescado
grilled catch of the day, seasonal vegetables, aji panca and coconut milk sauce (F)

Lomo Saltado
peruvian beef tenderloin, tomatoes, cilantro, garlic, soy, oyster sauce (SF)(G)(S)
Sides: french fries and rice

BUFFET MENU 3 // $129 PER GUEST

Quinoa Caprese
organic peruvian red quinoa, burrata, heirloom tomatoes, aji amarillo and basil dressing, with quinoa pop (VG)(D)

Arroz con Pollo a la Brasa
roasted organic chicken marinated with Peruvian spices served over cilantro and white wine rice

El Pescado
grilled local whole sole petrale sprinkled with capers, chimichurri sauce, rice

Arroz con Cangrejo
arborio rice cooked in Pacific crab broth, aji panca, aji amarillo, and white wine with crab meat and avocado chalaca (SF)

DESSERT STATION // $15 PER GUEST

Postres de La Mar // Choose Two

Choco-Maracuya
no bake passion fruit cheesecake. 70% cacao mousse, berries compote, almond crumble, vanilla whipped cream, frozen raspberry (D)(G)(N)

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

Fortunato Mousse
peruvian 64% cacao mousse, caramelized quinoa, chocolate chips (D)(E)(TN)

Traditional Peruvian Alfajores
peruvian style shortbread cookies filled with manjar blanco (D)(G)

Pisco Chocolate Truffles
chocolate ganache, torontel pisco (D)

Seasonal Fruit Sorbet
home-made fruit sorbet (V)

Tapioca Tropical
toasted coconut tapioca pudding, fresh mango salsa, coconut chips, frozen raspberry (V)

ALLERGEN KEY **(G)** GLUTEN | **(D)** DAIRY | **(SF)** SHELLFISH | **(F)** FISH | **(E)** EGGS | **(S)** SOY | **(TN)** TREE NUTS | **(P)** PEANUT | **(SME)** SESAME | **(VG)** VEGETARIAN | **(V)** VEGAN











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 canwork 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 & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 6% SF health fee 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

House Beers
Sparkling Cava
House Red & White Wine

Mocktail Package

$12 Per Guest/Hour // Two Hours Included

Metropolitan Spritz
Guayava Healing
Butterfly Pea
Chicha Morada
Soft Beverages
(Lemonade, Ice Tea, Coke Products)
Note: Mocktails change seasonally

Well Package

$44 Per Guest/Hour // Two Hours Included

Tequila: Pueblo Viejo Blanco
Vodka: Cutwater
Rum: Cutwater
Gin: Cutwater
Bourbon: Redemption
Scotch: Glenlivet 12 Scotch
Mezcal: Catedral Espadin
House Beers
Sparkling Cava
House Red & White Wine

Beer & Wine Package

$52 Per Guest/Hour // Two Hours Included

Note: La Mar Specialty Cocktails NOT Included

Tequila: Don Julio Blanco
Vodka: Grey Goose
Rum: Mandotario
Gin: Hendricks
Bourbon: Woodford Reserva
Scotch: Glenfiddich 14yrs
Mezcal: 400 Conejos
House Beers
Sparkling Cava
House Red & White Wine

Event Greeting Options

Welcome Drink // Price dependent on cocktail selection

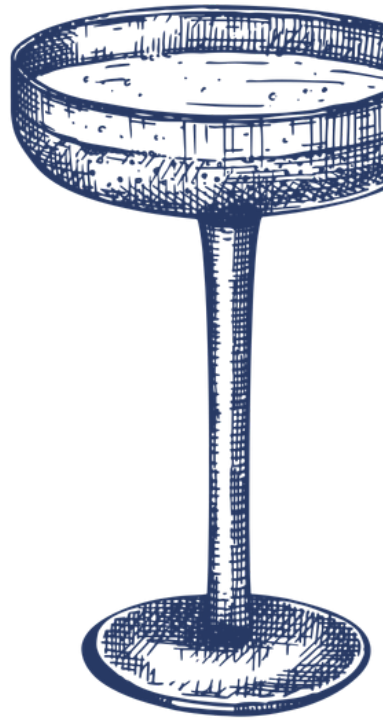
One custom La Mar Specialty Cocktail upon arrival to welcome your guests to your event.

Cava Greet // $18 Per Guest

Celebrate your special occasion with a cava greet.

Champagne Greet // $30 Per Guest

Celebrate your special occasion with a champagne greet.



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 San Francisco with Chef Victoriano Lopez'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 $50 and second bottle at $60.

Weddings

Celebrate your special day with a breathtaking view at picturesque La Mar. Perfect for intimate ceremonies and receptions, let La Mar create an unforgettable event for you and your guests.

// CLICK HERE TO VIEW MORE INFORMATION

Preferred Vendors

Hosting an event? Browse our list of preferred vendors.

// CLICK HERE TO VIEW MORE INFORMATION

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 is located at San Francisco's iconic Embarcadero on Pier 1 1⁄2 near the Ferry Building. Open for 15+ years now, La Mar brings dishes inspired by world renown Chef Gaston Acurio. Currently, there are nine La Mar locations worldwide in cities such as Lima, Doha, Seattle and Miami.

Parking

Parking is available at ProPark lot directly across from Pier 1 between Washington Street and the Embarcadero.

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 24 banquet fee, 8.625% sales tax, and 6% Healthy SF charge. 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.

Thanks again for all your help with this dinner! I've just heard back from the lead on this that it was quite a success, and all guests truly enjoyed their experience at La Mar. I so appreciate your flexibility with all our requests, and am sure we will return for future client events.

// **NATALIE,** DAVIS

Thank you very much for offering us such a wonderful setting for our event. Everything turned out perfectly and we've received very positive feedback about the food, service and location.

If back in SF in the future we will definitely be coming back, but thanks for also letting us know about the associated locations across the US!

// RICK, AMPLITUDE

I would like to THANK YOU and the entire team at La Mar. The event was a huge success and the manager who spoke Japanese came down to make a little speech that was very well received. All of the staff were wonderful! The customers all raved about the food and the environment and of course the outstanding view. We were very lucky with the weather.

Our Vice President was so impressed that we would definitely like to book again for next year.

// ALICIA, PALO ALTO NETWORK GROUP

Once again you guys did it!

We have gotten nothing but super positive feedback and how on top of it you guys were! Food was even better this year (not sure how this is even possible because last year was also AMAZING! Y'all must have some magic) and drinks were perfect and tasty, staff members were on point with service and ambiance was beyond BEAUTIFUL! We also enjoyed having the windows open this year out on the patio thanks to the amazing weather SF had over the weekend.

Thank you again for hosting our party and making it magical! I really appreciate you guys and we'll definitely keep you guys in mind along with your other venues (we do have an office in Chicago so I'm going to propose the venue!) Thank you again!

// VANESSA, ZYNGA

We would love to thank and appreciate your team, especially Luis for making our graduation dinner so seamless, smooth, and special. All of our attendees had an amazing night, and we can't thank your team enough! Thank you for having us!

// TIFFANY, UCSF

Everything was amazing on Wednesday night, Enrique was attentive and took great care of the entire table. The rest of the staff was friendly, professional and really made the evening special and carefree. The food was delightful and exceeded expectations. Everyone was raving about the menu and I must say everything was perfect. I am so glad that we had a chance to virtually work together and **I will absolutely return next time I am in San Francisco.**

// JESSICA, LINKEDIN

Thank you so much to you and the team for a wonderful event! And yes, it far exceeded our expectations!

You were a delight to work with throughout, and I appreciate all your help in deciding on the menu, the setup for the event, etc. And the team setting up and serving were fantastic! The food was absolutely delicious and served very well, and right on time when I requested it at 7:45 pm. All delicious big bites and definitely filling. Plus, the empanada station was the station that kept giving! The Singapore Pisco Sours were a hit, and looked really festive as people came in. Plus we got so lucky with the weather. It even got too warm in the area, so we had to turn off the heaters! Definitely not what I had been expecting. All in all, everyone was incredibly happy with the event and with La Mar. I had many say that they would for sure come back there again. We would definitely do an event there again.

// MARIANNE, EDB

Great event last night – your kitchen should be winning awards.

// SEAN, CALPINE CORPORATION

Excellent setting. Wonderful menu. Amazing amount of care and service applied through the whole process.

Appreciate your help and for taking care of our group!

// ALI, GCI GC

We had SUCH a great time!! Everyone is so professional and attentive. Our server went above and beyond with my lactose intolerance and brought me the most delicious lactose-free tapioca dessert in the end. What a special touch!! The food was beyond measure delicious. The ceviche, the empanadas, I mean - all of it. Yum! Thank you so much for making our very special evening so good. And thanks to Velvet for her help with the booking process - she was great. We will be back!

// KATYA, COLLINS

la mar | cocina peruana

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