



## Private Dining Guidelines

Located on The Embarcadero waterfront in the Rincon Park area, Waterbar features sustainable seafood available from both local and international waters, respecting seasonality and the natural essence of the sea. Under the direction of Executive Chef and Owner Parke Ulrich, preparations are soulful, elegant and unpretentious.

The entire Second Floor of Waterbar is dedicated to Private Dining. The Bridge Tower Room, on the south side of the building, is nestled directly under the Bay Bridge on the San Francisco Bay. Wall-to-wall windows allow for a Bay and City view simultaneously, and the private terrace provides a theatrical backdrop for the private dining room.

The Private Dining Menu offers many options: a large selection of hors d'oeuvres, Seafood Indulgence showcasing decadent raw bars, classic fish dishes as well as sustainably raised meat and poultry.

### **David Hanna ~ Private Dining & Special Events**

415-284-9607 ~ [dhanna@waterbarsf.com](mailto:dhanna@waterbarsf.com)

399 The Embarcadero ~ San Francisco, California 94105

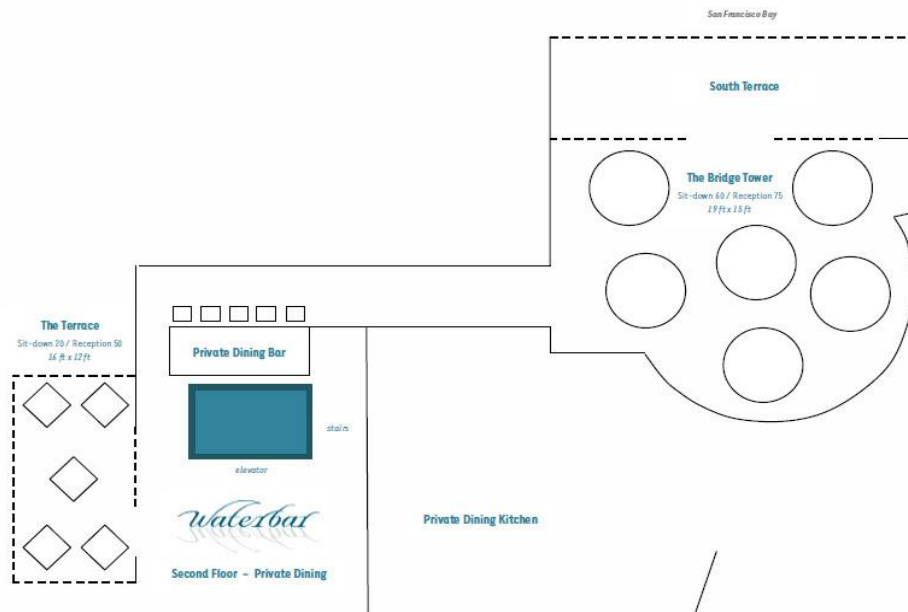
[www.waterbarsf.com](http://www.waterbarsf.com)



## The Bridge Tower Room (Sit-Down 60 people / Standing Reception 75 people)



## The Looking Glass (Sit-Down 24 people / Standing Reception 50 people)



## Payments, Cancellations and Guarantees

A deposit of 75% of the minimum and a signed contract are required to hold the space; the deposit is applied to your final bill. The signed contract and deposit must be returned within 5 working days of receiving the contract to secure the room and date.

- The deposit is non-refundable if cancellation of the event occurs 44 days or less prior to the scheduled date.
- The deposit is refundable if cancellation occurs 45 days or more before the date of the event.
- Deposits are non-transferable.
- If cancellation of an event occurs within 48 hours of the scheduled date, you will be charged for all estimated food, beverages, service & tax.
- The parties acknowledge that the agreement may be cancelled by the restaurant up to 24 hours in advance of the scheduled event date due to health issues or regulatory developments that impact the restaurant's ability to operate. In this case, the deposit will be refunded in full.
- **Full payment is due at the conclusion of your event.**

## Minimum, Gratuity and Taxes

- **Minimums and menu prices do not include a 22% service charge on the food and beverage total. Sales tax of 8.625% will be calculated on the total bill as well as 6% San Francisco Employer Mandates.**
- If the minimum is not met, the difference will be added to your bill as an un-met minimum.

## Menus

- **A pre-set and pre-selected menu is required for ALL events. Menu pricing includes 4 hours of event time.**
- **Please reference pages 4 through 6 of this packet for current offerings.**
- Menus are subject to change due to seasonality and market availability.
- We are happy to accommodate vegetarians and guests with dietary restrictions.

## Beverage

**All beverages are charged on actual consumption. We have an extensive wine list as well as a full bar to complement your event. We charge a bar setup fee of \$150. We do not charge extra for a bartender.**

- Wine requests should be made two weeks in advance to ensure availability.
- If you would like a Sommelier to tailor a wine pairing and give a short talk on the wines selected, there is a \$350 fee.
- For the safety of your guests, we do not serve shots.
- Cash bars are not available for events.

## Corkage

- Wine must be purchased from Waterbar.

## Cakes

- For cakes brought to the restaurant, we charge \$5 per person for cutting and plating.

## Audio / Visual Needs

- Arrangements for audio/visual equipment can be made in advance.
- The Bridge Tower Room is outfitted with a 55" LED flatscreen television screen that plugs into your laptop for presentations. There is a \$200 rental fee.

## Floral Arrangements

- Arrangements for flowers may be made through Waterbar.

## Wedding Fees

- There is a \$500 service charge for wedding events at Waterbar.

## Sommelier Experience and Wine Pairing

- Want to learn more about the wines you are serving? Have one of our sommeliers guide your guests through a tasting or just be there to answer questions. A Sommelier is available for your event for \$350.





## Passed Hors d'Oeuvres

**Choose Three: \$30 per Person for each 30 minutes**

**Lobster Bites** – maine lobster salad, pain de mie {\$5 per person supplement}

**Summer Vegetable Empanadas** – pepper coulis, cotija, cilantro (v)

**Crab Spring Rolls** – black bean sauce

**Pork Choripan “Rolls”** – stone fruit chimichurri, aioli

**Chicken & Corn Croquette** – chicken salad

**Chickpea Panisse** – pickled jalapeño, onion coulis (vg)

**Steak Skewers** – gochujang glaze, sesame

**Avocado Tostones** – charred pico de gallo (vg)

**Spicy Salmon Handroll**– toasted nori, nishiki rice, scallion

## Stations

**Acme Sourdough Bread Service - \$3 per person**

sweet cream butter, maldon sea salt

**Chicken/Pork/Beef Sliders - \$10 per piece**

summer slaw, mango bbq sauce

**Artisan Cheese Plate (three types of expertly sourced cheese) - \$15 per person**

candied nuts, acme sourdough baguette

**Charcuterie Board (three types of responsibly raised cured meats) - \$15 per person**

house made pickles, marinated olives, whole grain mustard

## Raw Bar Station

**Daily Selection of Oysters on the Half Shell - \$55 per dozen**

seasonal mignonette, house made cocktail sauce, lemon

**Tiger Prawn Cocktail - \$5 per piece**

house made cocktail sauce, lemon

**Caviar Service – toasted brioche, traditional accompaniments**

Kaluga - \$175 per oz

Siberian - \$140 per oz

**Passed Mini Desserts/Dessert Station - \$5 per piece**

**Carrot Cake Cupcakes**

cream cheese frosting, candied walnuts

**Dark Chocolate Tulip Cups**

whipped cream, raspberry

**Passionfruit Cream Puffs**

sugar crusted puff pastry





*Waterbar strives to ensure the highest standard of environmentally safe, sustainably sourced seafood from both local and international waters, respecting seasonality, and the natural essence of the sea. Selections below are a representation of our current offerings. Items are subject to change due to seasonality.*

*We are happy to accommodate people with dietary restrictions and vegetarians.*

## **Luncheon Menu {\$75 per Person}**

### **First Course – Choose One**

**Seasonal Soup** – chef's curated set

**Roasted Corn Cappelletti** – chicken sausage, tomato sauce, parmesan

**Summer Fritto Misto** – butter lettuce, chili vinaigrette

**Avocado Wedge Salad** – crisp bacon, pt. reyes bleu cheese dressing, heirloom tomatoes

**Kanpachi Tataki** – strawberry gazpacho, guanciale, sofrito, sourdough lace

### **Entrée Course – Choose Two**

**Peanut Crusted Mahi Mahi** – XO sauce, fresh rice noodles, haricot verts

**Oak Grilled Chicken** – yucca gnocchi, cilantro crema, cotija, romano beans

**Pink Grouper** – summer squash pistou, succotash, roasted squash medley

**Oven Roasted Salmon** – japanese omelette, curry sauce, pickled cabbage

**Rockfish Fish & Chips** – citrus aioli

### **Dessert Course – Choose One**

**Dark Chocolate Pot de Crème** – salted caramel, olive oil chantilly

**Carrot Cake** – cream cheese panna cotta, candied walnuts

**Strawberry Almond Cake** – roasted strawberries, vanilla bean whipped cream





*Waterbar strives to ensure the highest standard of environmentally safe, sustainably sourced seafood from both local and international waters, respecting seasonality, and the natural essence of the sea. Selections below are a representation of our current offerings. Items are subject to change due to seasonality.*

*We are happy to accommodate people with dietary restrictions and vegetarians*

## **Dinner Menu { \$120 per Person }**

### **First Course – Choose One**

**Seasonal Soup** – chef’s curated set

**Squid Ink Linguine** – squid, topneck clams, sauce arrabiata, fines herbes

**Heirloom Tomato Salad** – feta, prosciutto, crisp basil, aceto balsamico, lemon agrumato, maldon salt

**Salmon Crudo** – heart of palm, stone fruit salsa, toasted seaweed crisps

**Seared Kanpachi** – summer gazpacho, pork jowl, courgetti ribbons

### **Entrée Course – Choose Two**

**Poached Dover Sole** – sauce choron, braised fennel, olive tapenade, toasted almonds

**Seafood Jambalaya** – prawns, mussels, dungeness crab, chicken, house made sausage, summer vegetables

**Filet of Beef** – potato rosti “hash”, tomato fondue, broccolini

**Whole Branzino** – XO sauce, fresh rice noodles, haricot verts

**Alaskan Halibut** – toum, za’atar, stuffed cabbage, puffed rice, tomato broth

### **Dessert Course – Choose One**

**Dark Chocolate Pot de Crème** – salted caramel, olive oil chantilly

**Carrot Cake** – cream cheese panna cotta, candied walnuts

**Strawberry Almond Cake** – roasted strawberries, vanilla bean whipped cream

