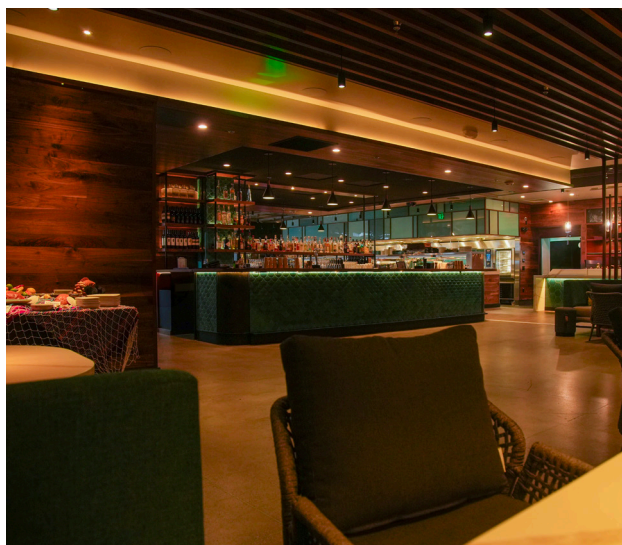
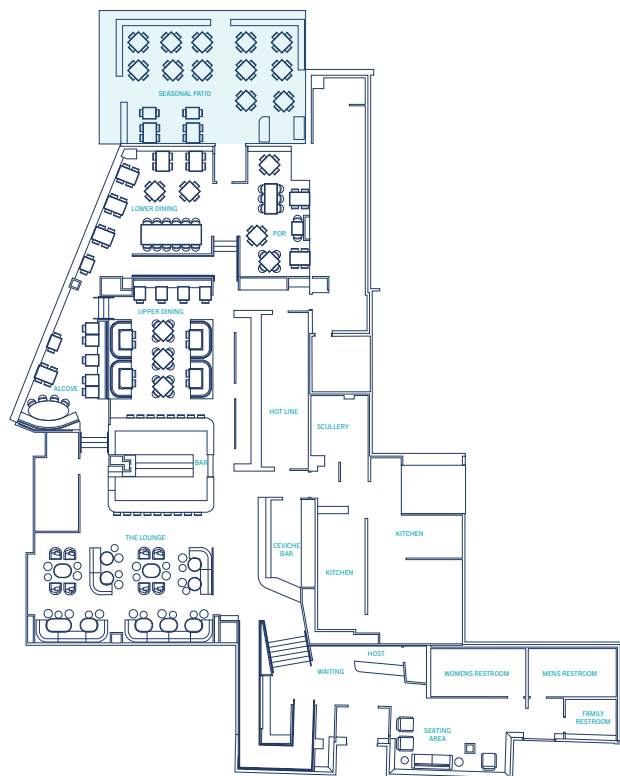




la
mar

cocina
peruana

Complete Floor Plan



The Lounge

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!

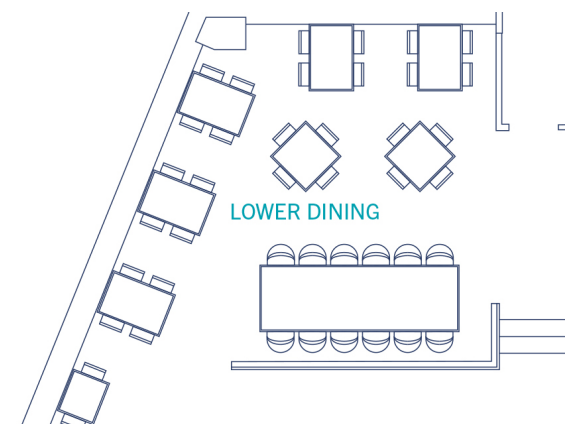
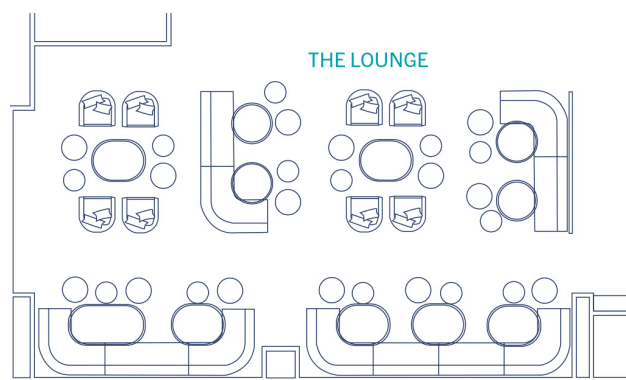
[VIEW MORE INFORMATION //](#)



Lower Dining Room

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.

[VIEW MORE INFORMATION //](#)

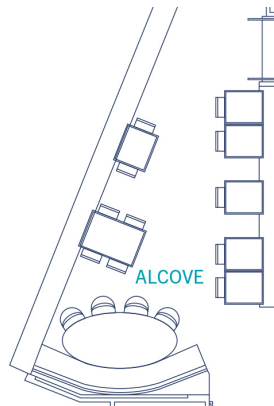




Alcove

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.

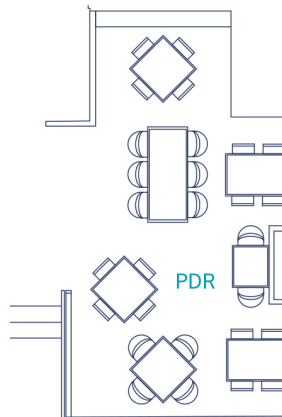
[VIEW MORE INFORMATION //](#)



Private Dining Room (PDR)

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.

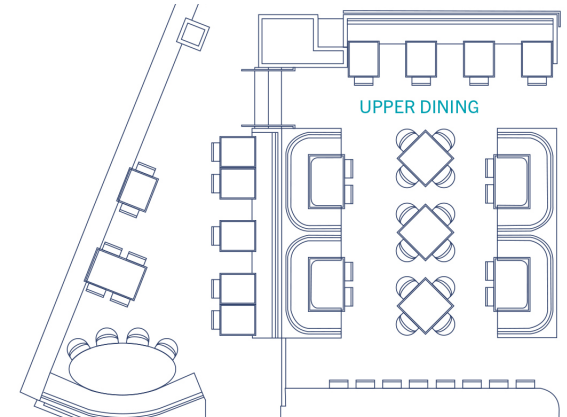
[VIEW MORE INFORMATION //](#)



Upper Dining Room

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.

[VIEW MORE INFORMATION //](#)





Event Menu Offerings

Passed Hor D'oeuvres

Menu Clásico

Menu Tradicional

Menu Icónico

Menu Exclusivo

Bar Options

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 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)

Causa *Whipped Potato Over Seasonal Ingredients*

Causa Cangrejo

dungeness crab, purple potato, and 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)

Nigiri *Peruvian Style*

Anticuchero

salmon, anticuchera sauce, jalapeño sauce (F)

Chifa

hamachi, passion fruit sauce, pachikay, ají amarillo salt (F)

Nikkei

ahi tuna, ají amarillo aioli, wasabi chalaca, kizami nori (F)

La Mar Classics

Beef Empanada

beef, onion, stewed in ají panca and huacatay sauce (G)(E)

Chicken Empanda

chicken, ají amarillo and polleria sauce (G)(D)(E)

Fried Eggplant

crispy chinese eggplants, mango chutney (VG)

Rockshrimp Tempura

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

Tuna Wantacos

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

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)

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)

Pie de Limon

lime curd, lime mousse, almond crumble, italian merengue (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 Clásico

Served Family Style Only

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 or sales tax.

MENU // \$75 PER GUEST

Appetizer

Chicken Empanada

ají de gallina filled fried empanadas finished with polleria cream and chalaca (D)(G)(E)

Quinoa Caprese Salad

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

Main

Beef Tenderloin Stir Fry

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

Fried Eggplant

fried eggplant, herb salad, chickpea puree, mango ají amarillo chutney (V)

Dessert

Tres Leches

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

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 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)

Empanadas de Pollo

ají de gallina filled fried empanadas finished with polleria cream and chalaca (D)(G)(E)

Main

Guests to Choose:

Peruvian Duck Rice

roasted organic chicken marinated with peruvian spices, served over cilantro rice (G)(E)

Grilled Salmon

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

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 or sales tax.

MENU // \$125 PER GUEST

Starter

Served family style

Peruvian Tasting Board

cebiche limeño (F)(SF)(G), seasonal sashimi cut (F), crab causa (SF)(E), nigiri nikkei sushi (E)(F) (SME)

Beef Empanada

beef and onions stewed in aji panca, huacatay cream and chalaca (G)(E)

Quinoa Caprese Salad

organic peruvian red quinoa, burrata, heirloom tomatoes, ají amarillo and basil dressing, with 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)

Pan Roasted Cod

grilled local cod fish, forbidden black rice, sudado sauce, creamy leche de tigre clásica (G)(F)(A)

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 or sales tax.

MENU // \$165 PER GUEST

Starter

Served family style

Peruvian Tasting Board

cebiche limeño (F)(SF)(G), seasonal sashimi cut (F), crab causa (SF)(E), and nigiri nikkei sushi (F)(E)

Chicken Empanada

ají de gallina filled fried empanadas finished with polleria cream and chalaca (D)(G)(E)

Grilled Octopus

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

Mains

Served family style

Peruvian Seafood Paella

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

Grilled Whole Fish

pachickay, chimichurri, choclo, crispy potatoes, garlic crumbs (G)(F)(E)(D)(SF)

Tomahawk

grilled tomahawk steak glazed with anticuchera and three homemade sauces (G)(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, berenjena criolla (V)

Mushroom Empanada

pisco flambéed mushroom with rocoto cream & salsa (V)(G)(D)(E)

Quinoa Caprese Salad

organic peruvian red quinoa, burrata, heirloom tomatoes, ají amarillo and basil dressing, with 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





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 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

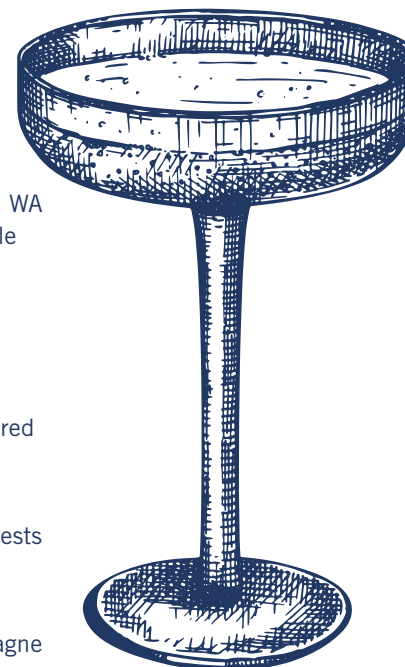
Select one La Mar House Cocktail to be offered upon arrival

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.



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