

la
mar

cocina
peruana



Meson del Chef

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 Patio. It is an ideal setting for guests who desire more privacy as well.

[VIEW MORE INFORMATION //](#)



La Mar Bar

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.

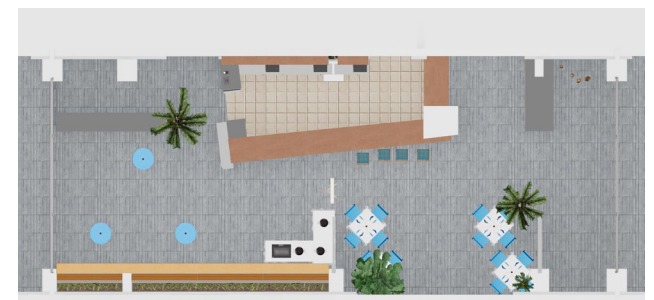
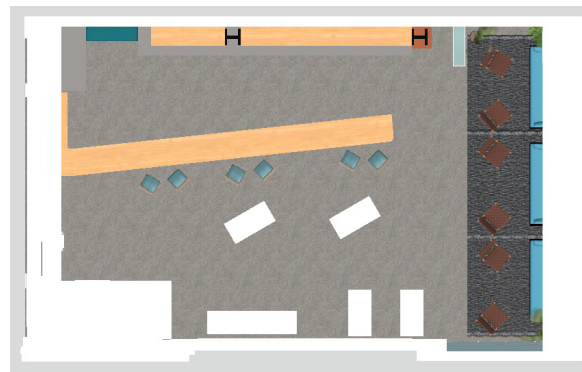
[VIEW MORE INFORMATION //](#)



Cebiche Lounge

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.

[VIEW MORE INFORMATION //](#)





Waterfront Patio

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.

[VIEW MORE INFORMATION //](#)



City Room (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 also available upon request.

[VIEW MORE INFORMATION //](#)

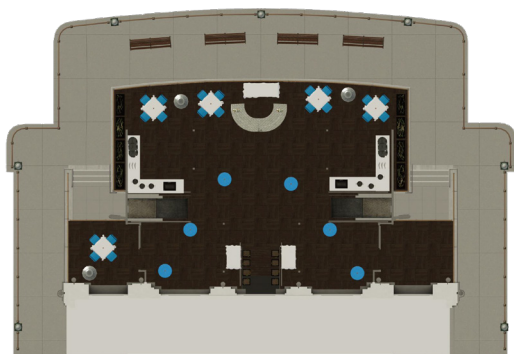


Facility Buyout (Half or Full)

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.

[VIEW MORE INFORMATION //](#)





Event Menu Offerings

Passed Hor D'oeuvres

Menu One

Menu Two

Menu Three

Menu Four

Food Stations

Buffet Selections

Bar Options



Passed Hors D'oeuvres

Menu 1 ///

combination of five
\$65 per guest

Menu 2 ///

combination of seven
\$79 per guest

Menu 3 ///

combination of nine
\$89 per guest




Menu 4 ///

combination of eleven
\$99 per guest

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive
of 24% banquet fee, 5.75% 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 avocado (F, G)


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

\$10 Per Guest // 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  
triple cream vanilla sponge cake, vanilla
whipped cream, fresh strawberries,
cinnamon (D, G, 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 | (V) VEGAN

Menu One

Seated in a family style format

Individually plated coursing
available +\$25 p/p

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, 5.75% 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 Salad

seasonal organic tomato, organic peruvian quinoa, burrata
cheese, aji amarillo & basil dressing (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

Salmon

grilled salmon, seasonal vegetables in aji panca & coconut
milk sauce (F, S)

Lomo Saltado

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

Dessert

Tres Leches

triple cream vanilla sponge cake topped with strawberries and
whipped cream (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 Salad

seasonal organic tomato, organic peruvian quinoa, burrata
cheese, and basil dressing (D)

Main

Veggie Saltado

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

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 | (V) VEGAN

Menu Two

Seated in a family style format

Individually plated coursing
available +\$25 p/p

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, 5.75% SF
health fee or sales tax.

MENU // \$135 PER GUEST

Starter

Bandeja de Cebicheria

cebiche clásico, causa californiana, 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

Salmon

grilled salmon, seasonal vegetables in aji panca & coconut
milk sauce (F, S)

Lomo Saltado

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

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

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 | (V) VEGAN

Menu Three

Seated in a family style format

Individually plated coursing
available +\$25 p/p

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, 5.75% 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 loco, 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)

Dessert

Chocolate Cake

organic Peruvian chocolate cake filled with dulce de leche
and rum (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 served on chickpeas puree, glazed with mango
chutney, topped with fried chickpeas and herb salad

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 | (V) VEGAN

Menu Four

Seated in a family style format

Individually plated coursing
available +\$25 p/p

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, 5.75% SF
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MENU // \$199 PER PERSON

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 // \$199 PER PERSON

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 served on chickpeas puree, glazed with mango
chutney, topped with fried chickpeas and herb salad

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 | (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, 5.75% 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

\$49 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

\$39 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 avocado puree (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)

From the Wok

MINI PLATES

\$59 p/p // Choose Two

Lomo Saltado

beef tenderloin, tomatoes, cilantro, garlic and soy (G)

Pollo Saltado

chicken, tomatoes, cilantro, garlic and soy (G)

Pescado Saltado

tuna, tomatoes, cilantro, garlic and soy (F)

Veggie Saltado

portobello mushrooms, tomatoes, cilantro, garlic and tamarind

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

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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 //

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Buffet Selections

Set as stations

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

SERVICE FEES & SF MANDATE //

Menu prices are not inclusive of 24% banquet fee, 5.75% SF health fee or sales tax.

BUFFET MENU 1 // \$99 PER GUEST

Quinoa Salad

Seasonal organic tomato, organic Peruvian quinoa, burrata cheese, aji amarillo and basil dressing (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, D, S)

BUFFET MENU 2 // \$109 PER GUEST

Quinoa Salad

Seasonal organic tomato, organic Peruvian quinoa, burrata cheese, aji amarillo and basil dressing (D)

Pollo a la Brasa

Roasted organic chicken marinated with Peruvian spices

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, D, S)

Sides: French fries and rice

BUFFET MENU 3 // \$129 PER GUEST

Quinoa Salad

Seasonal organic tomato, organic Peruvian quinoa, burrata cheese, aji amarillo and basil dressing (D)

Pollo a la Brasa

Roasted organic chicken marinated with Peruvian spices

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)

Sides: French fries and rice

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

triple cream vanilla sponge cake, vanilla whipped cream, fresh strawberries, cinnamon (D, G, 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 | (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 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 & SF MANDATE //

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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
Amante
Golden Garden
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: Skyy
Rum: Bounty White
Gin: New Amsterdam
Bourbon: Redemption
Scotch: Johnny Walker Red Label
Mezcal: Catedral Espadin
House Beers
Sparkling Cava
House Red & White Wine

Premium Package

\$52 Per Guest/Hour // Two Hours Included

Note: La Mar Specialty Cocktails NOT Included

Tequila: Don Julio Blanco
Vodka: Grey Goose
Rum: Flore de Cana 12
Gin: Hendricks
Bourbon: Wild Turkey Long Branch
Scotch: Glenfiddich 14yrs
Mezcal: 400 Conejos
House Beers
Sparkling Cava
House Red & White Wine

Event Greeting Options

Welcome Drink // \$16 Per Guest 

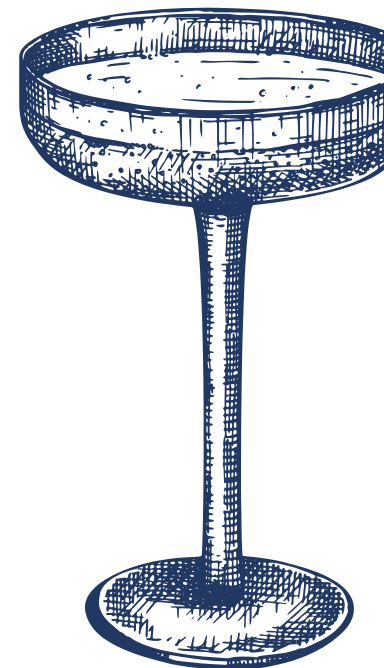
One custom La Mar Specialty Cocktail upon arrival to welcome your guests to your event.

Cava Greet // \$17 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.

[VIEW MORE INFORMATION HERE //](#)



Preferred Vendors

Hosting an event? Browse our list of preferred vendors.

[VIEW MORE INFORMATION HERE //](#)



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 5.75% 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.

la
mar

cocina
peruana

PIER 1 ½ THE EMBARCADERO,
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