



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, Oysters Adrift showcasing decadent raw bars, classic fish dishes as well as sustainably raised meat and poultry.

David Hanna ~ Private Dining & Special Events

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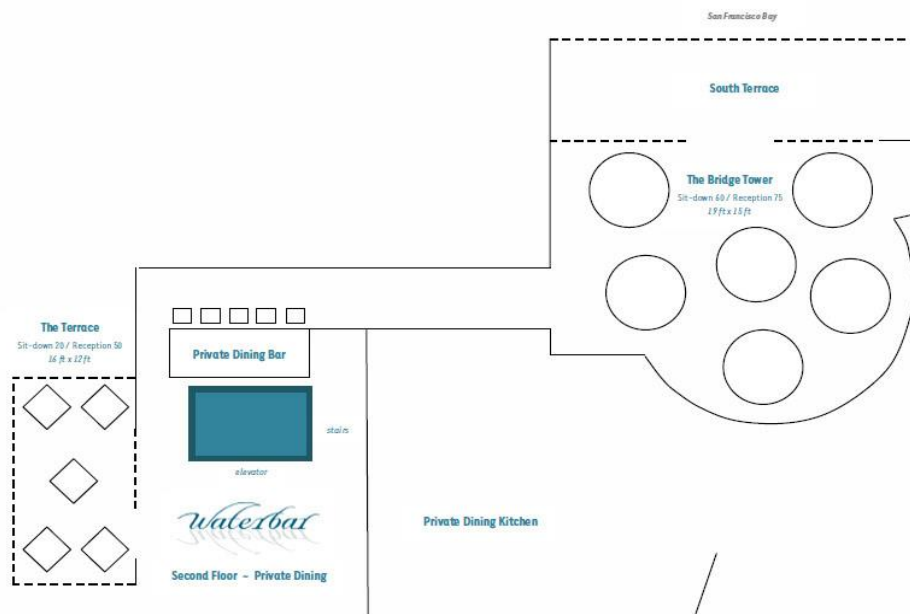
www.waterbarsf.com



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 half 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 5.5% 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.**
- **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 one week 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.
- Cash bars are not available for events.

Corkage

- Wine must be purchased from Waterbar.

Cakes

- Arrangements can be made with our Pastry Chef to create a special cake for your party. For cakes brought to the restaurant, we charge \$5 per person for cutting and plating.
- Please inquire further for current cake offerings.

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 \$350 service charge for wedding events at Waterbar.

Special Menus and Wine Pairing

- It is our pleasure to create a special seasonal tasting menu featuring your favorites with wine pairings. A Sommelier is available for your event for \$350.





Passed Hors d'Oeuvres

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

Big Eye Tuna Tartare — cucumber, spring onion ponzu, crisp nori

Dungeness Crab Cakes— sun dried tomato remoulade, fino verde basil

Wild Mushroom Egg Roll—sweet soy, avocado mousse

Chickpea Falafel —butter bean hummus, mint, chili garlic sauce

Artichoke Tapenade Bruschetta — roasted pepper & feta spread

Caviar Baked Oyster — sweet cream butter, chives, white sturgeon caviar **(\$5 supplement)**

Chicken Karaage — smoked miso aioli, togarashi

Slow Roasted New York Melt— caramelized onion, fresh horseradish cream

Achiote Roasted Pork Empanadas — house preserved masumoto peach salsa, baby coriander

Salmon Pastrami — rye toast, dill mascarpone, pickled jalapeno

Salt Cod Croquette — fava bean pesto, aged balsamic

For The Table

Acme Sourdough Bread Service - \$3 per person

sweet cream butter, maldon sea salt

Artisan Cheese Plate (two 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 pickles, marinated olives, whole grain mustard

Raw Bar

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

Mini Lemon Bars

vanilla shortbread, candied lemon

Chocolate Caramel Squares

sable cookie crust, sea salt

Raspberry Cheesecake Bites

balsamic caramel, almond graham cracker crust





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 {\$65 per Person}

First Course – Choose One

Red Bibb Lettuce Salad – sungold cherry tomatoes, grana padano, green goddess dressing

Top Neck Clam Chowder – artisan bacon, yukon potatoes, chives

Baby Chiogga Beet Salad – bermuda triangle goat cheese, toasted sunflower seeds, nasturtium vinaigrette

California Halibut Tartare – crisp potato chips, avocado mousse, tempura baby fava beans

Wild Mushroom Risotto – young garlic confit, artichoke cream, crisp parmesan lace

Entrée Course – Choose Two

Pan Seared Sea Scallops – anson mills farro verde, english peas and their leaves, basil pesto

Roasted Mahi Mahi – crisp nishiki rice, white soy aioli, orange and scallion glaze, fried shallot furikake

Seared Vermillion Rock Cod – delta asparagus, green garlic soubise, crisp gigante beans

Cast Iron Roasted Chicken Breast – polenta, balsamic grilled onion jam, savoy spinach, 'nduja sausage

Grilled Bavette Steak – pommes purée, escarole, maitake mushrooms, madeira gastrique

Dessert Course – Choose One

Tiramisu – spiced rum mascarpone, espresso cremeux

Meyer Lemon Opera Cake – pistachio financier, white chocolate ganache

Milk Tea Panna Cotta – housemade ube boba, lime curd





Dinner Menu {\$110 per Person}

First Course – Choose One

Local Baby Lettuces – pt. reyes blue cheese, macerated brooks cherries, pistachio, honey vinaigrette

Asparagus Veloute – tiger prawn, truffle caviar, brioche croutons

Hamachi Sashimi – mirin sabayon, sesame cracker, yuzu, pickled ginger

English Pea Ravioli – pasta gem clams, spring garlic cream, truffle-parmesan brioche crumbs

Seared Sea Scallops – porcini cream, smashed new potatoes, leek vinaigrette

Entrée Course – Choose Two

Olive Oil Poached Swordfish – sun dried tomato confit, cucumber salad, black olive aioli, emmer wheat berries

Pan Seared Rare Ahi Tuna – smoked miso broth, egg noodles, sugar snap peas, cucumber kimchi

Oven Roasted Halibut – morel mushroom sfornato, haricots verts, red wine emulsion, sorrel

Grilled McFarland Springs Trout – roman artichokes, savoy spinach, hollandaise sauce, pickled spring onions

Oak Roasted Lamb Chops – saffron rice stuffed escarole, turmeric yogurt, blistered cherry tomatoes, mint pistou

Grilled Filet of Beef – yukon gold potato rosti, sauce au poivre, salt baked ruby beet, grilled garlic scapes

Dessert Course – Choose One

Tiramisu – spiced rum mascarpone, espresso cremeux

Meyer Lemon Opera Cake – pistachio financier, white chocolate ganache

Milk Tea Panna Cotta – housemade ube boba, lime curd

