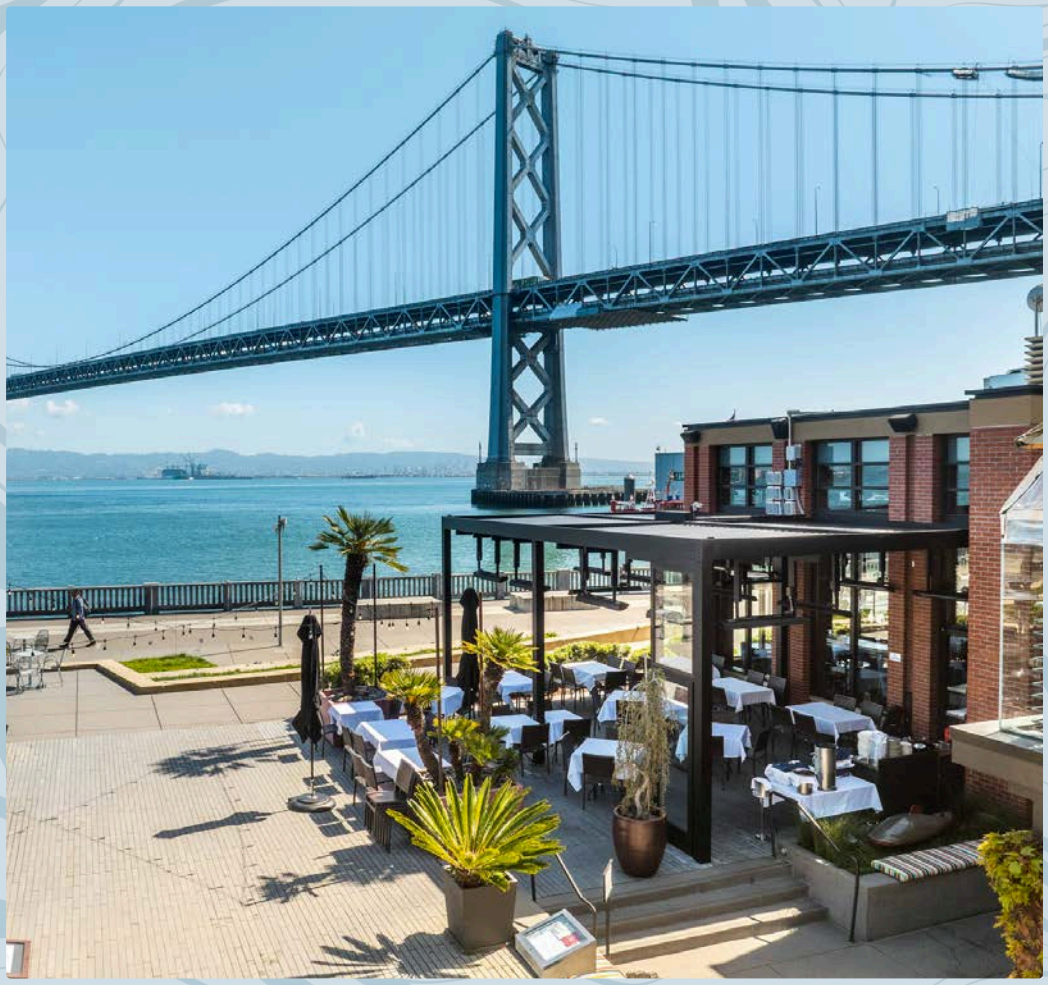
Waterbar



Private Dining Guide

WATERBAR

399 The Embarcadero
San Francisco, CA 94105

415.284.9922 / waterbarsf.com

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Private Dining Director
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925.323.1203

Don't miss out on our sister restaurant
located next door for extended options!

EPIC STEAK

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.

We look forward to having you.

– THE WATERBAR TEAM

The Bridge Tower Room

Waterfront-facing on the second floor



CAPACITY

ROUNDS: 60 GUESTS MAX
KING'S TABLE: 20 GUESTS MAX
STANDING RECEPTION: 75 GUESTS MAX

The Bridge Tower Room 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.

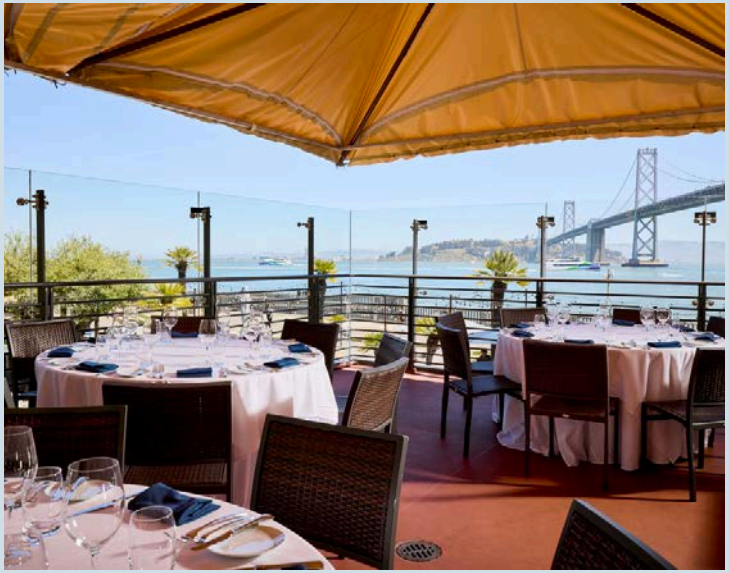






The Looking Glass

North-facing on the second floor



CAPACITY

ROUNDS: 27 GUESTS MAX
KING'S TABLE: 20 GUESTS MAX
STANDING RECEPTION: 50 GUESTS MAX

The Looking Glass, is an indoor/outdoor space, overlooking the main bar and boasts a spectacular view of the Bay Bridge. The space is a perfect place for an after-work cocktail gathering, or for hosting a memorable al fresco summer meal.



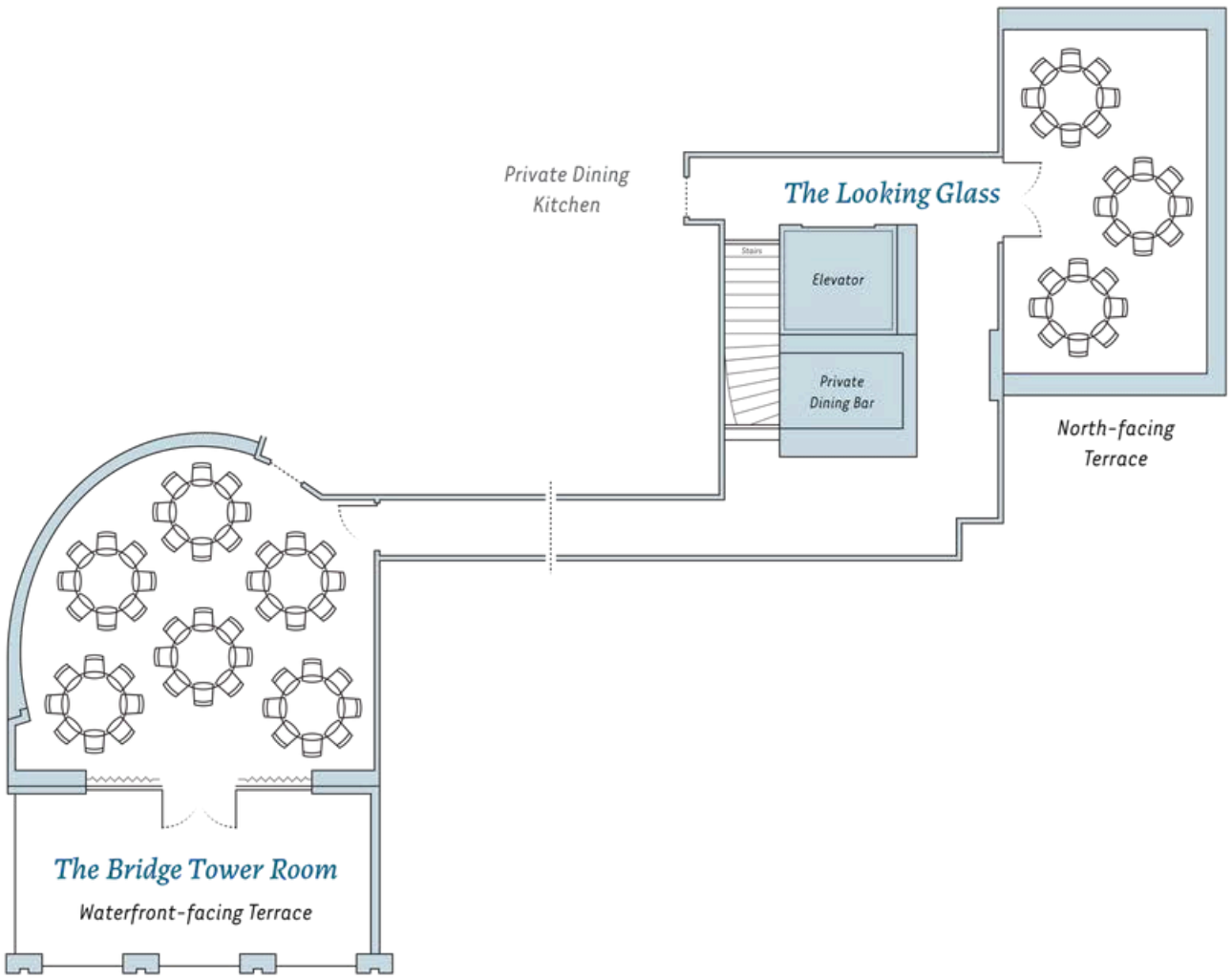




SECOND FLOOR

Waterbar

FLOOR PLAN



DEPOSITS, CANCELLATIONS, AND GUARANTEES

- A deposit of 75% of the minimum and a signed contract are required to guarantee and confirm the date and space. The deposit is applied to your final bill.
- The signed contract and deposit must be returned within 5 business days of receiving the contract to secure the room and confirm the event date.
- The deposit is non-refundable if cancellation of the event occurs 44 days or less prior to the scheduled date.
- If cancellation occurs 45 days or more in advance of the date of the event, the deposit will be refunded, less a 10% or $500 administration fee, whichever is greater.
- If cancellation of an event occurs within 48 hours of the scheduled date, you will be charged for all estimated food, beverages, service & tax.
- Deposits are non-transferable.
- The parties acknowledge that the agreement may be cancelled by the restaurant up to 24 hours in advance of the schedule 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.
- A guaranteed guest count is required 72 business hours prior to your event. Whenever possible, Waterbar will gladly prepare and set for 5 extra attendees. Any increases after the hour requirement are subject to product availability and space restrictions.
- 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.
- A 7% surcharge will be added to all food and beverages to help offset the cost of local ordinances.
- Sales tax of 8.625% will be calculated on the total bill.
- The above percentages per item are subject to change.
- Flowers, rentals and other miscellaneous charges are additional and do not apply to the F&B minimum. The guaranteed minimum only applies to food and beverages ordered and consumed on the premises at the time of the event.
- Food or beverages to-go and gift certificates may not be purchased to meet the minimum.
- If the minimum is not met, the difference will be added to your bill as an un-met minimum.

MENUS

- A preset and preselected menu is required for all contracted events. A la carte menus are not available for private events.
- Menu selections are due two weeks prior to your event. Selections made after this time are subject to chef's choice and availability.
- We are happy to accommodate guests with dietary restrictions and allergies, including vegetarians and vegans.
- Menus are subject to change due to seasonality and market availability.
- Set menus are available with advance notice and authorization.

CAKES

Let our Pastry Chef create a custom cake for your event! Please inquire for current selections.

- Pricing starts at $15 per person.
- For cakes brought to the restaurant, we charge $5 per person for cutting and plating.

BEVERAGE

All beverages are charged on actual consumption, including alcohol. We have an extensive wine list as well as a full bar to complement your event.

- Wine requests should be made two weeks in advance to ensure availability.
- No cash bar options are available.
- An event bar is required for all events.
- There is a $150 stocking/setup fee for a full bar. The setup fees do not apply to the beverage spend.
- For the safety of your guests, we do not serve shots.

CORKAGE

Wine must be purchased from Waterbar. We do not allow outside corkage. Wine requests should be made two weeks in advance to ensure availability. Vintages are subject to change at any time.

SPECIAL MENUS & WINE PAIRINGS

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.

EVENT TIMING

- Daytime events are available from 10:00am-3:00pm.
- Evening events are available from 5:00pm-11:00pm.
- You are reserving the venue for a maximum of 4 hours. There is a $500 fee for each additional 30 minutes (or fraction thereof) the event lasts past 4 hours. Time extensions are subject to Waterbar's discretion and availability.
- If you have any setup needs, you are welcome to access the space up to one hour before the event begins.

AUDIO/VISUAL

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.
- Additional A/V may be rented from our Audio/Visual vendor.

FLOWERS

Floral arrangements may be ordered through Waterbar. Outside floral arrangement are also permitted with advance notice.

WEDDINGS

Waterbar is a stunning venue for wedding events, including proposals, rehearsals, showers, ceremonies, and receptions. There is a $500 service charge for wedding-related events at Waterbar.

EXTRAS

- Additional fees will apply for rentals, intensive planning, entertainment, weddings, or if heavy staging is required.
- Accredited event design available!

PARKING OPTIONS

- Metered street parking is available on the surrounding streets, and the Hills Plaza Garage (on Folsom & The Embarcadero) is a great option across from the restaurant.
- There is NO valet service currently available.



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Waterbar



Private Event Menus











Passed Hors d'Oeuvres

/ CHOOSE THREE: $30 PER PERSON FOR EACH 30 MINUTES /

Honey Walnut Lobster */ walnuts, citrus* *($5 per person supplement)*

Paddlefish Caviar */ sweet onion, house made potato chip* *($5 per person supplement)*

Mini Dungeness Crab Cakes */ spicy aioli*

Flat Iron Steak Skewers */ calabrian chili sauce*

(vegetarian) ***Mushroom Toast*** */ herbed goat cheese*

(vegetarian) ***Chickpea Panisse*** */ blistered cherry tomato*

Chicken Dumpling */ pineapple teriyaki*

Octopus Skewer */ papas bravas, chipotle mayo*

Tuna Tartare */ ponzu, horseradish, rice cracker*

Stations

Artisan Cheese Plate
$15 per portion

three types of expertly sourced cheese

candied nuts, acme sourdough baguette

Charcuterie Board

$15 per portion

three types of responsibly raised cured meats

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

Kaluga $175 per oz

White Sturgeon $140 per oz

toasted brioche, traditional accompaniments

Passed Mini Desserts or Dessert Station

/ $5 PER PIECE /

Peppermint Bark Brownie Bites
fudge frosting (GF)

Eggnog Cheesecake
whipped cream, candied cranberry

Apple Pie Cookies
brown sugar streusel

~ CHEF'S CURATED VEGAN OPTIONS AVAILABLE UPON REQUEST ~

LUNCHEON MENU

Waterbar

$75 PER PERSON

Acme Sourdough Bread Service $3 per person
sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Albacore Tuna / *avocado, tomato, frisee, ponzu*

Shellfish Bisque / *brioche croutons, lemon crème fraiche*

Market Salad / *artichoke, dates, seasonal fruit*

Entrée Course

~ CHOOSE TWO ~

Fish & Chips / *yuzu tartar sauce, yeasted beer batter, french fries*

Oak Grilled Flat Iron / *crispy potatoes, savoy spinach, red wine gastrique*

Seafood Cappelletti / *garlic cream, dungeness crab*

Pacific Black Cod / *celery root, brassicas*

Seared Dorade / *garlic yogurt, charred cabbage, chermoula*

Dessert Course

~ CHOOSE ONE ~

Eggnog Crème Brulee / *panetonne cookie*

Pear Gingerbread Cake / *candied cranberries, mascarpone chantilly*

Dark Chocolate Peppermint Bark Cheesecake / *fudge sauce (GF)*

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 above 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

Waterbar

$120 PER PERSON

Acme Sourdough Bread Service $3 per person
sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Seafood Cappelletti */ garlic cream, dungeness crab*

Market Salad */ artichoke, dates, seasonal fruit*

Seared Sea Scallops */ cauliflower puree, fennel citrus salad*

Shellfish Bisque */ brioche croutons, lemon crème fraiche*

Entrée Course

~ CHOOSE TWO ~

Filet of Beef */ fingerling potatoes, spinach, horseradish cream, red wine jus*

Pacific Black Cod */ celery root, brassicas*

California Swordfish */ coconut fumet, papaya, bell pepper, mango*

Alaskan Halibut */ charred cabbage, chermoula, garlic yogurt*

Chicken Calvados */ roasted carrots, apples, potatoes*

Dessert Course

~ CHOOSE ONE ~

Eggnog Crème Brulee */ panetonne cookie*

Pear Gingerbread Cake */ candied cranberries, mascarpone chantilly*

Dark Chocolate Peppermint Bark Cheesecake */ fudge sauce (GF)*

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