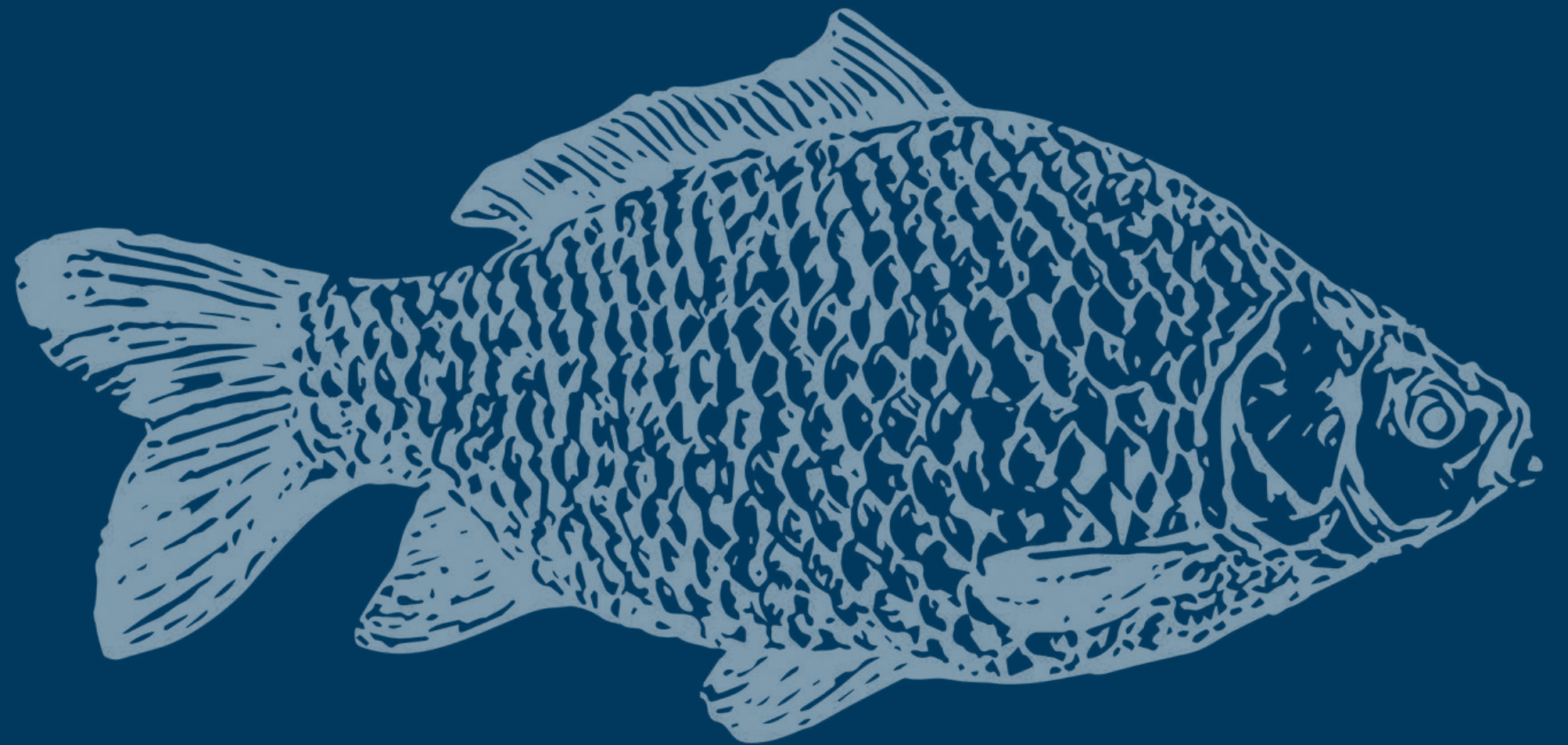




PRIVATE EVENTS

VENUES & POLICIES





Chef Jose Luis Chavez and Brice Mastroluca designed Mission Ceviche in homage to the Peruvian tradition of gathering together over meals.

In the spirit of creating exquisite and memorable culinary experiences that can be shared and celebrated with friends, family, and colleagues, Mission Ceviche offers guests three Peruvian-inspired venues for large and small private events.

Each venue has been intricately designed to reflect the beauty of Peru — from the depths of the Pacific coast to the tallest peaks in the Andes mountains that fall back down into the densest parts of the Amazon.

Host your event with us.





VENUE

DINING ROOM

Relaxing, refreshing, and rustic, our dining room is an ode to the Peruvian culture and its lush green landscape.

Traditional macrame tapestries, bright color splashes, plant-decorated walls, an indoor plant ceiling, comfortable table seating, an open bar, and ambient lighting complete the scene for your event.

Envelope yourself in an eclectic, vibrant atmosphere in our specially designed dining room, perfect for large dinners, corporate lunches, parties, and more.



CAPACITY

SEATED: 80

VENUE BUYOUT

STARTING FROM

MONDAY - THURSDAY

\$18,000

FRIDAY - SUNDAY

\$28,000



VENUE

DINING ROOM





VENUE

JUNGLE ROOM

A reflection of Peru and its wilderness, our Jungle Room hosts a modern take on celebrating the depths of Peruvian culture.

Colorful, lush, and tropical, the bright and lively atmosphere greets you as soon as you take a step inside.

Walls decorated with native Peruvian art and murals, ceilings rich with vibrant plants, sofas decorated with embroidered cushions, and wooden tables and seats make for a softly illuminated, vibrant space perfect for celebratory meals and small gatherings.



CAPACITY	SEATED: 55
VENUE BUYOUT	STARTING FROM
MONDAY - THURSDAY	\$5,000
FRIDAY - SUNDAY	\$8,000



VENUE

JUNGLE ROOM





MENU

EXPLORE THE CEVICHE EXPERIENCE





MENU

FAMILY STYLE \$75 PER PERSON
SHARING MENU

APPETIZER

Classic Ceviche

Catch of the day | fresh lime juice | sweet potato | corns

Tuna Tartare

Yuzu acevichada sauce | cassava cracker | avocado

Roll Acevichado

Panko shrimp | avocado | acevichado | mahi mahi tartar

Baby Kale Salad GF}

Aji Amarillo citrus dressing, golden raisins | feta cheese

MAIN

Aji De Gallina

Shredded chicken | yellow chili sauce | parmesan

Arroz Con Mariscos

Mixed seafood | Chiclayo traditional green rice

Lomo Saltado

Peruvian Chinese influence stir-fried filet mignon + \$8

Shrimp Chafe

Peruvian Chinese influence stir-fried shrimp | eggs

+ Sides



MENU

PRE FIXE MENU \$95 PER PERSON
3 COURSE CHOICE

APPETIZER

CHOOSE ONE

Classic Ceviche

Catch of the day | fresh lime juice | sweet potato | corns

Tuna Tartare

Yuzu acevichada sauce | cassava cracker | avocado

Braised Leeks

Cashew mascarpone | onion ash | rocoto kimchi

MAIN

CHOOSE ONE

Lomo Saltado

Peruvian Chinese influence stir-fried filet mignon

Veggie Chaufa

Peruvian Chinese influence stir-fried veggies

Aji De Gallina

Shredded chicken | yellow chili sauce | parmesan

Sudado De Branzino

Peruvian style fish stew

DESSERT

CHOOSE ONE

Algarrobina Tres Leches

Chrimoya Mousse

Custard apple mousse | orange granita



MENU

TASTING MENU \$115 PER PERSON
5 COURSES

APPETIZER

Classic Ceviche

Catch of the day | fresh lime juice |
Aji Amarillo tiger's milk | sweet potato | corns

Tuna Tartare

Yuzu acevichada sauce | cassava cracker | avocado

MAIN

Grilled Octopus

Botija olive oil | fresh herbs pesto | purple
corn tostada

Sudado De Branzino

Peruvian style fish stew

DESSERT

Chrimoya Mousse

Custard apple mousse | orange granita



MENU

HORS D'OEUVRE

\$48 PP (2 HOURS) | CHOICE OF 4

\$68 PP (2 HOURS) | CHOICE OF 6

Classic Ceviche

Catch of the day

Shrimp Aji Amarillo

Aji amarillo tiger's milk

Tuna Tartare

Yuzu acevichada sauce | cassava cracker | inure

Braised Leek

cashew mascarpone, onion ashes, rocoto kimchi

Grilled octopus

Botija olive aioli, fresh herb pesto, purple corn toast

Salmon Tiradito, Passion Fruit Tiger's Milk

Acevichado Roll

Panko shrimp, avocado, mahi mahi tartare and acevichada sauce

Beef Anticucho

Chicken Anticucho

Avocado toast

Pork belly

BBQ purple chicha, chicharrón, pineapple

Crab causa



MENU

SPIRITS

SELECT WINE AND BEER

\$50 PP (2 HOURS)

PREMIUM OPEN BAR

\$75 PP (2 HOURS)

Pisco Sour

Tequila

Mala vida blanco, Rosaluna mezcal.

Rum

Plantation 3 stars, Original dark, Pineapple spice

Vodka

Tito's, Ketel one

Gin

Citadelle, Tanqueray

Whiskey

Teeling whiskey, Rittenhouse, Buffalo trace

ULTRA PREMIUM OPEN BAR

\$95 PP (2 HOURS)

Pisco Sour (Any Flavor)

Tequila

Casamigos blanco / reposado, Don Julio blanco / reposado

Rum

Santa teresa1796, Zacapa 23 years old

Vodka

Grey goose, Belvedere

Gin

Bombay sapphire, Hendricks

Whiskey

Johnnie walker black, Kikori Japanese, Woodford reserve



MENU

SPIRITS



THE ROYAL EXPERIENCE

Grand Birthday Sundae

Assorted Daily Ice Cream, Brownies,
Charcoal Meringue, Birthday Bubble Show

CHOICE OF:

Pommery Champagne / 170

Moet & Chandon / 185

Veuve Clicquot Rose Champagne / 225

Ruinart Rose / 270

Pommery Magnum 1.5 L / 300

Philipponnat Champagne / 180

PALO SANTO BLESSING

Grand Birthday Sundae

Assorted Daily Ice Cream, Brownies, Charcoal Meringue
Birthday, Bubble Show, Palo Santo Shots

CHOICE OF:

Dom Perignon Luminous 2012 / 595

Laurent Perrier Rose Magnum / 480

Ruinart Blanc De Blancs Magnum / 405

Dom Ruinart Rose, Cuvee 2007 / 750

Pommery Cuvee Brut Jeroboam 3L Champagne / 700

Pommery Cuvee Brut Methuselah 6L Champagne / 1350



DETAILS

BOOKINGS & FEES

BOOKINGS

All events held at Mission Ceviche will be considered confirmed once an agreement has been signed and a deposit received.

DEPOSIT

An initial deposit of 50% of the event (plus taxes) is required to book any private dining event.

ADDITIONAL FEES

Quotes provided to our customers are exclusive of tax and gratuity.



DETAILS

CANCELLATION POLICY

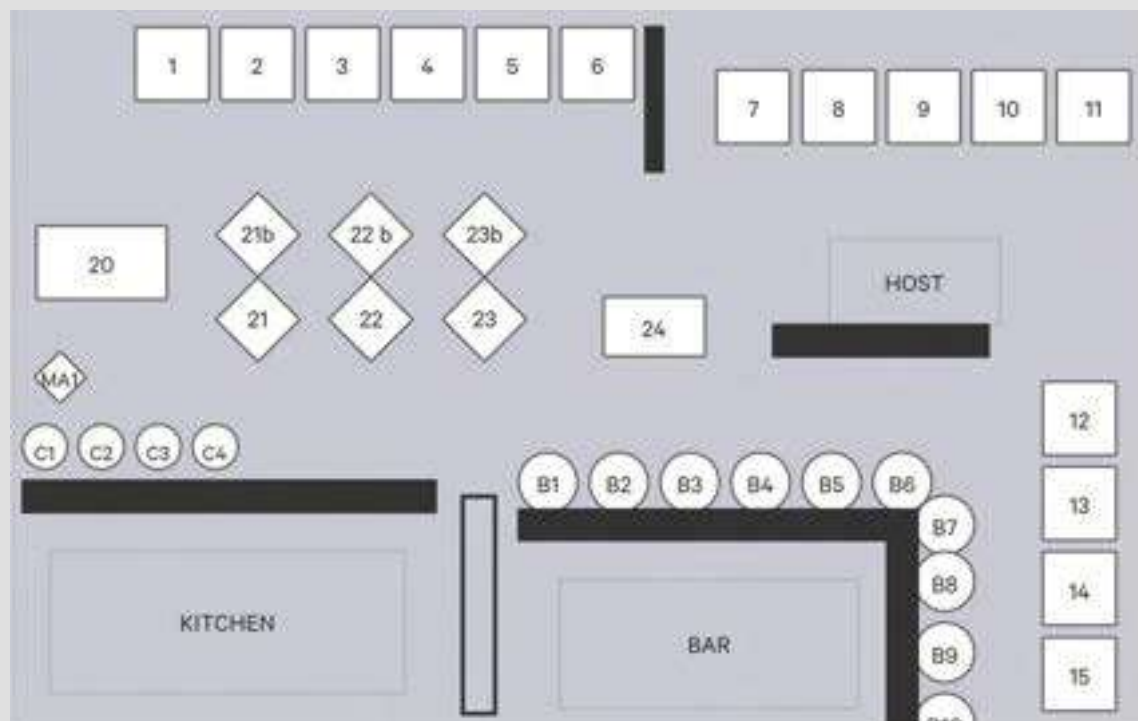
Full refunds will be provided for cancellations made fourteen (14) business days prior to the event date. In the case of cancellations within fourteen (14) business days of the event, a 50% refund of the deposit will be issued.

Forfeited deposits will not be applied toward future private events or charges at the restaurant.



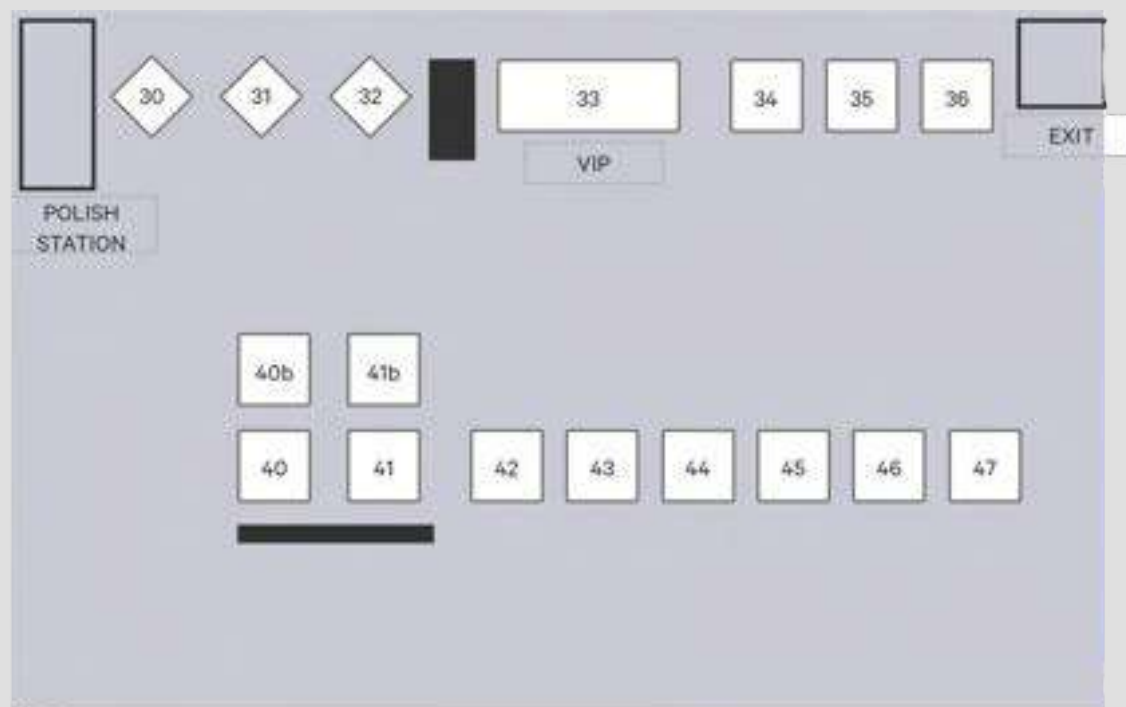
FLOOR PLANS

DINING ROOM

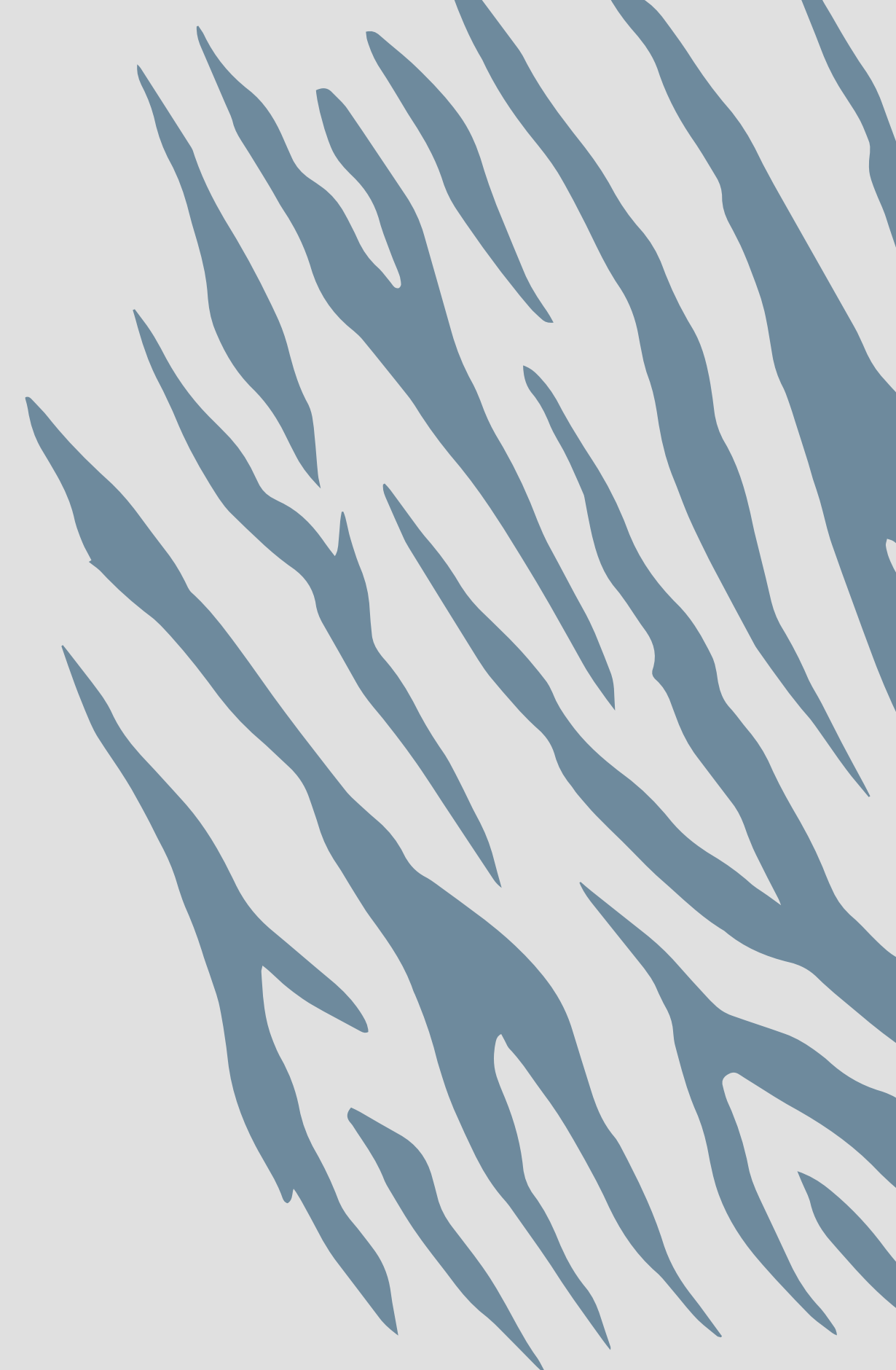


CAPACITY | SEATED: 80

JUNGLE ROOM



CAPACITY | SEATED: 55







FOR INQUIRIES

PLEASE CONTACT US

INFOS@MISSIONCEVICHE.COM

WWW.MISSIONCEVICHE.COM

