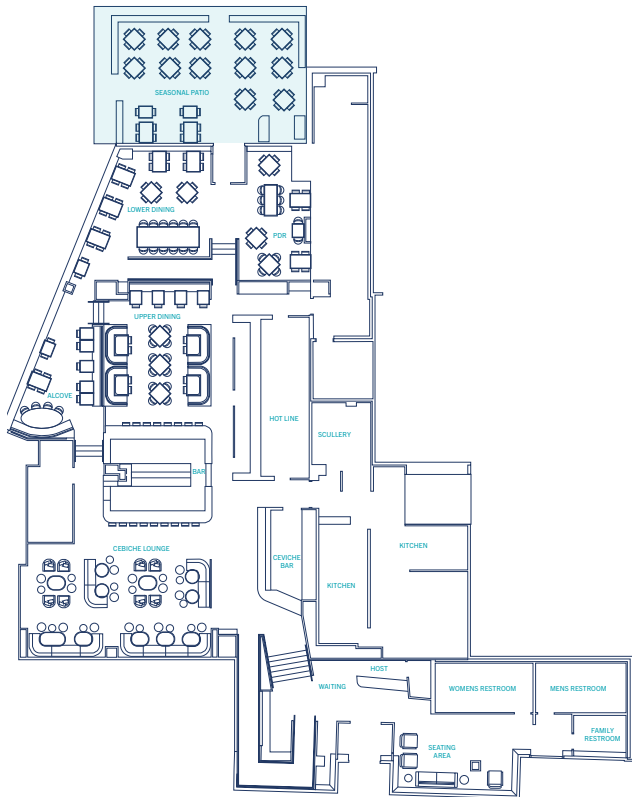


la  
mar

cocina  
peruana

# Complete Floor Plan



## Cebiche Lounge

With its alluring Peruvian flair and sophisticated atmosphere, The Cebiche 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!

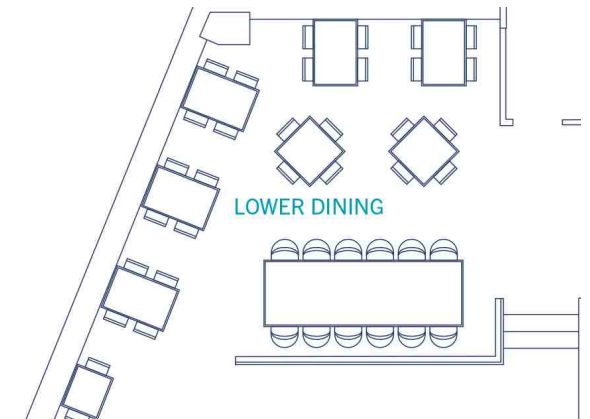
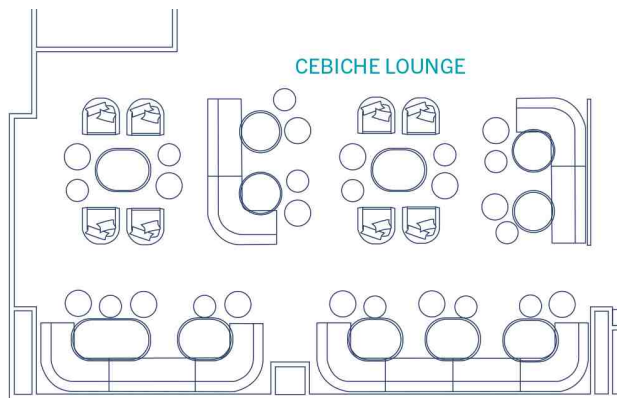
[VIEW MORE INFORMATION //](#)



## 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)

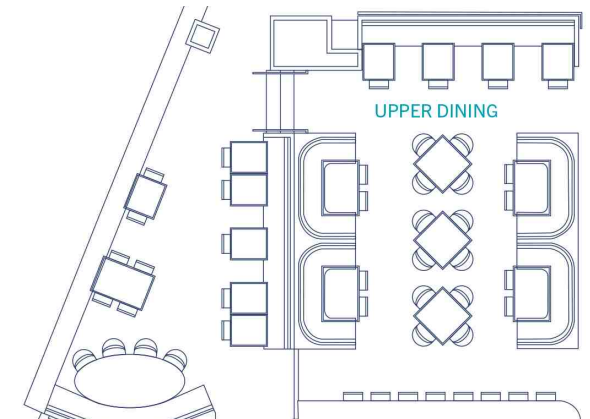
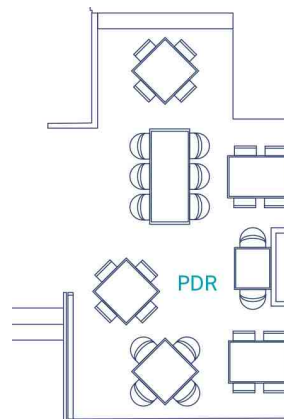
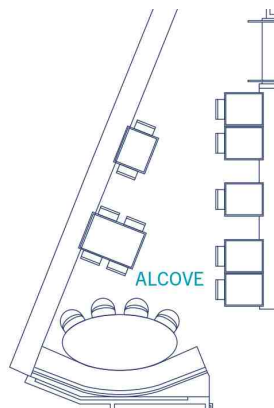
The Private Dining Room (PDR), known as “El Cuarto de los Peces,” where the ambiance is elevated by the stunning artwork of Peruvian artist Goiochea David, featuring his captivating hanging fish installations. This unique space seats up to 25 guests, offering a blend of art, culture, and intimacy that 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

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Menu One

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Menu Two

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Buffet Selections

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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

**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 jalapeño sauce (F)

**Nigiri Chifa**  
hamachi, pachikay sauce (F)

**Nigiri Criollo**   
ahi tuna aji amarillo sauce (F)

**Nigiri Vegano**   
roasted tomato, pesto sauce (V)

### Anticucho

**Anticucho de Corazon**  
grilled veal heart (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)

### Causa


**Causa Cangrejo**  
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 sauce

**Causa Vegetariana**   
seasonal vegetables, purple potato,  
and avocado cream (V)

### La Mar Classics

**Empanada de Carne**    
beef, onion, stewed in aji panca  
and huacatay sauce (G, E)

**Empanada de Gallina**     
chicken, aji amarillo and polleria sauce (G, D, E)

**Empanada de Choclo**  
peruvian sweet corn with huacatay sauce and  
chalaca (G, D, E)

**Papitas La Mar**  
roasted fingerlin potatoes, aji amarillo and  
huacatay sauce

**Berenjena Criolla**  
crispy chinese eggplants, mango chutney

**Roquitas Chifa**  
rock shrimp in squid ink tempura, pickled  
veggies, tartar chifa sauce

# 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 //

Menu prices are not inclusive  
of 22% banquet fee or sales tax.

## MENU // \$95 PER GUEST

### Appetizer

#### Cebiche Clásico

catch of the day, classic leche de tigre, red onion, habanero, cancha, sweet potatoes

#### Quinoa Caprese

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

#### Empanadas de Pollo

aji de gallina filled fried empanadas finished with polleria cream and chalaca

### Main

#### Arroz con Pollo a la Brasa

roasted organic chicken marinated with peruvian spices served over cilantro rice

#### Seco Norteño La Mar

grilled catch of the day glazed with seco norteño sauce served on the canary bean tacu-tacu, and sarza criolla

#### Lomo Saltado

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

### Sides

#### Yuca Fries

#### Seasonal Veggies

### Dessert

#### Chef's Seasonal Selection

## VEGETARIAN MENU // \$95 PER GUEST

### Appetizer

#### Cebiche Veggie

fermented and roasted seasonal roots, avocado, and kabocha squash chips, in artichoke leche de tigre

#### Corn Empanadas

pepian filling with huacatay cream and chalaca

#### Quinoa Caprese

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

### Main

#### Veggie Saltado

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

### Sides

#### Yuca Fries

#### Seasonal Veggies

### Dessert

#### Chef's Seasonal Selection

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 //

Menu prices are not inclusive of 22% banquet fee or sales tax.

## MENU // \$125 PER GUEST

### Appetizers

#### Fiesta Cebichera

cebiche limeño, tiradito criollo, causa cangrejo, nigiri criollo

#### Beef Empanada

beef and onions stewed in aji panca, huacatay cream and chalaca

#### Anticucho de Pollo

grilled chicken, antinuclear sauce, potatoes, choclo, polleria sauce

### Main

#### Arroz con Pato

rice cooked in the wok with cilantro, black beer, aji amarillo, green peas, kabocha squash, topped with tender crispy duck leg

#### Pescado a la Chorrillana

grilled local king salmon covered with chorrillana sauce, and mashed yucca with bacon

#### Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce

### Sides

Yuca Fries

Seasonal Veggies

### Dessert

Chef's Seasonal Selection

## VEGETARIAN MENU // \$125 PER GUEST

### Appetizers

#### Bandeja de Jardin

cebiche veggie, veggie causa, nigiri vegano

#### Berenjena Criolla

crispy chinese eggplant, lima bean puree, mango and aji amarillo chutney, herb salad

#### Corn Empanadas

pepian filling with huacatay cream and chalaca

### Main

#### Veggie Saltado

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

### Sides

Yuca Fries

Seasonal Veggies

### Dessert

Chef's Seasonal Selection

ALLERGEN KEY

(G) GLUTEN | (D) DAIRY | (SF) SHELLFISH | (F) FISH | (E) EGGS | (S) SOY | (TN) TREE NUTS | (P) PEANUT | (V) VEGAN





# Buffet Selections

## Set as stations

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

## SERVICE FEES //

Menu prices are not inclusive of 22% banquet fee or sales tax.

### BUFFET MENU 1 // \$99 PER GUEST

#### Quinoa Caprese

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

#### Corn Empanadas

pepian filling with huacatay cream and chalaca

#### Arroz Con Pollo

roasted organic chicken marinated with peruvian spices  
served over cilantro rice

#### Seco Norteño La Mar

grilled catch of the day glazed with seco norteño sauce  
served on the mix vegetables and sarza criolla

#### Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro,  
jalapeño, oyster sauce, soy sauce

#### Sides

yuca fries and french fries

### BUFFET MENU 2 // \$125 PER GUEST

#### Quinoa Caprese

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

#### Empanadas de Pollo

aji de gallina filled fried empanadas finished with polleria  
cream and chalaca

#### Pollo a la Brasa

roasted organic chicken marinated with peruvian spices  
served over mix veggies, polleria sauce

#### Arroz con Mariscos

catch of the day, shrimp, calamari in wok-fried rice, aji panca,  
vegetables, green peas, and leche de tigre

#### Pescado entero Nikkei

deep fried whole catch of the day fish, glazed with a nikkei  
sauce, bok choy and fried rice

#### Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro,  
jalapeño, oyster sauce, soy sauce

#### Sides

yuca fries and french fries

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 //

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**

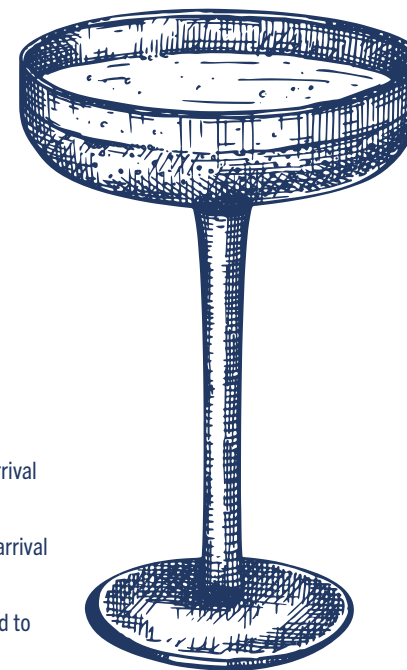
Select one La Mar House Cocktail to be offered upon arrival

**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.



## 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 renown Chef Gaston Acurio. Currently, there are nine La Mar locations worldwide in cities such as Lima, Doha, Madrid and Miami.

## 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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