

# ANGLER

Live Fire Cooking • Pristine Seafood • Waterfront Views



Private Dining and Events 2024

## Saison Hospitality

Saison 🍷🍷 Angler 🍷 Saison Cellar Saison Winery Smokehouse Saison Wine Bars Playing with Fire Catering

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Angler is a seafood focused Michelin-starred restaurant from Saison Hospitality on the Embarcadero waterfront with views of our expansive wood burning hearth and the San Francisco Bay. Our sourcing is deliberate and inspired by the dynamic seasons of Northern California. Everything we serve is touched by fire and designed to be shared.



Our restaurant is at once grandiose and vibrant, with dramatic steel beams, live fish tanks, rich textiles, and our private taxidermy collection adorning the walls. With an environment of refined comfort, Angler offers several spaces to host groups and private parties day and night, all designed with the guest experience in mind.

Our team attends to every detail to ensure an unforgettable event.



**50** *Discovery*  
**BEST**

Chef de Cuisine

Joe Hou



## The Game Room

Our Game Room is a distinctive space with sweeping views of the San Francisco waterfront, providing both private and semi-private configurations for up to 50 guests.



### Semi-Private

Up to 20 guests for a seated experience only

A tailored, seasonal, family-style seated experience for both lunch and dinner

Event minimums range from \$3500 to \$5500 - depending on number of guests and menus selected - and include food, beverage, service, use of space, and all necessary supplies and furnishings. Lunch minimums vary.



### Fully Private

Up to 36 guests seated | 50 standing

A family-style seated lunch, dinner, and/or standing reception, tailored for your event and driven by the ingredients of the season

Event minimums range from \$7500 to \$11000 - depending on number of guests and menus selected . Lunch event minimums begin at \$3500. Both include food, beverage, service, use of space, and all necessary supplies and furnishings

## The Lounge

Our versatile Lounge provides an intimate atmosphere for drinks, bites, and conversation, or a fully seated meal, set against the backdrop of the Bay Bridge. A cocktail reception or seated meal for up to 16 guests is tailored for your event and driven by the ingredients of the season.



Event minimums range from \$3500 to \$5500 - depending on number of guests and menus selected - and include food, beverage, service, use of space, and all necessary supplies and furnishings. Please inquire for lunch minimums.

## The Patio

With the magnificent Bay Bridge just across the street, our Patio offers flexibility for seated meals, brunches, cocktail receptions, and happy hour gatherings.



Day and evening event minimums begin at \$3500 - depending on number of guests and menus selected - and include food, beverage, service, use of space, and all necessary supplies and furnishings

## Full Restaurant Buyout

With comfortable accommodation for up to 96 guests seated or 250 for a standing reception, we are delighted to customize a full restaurant buyout. The entire venue - restaurant, Game Room, lounge, bar, outdoor patio, and parklet - is available for special occasions or business gatherings for lunch or dinner.

Optional engaging activations include a cooking demonstration with our Chef, a blind tasting with our Sommeliers, or a mixology class with our bartenders.



**Please inquire for details, pricing, and endless possibilities.**

## Hearth and Bridge View Cook For You

Throughout our dynamic Dining Room, we have a variety of areas for smaller groups to enjoy dedicated service and a tailored menu with our signature Cook For You experience, either offering a view of our beautiful hearth, or the windows looking out to the bridge. For groups of 8 to 14 guests, our culinary team curates a menu of our greatest hits and exclusive seasonal items, served within 5 - 7 courses all designed to be shared.



We offer two nightly seatings of 3 hours each, between 5:00pm and 5:30pm, and between 8:00pm and 8:30pm, for a food and beverage minimum of \$2500. Alternatively, we are happy to reserve your table for the entirety of the evening, allowing for maximum flexibility, with a food & beverage minimum of \$3500.

# Sample Seated Menus

As our cuisine evolves daily and draws inspiration from the seasons of the Bay Area, this menu serves as **a sample of the family-style selection** our Chefs will craft for you.

I.

*Ice-Cold Bivalves*

*Kingfish Cru, Yuzu & Fig Leaf*

*Bluefin Tuna & Kelp with Rice Crisp*

*Radicchio with Radicchio X.O.*

*Parker House Rolls & Cultured Seaweed Butter*

*Grilled Hand-Dived Scallop*

*Mt. Lassen Trout and its Roe*

*Dry-Aged Prime Petaluma Beef*

*Angler Potato & Sauce from Sonoma Cheeses*

*Slowly Grilled Hen of the Woods Mushroom*

*Soft Serve Sundae*

*150 per person*

II.

*Ice-Cold Bivalves*

*Kingfish Cru, Yuzu & Fig Leaf*

*Bluefin Tuna & Kelp with Rice Crisp*

*Radicchio with Radicchio X.O.*

*Parker House Rolls & Cultured Seaweed Butter*

*Grilled Hand-Dived Scallop*

*Mt. Lassen Trout and its Roe*

*Blistered Broccolini with Chili Pistachio*

*Dry-Aged Prime Petaluma Beef*

*Whole Sea Bream with Vermouth Butter*

*Angler Potato & Sauce from Sonoma Cheeses*

*Slowly Grilled Hen of the Woods Mushroom*

*Soft Serve Sundae*

*175 per person*

III.

*Ice-Cold Bivalves*

*Kingfish Cru, Yuzu & Fig Leaf*

*Bluefin Tuna & Kelp with Rice Crisp*

*Radicchio with Radicchio X.O.*

*Parker House Rolls & Cultured Seaweed Butter*

*Grilled Hand-Dived Scallop*

*Mt. Lassen Trout and its Roe*

*Blistered Broccolini with Chili Pistachio*

*Gold Label Wagyu Ribeye*

*Whole Grilled Maine Lobster*

*Angler Potato & Sauce from Sonoma Cheeses*

*Slowly Grilled Hen of the Woods Mushroom*

*Soft Serve Sundae*

*185 per person*



## Sample Canapes

### Stationed

*Angler Private Batch Caviar*

*Lobster Roll*

*Shrimp Cocktail*

*Whole Live King Crab (seasonal)*

*Charcuterie*

### Passed or Stationed

*Grilled Pork Jowl Skewer*

*Seasonal Vegetable Skewer*

*Embered Oysters*

*Ice-Cold Bivalves*

*Sonoma Cheese Beignets*

*Tempura Hen of the Woods Mushroom*

*Amberjack & Shiso*

*canape minimums per person apply*





## Beverage

Angler offers an extensive, award-winning wine cellar curated by Mark Bright, Co-Founder and Wine Director of Saison Hospitality and winemaker of Saison Winery, alongside our Sommeliers. It reflects our passion for the classic wine regions of the world, with a particular emphasis focuses on Burgundy, Rhone, and the Loire valley, as well as benchmark producers from our backyard in Napa and Sonoma.

Our team is available to craft a progression of wines to complement each course or recommend a selection of bottles tailored to your preference. Our beverage packages are designed to meet your guests' every need and ensure a seamless service.

I.

80 per person

*A sparkling, white, and red wine, as well as all spirits, beer, cocktails and non-alcoholic beverages \$20 and under*

II.

120 per person

*A champagne, white, and red wine, as well as all spirits, beer, cocktails and non-alcoholic beverages \$25 and under*

III.

160 per person

*A prestige Champagne, white, and red wine, as well as all spirits, beer, cocktails and non-alcoholic beverages \$35 and under*









