

# LINDA MAR ROOM

Private Dining & Events



HOST AN EVENT LIKE NO OTHER IN THE  
**LINDA MAR ROOM**

Whether you are looking to celebrate a wedding, a birthday or you're planning a corporate event, the Linda Mar room is the perfect venue to host your guests for an unforgettable evening of Peruvian cuisine in front of the ocean.

The Linda Mar Room comes fully equipped to cater to all your event needs. Let's work together to create a memorable event for you and your guests!

## THE SPACE

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## CAPACITY

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The Linda Mar room has a capacity of **75** people seated and **100** people standing.

## AMENITIES

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The room comes equipped with:

- An in-room bar for cocktails, beer and wine service.
- A spacious dance floor (provided with an additional fee).
- A projector and media area for presentations.

# HORS D'OEUVRES

## COCKTAIL RECEPTION PACKAGE

<b>MENU 1</b> <b>\$45/PERSON</b> Choice of 4 items	<b>MENU 2</b> <b>\$55/PERSON</b> Choice of 6 items	<b>MENU 3</b> <b>\$75/PERSON</b> Choice of 8 items
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### CEVICHERIA/COLD

**Ceviche Clásico** *GFA*

Market fish, onion, rocoto leche de tigre, cancha, choclo

**Ceviche Chifa** *G/S/P*

Ahi tuna, peanuts, avocado, cucumber, sesame, scallion

**Ceviche Punta Sal** *GFA*

shrimp, coconut-jalapeño leche de tigre, mango, cilantro, cancha, choclo, fried quinoa

**Tiradito Pucusana** *GFA*

Thin sliced salmon, aji-passion fruit emulsion, chalaca salsa

**Causa de Remolacha** *GFA/V/E*

Beet salad, yellow whipped potato, avocado, rocoto aioli, olive

**Causa de la Casa** *E*

Chicken salad, yellow whipped potato, avocado, rocoto aioli, olive

**Causa de Atún** *GFA/E*

Ahi tuna tartare, yellow whipped potato, avocado, rocoto aioli, olive

### ANTICUCHOS

**Anticucho de Corazón** *G/S/D*

Traditional beef heart skewer, creamy aji sauce

**Anticucho de Pollo** *G/S/D*

Free-range chicken breast skewer, creamy aji sauce

**Anticucho de Camarón** *SF/GFA*

gulf shrimp skewer, chimichurri

### 27'S CLASSICS

**Empanada de Carne** *G/E/S*

Steak picadillo, aji huacatay verde sauce

**Empanada de Pollo** *G/E/D*

Creamy pulled chicken stew, aji amarillo cream, aji huacatay verde sauce

**Empanada de Hongo** *G/V/E/D*

Mushroom, spinach, jack cheese, aji huacatay verde sauce

**Papa a la Huancaína** *V/E/D*

Sliced yellow potato, creamy aji amarillo, cheese sauce

**Chicharrón de Pollo** *G/E/S*

Crispy fried chicken, rocoto aioli, salsa criolla

**Camarón Chicama** *SF/G*

Panko-coconut crusted prawn, aji amarillo tamarind glaze

**Conchita** *SF*

Seared scallop, quinoa salsa, cilantro pistou

**Adobo Pork Slider** *G/D*

Sous vide pork shoulder, mango salsa, coleslaw

**Yuca Frita** *G/V/D*

Fried yuca, aji verde aioli

**Tequeños** *G/SF/D/E*

wonton fritters, cream cheese, crab, shrimp, aji-honey mayo

### DESSERT

+\$8 PER PERSON (CHOICE OF 2)

TRES LECHES	MANGO CHEESECAKE	FLAN	CHOCOLATE GANACHE
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(G) Gluten | (GFA) Gluten Free Available | (D) Dairy | (SF) Shellfish | (E) Eggs | (S) Soy | (TN) Tree Nuts | (P) Peanut | (VG) Vegan | (V) Vegetarian

# \$55/PERSON

**BUFFET STYLE | FAMILY STYLE +\$5 PER PERSON**

**Choose up to three items total**

*(starter salad is included)*

2 Appetizers + 1 Main OR 2 Mains + 1 Appetizer

## SALAD

### **Ensalada 27** *VG*

Mixed greens, chopped romaine, quinoa, onion, cherry tomato, passion fruit dressing

## APPETIZER

### **Ceviche Puerto** *SF/GFA*

Market fish, shrimp, calamari, onion, cilantro, rocoto leche de tigre

### **Empanada de Pollo** *G/E/D*

Creamy pulled chicken stew, olive, salsa criolla, aji huacatay verde sauce

### **Empanada de Hongo** *G/V/E/D*

Mushroom, spinach, jack cheese, salsa criolla, aji huacatay verde sauce

### **Papa a la Huancaína** *V/E/D*

Sliced yellow potato, creamy aj amarillo cheese sauce, olives, hardboiled egg

## MAIN COURSE

### **Ají de Gallina** *G/E/D*

Pulled chicken stew, aji amarillo cream, potato, hardboiled egg, toasted walnut, olives

### **Pollo a la Brasa** *GFA*

Mary's farm rotisserie chicken, creamy aji sauce

### **Adobo de Chancho** *GFA*

Slow braised pork shoulder, aji panca sofrito, yams, salsa criolla

### **Quinoa Chaufa** *V/GF*

woked fried quinoa, mushroom, broccoli, bell pepper, scallions, ginger, egg

## SIDES

### **PICK TWO**

Jasmine Rice

Macaroni a la Huancaína

Canario Beans

Hand Cut Fries

# \$65/PERSON

BUFFET STYLE | FAMILY STYLE +\$5 PER PERSON

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## SALAD PICK ONE

### Ensalada 27 *VG*

Mixed greens, chopped romaine, quinoa, onion, cherry tomato, passion fruit dressing

### Julio Cesar Salad *V/E/TN*

Chopped romaine lettuce, parmesan cheese, candied walnuts, cherry tomato, olive,

## APPETIZERS PICK TWO

### Ceviche Puerto *SF/GFA*

Market fish, shrimp, calamari, onion, cilantro, rocoto leche de tigre

### Empanada de Pollo *G/E/D*

Creamy pulled chicken stew, olive, salsa criolla, aji huacatay verde sauce

### Papa a la Huancaína *V/E/D*

Sliced yellow potato, creamy aj amarillo cheese sauce, olives, hardboiled egg

## MAIN COURSE PICK TWO

### Paella *SF/GFA*

Saffron rice with chicken, chorizo, seafood and shellfish, green peas, roasted peppers, pimentón sofrito

### Ají de Gallina *G/E/D*

Pulled chicken stew, aji amarillo cream, potato, hardboiled egg, toasted walnut, olives

### Pollo a la Brasa *GFA*

Mary's farm rotisserie chicken, creamy aji sauce

### Lomo Saltado *S/GFA*

Wok fried sirloin steak strips, onion, tomato, cilantro, hand cut fries, sauteed with our signature soy glaze

### Quinoa Chaufa *V/GF*

woked fried quinoa, mushroom, broccoli, bell pepper, scallions, ginger, egg

## SIDES PICK TWO

Jasmine Rice

Macaroni a la Huancaína

Canario Beans

Hand Cut Fries

# \$85/PERSON

BUFFET STYLE | FAMILY STYLE +\$5 PER PERSON

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## SALAD

PICK ONE

### Ensalada 27 *VG*

Mixed greens, chopped romaine, quinoa, onion, cherry tomato, passion fruit dressing

### Julio Cesar Salad *V/E/TN*

Chopped romaine lettuce, parmesan cheese, candied walnuts, cherry tomato, olive,

## APPETIZERS

PICK THREE

### Ceviche Puerto *SF/GFA*

Market fish, shrimp, calamari, onion, cilantro, rocoto leche de tigre

### Empanada de Pollo *G/E/D*

Creamy pulled chicken stew, olive, salsa criolla, aji huacatay verde sauce

### Papa a la Huancaína *V/E/D*

Sliced yellow potato, creamy aj amarillo cheese sauce, olives, hardboiled egg

### Choritos *G/S/SF*

Pan roasted mussels, creamy aji panca sofrito, chorizo, garlic bread

## MAIN COURSE

PICK TWO

### Paella *SF/GFA*

Saffron rice with chicken, chorizo, seafood and shellfish, green peas, roasted peppers, pimentón sofrito

### Ají de Gallina *G/E/D*

Pulled chicken stew, aji amarillo cream, potato, hardboiled egg, toasted walnut, olives

### Adobo de Chancho *GFA*

Slow braised pork shoulder, aji panca sofrito, yams, salsa criolla

### Lomo Saltado *S/GFA*

Wok fried sirloin steak strips, onion, tomato, cilantro, hand cut fries, sauteed with our signature soy glaze

### Quinoa Chaufa *V/GF*

woked fried quinoa, mushroom, broccoli, bell pepper, scallions, ginger, egg

## SIDES

PICK TWO

Jasmine Rice

Macaroni a la Huancaína

Canario Beans

Hand Cut Fries

# BAR & BEVERAGE OPTIONS

## BASED UPON CONSUMPTION

Most groups opt for a standard bar tab, where the cost of all beverages consumed is tallied into the final bill. Should you have a specific budget or limit in mind, please consult with our banquet manager before your event. We are happy to accommodate your preferences, including selections of cocktails, beer, wine, or other beverages of your choice!

## CASH BAR

If you opt for a Cash Bar, all guests will be responsible to pay for their own drinks during your event.

## PACKAGES

**2 hours included for all packages.**  
**After 2 hours: \$27/hr | \$40/hr for Top Shelf Package.**

### BEER & WINE PACKAGE

**\$27/PERSON**

Selection of:

- 2 draft beers
- 2 bottled beers
- Red, white & sparkling wine

### MIMOSA BAR

**\$30/PERSON**

Bottomless mimosa bar with our house sparkling wine. Orange juice & cranberry flavors included.

+\$5 per person for passionfruit, grapefruit, and pineapple juice additions

### GREETING OPTIONS

**\$27/PERSON**

celebrate with a toast or welcome drink

#### Sparkling Cava

\$12 per person

#### Pisco Sour

\$15 per person

#### Specialty Cocktail

\$15 per person

### HOUSE SPIRITS PACKAGE

**\$40/PERSON**

- Gruven Vodka
- New Amsterdam Gin
- Union Mezcal
- Don Q Rum
- Redemption Bourbon
- Pueblo Viejo Blanco Tequila
- Red & White Wine
- Sparkling Wine
- Draft & Bottled Beers

### TOP SHELF PACKAGE

**\$50/PERSON**

- Grey Goose Vodka
- Hendricks Gin
- Vida Mezcal
- Flor de Cana 12 Year Rum
- Four Roses Bourbon
- Don Julio Blanco Tequila
- Red & White Wine
- Sparkling Wine
- Draft & Bottled Beers

**\*Non-alcoholic beverages are included with every package**

**\*\*Corkage fee is \$25 per bottle, \$50 for magnums.**

# ADD-ONS

**BUFFET STYLE | FAMILY STYLE +\$5 PER PERSON**

## CEVICHERÍA/COLD

### **Ceviche Puerto** *SF/GFA*

market fish, shrimp, calamari, onion, cilantro, rocoto leche de tigre **+\$10/person**

### **Ceviche Clásico** *GFA*

market fish, onion, rocoto leche de tigre, cancha, choclo **+\$10/person**

### **Ceviche Chifa** *G/S/P*

ahi tuna, peanuts, avocado, cucumber, sesame, scallion **\$10/person**

### **Causa de Cangrejo** *SF/GFA/E*

chilled whipped potato, Dungeness crab salad, avocado, olive, quail egg **+\$14/person**

### **Causa de Remolacha** *GFA/V/E*

chilled whipped potato, beet root salad, avocado, olive, quail egg **\$10/person**

### **Causa de Atún** *GFA/E*

chilled whipped potato, ahi tuna tartare, avocado, olive, quail egg **+\$11/person**

## ENTREES

### **Lomo Saltado** *S/GFA*

Wok fried sirloin steak strips, onion, tomato, cilantro, hand cut fries, sauteed with our signature soy glaze **+\$14/person**

### **Paella** *SF/GFA*

Saffron rice with chicken, chorizo, seafood and shellfish, green peas, roasted peppers, pimentón sofrito **+\$16/person**

### **Ají de Gallina** *G/D/E*

Pulled chicken stew, aji amarillo cream, potato, hardboiled egg, toasted walnut, olives **+\$12/person**

### **Pollo a la Brasa** *GFA*

Mary's farm rotisserie chicken, creamy aji sauce **+\$25/each**

### **Adobo de Chanco** *GFA*

Slow braised pork shoulder, aji panca sofrito, yams, salsa criolla **+\$12/person**

### **Puerto Pasta** *G/D/E/SF*

Pappardelle pasta with shrimp, chorizo, aji amarillo cream, scallions, manchego cheese **+\$12/person**

### **Quinoa Chaufa** *V/GF*

wok-fried quinoa, broccoli, cauliflower, mushroom, bell pepper, scallions, ginger, egg **+\$11/person**

## APPETIZERS/SALADS

### **Chicharrón de Pollo** *G/E/S*

crispy five spiced chicken, salsa criolla, aji rocoto aioli, dipping sauce **+\$5/person**

### **Empanadas** *G/E/D/V/S*

Choice of steak picadillo, chicken, or mushroom & spinach. served with our aji huacatay dipping sauce **+\$4/person**

### **Yuqitas a la Huancaína** *G/D*

yuca fries served with our huancaína sauce **+\$4/person**

### **Plátanos Fritos** *V/E*

sweet plantains served with rocoto aioli **+\$4/person**

### **Macaroni a la Huancaína** *G/D*

creamy mac & cheese, spicy huancaína sauce **+\$5/person**

### **Julio Cesar Salad** *V/TN/E*

chopped romaine, feta, candied walnut, cherry tomato, olive, anchovy dressing. **+\$5/person**

### **Ensalada 27** *VG*

mixed greens salad, onion, cherry tomato, avocado, quinoa. Choice of dressing **+\$5/person**

## POSTRES/DESSERTS

All desserts made in-house with loving hands

**+\$8 choice of two**

**+\$14 choice of four**

### **Flan** *GFA/V/E*

chopped romaine, feta, candied walnut, cherry tomato, olive, anchovy dressing.

### **Tres Leches** *G/V/E*

cinnamon three milk cake, dulce de leche spread, whipped cream.

### **Mango Cheesecake** *G/V/E*

our signature decadent cheesecake

### **Chocolate Ganache** *GFA/V/E*

flourless chocolate ganache cake



# DETAILS

## ADDITIONAL INFO AND FINE PRINT

### **GENERAL INFORMATION**

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#### **Location**

Puerto 27 is located in the Pacifica Beach Hotel located at:  
525 Crespi Dr., Pacifica, CA 94044

#### **Hours**

Wed & Thu: 12-8pm  
Fri & Sat: 11am-9pm  
Sun: 11am-8pm

#### **Contact Information**

You can reach us by phone at 650-733-7343 or by sending an email to [events@puerto27.com](mailto:events@puerto27.com).

#### **Parking**

There are two parking lots on premise available for guest parking.

### **OTHER SERVICES**

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#### **Photography**

We have an expert photography group partnership. Photography services are offered at \$250/hr with a minimum of 2 hours. Services include photography on the day of the events and photo editing.

#### **Live Music**

We are partnered with a booking team that can provide live music to your event, according to your preferences. Please let us know if you'd like live music and we are happy to discuss options.

### **FOOD AND BEVERAGE MINIMUM**

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The Linda Mar room has a food & beverage minimum of \$3,500 + tax + 22% tip. The deposit will be deducted from your total charges. Room Fee \$400.

We do not allow for the purchase of food to take out in order for the minimum to be met. In the event that the F&B minimum is not met, the remaining balance will be charged as a ROOM FEE.

### **DEPOSIT & CONFIRMATION**

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To confirm the booking, we require a \$500 deposit and the signed contract.



# DETAILS

## ADDITIONAL INFO AND FINE PRINT

### HEADCOUNT

A confirmed guest count is due one week prior to your event date. Past that date, we can no longer decrease, however, we can always increase based on availability.

### CANCELLATION POLICY

- Should your function be cancelled, the following terms and conditions will apply:
- 30 days prior to the scheduled date: 100% of deposit will be refunded.
- 15-29 days prior to the scheduled date: 100% of the deposit will be retained, but may be used towards a future private event.
- 2-14 days prior to the scheduled date: 100% of deposit will be non-refundable.
- Less than 48 hours notice: 100% of deposit will be non-refundable and estimated charges (less deposit) will be charged to the credit card guarantee provided.

### PAYMENT

Final payment is due one-week prior to the event. Cash, money orders, certified checks and all major credit cards are acceptable forms of payment. A credit card must be on file to cover extra charges (bar tab, overtime fees, etc).

If paying by credit card, the actual card member must be present or a copy of the credit card, front and back, must be included. No personal or business checks will be accepted as final payment within 10 business days of the event date.

