



La Costanera

EVENTS AT
La Costanera

EVENTS AT LA COSTANERA

LET US HOST YOUR SPECIAL EVENT AT LA COSTANERA! THIS CONTEMPORARY, AUTHENTIC PERUVIAN RESTAURANT OFFERS A CLASSIC ELEGANCE IN A WARM AND INVITING AMBIENCE AND OVERLOOKS THE PACIFIC OCEAN JUST NORTH OF HALF MOON BAY.

CHEF CARLOS ALTAMIRANO IS COMMITTED TO INTRODUCING PEOPLE TO AUTHENTIC LATIN AMERICAN CULTURE, USING INNOVATIVE TECHNIQUES TO CREATE DISHES THEY WILL NEVER FORGET.

CONTACT US ABOUT YOUR EVENT [HERE!](#)



EVENT SPACES



PIER 1

CAPACITY: 40 / 52

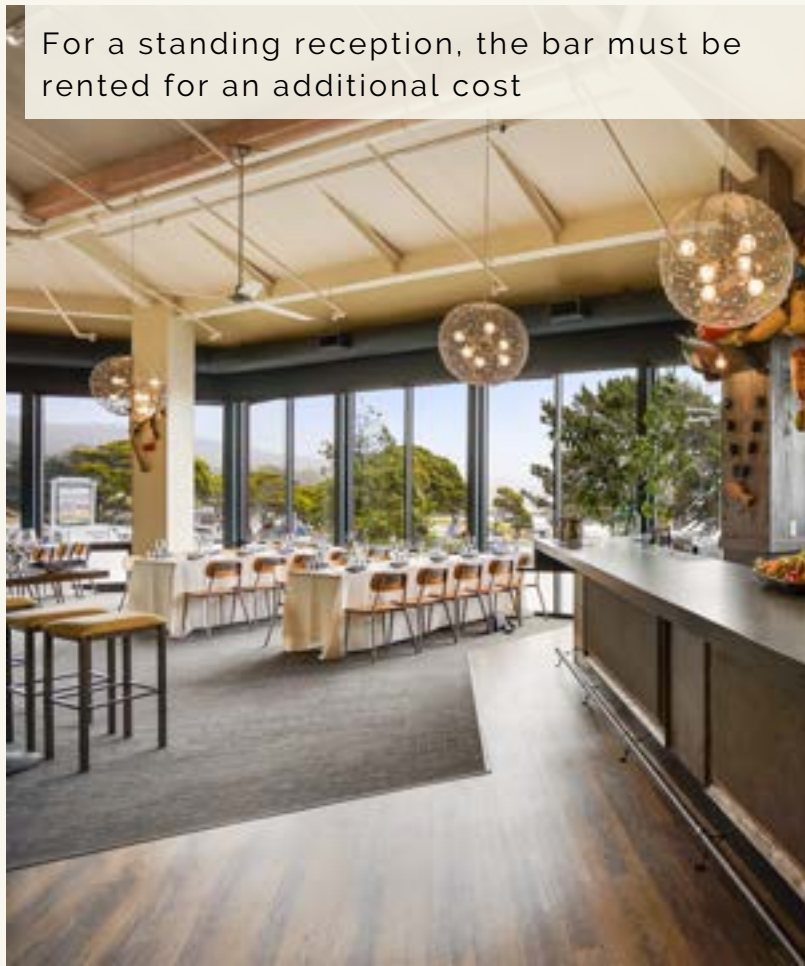
FORMAT: SEATED / STANDING RECEPTION

DURATION: 3 HOURS

Pier 1 is located on the 2nd floor with views of Pillar Point Harbor. Perfect for wedding receptions, business dinners, and more. Multiple layout options available.



For a standing reception, the bar must be rented for an additional cost



EVENT SPACES

MAIN DINING ROOM

CAPACITY: 150

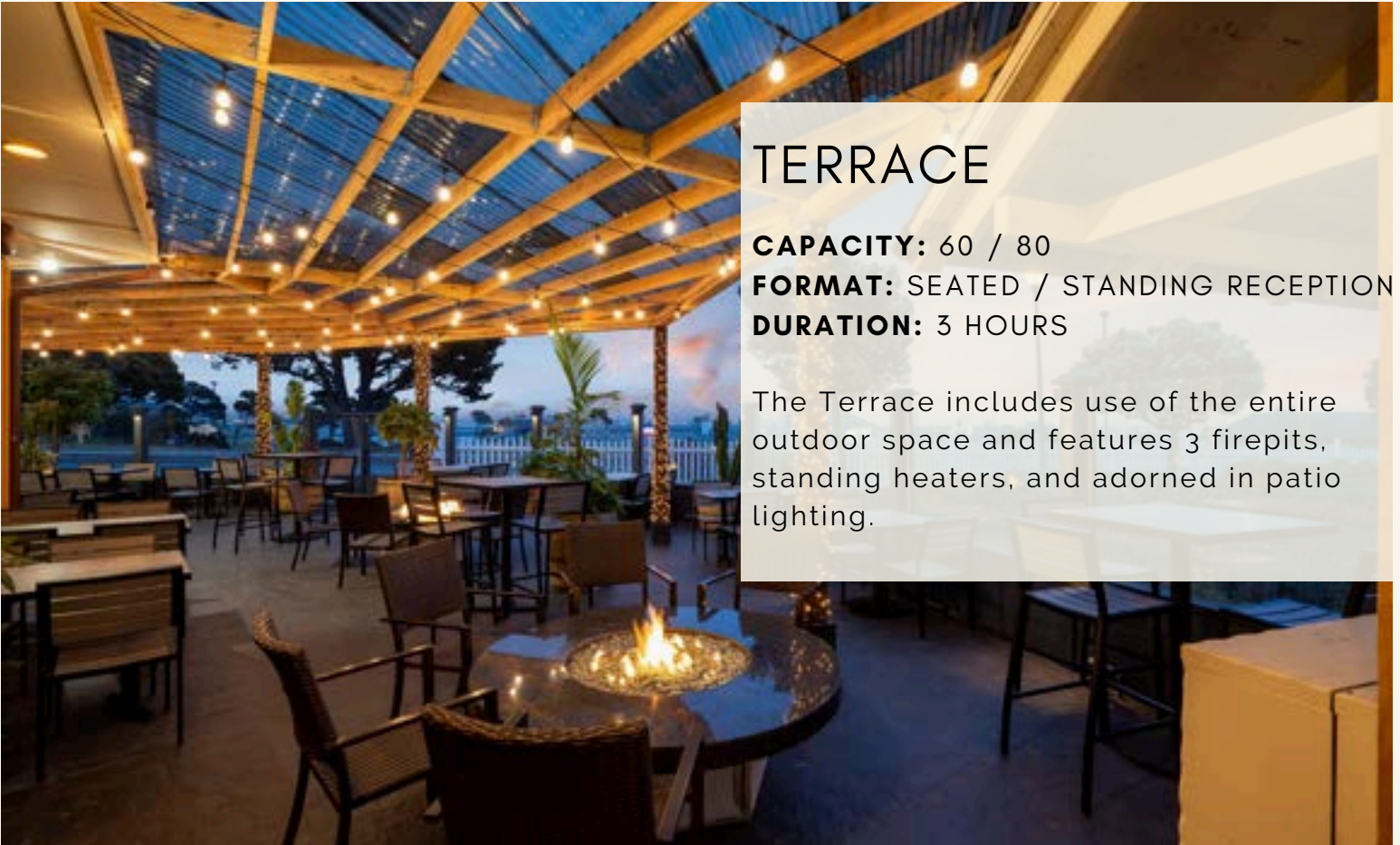
FORMAT: SEATED / STANDING RECEPTION

DURATION: 3 HOURS

Our Main Dining Room is located on the 2nd floor with views of Pillar Point Harbor. Perfect for wedding receptions, business dinners, and more.

Multiple layout options available.





TERRACE

CAPACITY: 60 / 80

FORMAT: SEATED / STANDING RECEPTION

DURATION: 3 HOURS

The Terrace includes use of the entire outdoor space and features 3 firepits, standing heaters, and adorned in patio lighting.



HALF TERRACE

CAPACITY: 32 / 45

FORMAT: SEATED / STANDING RECEPTION

DURATION: 3 HOURS

The half terrace includes 2 firepits, standing heaters, and patio lighting.

EVENT SPACES



LOUNGE

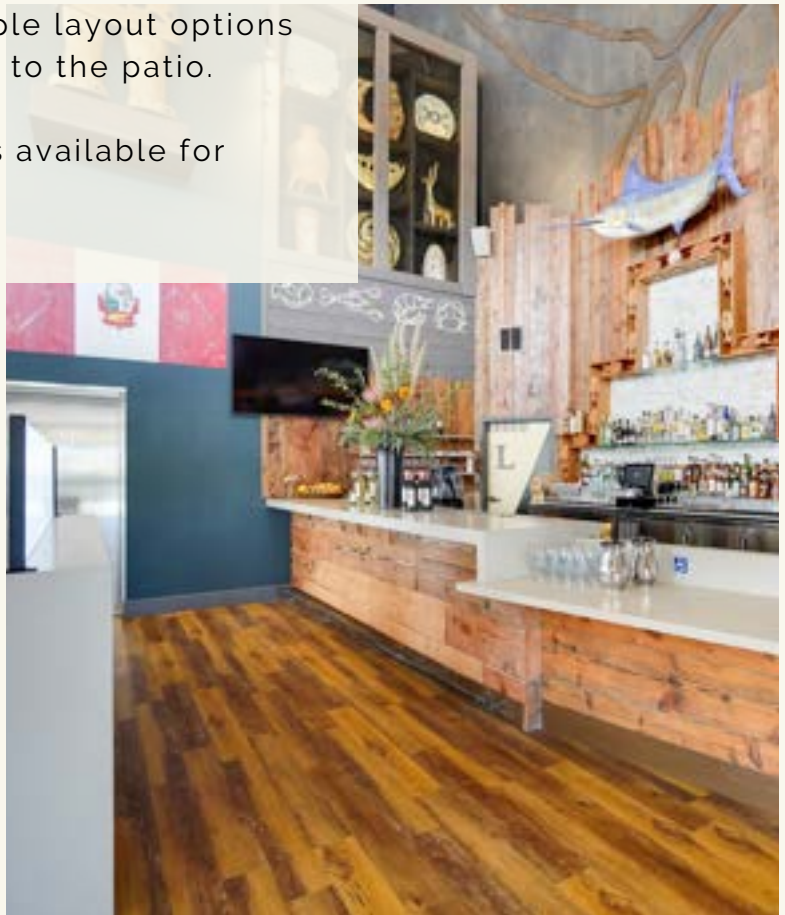
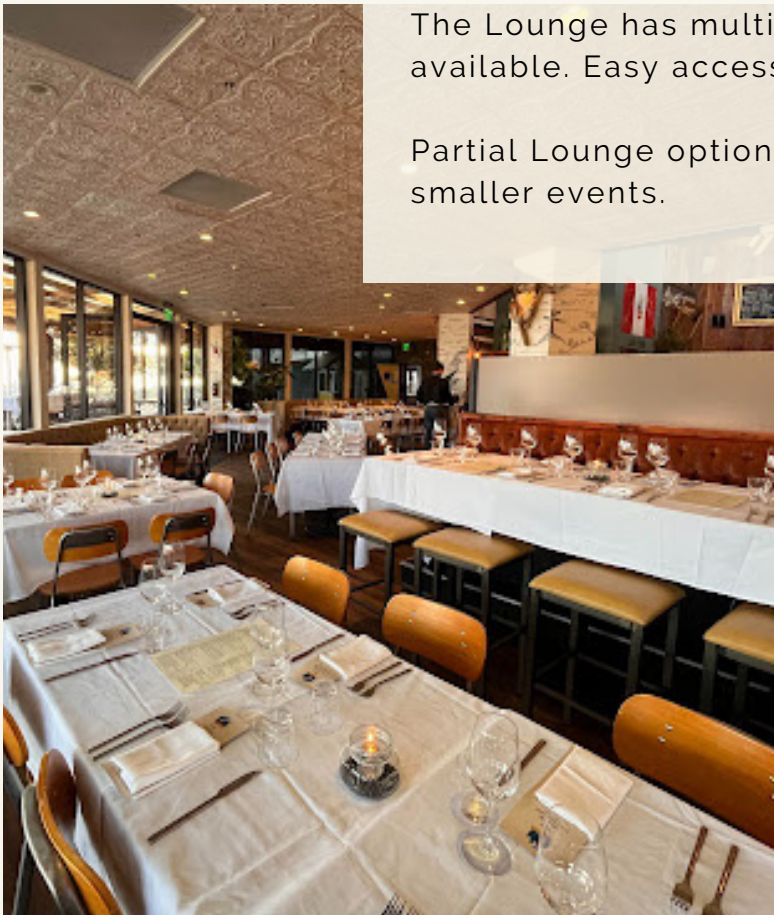
CAPACITY: 86 / 120

FORMAT: SEATED / STANDING RECEPTION

DURATION: 3 - 4 HOURS

The Lounge has multiple layout options available. Easy access to the patio.

Partial Lounge options available for smaller events.



EVENT SPACES



LOUNGE + TERRACE

CAPACITY: 150

FORMAT: SEATED / STANDING RECEPTION

DURATION: 3 HOURS

Our entire first floor is perfect for larger events that would like an indoor/outdoor feel.



WORLD ROOM

CAPACITY: 30

FORMAT: SEATED

DURATION: 3 HOURS

The World Room is located downstairs at the west end of the restaurant. It's location offers more privacy for small parties.



PLEASE NOTE

All event spaces have a rental/set up fee which includes the physical set-up and breakdown of the space, plus the use of our tables, chairs (not specialty chairs or ceremony chairs), table settings, tablecloths, chafing dishes, food signage and special menus, along with any rentals that may be needed to accommodate the guest count.

Additional rentals by the request of the guest, including specialty tables, chairs, or other furniture, decor, silverware, etc., will be charged to the guest's final bill. Any request of rentals will be subject to the availability and delivery time of said items.

A gratuity of 25% is applied to all Events.

BAR PACKAGES

CONSUMPTION BASED TAB

This option allows guests to order freely from a list of cocktails, beer, wine, and nonalcoholic beverages and La Costanera will keep one single tab open for the duration of the event.

OPEN BAR PACKAGE (see options below)

This option allows guests to pay one price per guest for the whole event. La Costanera's open bar packages include the Mocktail Package, the Beer & Wine Package, the Silver Package, the Premium Package, and the Elite Package.

MOCKTAIL PACKAGE

\$20 PER GUEST | 3 HOURS
Chicha Morada, Lemonade, & Seasonal Mocktail

SILVER PACKAGE

\$50 PER GUEST | 3 HOURS
Arette Tequila, Xicaru Espadin mezcal, La Caravedo Quebranta Pisco, Cutwater GF Vodka, Brokers London Dry Gin, Four Roses Bourbon, Don Q Cristal Rum, Johnnie Walker Red Label, 1776 Rye Whiskey

ELITE PACKAGE

\$70 PER GUEST | 3 HOURS
Don Julio Silver Tequila, Abuelo 12 Yr Rum, Viejo Tonel Mosto Verde Pisco, The Botanist Gin, Del Maguey Chichicapa Mezcal, Grey Goose Vodka, Rittenhouse Rye, Four Roses Single Barrel, The Balvenie 14 Yr scotch

BEER & WINE PACKAGE

\$30 PER GUEST | 3 HOURS
Peruvian beers, Sparkling Wine, House Red & White Wine

PREMIUM PACKAGE

\$60 PER GUEST | 3 HOURS
Maestro Dobel Silver Tequila, 7 Misterios Ensamble mezcal, Abuelo 7 Yr Rum, Hanson Organic vodka, Barsol Italia Pisco, Half Moon Bay Gin, Buffalo Trace Bourbon, Templeton Rye, Monkey Shoulder scotch

ADD ON:

WELCOME DRINK passed upon arrival

\$13 PER GUEST
Choose from: Pisco Sour, Chilcano, Creacion Especial, Sparkling Wine



DINING PACKAGES

PRIME PACKAGE - \$100/GUEST

APPETIZER

Selection of 2 appetizers (1 seafood allowance) served family style or passed for receptions

SALAD

Served buffet or family style or individually plated for groups of 30 or less

MAINS & SIDES

Selection of 2 entrees and 2 sides (1 seafood allowance) served buffet or family style

DESSERT

Selection of 2 desserts, served buffet or family style or individually plated for groups of 30 or less

PREMIUM PACKAGE - \$125/GUEST

APPETIZER

Selection of 2 appetizers (2 seafood allowance) served family style or passed for receptions

SALAD

Served buffet or family style or individually plated for groups of 30 or less

MAINS & SIDES

Selection of 3 entrees and 2 sides (2 seafood allowance) served buffet or family style

DESSERT

Selection of 2 desserts, served buffet or family style or individually plated for groups of 30 or less

ELITE PACKAGE - \$145/GUEST

APPETIZER

Selection of 3 appetizers (2 seafood allowance) served family style or passed for receptions

SALAD

Served buffet or family style or individually plated for groups of 30 or less

MAINS & SIDES

Selection of 4 entrees and 2 sides (2 seafood allowance) served buffet or family style

DESSERT

Selection of 3 desserts, served buffet or family style or individually plated for groups of 30 or less



MENU OPTIONS

APPETIZERS

CEBICHE PESCADO (GF*, DF)

Fresh fish of the day in aji rocoto leche de tigre

CEBICHE NIKKEI (GF*, DF)

Ahi tuna with Nikkei leche de tigre (soy sauce, rice vinegar, ginger, rocoto pisco, sesame oil), red onions, apple, wonton chips

TUNA TARTARE

Fresh diced Ahi tuna marinated in rocoto-tamarind sauce, scallions, avocado & yucca chips

LANGOSTINO CROCANTES

Quinoa crusted tiger prawn with Inca Kola BBQ Sauce & Japanese sweet potato

CHICKEN CHICHARRON

Breaded and fried chicken with Salsa and Rocoto aioli

MUSHROOM CHICHARRONE (VG)

Breaded and fried mushrooms with Salsa and Rocoto Aioli

YUCCA CROQUETTES

Crispy chorizo and raisin stuffed yucca with aji-amarillo curry sauce

ANTICUCHO DE POLLO (GF*)

Grilled chicken with BBQ sauce and sweet rocoto

ANTICUCHO DE CORAZÓN (GF*)

Grilled beef heart with chimichurri and ocopa drizzle

ANTICUCHO DE HONGOS (V/VG/GF)

Grilled Portobello mushroom with chimichurri

YUCCA FRITA (V/VG*)

Shaved Feta cheese, Huancaína sauce

TEQUENOS (V*)

Oaxaca cheese and shrimp filled wontons with tamarind sauce (vegetarian - no shrimp)

EMPANADAS

Choice of beef, chicken or mushroom (VG)

BBQ RIBS

Grilled Duroc pork spareribs, Peruvian style BBQ sauce, and coleslaw jicama salad

VG – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

* Can be altered for dietary restrictions

MENU OPTIONS

SALADS

QUINOA SALAD (VG*/V)

Mixed baby greens, quinoa, tomatoes, cucumber, apple, feta cheese, and passion fruit vinaigrette

ROASTED BEET SALAD (VG*/V)

Beets, cherry tomatoes, orange, cancha, choclo and feta cheese mousse, mint and lime-Aji Amarillo vinaigrette

ENTREES

LOMO SALTADO (GF*)

Stir fried beef tenderloin, tomatoes and onions in pisco soy reduction topped with french fries

PESCADO COSTANERA (GF, DF*)

Grilled fish of the day topped with Chimichurri, sauteed spring vegetables, with butter Aji Amarillo sauce.

POLLO SALVAJE

Oven roasted Mary's organic chicken & salsa pollera

QUINOTTO (V)

Quinoa stew with oven roasted seasonal vegetables, sofrito, huancaína sauce

AJI DE GALLINA

Shredded Mary's organic chicken, aji amarillo, botija olives, purple potato

HONGOS SALTADO (VG, GF*)

Stir fried portobello mushrooms, tomatoes and onions in pisco-soy sauce, french fries

ADOBO

Slow braised Duroc pork shoulder in cusquena beer-aji panca sauce

ARROZ CON MARISCOS (GF*)

Peruvian style paella, seafood medley, panca base, shrimp broth

VEGETABLE PAELLA (V, VG*, GF*)

Saffron Bomba rice with mixed vegetables in a tomato based sauce

ARROZ CHAUFA (GF*)

Chinese-inspired Peruvian fried rice with prawns, ribs, egg, scallions, rocoto aioli and salsa criolla

VEGGIE CHAUFA (GF*,V, VG*)

Peruvian fried rice with seasonal vegetables, eggs, scallions, rocoto aioli and salsa criolla

PESCADO A LO MACHO

Peruvian seafood stew with catch of the day, calamari, mussels, prawns in a mild rocoto paprika sauce

VG – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

* Can be altered for dietary restrictions

MENU OPTIONS

SIDES

PLANTAINS (VG/GF)	JASMINE RICE (VG/GF)	GARLIC FRIES (V)
POTATO GRATIN (V)	ROASTED VEGGIES (VG/GF)	SAUTEED SPINACH (V/VG*)
COCONUT RICE (V/GF)	FRENCH FRIES (V)	BROCCOLINI (V/VG*)

DESSERT

VANILLA BEAN PANNA COTTA (GF)
With passion fruit reduction

SUSPIRO A LA LIMENA (GF)
Dulce de leche pudding with
whipped cream

ALFAJORES
Peruvian shortbread cookies filled
with dulce de leche

CHOCOLATE CARLITOS (GF)
Flourless chocolate terrine with
pisco whipped cream

ASSORTED SEASONAL FRUIT (VG,GF)

VG – Vegan

V – Vegetarian

GF – Gluten Free

DF – Dairy Free

* Can be altered for dietary restrictions

PLEASE NOTE

All dietary restrictions with an asterisk(*) must be communicated to the Event Manager, otherwise all food is made as is.

Additional seafood appetizers are \$7/guest

Additional non-seafood appetizers are \$5/guest



La Costanera
COCINA PERUANA

QUESTIONS?

CONTACT US AT
LACOSTANERARESTAURANT.COM/EVENTS