

ANGLER

Live Fire Cooking • Pristine Seafood • Waterfront Views



Private Dining and Events 2023

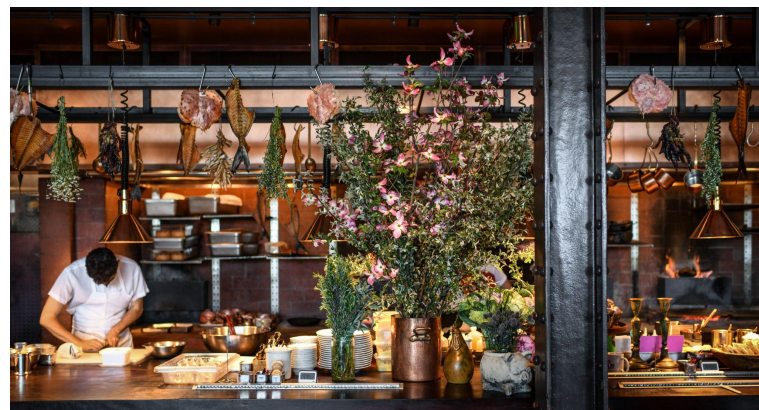
Saison Hospitality

Saison 🍷 Angler 🍷 Saison Cellar Saison Winery Smokehouse Saison Wine Bar

anglerrestaurants.com
events@saisonhospitality.com | 415.872.9442
132 The Embarcadero, San Francisco

Angler is a sea-life focused Michelin-starred restaurant from Saison Hospitality on the Embarcadero waterfront with views of the expansive wood burning hearth and the San Francisco Bay.

All of our cooking revolves around open wood fire and a fireplace designed for our unique methodology. Each day's inspiration is drawn from products and ingredients served at their peak, sourced from a small group of fishermen and women, hunters, gatherers, ranchers, and farmers.



Events Management
Aaron Martinez

Chef de Cuisine
Adam Stacy

Head Sommelier
Morgan Harris

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.

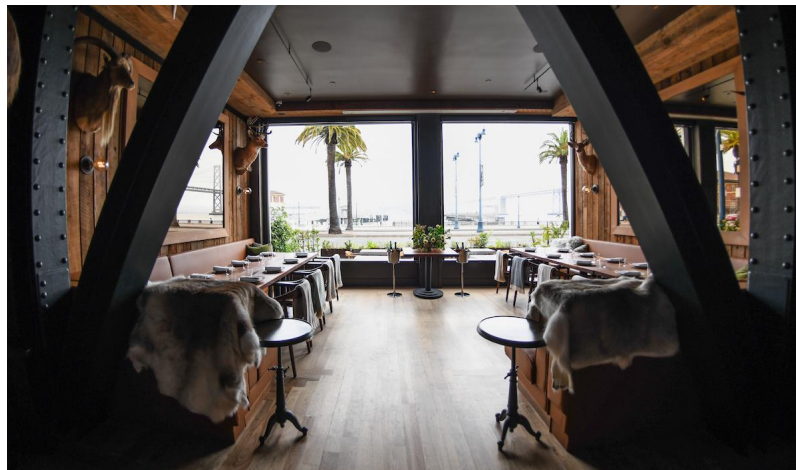


Semi-Private

Up to 20 guests for a seated experience only

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

Event minimums begin at \$6500 and include food, beverage, service, use of space, and all necessary supplies and furnishings



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 ranges between \$11k - \$14k and include food, beverage, service, use of space, and all necessary supplies and furnishings

Bar, Lounge, and Restaurant

Our Bar and Lounge provides an intimate atmosphere for drinks, bites, and conversation, set against the backdrop of the Bay Bridge.



We are also delighted to customize a full restaurant buyout for your special occasion or business gathering.

Please inquire for details, pricing, and endless possibilities.

Sample Seated Menus

As our cuisine evolves daily and draws inspiration from the micro-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

Chilled Pacific Cockles & Melon

Bluefin Tuna Nduja, Buttermilk Bread

Radicchio with Radicchio X.O.

Parker House Rolls & Cultured Seaweed Butter

Grilled Hand-Dived Scallop

Grilled Bass Filet with Mala

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

Chilled Pacific Cockles & Melon

Bluefin Tuna Nduja, Buttermilk Bread

Radicchio with Radicchio X.O.

Parker House Rolls & Cultured Seaweed Butter

Grilled Hand-Dived Scallop

Grilled Bass Filet with Mala

Blistered Long Beans with Pistachio Bagna Cauda

Dry-Aged Prime Petaluma Beef

Whole Salt & Pepper Sea Bream

Angler Potato & Sauce from Sonoma Cheeses

Slowly Grilled Hen of the Woods Mushroom

Soft Serve Sundae

175 per person

III.

Ice-Cold Bivalves

Chilled Pacific Cockles & Melon

Bluefin Tuna Nduja, Buttermilk Bread

Radicchio with Radicchio X.O.

Parker House Rolls & Cultured Seaweed Butter

Grilled Hand-Dived Scallop

Grilled Bass Filet with Mala

Blistered Long Beans with Pistachio Bagna Cauda

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. 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. They are required and are all-inclusive for the duration of your event.

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







