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.

**Angler offers several spaces to host groups and private parties, all designed with the guest experience in mind.**

Our team attends to every detail so whether you are planning an intimate gathering or large reception, our signature live fire cuisine and environment of refined comfort ensure an unforgettable event.

**Events Management**
Ria Kim

**Culinary Director, Saison Hospitality**
Paul Chung
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

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

Event minimums begin at $4700 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 begin at $7500 and include food, beverage, service, use of space, and all necessary supplies and furnishings

events@saisonhospitality.com | 415.872.9442
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.

events@saisonhospitality.com | 415.872.9442
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**

- Bluefin Tuna Nduja, Buttermilk Bread
- Lettuces & Herbs with Meyer Lemon
- Parker House Rolls & Cultured Seaweed Butter
- Grilled Bass Filet
- Whole Pastured Chicken Roasted in the Wood Oven
- Angler Potato & Sauce from Sonoma Cheeses
- Slowly Grilled Hen of the Woods Mushroom
- Soft Serve Sundae

120 per person

II.

**Ice-Cold Bivalves**

- Antelope Tartare
- Bluefin Tuna Nduja, Buttermilk Bread
- Radicchio with Radicchio X.O.
- Parker House Rolls & Cultured Seaweed Butter
- Grilled Hand-Dived Scallop
- Grilled Bass Filet
- Dry-Aged American Wagyu Strip
- Angler Potato & Sauce from Sonoma Cheeses
- Slowly Grilled Hen of the Woods Mushroom
- Soft Serve Sundae

150 per person

III.

**Ice-Cold Bivalves**

- Antelope Tartare
- Bluefin Tuna Nduja, Buttermilk Bread
- Radicchio with Radicchio X.O.
- Parker House Rolls & Cultured Seaweed Butter
- Grilled Hand-Dived Scallop
- Grilled Bass Filet
- Brassicas with Garum
- Dry-Aged American Wagyu Strip
- Whole Grilled Maine Lobster
- Angler Potato & Sauce from Sonoma Cheeses
- Slowly Grilled Hen of the Woods Mushroom
- Soft Serve Sundae

175 per person
Sample Canapes

Stationed

Angler Private Batch Caviar
Lobster Roll
Shrimp Cocktail
Whole Live King Crab (seasonal)
Urchin Toast
Charcuterie

Passed or Stationed

Grilled Pork Jowl Skewer
Glazed Chicken Skewer
Embered Oysters
Ice-Cold Bivalves
Sonoma Cheese Beignets
Tempura Hen of the Woods Mushroom
Seasonal Vegetable Tartlet
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