
ALORA

COASTAL MEDITERRANEAN

PRIVATE DINING BROCHURE

Pier 3, Hornblower landing,
San Francisco



ABOUT US

Situated on San Francisco's Pier 3 – steps from the Ferry Plaza Farmers Market – the seasonal, market-driven menu is guided by a focus on sustainability and “old world” cooking methods, from an extensive handmade pasta program, to grilling over charcoal embers, dry aging meats, and preserving ingredients through curing and fermentation.

THE ESSENCE OF OUR KITCHEN

Alora's cuisine is rooted in the culinary traditions of the Mediterranean, drawing inspiration from Greece, Italy, Spain, Turkey, and the Middle East. Our menu highlights seasonal, locally sourced ingredients prepared with time-honored techniques—from handmade pastas and charcoal-grilled skewers to carefully dry-aged meats. Each dish reflects a balance of tradition, technique, and flavor, designed to honor the essence of Mediterranean cooking.



Concept by

RIVAAZ

Hospitality Group



Rivaaz Hospitality Group is a multi-brand hospitality collective built on experience, vision, and cultural excellence. Home to multiple distinctive restaurant concepts spanning modern and traditional Indian and Mediterranean cuisine, Rivaaz delivers elevated dining and event experiences defined by thoughtful design, refined gastronomy, and impeccable service.

Catering

Alora brings its coastal Mediterranean cuisine and warm hospitality beyond the restaurant to your special events. We craft fresh, flavorful menus and thoughtful service to elevate every gathering.

We cater to:

Lunches & corporate events —

Lunch service and group dining with shareable Mediterranean-inspired options.

Private celebrations —

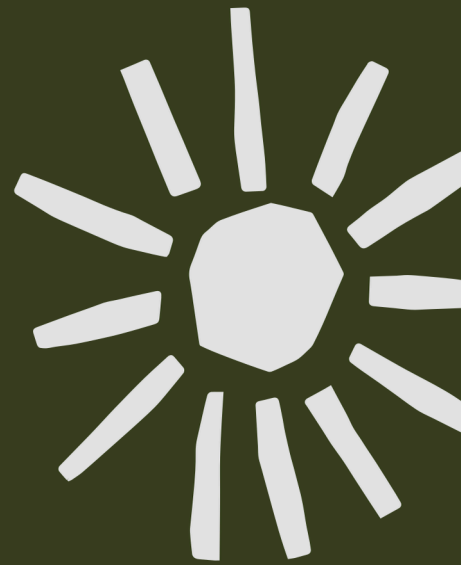
Customized catering for birthdays, anniversaries, and intimate gatherings.

Weddings & special occasions —

Personalized menus and service for weddings and memorable celebrations.

Social & group events —

Group dining and event catering with seasonal, handcrafted dishes.



DINE WITH US

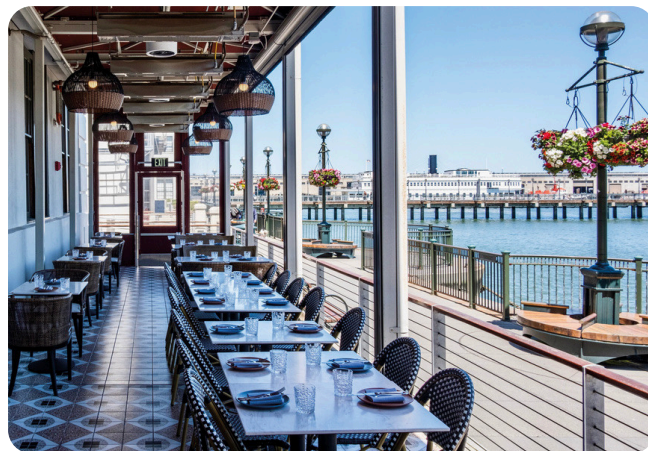
MEZZANINE



Tucked just above the heart of the action, the Mezzanine offers a front-row seat to the culinary theatre below

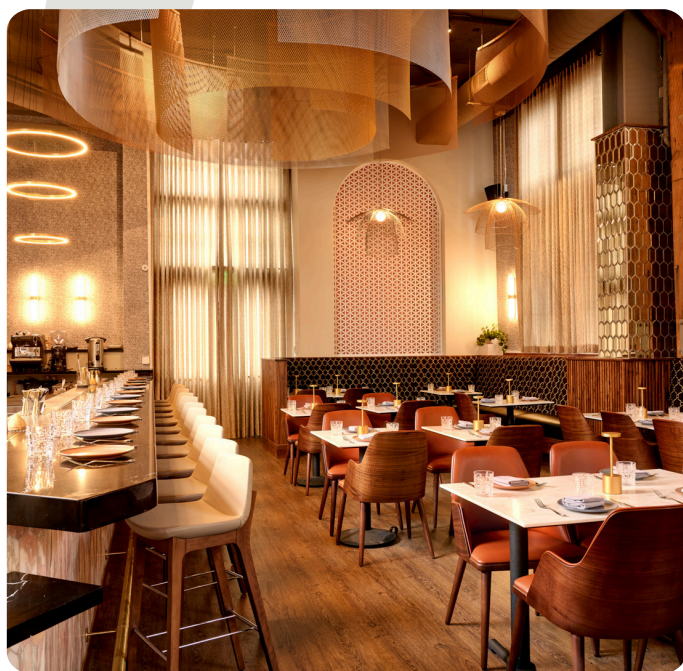
Capacity
12 people

WATERFRONT VERANDA



Offers views of San Francisco Bay, fully covered and built in heaters allows for year-round comfort and ambiance.

Capacity
Seated 40 - Reception 45



MAIN DINING ROOM

Allows you to be in the center of it all. Perfect for group gatherings

Capacity
Seated 50 - Reception 70

FULL BUYOUT

Includes the main dining room, bar and the water front veranda – blending each space into one seamless celebration.

Capacity
Seated 90 - Reception 115

ADDITIONAL MENU & BEVERAGE

EXPERIENCES AVAILABLE

At Alora San Francisco, our private dining program offers a variety of curated menus and beverage options designed to adapt to your event's style, timing, and vision. Each experience can be tailored, with additional options available upon request.

ALORA EVENT BAR PACKAGES

Flexible bar experiences designed to complement your event with seamless service and a refined selection, tailored to match the tone of your celebration.

ALORA EVENT WINE LIST

A curated wine selection created to elevate your private dining experience, offering thoughtful pairings and timeless sophistication.

ALORA RECEPTION OFFERINGS

Ideal for cocktail-style gatherings, these offerings are crafted to encourage movement, conversation, and an elevated atmosphere.

BRUNCH EVENT MENU

A polished daytime dining option, perfect for hosting elegant brunch celebrations in a relaxed yet refined setting.



\$42PP

LUNCH MENU

STARTERS

(SELECT TWO)

HUMMUS TAHINI

Chick peas, sesame tahini, red onion, radish, spicy zhoug, aleppo, urfa & olive oil

MUHAMMARA

Roasted red bell pepper, walnut, feta, pomegranate seeds & molasses

MARKET VEGETABLE CRUDITÉ & PICKLES

FALAFEL

Garbanzo, pickled radish, tzatziki, spinach, herbs

ENTRÉES CHOOSE ONE

EGGPLANT

Onion caramel, charred eggplant purée, spiced labneh, mint, king trumpet mushroom, pangrattato

PLATE OPTIONS

PLATE

choice of kebab served with rice pilaf, and salad of marinated cucumber, tomato, olives, and feta

SPANISH ADOBO SHRIMP

Sherry & pimenton marinade, sour orange salsa, garlic aioli, padron chiles

LADOLEMONO CHICKEN

Greek-style lemon chicken, tzatziki, lettuce, tomato, onion, cucumber

ADANA KEBAB

Lamb-beef kofta, sumac-marinated onion, bell pepper, harissa & toum

DESSERT

SORBET

LUNCH MENU

\$65PP

STARTERS

HUMMUS TAHINI

Chick peas, sesame tahini, red onion, radish, spicy zhoug, aleppo, urfa & olive oil

MUHAMMARA

Roasted red bell pepper, walnut, feta, pomegranate seeds & molasses

MARKET VEGETABLE CRUDITÉ & PICKLES

BABY KALE

quinoa, walnut, ricotta salata, apples, verjus

ENTRÉES CHOOSE ONE

EGGPLANT

Onion caramel, charred eggplant purée, spiced labneh, mint, king trumpet mushroom, pangrattato

SPAGHETTI CHITARRA

handcut pasta, burrata, tomato-basil butter sauce, olio nuovo

PLATE OPTIONS

PLATE

choice of kebab served with rice pilaf, and salad of marinated cucumber, tomato, olives, and feta

SPANISH ADOBO SHRIMP

sherry & pimenton marinade, sour orange salsa, garlic aioli, padron chiles

LADOLEMONO CHICKEN

greek-style lemon chicken, tzatziki, lettuce, tomato, onion, cucumber

ADANA KEBAB

lamb & beef kofta, sumac-marinated onion, bell pepper, tomato, harissa, toum

DESSERT

San Sebastian Cheesecake or Sorbet

\$80PP

LUNCH MENU

STARTERS

HUMMUS TAHINI

Chick peas, sesame tahini, red onion, radish, spicy zhoug, aleppo, urfa & olive oil

MUHAMMARA

Roasted red bell pepper, walnut, feta, pomegranate seeds & molasses

MARKET VEGETABLE CRUDITÉ & PICKLES

BABY KALE

Quinoa, walnut, ricotta salata, apples, verjus

ENTRÉES

SUNCHOKE RAVIOLI

Brown butter, candied hazelnuts

LADOLEMONO CHICKEN

Greek-style lemon chicken, tzatziki, lettuce, tomato, onion, cucumber

ADANA KEBAB

Lamb & beef kofta, sumac-marinated onion, bell pepper, harissa, toum

SIDES

MARINATED CUCUMBER SALAD

TWICE COOKED GOLDEN POTATOES

RICE PILAF

DESSERT

San Sebastian Cheesecake or Sorbet

\$80PP

DINNER MENU

STARTERS

HUMMUS TAHINI

Chick peas, sesame tahini, red onion, radish, spicy zhoug, aleppo, urfa & olive oil

MUHAMMARA

Roasted red bell pepper, walnut, feta, pomegranate seeds & molasses

MARKET VEGETABLE CRUDITÉ & PICKLES

BABY KALE

Quinoa, cashew, ricotta salata, apples, verjus

ENTRÉES

LADOLEMONO CHICKEN

Greek-style lemonchicken, tzatziki, lettuce, tomato, onion, cucumber

ADANA KEBAB

Lamb-beefkofta, sumac-marinated onion, bell pepper, tomato, harissa, toum

SUNCHOKES RAVIOLI

Brown butter, candied hazelnuts

SIDES

MARINATED CUCUMBER SALAD

RICE PILAF

TWICE COOKED GOLDEN POTATOES

DESSERT

SAN SEBASTIAN CHEESECAKE OR SORBET



\$110PP

DINNER MENU

STARTERS

HUMMUS TAHINI

Chick peas, sesame tahini, red onion, radish, spicy zhoug, aleppo, urfa & olive oil

MUHAMMARA

Roasted red bell pepper, walnut, feta, pomegranate seeds & molasses

MARKET VEGETABLE CRUDITÉ & PICKLES

CRUDO

Sumac cured mt Lassen trout, labneh, citrus, pickled radish, spiced tuille

BABY KALE

Quinoa, walnut, ricotta salata, apples, verjus

FALAFEL

Garbanzo, pickled radish, tzatziki, spinach & herbs

CHOOSE ONE ENTRÉE

SUNCHOKES RAVIOLI

Brown butter, candied hazelnuts

EGGPLANT

Onion caramel, charred eggplant purée, spiced labneh, mint, king trumpet mushroom, pangrattato

MT. LASSEN TROUT

Buttered beans purée, kale, turnips, confit tomatoes

BEEF TENDERLOIN

Moroccan couscous, squash, pomegranate, harissa & prune tajine sauce

DESSERT

SAN SEBASTIAN CHEESECAKE OR SORBET

Available for groups of up to 25 guests

\$165PP

DINNER MENU

STARTERS

HUMMUS TAHINI

Chick peas, sesame tahini, red onion, radish, spicy zhoug, aleppo, urfa & olive oil

MUHAMMARA

Roasted red bell pepper, walnut, feta, pomegranate seeds & molasses

FALAFEL

Garbanzo, pickled radish, tzatziki, spinach, herbs

BABY KALE

Quinoa, cashew, ricotta salata, apples, verjus

PACIFIC OYSTER

Fermented harissa hot sauce, sumac-lime mignonette

ENTRÉES

LADOLEMONO CHICKEN

Greek-style lemon chicken, parsley, tzatziki

LAVRAKI

Charcoal grilled whole branzino, charred lemons & herbs

RIBEYE

21 day dry-age prime steak & chimichurri sauce

OR

RACK OF LAMB

Pistachio and herb crust minted hazelnut salsa verde, skordalia

SIDES

ROASTED
VEGETABLES

RICE
PILAF

TWICE COOKED
GOLDEN POTATOES

DESSERT

SAN SEBASTIAN CHEESECAKE OR SORBET

PRIVATE DINING & LARGE PARTY POLICIES

FOOD & BEVERAGE MINIMUM

A 20% service charge, 5% admin fee, 5%SF mandate, and 8.625% tax apply to the food and beverage minimum. The minimum applies only to food and beverages for the contracted event; flowers, rentals, and other miscellaneous charges are excluded. Any unmet minimum will be charged as a room rental on the final bill.

GUEST COUNT GUARANTEE

Your guaranteed minimum guest count must be confirmed 5 business days prior to the event. If the actual guest count is less than the confirmed number, we will charge for this confirmed number.

DEPOSITS

The contract must be signed and returned along with a valid credit card number for a 50% deposit to officially secure the space. The signed contract and deposit must be returned within (3) business days to secure the space and date.

PAYMENTS

Full payment is due at the conclusion of your event.

CANCELLATIONS

Please refer to Contract for Cancellation Policy.

MENU SELECTION

All parties larger than 15 must pre-select their menus. We require final menu selections with at least five (5) days' notice. Please notify us of any dietary restrictions for the group at that time.

RECEPTIONS

Canapés and grazing station selections are available for buyouts and receptions only.



PRIVATE DINING & LARGE PARTY POLICIES

SIGNATURE ADDITIONS

For a touch of indulgence, consider our signature à la carte additions — Rack of Lamb, signature chocolate baklava or for receptions our chef attended oyster station and Turkish coffee accompanied with Turkish delight selections.

CORKAGE

Up to two 750 ml bottles of wine are permitted, with corkage of \$30 on first and \$50 on second.

BEVERAGE

Pre-selecting your wine is required for parties large than 25 to ensure proper bottle inventory. All wine and specialty cocktails are charged on consumption. We have bar packages that include beer, specialty cocktails, and an open bar available for receptions and buyouts only.

DÉCOR

In addition to providing food and beverage for your event, our event team is prepared to help coordinator all of the details: entertainment, décor, florals, and specialty rentals.

CAKES

For cakes brought to the restaurant, we charge \$5 per person for cutting and plating.

PARKING

Parking is available at ProPark lot directly across from Pier 1 between Washington Street and the Embarcadero.





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CONTACT US

 (415) 738-6004

 reservations@visitalora.com

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