



Eve's Waterfront Banquet Menus

*Experience waterfront views, decadent seafood
and unrivaled private dining service.*



Venue Address

15 EMBARCADERO WEST, OAKLAND CA 94607

Parking

ENJOY AMPLE FREE PARKING DIRECTLY AT THE VENUE,
PLUS PANORAMIC WATERFRONT VIEWS AT YOUR
NEXT PRIVATE EVENT.

History

EVE'S WATERFRONT, PREVIOUSLY THE RUSTY SCUPPER AND ZAZOO'S,
HAS BEEN REVITALIZED TO NOW OFFER PREMIUM WATERFRONT BRUNCH
SELECTIONS ON SATURDAYS AND SUNDAYS AS WELL AS
PRIVATE DINING 7 DAYS A WEEK.

DESIGN HIGHLIGHTS OF THE MULTI-LEVEL DINING ROOM AND WATERFRONT
DECKS WITH STUNNING VIEWS INCLUDE VINTAGE WOOD PANELING; DEEP
BLUE COLOR ACCENTS; FLOOR-TO-CEILING PANORAMIC WINDOWS; AND WHITE
TABLECLOTHS. THE DECK IS PERFECT FOR WATERSIDE AL FRESCO DINING AS
WELL AS FOR WEDDING CEREMONIES, CORPORATE EVENTS,
RECEPTIONS AND SPECIAL EVENTS.

INQUIRE AT EVESWATERFRONT.COM

Contact

PRIVATE EVENTS: 510.827.1248
BRUNCH RESERVATIONS: 510.817.4477



Eve's Waterfront

FULL SERVICE PLATED

\$45 per Guest (Available January - November)

To better serve you, plated requires an advance count of each entree.



1st Course

(CHOOSE 1)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE
CANDIED NUTS - BALSAMIC VINAIGRETTE

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES - LEEKS
CELERY ROOT - HOBBS BACON

Main Course

(CHOOSE 2)

WILD SALMON: BASMATI RICE - ENGLISH PEAS - BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS - BASMATI RICE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES -
ROASTED GARLIC - MEYER LEMON JUS

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKES - BABY VEGETABLES - VANILLA

PAN ROASTED BERKSHIRE PORK CHOP: WINTER FRUIT CONSERVA -
CELERY ROOT & POTATO PUREE

GRILLED ANGUS HANGAR STEAK: FINGERLING POTATOES -
SHALLOT CONFIT - GREEN PEPPERCORN DEMI

Dessert

(CHOOSE 1, COFFEE & TEA INCLUDED)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS
WARM APPLE PIE: SALTED CARAMEL SAUCE
NEW YORK CHEESECAKE: MIXED BERRY COMPOTE

20% production fee will be added to the final bill & includes set-up, takedown + cleaning.
All prices & items listed are subject to change. Applicable taxes are not included.

Eve's Waterfront

FULL SERVICE PLATED

\$55 per Guest

To better serve you, plated requires an advance count of each course.



1st Course

(CHOOSE 2)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN

BABY ARUGULA: FLAX SEEDS - CRANBERRY - FRIED GOAT CHEESE - CITRUS VINAIGRETTE

BLOOMSDALE SPINACH: GOLDEN RAISINS - CANDIED ALMONDS - ONION VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES - LEEKS - CELERY - HOBBS BACON

Main Course

(CHOOSE 3)

WILD SALMON: BASMATI RICE - ENGLISH PEAS - BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS - BASMATI RICE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES -
ROASTED GARLIC - MEYER LEMON JUS

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

PAN ROASTED BERKSHIRE PORK CHOP: WINTER FRUIT CONSERVA -
CELERY ROOT & POTATO PUREE

GRILLED ANGUS FILET MIGNON STEAK: AU GRATIN POTATOES -
ASPARAGUS - SAUCE AU POIVRE VERT

Dessert

(CHOOSE 2, COFFEE & TEA INCLUDED)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS

WARM APPLE PIE: SALTED CARAMEL SAUCE

NEW YORK CHEESECAKE: MIXED BERRY COMPOTE

**20% production fee will be added to the final bill & includes set-up, takedown + cleaning.
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Eve's Waterfront

FULL SERVICE PLATED

\$65 per Guest

To better serve you, plated requires an advance count of each course.



1st Course

(CHOOSE 3)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC MIXED GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN

BABY ARUGULA: FLAX SEEDS - CRANBERRY - FRIED GOAT CHEESE - CITRUS VINAIGRETTE

BLOOMSDALE SPINACH: GOLDEN RAISINS - CANDIED ALMONDS - ONION VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES - LEEKS - CELERY - HOBBS BACON

Main Course

(CHOOSE 4)

WILD SALMON: BASMATI RICE - ENGLISH PEAS - BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS - BASMATI RICE

SEARED DAYBOAT SCALLOPS: CAULIFLOWER RISOTTO -
SEASONAL VEGETABLES - XO SAUCE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES - ROASTED GARLIC - MEYER LEMON JUS

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKE - BABY VEGETABLES - VANILLA

PAN ROASTED BERKSHIRE PORK CHOP: WINTER FRUIT CONSERVA -
CELERY ROOT & POTATO PUREE

GRILLED ANGUS FILET MIGNON STEAK: AU GRATIN POTATOES -
ASPARAGUS - SAUCE AU POIVRE VERT

Dessert

(ALL INCLUSIVE + COFFEE & TEA)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS

WARM APPLE PIE: SALTED CARAMEL SAUCE

NEW YORK CHEESECAKE: MIXED BERRY COMPOTE

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Eve's Waterfront

ADMIRAL'S FULL SERVICE PLATED

\$75 per Guest

To better serve you, plated requires an advance count of each course.



1st Course

(CHOOSE 3)

LOBSTER BISQUE: PANCHETTA - MIRE POIX - COGNAC - TABIKO CAVIAR
GRILLED LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASAIGO - EVE'S CAESAR
WILD ARUGULA: FRIED GOAT CHEESE - PISTACHIOS - DRIED CRANBERRIES - CITRUS VINAIGRETTE
SEARED AHI TUNA: MICRO SLAW - AVOCADO / WASABI COULIS

FIRE ROASTED OYSTERS: BECHAMEL - CHIPOTLE - BACON - LIME - GRANNA

Main Course

(CHOOSE 4)

FILET & LOBSTER: POTATO PUREE - GRILLED ASPARAGUS
MISO GLAZED CHILEAN SEABASS: CRISPY RISOTTO CAKE - PEA TENDRILS - CHILE
LOCAL FORAGED MUSHROOM RAVIOLI: MARSALA - HERBS - TRUFFLE
GRILLED LAMBLOIN INVOLTINI: SAVOY CABBAGE - OLIVE - STEWED TOMATOES
EVE'S SEAFOOD TRIO: SEARED SCALLOP - SALMON PAVE - SEARED TUNA
ORGANIC BRICK PRESSED CHICKEN: LEMON - OLIVES -
POTATOES - TOMATOES
DOUBLE CUT BERKSHIRE PORK CHOP: FRUIT CONSERVA -
CELERY ROOT PUREE

Dessert

(ALL INCLUSIVE + COFFEE & TEA)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS
WARM APPLE CRUSTATA: SALTED CARAMEL SAUCE
NEW JERSEY CHEESECAKE: MIXED BERRY COMPOTE

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Eve's Waterfront

FULL SERVICE BUFFET

\$45 per Guest (Available January-November)



1st Course

(CHOOSE 1)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN

ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - CRACKED BLACK PEPPER

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

Main Course

(CHOOSE 2)

SEARED WILD SALMON: TOMATO BEURRE BLANC

SAKE MARINATED SEABASS: MIRIN GLAZE

SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE

HOUSE-MADE SEASONAL VEGETABLE RAVIOLI

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOLE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS

SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS

CHICKEN POT PIE: CARROTS - ONIONS - CELERY - MUSHROOMS - SAGE

BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - SECRET SAUCE

BRAISED BEEF SHORT RIBS: MUSHROOMS - MIREPOIX - RED WINE

Sides

(CHOOSE 1)

SAUTÉED GREEN BEANS: SHAVED ALMONDS - LEMON

PAN-FRIED GREEN BEANS: TOASTED GARLIC - BLACK VINEGAR - GINGER

BLACKENED BRUSSELS SPROUTS: MAPLE REDUCTION

OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON

GRILLED ASPARAGUS: REDUCED BALSAMIC

COLLARD GREENS

OVEN ROASTED POTATOES: FRESH HERBS

RICE PILAF

AU GRATIN POTATOES

MACARONI AND CHEESE

Assorted Desserts, Coffee + Tea

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Eve's Waterfront

FULL SERVICE BUFFET

\$55 per Guest



1st Course

(CHOOSE 2, INCLUDES BREAD SELECTION)

YUKON GOLD POTATOES: ENGLISH PEAS - INDIAN SPICE - TAMARIND CHUTNEY

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - CRACKED BLACK PEPPER

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

Main Course

(CHOOSE 2)

SEARED WILD SALMON: TOMATO BEURRE BLANC

SAKE MARINATED SEABASS: MIRIN GLAZE

SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE

HOUSE-MADE SEASONAL VEGETABLE RAVIOLI

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOLE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS

SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS

CHICKEN POT PIE: CARROTS - ONIONS - CELERY - MUSHROOMS - SAGE

BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - SECRET SAUCE

BRAISED BEEF SHORT RIBS: MUSHROOMS - MIREPOIX - RED WINE

Sides

(CHOOSE 2)

SAUTÉED GREEN BEANS: SHAVED ALMONDS - LEMON

PAN-FRIED GREEN BEANS: TOASTED GARLIC - BLACK VINEGAR - GINGER

BLACKENED BRUSSELS SPROUTS: MAPLE REDUCTION

OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON

GRILLED ASPARAGUS: REDUCED BALSAMIC

COLLARD GREENS

OVEN ROASTED POTATOES: FRESH HERBS

RICE PILAF

AU GRATIN POTATOES

MACARONI AND CHEESE

Assorted Desserts, Coffee + Tea

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Eve's Waterfront

FULL SERVICE BUFFET

\$65 per Guest



1st Course

(CHOOSE 3, INCLUDES BREAD SELECTION)

YUKON GOLD POTATOES: ENGLISH PEAS - INDIAN SPICE - TAMARIND CHUTNEY

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - CRACKED BLACK PEPPER

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

Main Course

(CHOOSE 3)

SEARED WILD SALMON: TOMATO BEURRE BLANC

SAKE MARINATED SEABASS: MIRIN GLAZE

SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE

HOUSE-MADE SEASONAL VEGETABLE RAVIOLI

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS

SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS

CHICKEN POT PIE: CARROTS - ONIONS - CELERY - MUSHROOMS - SAGE

BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - SECRET SAUCE

BRAISED BEEF SHORT RIBS: MUSHROOMS - MIREPOIX - RED WINE

Sides

(CHOOSE 3)

SAUTÉED GREEN BEANS: SHAVED ALMONDS - LEMON

PAN-FRIED GREEN BEANS: TOASTED GARLIC - BLACK VINEGAR - GINGER

BLACKENED BRUSSELS SPROUTS: MAPLE REDUCTION

OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON

GRILLED ASPARAGUS: REDUCED BALSAMIC

COLLARD GREENS

OVEN ROASTED POTATOES: FRESH HERBS

RICE PILAF

AU GRATIN POTATOES

MACARONI AND CHEESE

Assorted Desserts, Coffee + Tea

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Eve's Waterfront

PASSED HORS D'OEUVRES + STATIONS



Cold Passed Selections

\$40 PER DOZEN

FRESH FISH CEVICHE: TORTILLA CHIP
AHI TUNA TARTAR: TARO CHIP - SPICY APPLE SALSA
SMOKED SALMON ROLL: DILL CRÈME FRAICHE - FRIED CAPERS
HUMMUS & BABA GANOUSH: PITA CRISP
POINT REYES BLUE CHEESE: ONION JAM - CHIVES - CROSTINI
ROASTED GOAT CHEESE: CANDIED WALNUT - ENDIVE
GRILLED ASPARAGUS: REDUCED BALSAMIC
DUNGENESS CRAB DEVILED EGGS: CHIPOTLE & MANGO SAUCE
POACHED JUMBO SHRIMP: COCKTAIL SAUCE

Hot Passed Selections

\$45 PER DOZEN

BEEF SLIDERS: BACON JAM - SMOKED CHEDDAR
FRIED CHICKEN SLIDERS: SPICY SLAW - CHIMMICHURRI
GRILLED CHICKEN SATAY: PEANUT SAUCE
GRILLED BEEF SKEWERS: GREEN PEPPERCORN GLAZE
PANCETTA WRAPPED PRAWNS: SWEET CHILI SAUCE
CRISPY VEGETARIAN SPRING ROLLS: SWEET CHILI DIPPING SAUCE
ARTICHOKE & FETA CHEESE MINI QUICHE
CARAMELIZED ONION & WILD MUSHROOM FLATBREAD
TOMATO - FRESH MOZZARELLA - LEMON ZEST FLATBREAD
ROASTED VEGETARIAN STUFFED MUSHROOMS & MINI PEPPERS

Premium Passed Selections

\$50 PER DOZEN

PRETZEL CRUSTED DUNGENESS CRAB CAKE: RED PEPPER AIOLI
GRILLED LAMB LOLLIPOPS: HARRISA - ROMESCO
SEARED SCALLOP: CRISPY SHALLOT - XO SAUCE
BACON WRAPPED SCALLOP: JALAPENO JELLY
MINI BLINIS: CRÈME FRAICHE - CAVIAR - CHIVE

Stations & Displays

SEASONAL FRUIT & VEGETABLE CRUDITES: HOUSE MADE SPREADS, BREADS, CRACKERS +\$5/GUEST
ASSORTED PREMIUM CHEESES + FRUITS: NUTS, CONDIMENTS, BREADS, CRACKERS +\$7/GUEST
ASSORTED SLICED/CURED MEATS: HOUSE PICKLES, CONDIMENTS, BREADS, CRACKERS +\$7/GUEST
SEASONAL CRUDITE: PREMIUM CHEESE, CURED MEAT COMBINATION DISPLAY +\$10/GUEST
CARVING STATION: PORK TENDERLOIN, ROASTED BEEF, SMOKED TURKEY +\$15/GUEST

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Eve's Waterfront

HOSTED BAR PACKAGES

40 Guest Minimum

Includes Soft Drinks, Sparkling Water & Iced Tea



*Hosted
Draft / Bottled Beer & Wines*

1 HOUR: \$14 PER PERSON
2 HOURS: \$20 PER PERSON
3 HOURS: \$25 PER PERSON
4 HOURS: \$30 PER PERSON
5 HOURS: \$35 PER PERSON

*Hosted
Premium Beers, Selected Wines
+ Well Cocktails*

1 HOUR: \$16 PER PERSON
2 HOURS: \$23 PER PERSON
3 HOURS: \$28 PER PERSON
4 HOURS: \$33 PER PERSON
5 HOURS: \$38 PER PERSON

*Hosted
Premium Beers, Curated Wines,
Top Shelf Liquor + Cocktails*

1 HOUR: \$22 PER PERSON
2 HOURS: \$29 PER PERSON
3 HOURS: \$35 PER PERSON
4 HOURS: \$40 PER PERSON
5 HOURS: \$45 PER PERSON

Please Inquire for Cash Bar or Split Tabs

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