



APHOTIC

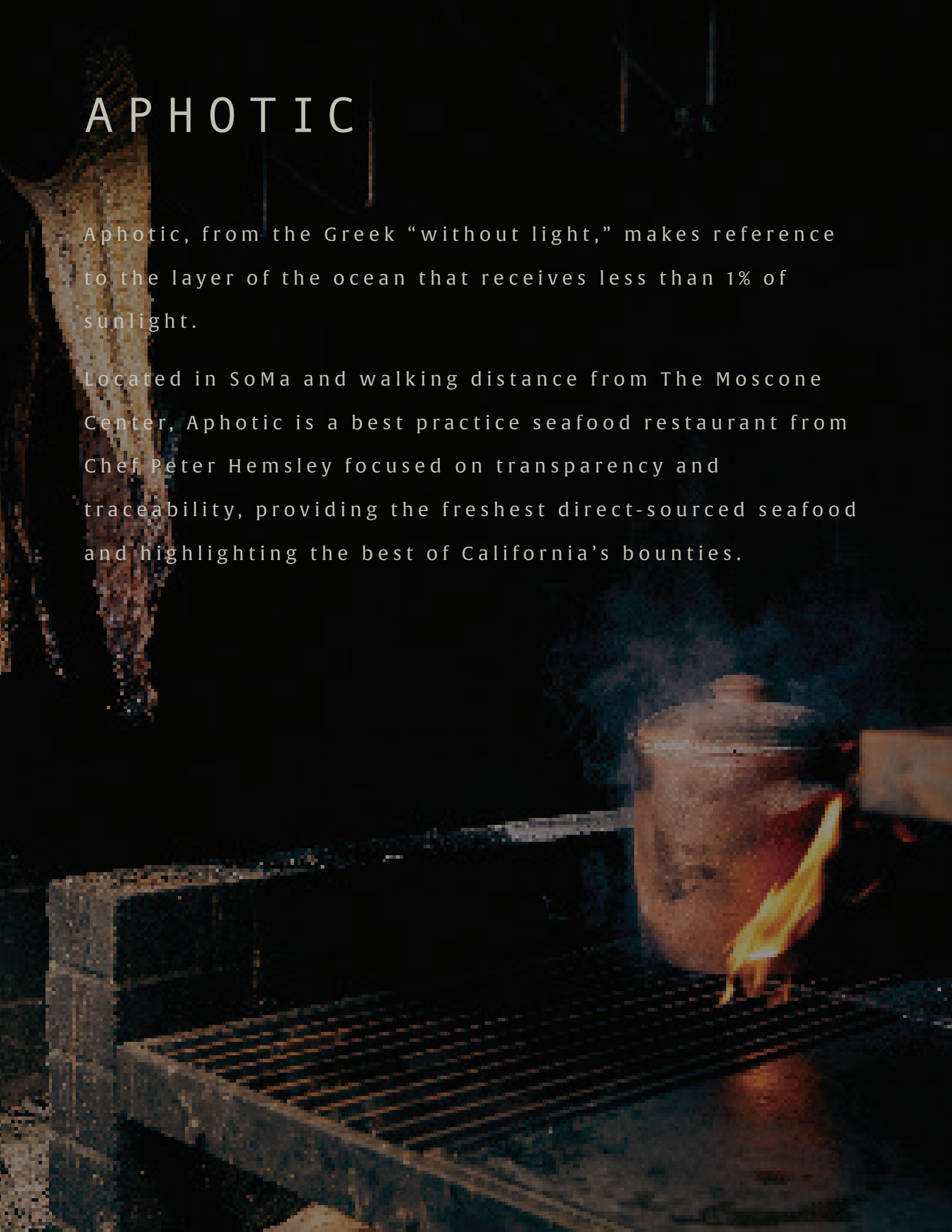
PRIVATE DINING

37.78181 N  
-122.40161 W

# APHOTIC

Aphotic, from the Greek “without light,” makes reference to the layer of the ocean that receives less than 1% of sunlight.

Located in SoMa and walking distance from The Moscone Center, Aphotic is a best practice seafood restaurant from Chef Peter Hemsley focused on transparency and traceability, providing the freshest direct-sourced seafood and highlighting the best of California’s bounties.



# THE DRIFTWOOD ROOM

The Driftwood Room is a warm and elegant private dining space that celebrates the natural and creative aspects of Bay Area coastal culture. Featuring a driftwood art installation, wine cellar, reclaimed wood dining table, and displays of handmade serveware created by local artisans, the Driftwood Room is a beautiful environment in which to host your guests.

The room can accommodate up to 20 seated or 35 standing guests, and is well suited for a variety of occasions. This is a fully private room with an independent entrance for groups looking for intimacy and discretion.



# APHOTIC BAR

Our picturesque bar offers a stylish and inviting space that's perfect for semi-private events.

The bar is beautifully accented with wood paneling, giving it a warm and welcoming ambiance. It hosts one of the most forward-thinking and inventive cocktail programs in the country, where your guests will enjoy the finest world-class cocktails and our unparalleled hospitality. We can host up to 15 guests for seating at the bar or 24 for a standing reception.

This space is perfect for happy hour events, networking mixers, and other gatherings with friends and colleagues.

# MAIN DINING ROOM

Centered around our wood-burning hearth and framed by soaring, vaulted ceilings, the Main Dining Room can accommodate up to 36 seated guests and 100 for a standing reception. You have the option to include our bar for an additional cost.



TOP: APHOTIC BAR

BOTTOM: APHOTIC DINING ROOM



# FULL VENUE RENTAL

Securing the entire venue at Aphotic grants you access to every corner of our beautiful space. Host a business meeting in the Driftwood Room for your select top attendees, then proceed into the Main Dining Room & Bar for a larger event. Whether it's a seated dinner or a standing reception for 200, this option offers you the most flexibility to create an event that is uniquely your own. Our space is the perfect setting for an intimate wedding as well! Hold your ceremony in the Driftwood Room and move seamlessly into the Main Dining Room for your reception and dinner.



# CHEF'S MENU

## THREE-COURSE TASTING MENU

### WHITELEG KING PRAWN

turnip cake, egg yolk fudge

### MISO GLAZED BLACK COD

sake beurre blanc, sushi rice, cod floss

### AMAZAKE & BUDDHA'S HAND

mochi chiffon, genmaicha sorbet, yuzu coulis

## ADDITIONAL SUPPLEMENTS

CAVIAR & FISH CRACKERS

SPINY LOBSTER

BOX CRAB

WOOD-FIRED MILK BREAD



# PASSED CANAPÉS

## SMOKED TROUT ONIGIRI

trout roe, nori

## BEET TARTARE

smoked beet chip, carrot puree

## VEGETABLE TEMPURA

spicy miso mustard

## PRAWN TOAST

nori chip, finger lime

## TURNIP CAKE

sautéed spinach, egg yolk fudge

## WEST COAST OYSTER

vermouth mignonette, alliums

## SALT COD CROQUETTE

pickled chili, tarragon aioli

## CITRUS CURED SOLE

nori chip, wasabi

## SUNCHOKE TARTLET

sunflower seed, horseradish





# ADDITIONAL VENUE & VENDOR PARTNER SERVICES

IMPRESS YOUR GUESTS BY ADDING  
A SPECIAL TOUCH OR TWO.  
BELOW IS JUST A SAMPLE OF WHAT  
WE CAN OFFER:

- Chef or Sommelier Appearance -

- Signature Cocktail Creation

- Branded Menus and Collateral -

- Takeaway Gifts -

- Photography/Videography -

- Custom Floral Arrangements -

- Live Music & DJs -

- Valet Parking -