Event Information







ABOUT BRUMA

Bruma Seafood & Wine is a coastal-inspired restaurant celebrating fresh, responsible fishing and unique wines. Our menu takes traditional American seafood classics and incorporates bold, local flavors using seasonal, regionally sourced ingredients. With a bright and a relaxed yet refined atmosphere, Bruma is perfect for long lunches, celebratory brunches, or intimate dinners.



DINING ROOM

A bright, flexible space designed for both daytime and evening celebrations. With large windows surrounding the room, it's filled with natural light—ideal for brunches, baby showers, and daytime gatherings. The space accommodates **up to 40 guests with existing furniture** for seated events, or **up to 60 guests in a cocktail-style setup** by removing some tables and adding high tops. In the evening, the atmosphere shifts to something more intimate, with dimmed lighting and candlelit tables setting the mood for elegant dinners or cozy receptions.

Minimum Consumption (3 Hours) Sunday-Thursday: \$1250 Friday-Saturday: \$1500

TERRACE

Our terrace is an open-air space ideal for intimate gatherings and private dinners. Surrounded by historic calicanto stone walls, the setting blends rustic charm with an elegant vibe. The terrace accommodates **up to**24 guests for a seated event, making it perfect for celebrations that feel personal and connected. Whether it's a special occasion or a quiet evening among friends, the terrace offers a uniquely intimate experience under the open sky.

Minimum Consumption (3 Hours) Monday-Thursday \$350 Friday-Sunday \$450



ROOFTOP

The rooftop offers panoramic views and an elevated setting ideal for cocktail-style events of **up to 50 guests**. With its open-air design and sweeping city views, it's a memorable spot for sunset gatherings, casual celebrations, and private parties. While kitchen access is limited, we offer a curated selection of boquitas and bites perfect for mingling. Furniture and illumination rental is required, and there is a time limitation until 10pm for this space.

Minimum Consumption (3 Hours) Monday-Thursday \$1200 Friday-Sunday \$1500

BRUMA EVENT MENU

HOT HORS D'OEUVRES

Clam Chowder Shot - \$3

Beef Sliders – \$5 with blue cheese & caramelized onions

Fish Sliders – \$5 with cheese, coleslaw & pickles

Portobello Tostadas – \$3 with feta cheese & truffle cream

Fish & Chips – \$3.5 fried fish with house fries

Prawn Skewer – \$3.5 with Caribbean curry sauce

Shrimp Tacos – \$4 with mango & onion

Chicken Tacos – \$3.5 with cheddar cheese & pico de gallo

Fried Fish Tacos – \$4 with coleslaw & chipotle sauce

Corn Croquettes – \$3 with fresh cheese

Fish Croquettes – \$3.5 with spicy aioli

COLD HORS D'OEUVRES

Chilled Corn Soup - \$3

Fish Ceviche – \$3 with choclo corn

Spicy Tuna Tartare – \$3 on top of crispy corn tortilla

Mini Wedge Salad – \$3 with blue cheese & bacon

Maine-Style Lobster Roll – \$5 on a mini brioche bun

Smoked Cobia Crostini – \$3 with cucumber

Shrimp Cocktail – \$3 in passion fruit and chili sauce

Fresh Oysters - M/P

CUSTOM TASTING MENUS

3-Course Menu From \$30 p/p

4-Course Menu From \$35 p/p

Add Wine Pairing From \$7 p/p per course

About La Barbara

La Bárbara is a sushi bar and hidden speakeasy tucked away in the heart of Casco Viejo. Intimate, edgy, and full of personality, we pair expertly crafted sushi with inventive cocktails in a space that feels both exclusive and effortlessly cool. Whether you're slipping in for a quiet date night or staying late with friends, La Bárbara delivers an unforgettable experience behind closed doors.



Dining Room

A moody, intimate space perfect for evening gatherings and late-night celebrations. La Bárbara blends the elegance of a sushi bar with the intrigue of a hidden speakeasy—ideal for birthday dinners, cocktail parties, or private tastings. The space comfortably **seats up to 36 guests with existing furniture, or up to 45 guests for a cocktail-style event** with a mix of low and high tables. With low lighting, curated playlists, and a fully stocked bar, La Bárbara sets the stage for memorable nights in the heart of Casco Viejo.

Minimum Consumption (3 Hours) Monday–Thursday: \$1600

Friday-Sunday: \$1900

La Barbara Event menu

Hot Hors d'Oeuvres

Miso & Mushroom Broth - \$2.5

Beef Sliders – \$5 with teriyaki, cheddar & onion

Pork Gyozas – \$3 with ginger soy sauce

Vegetarian Spring Rolls - \$2.5

Smoked Shitake Gyozas – \$3 with cilantro cream sauce

Tempura Shrimp – \$3.5 tossed with sriracha mayo

Sweet Potato Tempura - \$3 with

Prawn Yakitori – \$3.5 in ginger lime marinade

Steak Yakitori – \$4 in japanese chimichurri

Chicken Satay – \$3.5 with peanut coconut sauce



Cold Hors d'Oeuvres

Spicy Tuna Crispy Rice - \$3

Fish Ceviche \$3

Vegetarian Summer Rolls \$3 with sweet chili sauce

Shrimp Summer Rolls \$4 with sweet chili sauce

Mini Hand Rolls \$5 Spicy Tuna or Salmon

Sushi Platters

24 Mixed Sushi Rolls \$46

12 Sashimi & 12 Nigiri \$78

40 Mixed Rolls & 12 Nigiri \$148

Custom Tasting Menu

3-Course Menu From \$30 p/p

4-Course Menu From \$35 p/p

Add Wine Pairing From \$7 p/p per course

BAR PACKAGES BRUMA & LA BARBARA

All packages include 3 hours of open bar. Additional hours are available at the same hourly rate.

NON-ALCOHOLIC OPEN BAR \$18/PP

Sodas Lemonade Fresh Juices (2 Options)

OPEN BAR BASICO \$32/PP

Sodas/ Jugos Absolut Vodka Bacardi Anejo Gordon's Gin Jose Cuervo National Beer House Red & White Wine Seleccion de 2 Cocteles

CORKAGE POLICY

Corkage is only permitted with the purchase of an open bar package that includes liquor.

\$10 per bottle of wine \$20 per bottle of liquor (750 ml) \$30 per bottle of liquor (1,000 ml or more)

All bottles must be delivered prior to the event.

OPEN BEER & VINO \$27/PP

Sodas Lemonade National Beer House Red & White Wine Sangria

OPEN BAR PREMIUM \$39/PP

Sodas / Jugos
Whisky 12 años
Ron Abuelo 7 años
Vodka Absolut
Gin Mare
1800 Tequila
Tito's Vodka
Recuerdos Mezcal
Cerveza Premium
Vino Blanco & Rojo
Seleccion de 5 Cocteles

OTHER SERVICES

DJ & Equipment from \$150 Valet Parking from \$250 Audiovisual Equipment from \$50