

JARANA[®]

The logo for Jarana features the word "JARANA" in a bold, sans-serif font. Each letter is filled with a different color: J (purple), A (dark purple), R (orange), A (red), N (teal), and A (light blue). Below the text is a horizontal row of 18 small triangles pointing downwards, each in a different color from the palette used in the letters.

PRIVATE EVENTS | NEW JERSEY

JARANA IS LOCATED ON LEVEL 3 OF THE AMERICAN DREAM MALL IN COURT A.

1 AMERICAN DREAM WAY, UNIT A350, EAST RUTHERFORD, NJ 07073

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SPACE OPTIONS



MAIN DINING ROOM

SEMI-PRIVATE

The Main Dining Room offers an ideal setting for larger group dinners in a semi-private atmosphere, accommodating up to 20 guests for a seated meal. With vibrant tapestries and wooden beams, the room exudes warmth and invites guests to enjoy an intimate dining experience.

PRIVATE

For larger gatherings, the Main Dining Room can be reserved exclusively, comfortably accommodating up to 100 guests for a seated dinner or up to 200 guests for a cocktail reception. Adorned with colorful tapestries and wooden beams, the room provides a distinctive and inviting ambiance, perfect for memorable events.

MENU OFFERINGS

We provide a variety of menu options to suit your event, including passed appetizers and desserts. Beverage service is charged based on consumption, applied toward the minimum requirement.



TERRACE

SEMI-PRIVATE

The Half Terrace is the perfect setting for more intimate gatherings, offering ample space for a cocktail reception of up to 30 guests or a seated dinner for up to 25 guests. This semi-private area provides an inviting atmosphere for smaller groups to enjoy.

PRIVATE

The Terrace is an exceptional area of the venue featuring a retractable roof, allowing guests to enjoy a stunning dinner under the stars. It accommodates up to 80 guests for a cocktail reception or up to 50 guests for a seated dinner. With comfortable seating and ample space for socializing and mingling, the open-air environment is perfect for creating memorable events.

MENU OFFERINGS

We offer a variety of menu options to suit your event, including passed appetizers and desserts. Beverage service at the bar is charged based on consumption, applied toward the minimum requirement.



BAR

SEMI-PRIVATE

The Semi-Private Bar Area overlooks the entire main dining room, providing an inviting atmosphere in a semi-private setting. Equipped with high-top tables and a full-service bar, this space accommodates up to 25 guests for a reception-style event or up to 12 guests for a seated dinner.

FEATURES

A Full-service bar in a semi-private space with the option to fully open the bar area into the West Terrace via sliding glass doors, doubling the size of the event space. This allows your guests to fully enjoy Miami's beautiful weather while enhancing the overall experience.

MENU OFFERINGS

We offer passed appetizers, with beverages charged based on consumption.



EVENT MENU OFFERINGS

FAMILY STYLE PACKAGES

- Menu Option One
- Menu Option Two
- Menu Option Three

RECEPTION STYLE PACKAGES

- Option One
- Option Two
- Option Three
- Option Four

BEVERAGE PACKAGES

FAMILY STYLE PACKAGES

MENU OPTION ONE

\$69.00 P/P (PER PERSON)

APPETIZERS *served family-style (1 pc x ppl)*

CHICKEN EMPANADA

roasted chicken, onions, raisins, pollería sauce

FIRST COURSE *served family-style (each calculated x 4 ppl)*

CAUSA DE POLLO

aji amarillo potatoes, chicken salad, avocado, tomato, quail egg, huancaína sauce

ANTICUCHO DE CORAZON

grilled beef heart skewers, potatoes, choclo, huacatay sauce, chimichurri

PAPAS HUANCAÍNA [▼]

potatoes, eggs, olives, huancaína sauce

MAIN COURSE *served family-style (each calculated x 4 ppl)*

AJI DE GALLINA

chicken stew with aji Amarillo and parmesan, potatoes, egg, and olives, served with rice

LOMO SALTADO

beef tenderloin stir-fry, red onions, tomatoes, garlic-soy sauce, rustic potatoes, rice

QUINOA CHAUFA [▼]

wok-fried quinoa, seasonal vegetables, mushroom, omelet, soy sauce, sesame oil, pickled vegetables

DESSERT *chef's selection individually served*

MENU OPTION TWO

\$79.00 P/P (PER PERSON)

APPETIZERS *served family-style (1 pc x ppl)*

BEEF EMPANADA

beef stewed, onions, huacatay sauce

AJI DE GALLINA CROQUETA

chicken and aji amarillo croquette, rocoto cream

FIRST COURSE *served family-style (each calculated x 4 ppl)*

CEBICHE CLÁSICO

chef's selection fish, red onions, cilantro, leche de tigre

ANTICUCHO DE CARNE

grilled beef skewers, potatoes, choclo, peruvian sauces

YUQUITA HUANCAÍNA [▼]

yuca fries with huancaína sauce

MAIN COURSE *served family-style (each calculated x 4 ppl)*

CHAUFA AIRPORT

veggie fried rice, shrimp omelet, spicy garlic sauce

VEGGIE SALTADO [▼]

chef's selection vegetables, garlic and ginger sweet sauce

POLLO A LA BRASA

slow-roasted chicken peruvian style, rustic potatoes, aji sauces, mix green salad

LOMO SALTADO

beef tenderloin stir-fry, red onions, tomatoes, garlic-soy sauce, rustic potatoes, rice

DESSERT *chef's selection individually served*

MENU OPTION THREE

\$89.00 P/P (PER PERSON)

APPETIZERS *served family-style (1 pc x ppl)*

AJI DE GALLINA CROQUETA

chicken and aji amarillo croquette, rocoto cream

BEEF EMPANADA

beef stewed, onions, huacatay sauce

YUQUITA HUANCAÍNA [▼]

yuca fries with huancaína sauce

FIRST COURSE *served family-style (each calculated x 4 ppl)*

CEBICHE CRIOLLO

chef's selection fish, crispy calamari, red onions, cilantro, rocoto leche de tigre

TIRADITO LIMENO

catch of the day slices, aji amarillo leche de tigre, choclo, cancha

ANTICUCHO DE CARNE

grilled beef skewers, potatoes, choclo, peruvian sauces

QUINOA SALAD [▼]

veggies, black beans, lima bean hummus, pita bread

MAIN COURSE *served family-style (each calculated x 4 ppl)*

QUINOA CHAUFA [▼]

wok-fried quinoa, seasonal vegetables, mushroom, omelet, soy sauce, sesame oil, pickled vegetables

SECO LIMENO

beef cilantro stew, yuca, beans tacu-tacu, criolla salad

LOMO SALTADO

beef tenderloin stir-fry, red onions, tomatoes, garlic-soy sauce, rustic potatoes, rice

POLLO A LA BRASA

slow-roasted chicken peruvian style, rustic potatoes, aji sauces, mix green salad

DESSERT *chef's selection individually served*

[▼] Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.



RECEPTION STYLE PACKAGES

OPTION ONE

Choose 5 Items
\$55.00 P/P

OPTION TWO

Choose 7 Items
\$70.00 P/P

OPTION THREE

Choose 9 Items
\$80.00 P/P

OPTION FOUR

Choose 11 Items
\$90.00 P/P

CEBICHE

chef's selection fish with leche de tigre (lime juice, red onions, cilantro) and tiraditos influenced by Japanese sashimi

CEBICHE CLÁSICO

chef's selection fish, red onions, cilantro, leche de tigre

CEBICHE CRIOLLO

chef's selection fish, crispy calamari, habanero, cilantro, red onion, rocoto leche de tigre

TIRADITO LIMENO

chef's selection fish sliced, aji amarillo leche de tigre, choclo, cancha

CAUSITA

whipped potatoes with aji chili topped with Peruvian flavors

CAUSA DE POLLO

whipped potato, chicken salad, avocado, huancaína sauce

CAUSA SHRIMP

whipped potato, shrimp, avocado, cocktail sauce

ANTICUCHO

traditional grilled Peruvian skewers

ANTICUCHO DE POLLO

grilled chicken skewers, potatoes, choclo, tari sauce

ANTICUCHO DE CORAZON

grilled heart skewers, potatoes, choclo, rocoto sauce

ANTICUCHO DE CARNE

grilled beef skewers, potatoes, choclo, huacatay sauce

EMPANADAS

stuffed pastry, lightly fried

EMPANADA DE POLLO

chicken stew, onions, raisins, rocoto sauce

EMPANADA DE CARNE

beef stew, onions, raisins, huacatay sauce

SNACKS

fried snacks served with sauces

YUQUITAS HUANCAINA [▼]

yuca fries, huancaína sauce

CROQUETAS DE AJI DE GALLINA

aji amarillo, parmesan, rocoto sauce

SANGUCHITOS

mini sandwiches

POLLITO A LA BRASA

roasted chicken, lettuce, tomato, tari sauce

CHICHARRONCITO

pork belly chicharron, rocoto sauce, sweet potato, criolla salad

ADDITIONAL VEGETARIAN

PAPA HUANCAINA [▼]

potatoes, huancaína sauce, olives, egg

QUINOA SALAD [▼]

quinoa salad, peppers, lime beans, baby tomatoes

SWEETS

hand-crafted and house made

ALFAJOR [▼]

short bread cookies, dulce de leche

MINI TORTA DE CHOCOLATE [▼]

moist peruvian chocolate cake, dulce de leche, fudge

[▼] Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.



CHEF JESUS DELGADO

Corporate Executive Chef, Jarana

Chef Jesus Delgado was born and raised in Peru, one of the world's most diverse and eclectic food cultures. When Jesus was a child, his family owned and operated a small market in Lima where he grew up in the kitchen watching his grandfather, an incredible cook. This early cooking exposure along with Peru's distinct melting pot of culture and cuisine fueled Jesus to become a chef and aspired him to do his part in sharing his homeland's cuisine abroad.

Chef Delgado studied at Le Cordon Bleu in Lima, Peru where he received his degree in hospitality and tourism in 2002 from the University of San Martin De Porres. After several chef positions throughout Lima, in 2005 Chef Delgado joined Acurio Restaurantes as a Line Cook at La Mar Cebicheria. By 2011, Chef Delgado had worked his way up and excelled in the role of Cebiche Chef at La Mar, creating a diverse menu of traditional and unexpected fresh fish dishes. Jesus then moved to the United States in 2012 to be the Executive Sous Chef at Tanta Chicago, an Acurio International Peruvian cuisine restaurant concept, where he was promoted to Executive Chef in 2015.

Currently, Chef Delgado is the Corporate Executive Chef for Acurio International's latest culinary concept, Jarana; an approachable Peruvian cuisine restaurant. Jesus developed the Jarana menus in direct collaboration with Acurio International's culinary team. Jesus was also instrumental in the pre-opening planning and execution of Jarana New Jersey, the first location for the new brand. Jarana Aventura, the second installment for the expanding concept is scheduled to open in late 2023 just north of Miami, Florida.

Jesus is a passionate trainer and enjoys the energy and intensity of opening new restaurants. His expertise helped launch the opening of many other Acurio International restaurants globally including, La Mar Dubai located in Atlantis The Royal; Manko located in the InterContinental in Doha, Qatar, and Terrat atop the Mandarin Oriental in Barcelona, Spain.



BEVERAGE PACKAGES

Most groups go with a bar tab, where everything “consumed” is added to the final bill. Bar caps based on consumption should be discussed with the event coordinator prior to the event. With a bar Based on Consumption, you are welcome to preselect a featured cocktail, red, & white wine!

SPIRIT-FREE PACKAGE \$15 per guest per hour | two hours included

please note: spirit-free cocktails are subject to seasonal availability

CHICHA MORADA

purple corn, pineapple, cinnamon, clove

LA PAMPEÑA

passionfruit, cranberry, lime, iced rooibos tea

MANGO INCA

mango, lime, pineapple, soda

SOFT DRINKS // lemonade, iced tea, inca kola, sodas

COFFEE, ESPRESSO & TEA

UN ABRAZO

A welcome beverage served to guests upon arrival, symbolizing the Peruvian tradition of hospitality

COCKTAIL WELCOME | \$16 per guest

select one Jarana signature cocktail to be offered upon arrival

PROSECCO WELCOME | \$15 per guest

glass of prosecco offered to your guests upon arrival

CHAMPAGNE WELCOME | \$40 per guest

glass of duval leroy brut champagne offered to your guests upon arrival

LA YAPA

Close out your evening with a little something extra for your guests

MACERADO TOAST | \$10 per guest

macerado is a Peruvian traditional infusion of fruits and spices into Pisco, sweetened lightly with sugar—similar to Italian Limoncello.

offer your guests a farewell toast, selecting one of our house macerados to be served chilled towards the end of your event.

RASPBERRY

ROCOÏTO + HIBISCUS

WATERMELON + ORANGE

PINEAPPLE + CINNAMON

CAFÉ JARANA | \$10 per guest

offer your guests small toasts of our signature Espresso Martini:

pisco quebranta, espresso, kahlua & vanilla.

A perfect way to close out your event!

BEER & WINE PACKAGE \$35 per guest per hour | two hours included

Draft Beers

SPARKLING WINE: Silver Gate Brut

WHITE WINE: Alto Limay Chard

RED WINE: Bodega Amalaya Malbec

COSTA PACKAGE \$45 per guest per hour | two hours included

Named for the business district of Lima, offering a balance of flavor & value

Campo Bravo Blanco Tequila

Pearl Vodka

Bacardi Silver Rum

Fords Gin

Bulleit Bourbon Whiskey

Jameson Irish Whiskey

Xicaru Silver Mezcal

DRAFT BEERS

SPARKLING WINE: Avissi Prosecco

WHITE WINE: Alto Limay Chardonnay

RED WINE: Bodega Amalaya Malbec

AMAZONIA PACKAGE \$55 per guest per hour | two hours included

Named for the arts district of Lima, a celebration of craft & local

Grey Goose Vodka

Tanqueray Gin

Buffalo Trace Bourbon Whiskey

Glenmorangie 10yr Scotch Whisky

Plantation 3 Star Rum

Patrón Blanco Tequila

Casamigos Mezcal

SELECTION OF BEERS

SPARKLING WINE: Avissi Prosecco

WHITE WINE: The Crossings Sauvignon Blanc

RED WINE: Benziger Cabernet Sauvignon

SIERRA PACKAGE \$70 per guest per hour | two hours included

Named for the regal Andes mountains, offering a taste of luxury

Grey Goose Vodka

Knob Creek

Johnnie Walker Black Label Whisky

Hendrick's Gin

Dictador 12 yr Rum

Casamigos Reposado Tequila

SELECTION OF BEERS

CHAMPAGNE: Duval Leroy

WHITE WINE: Crios de Susana Balbo Torrontés

RED WINE: Marqués de Cáceres Tempranillo



SPACE OPTIONS



MAIN DINING ROOM

SEMI-PRIVATE

The Main Dining Room is a perfect setting for a larger group dinner. You have ample room for a seated dinner for up to 20. The main dining is filled with colorful tapestries and wooden beams.

PRIVATE

The Main Dining Room is a perfect setting for a larger group of guests. You have ample room for a cocktail reception for up to 200 guests and a seated dinner for up to 100. The main dining is filled with colorful tapestries and wooden beams.

MENU OFFERINGS

We offer a variety of menu options including passed appetizers and desserts. As for the bar, we charge beverages upon consumption to meet the minimum.



PATIO

SEMI-PRIVATE

The Half Terrace option is a perfect setting for a slightly more intimate group of guests. You have ample room for a cocktail reception for up to 30 guests or for a seated dinner for up to 25.

PRIVATE

The Terrace is a perfect setting for guests with views overlooking a beautiful fountain and greenery. You have ample room for a cocktail reception for up to 80 guests or for a seated dinner for up to 50. Our terrace includes light seating and lots of room to socialize and mingle in an open-air environment.

MENU OFFERINGS

We offer a variety of menu options including passed appetizers and desserts. As for the bar, we charge beverages upon consumption to meet the minimum.



BAR

SEMI-PRIVATE

The semi-private Bar Area: The Bar overlooks the entire main dining room. This space is set with high-top tables and a bar to accommodate up to 25 guests reception style and a seated dinner for up to 10 guests.

FEATURES

- Full Service Bar
- Semi-Private Space

MENU OFFERINGS

We offer passed appetizers and beverages upon consumption.

