



CANLIS

PRIVATE DINING

WELCOME

After sixty years of hosting Seattle's most treasured events, we are proud to present what we consider the most trusted private dining experience in the country. We offer finely appointed rooms with dazzling views, attentive yet invisible service and award-winning wine and cuisine. But the heart of the party, the significance of it, comes from you. Our role will be to pamper you in any way we can, support you at every turn, and rally behind your cause as if it were our own. Truly, we get such joy from doing so.

We want your evening at Canlis to be a celebration of warmth, generosity and exquisite dining. We host events such as family reunions, board meetings, retirement parties, anniversaries, weddings and rehearsal dinners, bar mitzvahs, cocktail parties, winemaker dinners, as well as personal and company parties of all kinds. Whatever the occasion, we are here to help you celebrate.

At Canlis, we offer a full-time event planner, a staff of sommeliers (wine experts) and direct access to our Chef in order to help you through the planning of your event. Finally, if my brother or I may help you in any way, we hope you'll call on us personally. We are here to serve you. Thank you for giving us that opportunity.

Welcome.



Mark Canlis & Brian Canlis



Maren Patrick
Private Dining Manager
206.298.9550



Katie Coffman
Director of Operations
206.283.3313

MENU PLANNING

\$125 PER GUEST*

From savory first bites to sweet finales, the menu options on the following pages include all you'll need to customize each course of your guests' experience. Don't hesitate to give us a call if you need our help.

The menu price includes:

HORS D'OEUVRES • choose four, tray passed for 30 minutes

FIRST COURSE • choose one

ENTRÉE • choose three, orders taken at the table

DESSERT • choose one

SEATING TIMES

To serve you best, we offer two dining times: The first seating option asks guests to sit for dinner at 6:30pm or earlier, and the second seating option asks guests to sit at 7:30pm or later. Similar to a reservation time, these are the times your guests will be invited to sit down for dinner. The private room is yours for the entire evening, so we recommend arriving before your selected seating time to enjoy cocktails and hors d'oeuvres. Please don't hesitate to consult your private dining manager for the arrival time that works best based on the seating time that you choose.

Dining times are available on a first-come, first-reserved basis.

PASSED HORS D'OEUVRES

Your guests are greeted with tray-passed hors d'oeuvres as they gather and unwind over a cocktail. Please select four from the following choices.

30 minutes of hors d'oeuvres / included

60 minutes of hors d'oeuvres / \$15 supplement per person

OYSTERS

served on the half shell

TEMPURA MAITAKE MUSHROOM (v)

tempura fried, with aioli and gomashio

BUCKWHEAT (v)

Rojo Chiquito beans and green tea

GREEN OLIVE FINANCIER (v)

cherry wood sour cream

CURED DUCK BREAST

sliced, with shaved hazelnuts

CRAB ARANCINI

risotto croquette with miso

DEILED DASHI EGG

dried shellfish, fried ginger, and scallion

LUMPIA (v)

fried springs rolls with fermented vegetables and mint

BEET TARTARE (v)

horseradish and goat cheese

SMOKED HALIBUT AND ONION

cultured cream, potato chip

(v) - vegetarian

FIRST COURSES

For a standard three-course menu, simply select one option for the entire party.
/\$20 supplement per person for each additional course.

CANLIS SALAD

a sixty-year favorite with romaine, bacon, Romano cheese, fresh mint, oregano and a dressing of lemon, olive oil, and coddled egg

PEA SOUP (v)

with mint oil

STEAK TARTARE

sansyo peppercorn, pickles, and rye focaccia

FRIED RABBIT

yoshoku potatoes, buttermilk, and herbs from our garden

DUNGENESS CRAB

haiga rice, brown butter dashi, and hazelnuts

(v) - vegetarian

ENTRÉES

Please select two entrées from our meat and fish offerings, and one vegetarian option. There is no need to call your guests regarding their menu selection—we're happy to take their orders at the table.

MEAT AND FISH

WHOLE ROASTED PORK LOIN

LOCAL WHITE FISH

JIDORI CHICKEN

RIBEYE

RACK OF SPRING LAMB

SALMON

Accompaniments are seasonal and subject to change. Please connect with your event manager for final menu details.

VEGETARIAN

FAVA BEAN RISOTTO (v)

wild mushrooms, domina "old world" cheese

CHEWY CARROTS (v)

smoked, with onion jam, yubeshi beans, and celeriac

ADDITIONS

Sides for the table, choose two / \$10 supplement per person

ROASTED ASPARAGUS (v)

TWICE BAKED POTATO

a sixty-year Canlis tradition with bacon, green onions, and sour cream

FOREST MUSHROOMS (v)

shiitake, honshimeji and oyster mushrooms with sherry, thyme, and garlic

(v) - vegetarian

DESSERTS AND FINALES

Please select one dessert for the entire party.

SEASONAL FRUIT

a composed dessert, layered with fruit, mousse, and cake

CHOCOLATE AND COFFEE OPERA CAKE

espresso infused cake with chocolate mousse

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE FONDANT

molten chocolate cake, cocoa nibs, and vanilla ice cream

CHEESE

a rotating, composed cheese dish with seasonal accompaniments

SORBET

MIGNARDISES

As an elegant end to the evening, surprise your guests with seasonal macarons. / *\$4 per person*

BEVERAGES

BAR

NO HOLDS BAR

Grant your guests access to everything we offer. From rare, privately imported whiskeys to the worlds finest small-batch distilleries, the top shelf at Canlis is truly a whole new level.

PREMIUM OPEN BAR

Your personal bartender will create any cocktail on demand from our collection of premium spirits. / \$12 - \$20 per drink

CASH BAR / \$150

Give your guests the option of opening their own tab. You can choose to only host beer and wine, or you can have your guests take care of all their own alcoholic beverages for the evening.

Non-alcoholic beverages are added to your final bill.

SIGNATURE COCKTAILS

If you would like to customize your event with the help of a cocktail, you can choose a signature drink to be passed as guests arrive. Here are a few of our favorites, but feel free to request a cocktail that is special to you or your guest of honor. A few examples:

HALEKULANI

The namesake cocktail from Peter Canlis's favorite place to stay in Oahu. Bourbon, lemon, orange, pineapple, and grenadine

AIR MAIL

Agricole Rum, lime, honey syrup, and finished with champagne

CANLIS OLD FASHIONED

Rye whisky, cracked maple bitters, sugar, orange peel and house-infused cherries

COFFEE AND TEA

Canlis serves coffee by Counter Culture and tea by B Fuller's. / \$4 per order

WINE

In 2018, Canlis won the Wine Spectator Grand Award for the 22nd year in a row and celebrated our first James Beard award for Outstanding Wine Program. With a list of over 2,200 selections at your fingertips, our staff of sommeliers would be happy to help you with your selection. The following is a concise collection of menu-friendly favorites. The full wine list can be found on our website.

SOMMELIER FOR HIRE

Canlis offers you the opportunity to hire the expertise of our certified sommeliers to coordinate and serve those wine-intensive occasions.

- For events selecting four or more wines, a Sommelier for Hire is required. This includes one-on-one assistance in wine selection as well as a dedicated sommelier presence in the room to serve and answer questions about wines during your event. / \$200 per sommelier

- For events with a multiple course menu, our wine team can create a wine pairing to go with each course.

CLASSIC / \$95 per person - A pairing of wines designed to complement your custom menu. The service team dedicated to your event will be able to speak to these wines throughout the course of dinner.

SOMMELIER / \$145 per person - This pairing is tailored to showcase rare bottlings and unique producers. This service requires a sommelier for hire.

SPARKLING & WHITE WINE

SPARKLING AND CHAMPAGNE

NV SORELLE BRONCA, PARTICELLA 68 • Prosecco, ITA / 50
SCHRAMSBERG, BLANC DE BLANCS • CA / 75
FERGHETTINA FRANCIACORTA BRUT • Lombardia, ITA / 65
LOUIS ROEDERER BRUT COLLECTION • Champagne, FRA / 85
ROBERT MONCUIT, BLANC DE BLANCS, BRUT •
Champagne, FRA / 95
BOIZEL, BRUT ROSÉ • Champagne, FRA / 95
PIERRE PETERS, RESERVE, BRUT • Champagne, FRA / 125
2009 DOM PÉRIGNON, BRUT • Champagne, FRA / 375

CHARDONNAY

CH. STE. MICHELLE "COLD CREEK" • Col Valley, WA / 50
JORDAN • Sonoma County Valley, CA / 75
BUTY "CONNER LEE VINEYARD" • Col Valley, WA / 85
ROMBAUER • Napa Valley, CA / 125
FRANTZ CHAGNOLEAU, CLOS-ST.-PANCRAS •
Burgundy, FRA / 75

MORE WHITES

DOMAINE BAILLY-REVERDY SANCERRE, SAUVIGNON BLANC •
Loire Valley, FRA / 60
BUTY SAUV. BLANC/SEMILLON • Col Valley, WA / 65
SCARPETTA PINOT GRIGIO • Venezia-Giulia, ITA / 40**
CLOUDY BAY, SAUVIGNON BLANC • Marlborough, NZL / 75
A'MAURICE, VIOGNIER • Col. Valley, WA / 75
KNOLL, GRÜNER VELTLINER • Wachau, AUT / 90
MAXIMIN GRÜNHAUS, RIESLING KABINETT • Mosel, DEU / 75
DOMAINE COLLIER, SAUMUR, CHENIN BLANC •
Loire Valley, FRA / 90

*Wines denoted with a ** are limited in quantity. Please inquire about availability.*

RED & DESSERT WINE

CABERNET SAUVIGNON

SUBSTANCE • Col Valley, WA / 45
AMAVI • Walla Walla Valley, WA / 60
ANDREW WILL, ESPLOSO • Columbia Valley, WA / 75
WOODWARD CANYON "ARTIST SERIES" • Col Val., WA / 125
DEN HOED, ANDREAS • Horse Heaven Hills, WA / 125
SILVER OAK • Alexander Valley, CA / 150**
DOUBLEBACK • Walla Walla Valley, WA / 225**

MERLOT

FERRARI-CARANO • Sonoma Co., CA / 55
SUPER SUBSTANCE • Stoneridge Vineyard, WA / 75

PINOT NOIR

FAILLA • Sonoma Coast, CA / 85
DOMAINE DROUHIN • Dundee Hills, OR / 95
LINGUA FRANCA, THE PLOW • Eola-Amity Hills, OR / 135

OTHER NEW WORLD REDS

W.T. VINTNERS, SYRAH BLEND •

Horse Heaven Hills., WA / 75
WIND GAP, GRENACHE • Sonoma Coast, CA / 85
BAER, URSA, RED BLEND • Columbia Valley, WA / 95
L'ECOLE NO. 41, SEVEN HILLS VINEYARD, RED BLEND •
Walla Walla, WA / 150
REYNVAAN, THE CONTENDER, SYRAH •
Walla Walla Valley, WA / 175
FIGGINS, RED BLEND • Walla Walla Valley, WA / 225
LEONETTI, RESERVE, RED BLEND • Walla Walla, WA / 375**
OPUS ONE, RED BLEND • Napa Valley, CA / 650 **
JOSEPH PHELPS, INSIGNIA, RED BLEND •
Napa Valley, CA / 550**

OLD WORLD REDS

MAISON SICHEL, MARGAUX • Bordeaux, FRA / 50
PAOLO SCAVINO • Barolo, ITA / 95
BRUN-AVRIL, CHÂTEAUNEUF-DU-PAPE •
Rhône Valley, FRA / 115
FÈLSINA, CHIANTI CLASSICO RISERVA •
Tuscany, ITA / 125**
CH. DE BEAUCASTEL, CHÂTEAUNEUF-DU-PAPE •
Rhône Valley, FRA / 225

DESSERT

INNISKILLIN VIDAL ICEWINE, NIAGARA PEN •
Ontario, CAN 375 ml / 125
RAMOS PINTO, 20 YEAR TAWNY PORT • Douro, PRT / 165

ROOMS & RATES

THE PENTHOUSE

Originally serving as Peter Canlis's home, this room has hosted Seattle's finest corporate and family events for over half a century. Praised for its architectural beauty and stunning views, it is a private dining room without equal in the Northwest.

Amenities include a grand piano, sitting lounge, full bar, 85 feet of floor-to-ceiling windows, views of Lake Union and the Cascade Mountains, projector and screen, as well as an mp3 and microphone hook up.

RATES

In the Penthouse, a room rental charge of \$350 applies along with a \$3500 food and beverage minimum on Monday-Thursday and \$4500 on Friday and Saturday. In December the food and beverage minimum is \$4500 Sunday - Thursday and \$6000 on Friday and Saturday.

DEPOSIT

The Penthouse becomes a confirmed reservation upon receipt of a signed contract and a \$2000 deposit.

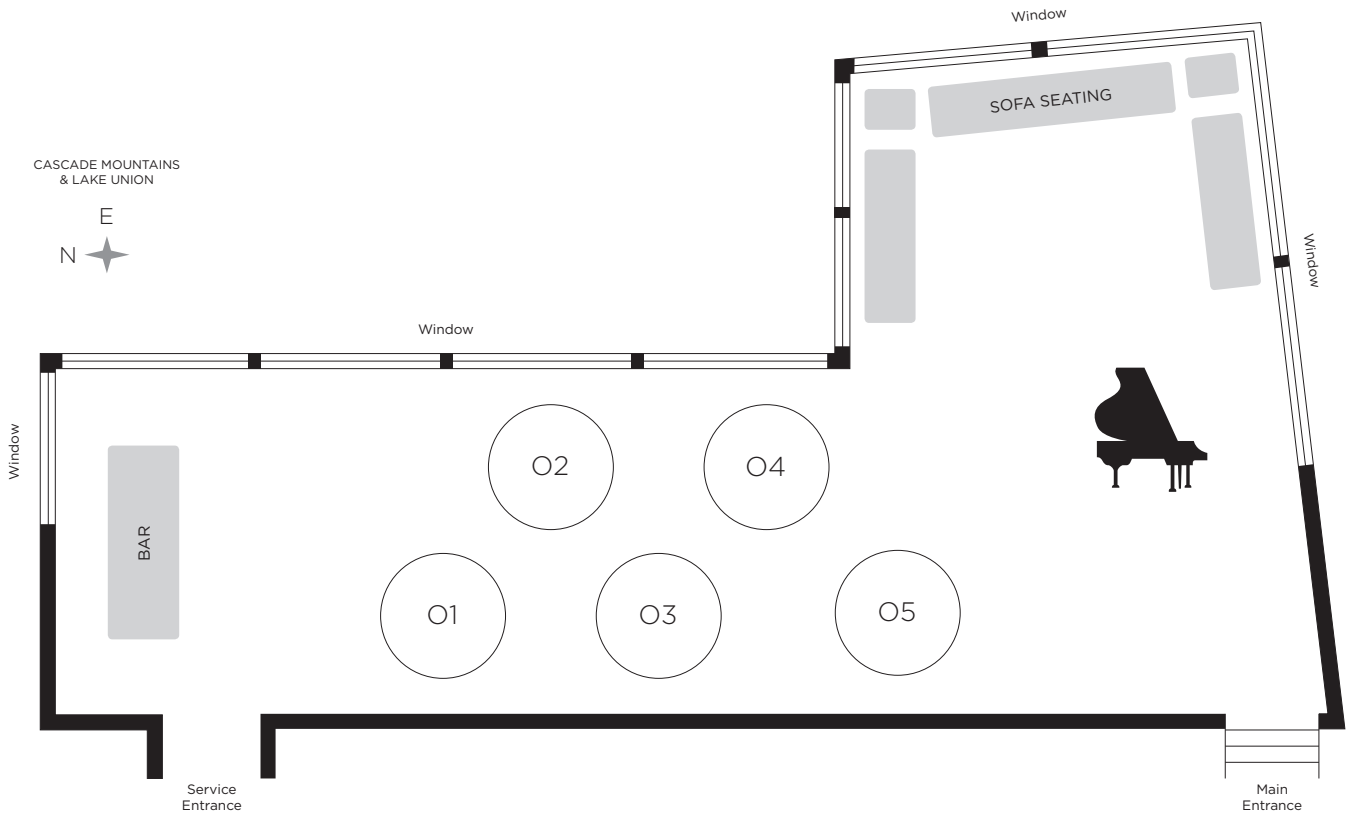


SAMPLE CONFIGURATION

PENTHOUSE SEATED DINNER

ROOM CAPACITY	80 people
CONFIGURED FOR	35 – 50 people
TABLE SIZE	60" rounds (seats 6 to 10)

PENTHOUSE AMENITIES
Grand Piano / Cocktail Lounge / Full Bar /
Floor-to-Ceiling Windows with 2nd Floor View of
Lake Union and Cascade Mountains
Arrangements are customizable



THE EXECUTIVE ROOM

The irresistibly comfortable “living room” of our restaurant. Host a business meeting with understated elegance, or a private dinner party with the warmth, intimacy, and personal touch that will make guests feel right at home.

Amenities include a fireplace, wrap-around views, mahogany walls, and oval or round tables.

RATES

In the Executive Room, a room rental charge of \$250 applies along with a \$1500 food and beverage minimum on Monday-Thursday and \$2000 on Friday and Saturday. In December the food and beverage minimum is \$2000 Sunday - Thursday and \$2500 on Friday and Saturday.

DEPOSIT

The Executive Room becomes a confirmed reservation upon receipt of a signed contract and a \$1000 deposit.



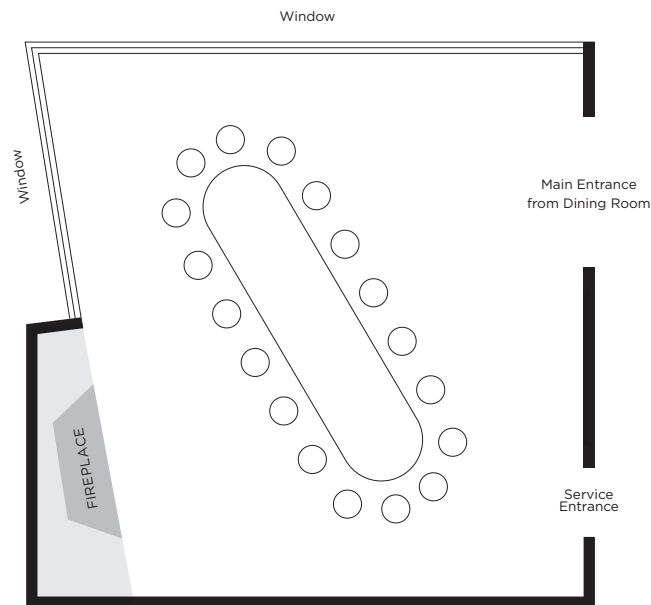
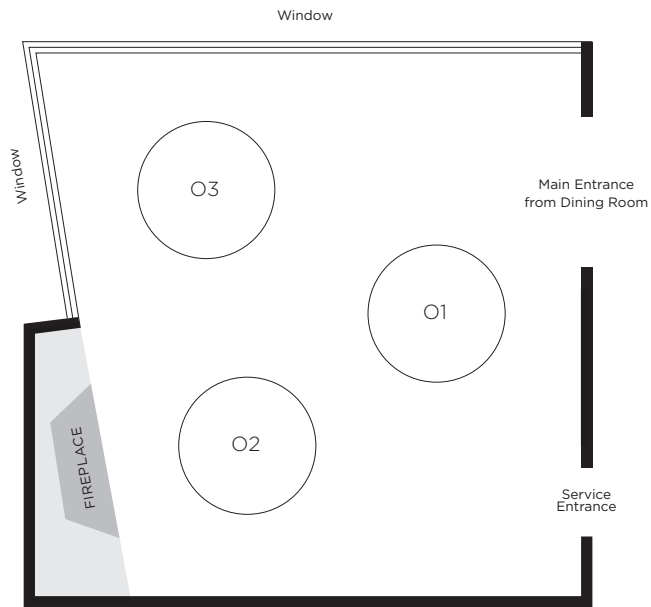
SAMPLE CONFIGURATION
THE EXECUTIVE ROOM

ROOM CAPACITY	24 people
CONFIGURED FOR	20 - 24 people
TABLE SIZE	60" Rounds (Seats 6-8)
	Oval (Seats 10-20)

EXECUTIVE ROOM AMENITIES
 400 Square Feet / North & East Views of Lake Union
 and Cascade Mountains / Fireplace

Arrangements are customizable

CASCADE MOUNTAINS
 & LAKE UNION



EXTRAS

CUSTOM MENUS

Add a personal touch to your menu with a custom title. Placed at each setting and listing the night's selections, these menus make wonderful mementos. / Complimentary

PLACE CARDS

Relax and arrive at the same time as your guests. We'll take care of creating and setting the table with place cards. / \$2 per guest

PARKING

Valet parking is provided as a service to our guests. Canlis is famous for the talented valet team that returns your car without using claim checks. Direct tips to the valets are always welcome. / \$6 per car

DRESS

Canlis is a dressy restaurant. We strongly recommend suits or sport coats for gentlemen and request the absence of jeans, athletic wear, or casual attire.

DIETARY REQUESTS

Canlis is always able to accommodate special dietary needs; please let us know about any allergies or dietary restrictions as soon as possible.

ENTERTAINMENT *Penthouse only*

Hire one of our talented pianists to play on the Baby Grand Piano that lives in the Penthouse. \$175 per hour, \$500 for the evening (maximum of four hours). We charge \$100 to your bill if you bring your own professional pianist to play.

You are also welcome to use the in-house sound system to pipe in the live pianist playing from the lounge, or connect your own iPod.

As a courtesy to all our guests, we do not permit the use of DJ's, dance floors, or amplified sound equipment.

AUDIO VISUAL

For presentations or slide shows, you can rent our in-house, 4'x4' or 6'x6' screen / \$35 and projector / \$250

We offer a handheld wireless microphone for no additional charge, available by request.

Please see our preferred vendor for any additional audio visual needs.

WEDDINGS

Our private rooms are available when the restaurant opens (5:30pm on Monday through Friday and 5:00pm on Saturdays). If you need some extra time to set up, we can call our staff in early. / \$100 per hour.

GIFT CERTIFICATES

Beautifully packaged gift certificates are available in various amounts.

OUTSIDE VENDORS

We welcome any outside vendors to help you with your evening.
Here are a few of our trusted favorites.

AUDIO VISUAL:

Live Oak Audio Visual liveoakav.com	Jennifer O'Neal (206) 548.9822
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FLOWERS:

Fleurish fleurish.com	Nisha Kellen (206) 322.1602
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Terra Bella Flowers terrabellaflowers.com	(206) 783.0205
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FAVORS:

Fran's Chocolates franschocolates.com	(800) 422.3726
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ADDITIONAL RENTALS:

CORT Party Rental cortpartyrental.com	Liza Ragan (425) 953.1444 x35339
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Pedersen's Event Rentals seattle.pedersens.com	Elaine Ringo (206) 749.5400
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CAKE:

New Renaissance Cakes newrenaissancecakes.com	Bonnie Lyons (206) 920.5322
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HOTELS:

The Inn at the Market innatthemarket.com	Fairmont Olympic Hotel fairmont.com/seattle
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Four Seasons Hotel fourseasonshotel/seattle	Hotel 1000 hotel1000seattle.com
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TRANSPORTATION:

British Motor Coach bmclimo.com	Steven Thompson (206) 283.6600
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