



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



Katie Coffman
Director of Private Events
206.298.9550

MENU PLANNING

CLASSIC MENU

\$105 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. Use the hints at the top of each page to design a menu yourself, or give us a call and we'll guide you with a few suggestions.

The Classic Menu at Canlis 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

TASTING MENU

CUSTOM PRICING

Looking for a heightened culinary experience? The tasting menu allows your guests to sample a wide variety of our cuisine. From five to ten courses in length, this option features tasting-size portions to be enjoyed by your whole party. Let us help you plan a menu they'll never forget.

TIMING

The private rooms are yours for the evening. We open at 5:30pm on weekdays, and 5pm on Fridays and Saturdays. To serve you best, we offer two dining times: The first seating allows guests to sit for dinner at 6:30pm or earlier, and the second seating allows guests to sit at 7:30pm or later. Dining times are available on a first-come, first-reserved basis.

**Does not include beverages, tax or service.*

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*

CHILLED

OYSTERS

the best Puget Sound has to offer, served on the half shell with red wine mignonette

AMBERJACK POKE

ginger and soy

STEAK TARTARE

Peter Canlis' original recipe, made with raw, Wagyu tenderloin

FOIE GRAS

whipped with huckleberry and hazelnuts

SALTED RADISH (v)

carrot purée and cilantro

WARM

SUNCHOKE (v)

tempura fried, with roasted garlic aioli

CAULIFLOWER

roasted with black cod brandade

BUCKWHEAT (v)

with Rojo Chiquito beans and green tea

SHRIMP TOAST

with sesame seed and sweet soy

SAFFRON ARANCINI (v)

with parmesan and deep fried with salsa verde

MISO ARANCINI

with furikake and deep fried with smoked celery root purée

(v) - vegetarian

FIRST COURSES

For a standard three-course menu, simply select one option for the entire party. We welcome you to add an additional course for \$20 per person.

CANLIS SALAD

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

POTATO & LEEK SOUP

CARROT (v)

baby carrots, smoked carrot purée, goat cheese, and savory granola

SCALLOPS PIERRE

seared and served with fermented cabbage; a nod to an early Canlis classic

(v) - vegetarian

ENTRÉES

Please select two entrées 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.

MARKET FRESH WHITE FISH

fermented root vegetables, potatoes, and clams

SCALLOPS PIERRE

seared and served with fermented cabbage; a nod to an early Canlis classic

CHICKEN

roasted with radicchio, apple, and fennel

FILET MIGNON

grass fed beef with with fingerling potato, king oyster mushroom, and hollandaise

WAGYU

upgrade to the Wagyu New York, an American-grown Kobe-style beef / \$20 per order

BEET WELLINGTON (v)

celery root, mustard, and smoked mushroom

SUNCHOKE (v)

roasted and served with honey, coffee salt, radish, and tofu and sunflower seed purées

ADDITIONS

Sides for the table, choose two / \$8 supplement per person

ROASTED BRASSICAS (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.

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE FONDANT

molten chocolate cake, cocoa nibs, and chocolate covered vanilla ice cream

BANANA MOUSSE

Chocolate ganache, peanut, and miso

ARTISANAL CHEESE

a global, seasonal selection with toasted Marcona almonds

MIGNARDISES

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

BEVERAGES

COCKTAILS

PREMIUM OPEN BAR

Your personal bartender will create any cocktail on demand from our premium well; manhattan, cosmo, martini and lemon drop to name a few. / \$10 - 18 per drink

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.

SIGNATURE COCKTAILS

Below you'll find a few of our favorite drinks. Select one to be offered to your guests upon arrival, or let our head barman, James MacWilliams, create a custom drink for you with one of your favorite spirits.

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

WINE

In 2016, Canlis won the Wine Spectator Grand Award for the 20th year in a row. 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.

Please note that wines denoted with a ** are limited in quantity. Please inquire about availability.

SPARKLING & WHITE WINE

SPARKLING AND CHAMPAGNE

NV FERRARI BRUT • Trento, ITA / 50
FERGHETTINA FRANCIACORTA BRUT • Lombardia, ITA / 65
PIERRE PETERS, RESERVE, BRUT • Champagne, FRA / 125
BILLECART-SALMON BRUT ROSÉ • Mareuil-Sur-Ay, FRA / 175**
DOM PÉRIGNON, BRUT • Épernay, FRA / 325**

CHARDONNAY

CH. STE. MICHELLE "COLD CREEK" • Col Valley, WA / 50
JORDAN • Russian River Valley, CA / 75
GRAN MORAINÉ • Willamette Valley, OR / 80
BUTY "CONNER LEE VINEYARD" • Col Valley, WA / 85
ROMBAUER • Napa Valley, CA / 125
DOMAINE LEFLAIVE • Puligny-Montrachet, FRA / 225**

MORE WHITES

CADARETTA SAUV. BLANC/SÉMILLON • Col Valley, WA / 45
EFESTE "FERAL" SAUV. BLANC • Col Valley, WA / 40
JERMANN PINOT GRIGIO • Venezia-Giulia, ITA / 45**
CLOUDY BAY, SAUVIGNON BLANC • Marlborough, NZL / 75
A'MAURICE, VIOGNIER • Col. Valley, WA / 75
KNOLL GRÜNER VELTLINER • Wachau, AUT / 75
Craggy Range SAUV. BLANC • Marlborough, NZ / 48

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 selecting a multiple course menu, our wine team can create the perfect wine pairing. This service includes a sommelier to serve and speak to the wines during your dinner.

CLASSIC / \$85 per person - A pairing of wines designed to complement your custom menu.

SOMMELIER / \$145 per person - This pairing is tailored to showcase rare bottlings and unique producers.

**Events offering four or more wines are required to utilize the Sommelier for Hire service.*

RED & DESSERT WINE

CABERNET SAUVIGNON

ROSS ANDREWS HUNTSMAN • Col Valley, WA / 45
CLOS DU BOIS RESERVE • Alexander Valley, CA / 45
AMAVI • Walla Walla Valley, WA / 60
MT. VEEDER • Napa Valley, CA / 85
L'ECOLE NO. 41 • Columbia Valley, WA / 75
ROBERT MONDAVI • Napa Valley, CA / 75
WOODWARD CANYON "ARTIST'S SERIES" • Col Val., WA / 95
DEN HOED ANDREAS • Columbia Valley, WA / 95
SILVER OAK • Alexander Valley, CA / 150**
DOUBLEBACK • Walla Walla Valley, WA / 225**

MERLOT

FERRARI-CARANO • Sonoma Co., CA / 55
L'ECOLE NO. 41 • Columbia Valley, WA / 65
K VINTNERS • Stoneridge Vineyard, WA / 95
LEONETTI • Walla Walla Valley, WA / 185

PINOT NOIR

ANGELA ESTATE • Willamette Valley, OR / 60
DOMAINE DROUHIN • Willamette Valley, OR / 95
FAILLA • Sonoma Coast, CA / 85
KOSTA BROWNE • Russian River Valley, CA / 215

NEW WORLD REDS

W.T. VINTNERS, DESTINY RIDGE, SYRAH •
Horse Haven Hills, WA / 75
STAG'S LEAP WINERY, PETITE SIRAH • Napa Valley, CA / 80
COL SOLARE, RED BLEND • Red Mountain, WA / 145
CHEVAL DES ANDES, MALBEC/CS • Mendoza, ARG / 150
2009 BUTY "PETER CANLIS" SYRAH • Walla Walla, WA / 145 **
LEONETTI, RESERVE, RED BLEND • Walla Walla, WA / 375**
OPUS ONE, BORDEAUX BLEND • Napa Valley, CA / 450 **
JOSEPH PHELPS, INSIGNIA, RED BLEND •
Napa Valley, CA / 465**

OLD WORLD REDS

LOPEZ DE HEREDIA, VIÑA TONDONIA, VIÑA CUBILLO •
Rioja, ESP / 60**
CANALICCHIO, BRUNELLO DI MONTALCINO • Tuscany, ITA / 95
PAUILLAC DE LYNCH-BAGES • Bordeaux, FRA / 115
NUMANTHIA "NUMANTHIA" TEMPRANILLO • Toro, ESP / 125
VIEUX TELEGRAPHE, CHÂTEAUNEUF-DU-PAPE • FRA / 175
CH. DE BEAUCASTEL, CHÂTEAUNEUF-DU-PAPE • FRA / 225
CLAUDE DUGAT, GEVERY CHAMBERTIN •
Burgundy, FRA / 250**

DESSERT

GUIRAUD, SAUTERNES, 1ER CRU • Bordeaux, FRA 375 ml / 145
INNISKILLIN VIDAL ICEWINE, NIAGARA PEN •
Ontario, CAN 375 ml / 125

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 mic 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.



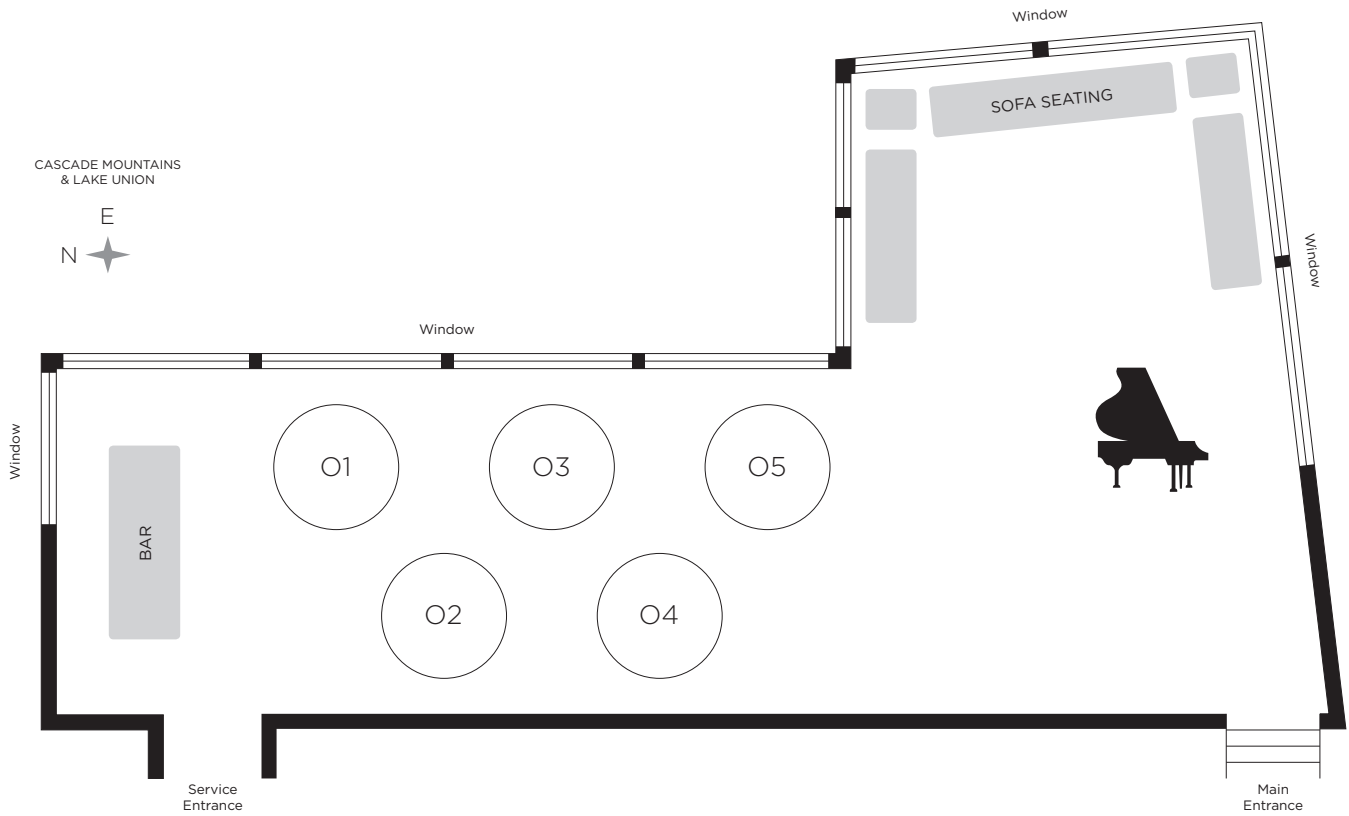
SAMPLE CONFIGURATION

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, oval or round tables, projector and screen, and mp3 hook up.

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, a \$2000 food and beverage minimum is required every day of the week.

DEPOSIT

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



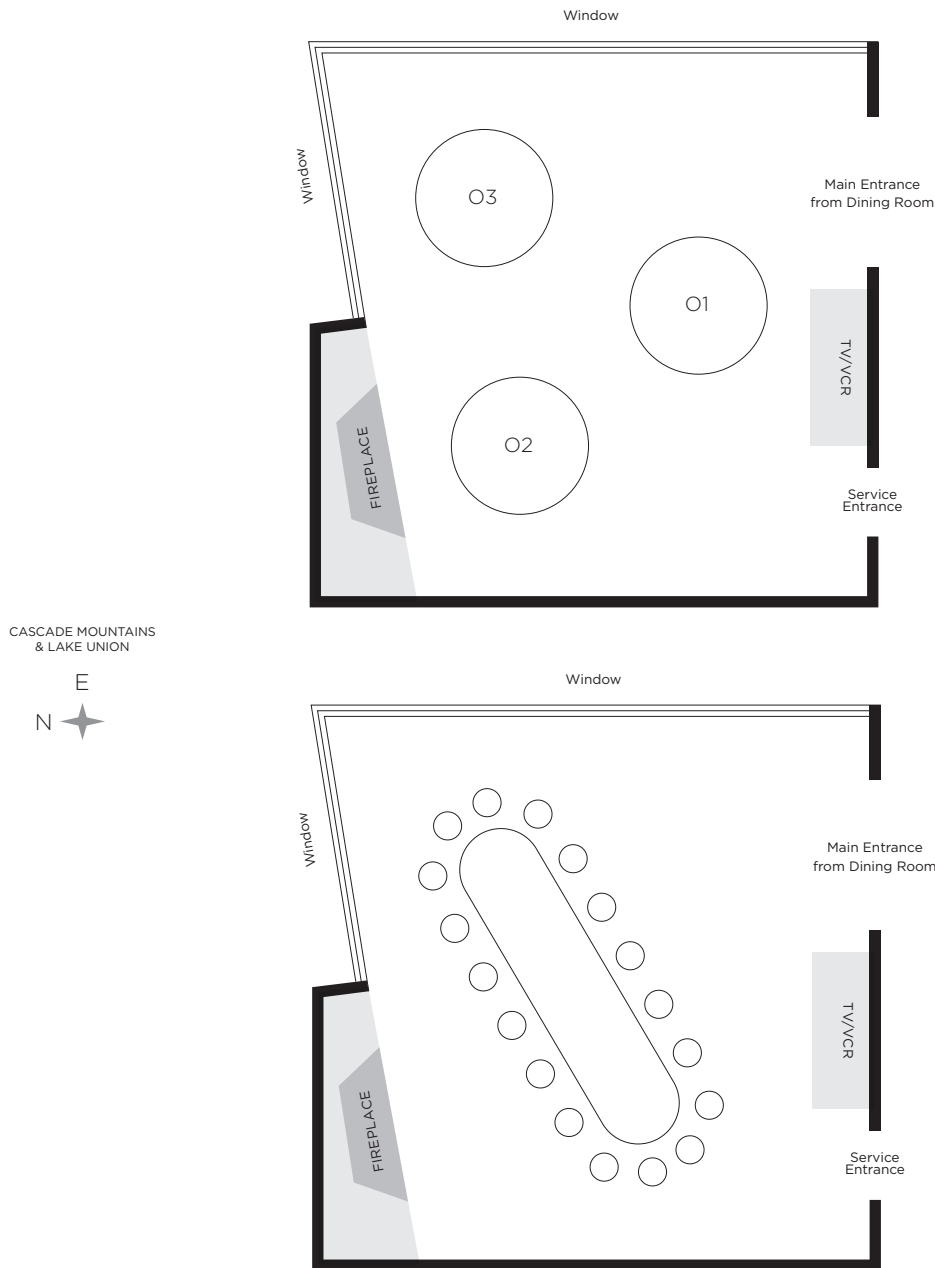
SAMPLE CONFIGURATION

THE EXECUTIVE ROOM

ROOM CAPACITY	30 people
CONFIGURED FOR	20 - 30 people
TABLE SIZE	60" Rounds (Seats 6-10)
	Oval (Seats 10-20)

EXECUTIVE ROOM AMENITIES
 400 Square Feet / North & East Views of Lake Union
 and Cascade Mountains / Fireplace / MP3 Hook Up

Arrangements are customizable



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.

MUSIC

Enjoy the music of a pianist for the cocktail hour in the *Penthouse only* / \$175 per hour
Other options include the use of our in-house music system or connect your own iPod to our speakers. As a courtesy to all our guests, we do not permit the use of DJ's, dance floors, or amplified sound equipment.

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.

PARTING GIFTS

WINE

A few of our favorite bottles to celebrate with.

2009 BUTY "PETER CANLIS" SYRAH • Walla Walla Valley, WA / 145

KRACHER-CANLIS "CHRISTOPHER ALOIS" BEERENAUSSLESE • Burgenland, AUT 500 ml / 95

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.

FULL SERVICES WEDDING PLANNER:

Sinclair & Moore Events
sinclairandmoore.com

Steve and Jamie Moore
(360) 739.0117

Solomon Event Planning
solomonevents.com

Stephanie Solomon
(206) 286.1032

FLOWERS:

Fleurish
fleurish.com

Nisha Kellen
(206) 322.1602

FAVORS:

Fran's Chocolates
franschocolates.com

(800) 422.3726

PHOTOGRAPHY:

Tracey Salazar Photography
www.traceysalazar.com

Tracey Salazar
info@traceysalazar.com

The Ranch Studios (videography)
theranchstudios.com

Dani Lund
(425) 780.5897

LINEN:

Choice Linens
choicelinens.com

Liza Ragan
(206) 728.7731

CAKE:

New Renaissance Cakes
newrenaissancecakes.com

Bonnie
(206) 920.5322

ADDITIONAL PIECES:

Pedersen's Event Rentals
seattle.pedersens.com

Kristi Covert
(206) 749.5400

HOTELS:

The Inn at the Market
innatthemarket.com

Fairmont Olympic Hotel
fairmont.com/seattle

Four Seasons Hotel
fourseasonshotel/seattle

Hotel 1000
hotel1000seattle.com

TRANSPORTATION:

British Motor Coach
bmclimo.com

Jed Randell
(206) 283.6600