



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

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. The private room is yours for the evening and we recommend arriving before your selected seating time to enjoy cocktails and hors d'oeuvres.

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

CLASSIC MENU

\$110 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 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 long format dining experience? The tasting menu allows your guests to sample a wide variety of menu options. From five to ten courses in length, this option features tasting-size portions of our menu selections to be enjoyed by your whole party. Let us help you plan a menu they'll never forget. |

This option is limited to parties of up to 30 guests.

**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

OYSTERS

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

TARTLETTE (v)

mushroom and black truffle

BEET PUFF (v)

coffee cream and pistachio

TEMPURA WINTER VEGETABLES (v)

tempura fried, with mustard green aioli and gomashio

MAPLE GOUGÈRE (v)

Camembert cheese

BUCKWHEAT (v)

Rojo Chiquito beans and green tea

CURED DUCK BREAST

sliced, with shaved hazelnuts

PRAWN ARANCINI

risotto croquette with miso and preserved corn relish

CRISPY POTATO, served with your choice of:

caramlized onion (v)

smoked salmon

caviar / \$10 supplement per person

CHICKEN WONTON

green scallion and chili-honey vinegar

MARINATED BEEF MOLE

served in a mini tortilla cup with preserved peppers, tomato, and cilantro

(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

CAULIFLOWER SOUP (v)

mint and shallot

ROASTED JAPANESE SWEET POTATO (v)

buttermilk and horseradish

CABBAGE "PIERRE" (v)

fermented, roasted cabbage with a classic Canlis sauce

MARKET FISH CRUDO

apple, radish, and poppy seed

DUNGENESS CRAB

rutabaga, crab sauce, and quince

The following dish may be selected with a / \$30 supplement per person:

MUSHROOM RISOTTO (v)

shaved white truffle

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.

MEAT AND FISH

LOCAL WHITE FISH

SEARED SCALLOPS

JIDORI CHICKEN

BRAISED SHORT RIB

FILET MIGNON

WAGYU BEEF/ *\$30 per order*

New York Strip or Ribeye, depending on availability

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

VEGETARIAN

GARGANELLI (v)

pumpkin, saba, and bitter greens

ROASTED CELERY ROOT AND MALTED BARLEY (v)

pine and onion gomashio

ADDITIONS

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

ROASTED WINTER SQUASH AND RAINBOW CHARD (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.

APPLE

hazelnut and milk chocolate

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE FONDANT

molten chocolate cake, cocoa nibs, and vanilla ice cream

PERSIMMON

chocolate, pecan brittle, and hibiscus sorbet

ARTISANAL CHEESE

a global, seasonal selection with toasted Marcona almonds

SORBET

MIGNARDISES

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

BEVERAGES

BAR

PREMIUM OPEN BAR

Your personal bartender will create any cocktail on demand from our premium well; manhattan, cosmopolitan, martini and lemon drop to name a few. / \$12 – \$20 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.

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 want 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.

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 2017, Canlis won the Wine Spectator Grand Award for the 21st 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 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

DOUBLEBACK • Walla Walla Valley, WA / 225**

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

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 / 125
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
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
VIEUX TELEGRAPHE, CHÂTEAUNEUF-DU-PAPE • FRA / 175
CH. DE BEAUCASTEL, CHÂTEAUNEUF-DU-PAPE • FRA / 225
CLAUDE DUGAT, GEVERY CHAMBERTIN •
Burgundy, FRA / 250**

DESSERT

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 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.



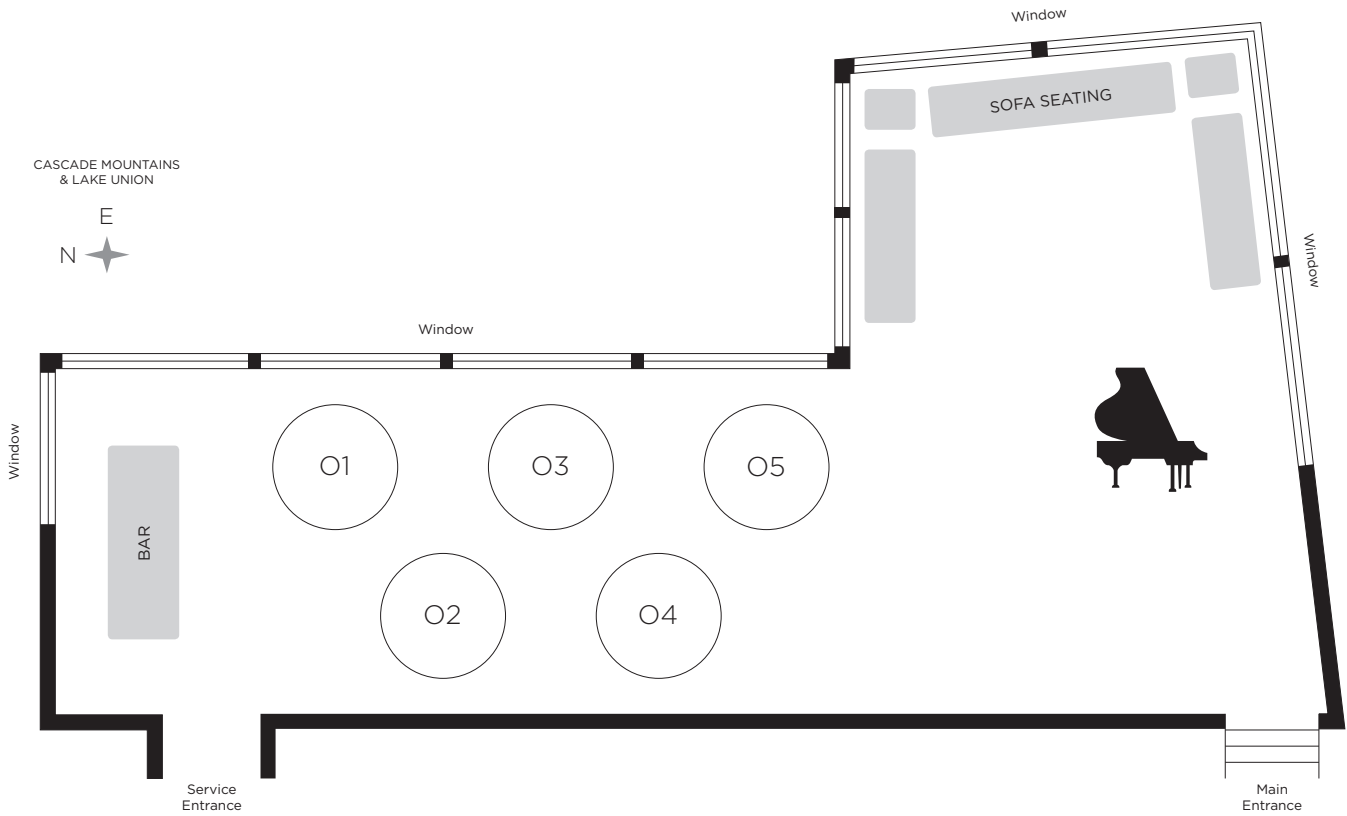
SAMPLE CONFIGURATION

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, 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.



THE EXECUTIVE ROOM

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

Window

Window

FIREPLACE

O3

O2

O1

Main Entrance
from Dining Room

Service
Entrance



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.

AUDIO VISUAL

Enjoy the music of a pianist in the *Penthouse only* / \$175 per hour, \$500 for the evening
Other options include the use of our in-house music system with live piano music from the main dining room floor 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.

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

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" BEERENAU SLESE • 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
newrenaissancescakes.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