

PRIVATE DINING

# WFI COMF

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 awardwinning 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

## \$115 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. 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.

<sup>\*</sup>Does not include beverages, tax or service. Prices are subject to change within 60 days of your event.

# 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

ARTICHOKE TARTLETTE

herbs and salmon roe

FRIED GREEN TOMATO (v)

popcorn crust and buttermilk

TEMPURA SUMMER VEGETABLES (v)

tempura fried, with mustard green aïoli and gomashio

BUCKWHEAT (v)

Rojo Chiquito beans and green tea

**CURED DUCK BREAST** 

sliced, with shaved hazelnuts

CRAB ARANCINI

risotto croquette with miso and preserved corn relish

CRISPY POTATO, served with your choice of:

caramelized onion (v)

smoked salmon

caviar / \$10 supplement per person

LUMPIA (v)

fermented vegetables and mint

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

PEA SOUP (v)

mint and spruce cream

VICHYSSOISE (v)

blueberries and chamomile

CABBAGE "PIERRE" (v)

fermented, roasted cabbage with a classic Canlis sauce

**DUNGENESS CRAB** 

kohlrabi and chrysanthemum

(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

LOCAL WHITE FISH

SALMON

JIDORI CHICKEN

RIBEYE

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

## **VEGETARIAN**

TROFIE (v)

mushrooms, squash, and preserved lemon

CARROT (v)

onion jam, beans, yubeshi, and celery root

## **ADDITIONS**

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

SUMMER SQUASH (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 VERRINE a composed, layered dessert

CHOCOLATE MOUSSE BAR caramel, hazelnut, and milk chocolate

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE FONDANT molten chocolate cake, cocoa nibs, and vanilla ice cream

CHEESE a rotating selection with seasonal accompaniments

# **MIGNARDISES**

SORBET

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

## WINF

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 menufriendly 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
SCHRAMSBERG, BLANC DE BLANCS • CA / 75
FERGHETTINA FRANCIACORTA BRUT • Lombardia, ITA / 65
PIERRE PETERS, RESERVE, BRUT • Champagne, FRA / 125
J. LASSALLE, BRUT ROSÉ • Champagne, FRA / 150
DOM PÉRIGNON, BRUT • Épernay, FRA / 325\*\*

# CHARDONNAY

CH. STE. MICHELLE "COLD CREEK" • Col Valley, WA / 50
FREEMARK ABBEY • Napa Valley, CA / 65
JORDAN • Russian River Valley, CA / 75
GRAN MORAINE • Willamette Valley, OR / 80
BUTY "CONNER LEE VINEYARD" • Col Valley, WA / 85
ROMBAUER • Napa Valley, CA / 125
JEAN-PHILLIPE FICHET • Meursault, Burgundy, FRA / 175\*\*

#### MORE WHITES

ATALON SAUV. BLANC · North Coast, CA / 45
BUTY SAUV. BLANC/SEMILLON · Col Valley, WA / 65
EFESTE "FERAL" SAUV. BLANC · Col Valley, WA / 40
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 / 75
CRAGGY RANGE, SAUV. BLANC · Marlborough, NZ / 48
KELLER, RIESLING KABINETT · Rheinhessen, DEU / 75

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

## **RED & DESSERT WINE**

#### **CABERNET SAUVIGNON**

SUBSTANCE · Col Valley, WA / 45
CLOS DU BOIS RESERVE · Sonoma County, CA / 45
AMAVI · Walla Walla Valley, WA / 60
L'ECOLE NO. 41 · Walla Walla Valley, WA / 75
GALÉRIE · Knight's Valley, CA / 75
WOODWARD CANYON "ARTIST SERIES" · Col Val., WA / 95
DEN HOED ANDREAS · Columbia Valley, WA / 125
SILVER OAK · Alexander Valley, CA / 150\*\*

#### **MERLOT**

FERRARI-CARANO · Sonoma Co., CA / 55 SUPER SUBSTANCE · Stoneridge Vineyard, WA / 75 LEONETTI · Walla Walla Valley, WA / 185

DOUBLEBACK • Walla Walla Valley, WA / 225\*\*

## PINOT NOIR

ANGELA ESTATE • Willamette Valley, OR / 60

DOMAINE ANDERSON • Anderson Valley, CA / 80

DOMAINE DROUHIN • Willamette Valley, OR / 95

FAILLA • Sonoma Coast, CA / 85

SEA SMOKE, TEN • Santa Maria Valley, CA / 215

## NEW WORLD REDS

W.T. VINTNERS, DESTINY RIDGE, SYRAH ·
Horse Haven Hills, WA / 75

COL SOLARE, RED BLEND · Red Mountain, WA / 145

FIGGINS, RED BLEND · Walla Walla Valley, WA / 225

2009 BUTY "PETER CANLIS" SYRAH · Walla Walla, WA / 145 \*\*
LEONETTI, RESERVE, RED BLEND · Walla Walla, WA / 375\*\*

OPUS ONE, BORDEAUX BLEND · Napa Valley, CA / 550 \*\*

JOSEPH PHELPS, INSIGNIA, RED BLEND ·
Napa Valley, CA / 465\*\*

#### OLD WORLD REDS

FÈLSINA, BERARDENGA, CHIANI CLASSICO RISERVA ·
Tuscany, ITA / 55\*\*
PAOLO SCAVINO · Barolo, ITA / 95
BRUN-AVRIL, CHÂTEAUNEUF-DU-PAPE · FRA / 115
CH. DE BEAUCASTEL, CHÂTEAUNEUF-DU-PAPE · FRA / 225
CH. LA CLINET, POMEROL · Bordeaux, FRA / 235\*\*

## 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.

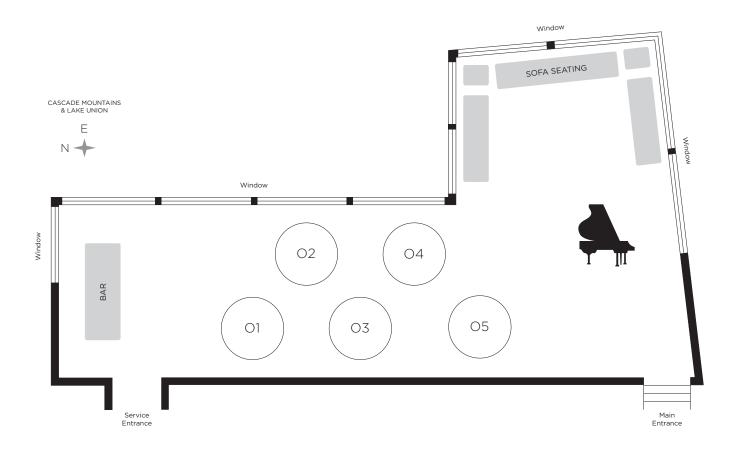


## SAMPLE CONFIGURATION

# 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.



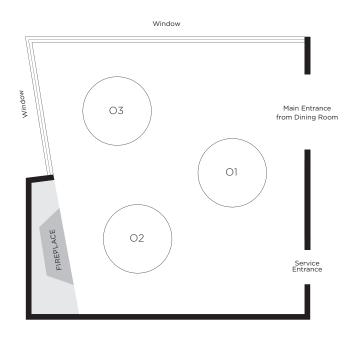
## SAMPLE CONFIGURATION

# THE EXECUTIVE ROOM

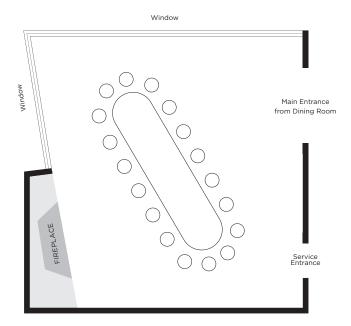
ROOM CAPACITY	30 people
CONFIGURED FOR	20 - 30 people
TABLE SIZE	60" Rounds (Seats 6-10)
	Oval (Seats 10-20)

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

Arrangements are customizable



CASCADE MOUNTAINS & LAKE UNION



# **FXTRAS**

#### **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)

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 Jennifer O'Neal liveoakav.com (206) 548.9822

FLOWERS:

Fleurish Nisha Kellen fleurish.com (206) 322.1602

March Hally Eckman marchseattle.com (509) 952.6287

FAVORS:

Fran's Chocolates

franschocolates.com (800) 422.3726

ADDITIONAL RENTALS:

CORT Party Rental Liza Ragan

cortpartyrental.com (425) 953.1444 x35339

Pedersen's Event Rentals Elaine Ringo seattle.pedersens.com (206) 749.5400

CAKE:

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

HOTELS:

The Inn at the Market Fairmont Olympic Hotel innatthemarket.com fairmont.com/seattle

Four Seasons Hotel Hotel 1000

fourseasonshotel/seattle hotel1000seattle.com

TRANSPORTATION:

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