

# **PRIVATE DINING AT CANLIS**

**FEEL & PHILOSOPHY**

**ROOMS & RATES**

**CREATING YOUR MENU**

**THE LITTLE CHECKLIST**

## **FEEL & PHILOSOPHY**

After fifty-six years of hosting Seattle's most treasured events, we are proud to offer what we consider the best private dining experience in the country. The finely appointed rooms with their dazzling views, the attentive yet invisible service and award winning wine and cuisine – all of these are the pieces that comprise a memorable evening. But the heart of the party, the true life and meaning of it, come from you, the guests. Our role will be to support you in any way we can, pamper you at every turn, and rally behind your cause as if it were our own. Because in a very real sense, it is our own: this is who we are, and what we do. We are here to serve you. Thanks for giving us that opportunity.

Whether you are planning an intimate dinner or a large, company function, we want your evening at Canlis to be a celebration of warmth, generosity and exquisite dining. We commonly host events such as family reunions, board meetings, retirement parties, anniversaries, weddings and rehearsal dinners, bar mitzvahs, cocktail parties, private wine dinners, award and recognition dinners, and personal or company celebrations of all kinds. Whatever the occasion we are here to help you celebrate.

At Canlis, we offer a full time party planner, a staff of sommeliers (wine guys) and our chef team to help you through the planning. The restaurant is a second home to the Canlis family, and we will treat you as well as if you were dining in our own living room...which, in a certain sense, you really are.

Welcome.

## ROOMS & RATES

### the penthouse

A 180° panoramic view is yours in the Penthouse Dining Room. In the early evening, floor-to-ceiling picture windows showcase the Cascade Mountains and Lake Union. As night falls, the sparkling lights of Capitol Hill shimmer enchantingly on the lake below.

A flexible dining space for seated groups of 35 - 90 guests the Penthouse has its own full-service bar, sitting lounge, and baby grand piano. Shoji screens open to reveal the life and energy of the dining room below, or close to make a much quieter and more intimate setting. **Rates:** A room rental charge of \$300 applies and a minimum of 35 guests on Monday-Friday, and 40 guests on Saturday are required. In December, 40 guests are required Sunday through Thursday, and 60 guests are required Friday & Saturday. For parties not wishing to meet the guest minimum, a dollar minimum may be substituted.

### the executive room

A private evening in the Executive Dining Room is like entertaining in your own home — except that we do all the work! The room, located on the northeast corner of the main floor of the restaurant, is designed to accommodate parties of 15 - 30 guests. Picture window views of Lake Union and the Cascade Mountains, a comforting fireplace, and rich mahogany walls evoke a warmth and elegance that make the Executive Room a perfect place for family reunions and intimate gatherings, or board meetings and professional dinners. **Rates:** A room charge of \$200 applies and a minimum of 15 guests on Monday-Friday, and 20 guests on Saturday are required. In December, 20 guests are required Monday through Sunday. For parties not wishing to meet the guest minimum, a dollar minimum may be substituted.

### deposits & charges

A ten-day tentative hold on the Executive Room or the Penthouse becomes a confirmed reservation only upon receipt of a signed contract and a \$500 deposit. (December events require a \$1000 deposit). If the reservation is cancelled 60 or more days prior to the event, a full refund is given. An additional \$100 charge applies to wedding ceremonies held in either of the private rooms.

### 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. A per car parking charge of \$5.00 will be added to the total bill for this finale. Direct tips to the valets are always still welcome.

### lunch openings

Well known for our elegant evening functions, Canlis is now available during the day for lunch. Groups from 30-60 people are ideal. A charge of \$500 is required to open the restaurant.

# CREATING YOUR MENU

## the cocktail reception & lounge options

This is the time to leave the day behind and turn your focus to the event at hand. Time to stimulate the appetite with fantastic cocktails or sumptuous nibbles while gathering the group.

### designated bar:

Choose to offer a bar to your guests that only includes beer, wine and non-alcoholic drinks designated by you.

### premium open bar:

Cocktails range from \$7 - \$12. Seasonal, hand crafted cocktails with only premium spirits and the freshest ingredients. Your personal bartender will create any cocktail on demand.

### no holds bar:

Cocktails begin at \$13. Featuring the finest spirits and Canlis award winning wines-by-the-glass list. Let your guests enjoy the world's finest beverages.

Canlis only offers premium spirits for our no-call cocktail options. We are proud to serve Plymouth Gin, Stolichnaya and Finlandia Vodkas, Dewar's Blended Scotch, Bacardi Silver Rum, Sauza Tequila and Jack Daniels No. 7 Bourbon.

## the signature cocktail list

Choose a classic, custom designed Canlis Signature Cocktail for your event from the following list:

### pepper delicious

red bell pepper and mint muddled to perfection along side Plymouth gin, and freshly squeezed lime juice. Catch this Canlis specialty in Food And Wine's Cocktails 2007.

### the aviation cocktail

Without a doubt one of the world's finest forgotten cocktails! Aviation Dutch style gin kissed with Maraschino liqueur and freshly squeezed lemon juice.

### the Hemingway daiquiri

Daiquiri standards Bacardi rum and fresh lime juice are given a graceful twist of Maraska cherry liqueur and fresh grapefruit juice as adored by none other than Ernest himself.

### no host/ cash bar

To arrange a no host/cash bar there is a \$75 set up fee. Canlis must provide all beverages consumed in the restaurant.

## **passed hors d'oeuvres**

*priced by the dozen – subject to market availability*

*warm*

### **Canlis prawns**

pan sautéed with garlic, red chilies and lime 36

### **Mediterranean lamb loin**

seared with garlic, oregano, Worcestershire sauce and vermouth 36

### **spinach & pecorino filo cups**

caramelized onions, pine nuts and spinach baked with a garlic cream 24

### **sautéed mushrooms**

shallots, Madeira, soy sauce and finished with butter 18

### **teriyaki tenderloin**

sizzling beef with gingered soy sauce 26

### **semolina crusted oysters**

with orange-ginger glaze 32

### **crostini**

tomato confit, olive and basil with Roquefort cheese 24

### **lobster lollipops**

with tarragon cucumber aioli 36

*chilled*

### **quail eggs & white sturgeon caviar**

crème fraîche, capers and dill 47

### **Dungeness crab legs**

on Belgian endive with stone ground mustard aioli 36

### **cold smoked king salmon**

capers, red onion, dill and cream cheese on a toast 34

### **natural beef tenderloin**

grilled rare with goat cheese aioli and chervil on a wonton chip 32

### **Hawaiian ahi poke**

on a taro chip with black tobiko 36

## sample menus

You may choose one of the following menus designed by Chef Aaron Wright for your dinner or you may design the menu yourself with the various menu items listed in the following pages. Substitutions may be made to Chef Wright's menus. Supplemental charges are applied to certain menu items. Personal consultation with the chef available upon request. Canlis is always able to accommodate special dietary needs; please let us know about allergies or dietary restrictions as soon as possible.

### seasonal tasting menu

*(parties of 35 or less)*

#### **Amuse-bouche**

#### **Tiger prawn**

blood orange, fennel and hearts of palm salad with bell pepper coulis

#### **Day boat scallop**

saffron-tomato risotto with morels, spinach and herb oil

#### **Cucumber mint sorbet**

#### **Australian lamb**

pancetta-winter greens and herb quinoa with Périgueux sauce

#### **Chocolate & orange**

espresso chocolate almond cake, Theo milk chocolate mousse,  
cocoa nib tuile with Satsuma sorbet

#### **Petit fours**

\$85

### chef's favorites

*(parties of 20 or less)*

A collection of the chef's finest dishes prepared with the freshest seasonal ingredients. Eight course menu to include amuse bouche, cold appetizer, seafood course, intermezzo, meat course, dessert, cheese course and petit fours.

\$150

## menu

Your menu should include one starter course and one dessert for the entire group and a selection of entrees based on the number of guests attending. The prices listed with each entrée include coffee/tea. All prices and selections are subject to change based on market availability. We ask that you finalize your menu at least two weeks prior to your event. For up to 30 guests, choose three. For over 30 guests, choose two.

## first and second course selections

### *soups*

#### **Canlis chowder** *(parties of 30 less)*

Dungeness crab, sea scallops and prawns in a rich, ginger-scented cream 9

#### **market soup**

a celebration of the fresh and flavorful from our local farms 9

### *salads*

#### **Waldorf salad**

golden raisins and Fuji apples with frisee, celery leaves and candied walnuts 9

#### **pear and hazelnut salad**

candied hazelnuts, Oregon blue cheese, baby lettuce with Bosc pear vinaigrette 10

#### **pickette salad**

romaine hearts, oregano, mint, Roquefort cheese and red wine vinaigrette 9

#### **Canlis salad**

romaine, bacon, Romano cheese, fresh mint, oregano and a dressing of lemon, olive oil and coddled egg 10

### *plated appetizers*

#### **Maine lobster tail**

butter poached with cauliflower puree and soy tobiko 29

#### **Dungeness crab cake** *(parties of 30 less)*

carrot-coriander butter, scallions and beet greens 16

#### **braised beef short rib** *(parties of 30 less)*

cilantro pesto and red chili demi-glace 14

## entrée selections

### *seafood*

#### **wild pacific king salmon**

beet beurre rouge, creamed Yukon potatoes and caramelized Swiss chard and kale 42

#### **mahi mahi**

sesame crusted with spiced mango coulis and smoked shiitake mushrooms 42

#### **Alaskan sea scallops** (*parties of 30 or less*)

wild mushroom duxelles, bacon-frisée salad and shellfish emulsion 41

### *specialties*

#### **Jidori chicken**

pan roasted chicken breast, apples, wild mushrooms and polenta 34

#### **roasted polenta**

wild mushrooms, sautéed market greens, Portobello coulis and port vinaigrette 34

#### **braised beef short rib** (*parties of 30 or less*)

cipollini onion, fingerling potatoes and red chili demi-glace with cilantro pesto 41

#### **Muscovy duck breast** (*parties of 30 or less*)

butternut squash ragoût, sage brown butter and aged balsamic 41

### *steak*

#### **filet mignon**

aged, naturally raised Black Angus beef with bordelaise, stone-ground mustard cream and fingerling potatoes 50

#### **steak & prawns**

grilled filet mignon with prawns, fingerling potatoes and market greens 62

#### **Wagyu tenderloin**

with soy-madeira glazed mushrooms and a port reduction 76

#### **Wagyu tenderloin & prawns**

grilled Wagyu with prawns, soy-madeira glazed mushrooms and a port reduction 88

## **dessert selections**

*please select one*

### **chocolate lava cake**

molten truffle center with a port-currant reduction and Devonshire cream 10

### **tropical fruit semifreddo**

frozen sweet cream mousse with a coconut cookie 9

### **Canlis cheesecake**

the original, with seasonal fruit 10

### **mignardises plate**

please inquire about current offerings 12

### **vanilla bean crème brûlée**

silken custard under a porcelain-thin layer of caramelized sugar 9

### **artisanal cheese**

a trio of the finest 12

### **Theo Chocolates**

Surprise your guests with a beautiful organic truffle. Elegantly served after dessert, it will finish the evening with a taste of chocolate perfection. Choose from the following flavors: Mint, Peanut Butter, Vanilla, Scotch, PB&J, Burnt Sugar & Earl Gray. \$2 per confection.

*Canlis proudly serves Starbucks "Casi Cielo" Coffee and Mariage Frères Teas*

## Canlis wine

Canlis is a winner of the 2007 Wine Spectator Grand Award for the 11<sup>th</sup> year in a row! With a list of over 2,000 selections at your fingertips, our staff of sommeliers would be happy to help you with your selection. For those not needing quite that many choices, they have narrowed down the field to some of our most menu friendly favorites. (Please note: So that we may best serve you, we require that any event with more than four chosen wines utilize the Sommelier for Hire option listed below).

### wine team private dining favorites

#### white wine

##### sparkling wine & champagne

NV Dom. Ste. Michelle, Blanc de Blancs, WA \$26  
NV Roederer Estate Brut, Anderson Valley, CA \$38  
2004 Schramsberg, Blanc de Blancs, CA \$60  
NV Moët et Chandon, White Star, FR \$70  
2001 Soter "Beacon Hill" Brut Rosé, OR \$95  
NV Jean Milan, "Canlis Cuvee," Grand Cru, FR \$85  
NV Billecart-Salmon "Brut Rosé", FR \$135  
1999 Dom Pérignon, FR \$230  
NV Krug, Grand Cuvee, Brut, Reims, FR \$295

##### chardonnay

Kendall-Jackson, Vintner's Reserve, CA \$32  
Apex, Columbia Valley, WA \$40  
Sonoma Cutrer, Russian River, CA \$45  
Geyser Peak "Reserve", CA \$45  
Ch. Ste. Michelle, Cold Creek, WA \$55  
Evans & Tate, Margaret River, AUS \$45  
Ferrari-Carano, Alexander Valley, CA \$65  
Beringer, Private Reserve, Napa Valley, CA \$75  
Mer Soleil, Central Coast, CA \$80  
Chateau Montelena, Napa Valley, CA \$80  
Grgich Hills, Napa Valley, CA \$100

##### more whites

Barnard Griffin Fumé Blanc, WA \$21  
Ch. Ste. Michelle Cold Crk. Riesling, WA \$30  
Ch. Ste. Michelle Sauvignon Blanc, WA \$32  
Messmer Riesling, Pfalz, GRM \$35  
King Estate "Domaine" Pinot Gris, OR \$50  
Alois Lageder Pinot Grigio, Alto Adige, IT \$50

#### sommelier for hire

Your very own sommelier! Canlis offers you the opportunity to hire the expertise of our professionally certified sommeliers to coordinate and serve those wine intensive occasions. This includes one-on-one assistance in selecting wines, consulting with our chefs and being in the room to serve and answer questions about your wines during your event. Create your own private wine tasting or your own wine dinner. This elevated service is yours for \$200 per sommelier for 3 hours during the evening.

#### red wine

##### cabernet sauvignon

Barnard Griffin, Columbia Valley, WA \$37  
Robert Mondavi, Napa Valley, CA \$55  
L'Ecole No. 41, Columbia Valley, WA \$65  
Provenance Vineyard, Rutherford, CA \$85  
Ristow, Napa Valley, CA \$95  
Silver Oak, Alexander Valley, CA \$130  
Caymus, Napa Valley, CA \$175  
2005 Caymus "Special Selection", Napa Val., CA \$345

##### merlot

Barnard Griffin, Columbia Valley, WA \$37  
Canoe Ridge, Columbia Valley, WA \$45  
Ch. St. Jean, Sonoma County, CA \$50  
Tamarack Cellars, Columbia Valley, WA \$55  
Ferrari-Carano, Sonoma County, CA \$55  
L'Ecole No. 41, Columbia Valley, WA \$64  
Shafer, Napa Valley, CA \$100  
2005 Leonetti Cellar, Col. Valley, WA \$175  
2003 Pride Mountain Vineyards, CA \$175

##### more reds

Hedges CMS Meritage, Columbia Valley, WA \$32  
W.B. Bridgman Syrah, Yakima Valley, WA \$35  
Morgan "Twelve Clones" Pinot Noir, CA \$60  
Marchese Antinori "Chianti Classico", IT \$65  
Saintsbury "Carneros" Pinot Noir, Carneros, CA \$68  
Stags Leap Petite Syrah, Napa Valley, CA \$80  
Clos du Bois "Marlstone" Meritage, CA \$85  
Col Solare Meritage, Columbia Valley, WA \$95  
Doyenne Syrah, Yakima Valley, WA \$105  
Long Shadows "Chester Kidder" Meritage, WA \$115  
1999 Jaboulet "La Chapelle" Hermitage, FR \$225  
1995 Jaboulet "La Chapelle" Hermitage, FR \$275  
1999 Ridge "Monte Bello" Meritage, CA \$265  
2001 Opus One Meritage, CA \$315  
2003 Opus One Meritage, Napa Valley, CA \$335

## THE LITTLE CHECKLIST

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

**floral centerpieces.** Arrange for stunning and bright centerpieces to adorn the room's tables. Starting at \$90 per table.

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

**special linens & chair covers.** Decorate your table with special linens and chair covers for a more formal and sophisticated look. Prices vary. Ask for more details.

**favours.** Let us assist you with a delicious parting gift for your guests. Theo Chocolate truffles are available in gift boxes of 4 (\$8) and 12 (\$24). Assorted flavors include Mint, Peanut Butter, Vanilla, Scotch, PB&J, Burnt Sugar & Earl Gray. Find out more about this local fair-trade, organic chocolate factory at [www.theochocolate.com](http://www.theochocolate.com). Gift boxes must be ordered through Canlis.

**cakes.** Please inquire about Canlis made cakes for your celebration. For cakes brought into the restaurant from an outside bakery, we charge a \$4 per guest cake cutting fee.

**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 allergies or dietary restrictions as soon as possible.

**music.** Enjoy the music of a pianist for the cocktail hour (Penthouse only). Approx. \$150 an hour. Or use our in-house music system with over 90 channels of non-interrupted music.

**hotels.** We are happy to assist you in finding lodging for you or your guests. Below are a few of our trusted peers who provide Canlis-quality accommodations.

Fairmont Olympic Hotel	<a href="http://www.fairmont.com/seattle">www.fairmont.com/seattle</a>
Hotel 1000	<a href="http://www.hotel1000seattle.com">www.hotel1000seattle.com</a>
The Westin Hotel	<a href="http://www.starwoodhotels.com/westin/index.html">www.starwoodhotels.com/westin/index.html</a>
W Hotel	<a href="http://www.starwoodhotels.com/whotels/index.html">www.starwoodhotels.com/whotels/index.html</a>
The Grand Hyatt	<a href="http://www.grandseattle.hyatt.com/hyatt/hotels/index.jsp">www.grandseattle.hyatt.com/hyatt/hotels/index.jsp</a>
The Inn at the Market	<a href="http://www.innatthemarket.com">www.innatthemarket.com</a>

**transportation.** Please let us recommend a preferred carrier for you or your guests: ask about limousines, town cars, taxis or shuttles.

**dance floors.** As a courtesy to all our guests, we do not permit the use of DJ's, dance floors, or drum sets.

**lost & found.** Canlis is not responsible for the loss of items left in the restaurant prior to, during, or after events. We will do our best to return found items whenever possible.

**children.** We encourage children to dine with their parents. Our belief is that families should learn to dine together and spend time around the table. Appropriate attire and behavior is expected of all ages.