



PRIVATE DINING CONTRACT • LESCHI

200 Lake Washington Blvd. Seattle, WA 98122
Restaurant Phone: 206.329.4191

RESERVATIONS

A Private Dining Room tentative reservation will be held for two (2) business days on a first come, first serve basis. Receipt of a signed contract and deposit will secure the date(s). A tentative reservation is released if a confirmation deposit and contract are not returned within seven (7) days of making the tentative reservation. If a tentative reservation is made seven (7) days before the planned event, a signed contract and deposit are due within 24 hours of making the reservation.

DEPOSITS

A deposit of \$500.00* to confirm your reservation is required for lunch and dinner. *The deposit is refundable up to 30 days in advance of the reservation and will be deducted from the balance due at the conclusion of the event. Should you cancel within 30 days of the event, your deposit will be refunded only if the room is rebooked.*

GUARANTEES & MINIMUMS

The food and beverage minimum for the boardroom is \$1000.00* for dinner, Sunday - Thursday, \$1500* for dinner Friday - Saturday, 500 for brunch on Saturday-Sunday and \$1500 for lunch Monday-Friday. Exclusive of tax, service charges, retail or any special arrangements*. A guaranteed guest count is required *three (3)* business days prior to your event date. The client will be charged the guaranteed or actual guest count, whichever is higher. Should Daniel's Broiler not receive the guaranteed guest count *three (3)* business days prior to the event, we reserve the right to assign the guest count. The client will be charged the assigned or actual guest count, whichever is higher. Once the guaranteed guest count has been given or assigned, the count may be raised, however not lowered due to staffing and preparation. Daniel's Broiler will be prepared to set and serve 5% over the guaranteed guest count without exceeding the maximum capacity of the reserved space. [Please initial _____]

** For events contracted between Thanksgiving and New Year's Day, the food and beverage minimums per room are \$1000.00 for dinner Sun.-Thurs., \$1700.00 Fri. & Sat. and \$1500.00 for lunch. The deposits are \$500.00 for dinner and lunch. We accept all major credit cards as well as ATM/Debit cards for payment. We do not accept personal or company checks or Schwartz Brothers Restaurants gift cards.*

*** Any "special" arrangements made through Daniel's Broiler (floral, audio-visual equipment, specialty cakes, etc.) must be paid in full at the conclusion of the event. Payment is nonrefundable if contracted services cannot be canceled. Daniel's Broiler is not responsible for loss or damage to any property brought into or left in the restaurant by any organization or its guests.*

MENU SELECTION/SERVICE/PAYMENT

Menu selection should be confirmed *two (2) weeks* prior to your event date. No food or beverage may be consumed in the restaurant other than provided by Daniel's Broiler. All food and beverage is subject to a taxable 20% service charge and applicable sales tax. Please note that all prices and menu selections are subject to change between the contract date and the date of the event. Final charges are based upon the prices and selections in effect on the date of the event. Payment in full is due upon completion of the event.

Tax-exempt organizations must furnish a certificate of exemption to the restaurant in advance of event.

CANCELLATIONS

This agreement is void if it cannot be performed due to uncontrollable circumstances at Daniel's Broiler. If food or services specified cannot be furnished due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the agreed upon price. In the event of inclement weather, a cancellation notice of 24 hours will be required. *If Daniel's Broiler does not receive a cancellation notice, all applicable service charges (minimum of \$300.00) will be charged. An event deposit may be transferred to another event if rescheduled within 30 days.*

Prepared by: _____ **Date:** _____

A signature below indicates that you have read and agree to the terms of this agreement as outlined above.

Signature: _____ **Date:** _____

Private Room: _____ **Event Date:** _____



PRIVATE DINING MENU SELECTIONS- DINNER

All Entrées Include a Cup of Soup or Salad, Entrées Served with Daniel's Garlic Mashed Potatoes and Chef's Seasonal Vegetable, Organic Artisan Bread Service, Caffè D'arte Coffee, Tazo Teas, Iced Tea.

I SOUP OR SALAD I

Please Select One:

DANIEL'S CLAM CHOWDER

Creamy Northwest-Style

LOBSTER BISQUE

Cream, Sherry

HOUSE SPECIAL CAESAR SALAD

Hearts of romaine, grated Reggiano Parmesan,
Garlic Herb Croutons

SEASONAL GREENS SALAD (V)

Balsamic Vinaigrette

WEDGE SALAD

Tomatoes, Rogue Creamery Blue Cheese,
Bacon Bits, Chives

The number of entrées you choose depends on the size of your party.
Up to 30 guests, select 3 entrées. Parties of 31-60, select 2 entrées. Parties of more than 60, select 1 entrée.

I USDA STEAKS AND CHOPS I

DANIEL'S PRIME RIB-EYE*

16oz., Richly Marbled with
Intense Flavors 90

DANIEL'S PRIME DELMONICO*

20oz., Bone-in New York 103

PRIME NEW YORK*

12oz., Full Flavored, Firm Bodied 86

PRIME FILET MIGNON

8oz. /12oz., Mild Flavor, Most Tender Cut 88 / 101

PRIME PORTERHOUSE*

28oz., A *Bone-In* Cut from the Short Loin, Tenderness of the Filet
Mignon, Marbling and Flavor of the New York 98

I SEAFOOD AND CHICKEN I

KING SALMON*

Grilled, Sweet Corn Purée, Avocado Tomato Corn
Relish, Chive Oil, Cumin Couscous 76

BLACKENED AHI TUNA

Jicama Apple Slaw, Mango Purée,
Rosemary Sweet Potato Fries 66

MAINE LOBSTER TAIL*

13oz., Wild Caught, Oven-Baked Daniel's-Style 93

PAN-ROASTED GARLIC CHICKEN

Daniel's Famous Free-Range Half Chicken 58

I ADDITIONAL SIDE SELECTIONS I

Served family style

FRESH SEASONAL VEGETABLE 14

SAUTEED MUSHROOMS 14

FRESH JUMBO ASPARAGUS

Classic Hollandaise*
14 (Seasonal)

MAINE LOBSTER TAIL*

Wild Caught, Oven-Baked,
Daniel's-Style 13oz. 60

I DESSERTS I

Please Select One:

NEW YORK-STYLE CHEESECAKE

Fresh Seasonal Berries 12

VANILLA BEAN CREME BRULEE

Flamed Sugar Crust, Fresh Berries

DANIEL'S DESSERT SAMPLER

Miniature Crème Brûlée and Opera
Cake Diamond 9

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We strive to be the employer of choice and our servers are paid a separate commission based on their sales. Additional gratuity is not expected and purely optional.

If you have any questions, please ask to speak with a member of management.

Menu items and prices subject to change.



PRIVATE DINING CREDIT CARD AUTHORIZATION FORM

200 Lake Washington Blvd. Seattle, WA 98122
Restaurant Phone: 206.329.4191

Event Date _____

Event Name _____

Total to be Charged Card _____

Today's Date _____

Name on Credit Card _____

Credit Card Number _____

Exp. Date _____

Address _____

City _____ State _____ Zip _____

Phone Number _____