



PRIVATE DINING BELLEVUE PLACE

OUR PRIVATE DINING ROOMS

Elegantly decorated and furnished, our four rooms accommodate up to 32 guests each or, combined, up to 130 guests may be accommodated in privacy. Situated on the 21st floor of the Bank of America Building in downtown Bellevue, each room offers a panoramic view of the Cascade Mountains and metropolitan Bellevue. Perfect for board meetings, rehearsal dinners or any occasion where privacy is desired, we offer the same attention to detail and quality that our main dining areas are famous for.

MENUS

We Feature "USDA Prime" Steak, which is in the top 2% of all graded beef in the U.S. Broiled at 1800°, each steak is flash-seared to lock in the full flavors only Prime beef affords. Other entrées include Atlantic lobster, free-range chicken, lamb and, of course, the finest Northwest seafood.

BEVERAGES

Winner of the Wine Spectator "Best of Award of Excellence" and winner of the Washington Wine Restaurant Awards "Washington Wine Grand Award". Daniel's offers a large variety of wines to complement your meal. A full selection of liquors, after-dinner drinks and espresso service is also available.

PARKING

Complimentary self-parking is available for up to four hours in the Hyatt Hotel garage complex. Valet Service is provided at the main hotel entrance.

CUSTOM MENUS

Daniel's offers personalized menus for your event. Placed at each setting, this special touch adds a unique elegance.

AUDIO VISUALS

Daniel's is the ideal location for meetings and presentations. A wide variety of audio/visual aids are on-site and available for your event.

- LCD Projector with Smartboard technologies
- Whiteboard (Pens & Eraser)
- Flipchart (Pad & Pens)
- Conference Phone
- Hand-Held Microphone

ALWAYS COMPLIMENTARY

- 9 X 9 Pull Down Screen
- DVD Player
- Wireless Remote/
Laser Pointer
- Power Strip/Extension Cords
- Tri Pod Easel
- Remote Speakers
- Floor Podium



PRIVATE DINING MENU SELECTIONS • DISPLAY HORS D'OEUVRES

Daniel's classic hors d'oeuvres are the perfect accompaniment for every event.

Serves 25 guests

FRESH FRUIT DISPLAY (V) (GF)	
Seasonal Selections.....	85
IMPORTED AND DOMESTIC CHEESES (GF)	
Crostini and Gourmet Crackers.....	125
COMBINATION CHEESE AND FRESH FRUIT PLATTER (GF)	
Domestic and Imported Cheeses, Fresh Seasonal Fruit.....	85
ASSORTED GRILLED VEGETABLE (V) (GF)	
Drizzled with Extra Virgin Olive Oil, 10-Year-Old Balsamic Vinegar.....	65
SEASONAL VEGETABLE CRUDITÉ (V) (GF)	
Rogue Creamery Blue Cheese Dipping Sauce.....	65
IMPORTED BRIE	
Baked in Puff Pastry, Served Warm, Gourmet Crackers, Chef's Seasonal Accompaniments.....	80
FILET MIGNON STEAK STRIPS*	
Glazed with teriyaki sauce, toasted sesame seeds.....	105
SPICY BARBECUE PRAWNS (GF)	
Sautéed Louisiana-Style.....	105
SEARED AHI TUNA PLATTER* (GF)	
Seared and Charred Rare, Peppers and Spices, Served with Wasabi-Cream, Ponzu, Pickled Ginger.....	115
DUNGENESS CRAB AND ARTICHOKE DIP*	
Served Warm, Garlic Crostini.....	140
SMOKED SALMON TRAY (GF)	
Lox-Style, Served With Pumpernickel Rye, Traditional Accompaniments.....	135
GRAND CHILLED SHELLFISH SAMPLER* (GF)	
Jumbo Gulf Prawns, Dungeness Crab Legs, Oysters on the Half Shell.....	230

**Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness.*

All Food and Beverage Is Subject to a Taxable 20% Service Charge.

Daniel's Broiler retains the full-service charge and compensates team members in the form of wages, commissions, benefits, or otherwise,

In accord with employment agreements and understandings in place.

Menu Items and prices subject to change.



PRIVATE DINING MENU SELECTIONS • HORS D'OEUVRES

Daniel's classic hors d'oeuvres are the perfect accompaniment for every event.

*Hors d'oeuvres priced per dozen
(Minimum order 2 dozen per selection)*

| CHILLED |

DUNGENESS CRAB LEGS (GF) Dijon Mustard Sauce.....	50
SMOKED SALMON CANAPÉS Lox-Style, Served On Pumpnickel Rye, Cream Cheese, Dill.....	35
DANIEL'S SEASONAL BRUSCHETTA Tomato, Basil, Mozzarella, Aged Balsamic, California Olive Oil	30
HAWAIIAN AHI TUNA* (GF) Seared and Charred Rare, Peppers and Spices, Served with Wasabi-Cream on Cucumber Rounds	32
JUMBO POACHED GULF PRAWNS* (GF) Spicy Cocktail Sauce	70

| HOT |

CRISPY ARTICHOKE HEARTS* Garlic Hollandaise.....	28
STUFFED MUSHROOM CAPS Oven-Broiled, Artichoke Filling.....	30
LOLA'S LUMPIA Crispy Fried, Tofu, Vegetables	28
BACON WRAPPED EAST COAST SCALLOPS* (GF) Grilled, Sambuca Butter Sauce.....	52
PRIME TENDERLOIN SLIDERS Caramelized onion, Honey-Dijon Mustard.....	65
DUNGENESS CRAB CAKES Sriracha Chili Sauce, Lemon Aioli	58
COCONUT-FRIED MINI LOBSTER SKEWERS Roasted Pineapple Chili Dipping Sauce, Napa Cabbage Slaw.....	100

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PRIVATE DINING MENU SELECTIONS • LUNCH

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, Caffé d'arte Coffee and Tazo Teas, Iced Tea.

| SOUP or SALAD |

Select either a cup of Daniel's Clam Chowder, Whiskey Crab Soup or Signature Salad

Please Select One:

DANIEL'S CLAM CHOWDER

Creamy Northwest-Style

WHISKEY CRAB SOUP

Shellfish Stock, Dungeness Crab, Whiskey, Sherry **4 Additional**

DANIEL'S BLUE SHRIMP SALAD

Rogue Creamery Blue Cheese, Hearts of Palm, **4 Additional**
Chopped Egg, Tomato

CHEF'S SEASONAL SALAD

Mixed Greens, Candied Walnuts, Gorgonzola, Raspberry Vinaigrette

HOUSE SPECIAL CAESAR SALAD

Hearts of Romaine, Grated Reggiano Parmesan, Garlic Herb Croutons

SEASONAL GREENS SALAD (V)

Balsamic Vinaigrette

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.

| ENTRÉE SALADS |

Served with a cup of Daniel's Clam Chowder

GRILLED CHICKEN CAESAR SALAD Grilled Chicken Breast, Hearts Of Romaine, Grated Reggiano Parmesan, Garlic Herb Croutons 42

LOBSTER CLUB SALAD* Crisp Greens, Avocado, Tomatoes, Bacon, Spiced Pecans, Club Dressing 46

| CHICKEN & SEAFOOD |

CHICKEN PICCATA Chef's traditional preparation 42

STEAKHOUSE SCAMPI Sautéed Jumbo Gulf Prawns, Lemon-Butter Garlic Wine Sauce 54

GRILLED SALMON* Lemon Caper Sauce 58

| USDA PRIME STEAKS |

PRIME PETITE FILET MIGNON* 6oz., Mild Flavor, Most Tender Cut 65

PRIME FILET MIGNON* 8oz., Mild Flavor, Most Tender Cut 85

PRIME NEW YORK* 12oz., Full Flavored, Firm Bodied 86

STEAK DANIEL'S* USDA Prime Beef Tenderloin Medallion, Asparagus, Dungeness Crab, Béarnaise Sauce 71

| ADDITIONAL ACCOMPANIMENT SELECTIONS |

Served family-style

STEAK SAUCE TRIO

15

CREAMED SPINACH

13

FRESH JUMBO ASPARAGUS

Classic Hollandaise* 13 (Seasonal)

SAUTÉED MUSHROOMS

13

| DESSERTS |

Please select one:

NEW YORK-STYLE CHEESECAKE

Fresh Seasonal Berries 12

COMBINATION DESSERT PLATTER

An Extravagant Sampling of our Exceptional Desserts
48 Serves 6-8

DANIEL'S DESSERT SAMPLER

Miniature Crème Brûlée and Opera Cake diamond 9

CHOCOLATE BOURBON FLOURLESS TORTE

White Chocolate Anglaise, Filthy Cherry Coulis 12

VANILLA BEAN CRÈME BRÛLÉE

Flamed Sugar Crust, Fresh Berries 11

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Menu items and prices subject to change.



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, Caffé d'arte Coffee, Tazo Teas, Iced Tea.

| SOUP or SALAD |

Please Select One:

DANIEL'S CLAM CHOWDER

Creamy Northwest-Style

WHISKEY CRAB SOUP

Shellfish, Dungeness Crab, Whiskey, Sherry **4 Additional**

DANIEL'S BLUE CHEESE SHRIMP SALAD

Rogue Creamery Blue Cheese, Hearts of Palm, Chopped Egg, Tomato **4 Additional**

CHEF'S SEASONAL SALAD

Mixed greens, candied walnuts, Gorgonzola, raspberry vinaigrette

HOUSE SPECIAL CAESAR SALAD

Hearts of romaine, grated Reggiano Parmesan, garlic herb croutons

SEASONAL GREENS SALAD (V)

Balsamic vinaigrette

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| USDA STEAKS AND CHOPS |

DANIEL'S PRIME RIB-EYE*

16oz., Richly Marbled with Intense Flavors 83

DANIEL'S PRIME DELMONICO*

20oz., *Bone-in* New York 92

PRIME NEW YORK*

12oz., Full Flavored, Firm Bodied 86

PRIME FILET MIGNON*

8oz. /12oz., Mild Flavor, Most Tender Cut 87 / 97

PRIME PORTERHOUSE*

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

GRILLED DOUBLE-CUT LAMB RIB CHOPS*

Specially Selected for Daniel's 75

| SEAFOOD AND CHICKEN |

GRILLED SALMON*

Lemon Caper Sauce 70

STEAKHOUSE SCAMPI

Sautéed Jumbo Gulf Prawns, Lemon-Garlic Butter Sauce 54

MAINE LOBSTER TAIL*

13oz., Wild Caught, Oven-Baked Daniel's-Style 90

PAN-ROASTED GARLIC CHICKEN

Daniel's Famous Free-Range Half Chicken 58

| ADDITIONAL SIDE SELECTIONS |

Served family style

CREAMED SPINACH 13

FRESH SEASONAL VEGETABLE 10

GRILLED MUSHROOMS 13

MAINE LOBSTER TAIL*

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

LOBSTER MASHED POTATOES*

Entire Group Must Order 7

SWEET YELLOW CORN

Boursin Cheese, Peppers, Cream 12

FRESH JUMBO ASPARAGUS

Classic Hollandaise*
13 (Seasonal)

STEAK SAUCE TRIO

15

| DESSERTS |

Please Select One:

NEW YORK-STYLE CHEESECAKE

Fresh Seasonal Berries 12

COMBINATION DESSERT PLATTER

An Extravagant Sampling of our Exceptional Desserts
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White Chocolate Anglaise, Filthy Cherry Coulis 12

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DANIEL'S BROILER

PRIME STEAKS & SEAFOOD

PRIVATE DINING CONTRACT & INFORMATION • BELLEVUE

10500 NE 8th, Suite 2100, Bellevue, Washington 98004

Restaurant Phone: 425.462-4662

RESERVATIONS

Phone: 425.990.6310 Fax: 425.451.3573

A Private Dining Room tentative reservation will be held for two (2) 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*** is required to confirm your reservation for lunch and dinner. The deposit 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 is **\$2000.00*** per Cascade Room for dinner. The food and beverage minimum is \$750 for lunch Monday through Friday, **\$1250.00*** for lunch Saturday and Sunday, 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 \$2,500.00 for dinner and \$1000.00 for lunch and the respective deposits are \$500.00 for dinner and \$500.00 for lunch.

We accept all major credit cards as well as ATM/Debit cards for payment.

We do not accept personal or company checks or Costco / 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 CREDIT CARD AUTHORIZATION FORM

10500 NE 8th Street, Suite 2100, Bellevue, WA 98004

Private Dining Sales Phone: 425.990.6310 Fax: 425.451.3573

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 _____