



PRIVATE DINING SOUTH LAKE UNION

OUR PRIVATE DINING ROOMS

Situated in Chandler's Cove on the South Shore of Lake Union. Elegantly decorated and furnished, our Marina Rooms accommodate private parties of up to 80 guests with views of sailboats and seaplanes. Perfect for board meetings, rehearsal dinners or any occasion where privacy is desired. The entire restaurant is available for daytime events on Monday through Sunday, seating 20 to 150 guests. 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", 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

Ample valet parking is available. Our valets will receive your guests at the front steps of the restaurant making parking a "no hassle" experience. A per car charge of \$8 will be added to the total bill for this service. Please see your sales manager for private dining luncheon event details

CUSTOM MENUS

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

FLORAL ARRANGEMENTS

Floral can enhance your event with stunning and unique arrangements. Please ask your Private Dining Manager for details. From approximately \$45 per arrangement.

SPECIAL LINENS

Personalize your event with specialty linens. We offer a variety of choices- please ask your Private Dining Manager for the selections and prices.



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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*Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of foodborne illness.
A 20% service charge is included. 100% of this service charge is retained by Schwartz Brothers Restaurants. We strive to be an employer of choice and our servers are paid a base wage and 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 CONTRACT & INFORMATION LAKE UNION

809 Fairview Place North, Seattle WA. 98109

Phone: 425.990.6310 Fax: 425.451.3573

RESERVATIONS

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* per room to confirm your reservation is required for lunch and dinner. The deposit will be deducted from the balance due at the conclusion of the event.

GUARANTEES & MINIMUMS

The food and beverage minimum for Marina Room 1 is \$1000.00 and Marina 2 is \$2000, Monday through Sunday evenings. The food and beverage minimum for lunch Monday- Friday is \$1200*. All food and beverage minimums are 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 minimum for Marina I is \$2,000.00 for dinner, Marina II is \$3000 for dinner, \$1500.00 per room for lunch Monday-Friday, \$1500.00 per room on Saturday-Sunday. 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 or Costco 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. A 20% service charge is included. 100% of this service charge is retained by Schwartz Brothers Restaurants. We strive to be an employer of choice and our servers are paid a base wage and 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. 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

809 Fairview Place North, Seattle WA. 98109

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 _____