



CANLIS

PRIVATE DINING

FEEL & PHILOSOPHY

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 award winning 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 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 event planner, a staff of sommeliers (wine experts) and direct access to the 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. Thanks for giving us that opportunity.

Welcome.



Mark Canlis & Brian Canlis



Katie Coffman
Private Dining Manager
206.298.9550

CREATE YOUR MENU

There are three easy ways to plan your menu at Canlis:

4 COURSES FOR \$95 PER GUEST

Discover the most delicious menu in the city for a surprisingly affordable price. Call us to create a custom menu that works for any budget. Here is one of our favorites.

HORS D'OEUVRES

CANLIS SALAD

FILET MIGNON

CRÈME BRÛLÉE

Does not include beverages, tax or service.

FOOD, GLORIOUS FOOD

To experience Canlis' most cutting edge cuisine, let our chef cook for you. For parties of 20 guests or less, you may work with Chef Franey to create a tasting menu from four to ten courses. Give your guests an unforgettable experience. Call Katie to inquire about details and pricing.

CREATE YOUR OWN MENU

In the pages following you'll find the potential to create the most exquisite menus available in Seattle. Design each course yourself, using our hints at the top of each page, or feel free to call and we'll help design a menu with you. Take your time to look through the menu — we won't need to finalize the details until two weeks before your event.

PASSED HORS D'OEUVRES

Priced per person. Please select four from the following choices.

30 minutes of hors d'oeuvres / 20 per guest

60 minutes of hors d'oeuvres / 30 per guest

CHILLED

OYSTERS

on the half shell with red wine mignonette

HOUSE CURED SMOKED SALMON

wild sockeye with sorrel and crème fraîche

DUNGENESS CRAB LEGS

whole crab leg, shell removed, with stone ground mustard aioli

HAMACHI

tartar with fennel, apple and cilantro

CROSTINI

with goat cheese and asparagus

OSETRA CAVIAR BLINI

crème fraîche and chives / 15 supplement per person

WARM

CANLIS PRAWNS

dry vermouth, garlic, red chilies and lime

MUSHROOM QUICHE

hand-made pastry shell with toasted hazelnuts and thyme

DUNGENESS CRAB CAKES

bite-sized with seasonal purée

TERIYAKI TENDERLOIN

center cut filet seared with sesame and soy mirin

DUCK CONFIT CROQUETTE

potato purée, fennel and orange

FIRST AND SECOND COURSES

We welcome you to create a menu with as many courses as you like.
For a standard three-course menu, simply select one option from this page.

SOUP

ASPARAGUS SOUP

preserved lemon, garlic and pickled mushrooms / 12

SALAD

SPRING SALAD

a medley of baby greens, Spring vegetables, and pickled carrots and onions / 14

CANLIS SALAD

our namesake, a sixty year favorite with romaine, bacon, Romano cheese, fresh mint, oregano and a dressing of lemon, olive oil and coddled egg / 14

PICKETT SALAD

whole hearts of romaine, Oregon blue cheese and red wine vinaigrette / 12

PRAWN, MANGO & AVOCADO

prawns and fresh mango with micro herbs and a pomegranate reduction / 14

PLATED APPETIZERS

DUNGENESS CRAB CAKE

lightly crisped with artichokes, tomato confit, and piquillo pepper / 16

HAMACHI

fennel barigoule, pickled apples and yuzu vinaigrette / 18

THE ENTRÉE

Please select three entrees including one vegetarian option. Don't feel the need to call your guests regarding their menu selection — At Canlis, we're happy to take their order at the table.

SEAFOOD

PACIFIC KING SALMON

pan-seared with pearl onions, shitake mushrooms, parsley and sherry chicken jus / 38

HALIBUT

pan-seared with cannellini beans, Spanish chorizo and taggiasca olives / 38

SPECIALTIES

CHICKEN

roasted chicken breast with peas, shallots and bunashimeji mushrooms / 36

BEEF SHORT RIB

with sunchoke, spinach, and natural jus / 38

LAMB CHOP

Israeli couscous, piquillo peppers and tarragon with potato purée / 48

FOREST MUSHROOM RISOTTO

finished with Parmesan and mascarpone / 28

STEAK

ALL-NATURAL FILET MIGNON

naturally raised Washington beef, aged 28 days, with carrot purée, roasted shallots and potatoes / 48

add trio of prawns / 12

WAGYU TENDERLOIN

American grown Kobe-style beef served with sunchoke, spinach and natural jus / 68

add trio of prawns / 12

DESSERTS AND FINALES

Please select one dessert for the entire party.

CHOCOLATE COVERED CHOCOLATE

molten chocolate cake, cocoa nib tuille, and chocolate covered salted caramel ice cream / 12

VANILLA BEAN CRÈME BRÛLÉE

flawlessly executed for 60 years / 10

ARTISANAL CHEESE

the best cheeses we can find, with toasted Marcona almonds and house made chutney / 12

CANLIS CHEESECAKE

Grandma Canlis' recipe topped with seasonal fruit coulis / 10

THE PERFECT TRIO

miniature crème brûlée, chocolate caramel mousse and a passion fruit tart / 12

APPLE PIE

a contemporary presentation of the classic: vanilla bean ice cream, cinnamon and ginger / 12

PETIT FOUR SERVICE

In addition to dessert, you may wish to surprise your guests with house made bon-bons and macaroons. Presented as an "après dessert," it will finish the evening with an elegant touch. / 4 per person

COFFEE AND TEA

Canlis proudly serves coffee by Intellegencia and imports Mariage Frères tea from Paris / 4

CANLIS COCKTAILS

PREMIUM OPEN BAR

Your personal bartender will create any cocktail on demand.
Seasonal, hand crafted cocktails with only premium spirits and the freshest ingredients. / 7 - 17 range

NO HOLDS BAR

Let your guests choose from the world's finest beverages — cocktails that showcase the best spirits and access to the entire Canlis wines-by-the-glass list.

The Canlis well consists of: Stoli Vodka, Tanqueray Gin, Bacardi Silver Rum, Lunazul Tequila, Famous Grouse Scotch, Old Grand-Dad Bourbon.

A FEW SEASONAL COCKTAILS

Below you'll find a sampling of our hand-crafted signature cocktails. Feel free to select one to be offered as your guests arrive. Or, let our head barman, James MacWilliams, create a custom drink for you with one of your favorite spirits.

HONEY MOON COCKTAIL

Apple brandy, Benedictine, lemon juice, and Grand Marnier

CANLIS OLD FASHIONED

Rye whisky, cracked maple bitters, sugar, orange, house-infused cherries

MANGO CHAMPAGNE COBBLER

Champagne, mango, orange juice and sweet Velvet Falernum

WATER SERVICE

Choose NordaqFresh purified water to be poured for your guests. Filtered with an innovative and environmentally friendly purification process, this water has a uniquely pure and refreshing taste.

Served in hand-blown crystal bottles — still or sparkling / 7 per bottle

CANLIS WINE

In 2011, Canlis won the Wine Spectator Grand Award for the 15th 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 a more concise list the following is a collection of menu-friendly favorites.

WHITE WINE

SPARKLING AND CHAMPAGNE

DOM. STE. MICHELLE • Blanc de Blancs, WA / 26
NV LA MARCA PROSECCO • ITA / 45
NV ROEDERER ESTATE BRUT • Anderson Val., CA / 38
IRON HORSE “WEDDING CUVÉE” • CA / 60
NV MOËT ET CHANDON • Imperial, FR / 70
2002 DOM PÉRIGNON • FR / 230
MV KRUG, GRAND CUVÉE, BRUT • Reims, FR / 295

CHARDONNAY

O WINES CHARDONNAY • Yakima Valley, WA / 35
CH. STE. MICHELLE • Cold Creek, WA / 45
SONOMA-CUTRER • Russian River, CA / 50
FERRARI-CARANO • Alexander Valley, CA / 65
CATEAU MONTELENA • Napa Valley, CA / 80
ROMBAUER, CARNEROS • CA / 95

MORE WHITES

CH. STE. MICHELLE COLD CRK. RIESLING • WA / 30
MATANZAS CREEK SAUV. BLANC • Sonoma, CA / 45
CADARETTA SAUV. BLANC/SEMILLON • WA / 45
KING ESTATE “DOMAINE” PINOT GRIS • OR / 50
CHATEAU DE TABORDET SANCERRE • Loire, FRA / 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 their dedicated presence 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 3 hours during the evening. / 200 per sommelier

In order to best serve you, we require that any event choosing to pour more than four wines, utilize the Sommelier for Hire service.

RED WINE

CABERNET SAUVIGNON

SUBSTANCE • Columbia Valley, WA / 40
CLOS DU BOIS RESERVE • Alexander Val., CA / 45
AMAVI • Walla Walla Valley, WA / 60
L'ECOLE NO. 41 • Columbia Valley, WA / 75
ROBERT MONDAVI • Napa Valley, CA / 75
DARIOUSH “CARAVAN” • Napa Valley, CA / 85
WOODWARD CANYON “ARTIST SERIES” • WA / 95
SILVER OAK • Alexander Valley, CA / 150

MERLOT

FERRARI-CARANO • Sonoma County, CA / 55
L'ECOLE NO. 41 • Columbia Valley, WA / 64
2008 LEONETTI CELLAR • Col. Valley, WA / 190

MORE REDS

VAPIANO “BRUNO’S BLEND” RED WINE • WA / 40
BYRON PINOT NOIR • CA / 48
SOTER “NORTH VALLEY” PINOT NOIR • OR / 65
ELK COVE PINOT NOIR • Willamette Val., OR / 60
SAINTSBURY “CARNEROS” PINOT NOIR • CA / 60
STAGS LEAP PETITE SYRAH • Napa Valley, CA / 80
COL SOLARE RED BLEND • Col. Valley, WA / 135
JOSEPH PHELPS “INSIGNIA” • Napa Valley, CA / 425

ROOMS & RATES

THE PENTHOUSE

Our stunning 180° panoramic view is yours in the Penthouse Dining Room. Originally Peter Canlis' home, the floor-to-ceiling 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, 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 \$350 applies along with a \$3500 food and beverage minimum on Monday-Thursday, and a \$4500 food and beverage minimum on Friday and Saturday is required. In December, a \$4500 food and beverage minimum is required. Sunday-Thursday and \$5500 for Friday and Saturday.

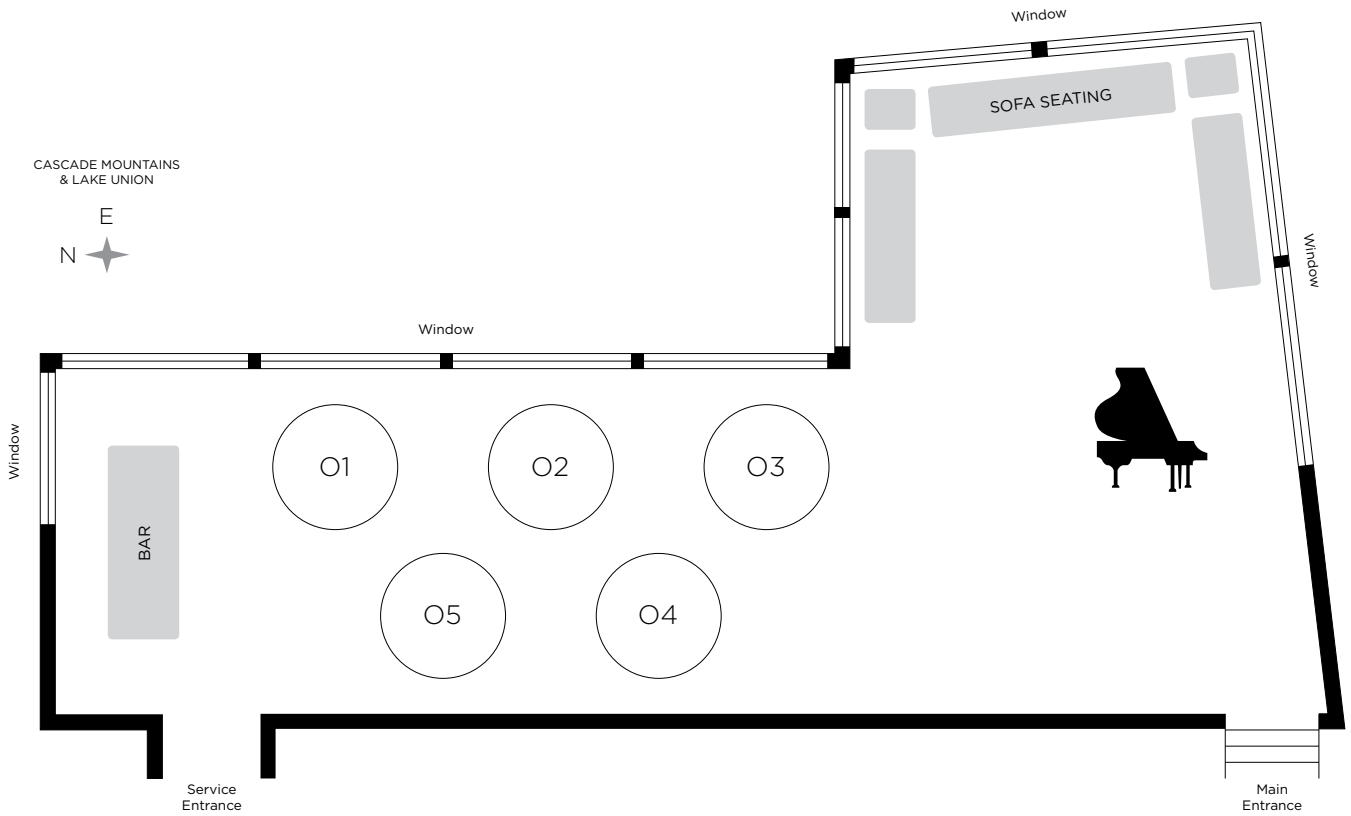


SAMPLE CONFIGURATION
**PENTHOUSE SEATED
 DINNER**

ROOM CAPACITY	90 people
CONFIGURED FOR	35 – 50 people
TABLE SIZE	60" rounds (seats 6 to 10)

PENTHOUSE AMENITIES
 Grand piano / cocktail lounge / full bar / soji shutter
 view to dining room / floor-to-ceiling windows
 with 2nd floor view of Lake Union & the Cascades

Arrangements are customizable



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! Located on the northeast corner of the restaurant, the room is designed to accommodate parties of up to 30 guests. 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 \$250 applies along with a \$1500 food and beverage minimum Monday-Thursday, and a \$2000 food and beverage minimum on Friday & Saturday are required. In December, a \$2000 food and beverage minimum is required Monday-Saturday.

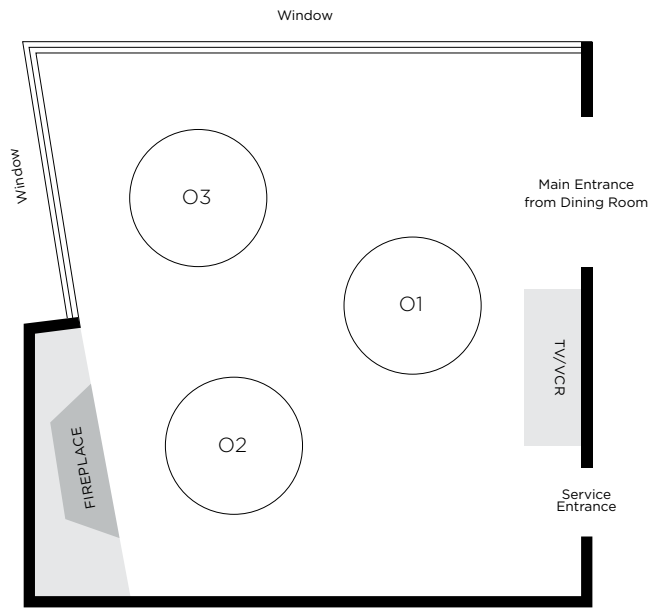


SAMPLE CONFIGURATION
 THE EXECUTIVE ROOM

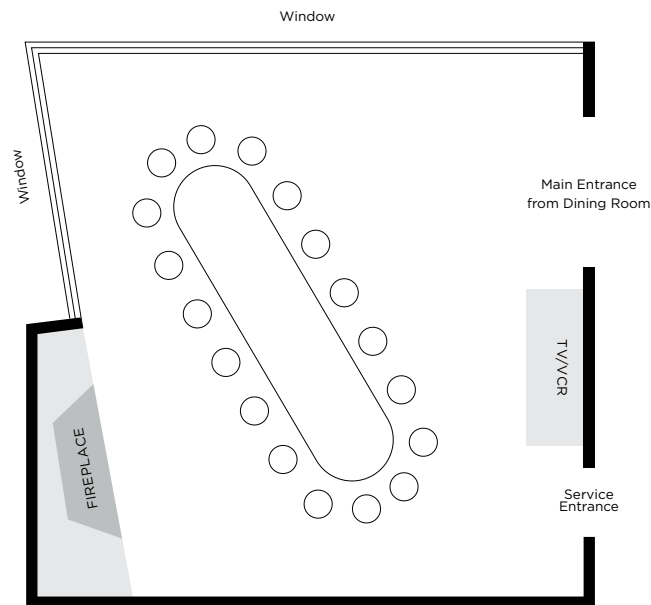
ROOM CAPACITY	30 people
CONFIGURED FOR	20 - 30 people

PENTHOUSE AMENITIES
 Seating for 30 guests / 400 square feet /
 North & East views of Lake Union & the Cascades /
 Fireplace / Service Entrance

Arrangements are customizable



CASCADE MOUNTAINS
 & LAKE UNION



THE LITTLE CHECKLIST

DEPOSITS AND CHARGES

A ten-day, tentative hold on the Penthouse or the Executive Room becomes a confirmed reservation upon receipt of a signed contract and a \$500 deposit. (December events require a \$1000 deposit). We happily refund in full for cancellations made 60 days or more in advance.

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. / 6.00 per car parking charge

CUSTOM MENUS

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

FLORAL CENTERPIECES

Arrange for the added elegance of a stunning centerpiece to adorn the room's tables. From Fleurish, starting at \$90 per table. (www.fleurish.com)

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

SPECIAL LINENS & CHAIR COVERS

Decorate your table with special linens and chair covers for a more personal and sophisticated look. / Prices vary — ask for more details.

WEDDINGS

Let Canlis take care of all of your set up needs with an onsite coordinator for decorations, rehearsal, or anything that goes above and beyond dinner service. / 200

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. 175 per hour
Other options include the use of our in-house music system or connect your own iPod to our speakers.

HOTELS

We are happy to assist you in finding lodging for you or your guests. Below are a few of our trusted peers.

FOUR SEASONS HOTEL
www.fourseasonshotel/seattle

FAIRMONT OLYMPIC HOTEL
www.fairmont.com/seattle

HOTEL 1000
www.hotel1000seattle.com

W HOTEL
www.starwoodhotels.com/whotels/index.html

THE INN AT THE MARKET
www.innatthemarket.com

TRANSPORTATION

Please let us recommend a preferred carrier for you or your guests:
ask about limousines, vintage cars, 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.

LUNCH OPENINGS

Canlis can be made available during the day for lunch. Groups from 30-60 people are ideal. / 500 charge required to open the restaurant

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.

PARTING GIFTS

FRAN'S CHOCOLATES

Fran's Gray Salt Caramels are available in custom Canlis gift boxes of 7 pieces.
Find out more about this beloved Seattle company at www.franschocolates.com / 12

CANLIS CANDY

A bowl of these habit-forming toffees has graced the front desk since Canlis opened in 1950. See for yourself why they have become Seattle's favorite candy / 8

THREE PERFECT WINES

A collection of our favorite bottles to celebrate with. A Grand Cru Champagne, pinot noir from the famous Hirsch Vineyard in Sonoma, and the best syrah made in Washington, this trio makes for a rare and meaningful gift. / 305. *Also sold individually*

NV JEAN MILAN, CANLIS CUVÉE, BRUT, BLANC DE BLANCS, GRAND CRU • Oger / 95

2008 HIRSCH VINEYARDS "LULU CANLIS" PINOT NOIR • Sonoma Coast, CA / 65

2006 BUTY "PETER CANLIS" SYRAH • Walla Walla Valley, WA / 145

CANLIS GRANOLA

Let us place a hearty bag of savory, homemade granola in your guest's car:
Oats, mixed nuts, seeds, ras el hanout and clover honey / 8

CANLIS GIFT CERTIFICATES

Beautifully packaged, restaurant gift certificates are available in various amounts.