



PRIVATE DINING DOWNTOWN SEATTLE

Hyatt Regency

808 Howell Street, Seattle, WA 98101

OUR PRIVATE DINING ROOMS

Elegantly decorated and furnished, our two rooms combined accommodate up to 80 guests. Situated on the 2d floor of the Hyatt Regency Complex downtown Seattle. 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

"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

Ample self-parking is available for up to four hours in the Hyatt Regency Hotel garage complex. Please ask the Daniel's representative about valet service.

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
- Whiteboard (Pens & Eraser)
- Flipchart (Pad & Pens)
- Handheld Microphone

ALWAYS COMPLIMENTARY

- 9 X 9 Pull Down Screen
- Wireless Remote/
Laser Pointer
- Power Strip/Extension Cords
- Tri Pod Easel

DANIEL'S BROILER

PRIME STEAKS & SEAFOOD

DANIEL'S BROILER – DOWNTOWN SEATTLE

PRIVATE DINING CONTRACT

808 Howell Street, Seattle WA. 98101

Private Dining Sales Phone: 425.990.6310 Fax: 425.451.3573

RESERVATIONS

A Private Dining Room tentative reservation will be held for **three (3)** days on a first come, first served 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

Daniel's Broiler offers two private dining rooms accommodating up to 80 guests seated. The main dining room accommodates up to 200 guests seated. 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.

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. 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 the event.

VALET SERVICE – Please contact your Private Dining Sales Manager for service and fees.

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 more than 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.***



PRIVATE DINING MENU SELECTIONS • RECEPTION PLATTERS

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

Platters Serve 25 Guests

FRESH FRUIT DISPLAY (V) (GF)

Seasonal Selections 95

IMPORTED AND DOMESTIC CHEESES (GF)

Crostini and Schwartz Brothers "Everything" Bagel Chips 150

COMBINATION CHEESE AND FRESH FRUIT PLATTER (GF)

Domestic and Imported Cheeses, Fresh Seasonal Fruit 125

ASSORTED GRILLED VEGETABLE (V) (GF)

Drizzled with Extra Virgin Olive Oil, 10-Year-Old Balsamic Vinegar 85

SEASONAL VEGETABLE CRUDITE (V) (GF)

Rogue Creamery Blue Cheese Dipping Sauce 85

FILET MIGNON STEAK STRIPS*

Glazed with Teriyaki Sauce, Toasted Sesame Seeds 150

SPICY BARBECUE PRAWNS (GF)

Sautéed Louisiana-Style 150

SEARED AHI TUNA PLATTER* (GF)

Seared and Charred Rare, Peppers and Spices, Served with Wasabi-Cream, Ponzu, Pickled Ginger 150

DUNGENESS CRAB AND ARTICHOKE DIP (GF)

Crostini and Schwartz Brothers "Garlic and Herb" Bagel Chips..... 175

CAVIAR

Egg, Red Onion, Crème Fraîche, Chive Blini..... **Idaho Caviar 145 | Osetra Caviar 175**

GRAND CHILLED SHELLFISH TOWER * (GF)

Jumbo Gulf Prawns, Dungeness Crab Legs, Oysters on the Half Shell 250

*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. 100% of this service charge is retained by Schwartz Brothers Restaurants. 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 MENU SELECTIONS • HORS D'OEUVRES

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

Please select any number of Hors d'oeuvres.

Some items may be tray-passed*, served family style or buffet-style.

Priced per dozen (minimum order 2 dozen per selection)

I CHILLED I

DUNGENESS CRAB LEGS (GF)

Dijon Mustard Sauce 60

SMOKED SALMON CANAPES *

Lox-Style, Served on "Everything Bagel Chips", Cream Cheese, Dill 40

DANIEL'S BRUSCHETTA

Tomato, Basil, Mozzarella, Aged Balsamic, California Olive Oil 40

CHEF'S SEASONAL BRUSCHETTA *

Chef's Seasonal Preparation 40

HAWAIIAN AHI TUNA (GF) *

Seared and Charred Rare, Peppers and Spices, Wasabi-Cream on Cucumber Rounds 42

NORTHWEST OYSTERS ON THE HALF SHELL * (Seasonal September – May)

Spicy Cocktail Sauce, Horseradish Cream, Mignonette 56

JUMBO POACHED GULF PRAWNS (GF) *

Spicy Cocktail Sauce 75

I HOT I

STUFFED MUSHROOMS CAPS

Oven-Broiled, Artichoke Filling 42

CRISPY ARTICHOKE HEARTS

Classic Hollandaise 35

BACON WRAPPED EAST COAST SCALLOPS (GF) *

Grilled, Sambuca Butter Sauce 84

PRIME TENDERLOIN SLIDERS

Caramelized onion, Honey-Dijon Mustard 96

DUNGENESS CRAB CAKES

Sriracha Chili Sauce, Lemon Aioli 65

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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

LOBSTER BISQUE

Cream, Sherry - Additional 4

CHEF'S SEASONAL SALAD

Pears, Candied Pecans, Gorgonzola, Raspberry Vinaigrette

HOUSE SPECIAL CAESAR SALAD

Hearts of romaine, grated Reggiano Parmesan, garlic herb croutons

SEASONAL GREENS SALAD (V)

Balsamic Vinaigrette

WEDGE SALAD

Rogue Creamery Blue Cheese, Bacon Bits, Chives, Tomatoes

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.

| USDA STEAKS AND CHOPS |

DANIEL'S PRIME RIB-EYE*

16oz., Richly Marbled with Intense Flavors 97

DANIEL'S PRIME DELMONICO*

20oz., Bone-in New York 111

PRIME NEW YORK*

12oz., Full Flavored, Firm Bodied 93

PRIME FILET MIGNON*

8oz. /12oz., Mild Flavor, Most Tender Cut 95 / 108

PRIME PORTERHOUSE*

28oz., A Bone-In Cut from the Short Loin, Tenderness of the Filet Mignon, Marbling and Flavor of the New York 115

GRILLED DOUBLE-CUT LAMB RIB CHOPS*

Specially Selected for Daniel's 80

| SEAFOOD AND CHICKEN |

GRILLED SALMON*

Lemon Caper Sauce 73

TEMPURA AHI TUNA *

Chef's Seasonal Preparation 73

MAINE LOBSTER TAIL*

12-14oz. Wild Caught, Oven-Baked Daniel's-Style 140

PAN-ROASTED GARLIC CHICKEN

Daniel's Famous Free-Range Half Chicken 65

| ADDITIONAL SIDE SELECTIONS |

Served family style

MUSHROOMS MARSALA 14

MAINE LOBSTER TAIL*

12 - 14 oz., Tail, Wild Caught, Oven-Baked, Daniel's-Style 120

ROASTED CREAMED CORN

14

STEAMED JUMBO

ASPARAGUS

Classic Hollandaise* (Seasonal)
14

CRISPY BRUSSELS SPROUTS

14

| DESSERTS |

Please Select One:

NEW YORK-STYLE CHEESECAKE

Fresh Seasonal Berries 13

DANIEL'S DESSERT TRIO

Miniature Crème Brûlée and
Lemon Square, Chocolate Torte 14

VANILLA BEAN CRÈME BRÛLÉE 12

Flamed Sugar Crust, Fresh Berries 13

CHOCOLATE TORTE

Fresh Seasonal Berries 13

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Daniel's Broiler

Audio / Visual Rentals

Video

Mounted LCD \$150
(with 9 x 9 screen)

Audio

Wireless Hand-held
Microphone \$35

Conference and Event

Aids

Flip Chart \$35
(Standard Pad and Pens)

White Board 3'x4' \$35

Sign Easel \$20

Extension Cords NC

HDMI Cable \$10

Additional requests will be
rented from outside vendors.