



## **PRIVATE DINING ~ SOUTH LAKE UNION**

809 Fairview Place North, Seattle, WA 98109

### **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**

Please see your sales manager for parking 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.

### **AUDIO VISUALS**

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

- LCD Projector
- Handheld Microphone

### **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.

# DANIEL'S BROILER

PRIME STEAKS & SEAFOOD

## PRIVATE DINING CONTRACT & INFORMATION LAKE UNION

809 Fairview Place North, Seattle WA. 98109  
Private Dining: 425.990.6310 Fax: 425.460.0051

### RESERVATIONS

A Private Dining Room tentative reservation will be held for **three (3)** 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 \$1500.00 and Marina 2 is \$2500, Monday through Sunday evenings. 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.

**\* 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. 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. Daniel's Broiler retains the full-service charge and compensates team members in the form of wages, commissions, benefits and otherwise, in accord with employment agreements and understandings in place. 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 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.**



## 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**

#### **ROASTED CREAMED CORN**

14

#### **MAINE LOBSTER TAIL\***

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

#### **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.