

the elliott bay room

Private Dining and Specialty Functions

Information regarding our private dining room can be found below and in the pages to follow. If you have any questions, please contact the Private Dining Coordinator.

Room Capacity

Seated Lunch/Dinner - 40
Standing Cocktail - 50
Business Meeting w A/V - 28
Business Meeting no A/V - 34

Minimum Spend Requirements (before tax and service charge)

January 1 - May 15
Lunch Sun-Thurs \$500
Lunch Fri-Sat \$750
Dinner Sun-Thurs \$750
Dinner Fri-Sat \$1,200

May 16 - September 15
Lunch Sun-Thurs \$750
Lunch Fri-Sat \$1,500
Dinner Sun-Thurs \$2,000
Dinner Fri-Sat \$2,400

September 16 - November 30
Lunch Sun-Thurs \$500
Lunch Fri-Sat \$750
Dinner Sun-Thurs \$750
Dinner Fri-Sat \$1,200

December 1 - December 31
Lunch \$800
Dinner \$2,000

Contact

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Private Dining | The Elliott Bay Room is ideal for a variety of occasions. Whether you need to have a business lunch or dinner, make a presentation, host a reception, engagement party, bridal shower, or rehearsal dinner, we are happy to work with you in the planning of your event. There is no better place for your graduation, anniversary, birthday, or other family celebration, than here with us at Elliott's Oyster House.

Reservations | There is no room rental fee for the Elliott Bay Room, however, we do ask that you meet the minimum spend requirements for the particular day and time of the year listed on the left. While we do not require a deposit to secure a reservation, we do ask for a credit card number.

Your Menu | For groups larger than 12, we ask that you choose from one of our three private dining menus. Our chefs have worked hard at creating menus that offer both simplicity and diversity so as to satisfy the tastes of everyone in your group. There is no need to pre-order individually, simply choose a menu that suits your tastes, and we will present it to you and your guests when you arrive. If our custom menus do not quite offer what you have in mind, we will work with you in customizing a menu from items on our standard dinner menu.

Customizing Your Event | The Elliott Bay Room is beautifully decorated in Pacific Northwest style and provides an ambiance unique to our region. However, if you would like to add a personal touch to your event, special arrangements can be made. Whether you would like us to handle the details of ordering flowers or balloons, or if you and a few friends would like to show up early to customize your surroundings, let us know and we will be happy to accommodate your needs.

Beverage Service | We are not only known for our oysters, but also our extensive selection of rums from all over the world, as well as an exceptional variety of wines from local wineries throughout the region. Wine service can be provided throughout your dining experience, and other beverages can be ordered and delivered to you at your table.

Corkage Fees | If you would like to bring in your own bottle of wine or champagne, you are more than welcome to do so, however, it cannot be something that we offer on our wine list. A \$15 corkage fee will be applied per bottle.

Specialty Linens | Specialty linens can be ordered to suit your needs. If there are special colors, or patterns you would like to use for your event, please let us know. Costs for this can vary.

Hosted Oyster Bar* | Personalize your own oyster bar for your group and have them shucked to order by one of Elliott's professional oyster chefs. Interact and ask questions. Oysters are menu price by the dozen based on varieties selected with all the condiments and a service charge of 75.

Cake Cutting | If your event is centered around a celebration, we understand that a cake may be involved. If you would like to bring in a cake, a cutting and service fee of \$1.50 per guest will be applied to your bill.

Payment | All charges must be accounted for immediately following the closing of your event. A service charge of 20%, and sales tax of 10% will be automatically applied to your bill. You may pay using cash or credit card. If paying by credit, it does *not* have to be the card used previously to secure the reservation.

Cancellation | You may cancel your reservation at any time preceding the 72 hours prior to your event. Should you need to cancel within 72 hours of your scheduled reservation, a "loss of business" charge will be placed on the credit card we have on file. \$150 for lunch cancellations, and \$350 for dinner.

**Consuming raw oysters or undercooked seafood or shellfish may increase your risk of foodborne illness.*