

PIER 56 ELLIOTT'S OYSTER HOUSE



PRIVATE DINING

Let us take care of every detail.

CONTACT: Events@e3restaurantgroup.com | (206) 957-3221

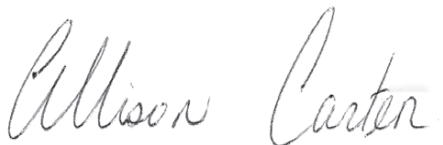
ELLIOTT'S OYSTER HOUSE PRIVATE DINING ROOM

From a business event to a lavish celebration, let us take care of every detail in one of our three private dining spaces. Our Elliott Bay Room features dramatic wood beams and full windows to enjoy the views. We can provide audio visual, decorations, and linens to elevate your experience.

Our team is here to help you create your own personalized private dining experience, paying attention to every detail from menu selection and design, to wine pairings and special touches. We host events such as business meetings, retirement parties, birthdays, graduations, cocktail parties, as well as other celebrations.

Serving you and exceeding your expectations truly brings us joy. We consider our guests family and will always treat your event as if it were our own. Whatever the occasion, we would be honored to help you celebrate and provide the most unsurpassed private dining experience.

Thank you for giving us that opportunity!

A handwritten signature in cursive script that reads "Allison Carter". The ink is dark and the signature is fluid and elegant.

Allison Carter
Private Dining Manager
Events@e3restaurantgroup.com

ELLIOTT BAY ROOM

Special occasions call for a special place. Treat your guests to America's number one seafood house, offering Seattle's best waterfront dining experience. Enjoy breathtaking views of Elliott Bay, which makes the perfect backdrop for any special occasion.



ROOM AMENITIES

Elevated Ceilings
75" Flat-Screen TV

Maximum Room Capacity:

Seated: 40 | Reception: 40

Table Size:

Configurations may vary upon party size.

Minimums depend on day and time of event.

Room Fee: \$200

Your private dining coordinator will provide more details.

EAST END

Immerse yourself in a semi-private, adaptable area boasting magnificent views of the Puget Sound. Provide your guests with an unforgettable gathering, replete with delectable cuisine, inviting ambiance, and breathtaking scenery.



ROOM AMENITIES

Pier and waterfront views

Maximum Room Capacity:

Seated: 24 | Reception: 30

Table Size:

Up to 14 at one table. Most tables seat 4-6 guests.

Minimums depend on day and time of event.

Room Fee: \$100

Your private dining coordinator will provide more details.

COVERED OUTDOOR PATIO

With the view of Elliott Bay, ample seating, and customizable décor options, our covered patio space caters to a variety of occasions from intimate gatherings to lavish celebrations.



AMENITIES

Heaters
Music
Lighting

Maximum Capacity:

Seated: 60 | Reception: 60

Table Size:

Tables of 4-8 guests.

Minimums depend on day and time of event.

Fee: \$200

Your private dining coordinator will provide more details.



LARGE PARTY SHAREABLES SAMPLE MENU

HORS D'OEUVRES

Minimum of (2) dozen per item. Priced per dozen.

Chilled Prawns
Classic cocktail sauce. DF 50

Spicy Fried Shrimp
Sesame-chili sauce. 35

Coconut Tempura Prawns
Sweet chili sauce. DF 35

Thai Chicken Skewers
Traditional marinade, spicy peanut sauce. 45

Poke Tostada
Wasabi slaw, sriracha mayo, toasted macadamia. 55

Tomato Jam Crostini
Balsamic reduction, fresh basil. Vegan 35

Elliott's Crab Cakes
Chili-lime sauce. 95

Crab Stuffed Mushrooms
Button Mushrooms. 50

PLATTERS

Artisan Cheese Tray
Domestic and foreign cheese, wafer crackers. 4 per guest

Cured Meats & Cheeses Tray
Cured meats, domestic and foreign cheese, wafer crackers. 7 per guest

Chilled Seafood Platter*
Seared chilled scallops, smoked salmon, snow crab claws,
blackened ahi tuna, poached prawns. Serves 25 guest. DF 140

Northwest Oyster Tower*
(4) dozen chef selected oysters on a half shell, iced mignonette. DF 192

Oyster Bar*
Upgrade your event by adding a private shucker.
Oysters are charged on consumption. DF 100 per hour



SAMPLE LUNCH MENU

STARTERS

Please select (2) starters for your guests to choose from.

Clam Chowder

New England style with surf clams & bacon.

Crab & Corn Chowder

Red bell pepper, potatoes, sherry, cream.

Elliott's House Salad

Seasonal preparation.

Caesar Salad

Shaved Parmesan cheese, focaccia croutons, house made dressing.

LUNCH ENTRÉES

Entrée pricing includes starter & entrée courses.

Please select (5) entrées for your guests to choose from.

Alaskan True Cod Fish & Chips

Ale batter, panko breading, horseradish
coleslaw, fries. 45

Elliott Bay Burger*

American Wagyu beef, smoked cheddar,
arugula, tomato, caramelized onion,
BBQ aioli, fries. 35

Beyond Burger substitute available.

Pan Fried Pacific Oysters

Tartar, bourbon sauce, roasted potatoes,
seasonal vegetables. 45

Chef's Seasonal Vegan Entrée Selection 40

Blackened Salmon Caesar*

House dressing, focaccia croutons, tomato,
sweet peppers. 35

Alaskan Salmon Sandwich

Seasonal preparation, fries. 35

Roasted Seasonal Salmon*

Seasonal accompaniments. GF 50

Roasted Chicken Chef Prep

Seasonal accompaniments. GF 50

ADDITIONS

Added for your guests to choose from.

Items in addition to entrée price.

King Crab Leg GF 55

New Bedford Scallops*

Garlic-herb butter. GF 45

Prawn Scampi

Garlic-herb butter. GF 35

DESSERTS

Add on dessert course.

Seasonal Chocolate 10

Seasonal Cheesecake 10

Seasonal Fruit 10



SAMPLE DINNER MENU

STARTERS

Please select (2) starters for your guests to choose from.

Clam Chowder

New England style with surf clams & bacon.

Crab & Corn Chowder

Red bell pepper, potatoes, sherry, cream.

Elliott's House Salad

Seasonal preparation.

Caesar Salad

Shaved Parmesan cheese, focaccia croutons, house made dressing.

DINNER ENTRÉES

Entrée pricing includes starter & entrée courses.

Each entrée is served with seasonal accompaniments.

Please select (5) entrées for your guests to choose from.

Roasted Wild Pacific King Salmon*
House rub. MP

Elliott's Crab Cakes
Three cakes. 75

Whole Market Fresh Crab
Steamed, melted butter. MP

12 oz. New York Steak*
Maitre d'butter. 90

Chef's Seasonal Vegan Entrée Selection 40

Pacific Halibut*
Grilled. MP

New Bedford U-10 Scallops*
Grilled, seasonal risotto. 75

The Golden King Crab
Maitre d'butter. MP

Chicken Chef Prep
Roasted. 65

ADDITIONS

Added for your guests to choose from.
Items in addition to entrée price.

King Crab Leg GF 55

New Bedford Scallops*
Garlic-herb butter. GF 45

Prawn Scampi
Garlic-herb butter. GF 35

DESSERTS

Add on dessert course.

Seasonal Chocolate 10

Seasonal Cheesecake 10

Seasonal Fruit 10



LARGE PARTY WINE SAMPLE MENU

Optional sparkling additions included.

Please select (1) white and (1) red from your preferred tier below.

TIER ONE | 50 per bottle

Sparkling

Treveri Cellars, Brut, Yakima Valley, WA

Fresh and fruity with green apple, apricot, lemon and a touch of brioche.

White

Frenzy, Sauvignon Blanc, Marlborough, NZ

Crisp and vibrant with hints of peach, grapefruit, lime and fresh cut grass.

Argyle, Chardonnay, Willamette Valley, OR

Lemon blossom, white peach and mineral with a creamy texture.

Red

Terre Blondes, Gamay de Loire, Loire Valley, FR

Fresh and juicy with crunchy red berries, florals and a touch of earth with soft tannins.

Abby Page, Cabernet Sauvignon, Columbia Valley, WA

Rich and full bodied with blackberry, boysenberry and oaked spice.

TIER TWO | 65 per bottle

Sparkling

Lucien Albrecht, Brut, Crémant d'Alsace, FR

Floral with ripe stone fruit, a creamy texture and delicate bubbles.

White

Elk Cove Pinot Gris, Willamette Valley, OR

Crisp and aromatic with nectarine, white flower, orange peel, ginger and thyme.

Avennia, Sauvignon Blanc, Yakima Valley, WA

Lively and fresh with white grapefruit, passion fruit and sweet spring herbs.

L'Ecole No. 41, Chardonnay, Columbia Valley, WA

Creamy and fresh with ripe pear, lemon and green apple.

Red

Broadly, Pinot Noir, Willamette Valley, OR

Soft, floral and juicy with sweet red fruit and subtle earth notes.

Raul Perez 'Ultreia St. Jacques', Mencía, Bierzo, SP

Lively and fresh with white grapefruit, passion fruit and sweet spring herbs.

Kiona, Cabernet Sauvignon, Columbia Valley, WA

Elegant cassis, blackberry dark fruit, cigar box, earth mingle, chocolate, eucalyptus and mint.

