

MG



PRIVATE DINING

Let us take care of every detail.



Let us take care of your every detail.

From an intimate dinner to a lavish reception, let us take care of every detail for your next celebration. Over the years, we've hosted events for guests from all over the world and pride ourselves in providing meticulous service, a comfortable ambiance, and an exceptional dining experience.

We offer full-service event planning, the highest quality steaks available, and a dedicated wine team with over 100 years of experience in the industry. 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 floral arrangements. 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!

Cheers!

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

Allison Carter, Private Dining Sales Manager
206.957.3216 | Met-PDR@E3RestaurantGroup.com

CHAIRMAN'S ROOM

Our largest private dining room is spacious and stately. Host your business meeting or private dinner party with the warmth, intimacy, and personal touch that will make your guests feel right at home.

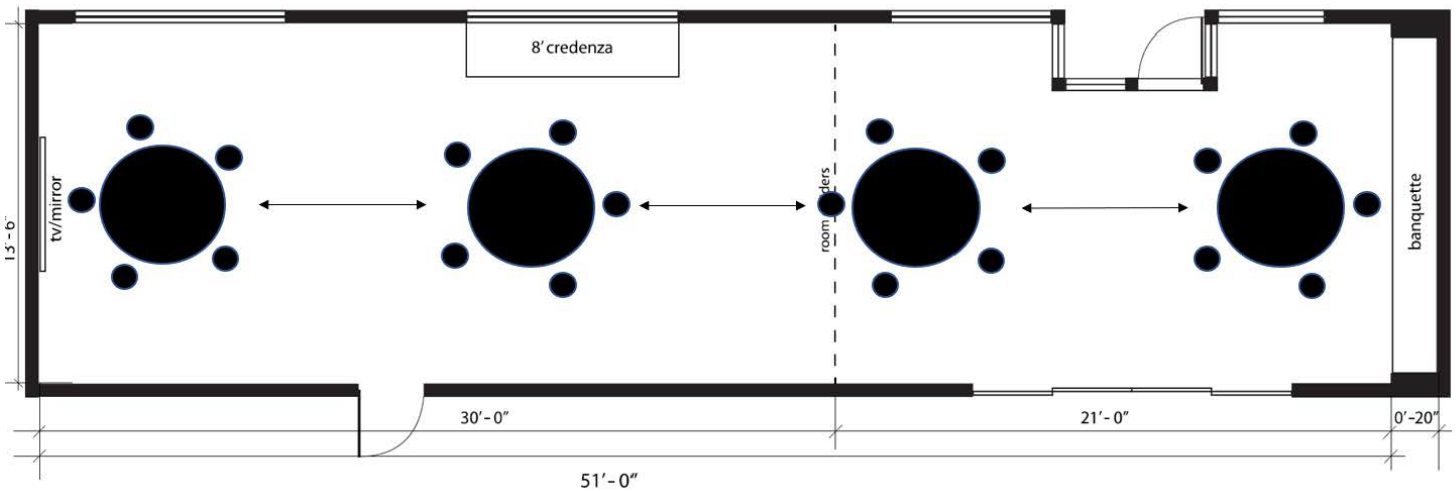


ROOM AMENITIES

Vaulted Ceilings
70" TV
Mahogany Walls
Private Entrance

Room Capacity: 38 seated (3 tables of 10 and one table of 8; distancing of 6 feet or more between tables)

Table Size: 72" round



THE BOARD ROOM

The combined capacity of our adjacent Vintage and Board Room holds up to 25 guests.



ROOM AMENITIES

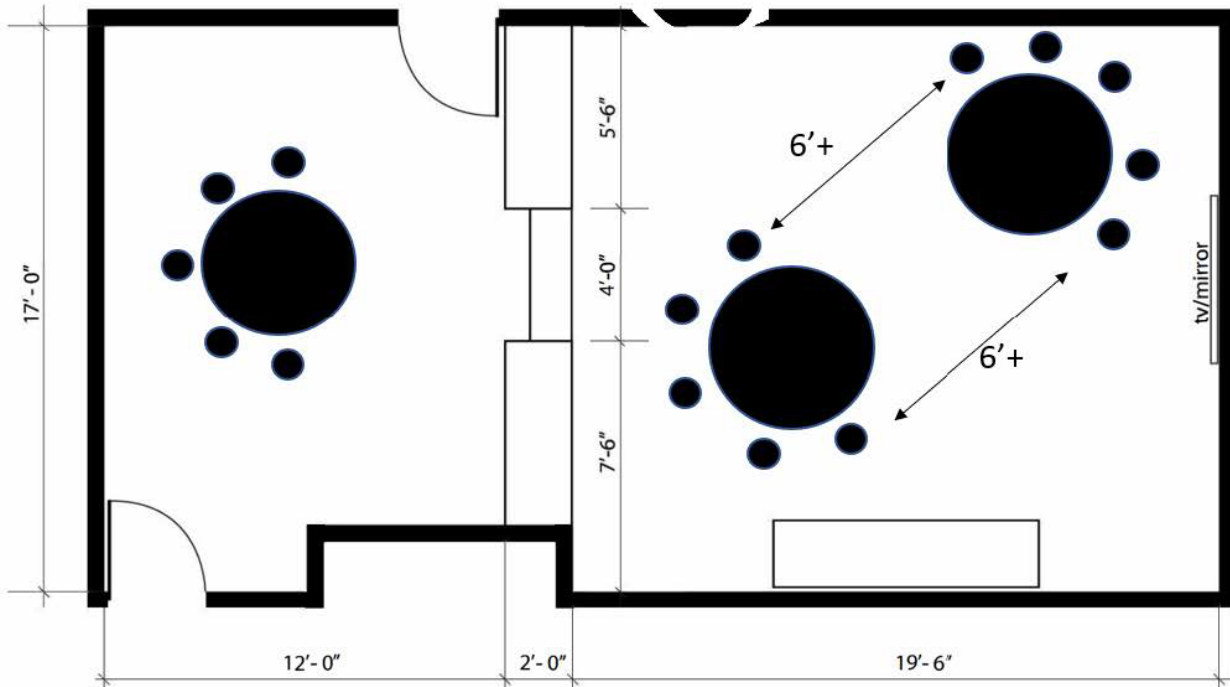
70" TV hidden behind a classic mirror

Mahogany Walls

Vaulted Ceilings

Room Capacity: 20 seated (2 tables of 10; distancing of 6 feet or more between tables)

Table Size: 72" round



THE BOARD ROOM

Perfect for hosting your business meeting, we are able to accommodate up to 20 guests.



ROOM AMENITIES

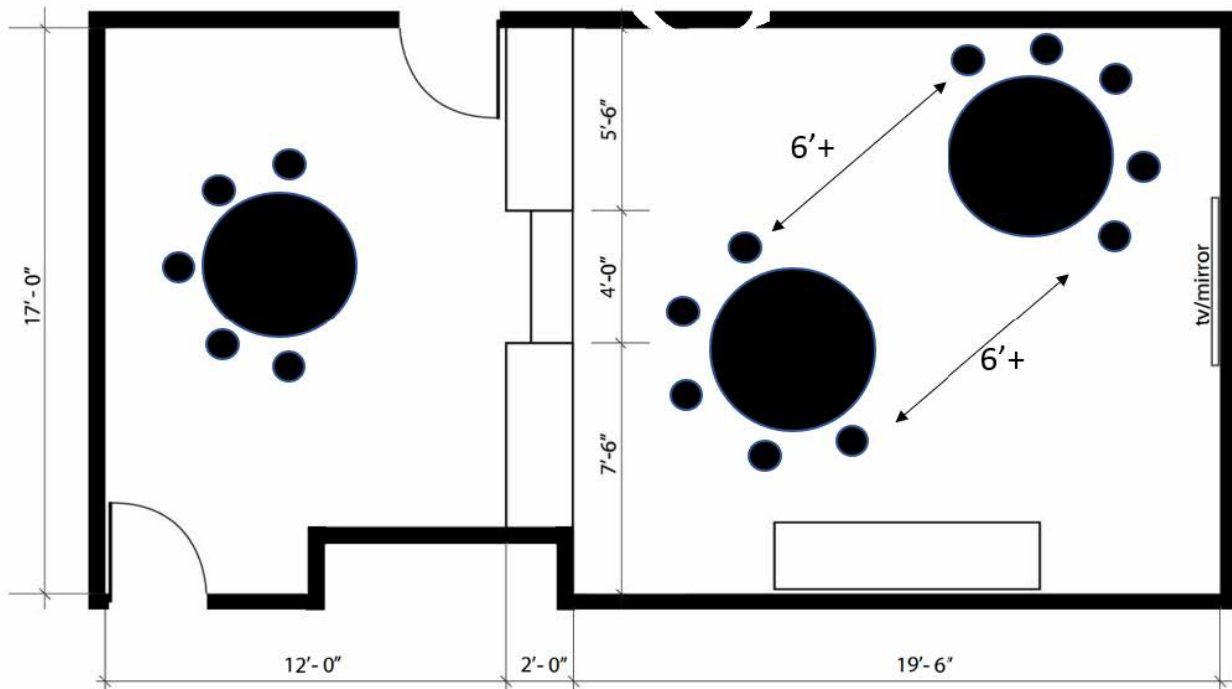
70" TV hidden behind a classic mirror

Mahogany Walls

Vaulted Ceilings

Room Capacity: 20 seated (2 tables of 10; distancing of 6 feet or more between tables)

Table Size: 72" round



THE VINTAGE ROOM

The combined capacity of our adjacent Vintage and Board Room holds up to 25 guests.



ROOM AMENITIES

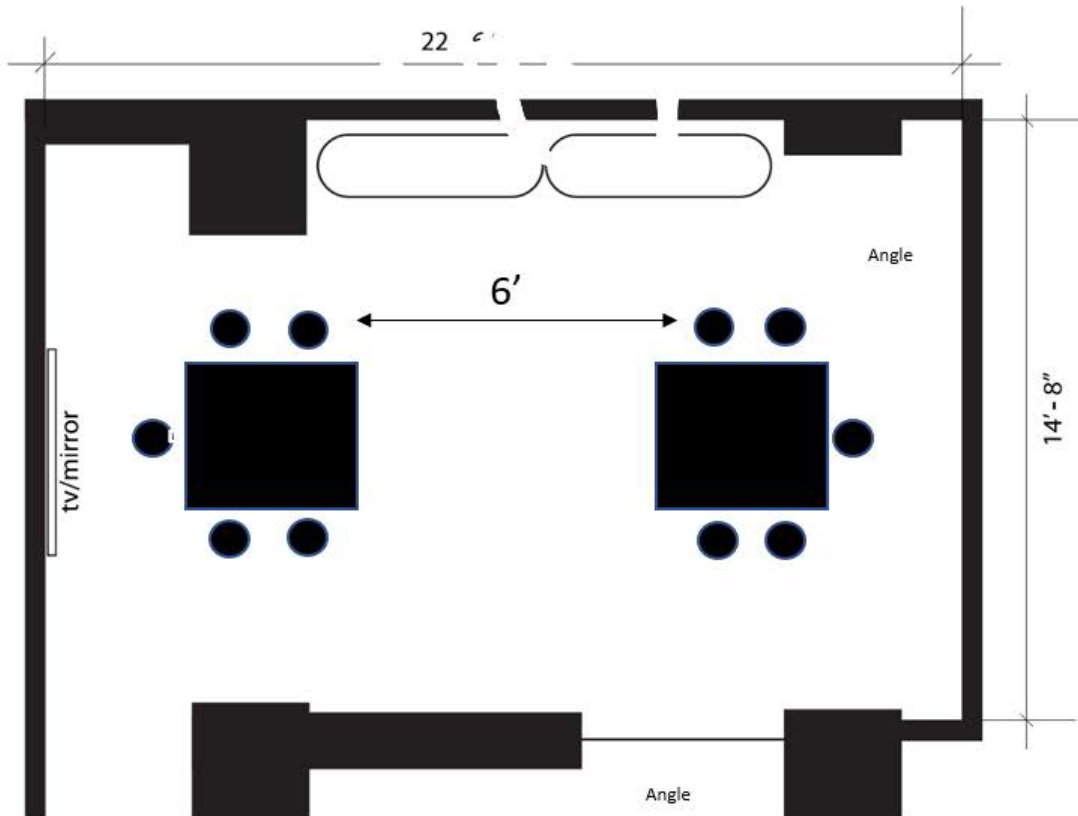
Vaulted Ceilings

70" TV hidden behind a classic mirror

Mahogany Walls

Room Capacity: 12 seated (2 tables of 6 or fewer guests per table; distancing of 6 feet or more between tables)

Table Size: 72" rectangle



MENU PLANNING

All our steaks are center cut, custom dry aged, and grilled over live mesquite fire. Each bite is an experience. If there is anything we can do to make your menu extra special, let us know. We are here to serve you the best.

HORS D'OEUVRES

We request that hors d'oeuvres be ordered 48 hours in advance.

Jumbo Chilled Prawns

Served with our classic cocktail sauce. 60 per dozen.

Dungeness Crab Stuffed Mushrooms

Jumbo mushroom caps dressed with Dungeness and king crab stuffing. 31 per dozen.

Jumbo Prosciutto Wrapped Scallops

With brodetto sauce and saffron aioli. 36 per dozen.

Spanakopita

Spinach, feta, herbs and Parmesan served with tomato-basil relish. 17 per dozen.

Classic Bruschetta

Fresh mozzarella and roasted pepper salad on golden crostini. 18 per dozen.

Greek Cucumber Chips

Bell peppers, red onions, feta cheese, kalamata olives and tomatoes tossed with Greek dressing and placed atop a cucumber round. 17 per dozen.

Tenderloin Carpaccio*

Double R Ranch tenderloin, smoked, shaved and served on golden crostini with Dijon mustard, capers, chopped egg, red onion. 39 per dozen.

Thai Skewers

Served with a coconut-peanut sauce.
Chicken 22 per dozen. Beef 45 per dozen.

Mini Prime Tenderloin Sandwiches*

With horseradish cream and caramelized onions. 60 per dozen.

Metropolitan Mini Crab Cakes

Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc and pear-jicama slaw. 38 per dozen.

Smoked Salmon & Brie Crostini

With stone ground aioli and dill. 29 per dozen.

Khalúa Pork Tenderloin Medallions

With mango-papaya salsa on a tortilla round. 28 per dozen.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TRAYS & PLATTERS

We request that hors d'oeuvres be ordered 48 hours in advance.

Chilled Seafood Harvest Tray*

Poached Gulf prawns, Gerard and Dominique smoked king salmon, and Dungeness crab legs.

Service for up to 25 guests. 155. Service for up to 50 guests. 280.

Fresh Fruit Tray

A selection of seasonal and tropical fruit.

Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Domestic Cheese Tray

A selection of fine cheeses including, chèvre, St. André, Gouda and Oregon Blue.

Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Imported Meat & Cheese Tray

A selection of imported meats including Molinari salami, capocollo, and prosciutto accompanied by a selection of cheeses including Brie, Gouda, Havarti and rondelé.

Service for up to 25 guests. 70. Service for up to 50 guests. 110.

Baked Hazelnut Crusted Brie

Served with sliced apples, fresh berries, honey and balsamic reduction.

Service for up to 25 guests. 60. Service for up to 50 guests. 90.

American Wagyu Meatballs*

House made meatballs served with toasted breadcrumbs and truffle demi-glace.

Service for up to 25 guests. 65. Service for up to 50 guests. 95.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER

We serve dinner from 5:00pm – 9:30pm every night.

ENTRÉES

Please select five main course options you would like to offer your guests. Yukon gold mashed potatoes and asparagus are served alongside all entrées.

20 oz. Prime Delmonico*

This is our chef's favorite cut. This is a bone-in New York steak, well-marbled and full in rich beef flavor. 101.

13 oz. Prime Filet Mignon*

The Filet is a lean and tender steak. It is the number choice of our guests and is considered one of the finer cuts. 101.

8 oz. Prime Filet Mignon*

Same quality of our Filet Mignon in a petite portion. 87.

8 oz. Prime Filet Mignon* & Scampi

Served with lemon-garlic butter. 107.

12 oz. Prime New York Peppercorn Steak*

Crusted with cracked black pepper and glazed with Cognac. Served with green peppercorn demi-glace. Available without peppercorn crust and sauce. 87.

16 oz. Boneless Ribeye*

Aged 42 days for extra tenderness and flavor. 91.

10 oz. Boneless Ribeye*

Flavorful custom-aged cut. 69.

14 oz. Prime Top Sirloin*

The Top Sirloin is a well-marbled, firm-in-texture steak. It is one of the most flavorful steaks we serve. 69.

14 oz. Prime Top Sirloin* & Scampi

Served with lemon-garlic butter. 92.

Wild Pacific King Salmon*

Center cut, mesquite grilled salmon basted with a lemon-chive beurre blanc. 71.

Steakhouse Chicken

Roasted half chicken, glace de poulet. 58.

Beverages, sales tax and gratuity are not included in the listed entrée price.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STARTERS

Please select three starters you would like to offer your guests as choices to be served prior to entrée service. Items are included in the listed entrée price.

House Field Greens

Anjou pears and candied walnuts tossed in Dijon mustard vinaigrette and dressed with blue cheese crumbles.

Classic Caesar Salad

A traditional, hand-tossed Caesar salad constructed out of cut romaine lettuce, garlic croutons and Parmigiano Reggiano. This classic is finished with house made Caesar dressing and a draping of Spanish anchovies.

Organic baby Spinach Salad

Served with toasted almonds, bacon, and Monterey Jack cheese. Tossed in honey-mustard dressing.

Lobster Bisque

Rich and creamy house made bisque with Cognac and cream.

Clam Chowder

Traditional New England-style clam chowder with sherry cream.

DESSERT

All three dessert items listed below will be presented on your menu. Items are included in the listed entrée price.

Burnt Cream

Grand Marnier and real vanilla bean flavor this classic custard. Finished with a crisp shell of caramelized sugar.

Chocolate Decadence

House made rich and creamy chocolate decadence with chantilly cream and raspberry coulis.

New York Style Cheesecake

Traditional New York style cheesecake served with fresh raspberry coulis and chantilly cream.

BEVERAGES

Our wine team has over 100 years of experience in the wine industry and can assist you in selecting the perfect wine. Prices and vintages may change subject to availability. We will help select one red and one white to serve at your event.

OLD WORLD REDS

2505	Michel Lunch, Bordeaux, 2016	39
1664	Renat Ratti, Battaglione, Barbera d'Asti, 2017	54
2122	Marqués de Murrieta, Rioja Reserva, 2014	58
1829	Ar.Pe.Pe, Rosso di Valtellina, Lombardy, 2015	79
3158	E. Guigal, Châteauneuf-du-Pape, 2010	118
2851	Famille JM Cazes, Saint-Estephe, Bordeaux, 2015	121
1761	Franco Pacenti, Canalicchio, 2012	98

NEW WORLD CABERNET SAUVIGNON AND BLENDS

6368	Nine Hats, Cabernet Sauvignon, Columbia Valley, 2016	49
5017	Arrowood, Cabernet Sauvignon, Sonoma County, 2016	59
6097	L'Ecole No. 41, Frenchtown Red, Columbia Valley, 2017	65
5517	Stonestreet, Cabernet Sauvignon, Estate, Alexander Valley, 2015	74
6059	Efestē, Final-Final, Columbia Valley, 2015	78
5425	J. Lohr, Cabernet Sauvignon, Hilltop Vineyard, Paso Robles, 2016	80
6050	DeLille Cellars, D2, Columbia Valley, 2016	92
6203	JB Neufeld, Cabernet Sauvignon, Yakima Valley, 2016	94
5078	Emblem, Cabernet Sauvignon, Napa Valley, 2014	95
6032	Côte Bonnevile, Carriage House, Yakima Valley, 2011	123
5126	Jordan, Cabernet Sauvignon, Alexander Valley, 2014	134
6348	Quilceda Creek, Red Wine, Columbia Valley, 2016	155
5072	Duckhorn, Cabernet Sauvignon, Napa Valley, 2015	158
5035	Caymus, Cabernet Sauvignon, Rutherford, 2016	223
6430	Quilceda Creek, Palengat Vineyard, Columbia Valley, 2012	325
5163	Opus One, Napa Valley, 2014	770

NEW WORLD PINOT NOIR

3500	Erath, Oregon, 2017	50
3680	J. Lohr, Fog's Reach Vineyard, Paso Robles, 2017	65
3657	En Route by Far Niente, Les Pommiers, Russian River Valley, 2017	80
3511	Cristom, Mount Jefferson, Willamette Valley, 2017	82
3509	Domaine Serene, Yamhill Cuvée, Willamette Valley, 2015	145

OTHER NEW WORLD RED WINES

4512	Zinfandel, Seghesio, Sonoma County, 2016	55
2260	Malbec, Susana Balbo, Mendoza, 2015	60
4019	Merlot, Northstar, Columbia Valley, 2013	63
3303	Syrah, Amavi, Walla Walla Valley, 2016	68
4705	Kerloo Cellars, Grenache, Upland Vineyard, Snipes Mountain	90

2016 CHAMPAGNE AND SPARKLING WINE

1085	Vandori, Prosecco, Friuli, IT, NV	38
1099	Avinyó, Brut Reserva, Cava, Penedès, SP, 2012	61
1021	Taittinger, Brut La Française, Reims, NV	82
1002	Pierre Péters, Cuvée de Réserve, Grand Cru, Le Mesnil-sur-Oger, NV	131
1048	Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, NV	195

WHITE WINE

1176	Chardonnay, Chateau Ste. Michelle, Indian Wells, Columbia Valley, 2015	44
1109	Chardonnay, Sonoma-Curter, Russian River Ranches, Russian River Valley, 2017	54
1159	Chardonnay, Big Table Farms, Willamette Valley, 2015	68
1115	Chardonnay, Jordan, Russian River Valley, 2016	84
1118	Rombauer, Carneros, 2018	110
1453	Pinot Gris, Elk Cove, Willamette Valley, 2017	49
1230	Sauvignon Blanc, Kim Crawford, Marlborough, NZ, 2017	35
1228	Sauvignon Blanc, Avennia, Olianne, Columbia Valley, 2017	63
1213	Sauvignon Blanc, Cakebread, Napa Valley, 2017	70

PLANNING YOUR EVENT

Let us take care of your every detail with our full service event planning. We are pleased to order your specialty linens, decorations, and anything else you need to make your event a success.

Custom Menus

Our event team is happy to assist with selecting your menu items. Add a personal touch to your menu with a custom title. Complimentary.

Dress

We have no official dress code here at the Metropolitan Grill. Please come in whatever is comfortable for your celebration.

Parking

We offer valet parking after 5pm for \$12 per car.

Dietary Requests

Our chef is happy to accommodate all special dietary needs. Please do let us know as soon as possible.

Fresh Flowers & Place Cards

We set your table with fresh flowers and place cards for your guests. Complimentary.

Audio and Visual

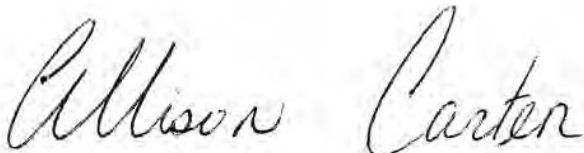
For presentations or slideshows, each dining room has audio and visual capabilities that are available for rent. Please confirm pricing with our private dining team.

Parting Gifts

If you would like to provide your guests with a parting gift, we have a couple options available below:

- Cabernet Sauvignon, Metropolitan Grill by Balboa, Walla Walla Valley, WA, 2015. 75.
- Metropolitan Grill Gift Cards are available in various amounts.

If you would like to tour or book one of our private dining rooms, please let us know. We would be honored to help you celebrate and provide the most unsurpassed experience.



Allison Carter, Private Dining Sales Manager
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