PRIVATE DINING OVERVIEW

ACCOMODATION

Matts' offers private dining for parties of up to 70 people.
The Private Dining Room can host groups up to 54 guests.
The Wine Room can host groups up to 15 guests.







EVENTS CONTACT EMAIL: PRIVATEDINING@MATTSROTISSERIE.COM PHONE: 425.376.0924

ABOUT CHRIS HILL - OWNER





Chris is a native of the Seattle area who started his restaurant career at the age of 12 as a dishwasher at the Buckeneer Restaurant. He worked in many restaurants in the Seattle area through his high school years. After his sophomore year at Seattle Pacific University, he left Seattle to attend the Culinary Institute of America in Hyde Park, New York. Chris completed the two year program at the Culinary Institute of America with his AOS degree and then returned to Seattle.

Back in Seattle, Chris held the saucier position at the former Mirabeau Restaurant, an institution in Seattle for 25 years. At the dawn of the Cucina concept, he became a Sous Chef at the flagship Lake Union restaurant. Chris was a part of the Cucina concept expansion to 11 restaurants as a Chef.

In 1995, Chris accepted an opportunity to work in Chicago for Lettuce Entertain You, a nationally recognized restaurant concept development company. For two years, he worked in a number of their locations, including Food Life and Shaw's Crab House, both high volume, complex operations. Chris returned to Seattle in 1997 and opened the Copper Sky Restaurant in Northgate. Shortly there after, he was recruited to open the Co-ho Café in Redmond. Chris became the Executive Chef for the Coho Cafés before becoming a partner in Matts' Rotisserie & Oyster Lounge.

Chris takes a straightforward approach with his food development. His philosophy is to utilize great ingredients to create flavor profiles that he feels allows the food to speak for itself. Simple techniques, great presentations and clean, fresh flavors combine together to deliver special, yet unpretentious meals.

Chris and his kitchen staff always work harmoniously with the dining room staff. The professional development of his team is key to his loyal following. Chris enjoys being a "creator of involvement" and the result is a unified team of energized people. His motto is "What can we do today to make us a better restaurant."

ABOUT DANIEL GARRITY - EXECUTIVE CHEF





Chef Daniel Garrity was born into a family of great cooks which encouraged his passion of food. His grandfather was a Forbes Magazine recognized executive in the meat industry. Daniel traveled while he was young and experienced food from all over the world. While in Thailand he knew culinary was his calling in life from a bowl of Tom Yum soup.

Daniel pulls from his world travel experiences to help inspire his cuisine. He believes in simple, clean and balanced flavors using the Applewood fire grill to accent local seasonal seafood, meat and produce.

Daniel met Chef Chris Hill in 1999 when he was bussing tables at Coho Café where Chris was the Executive Chef. Chris showed Daniel around the kitchen and talked to him about his experience as a Chef. He was a big influence in Daniel's decision to go to culinary school.

After high school, Daniel attended The Art institute of Seattle studying Culinary Arts. While attending school he had the opportunity to work along some of Seattle's great chefs for Julia Childs 90th Birthday, it was an honor to meet her. He was very active in volunteering for Seattle chefs while in school.

After graduation he set off to experience the culinary scene in Seattle. He started as an oyster shucker at Matts' in 2003 and worked as a line cook and Sous Chef for top area restaurants. After rounding out his resume and gaining valuable experience, he knew Matts' was where he wanted to be. Coming back to Matts' in 2014 and building a strong following in the oyster bar, he earned the Sous Chef position and quickly proved himself ready for the Executive Chef position of Matts' Rotisserie & Oyster Lounge.

When Daniel is not in the kitchen, you will find him spending quality time with his wife and two kids. They enjoy traveling, being outdoors and everything the food and beverage industry has to offer in the PNW.

PRIVATE DINING INFORMATION

Wine Room

- Seats up to 15, 20 for cocktail style
- Food & Beverage minimum is $250 for lunch
- Food & Beverage minimum is $500 for dinner
- Regular Menu or Private Dining Menu is available

Private Dining Room

- Seats up to 25 conference style, 54 with rounds, 60 reception style
- Food & Beverage minimum is $750 for lunch
- Food & Beverage minimum is $1250 for dinner
- Food & Beverage minimum is $1500 during December
- Utilize our Private Dining Menu designed by our Private Dining Chef (Regular menu is not available)
  *A personalized chef allows every plate to be fresh & made to order

Room Set Up

- The Wine Room & connected Private Dining Room can be reserved together for additional space to accommodate up to 70 guests
- Linens & votives included
- Audio Visual equipment available & multiple music choices available
- Multiple table size & shape arrangements available

Policies

- Guaranteed final guest count due by noon, three business days prior to your event
- Menu selections in larger Private Dining Room are due 5 business days before your scheduled event
- Reservation of only the larger Private Dining Room may necessitate the use of the separate outdoor private dining entrance
- A 22% service charge & 10.03% sales tax will be added to the total bill
- We do have a 5 day cancellation policy for this room, if you cancel less than 5 days but greater than 3 days before the event, we will charge you the appropriate food & beverage minimum. Less than 3 days, you will be charged the full price based on estimated guest count plus tax & service charge

Additional Items

- We will personalize your private dining menu with a title of your own choosing
- $2.50/per person cake serving fee if bringing own cake or cupcakes
- $25 corkage fee if bringing own wine or champagne, $35 corkage fee per Magnum or larger

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