

Vendemmia: 1126 34th Ave Seattle, Wa 98122

“Vendemmia, located in the Madrona neighborhood of Seattle, is Chef Brian Clevenger's first restaurant. Its Italian-inspired menu has become a favorite for diners who appreciate the approach of using good product, locally-sourced whenever possible, prepared in a manner that highlights its true nature.”

PRIVATE DINING INFORMATION

Contact : Hello@generalharvestseattle.com tel 206-466-2533

Required information to reserved space, valid Credit card information, name, email, phone number

PRIVATE DINING ROOM

seat up to 14 guests

200 square feet private room away for main dining area

One rectangle table 43x120

No audio visual , projector or projection screen available

\$1500 Food and Beverage minimum: *Not including taxes and service charge

RESTAURANT BUY OUT

UP TO 50 guests for sit down dinner.

(45 and over 2 long tables)

Up to 50 guests, for cocktail reception

Buyout Minimums:

MONDAY: \$3500-3900+ | TUESDAY: \$3500-3900+

WEDNESDAY: \$3500-3900+ | THURSDAY: \$3500-3900+

FRIDAY: \$6500-6900+ | SATURDAY: \$6500-6900+ | SUNDAY: \$3900-4700+

CANCELATION

\$500 cancelation 14 day \$1000 within 7 days, \$40 per guest withing 7days

MENU OPTIONS

- Chef Choice Tasting Menu (100% design by our chef) 4 courses minimum.
 - \$75*
 - \$100*
 - \$150*
 - \$200*
- * Per guest not including beverage, taxes & service charge
 - Preselected menu from our regular a la carte menu
- (Selection to be communicated to us 72 hours prior event, can be served family style)
- Special menu created with you and our chef for your reception start at \$100 per guest*
 - * Not including beverage, taxes & service charge

All allergies & dietary restriction need to be communicated to our chef a minimum of 72 hours prior booked event.

Being a farm to table restaurant our ingredients follow seasons and mostly only use

Locally grown produce so some menu selection will change often.

Vendemmia

SAMPLE CHEFS CHOICE TASTING MENU

STARTERS

RADISHES whipped herb butter

CHICKEN LIVER MOUSSE apricot mostarda, baguette

SNAP PEAS dungeness crab, endive, chive

BABY LETTUCE pistachio, pear, chevre vinaigrette

PASTA

GNOCCHETTI DE SARDO lemon ricotta, wild mushrooms, basil

RIGATONI merguez, rapini, tomato

PROTEIN

WAGYU FLAT IRON fingerling, turnip, anchovy gremolata*

MUSSELS AND CLAMS smoked salmon, fennel, focaccia

DESSERT

TIRAMISU lady fingers, mascarpone, coffee, cocoa

Vendemmia is part of General Harvest Restaurants. Follow us @vendemmiaseattle

*The King County Department of Health warns that consuming raw or undercooked foods increases your risk of foodborne illness

Raccolto: 4147 California Ave Sw Seattle, Wa 98116

“Chef Brian Clevenger and the team behind Madrona's Vendemmia and East Anchor Seafood are excited to have opened Raccolto in West Seattle. The Italian-inspired menu focuses on seafood, vegetables, and house-made pastas, using exceptional product, presented simply.”

PRIVATE DINING INFORMATION

Contact : Hello@generalharvestseattle.com tel 206-397-3775

Required information to reserved space, valid Credit card information, name, email, phone number

Mezzanine DINING

Seats up to 14 guests

200 square feet semi-private room above for main dining area

Party of 14 may require two large tables

No audio visual, projector or projection screen available

\$1000 Food and Beverage minimum: *Not including taxes and service charge

RESTAURANT BUY OUT

UP TO 60 guests for sit down dinner.

Up to 70 guests for cocktail reception

Buyout Minimums:

MONDAY: \$3500-3900+ | TUESDAY: \$3500-3900+

WEDNESDAY: \$3500-3900+ | THURSDAY: \$3500-3900+

FRIDAY: \$6500-6900+ | SATURDAY: \$6500-6900+ | SUNDAY: \$3900-4700+

CANCELATION

\$500 cancelation 14 day \$1000 within 7 days, \$40 per guest withing 7days

MENU OPTIONS

- Chef Choice Tasting Menu (100% design by our chef) 4 courses minimum.
 - \$75*
 - \$100*
 - \$150*
 - \$200*
- * Per guest not including beverage, taxes & service charge
 - Preselected menu from our regular a la carte menu
- (Selection to be communicated to us 72 hours prior event, can be served family style)
- Special menu created with you and our chef for your reception start at \$100 per guest*
 - * Not including beverage, taxes & service charge
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Raccolto

SAMPLE CHEFS CHOICE TASTING MENU

STARTERS

SMOKED FISH aioli, herbs, grilled bread

BURRATA honey, walnut, sumac, grilled bread

AHI TUNA CRUDO* fennel pollen vinaigrette

CASTELFRANCO goat cheese, grapefruit, hazelnut, shallot, preserved lemon

HOUSE MADE PASTA

STROZZAPRETI lamb bolognese, mint, parmesan

ORECCHIETTE arugula pesto, hazelnut, mushrooms

PROTEIN

BRANZINO fingerling potatoes, rapini, romesco

SHORT RIB creamy polenta, red wine, herbs

DESSERT

PANNA COTTA citrus, mint

Raccolto is a General Harvest Restaurants

Vendemmia | Autumn | East Anchor Seafood | Haymaker West Seattle | Haymaker Eastlake | GH Pasta Co.

Like us on Facebook and follow us on Instagram!

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Autumn: 6726 Greenwood Ave N Seattle, Wa 98103

“Located in the Phinney Ridge neighborhood of Seattle, Autumn Restaurant focuses on a simple approach to pasta, seafood & vegetables.”

PRIVATE DINING INFORMATION

Contact : Hello@generalharvestseattle.com tel 206-789-8231

Required information to reserved space, valid Credit card information, name, email, phone number

PRIVATE DINING ROOM

Seats up to 6 guests

100 square feet private room away for main dining area

No audio visual, projector or projection screen available: Can accommodate a rental

\$500 Food and Beverage minimum: *Not including taxes and service charge

RESTAURANT BUY OUT

Up to 44 guests for sit down dinner.

(Utilizing multiple tables throughout the dining room)

Up to 50 guests, for cocktail reception

Buyout Minimums:

MONDAY: \$3500-3900+ | TUESDAY: \$3500-3900+

WEDNESDAY: \$3500-3900+ | THURSDAY: \$3500-3900+

FRIDAY: \$6500-6900+ | SATURDAY: \$6500-6900+ | SUNDAY: \$3900-4700+

CANCELATION

\$500 cancelation 14 day \$1000 within 7 days, \$40 per guest withing 7days

MENU OPTIONS

- Chef Choice Tasting Menu (100% design by our chef) 4 courses minimum.
 - \$75*
 - \$100*
 - \$150*
 - \$200*
- * Per guest not including beverage, taxes & service charge
 - Preselected menu from our regular a la carte menu
- (Selection to be communicated to us 72 hours prior event, can be served family style)
- Special menu created with you and our chef for your reception start at \$100 per guest*
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Autumn

SAMPLE CHEFS CHOICE TASTING MENU

STARTERS

CHICORY gorgonzola, balsamic, hazelnut

BURRATA apple, pistachio, grilled bread

BEEF TARTARE* tonnato, smoked onion, sweet potato

HAMACHI CRUDO* winter citrus, mint, Calabrian chili

HOUSE MADE PASTA

GNOCHETTI ragu, mint, smoked ricotta

ORECCHIETTE squash, hazelnut, sage

PROTEIN

KING SALMON fennel, celery root, pepita, chili

PORK CHOP raddichio, apple, bacon

DESSERT

CHOCOLATE CAKE preserves, whipped cream

Autumn is a General Harvest Restaurants

Vendemmia | Autumn | East Anchor Seafood | Haymaker West Seattle | Haymaker Eastlake | GH Pasta Co.

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Haymaker West: 4706 California Ave SW Seattle, Wa 98116

Haymaker West Seattle is another venture from General Harvest Restaurant group. Staying true to who we are, we will be focusing on simple seafood, local vegetables, proteins and of course pasta dishes. We are taking the same fundamentals of our Italian leaning restaurants and applying them to a simplistic approach to new American cuisine.

PRIVATE DINING INFORMATION

Contact : Hello@generalharvestseattle.com tel 206-946-6994

Required information to reserved space, valid Credit card information, name, email, phone number

POTENTIAL DINING AREAS:

Bar Area: Seats up to 14 guests or standing room for 20

Half of dining room: Up to 30 guests

Can accommodate an audio/visual, projector or projection screen

\$500 Food and Beverage minimum: *Not including taxes and service charge

RESTAURANT BUY OUT

Up to 100 for sit down dinner.

(Utilizing multiple tables throughout the dining room)

Up to 100 guests, for cocktail reception

Buyout Minimums:

MONDAY: \$3500-3900+ | TUESDAY: \$3500-3900+

WEDNESDAY: \$3500-3900+ | THURSDAY: \$3500-3900+

FRIDAY: \$7500-7900+ | SATURDAY: \$7500-7900+ | SUNDAY: \$3900-4700+

CANCELATION

\$500 cancelation 14 day \$1000 within 7 days, \$40 per guest withing 7days

MENU OPTIONS

- Chef Choice Tasting Menu (100% design by our chef) 4 courses minimum.
 - \$75*
 - \$100*
 - \$150*
 - \$200*
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Haymaker West Seattle

SAMPLE CHEFS CHOICE TASTING MENU

STARTERS

HAYMAKER SALAD baby gem, green goddess, herbs

BURRATA date mostarda, pine nut, grilled bread

MEATBALLS beef, tomato, parmesan

ARANCINI fried risotto, celeriac, truffle

HOUSE MADE PASTA

TAGLIATELLE wild mushroom, parmesan, mint

RIGATONI beef cheek, red wine, root vegetables

PROTEIN

NY STRIP STEAK bone marrow, demi-glace

WHOLE FISH arugula, fennel, fish roe vinaigrette

DESSERT

STICKEY TOFFEE PUDDING salted caramel, candied walnuts

Haymaker West is a General Harvest Restaurants

Vendemmia | Autumn | East Anchor Seafood | Haymaker West Seattle | Haymaker Eastlake | GH Pasta Co.

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BEVERAGES

No beverage package offered, all based on consumption.

Corkage fee:

\$40 per 750ml for the first 2 bottles

\$50 for any other 750ml bottles, up to 6 bottles maximum.

See our wine package information below

Our wine list is available upon request.

We are using a lots of small local winery distillery, brewery, and choose to use small boutique wine

Importers so our selection may not be very familiar with you, but we are here to help you

Our Wine list selection offering also changes often.

The wine you see on our list may no longer be available for your party.

Due to group size of production.

Private Dinning Wine Package:

Choose A wine package from the 4 choices bellow & A price point from the 5 choices bellow:

➤ Wine Package #1:

1 sparkling, 1 white 1 red.

➤ Wine package #2

1 sparkling 1 rose 1 white 2 reds.

➤ Wine package #3:

1 sparkling, 1 rose, 2 whites 2 reds.

➤ SOMMELIER Wine package #4:

Wine pairing for each course

Wine packages price point

1: \$40 to \$60

2: up to \$80

3: up to \$100

4: up to \$200

5: up to \$ 300

6: Custom no \$ limit

PRIVATE BOOKING CONTRACT

ENTIRE RESTAURANT

PRIVATE DINING ROOM

OTHER/OFF-SITE

EVENT NAME/COMPANY

EVENT DATE

START TIME

GUEST COUNT

MENU PRICE

FINALIZED MENU BY

FINAL GUEST COUNT BY

EVENT CONTACT

PHONE

E-MAIL ADDRESS

STREET ADDRESS

CITY STATE ZIP

MINIMUM NET COMMITMENT

DEPOSIT AMOUNT

*CANCELLATION DEADLINE

CREDIT CARD TYPE: VISA

MC

AMEX

DISCOVER

CREDIT CARD NUMBER

EXPIRATION DATE

CARDHOLDER NAME

CARD SECURITY CODE (CVV/CVC)

TAX EXEMPTION # (IF APPLICABLE)