

# the Hi-Life

## PRIVATE EVENTS, SUMMER 2017

Nestled in the heart of Ballard in the historic Ballard Firehouse, Hi-Life offers great food, festive libation, and merriment. Our private room is great for standing receptions or seated dinners. To discover more about the ways the Hi-Life can enhance your next special function or private event, please contact Rebecca Hayes our *Private Events Coordinator* at [hi-lifefohsup3@chowfoods.com](mailto:hi-lifefohsup3@chowfoods.com) or our *General Manager*, Kris McDaniel, at [hi-life@chowfoods.com](mailto:hi-life@chowfoods.com)



### BALLARD

5425 Russell Ave  
NW  
Seattle, WA  
98107

206.784.7272

### WEST SEATTLE

9261 45th Avenue SW  
Seattle, WA 98136

206.937.JOES



### QUEEN ANNE

1502 Queen Anne Ave N  
Seattle, WA 98109

206.285.SPOT

please visit us on the web at  
[www.chowfoods.com](http://www.chowfoods.com)



### Private Dining Room

Seated: 24 guests

Reception: 30 guests

## Hors D'oeuvres Selections

### Meat Platters

#### **Charcuterie Platter Option 1**

3 varieties with house made crackers  
\$50.00

#### **Charcuterie Platter Option 2**

4 varieties house cured and smoked meats with house made crackers  
\$100.00

#### **BBQ Pork Sliders**

house smoked pork shoulder in our bodacious BBQ sauce on Pepper Jack laced house made buns  
\$75.00

#### **Lamb Souvlaki Skewers**

With tomato relish and marinated feta  
\$175.00

#### **Roasted Pork Tenderloin**

with seasonal accompaniments  
\$175.00

### Fruit Platters

#### **Assorted Fresh Seasonal Fruit**

\$35.00

#### **Melon and Prosciutto with a basil chimichurri sauce**

\$50.00

Assorted platters  
arranged for guests to serve  
themselves

### Cheese Platters

#### **Domestic Cheese Platter**

##### **Option 1**

3 varieties with house made crackers  
\$50.00

##### **Domestic Cheese Platter Option 2**

5 varieties including house made mozzarella and house made crackers  
\$75.00

##### **Domestic Cheese Platter Option 3**

5 varieties with house made mozzarella and house made crackers, various candied and house smoked nuts  
\$125.00

#### **Baked Brie En Croute**

Brie baked in puff pastry served with Mama Lil's Tapenade  
\$125.00

All platters serve  
15-20 people

### Vegetable Platters

#### **Assorted Crudités with house made dips**

\$35.00

#### **Seasonal assorted pickled and marinated vegetables**

\$50.00

#### **Roasted Eggplant Caprese**

House made mozzarella with marinated tomatoes  
\$50.00

#### **Grilled Portobello Mushroom Crostini**

with spinach and parmesan spread  
\$75.00

### Desserts

SINGLE  
SERVE  
FLOURLESS  
CHOCOLATE  
CAKE WITH  
CHOCOLATE  
SAUCE

\$2.50 PER  
CAKE

Seasonal  
CHEESECAKE  
\$35 PER  
WHOLE CAKE

ASK TO SEE  
OUR FULL  
DESSERT  
MENU FROM  
MACRINA  
BAKERY FOR  
OTHER CAKE  
OPTIONS

Dessert orders require a  
minimum of  
72 hours advance notice.

## Information

### Hi-Life

www.chowfoods.com  
5425 Russell Avenue NW  
Seattle, WA 98107  
Ph: 206.784.7274  
Fax: 206.297.6175

### Managers

*General Manager*

Kris McDaniel

hi-life@chowfoods.com

*Operations Manager*

Kim Kiefer

hi-lifeops@chowfoods.com

*Private Dining Coordinator*

Rebecca Hayes

hi-lifeohsup3@chowfoods.com

*Head Chef*

Eric Dupuy

hi-lifechef@chowfoods.com

*PM Sous Chef*

Nate Lingle

hi-lifepmsous@chowfoods.com

## Minimums

### Minimums

Seasonal Food and Beverage minimums are required, however room and rental fees do not apply. Private Dining minimums may be subject to change so please inquire with the Private Dining coordinator for the most current pricing.

### Summer Brunch

Monday—Friday  
*we do not reserve the  
Private Dining Room on  
Saturday, Sunday or Holidays*  
\$250

### Summer Dinner

Monday—\$400  
Tuesday—\$800  
Wednesday & Thursday—\$500  
Friday, Saturday & Sunday—\$900

## Reservation Details

### Private Event Spaces

The Private Dining Room accommodates a maximum of  
24 seated guests or  
30 standing guests.

### Terms and Conditions

Please contact Rebecca Hayes at  
hi-lifeohsup3@chowfoods.com or  
(206) 784-7272  
for a full and complete listing of  
Terms and Conditions.

Food and beverage offerings change seasonally. We reserve the right to alter prices at any time, however menus are secured upon final booking. We require a credit card on file when booking the room. A 24 hour cancellation notice is required. A charge will be applied to the card on file if 24 hour notice is not given.

Food and beverage charges are subject to a 18% gratuity, 10.01% WA tax and all other applicable taxes.

All guests MUST be over the age of 21 to reserve the Private Dining Room