

WS

WILD GINGER

GROUP DINING &
PRIVATE EVENTS



WILD GINGER

Special occasions rise to the art of celebration at Wild Ginger.

Whether you're planning an intimate dinner for five or a corporate reception for five hundred, we have the perfect setting for an unforgettable experience. Exceptional cuisine, attentive service and a distinctive atmosphere make Wild Ginger a world-renowned destination for dining and entertainment.

Our menus embrace the culinary traditions of China and

Southeast Asia. We preserve traditional recipes from the East to create dishes rarely found in the West. From Fragrant Duck to Indonesian Spare Ribs, you will not find a more unique menu for your event.

Our service defines us. Let our talented staff give you the opportunity to relax and enjoy your event while we manage the details and attend to the needs of your guests. Our professional team is prepared for any challenge and is focused on delivering an extraordinary experience.

Our locations have their own personality and style. We offer a range of unique settings to accommodate many types and sizes of parties.

**Wild Ginger Seattle
Downtown**

1401 3rd Avenue
Seattle, WA 98101
206.623.4450

**Wild Ginger Seattle
McKenzie**

2202 8th Avenue
Seattle, WA 98121
206.707.0396

**Wild Ginger
Bellevue**

508 Bellevue Way NE
Bellevue, WA 98004
425.495.8889

SUBMIT AN ONLINE EVENT REQUEST HERE

ROOMS & CAPACITIES

Wild Ginger Seattle – Downtown

MEZZANINE ROOMS

The ideal location for fully private luncheons, meetings and VIP dinners with discreet and personal service. The four adjoining rooms that can individually accommodate up to 16 guests, or can be connected for groups of up to 64 guests.

These rooms create an ideal setting for business functions with audio-visual equipment available for rental upon request.



LION ROOM

With windows overlooking Union Street, and a connection to the main dining room, this is the perfect location for a special event or company dinner. Accommodating up to 20 guests, this semi-private space is on the main level of the restaurant.

DRAGON ROOM

The Dragon Room can seat 12 guests at a round table. With natural light from the Union Street window and space for mingling, this elegant room is perfect for your working lunch or intimate gathering. Audio-visual equipment rental is available.

* Lion and Dragon Rooms are not ADA accessible



ROOMS & CAPACITIES

Wild Ginger Seattle – Downtown con't



MEZZANINE LOUNGE

For cocktail receptions or a seated affair, Wild Ginger's Mezzanine level can be reserved for groups of 15–100. A full bar, wine service, food stations and tray passed appetizers will satiate your guests' appetites.

60 seated / 100 reception

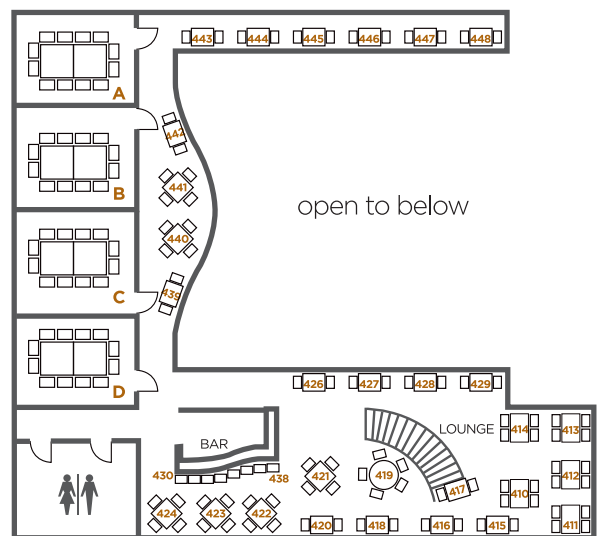
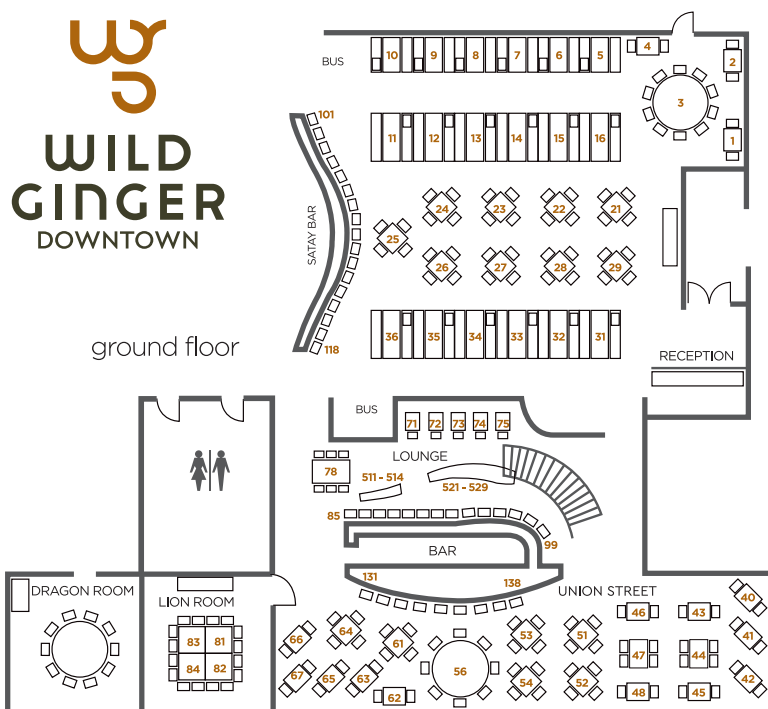
UNION STREET DINING ROOM

With large windows lining the entire room, our gorgeous layout will inspire good times.

seated 85 / reception 150



ground floor



mezzanine



ROOMS & CAPACITIES

Wild Ginger Bellevue

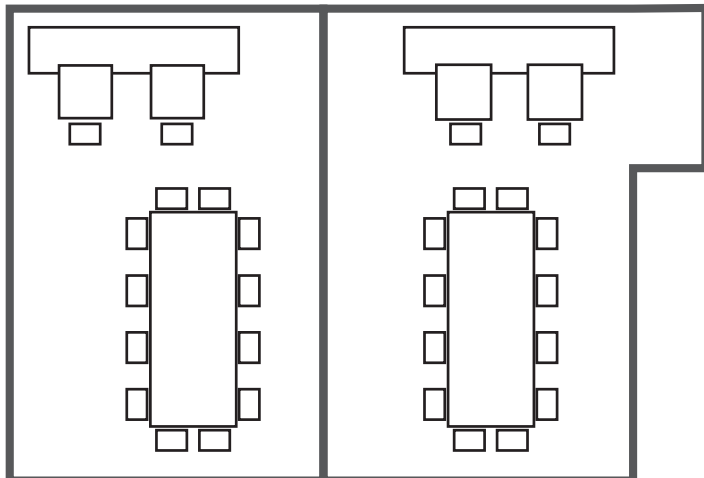
LOTUS & ORCHID ROOMS

Wild Ginger Bellevue offers two private dining rooms, as well as large tables within the main dining room for any special event or occasion. The Lotus and Orchid rooms can accommodate 8-45 guests and can be used separately, or joined together to create a larger space. Seated or reception arrangements are possible, and a screen and projector are available to use.

Lotus seated: 22

Orchid seated: 23, with A/V: 20

Lotus & Orchid seated: 45, with A/V: 40



lotus room

orchid room





ROOMS & CAPACITIES

Wild Ginger McKenzie (South Lake Union)

WEST & SOUTH DINING ROOMS

The beautiful interior of our McKenzie location makes it a perfect spot for your next event. Although there are no completely private dining options, our outdoor patio and sections of our dining room can be arranged for groups of 8–30 guests. The full restaurant can be reserved with a maximum capacity of 150 people.



Group Menus

We work with major allergies and food restrictions in order to accommodate the needs of individuals within each party.

Phoenix Menu \$55 per person

appetizers | choose two

thai spring rolls V

Crispy spring rolls filled with vegetables and mushrooms.

Lettuce, thai basil, cilantro, bean sprouts and a sweet-hot dipping sauce provided for wrapping.

chicken potstickers

House-made potstickers filled with chicken and mushroom. Served with a black vinegar dipping sauce.

singapore beef satay

Marinated in lemongrass, shallots garlic and ginger. Served with a peanut dipping sauce.

entrees | choose three

seven flavor beef

Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

A Vietnamese specialty.

green curry chicken GF

A classic Thai curry rich in green chili, galangal and kaffir lime peel. Finished with coconut milk.

sayur lodeh V GF

Javanese vegetarian curry with tofu puffs, eggplant, peppers, green beans, cabbage and okra, served with Pandan turmeric rice cake.

homestyle fried rice

Chinese sausage, shrimp, diced green beans, carrots, egg, scallions, ginger and topped with a fried egg.

thai passion tofu V

Fried tofu, eggplant, soy sauce, lime leaf and basil.

sides and noodles | choose two

pad thai (vegetable or chicken)

A classic Thai noodle dish with vegetables, fried tofu, egg, peanuts, chives and thin rice noodles.

fried rice (vegetable or chicken)

thai noodles V

Wide rice noodles are wok fried with fresh garden vegetables in a light soy sauce with hints of basil and chili.

sichuan green beans

dessert | choose one

seasonal ice cream

coconut sago V GF

with pandan coconut cream



Empress Menu

\$65 per person

appetizers | choose two

siam lettuce cups GF

Sea bass, jicama, roasted peanuts, Thai basil, lime juice, chili, and tamarind.
Served with butter lettuce leaves for wrapping.

thai spring rolls V

Crispy spring rolls filled with vegetables and mushrooms.
Lettuce, thai basil, cilantro, bean sprouts and a sweet-hot dipping sauce provided for wrapping.

singapore beef satay

Marinated in lemongrass, shallots garlic and ginger. Served with a peanut dipping sauce.

chicken wings

Wok fried chicken wings tossed in sweet and tangy Vietnamese sauce.

entrees | choose three

fragrant duck

Twice cooked fresh duck spiced with Sichuan Peppercorn and 5 spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. A house specialty.

sea bass GF

Pan fried and topped with aromatic herbs and crushed peanuts.

nonya prawns GF

Wok-fried with eggplant, shallot, rau ram leaf, lemongrass, tamarind and house-made chili sambal.

seven flavor beef

Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.
A Vietnamese specialty.

butter chicken

Cooked in a creamy heirloom tomato sauce with exotic Indian spices.

thai passion tofu

Fried tofu, eggplant, soy sauce, lime leaf and basil.

sides and noodles | choose two

pad thai (vegetable or chicken)

A classic Thai noodle dish with vegetables, fried tofu, egg, peanuts, chives and thin rice noodles.

fried rice (vegetable or chicken)

thai noodles V

Wide rice noodles are wok fried with fresh garden vegetables in a light soy sauce with hints of basil and chili.

sichuan green beans

baby bok choy

dessert | choose one

seasonal ice cream

coconut sago V GF

with pandan coconut cream

Jade Menu

\$75 per person

appetizers | choose two

siam lettuce cups GF

Sea bass, jicama, roasted peanuts, Thai basil, lime juice, chili, and tamarind. Served with butter lettuce leaves for wrapping.

chicken potstickers

House-made potstickers filled with chicken and mushroom. Served with a black vinegar dipping sauce.

singapore beef satay

Marinated in lemongrass, shallots garlic and ginger. Served with a peanut dipping sauce.

thai mushroom satay

Fresh local shiitake mushrooms are marinated in coriander, garlic and spices. Served with a chili vinegar dipping sauce.

salad | choose one

chicken chieu salad GF

Thinly sliced cabbage, shredded chicken, red onion, carrot, peanuts and aromatic herbs with a slightly spicy Vietnamese dressing.

green papaya salad (vegetable or prawn)

Fresh green papaya is shredded and mixed with carrot and herbs. Served with a spicy fish sauce dressing.

entrees | choose four

nonya prawns GF

Wok-fried with eggplant, shallot, rau ram leaf, lemongrass, tamarind and house-made chili sambal.

black pepper prawns

Quickly seared and coated with soy sauce and black pepper. A Hong Kong specialty.

sea bass GF

Pan fried and topped with aromatic herbs and crushed peanuts.

indian butter chicken GF

Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

nam's lamb chops

Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

chinese bbq pork ribs

Tender, sweet and savory sustainably farmed pork ribs are slow roasted and finished on the grill.

sayur lodeh V GF

Javanese vegetarian curry with tofu puffs, eggplant, peppers, green beans, cabbage and okra, served with Pandan turmeric rice cake.



sides and noodles | choose two

pad thai (vegetable or chicken)

A classic Thai noodle dish with vegetables, fried tofu, egg, peanuts, chives and thin rice noodles.

fried rice (vegetable or chicken)

thai noodles V

Wide rice noodles are wok fried with fresh garden vegetables in a light soy sauce with hints of basil and chili.

sichuan green beans

baby bok choy

dessert | choose one

seasonal ice cream

coconut sago V GF

with pandan coconut cream

