



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 facilities 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

wgprivatedining@wildginger.net
t. 206.838.4312 | f. 206.838.7813

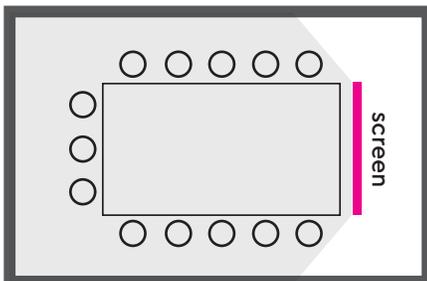


ROOMS & CAPACITIES

Wild Ginger Downtown Seattle

MEZZANINE ROOMS A-D

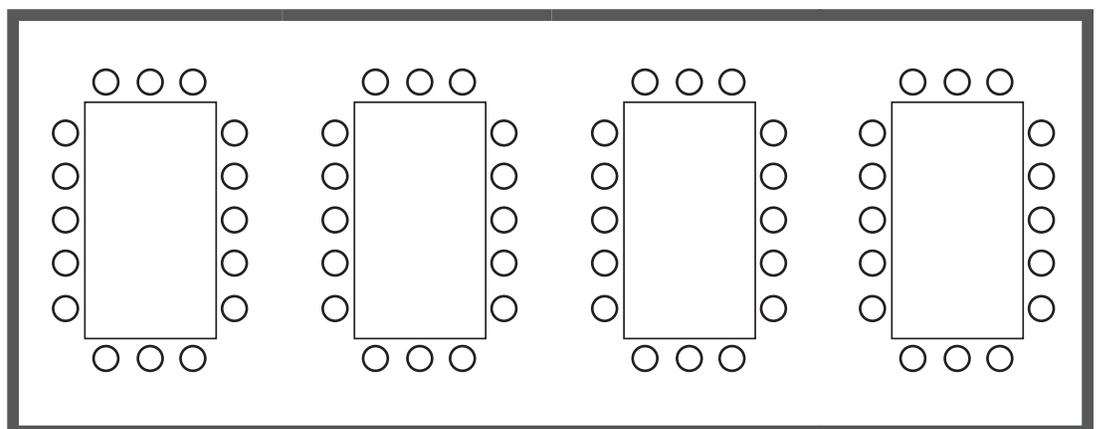
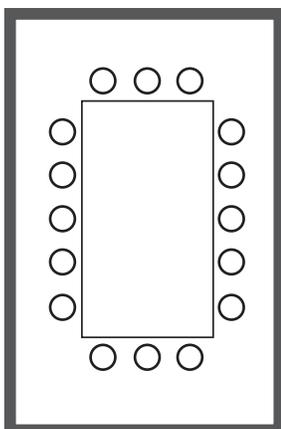
The ideal location for exclusive and fully private luncheons, meetings and VIP dinners with discreet and personal service. Four adjoining rooms that can individually accommodate up to 16 guests, or can be connected for groups of up to 64 guests. These rooms create an ideal setting for business functions with audio-visual equipment available for rental upon request.



1 Mezzanine Room with A/V
13 guests

1 Mezzanine Room
16 guests

4 Mezzanine Rooms - 64 guests





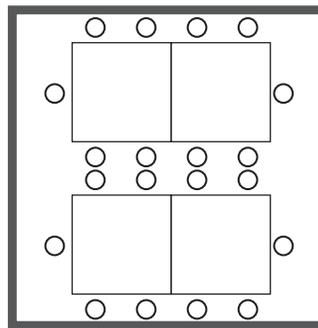
LION ROOM

With windows overlooking Union Avenue, 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.

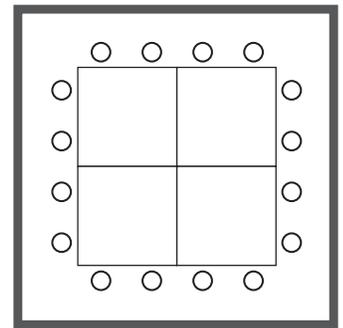
16-20 seated / not ADA accessible



Lion Room - 20 guests



Lion Room - 16 guests



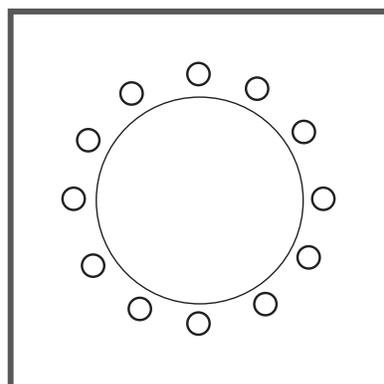
DRAGON ROOM

The Dragon Room can seat 12 guests at a round table with some space for mingling if needed. With natural light from the Union Street window, this elegant room is perfect for your intimate gathering.

12 seated / not ADA accessible



Dragon Room - 12 guests

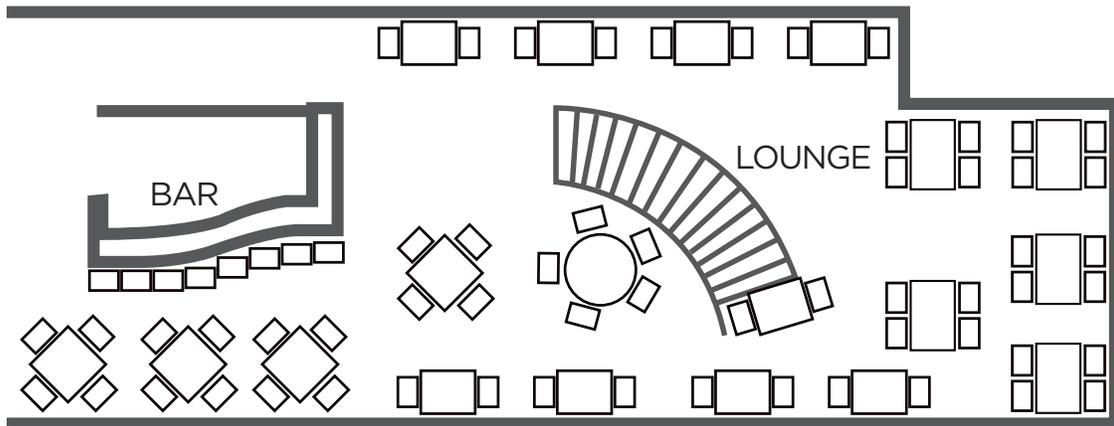




MEZZANINE LOUNGE

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 guest's appetites.

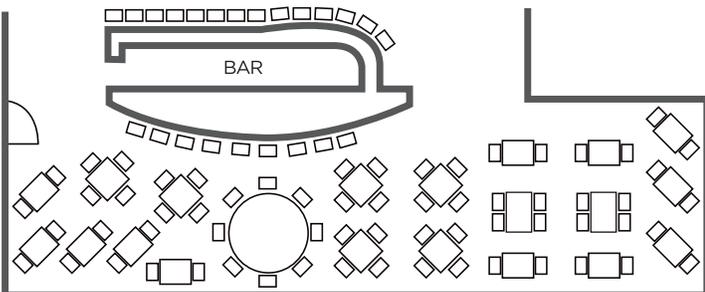
60 seated / 100 reception



UNION STREET DINING ROOM

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

seated 85 / reception ?





ROOMS & CAPACITIES

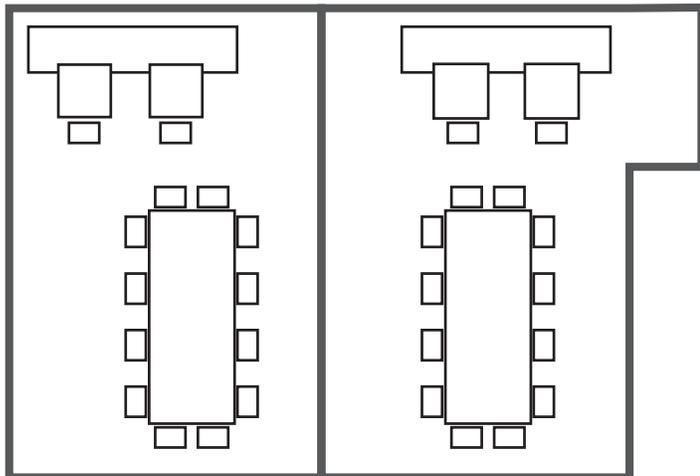
Wild Ginger Bellevue

LOTUS & ORCHID ROOMS

Wild Ginger Bellevue offers 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 8-40 guests and can be used separately, or joined together to create a larger space. Seated or reception arrangements possible and a screen and projector are available to use.

Lotus seated: 22 / Orchid seated: 23 with A/V: 20

Lotus & Orchid: 45 with A/V: 4-



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 parts of our dining room can be sectioned off for groups ranging from 8-30 guests. The entire restaurant can be reserved with a maximum capacity of 150 people.





Wild Ginger Classics

Three courses served in our signature family style for \$60 per person

starters

siam lettuce cups

Seared sea bass with roasted peanuts, Thai basil, lime juice, chili, and tamarind with butter lettuce leaves.

peasant's chicken satay

Free range chicken marinated in curry and coconut cream is skewered and seared over a flame. Served with a peanut sauce.

green papaya salad

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot, garlic, peanuts and spicy thai chilies in a lemon-fish sauce dressing.

main course

wild ginger 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.

seven flavor beef

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

black pepper scallops

Scallops are quickly seared and coated with soy sauce and black pepper. A Hong Kong specialty.

angkor wat chicken

Wok fried chicken with aromatic herbs, spicy black beans, red and green bell peppers and onions.

chicken pad thai

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

sichuan green beans

Fresh, crisp green beans are wok fried with candied turnip and chili.

steamed jasmine white rice and california brown rice

dessert

rich chocolate torte

Housemade flourless torte, garnished with fresh whipped cream and orange zest.

Please Inquire for a custom menu.

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

