THE BUTCHER'S TABLE

FEATURING
THE GOLD DUST ROOM

PRIVATE DINING & EVENTS

Located at the corner of Westlake and Blanchard, in Seattle's South Lake Union neighborhood.

EVENTS DIRECTOR **Rachel Uttech** | rachelu@sugarmtn.net
GENERAL MANAGER **David Chou**
EXECUTIVE CHEF **Morgan Mueller**

For general inquiries, please email tbt@sugarmtn.net





UPDATED 10.29.26

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TWO VENUES IN THE HEART OF SOUTH LAKE UNION

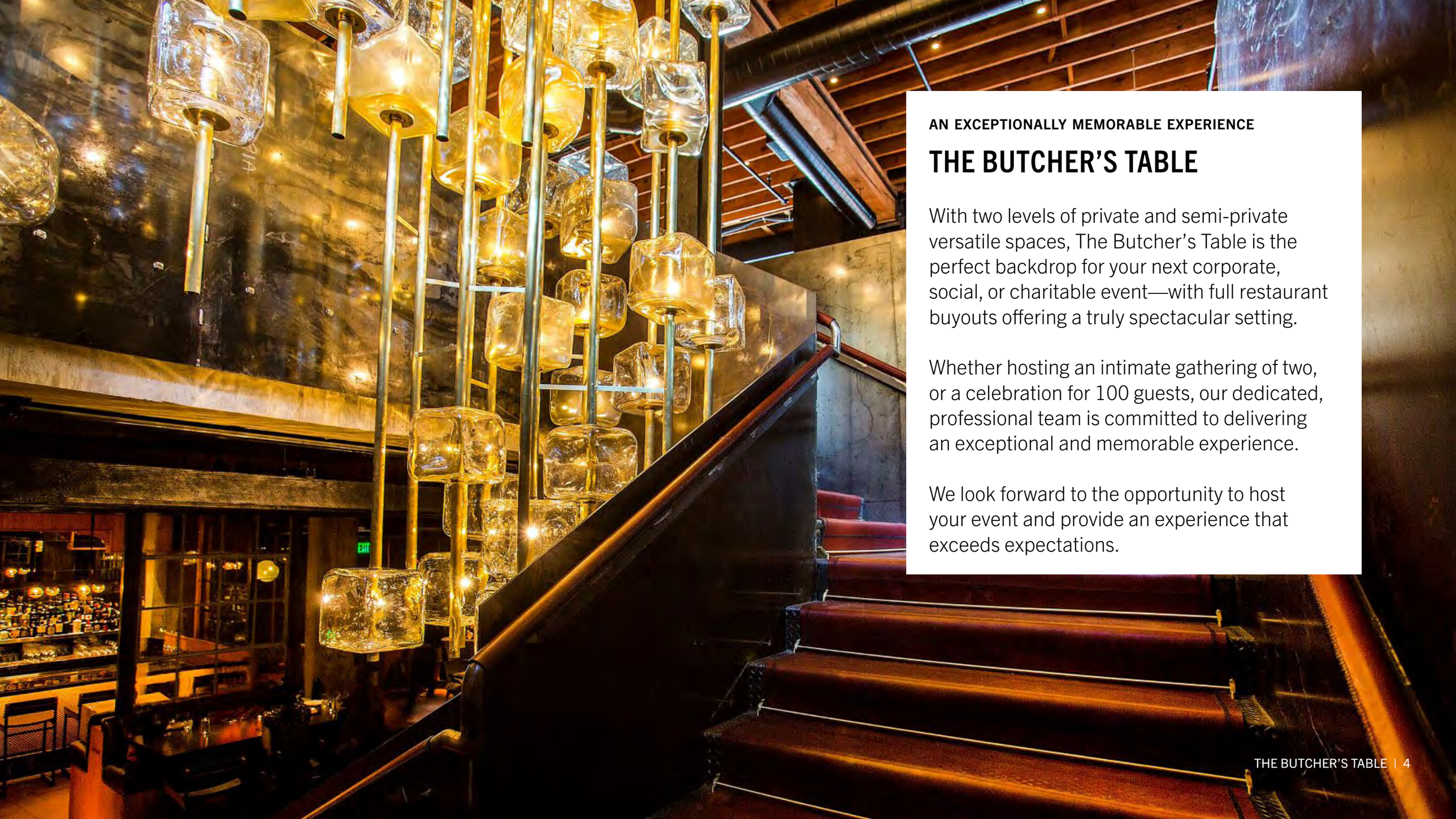
Our building at the corner of 8th and Westlake Avenue offers two venue spaces, each with its own entrance, providing several options to suit your event needs.

THE BUTCHER'S TABLE
2121 Westlake Avenue; Seattle, WA 98121

From pure luxury to lively energy, our restaurant has the perfect setting for your next corporate, social or charitable event.

THE GOLD DUST ROOM
801 Blanchard Street; Seattle, WA 98121

Just upstairs from The Butcher's Table sits The Gold Dust Room, our swanky private event space styled to create memories around great music, extraordinary food, and excellent drinks.



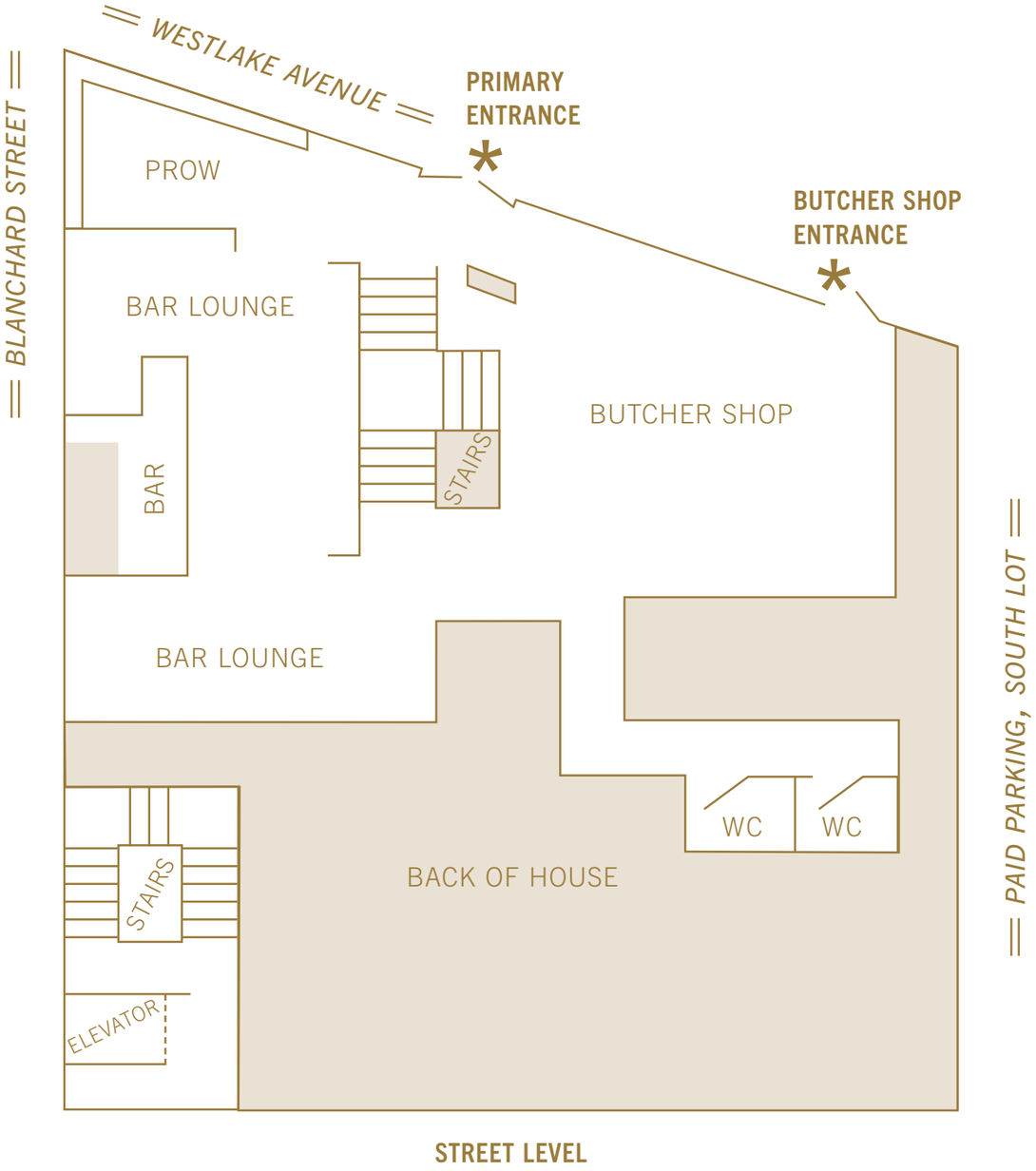
AN EXCEPTIONALLY MEMORABLE EXPERIENCE

THE BUTCHER'S TABLE

With two levels of private and semi-private versatile spaces, The Butcher's Table is the perfect backdrop for your next corporate, social, or charitable event—with full restaurant buyouts offering a truly spectacular setting.

Whether hosting an intimate gathering of two, or a celebration for 100 guests, our dedicated, professional team is committed to delivering an exceptional and memorable experience.

We look forward to the opportunity to host your event and provide an experience that exceeds expectations.



STREET LEVEL

THE BUTCHER'S TABLE

STREET LEVEL

3 EVENT SPACE OPTIONS

Our modern steakhouse offers an unparalleled experience perfect for corporate, social, and charitable events for up to 150 guests.

FULL RESTAURANT BUYOUT Exclusive use of both the street and lower levels, including our street level bar lounge.

BUTCHER SHOP Semi-private space with natural light; perfect for casual, medium-size events with 20–35 guests.

PROW Semi-private stand-up space with natural light; perfect for casual, small events with 5–20 guests.



THE BUTCHER'S TABLE

LOUNGE

RECEPTION 150
SEATED 60
A/V EQUIPMENT WiFi

Full restaurant buy-out events benefit from the exclusive use of our street level lounge. With a mix of comfortable bar seating, booths and tables, guests are free to organically gather as they like to enjoy cocktails and conversation.

The Lounge is only available for full restaurant buy-out events.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/386361104







THE BUTCHER'S TABLE

BUTCHER SHOP

RECEPTION 35
SEATED —
A/V EQUIPMENT WiFi

This is the larger of two semi-private spaces that are set within our lively street-level lounge, offering a mix of stand-up or seated options for your relaxed social gathering of colleagues and friends.

Set away from the main restaurant area with its own entrance, this space also includes a glass roll-up wall, offering natural light and the opportunity for fresh air as the occasion and weather allow.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/386361104
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THE BUTCHER'S TABLE

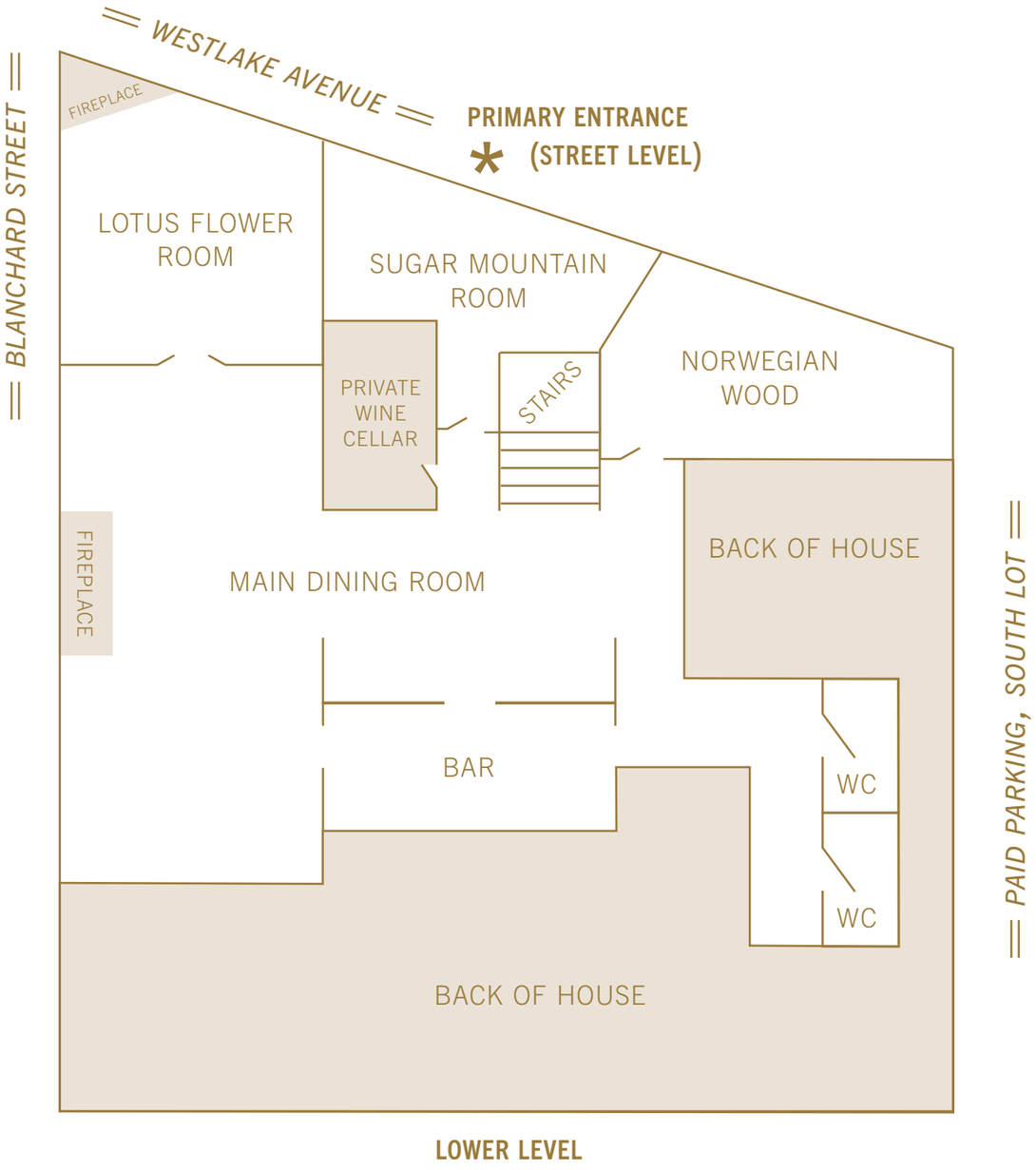
THE PROW

RECEPTION 20
SEATED —
A/V EQUIPMENT WiFi

The Prow is one of two semi-private spaces located within our lively street-level lounge, offering a relaxed social setting for your event.

Tucked slightly adjacent to the bar area, and away from other table seating, The Prow's energetic atmosphere makes it ideal for casual gatherings of colleagues and friends. Floor-to-ceiling windows offer natural light and the opportunity for fresh air, as the occasion and weather allow.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/397259516



LOWER LEVEL

THE BUTCHER'S TABLE

LOWER LEVEL

4 EVENT SPACE OPTIONS

The lower level of The Butcher's Table features its own bar, a fireplace, and several private room options for gathering.

LOWER LEVEL BUYOUT Enjoy full use of the lower level and seating for 118 guests—including the bar, main dining, and all 3 private rooms.

MAIN DINING ROOM Private bar and dining area with fireplace, seating for 60, and A/V capabilities.

LOTUS FLOWER ROOM Private dining room with A/V capabilities and seating for 30 guests.

SUGAR MOUNTAIN ROOM Private dining room with A/V capabilities and seating for 16 guests.

NORWEGIAN WOOD ROOM Private dining room with A/V capabilities and seating for 12 guests.









THE BUTCHER'S TABLE

MAIN DINING ROOM

RECEPTION 100
SEATED 60
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

Nestled on the lower level, our main dining room offers a warm, refined sanctuary for private gatherings, corporate dinners, and exclusive buyouts for milestone celebrations.

Bathed in the soft glow of a cascading chandelier and anchored by the alluring draw of cozy fireplace, this sophisticated space flows seamlessly into an elegant bar, providing a polished and intimate backdrop for your next special event.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/385575253







THE BUTCHER'S TABLE

THE LOTUS FLOWER ROOM

RECEPTION 25
SEATED 30
PRESENTATION 20–26
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

The Lotus Flower (named after the song by Radiohead) is a fully private dining space, offering a refined and intimate setting for small receptions, celebratory gatherings. presentations and business dinners.

Thoughtfully designed for both comfort and functionality, the room features built-in A/V capabilities and a candle-lit fireplace that adds warmth and ambiance.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/393501417







THE BUTCHER'S TABLE

SUGAR MOUNTAIN ROOM

RECEPTION —
SEATED 16
PRESENTATION 14
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

Sugar Mountain (named for a song written by Neil Young), provides a distinctly private dining option, designed to deliver a comfortable yet elevated atmosphere for your event.

Thoughtfully outfitted with built-in A/V capabilities, this room offers a smooth and polished experience, and is well-suited for everything from presentations and business dinners to family gatherings.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/393494321



THE BUTCHER'S TABLE

NORWEGIAN WOOD ROOM

RECEPTION —
SEATED 12
PRESENTATION 10
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

Named for the iconic Beatles track, this room is designed for those who desire the full capabilities of our larger event rooms, but prefer the charm of a more intimate space.

Designed for an elevated experience, this room is thoughtfully outfitted with built-in A/V capabilities, making it well-suited for everything from presentations and business dinners to family gatherings.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/393495601

DESIGNED TO CREATE MOMENTS

THE GOLD DUST ROOM

What sets The Gold Dust Room apart is its ability to feel like a hidden, upstairs retreat rather than a traditional private dining room. With its own private entrance, guests transition into a completely separate environment built around the experience of arrival, movement, and discovery.

From the marble bar to the jewel-toned lounge with views of Lake Union, the space was curated to encourage both connection and energy, blending social lounge elements with refined dining.

At its core, The Gold Dust Room is designed to create moments. It combines the culinary strength of The Butcher's Table with a setting built for music, conversation, and celebration—resulting in an immersive, dynamic, and distinctly memorable experience.



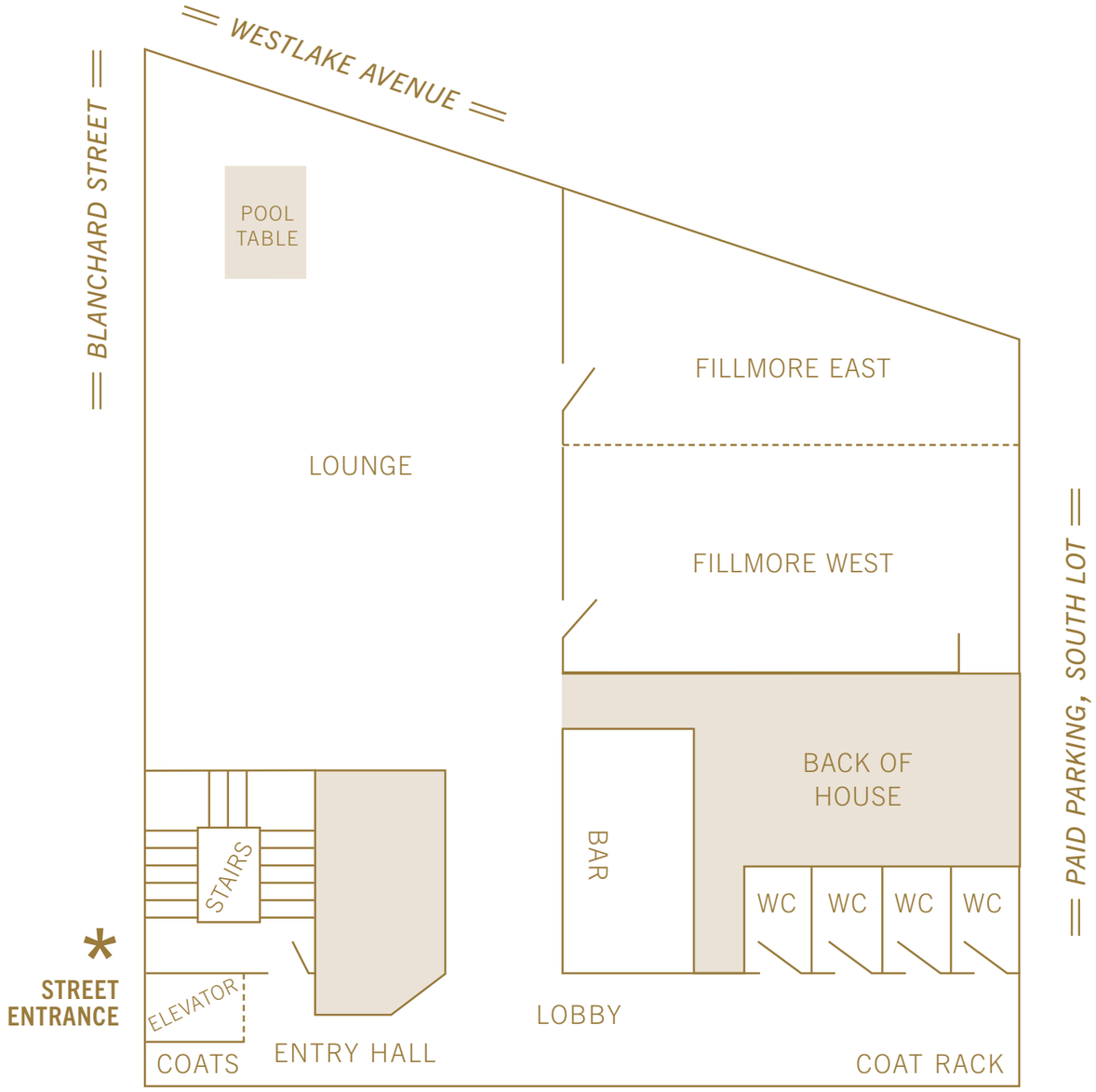






The Gold Dust Room was named after the song *Gold Dust Woman* by Fleetwood Mac.





UPPER LEVEL: THE GOLD DUST ROOM

THE GOLD DUST ROOM

5 EVENT SPACE OPTIONS

Our building's upper level is bathed in natural light during the day, and dazzling with city energy at night. The Gold Dust Room has a private, accessible entrance, bar, expansive lounge, and dedicated rooms for gathering and dining.

UPPER LEVEL BUYOUT Enjoy full use of The Gold Dust Room, including all banquet areas, with seating for 80 guests and reception for 150.

LOUNGE Large gathering area for 80, dotted with custom seating and a pool table.

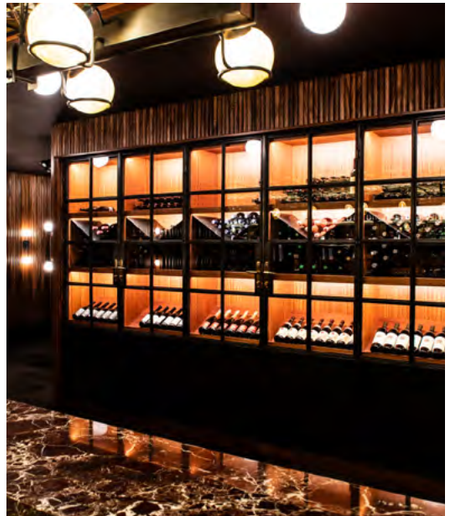
FILLMORE EAST Private room with natural light, seating for 20 guests, and A/V capability.

FILLMORE WEST Private room with A/V capability and seating for 36 guests.

FULL BANQUET SUITE The wall between the East and West Suites retracts to create one room.







THE GOLD DUST ROOM

ENTRANCE

Upon reaching the third level through the private entrance on Blanchard Street, guests are invited to hang their coats and step into a striking marble bar, surrounded by deep wood tones and golden light.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/383415375











THE GOLD DUST ROOM

LOUNGE

RECEPTION 80

SEATED —

A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

Just beyond the bar is our richly appointed, light-filled lounge, featuring plush red velvet banquettes, cowhide seating, and a custom vintage pool table. Floor-to-ceiling windows provide peekaboo views of Lake Union.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/
383415375?share=copy#t=17.844







THE GOLD DUST ROOM

FULL BANQUET SUITE

(FILLMORE EAST + FILLMORE WEST)

RECEPTION 70
SEATED 80
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

This large, private dining area allows for an intimate, refined experience. Set-up options include round or rectangular tables with chairs, or bistro tables for receptions.

VIDEO WALK-THROUGH
Scan QR code or click to visit
https://vimeo.com/383415375?share=copy#t=39.769







THE GOLD DUST ROOM

FILLMORE EAST

RECEPTION 25
SEATED 20
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

Named after the legendary New York City rock venue, his east-facing room, with floor-to-ceiling windows, can be set up for board meetings, presentations, receptions, or private dining.







THE GOLD DUST ROOM

FILLMORE WEST

RECEPTION 45
SEATED 36
A/V EQUIPMENT TV with HDMI port + cable, sound system, microphone, WiFi + Bluetooth

The western room accommodates more people than Fillmore East, and can also be set up for board meetings, presentations, receptions, or private dining.

MODERN, ELEVATED DINING

At The Butcher's Table, we celebrate the craftsmanship behind every ingredient, with a focus on the art of premium American Wagyu beef from Mishima Reserve.

From expertly-sourced cuts to thoughtfully-prepared accompaniments, each dish reflects a commitment to precision, flavor, and the integrity of every cut. "We specialize in high-quality American Wagyu beef," says Morgan Mueller, Executive Chef, "paired with a seasonal assortment of sides that are a little fresher, a little lighter."

We partner with Puget Sound farmers and foragers, creating seasonal dishes recognized for their full flavors, rich colors, and perfectly curated ingredient compositions.









A MENU FOR EVERY OCCASION

ENTERTAIN YOUR TASTE BUDS

Our private dining team will collaborate with you to curate a personalized menu* that best fits the occasion and guest preferences, ensuring every detail aligns seamlessly with your event.

BANQUET MENU Required for 16+ guests*.

LIMITED À LA CARTE MENU For 12–15 guests.

À LA CARTE MENU For 12 guests or less.

BEVERAGE MENU Available to parties of all sizes.

** To ensure we provide an unforgettable dining experience, a custom prix fixe menu is required for parties of 16 or more.*







16+ GUESTS

CURATED BANQUET MENU

CUSTOMIZED HORS D'OEUVRES Select any number from our menu, to be stationed or passed.

FAMILY STYLE A communal experience served on large platters for sharing, or buffet style. Select 2–4 starters, 1–3 entrées, 3 sides, and 2–3 desserts. Our team clears/refreshes plates with each course.

PLATED A refined, 3-course experience featuring custom-printed menus, for your guests to order tableside. For 29 guests or less: select 2 starters, 3 entrées (4 if including a vegetarian option), 3 sides and 2 desserts. For 30+ guests: select 1 starter, 3 entrées, 3 sides, and 1 dessert.

CURRENT OFFERINGS*

BANQUET MENU
Scan QR code or click to visit
https://qrco.de/bgonIE

** Subject to change based on seasonal availability.*









12–15 GUESTS

LIMITED À LA CARTE MENU

For medium-size parties, pre-selections are not required by the host. Guests, once seated, select options from the The Butcher's Table's current limited à la carte menu, including sharable plates that get passed around, family-style.

CURRENT OFFERINGS*

LIMITED À LA CARTE MENU
Scan QR code or click to visit
https://qrco.de/bgpJ7g

** Subject to change based on seasonal availability.*











12 GUESTS OR LESS

À LA CARTE MENU

If options have not already been pre-selected by the host, parties of this size are welcome to order, on-site, from The Butcher's Table's current à la carte dinner menu.

CURRENT OFFERINGS*

À LA CARTE DINNER MENU
Scan QR code or click to visit
https://qrco.de/bgpJ88

** Subject to change based on seasonal availability.*









FOR ALL EVENTS

BEVERAGE MENU

We offer a wide selection of wine, beer, cider, as well as handcrafted cocktails and seasonal non-alcoholic beverages.

CURRENT OFFERINGS*

CUSTOM PRIX FIXE MENU
Scan QR code or click to visit
https://qrco.de/bgoqB5

A fee of $45 per 750mL bottle ($100 per 1.5L bottle) will apply to all outside, unopened wine.

** Subject to change based on seasonal availability.*



LET US SET THE STAGE

Our staff will guide you through the planning process to make your private event a success.

PLANNING YOUR EVENT

EVENTS DIRECTOR Rachel Uttech | rachelu@sugarmtn.net

AMMENITIES

FOOD + BEVERAGE Our event team is happy to assist with menu selection. See page 21 for details.

ATTIRE Although there is no strict dress code, we recommend business casual attire.

AUDIO-VISUAL EQUIPMENT All areas offer WiFi, and each private room is equipped with audiovisual amenities, including a TV with HDMI port + cable, sound system, microphone,and Bluetooth capabilities.

PARKING Street parking is available in addition to a paid lot, south of the restaurant. Guests may also enjoy complimentary parking in the Amazon Garage at 8th Avenue and Blanchard Street (weekdays, 4PM –2AM; weekends, 7AM–2AM).

EASY CAR-FREE ACCESS Our building in South Lake Union is just steps away from the Westlake & 9th-Denny stops, providing easy access for those traveling by bus or street car.

LOGISTICS

RESERVATION PROCEDURE After you fill out our Event Form with the desired event date and details, a member of our Events team will follow up in a few business days.

EVENT RESERVATION FORM
sugarmountain.tripleseat.com/party_request/10541

RATES Food/beverage minimums are dependent upon the day/time of your event. Our team works with you to secure an accurate quote.

DEPOSIT Deposit amount is based upon on your event space and date. We require a credit card on file for all reservations.

CANCELLATION POLICY To cancel without penalty, we require notice of at least 7 days in advance for events at The Butcher's Table, and at least 14 days for events at The Gold Dust Room. Terms vary per season; please confirm with our Events Director when scheduling.

SERVICE CHARGE We add a 23% taxable service charge on all banquet checks, 100% of which is retained by the House. No additional gratuity is expected.

We use this charge to support our incredible staff, from premium compensation for the front- and back-of-house teams, to medical and dental benefits and a 401K match for full-time employees.

CURATING YOUR MENU

CUSTOMIZATION

SEASONALITY Please note that menu items are subject to change based on seasonal availability.

DIETARY REQUESTS The Butcher's Table will accommodate dietary restrictions and special requests to the best of our ability.

PRINTED MENUS Personalize your menu with a custom title or logo—complimentary with all limited menu selections and packages.

POLICIES

MENU SELECTIONS Final menu selections are due 2 weeks prior to the event date (3 weeks prior for December events).

FINAL GUEST COUNT A final guest count guarantee must be provided at least 3 business days in advance.

OUTSIDE FOOD Outside food and beverage are not permitted, with the sole exception of unopened wine (corkage applies) and specialty desserts (e.g., cakes).

Due to health and safety regulations, homemade or home-prepared items are strictly prohibited. Any outside desserts must be prepared in a licensed commercial kitchen.

PRICING + FEES

PRICING Menu prices do not include 10.55% Washington state sales tax nor our 23% taxable service charge.

PLATING FEE A fee of $3.00 per person will apply to all outside cakes and desserts requiring service. This fee covers cutting, plating, and service and will be added to the final event bill.

CORKAGE FEE A fee of $45 per 750mL bottle ($100 per 1.5L bottle) will apply to all outside, unopened wine.

SERVICE CHARGE We add a 23% taxable service charge on all banquet checks, 100% of which is retained by the House. No additional gratuity is expected.

We use this charge to support our incredible staff, from premium compensation for the front- and back-of-house teams, to medical and dental benefits and a 401K match for full-time employees.



The Butcher's Table and The Gold Dust Room are part of the Sugar Mountain family of businesses.

UPDATED 10.29.26

Sugar Mountain