Dockside
at dukes

Fact Sheet

New Event Venue on the shores of Lake Union

Location:

Dockside at Dukes
1111 Fairview Avenue North
Seattle, WA 98109
www.docksideatdukes.com

Contacts:

Director of Sales:
Danae Tucker, 206.257.1586
danae@docksideatdukes.com
Marketing Director:
Cheryl Engstrom, 425-487-0682
cheryl@dukesseafood.com

Ownership:

Dukes Seafood restaurants owns and operates Dockside at Dukes.

Details, offerings, amenities:

- 3,500 spectacular sq. ft. indoors + 2,000 sq. ft. outdoor dockside patio
- Event size from 35 to 220 guests indoors/320 guests if including the patio
- Floor to ceiling western facing windows to show off Lake Union sunsets
- Warm interior with hardwood floors
- Complete bar service including exclusively handcrafted cocktails using exclusive blends
- Extensive Pacific Northwest and international wine selections
- Full service event and venue planning and logistics
- China, Glassware, cutlery, tables, chairs, votives included with venue rental
- Dedicated parking stalls + street and lots nearby + valet parking available
- Conveniently located in South Lake Union near hotels and the streetcar that runs to Westlake
- In house audio equipment and hi-speed wireless internet

CATERING BY DUKES SEAFOOD:

Exclusive catering by Dukes Seafood, renowned for the finest quality, sustainable ingredients available. Founder Duke Moscrip and Executive Chef, "Wild" Bill Ranniger, personally hand select every ingredient. For 40+ years, Dukes Seafood has been an institution in the Puget Sound region and based on a simple philosophy: 100% sustainable, chemical-free, nitrite-free, BGH and BST free, cage-free, hormone-free, growth stimulant-free, antibiotic-free, high-fructose corn syrup-free. Organic, gluten-free when possible, and always fresh.

Create your menu from some of our favorites or collaborate with our chef for a personalized menu.

Here are just a few of the sustainably sourced ingredients we use everyday to create our dishes.

- Wild Alaska Copper River Salmon only
- Wild Alaska Halibut
- Australian grass-fed beef
- Nitrite and phosphate-free bacon
- Wild Mexican Pacific Prawns
- Penn Cove Mussels
- Organic free-range chickens
- Dungeness Crab from Washington & Oregon
- Kodiak, Alaska Scallops, and Rockfish
- Essential Bakery sourdough
- Local BGH free dairy
- Cage-free eggs

DUKES SEAFOOD AWARDS AND RECOGNITIONS:

- Fish2Fork, leading evaluator of sustainable fishing practices worldwide in seafood restaurants, rated Duke's its highest seafood restaurant rating in State of Washington
- Smart Catch, promoting sustainability in seafood, award of 100% sustainable seafood compliance rating.
- Voted Best Restaurant by 425 magazine readers and Best Seafood Restaurant, 2018
- Voted Best Seafood Restaurant by South Sound magazine readers, 2018
- Voted Best Seafood Restaurant by KING5 Best of Western Washington
- Voted Best Restaurant, Best Happy Hour, Best Lunch by 425 magazine readers
- Diner's Choice Winner, Open Table
- Voted Best Clam Chowder by Food Network
- Winner of Seattle Chowder Cook Off in Seattle three years in a row
- Envirostars Partner, noted for green business practices