



Kirkland

Group Dining Information

Purple Café and Wine Bar is a fabulous place to gather with friends, family and colleagues. All of our locations offer distinct dining options that are perfect for a multitude of celebrations; from baby and bridal showers, to rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties and everyday get-togethers with friends and family.

Our Chefs at Purple take a simple and approachable philosophy to each item on our menu. Cuisine that has too many ingredients and flavors can make it difficult for you to select a suitable beverage. Simple foods pair the best with wine. Our Chefs encompass seasonality changes into our menus by constantly updating the menus with new and fresh ingredients. We also place an emphasis on cuisines from many regions where wine is produced in order to make each dish approachably wine friendly.

Our Event Planners will help guide you through your planning process, from choosing the location of your event, planning your menu and through the execution of your event so you feel confident that your experience will be a great success! If you have any special requests or needs, please make sure to share those with us. If there is something you absolutely desire that is not on our menus, please let us know and we can inquire about the availability of that item. Our Chefs are here to make suggestions and even design a special menu for your event.

~ General Information ~

Semi-Private Room ~

- This room is a perfect location for a variety of functions ~ corporate lunch or dinner, bridal shower, bachelorette party, rehearsal dinner, birthday celebration or a fun night with friends!
- Available Monday thru Saturday for lunch or dinner, we are closed on Sundays
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Wine Paired Dinners
- Accommodates up to 17 seated and 20 for a cocktail style stand up event
- No minimum until 4:30pm
- Monday thru Thursday nights \$300 food and beverage minimum*
- Friday and Saturday nights \$400 food and beverage minimum*
- We offer 2 seating's for the room:
 - 1st seating: 5pm to 7:45pm
 - 2nd seating: 8:15pm to close
- If you are interested in having the room for the entire evening, minimums are doubled
 - Monday thru Thursday \$600 food and beverage minimum*
 - Friday and Saturday \$800 food and beverage minimum*

Table A or 70's ~ dining room tables

- These tables are a perfect location for small to midsized groups looking to enjoy the atmosphere of the restaurant, both tables are located off to the side or corner of the dining room
- Available Monday thru Saturday for lunch or dinner, we are closed on Sundays
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Wine Paired Dinners, but we do not require a set menu for either area
- Accommodates up to 14 seated
- We offer 2 seating's for both tables:
 - 1st seating: 5pm to 7:45pm
 - 2nd seating: 8:15pm to close
- No Minimum for one seating
- If you are interested in having the table for the entire evening, minimums are as follows:
 - Monday thru Thursday \$600 food and beverage minimum*
 - Friday and Saturday \$800 food and beverage minimum*

***Tax and 18% Gratuity is in addition to all minimums above**

Partial Café ~

- This area is perfect for groups looking to enjoy the atmosphere of the restaurant, while seated with their guests at multiple tables next to each other on one side of our dining room
- Available Monday thru Saturday for lunch or dinner, we are closed on Sundays
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Wine Paired Dinners
- Accommodates groups of 15 to 45 for a seated event
- Depending on size of event, your group may only have a section of this area
- Every day between 12pm and 2pm, \$500 food and beverage minimum*
- Monday thru Thursday nights \$75 per person food and beverage minimum*
- We offer 2 turns for this area:
 - 1st seating: 5pm to 7:45pm
 - 2nd seating: 8:15pm to close
 - If you would like partial café for entire evening or during prime hours (6/7pm to close), \$4,000 food and beverage minimum for entire evening*
- Friday and Saturday nights, we only book entire area for the evening; \$6,000 food and beverage minimum*

Whole Café ~

- Available Sundays only, since we are normally closed
- Accommodates up to 150
- \$8,000 food and beverage minimum*
- Buffet style menu required, please call our Event Planners for availability and menus

***Tax and 18% Gratuity is in addition to all minimums above**

DEPOSIT ~ To secure your event, Purple requires a credit card upon reservation. There is no deposit charged to credit card. Charges will only be made to credit card provided if cancellation occurs less than 72hrs prior to your event. Please refer to cancellation policy for specifics.

CONFIRMATION & GUARANTEE ~ Purple considers confirmation of your event upon receipt of these terms and conditions, signed and accompanying credit card information to secure event. Purple requires guaranteed number of guests attending the event at least 72hrs (3 business days) prior to event. Your confirmed guest count will be reflected in the final bill, regardless of any decrease in attendance. Additional guests above the confirmed count will be charged the set per-person rate and added onto the final bill. If no written or verbal guarantee is received, the contracted number will be considered your final count and guarantee.

GRATUITY ~ An automatic 18% gratuity will be charged to all party sizes of 6 or more with a reservation.

ROOM MINIMUMS ~ Purple does not have a room charge. Instead we have established food and beverage minimums. These amounts differ by location, time and day of event. If these minimums are not met, a room rental charge will be added to the final bill to meet minimum. Taxes and service charges do not count towards the food and beverage minimum.

CUSTOMIZED MENUS ~ We create and include one customized menu per person with our tailored or family style menus. Please let our Event Planners know if you would like to add a special heading to your customized menu.

CANCELLATIONS ~ Guest may cancel the reservation by written or verbal notice only to our Event Planners. Purple requires at least 3 business days notice for cancellation prior to reservation. If cancellation occurs less than 3 business days prior to your event, there is an automatic \$100 cancellation fee. If cancellation occurs less than 24hrs of event, credit card on file will be charged \$100 cancellation fee plus all preselected menu items.

DECORATING ~ Purple would like to make your event as special as possible. If you have any special requests for decorations please contact our Event Planners. We will not permit the affixing of anything to the walls, floors, or ceiling of all facilities. Absolutely no confetti is allowed in any of our facilities. Please check with our Event Planners to get approval for decorations.

PARKING ~ Please refer to the specific location of your event on our website. Parking details are listed here or call our Event Planners for details.

LOST AND FOUND ~ Purple is not responsible for damage or loss of any merchandise or articles on the premises prior to, during, or following your event.

BEVERAGE SERVICE ~ Purple offers a wide selection of non-alcoholic beverages, premium wines, beer and cocktails. All beverages are purchased on a per drink basis or per bottle opened. Retail wine is available at all locations. Purple Bellevue and Seattle are the only locations authorized to sell and serve cocktails on its premise.

MENU SELECTION ~ We would like your menu selection 1 week prior to your event to ensure availability of items. Some items require special ordering and with shorter notice may not be available. Your final menu selection (changes or updates) is due at least 72hrs (3 business days) prior to event. Any substitutions to preset menus may result in additional charges for items orders. We have many different menu options developed by our Chefs that will provide you and your guests with the best possible food and service for your event.

Purple Group Dining Menus

menu explanation and options available

All of our menus were created to provide you and your guests with the best possible experience for your event. Our Event Planners will help you select the best menu to meet you and your guests needs to make sure your event is a huge success. If you have any special requests or dietary needs please make sure to let our Event Planners know so we can accommodate you. Our Chefs would love to meet with you one-on-one to plan a special customized menu for your party as well; please ask our Event Planners for more details.

Full Dining Menu

this menu is only available for parties of 14 guests or less

This is the same menu that we offer in our dining room. Items will be charged as ordered throughout the evening. This is available for lunch or dinner events.

Events of this size may also have the option to use any of the following menus as well.

Family Style Menu

this menu is available for all parties

This menu is designed for guests to be able to share a variety of items. All items are served on larger plates or bowls and passed around the table for everyone to share. Lunch family style menus are priced at \$17 and \$22. Dinner family style menus are priced at \$30, \$45 and \$60.

Please contact our Event Planners to customize your own family style menu.

Tailored Menu

this menu is available for all parties up to 50 guests

This menu is designed for your guests to be able to choose their own entrée, along with a side salad or soup option. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or the full dessert menu can be offered. Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. For parties of 30 to 50, entrée selections will be limited to 2 selections (or 3 if offering a vegetarian option). A side salad option will be offered for each guest, this will be chosen upon arrival along with entrée. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Cocktail Style Menu

this menu is available for all parties up to 20 in the semi-private room

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed or passed around the table. Host will select up to 10 items total (minimum of 5), all items are priced per person.

Wine Paired Menu

this menu is available for all parties up to 17 held in our Semi-Private Room

Schedule a 30 minute consultation with our Chef to discuss specifics for your wine paired dinner experience! He will work with you on creating a menu that meets your needs, encompassing seasonal items and pairing them with wines from around the world. If you would like to add wine education, our Sommelier would be happy to educate your group and discuss each pairing (additional charges apply for Sommelier).

Lunch ~ Family Style

Family style menus are designed for guests to share and pass every item.
All items are served on platters and in bowls so you can dish up right at the table.

17 per person

Starter

Meze Plate

Salad

Mixed Greens

Entrée

Assorted Sandwich Platter

(Choose 3: Grilled Chicken, House Roasted Turkey and Havarti, BLTA, Italian, and/or Vegetarian)

22 per person

Starters

Meze Plate

Artisan Cheese Flights

Salad (choose 1)

Caesar

Mixed Greens

Entrees

Assorted Pizzas

(Choose 2: Margherita, Bacon, Pesto and/or Artisan Pepperoni)

Basil Pesto Pasta

Dessert:

Dessert is in addition to the above menu.

Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

Lunch ~ Tailored

this menu is available for all parties up to 50 guests

This menu is designed for your guests to be able to choose their own entrée. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or the full dessert menu can be offered.

Host will select up to 8 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. For parties of 30 to 50, entrée selections will be limited to 2 selections (or 3 if offering a vegetarian option). A side salad option can be offered for each guest, this will be chosen upon arrival along with entrée. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Starters:

Pick 2 options \$6 pp

Pick 3 options \$10 pp

Baked Brie

Artisan Cheese Flights

Meze Plate

Calamari

Warm Bucheron Goat Cheese

Grilled Cheese Crostini

Grilled Asparagus

Entrees:

Guests will have the choice of one of the following (this is only a sample menu)

Salads

half or full options available

Purple Chopped . 9/12

Apple, Walnut and Stilton . 9/12

Sandwiches

served with side mixed green salad

substitute shoestring or sweet potato fries for side mixed greens for \$4

House Roasted Turkey and Havarti . 12

Vegetarian . 11

Pizzas

Margherita . 11

Pastas

Basil Pesto . 17

Entrees

Pan Seared Chicken Breast . 16

Daily Risotto . market price

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

Dinner ~ Family Style

Family style menus are designed for guests to share and pass every item.
All items are served on platters and in bowls so you can dish up right at the table.

30 Per Person

Starters

Artisan Cheese Flights
Calamari

Salad (choose one)

Caesar
Mixed Greens

Entrées

Basil Pesto Pasta
Free-Range Chicken Marsala
Margherita Pizza

Sides

Sautéed Haricot Vert
Garlic Mashed Potatoes

Dessert:

Dessert is in addition to the above per person price.
Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

45 per person

Starters (choose 3)

Calamari
Grilled Cheese Crostini
Baked Brie
Warm Bucheron Goat Cheese
Mini Dungeness Crab Cakes
Artisan Cheese Flights
Meze Plate
Grilled Asparagus

Salad (choose 1)

Apple, Walnut and Stilton
Mediterranean
Caesar
Mixed Greens

Entrees

(choose one pasta and two entrees or two pastas and one entree)

Basil Pesto Pasta
Sweet Pea and Corn Pasta
Artichoke and Spinach Ravioli
Gorgonzola and Pancetta Pasta
Lamb Ragu
Oven-Roasted Pork Tenderloin
Free-Range Chicken Marsala
Wild Mushroom Meatloaf
Seared Ahi Tuna

*add... Braised Beef Short Ribs or Pan Roasted Halibut for \$5 per person

Sides (choose 2)

Herbed Polenta Cake
Sautéed Haricot Vert
Garlic Mashed Potatoes
Israeli Cous Cous

Dessert:

Dessert is in addition to the above per person price.

Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

60 per person

Starters (choose 4)

Calamari
Grilled Beef Tenderloin Skewers
Mini Dungeness Crab Cakes
Artisan Cheese Flights
Bacon Wrapped Scallops
Warm Bucheron Goat Cheese
Heirloom Tomato Caprese
Grilled Asparagus
Sautéed Prawns and Shoestring Frites
Meze Plate

Salad (choose 1)

Apple, Walnut and Stilton
Purple Chopped
Mediterranean
Caesar
Mixed Greens

Entrees (choose two pastas and two entrees)

Basil Pesto Pasta
Sweet Pea and Corn Pasta
Lobster Baked Mac and Cheese
Artichoke and Spinach Ravioli
Gorgonzola and Pancetta Pasta
Lamb Ragu
Pan Roasted Halibut
Oven-Roasted Pork Tenderloin
Free-Range Chicken Marsala
Wild Mushroom Meatloaf
Grilled Beef Tenderloin
Seared Ahi Tuna
Braised Beef Short Ribs

Sides (choose 2)

Herbed Polenta Cake
Sautéed Haricot Vert
Garlic Mashed Potatoes
Israeli Cous Cous

Dessert:

Dessert is in addition to the above per person price.
Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

Dinner ~ Tailored

this menu is available for all parties up to 50 guests

This menu is designed for your guests to be able to choose their own entrée. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or the full dessert menu can be offered.

Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. For parties of 30 to 50, entrée selections will be limited to 2 selections (or 3 if offering a vegetarian option). A side salad option will be offered for each guest, this will be chosen upon arrival along with entrée. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Starters:

Pick 2 options \$9 pp

Pick 3 options \$13 pp

Pick 4 options \$16 pp

Calamari
Grilled Beef Tenderloin Skewers
Mini Dungeness Crab Cakes
Artisan Cheese Flights
Bacon Wrapped Scallops
Warm Bucheron Goat Cheese
Heirloom Tomato Caprese
Grilled Asparagus
Sautéed Prawns and Shoestring Frites
Meze Plate
Grilled Cheese Crostini

Entrees:

Guests will have the choice of one of the following
(these items will be printed on a smaller menu for guests to order from upon arrival)
Guests will have the option of a side mixed greens or caesar salad for \$4

Basil Pesto Pasta . 17
Sweet Pea and Corn Pasta . 17
Lobster Baked Mac and Cheese . 23
Artichoke and Spinach Ravioli . 17
Gorgonzola and Pancetta Pasta . 18
Lamb Ragu . 19
Pan Roasted Halibut . 28
Oven-Roasted Pork Tenderloin . 22
Free-Range Chicken Marsala . 18
Wild Mushroom Meatloaf . 18
Grilled Beef Tenderloin . 33
Seared Ahi Tuna . 25
Braised Beef Short Ribs . 23

Dessert:

Dessert is in addition to the menu above.

Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

Cocktail Style

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed or passed around the table. Please select up to 10 appetizers, minimum of 5.
Each item is priced per person.

Artisan Cheese Platter served with fig jam and housemade crackers . 4

Meze Plate edamame hummus, feta walnut, kalamata tapenade, and artichoke hazelnut served with toasted almonds, crackers and flatbread . 4

Baked Brie apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 4

Warm Bucheron Goat Cheese dried cranberries, wildflower honey and lemon thyme . 4

Roasted Vegetable Platter assorted seasonal vegetables . 4

Chicken Skewers crusted in herbes de provence with rouille . 4

Assorted Sandwiches pick up to 3 choices from our menu . 4

Assorted Pizzas pick up to 3 choices from our menu . 4

Assorted Salads pick up to 2 choices from our menu . 4

Grilled Prawn Skewers brushed with a garlic-herb butter sauce . 5

Grilled Flank Steak Skewers chimichurri sauce . 5

Pork Tenderloin Medallions whole grain mustard and dried fruit compote . 5

Heirloom Tomato Caprese heirloom tomatoe, fresh mozzarella, extra virgin olive oil, 10 year old balsamic and torn basil . 6

Mini Crab Cakes dungeness crab, fennel slaw and red pepper tartar sauce . 6

Bacon Wrapped Scallops mixed greens and blackberry demi-glace . 6

Seared Ahi Tuna porcini crust . 6

Beef Tenderloin Medallions caramelized onions and an herbed cherry gastrique . 8

Grilled Beef Tenderloin Skewers red wine-mushroom glaze . 8

Dessert: (other options available, please inquire for selections)

· **Sea-Salt Caramels** . 4

· **Assorted Truffles** . 4

· **Mini Crème Brulee** (seasonal flavors) . 4

Wine Paired Dinner Menus

Schedule a 30 minute consultation with our chef to discuss specifics for your wine paired dinner experience! He will work with you on creating a menu that meets your needs, encompassing seasonal items and pairing them with wines from around the world. Below are 2 sample menus, pricing ranges from \$60 on up. Wines will be determined a few days prior to your reservation by our sommelier.

Spring and Summer

hors d'oeuvre

peppadew peppers and smoked salmon mousse

starter

bucheron goat cheese
warmed and topped with heavenly farms honey, dried cranberries and lemon thyme

salad

seasonal spring salad

entrée

(choice of one)

pan roasted halibut, chickpea socca, arugula salad and sweet pea purée
or
roasted fennel ravioli, heirloom tomato salad, pecorino sardo and ligurian olive oil

dessert

syrah brownie with sweet syrah syrup

Autumn and Winter

hors d'oeuvre

gorgonzola stuffed dates, pine nuts and saba

appetizer

butternut squash ravioli, chestnuts, brown butter and sage

salad

seasonal fall salad

entrée

roast rack of lamb, fingerling potatoes, creamed brussels sprouts with bacon, sherry demiglace
or
seasonal vegetarian pasta

dessert

pear-quince crisps and bourbon vanilla ice cream

*These are sample menus; items may change due seasonality and/or availability.
Items may also be substituted, pricing will change.

Beverage Service

Beverage Pricing: charged per consumption, host or no-host bar is available

- Wine by the glass . \$7 and up
- Wines by the bottle . \$28 and up
 - We offer a wide range of wines, from local northwest wines to wines from around the world. Work with our Event Planner to make a great selection for your party.
- Beer . \$4.50 and up
- Assorted Sodas, Lemonade and Ice Tea . \$2.50 and up
- Coffee (French Press) and Hot Tea . \$3.25 and up
- San Pellegrino Sparkling Water . \$5 per bottle
- Assorted Dry Sodas . \$4 per bottle
 - Lemongrass, Kumquat, Rhubarb and Lavender

Non-Alcoholic Beverage Package: all you can drink \$3 per person

- Assorted Sodas, Lemonade, Ice Tea, Coffee (French Press) and Hot Tea

Wine Education: Would you like to throw in a little wine education with your party? We have excellent Sommeliers who would love to be a part of your evening or party. You can book our Sommelier for your entire party or for just an hour - it's up to you and how much education you would like to receive. Available at all of our locations! Price is \$100 per hour, 1 hour minimum required. Advanced notice required.

Purple Extras

Are you hosting a special party and want to provide something 'extra' for your guests? We have many options for you to help give your guests a memorable experience at Purple Café and Wine Bar. Please work with our Event Planners to coordinate something special for your party.

Gift Cards: Give the gift of good taste! Purple Café gift cards are the perfect little extra to any large party function. Gift cards are available in any amount and we can even customize them with a photo or special message to your guests. In addition, large quantity and corporate discounts are available, please inquire for more details.

Retail Wine: Did you find a bottle of wine that you can't leave our café without or you want to share with your guests? Over 300 wine selections by the bottle. Prices range from \$18 on up per bottle. All wine is available for retail purchase @ 30% off our wine menu price or 40% off case quantities.

Favors: Treat your guests to some delicious desserts to take home after their special evening. We package these items in a small box and place them on each guests setting. We offer either 2 seasonal truffles or 2 sea-salt caramels for \$4 per person.

Flower Arrangements: We would be happy to work with a local florist to make arrangements for flowers for your party. Let our Event Planners know what you would like and we will make sure it is all taken care of. Pricing varies and it will be added to your final bill for your party.

Cake: Celebrating a birthday, anniversary or another special occasion and you would like to have a cake for dessert? Our Pastry Chef would be happy to customize a cake for your party. Below are a few selections that are popular, otherwise if you are looking for something specific please let us know and we would be happy to customize something special for you and your guests!

Personalized decorations are available. Advance notice required.

- Chocolate Lovers ~ chocolate, chocolate, chocolate!
- Seasonal Cheesecake ~ cookie crumb crust
- Lemon Chiffon ~ vanilla sponge cake filled with lemon mousse and butter cream frosting
- Carrot ~ filled and topped with cream cheese frosting and toasted almonds