



Seattle

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 daily for lunch or dinner
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Wine Paired Dinners
- Accommodates up to 20 seated and 40 for a cocktail style stand up event
- No Handicap Access
- \$300 food and beverage minimum for daytime use (until 430pm)
- Sunday thru Saturday nights starting at 5pm, \$1,000 food and beverage minimum for 3 hours*
- We offer 2 evening seating's for the semi-private room:
 - 1st seating: 5pm to 8pm
 - 2nd seating: 8:30pm or later
- If you are interested in having the room for the entire evening, minimums are doubled \$2,000 food and beverage minimum*

Partial Café ~

- This area is perfect for groups looking to enjoy the atmosphere of the restaurant, while seated with their guests at 1 to 2 longer tables next to each other towards the back of our dining room.
- Available daily for lunch or dinner
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Wine Paired Dinners
- Accommodates group sizes up to 28 seated at 2 tables next to each other
- Every day between 12pm and 2pm, \$500 food and beverage minimum
- Sunday thru Wednesday nights (party size of 15 to 28 people):
 - 1st seating: 5pm to 7:30pm, \$50 per person food and beverage minimum
 - 2nd seating: 8:30pm to close, \$50 per person food and beverage minimum
 - Entire evening or during prime hours (6/7pm to close), \$75 per person food and beverage minimum
- Thursday thru Saturday nights (party size of 15 to 28 people):
 - 1st seating: 5pm to 7:30pm, \$75 per person food and beverage minimum
 - 2nd seating: 8:30pm to close, \$75 per person food and beverage minimum
 - Entire evening or during prime hours (6/7pm to close), \$100 per person food and beverage minimum

Please inquire for additional group dining options. We also offer our entire upstairs (Tasting Bar and Semi-Private Room) for groups up to 80. Contact our Event Planners for details.

***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 ~ Menu selection is due 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 \$18 and \$24. Dinner family style menus are priced at \$32, \$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 28 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. 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,

it is required for parties in the Semi-Private room for stand-up cocktail service

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 20 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.

18 per person

Starter

Artisan Cheese Flight

Salad

Mixed Greens

Entrée

Assorted Sandwich Platter

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

24 per person

Starters

Calamari

Artisan Cheese Flights

Salad (choose 1)

Caesar

Mixed Greens

Entrees

Assorted Pizzas

(Choose 2: Margherita, Gorgonzola Fig, Artisan Ham and/or Artisan Cured Meat)

Creamy 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 28 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. 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 \$8 pp

Pick 3 options \$12 pp

Baked Brie
Artisan Cheese Flights
Assorted Housemade Spreads
Calamari
Sautéed Prawns
Gorgonzola Stuffed Dates
Bruschetta
Bucheron Goat Cheese

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 a choice of mixed green salad or shoestring fries
substitute sweet potato fries, side caesar salad or cup of tomato soup \$4

House Roasted Turkey and Havarti . 12

Vegetarian . 12

Pizzas

Margherita . 12

Pastas

Creamy Basil Pesto Pasta . 18

Entrees

Pan Roasted Chicken Breast . 15

Seared Hanger Steak . 18

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.

32 Per Person

Starters

Artisan Cheese Flights
Calamari

Salad (choose 1)

Caesar
Mixed Greens

Entrées

Creamy Basil Pesto Pasta
Pan Roasted Free-Range Chicken Breast
Margherita Pizza

Sides

Asparagus
Roasted Baby Yukon 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)

Family Style ~ 45 per person

Starters (choose 3)

Baked Brie
Mini Dungeness Crab Cakes
Gorgonzola Stuffed Dates
Artisan Cheese Flights
Bucheron Goat Cheese
Curried Lamb Empanada
Bruschetta
Sautéed Prawns
Assorted Housemade Spreads
Calamari

Salad (choose 1)

Apple, Walnut and Stilton
Goat Cheese and Roasted Pepper
Caesar
Mixed Greens

Entrees

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

Creamy Basil Pesto Pasta
Gorgonzola and Pancetta Pasta
Asparagus Pasta
Lamb Bolognese
Grilled Pork Tenderloin
Pan Roasted Free-Range Chicken Breast
*add... Grilled New York Strip \$5 per person, Pan Seared Halibut \$7 per person or
Grilled Filet Mignon \$8 per person

Sides (choose 2)

Asparagus
Swiss Chard
Wild Rice
Roasted Baby Yukon 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)

Family Style ~ 60 per person

Starters (choose 4)

Baked Brie
Mini Dungeness Crab Cakes
Gorgonzola Stuffed Dates
Artisan Cheese Flights
Sautéed Prawns
Assorted Housemade Spreads
Curried Lamb Empanada
Bucheron Goat Cheese
Bruschetta
Calamari
Grilled Beef Tenderloin Skewers

Salad (choose 1)

Apple, Walnut and Stilton
Purple Chopped
Goat Cheese and Roasted Pepper
Caesar
Mixed Greens

Entrees (choose two pastas and two entrees)

Creamy Basil Pesto Pasta
Gorgonzola and Pancetta Pasta
Asparagus Pasta
Lamb Bolognese
Maine Lobster Baked Mac and Cheese
Grilled Pork Tenderloin
Grilled New York Strip
Pan Roasted Free-Range Chicken Breast
*add... Grilled New York Strip \$5 per person, Pan Seared Halibut \$7 per person or
Grilled Filet Mignon \$8 per person

Sides (choose 2)

Asparagus
Swiss Chard
Wild Rice
Roasted Baby Yukon 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)

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. 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 \$10 pp

Pick 3 options \$13 pp

Pick 4 options \$16 pp

Baked Brie
Mini Dungeness Crab Cakes
Artisan Cheese Flights
Grilled Italian Sausage
Assorted Housemade Spreads
Bucheron Goat Cheese
Bruschetta
Calamari
Curried Lamb Empanada
Grilled Beef Tenderloin Skewers
Sautéed Prawns and Shoestring Frites
Gorgonzola Stuffed Dates

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 \$5

Creamy Basil Pesto Pasta . 18
Gorgonzola and Pancetta Pasta . 18
Asparagus Pasta . 19
Lamb Bolognese . 23
Maine Lobster Baked Mac and Cheese . 27
Oven Roasted Duck Breast . 25
Pan Roasted Free-Range Chicken Breast . 20
Grilled Filet Mignon . 35
Pan Seared Halibut . 32
Grilled New York Strip . 29
Grilled Farmland Pork Chop . 24

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.

House Made Spreads edamame bean “hummus”, feta walnut and garlic white bean spread served with toasted almonds, crackers and flatbread . 4

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

Roasted Vegetable Platter assorted seasonal vegetables . 4

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

Chicken Skewers crusted in herbes de provence with rouille . 4

Chicken Satay Skewers with thai-peanut sauce . 4

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

Smoked Salmon Crostini preserved lemons, capers and red onion . 4

Curried Lamb Empanada cilantro aioli . 5

Assorted Salads pick up to 2 choices from our menu . 5

Grilled Flank Steak Skewers chimichurri sauce . 5

Gorgonzola Stuffed Dates pine nuts and saba . 5

Bruschetta pomodoraccio tomatoes, fresh mozzarella, olive oil, fresh basil and 10 year aged balsamic . 5

Thyme Goat Cheese Bruschetta thyme goat cheese, arugula and roasted grapes . 5

Artisan Cheese Platter served with fig jam and house made crackers . 6

Assorted Sandwiches pick up to 3 choices from our menu . 6

Sautéed Prawns marinated black tiger prawns and garlic-herb butter sauce . 6

Mini Dungeness Crab Cakes fennel slaw and spicy remoulade . 7

Grilled Beef Tenderloin Skewers red wine-mushroom glaze . 8

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

- **Sea-Salt Caramels** . 5
- **Mini Vanilla Crème Brulee** . 5
- **Mini Vanilla Malt Cake** . 5

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, bartender fee may apply please ask Event Planners for details

- Cocktails . \$8 and up
 - 'Create your own cocktail' ~ customize a fun drink for you and your guests!
- Wine by the glass . \$8 and up
- Wines by the bottle . \$30 and up
 - We offer a wide range of wines, from local northwest wines to wines from around the world. Work with our Event Planners to make a great selection for your party.
- Beer . \$4.50 and up
- Assorted Sodas, Lemonade and Ice Tea . \$3
- Coffee (French Press) 2 cup \$4 / 4 cup \$6
- Hot Tea (Mighty Leaf) . \$3.25
- San Pellegrino Sparkling Water . \$5 per bottle
- Assorted Dry Sodas . \$4 per bottle
 - Vanilla Bean, Blood Orange, Rhubarb and Lavender

Non-Alcoholic Beverage Package: all you can drink \$4 per person

- Assorted Sodas (Diet Coke, Coke and Sprite), Lemonade and Iced Tea

French Press Coffee and Hot Tea Service: all you can drink \$5 per person

- Coffee (French Press only) and/or Hot Tea (Mighty Leaf)

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. Advance 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? Prices range from \$18 on up per bottle. All wine is available for retail purchase @ 40% off our wine menu price..

Favors: Treat your guests to some delicious desserts to take home after their special evening. Packaged in a small box and placed on each guests' setting. We offer 3 sea-salt caramels for \$5 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 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