



## **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 chef's 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 chef's 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 Director of Event Planning 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 mid-sized 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 18 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 Director of Events 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 Director of Event Planning 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 Director of Event Planning. 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 Director of Event Planning. 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 Director of Event Planning 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 Director of Event Planning 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 (Seattle location only). All beverages are purchased on a per drink basis or per bottle opened. Retail wine is available only in our Kirkland and Woodinville locations. Purple Seattle is the only location 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.

## **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.

### **16 per person**

#### **Starter**

House Made Spreads

#### **Salad**

Mixed Greens

#### **Entrée**

Assorted Sandwich Platter

(pick 3 from: Grilled Chicken, House Roasted Turkey and Havarti, BLTA;  
Grilled Flank and Fontina, and/or Vegetarian)

### **20 per person**

#### **Starters (choose 2)**

House made Spreads

Artisan Cheese Flights

Calamari

#### **Salad (choose 1)**

Caesar

Mixed Greens

#### **Entrees**

Assorted Pizzas

(Margherita, Chicken, and Pepperoni and Mushroom)

Basil Pesto Pennini Pasta

### **25 per person**

#### **Starters (choose 2)**

Coconut Prawns

Grilled Flank Steak Skewers

Baked Brie

#### **Salad**

Goat Cheese and Roasted Red Pepper

#### **Entrees**

Scallop and Prawn Skewers

Gorgonzola and Pancetta Pasta OR Basil Pesto Pennini Pasta (choose one)

## **Lunch ~ Tailored**

Smaller menu for guests to select from upon arrival. You may customize this menu to up to 10 entrée items total. Refer to our regular lunch menu for other options and to make substitutions. Pricing will not be printed on customized menus unless requested. Entrees are charged as ordered, regular menu pricing applies. Starters are optional.

### **Starters:**

Pick 2 options \$6 pp

Pick 3 options \$10 pp

Coconut Prawns  
Grilled Flank Steak Skewers  
Calamari  
Baked Brie  
Artisan Cheese Flights  
House Made Spreads  
Bucheron Goat Cheese

### **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)  
(below is a sample menu)

#### **Salads**

half or full options available

Purple Chopped  
Apple, Walnut and Stilton

#### **Sandwiches**

served with side mixed green salad  
substitute sweet potato fries for side mixed greens

House Roasted Turkey and Havarti  
Vegetarian

#### **Pizzas**

Margherita  
Chicken

#### **Pastas**

Basil Pesto  
Lobster Baked Mac and Cheese

#### **Entrees**

Sesame Crusted Ahi  
Pan Seared Chicken

### **Dessert:**

Dessert is in addition to the above menu.  
Our Director of Event Planning 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.

### **35 Per Person**

#### **Starters**

Artisan Cheese Flights  
Calamari

#### **Salad (choose one)**

Caesar  
Mixed Greens

#### **Entrées**

Basil Pesto Pennini Pasta  
Chicken Marsala  
Margherita Pizza

#### **Sides**

Sautéed Green Beans  
Yukon Gold Mashed Potatoes

#### **Dessert:**

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

## **50 per person**

### **Starters** (choose 3)

Coconut prawns  
Grilled Flank Steak Skewers  
Baked Brie  
Bucheron Goat Cheese  
Mini Dungeness Crab Cakes  
Artisan Cheese Flights

### **Salad** (choose 1)

Apple, Walnut and Stilton  
Goat Cheese and Roasted Red Pepper  
Caesar

### **Entrees**

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

Basil Pesto Pennini Pasta  
Butternut Squash Ravioli  
Pan Roasted Wild Sockeye Salmon  
Smoked Pork Tenderloin  
Chicken Marsala  
Scallop and Prawn Skewers  
\*add...Grilled Filet Mignon \$5 per person

### **Sides** (choose 2)

Broccoli Raab  
Sautéed Green Beans  
Yukon Gold Mashed Potatoes

### **Dessert:**

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

## **65 per person**

### **Starters** (choose 4)

Coconut Prawns  
Grilled Flank Steak Skewers  
Mini Dungeness Crab cakes  
Artisan Cheese Flights  
Bacon Wrapped Scallops  
Bucheron Goat Cheese  
Bruschetta  
Calamari

### **Salad** (choose 2)

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

### **Entrees** (choose two pastas and two entrees)

Basil Pesto Pennini Pasta  
Butternut Squash Ravioli  
Lobster Baked Mac and Cheese  
Gorgonzola and Pancetta Pasta  
Pan Roasted Wild Sockeye Salmon  
Sesame Crusted Ahi  
Grilled Filet Mignon  
Chicken Marsala  
Smoked Pork Tenderloin  
Scallop and Prawn Skewers

### **Sides** (choose 2)

Broccoli Raab  
Sautéed Green Beans  
Potato Gratin  
Yukon Gold Mashed Potatoes

### **Dessert:**

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

## **Dinner ~ Tailored**

Smaller menu for guests to select from upon arrival. You may customize this menu to up to 6 entree items total. Refer to our regular dinner menu for pricing. Pricing will not be printed on customized menus unless requested. Entrees are charged as ordered, regular menu pricing applies. Starters are optional.

### **Starters:**

Pick 2 options \$9 pp

Pick 3 options \$13 pp

Pick 4 options \$16 pp

Coconut Prawns  
Grilled Flank Steak Skewers  
Mini Dungeness Crab Cakes  
Bruschetta  
Bucheron Goat Cheese  
Baked Brie  
Artisan Cheese Flights  
House Made Spreads  
Calamari

### **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  
(choose up to 6 total from the following selections)

Lobster Baked Mac and Cheese  
Butternut Squash Ravioli  
Gorgonzola and Pancetta Pasta  
Basil Pesto Pasta  
Italian Sausage Ragú  
Chicken Marsala  
Pan Roasted Wild Sockeye Salmon  
Smoked Pork Tenderloin  
Grilled Filet Mignon  
Meatloaf  
Braised Lamb  
Scallop and Prawn Skewers

### **Dessert:**

Dessert is in addition to the menu above.  
Our Director of Event Planning 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 on 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 house made crackers . 4  
**Meze Platter** house made spreads served with crackers and flatbread (artichoke parmesan; feta walnut; kalamata tapenade; and red pepper hummus) . 4  
**Baked Brie** apricot preserves, caramelized onions and candied walnuts . 4  
**Bucheron Goat Cheese** dried cranberries, fireweed honey and lemon thyme . 4  
**Roasted Vegetable Platter** assorted seasonal vegetables . 4  
**Calamari** lightly battered, moroccan tomato aioli . 4  
**Chicken Skewers** crusted in herbes de provence with rouille . 4  
**Grilled Chicken Satay Skewers** spicy peanut sauce . 4

**Bruschetta** drunken goat cheese, red pepper jam and shredded prosciutto . 5  
**Coconut Prawns** sweet ginger scallion sauce . 5  
**Grilled Shrimp Skewers** grilled and brushed with a lemon herb butter . 5  
**Grilled Flank Steak Skewers** balsamic mustard and napa cabbage slaw . 5  
**Pork Tenderloin Medallions** whole grain mustard and dried fruit compote . 5

**Caprese Skewers** basil marinated fresh mozzarella, grape tomatoes and olive oil . 6  
**Mini Crab Cakes** dungeness crab, fennel slaw and red pepper remoulade . 6  
**Bacon Wrapped Scallops** huckleberry port sauce . 6  
**Seared Ahi\*** soy wasabi marinade . 6

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

**Other items:** Mini Sandwiches, Salads and Pizzas may also be used for cocktail style menus. Refer to regular lunch/dinner menus for selections. Pricing varies.

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

- **Sea-Salt Caramels** . 4
- **Assorted Truffles** . 4
- **Syrah Brownies** . 4
- **Mini Crème Brulee** (hot cocoa, vanilla and hot buttered rum) . 6
- **Assorted Tartlets** . 4

# Wine Dinner Menu #1

Spring and Summer

Wine pairing will be determined a few days prior to your reservation based on which package you choose. Standard package includes wines we pour by the glass. Premium package includes higher end wines found by the bottle on our wine list.

**Standard:** \$65

**Premium:** \$85

**5 courses**

## **hors d'oeuvre**

picante peppers and smoked salmon mousse

*wine pairing*

## **starter**

bucheron goat cheese

warmed and topped with fireweed honey, dried cranberries and lemon thyme

*wine pairing*

## **salad**

seasonal spring salad

*wine pairing*

## **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

*wine pairing*

## **dessert**

syrah brownie with sweet syrah syrup

*wine pairing*

\*This is a sample menu; items may change due to seasonality and/or availability.  
Items may also be substituted, pricing will change.

## **Wine Dinner Menu #2**

Spring and Summer

Wine pairing will be determined a few days prior to your reservation based on which package you choose. Standard package includes wines we pour by the glass. Premium package includes higher end wines found by the bottle on our wine list.

**Standard:** \$75

**Premium:** \$95

**5 courses**

### **hors d'oeuvre**

crisp pork belly with rhubarb mustard and arugula salad

*wine pairing*

### **starter**

oven roasted asparagus, toasted hazelnuts and truffle aioli

*wine pairing*

### **salad**

seasonal spring salad

*wine pairing*

### **entrée**

grilled filet mignon, salt-roasted fingerling potatoes, seasonal vegetables and madeira demi-glace

or

basil pesto pasta, pennini, kalamata olives, fresh tomatoes and pine nuts

*wine pairing*

### **dessert**

coffee crème brulee

*wine pairing*

\*This is a sample menu; items may change due to seasonality and/or availability.  
Items may also be substituted, pricing will change.

# Wine Dinner Menu #3

Autumn

Wine pairing will be determined a few days prior to your reservation based on which package you choose. Standard package includes wines we pour by the glass. Premium package includes higher end wines found by the bottle on our wine list.

**Standard:** \$80  
**Premium:** \$100

**5 courses**

## **hors d'oeuvre**

moroccan braised chicken salad, carrots and chickpeas  
*wine pairing*

## **appetizer**

butternut squash ravioli, chestnuts, brown butter and sage  
*wine pairing*

## **salad**

seasonal fall salad  
*wine pairing*

## **entrée**

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

## **dessert**

pear-quince crisps and bourbon vanilla ice cream  
*wine pairing*

\*This is a sample menu; items may change due to seasonality and/or availability.  
Items may also be substituted, pricing will change.

## Wine Dinner Menu #4

All Year

Wine pairing will be determined a few days prior to your reservation based on which package you choose. Standard package includes wines we pour by the glass. Premium package includes higher end wines found by the bottle on our wine list.

**Standard:** \$70

**Premium:** \$90

**5 courses**

### **hors d'oeuvre**

gorgonzola stuffed dates with pine nuts and saba  
*wine pairing*

### **starter**

dungeness crab cakes with fennel slaw and red pepper remoulade  
*wine pairing*

### **salad**

apple, walnut, stilton, and champagne vinaigrette  
*wine pairing*

### **entrée**

lobster baked mac and cheese, campanelle noodles and lobster baked in a creamy gruyere sauce  
or  
basil pesto pasta, pennini, kalamata olives, fresh tomatoes and pine nuts  
*wine pairing*

### **dessert**

sea salt caramels  
*wine pairing*

\*This is a sample menu; items may change due to seasonality and/or availability.  
Items may also be substituted, pricing will change.

**Customized Menus:** We offer many different menu options to meet your individual needs. Customized menus can be made to fit your budget or dietary needs. Our Director of Event Planning is here to help plan a menu for that special occasion. If you have a special request for a menu item please let us know and we can work with our chef's to see if it is something we can order. Our chef's are also available to meet one on one if you would like to sit down and discuss other options. Please call our Director of Event Planning to discuss your special requests and to get more information.

## **Wine and Beverage**

**Wine:** We recommend pre-selecting wines for your group prior to arriving. Please pick a price range below and our sommelier will pick an assortment of whites and reds for your group to enjoy throughout your event. If you have a preference for specific wines (varietal or region) please let us know and we will do our best to accommodate your requests. We offer many different wines and can accommodate all different tastes. Wine will be billed per bottle as opened.

- \$35 or less
- \$45 or less
- \$55 or less
- No price range? Want us to pick local Pacific Northwest Wines? Just let us know!

**Big Bottles:** BIG!! A word that can be both relative and perspective. Does size matter? In the case of wine, we feel size does matter, especially for parties of 3 or more. Each location offers a variety of big bottles, each are 1.5 liters. Refer to each locations wine list on our website for big bottle options.

**Spirits:** Only available in our Seattle location. We offer a full bar, specialty cocktails, liqueurs and many different after dinner drinks. We can arrange for host or non-host bars. Contact our Event Planner for more details.

**Non-Alcoholic Beverages:** Feel free to add any of the following beverages to be included for your guests to enjoy throughout your reservation. Guests may also order these beverages on an individual basis.

- Assorted Sodas, Lemonade, Cranberry Juice and Ice Tea . \$2.50 per person
- Coffee - French press (decaf or regular) . \$3 per person
- Assorted Hot Teas . \$3.00 per person
- Sparkling Water \$4 per bottle
- Assorted Dry Sodas \$4 per bottle
  - Lemongrass dry and bright with medium acidity
  - Kumquat awakens the palate with a jolt of citrus
  - Rhubarb bold and lush fruit flavor with high acidity
  - Lavender floral tones, sparkling and soothing

**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.

## **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 Director of Event Planning 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 \$15 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 Director of Event Planning 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:** We work with some great local bakeries in the area, if you are interested in something special please discuss with our Director of Event Planning and we will arrange for a cake for your party.