



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 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 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 22 seated and 40 for a cocktail style stand up event
- No minimum until 4:30pm
- 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 30 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 17 to 30 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 17 to 30 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 Director of Event Planning 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 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 Gorgonzola Pear)

Basil Pesto Pennini Pasta

25 per person

Starters (choose 2)

Coconut Prawns

Grilled Flank Steak Skewers

Baked Brie

Salad

Goat Cheese and Roasted 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

Roasted Chicken Saltimbocca
Seared New York Steak

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
Free Range Chicken Breast
Margherita Pizza

Sides

Broccoli Raab
Salt Roasted Fingerling 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
Gorgonzola and Pancetta
Fresh Papardelle Pasta
Pan Roasted Steelhead
Whiskey Brined Grilled Pork Tenderloin
Free Range Chicken Breast
Scallop and Prawn Skewers
*add...Pan Roasted Filet Mignon \$5 per person

Sides (choose 2)

Broccoli Raab
Roasted Butternut Squash
Brussels Sprouts
Salt Roasted Fingerling 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
Gorgonzola Stuffed dates
Picante Peppers and Smoked Salmon Mousse
Grilled Sea Scallops
Bucheron Goat Cheese

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
Fresh Papardelle Pasta
Lobster Baked Mac and Cheese
Gorgonzola and Pancetta Pasta
Pan Roasted Steelhead
Pan Roasted Filet Mignon
Free Range Chicken Breast
Whiskey Brined Grilled Pork Tenderloin
Scallop and Prawn Skewers

Sides (choose 2)

Broccoli Raab
Roasted Butternut Squash
Brussels Sprouts
Salt Roasted Fingerling 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
Bucheron Goat Cheese
Grilled Flank Steak Skewers
Mini Dungeness Crab Cakes
Cider Braised Beets
Artisan Cheese Flights
House Made Spreads
Calamari
Baked Brie

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
Fresh Papardelle Pasta
Gorgonzola and Pancetta Pasta
Basil Pesto Pasta
Veal Bolognese
Free Range Chicken Breast
Pan Roasted Steelhead
Crispy Duck Leg Confit
Whiskey Brined Grilled Pork Tenderloin
Grilled Ahi Tuna
Pan Roasted Filet Mignon
Braised Lamb Shank
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
House Made Spreads served with crackers and flatbread (artichoke parmesan; feta walnut; traditional hummus; red pepper, hazelnut and pomegranate; and white bean, roasted garlic and rosemary) . 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
Gorgonzola Stuffed Dates pine nuts and saba . 4
Calamari lightly battered, moroccan tomato aioli . 4
Picante Peppers stuffed with smoked salmon mousse . 4
Chicken Skewers crusted in herbes de provence with rouille . 4
Grilled Chicken Satay Skewers spicy peanut sauce . 4
Drunken figs and smoked prosciutto . 4

Bruschetta pomodoraccio tomatoes, fresh mozzarella, basil and aged balsamic . 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

Mini Crab Cakes dungeness crab, shaved fennel slaw and roasted red pepper remoulade . 6
Grilled Sea Scallops dried cherries, brown butter, hazelnuts and frisee . 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** (vanilla bean and coffee) . 6
- **Homemade Ice Cream** (assorted flavors) . 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.