



Bellevue

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 ~

Private Dining Room ~

- This private room is a perfect location for a variety of functions ~ corporate lunch or dinner, meetings, bridal or baby 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 70 seated and 80 for a cocktail style stand up event, room can be partitioned to accommodate smaller groups (ask our Event Planner for more details)
- Room Size: 917 SQ Feet
- Handicap Access
- AV Equipment:
 - Wireless Internet Access
 - Input for audio or video source. (MP3 player, DVD player)
 - VGA input for laptop plug-in presentation and video conferencing plug-in.
 - Microphone
 - 3800 lumen projector
 - 65" x 116" screen
 - Independent volume source control
 - DVD player
 - CD player
- Room Capacity and Minimums (food and beverage minimum, not including tax and gratuity, please inquire for specific rates):
 - Entire Room (up to 70 guests seated or 80 standing)
 - ◇ Lunch Minimums (\$1000 to \$1500 depending on time frame)
 - ◇ Dinner Minimums (\$1500 to \$3000 depending on day / time frame)
 - 2/3 Room (up to 36 guests seated or 50 standing)
 - ◇ Lunch Minimums (\$500 to \$1000 depending on time frame)
 - ◇ Dinner Minimums (\$1000 to \$2000 depending on day / time frame)
 - 1/3 Room (up to 20 guests seated or 30 standing)
 - ◇ Lunch Minimums (\$300 to \$500 depending on time frame)
 - ◇ Dinner Minimums (\$500 to \$1000 depending on day / time frame)

Spirals ~

- There are two large tables that are semi-private. Both have a large spiral chandelier with a round table. They are perfect for a smaller more intimate group; great for happy hour with co-workers or 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 14 seated and 20 for a cocktail style stand up event (round table that can be broken down into smaller tables for cocktail style event)
- Minimums (food and beverage minimum, not including tax and gratuity)
 - Daytime (11am to 4pm): No minimum
 - Sunday – Saturday evenings (1 seating 5pm-8pm OR 8pm-close): \$500
 - Sunday –Saturday prime times or all evening: \$1000

Wine Walls ~

- We have two tables that accommodate 12 for a seated event
- Available daily for lunch or dinner
- Minimums (food and beverage minimum, not including tax and gratuity)
 - Daytime (11am to 4pm): No minimum
 - Sunday – Saturday evenings (1 seating 5pm-8pm OR 8pm-close): no minimum
 - Sunday – Saturday prime times or all evening: \$500
- Full menu is offered or you may set up a customized menu, please refer to our large party menu options for details

Please inquire for additional group dining options. Contact our Event Planning Department 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 Planner 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 ~ Parking is available under the Bellevue Towers. You can access the garage from either 4th Street or 106th Street and it is free with validation from our front desk for up to 4 hours. This garage can fill up, especially on the weekend. Please go to Key Bank Building Surface Lot, across NE 4th St for complimentary parking every day after 5pm and all day on the weekends.

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 at least 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 ordered. 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 in 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 40 guests

This menu is designed for your guests to be able to choose their own entrée, along with a small salad or soup option. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or a limited selection can be offered. Host will select up to 4 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. A small mixed green or caesar 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,

it is required for parties in the 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 40 held in our 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 (choose one)

House Made Spreads

Calamari

Warm Bucheron Goat Cheese

Salad

Mixed Green

Entrée

Assorted Sandwich Platter

(Choose up to 3: Grilled Chicken, BLTA, House Roasted Turkey and Havarti,
Meatloaf and/or Crispy Falafel)

24 per person

Starters (choose two)

Artisan Cheese Flights

Assorted Housemade Spreads

Warm Bucheron Goat Cheese

Baked Brie

Calamari

Salad (choose one)

Caesar

Mixed Green

Entrees

Assorted Pizzas

(Choose two: Margherita, Gorgonzola Fig, Pancetta & Artichoke, Roasted Mushroom,
Housemade Calabrese Sausage or Moroccan Lamb Sausage)

Basil Pesto Pennini 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 40 guests

This menu is designed for your guests to be able to choose their own entrée, along with a small salad or soup option. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or a limited selection can be offered. Host will select up to 6 entrée choices (4 for parties of 30 to 40), these will be printed on a customized menu for guests to order from upon arrival. A small mixed green or caesar 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 \$12 pp

Baked Brie
Artisan Cheese Flights
Assorted Housemade Spreads
Calamari
Bruschetta
Gorgonzola Stuffed Dates
Grilled Flank Steak Skewers
Warm Bucheron Goat Cheese

Entrees:

Guests will have the choice of one of the following
(this is a sample menu, you can customize by picking up to 6 entrée choices from our regular lunch menu, excluding the bit of this....a bit of that)

Guests will have the option of a cup of soup, small mixed green or caesar salad for \$5

Sandwiches

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

House Roasted Turkey and Havarti . 12

Grilled Chicken . 13

Pizza

Margherita . 12

Pasta

Creamy Basil Pesto Pasta . 18

Entrees

Hanger Steak Frites . 18

Sautéed Chicken Breast . 16

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.

35 Per Person

Starters (choose two)

Artisan Cheese Flights
Assorted Housemade Spreads
Warm Bucheron Goat Cheese
Baked Brie
Calamari

Salad (choose one)

Caesar
Mixed Green

Entrées

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

Creamy Basil Pesto Pasta
Grilled Vegetable Ratatouille Pasta
Gorgonzola and Pancetta Pasta
Free Range Chicken Breast
Grilled Pork Sirloin
Assorted Pizzas (choose two): Margherita, Roasted Mushroom, Pancetta & Artichoke
or Housemade Calabrese Sausage

Sides

Mashed Potatoes
Seasonal Vegetable

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)

Family style \$45 per person

Starters (choose three)

Grilled Flank Steak Skewers
Curried Lamb Empanada
Warm Bucheron Goat Cheese
Mini Dungeness Crab Cakes
Artisan Cheese Flights
Assorted Housemade Spreads
Gorgonzola Stuffed Dates
Baked Brie
Calamari
Bruschetta

Salad (choose one)

Apple, Walnut and Stilton
Mixed Green
Caesar

Entrees

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

Creamy Basil Pesto Pasta
Gorgonzola and Pancetta Pasta
Sweet Pea and Tarragon Ravioli
Grilled Vegetable Ratatouille Pasta
Grilled Pork Sirloin
Niçoise-Style Beef Short Rib
Free Range Chicken Breast
New York Strip

*add...Pan Roasted Wild King Salmon or Filet Mignon \$5 per person

Sides (choose two)

Seasonal Vegetables
Haricot Vert brown butter and almonds
Mashed Potatoes
Herb Roasted Yukon Gold Potatoes

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)

Family style \$60 per person

Starters (choose four)

Grilled Flank Steak Skewers
Curried Lamb Empanada
Mini Dungeness Crab Cakes
Champagne Steamed Penn Cove Mussels
Warm Bucheron Goat Cheese
Artisan Cheese Flights
Assorted Housemade Spreads
Gorgonzola Stuffed Dates
Bruschetta
Sautéed Prawns
Calamari
Baked Brie

Salad (choose two)

Apple, Walnut and Stilton
Purple Chopped
Spring Pea and Goat Cheese
Caesar
Mixed Green

Entrees (choose two pastas and two entrees)

Creamy Basil Pesto Pasta
Gorgonzola and Pancetta Pasta
Maine Lobster Baked Mac and Cheese
Rock Shrimp and Fennel Sausage Pasta
Grilled Vegetable Ratatouille Pasta
Sweet Pea and Tarragon Ravioli
Pan Roasted Wild King Salmon
Grilled Pork Sirloin
Free Range Chicken Breast
Nicoise-Style Beef Short Rib
New York Strip
Filet Mignon

Sides (choose two)

Seasonal Vegetables
Haricot Vert brown butter and almonds
Oven Roasted Asparagus butter and shallots
Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Herbed Risotto butter and parmigiano-reggiano

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 ~ Tailored

this menu is available for all parties up to 40 guests

This menu is designed for your guests to be able to choose their own entrée, along with a small salad or soup option. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or a limited selection can be offered. Host will select up to 4 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. A small mixed green or caesar 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

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

Entrees:

Guests will have the choice of one of the following (pick up to 4 entrees)
Guests will have the option of a side mixed green or caesar salad for \$5

Creamy Basil Pesto Pasta . 18
Gorgonzola and Pancetta Pasta . 18
Maine Lobster Baked Mac and Cheese . 27
Rock Shrimp and Fennel Sausage Pasta . 20
Sweet Pea and Tarragon Ravioli . 18
Grilled Vegetable Ratatouille . 15
Pan Roasted Wild King Salmon . 31
Free Range Chicken Breast . 19
Filet Mignon . 35
Grilled Pork Sirloin . 22
New York Strip . 29
Nicoise-Style Beef Short Rib . 25

Dessert:

Dessert is in addition to the menu above.

Please select up to 3 dessert options for your guests to choose from . \$8pp

Sea-Salt Caramels
Brown Sugar Cheesecake
Vanilla Bean Crème Brûlée
Dark Chocolate Silk Mousse
Seasonal Options Available Upon Request

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.

Assorted Housemade Spreads served with crackers and flatbread (feta-walnut; edamame hummus; and roasted garlic-white bean) . 4

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

Roasted Vegetable Platter assorted seasonal vegetables . 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 on crostini . 4

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

Grilled Flank Steak Skewers chimichurri sauce . 5

Gorgonzola Stuffed Dates pine nuts and saba . 5

Peppadew Peppers stuffed with smoked salmon mousse . 5

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

Fennel Crusted Pork Tenderloin shaved fennel-arugula salad and cijon mustard vinaigrette . 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

Beef Carpaccio fried capers, pickled shallots and whole grain mustard aioli . 6

Halibut Ceviche spanish chorizo, french breakfast radishes, cucumber, mint and tangerine oil . 6

Curried Lamb Empanada with cilantro aioli . 6

Mini Dungeness Crab Cakes red pepper remoulade . 7

Grilled Beef Tenderloin Skewers red wine-mushroom glaze . 8

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

- **Sea-Salt Caramels** . 5
- **Assorted Truffles** . 5
- **Seasonal Tartlets** . 5
- **Assorted Cookies or Brownies** . 5
- **Mini Crème Brulee** (assorted seasonal flavors) . 5
- **Mini Strawberry Rhubarb Cobbler** . 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

- Cocktails . \$8 and up
 - 'Create your own cocktail' ~ customize a fun drink for you and your guests! Meet with one of our Bartenders to create your own cocktail!
- Wine by the glass . \$7 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 planner to make a great selection for your party.
- Beer . \$5 and up
- Assorted Sodas, Lemonade and Ice Tea . \$3
- Coffee (French Press) . \$4 per person
- Hot Tea (Mighty Leaf) . \$3.25 per person
- San Pellegrino Sparkling Water . \$5 per bottle (750ml)
- Assorted Dry Sodas . \$4 per bottle
 - Blood Orange 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.

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

- 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