



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE  
PURPLE  
EXPERIENCE

\$50 / PERSON

FOR PARTIES OF 12-22  
SEATED IN THE  
MAIN DINING ROOM

*Parties booked in the main dining room could be placed upstairs, depending on what is booked - we do not have wheelchair access upstairs so please let us know if your party is unable to be upstairs.*

FAMILY STYLE APPETIZERS SHARED WITH TABLE:

- BAKED BRIE
- SPICY PRAWNS & FRITES
- GORGONZOLA DATES
- CHOPPED SALAD

GUESTS SELECT FROM THESE ENTRÉES:

- BASIL PESTO PASTA *rigatoni, tomato, pine nut, ricotta, lemon zest*
- TRUFFLE MAC & CHEESE *mafaldine, creamy gruyere sauce, truffle bread crumb*  
PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | grilled prawns +9*
- STEAK & FRITES *chimichurri, chili de arbol aioli, house cut fries*  
SURF ADDERS: *grilled prawns +9 | dungeness crab +10*
- DUCK CASSOULET *duck confit, great northern beans, fennel sausage, pancetta, herb bread crumb*
- CRAB CAKES *crispy potato, celery, fresno peppers, pickled red onion, spicy remoulade, herbs*
- BRUSSELS SPROUT HASH *sweet potato puree, butternut squash, quinoa, onion, apple, balsamic*

**CANCELLATION POLICY** \$25 / person cancellation fee within 48 hours. **CHECK AND SERVICE CHARGE POLICY** We require one check. A 2.5% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company. **PARKING** Paid Parking is available in the Financial Center Parking garage. The garage is located directly underneath our restaurant on the corner of 4th and University. Half off parking is available with validation from our front desk.

CONFIRMATION OF AGREEMENT

By signing below, I confirm that I have read and agree to the terms and conditions listed within the agreement.

GUEST SIGNATURE

PRINTED NAME

DATE



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE  
ULTIMATE  
PURPLE  
EXPERIENCE

\$75 / PERSON

FOR PARTIES OF 12-22  
SEATED IN THE  
MAIN DINING ROOM

*Parties booked in the main dining room  
could be placed upstairs, depending on  
what is booked - we do not have wheelchair  
access upstairs so please let us know if your  
party is unable to be upstairs.*

FAMILY STYLE APPETIZERS SHARED WITH TABLE:

- BAKED BRIE
- MEAT & CHEESE BOARD
- GORGONZOLA DATES
- CALAMARI
- KALE & BUTTERNUT SQUASH SALAD

GUESTS SELECT FROM THESE ENTRÉES:

- DUNGENESS CRAB MAC AND CHEESE *mafaldine, creamy gruyère sauce, truffle bread crumb*
- FUSILLI ALLA VODKA *wilted kale, chili flake, garlic, shallot, parmigiano-reggiano (vegan available)*
- PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | grilled prawns +9*
- NY STEAK\* *celeriac puree, brussels sprouts, crispy onions, and red wine demi*
- SURF ADDERS: *grilled prawns +9 | dungeness crab +10*
- DUCK CASSOULET *duck confit, great northern beans, fennel sausage, pancetta, herb bread crumb*
- FISHERMANS STEW\* *scallops, clams, shrimp, squid, aromatics, sourdough garlic bread*
- BRUSSELS SPROUT HASH *sweet potato puree, butternut squash, quinoa, onion, apple, balsamic*

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GUEST SIGNATURE

PRINTED NAME

DATE



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## TAILORED PLATED MENU

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1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

### GROUP DINING TAILORED PLATED MENU

\$100 / PERSON

FOR PARTIES UP TO 40  
SEATED IN THE LOFT

*We do not have wheelchair access to the loft so please let us know if your party is unable to be upstairs.*

*A 2.5% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.*

### CHOOSE THREE FAMILY STYLE APPETIZERS

*shared with the table*

MEAT & CHEESE BOARD

BAKED BRIE

CRAB CAKES WITH REMOULADE

STUFFED MUSHROOMS *maderia cream sauce*

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

CRISPY FALL VEGETABLES *vegan truffle aioli*

GORGONZOLA DATES *gorgonzola cheese, prosciutto, chives, pine nuts, age balsamic*

### CHOOSE ONE SOUP & ONE SALAD

*guest selects soup or salad during service*

#### SOUP

SAN MARZANO TOMATO SOUP

DAILY SOUP

#### SALAD

CLASSIC MIXED GREEN

LITTLE GEM CAESAR SALAD

### CHOOSE FOUR ENTRÉES

*guests select from these entrées during service*

SCALLOP RISOTTO *saffron risotto, sundried tomato, mushroom, wilted kale, parmesan, lemon zest*

BASIL PESTO PASTA *tomato, pine nut, ricotta, lemon zest*

PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | grilled prawns +9*

CHICKEN MARSALA *mushroom marsala sauce*

SURF & TURF *potato puree, charred broccolini, hollandaise or bernaise*

DUCK CASSOULET *great northern beans, fennel sausage, pancetta, herb bread crumb*

STEAK & FRITES *chimichurri, chili de arbol aioli, smoked salt, house-cut fries*

SEARED FISH *whipped potatoes, wilted kale, mushroom mix, shallot, lemon-butter sauce*

BRUSSELS SPROUT HASH *sweet potato puree, butternut squash, quinoa, onion, apple, balsamic*

### CHOOSE TWO DESSERTS

*guests select from these desserts during service*

CRÈME BRÛLÉE

BREAD PUDDING

FLOURLESS CHOCOLATE CAKE



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SEATED FAMILY STYLE

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

## SEATED FAMILY STYLE

\$75 / PERSON

FOR PARTIES UP TO 40  
SEATED IN THE LOFT

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loft so please let us know if your party is  
unable to be upstairs.*

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service charge will be applied to the  
final bill. These charges will be retained  
by the company.*

### CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

MINI CRAB CAKES WITH REMOULADE

MEATBALLS *italian, vegan, or lamb*

HUMMUS

HARISSA SPICED CAULIFLOWER

CEVICHE SHOOTER

SPICY PRAWNS & FRITES

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

SLIDERS: *lamb roast beef italian avocado*

### CHOOSE ONE SALAD

CHOPPED

KALE

CAESAR

MIXED GREENS

### CHOOSE THREE ENTREES

VODKA PASTA

BASIL PESTO PASTA

CHICKEN MARSALA

GRILLED NY STEAK

ROOT VEGETABLE SKEWERS (V)

SEARED FISH

### CHOOSE TWO SIDES

WHIPPED POTATOES

CRISPY FINGERLING POTATOES

ROASTED SEASONAL VEG

SAUTEED KALE

### DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

SPICED CAKE

VEGAN TRUFFLES (V)

SEA SALT CARAMELS

CHOCOLATE CHIP COOKIES

MINI TARTS

BREAD PUDDING



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SEATED BUFFET

1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

## SEATED BUFFET

\$75 / PERSON

FOR PARTIES UP TO 60  
SEATED IN THE LOFT

*We do not have wheelchair access to the  
loft so please let us know if your party is  
unable to be upstairs.*

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service charge will be applied to the  
final bill. These charges will be retained  
by the company.*

### CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

MINI CRAB CAKES WITH REMOULADE

MEATBALLS *italian, vegan, or lamb*

HUMMUS

HARISSA SPICED CAULIFLOWER

CEVICHE SHOOTER

SPICY PRAWNS & FRITES

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

SLIDERS: *lamb roast beef italian avocado*

### CHOOSE ONE SALAD

CHOPPED

KALE

CAESAR

MIXED GREENS

### CHOOSE THREE ENTREES

VODKA PASTA

BASIL PESTO PASTA

CHICKEN MARSALA

GRILLED NY STEAK

ROOT VEGETABLE SKEWERS (V)

SEARED FISH

### CHOOSE TWO SIDES

WHIPPED POTATOES

CRISPY FINGERLING POTATOES

ROASTED SEASONAL VEG

SAUTEED KALE

### DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

SPICED CAKE

VEGAN TRUFFLES (V)

SEA SALT CARAMELS

CHOCOLATE CHIP COOKIES

MINI TARTS

BREAD PUDDING



**COCKTAIL  
STYLE MENU**

\$65 / PERSON

FOR PARTIES UP TO 100  
IN THE LOFT

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loft so please let us know if your party is  
unable to be upstairs.*

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service charge will be applied to the  
final bill. These charges will be retained  
by the company.*

**CHOOSE SIX APPETIZERS**

MEAT & CHEESE BOARD

BAKED BRIE

MINI CRAB CAKES WITH REMOULADE

STUFFED MUSHROOMS *maderia cream sauce*

CRISPY FALL VEGETABLES *vegan truffle aioli*

MUSSELS & SAUSAGE

2 SPREADS & CRACKERS & VEGETABLES

SALMON CUCUMBER CUPS *crème fraiche, chives*

CEVICHE SHOOTER

MEATBALLS *lamb or italian or vegan*

SPICY PRAWNS & CROSTINI

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

SLIDERS: *lamb roast beef italian avocado*

**CHOOSE TWO DESSERTS**

MINI CRÈME BRÛLÉE

SPICED CAKE

VEGAN TRUFFLES (V)

SEA SALT CARAMELS

CHOCOLATE CHIP COOKIES

MINI TARTS

BREAD PUDDING



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## HAPPY HOUR MENU

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1225 4TH AVE SEATTLE, WA 98101 P: 206-829-2280

### HAPPY HOUR MENU

\$35 / PERSON

FOR PARTIES UP TO 20

*A 2.5% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.*

### CHOOSE THREE

MEAT & CHEESE BOARD

BAKED BRIE

CRISPY FALL VEGETABLES *vegan truffle aioli*

MUSSELS & SAUSAGE

CEVICHE SHOOTER

FRIED CALAMARI

GORGONZOLA DATES *gorgonzola cheese, prosciutto, chives, pine nuts, age balsamic*

SPICY PRAWNS & FRITES

BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*

SLIDERS: *lamb roast beef italian avocado*



## WINE SELECTIONS

*A 2.5% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.*

### WINE SELECTIONS

*Please select at least two wine categories and corresponding price points:*

#### CRISP LIGHT WINES

\$40-55  
\$56-75  
\$76-100

#### MEDIUM BODIED REDS

\$40-55  
\$56-75  
\$76-100

#### LUSH & JUICY WHITES

\$40-55  
\$56-75  
\$76-100

#### FULL BODIED REDS

\$40-55  
\$56-75  
\$76-100

#### LOCAL REDS

\$56-75  
\$76-100  
\$100+