



purple
SEATTLE

THE PURPLE LUNCH EXPERIENCE

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

RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE
PURPLE
LUNCH
EXPERIENCE

\$45 / PERSON

FOR PARTIES OF 10-22
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
- FRIED CALAMARI
- GORGONZOLA DATES

GUESTS SELECT FROM THESE ENTRÉES:

- FUSILLI ALLA VODKA *asparagus, chili flake, garlic, shallot, parmigiano-reggiano (vegan available)*
PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | sautéed prawns +9 | grilled tofu +5*
- BISTRO BURGER *goat cheese, smoked mozzarella, frisee, grape jam, aioli*
- IMPOSSIBLE BURGER *vegan cheddar, red onion jam, tomato, frisee, garlic veganaise, lemon vegan aioli*
- FRIED BUTTERMILK CHICKEN SANDWICH *mary's farm raised chicken breast, grilled brioche bun, sambal aioli, fresh tomato, pickled slabs, pea vine slaw*
- FLANK & FRITES *chimichurri, spicyl aioli, house cut fries*

ADD A BOX OF CARAMELS:

SEND YOUR GUESTS HOME WITH A SWEET TREAT! +8

CANCELLATION POLICY There is a \$25 per person cancellation fee within 24 hours. On the day of your reservation if the whole party does not arrive, you will be charged the full amount for no shows. **CHECK AND SERVICE CHARGE POLICY** We require one check. A 3% 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. **TIME LIMIT** there is a 2.5 hour time limit at tables.

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



purple
SEATTLE

THE PURPLE EXPERIENCE

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

RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE
PURPLE
EXPERIENCE

\$55 / PERSON

FOR PARTIES OF 10-22
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:

- CREAMY BASIL PESTO *fusilli, delicata squash, pumpkin seeds, chili flake, ricotta, lemon olive oil*
- TRUFFLE MAC & CHEESE *mafaldine, creamy gruyere sauce, truffle bread crumb*
PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | sautéed prawns +9 | grilled tofu +5*
- FLANK & FRITES *chimichurri, spicyl aioli, house cut fries*
SURF ADDERS: *grilled prawns +9 | dungeness crab +10*
- PORK CHOP *wilted swiss chard, cauliflower puree, ginger cranberry chutney, chili flake*
- CRAB CAKES *crispy marled potato, celery, fresno chili, pickled red onion, spicy remoulade, herbs*
- CAULIFLOWER HASH *white bean spread, green lentils, sweet potato, caramelized onions, spinach, crispy quinoa, chives, chili oil, balsamic reduction*

ADD A BOX OF CARAMELS:

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GUEST SIGNATURE

PRINTED NAME

DATE



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE
ULTIMATE
PURPLE
EXPERIENCE

\$80 / PERSON

FOR PARTIES OF 10-22
SEATED IN THE
MAIN DINING ROOM

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what is booked - we do not have wheelchair
access upstairs so please let us know if your
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FAMILY STYLE APPETIZERS SHARED WITH TABLE:

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

GUESTS SELECT FROM THESE ENTRÉES:

- DUNGENESS CRAB MAC AND CHEESE *creamy gruyère truffle sauce, bread crumbs*
- FUSILLI ALLA VODKA *broccolini, chili flake, garlic, shallot, parmigiano-reggiano (vegan available)*
- PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | sautéed prawns +9 | grilled tofu +5*
- NY STEAK* *potato, brussels sprouts, crispy onions, and red wine demi*
- SURF ADDERS: *grilled prawns +9 | dungeness crab +10*
- PORK CHOP *wilted swiss chard, cauliflower puree, ginger cranberry chutney, chili flake*
- FISHERMANS STEW* *scallops, clams, shrimp, squid, aromatics, sourdough garlic bread*
- CAULIFLOWER HASH *white bean spread, green lentils, sweet potato, caramelized onions, spinach, crispy quinoa, chives, chili oil, balsamic reduction*

ADD A BOX OF CARAMELS:

SEND YOUR GUESTS HOME WITH A SWEET TREAT! +8

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PRINTED NAME

DATE



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SEATTLE

TAILORED PLATED MENU

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

GROUP DINING TAILORED PLATED MENU

\$120 / 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 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

There is a 2.5 hour time limit at tables.

CHOOSE THREE FAMILY STYLE APPETIZERS

shared with the table

CHARCUTERIE BOARD

BAKED BRIE

CRAB CAKES WITH REMOULADE

STUFFED MUSHROOMS *maderia cream sauce*

CRISPY ASPARAGUS & MUSHROOMS *spicy lemon aioli*

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

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

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 | sautéed prawns +9 | grilled tofu +5*

CHICKEN MARSALA *mushroom marsala sauce*

PORK CHOP *wilted swiss chard, cauliflower puree, ginger cranberry chutney, chili flake*

STEAK & FRITES *chimichurri, spicy aioli, smoked salt, house-cut fries*

SAUCE ADDERS: *hollandaise | béarnaise*

SURF ADDERS: *grilled prawns +9 | dungeness crab +10*

SEARED FISH *whipped potatoes, asparagus, 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

STONE FRUIT TRIFLE



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SEATTLE

SEATED FAMILY STYLE

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

SEATED FAMILY STYLE

\$90 / PERSON

FOR PARTIES UP TO 40
SEATED IN THE LOFT

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

MINI CRAB CAKES WITH REMOULADE

HUMMUS

HARISSA SPICED CAULIFLOWER

CEVICHE SHOOTER

SPICY PRAWNS WITH CROSTINI

MEATBALLS *lamb italian vegan*

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

BRUSSELS SPROUT HASH (V)

SEARED FISH

CHOOSE TWO SIDES

WHIPPED POTATOES

CRISPY FINGERLING POTATOES

ROASTED SEASONAL VEG

ASPARAGUS

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

STONE FRUIT TRIFLE

VEGAN TRUFFLES (V)

SEA SALT CARAMELS

CHOCOLATE CHIP COOKIES

MINI TARTS

BREAD PUDDING



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SEATTLE

SEATED BUFFET

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

SEATED BUFFET

\$90 / PERSON

FOR PARTIES UP TO 80
SEATED IN THE LOFT

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A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

There is a 2.5 hour time limit at tables.

CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD
MINI CRAB CAKES WITH REMOULADE
HUMMUS
HARISSA SPICED CAULIFLOWER
CEVICHE SHOOTER
SPICY PRAWNS WITH CROSTINI
MEATBALLS *lamb italian vegan*
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
BRUSSELS SPROUT HASH (V)
SEARED FISH

CHOOSE TWO SIDES

WHIPPED POTATOES
CRISPY FINGERLING POTATOES
ROASTED SEASONAL VEG
ASPARAGUS

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE
STONE FRUIT TRIFLE
VEGAN TRUFFLES (V)
SEA SALT CARAMELS
CHOCOLATE CHIP COOKIES
MINI TARTS
BREAD PUDDING



COCKTAIL STYLE MENU

\$75 / 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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final bill. These charges will be retained
by the company.*

There is a 2.5 hour time limit at tables.

CHOOSE SIX APPETIZERS

MEAT & CHEESE BOARD

BAKED BRIE

MINI CRAB CAKES WITH REMOULADE

STUFFED MUSHROOMS *maderia cream sauce*

CRISPY FALL VEGETABLES *truffle aioli*

MUSSELS & SAUSAGE

2 SPREADS & CRACKERS & VEGETABLES

SALMON CUCUMBER CUPS *crème fraiche, chives*

CEVICHE SHOOTER

SPICY PRAWNS & CROSTINI

MEATBALLS *lamb italian vegan*

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

SLIDERS: *lamb roast beef italian avocado*

CHOOSE TWO DESSERTS

MINI CRÈME BRÛLÉE

STONE FRUIT TRIFLE

VEGAN TRUFFLES (V)

SEA SALT CARAMELS

CHOCOLATE CHIP COOKIES

MINI TARTS

BREAD PUDDING



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SEATTLE

HAPPY HOUR MENU

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

HAPPY HOUR MENU

\$35 / PERSON

FOR PARTIES UP TO 20

A 3% administration fee and 20% service charge will be applied to the final bill. These charges will be retained by the company.

There is a 2.5 hour time limit at tables.

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*



SPARKLING

NV	Castell d'Or 'Flama d'Or' Cava, Spain	46
	Louis Armand Premier Cru Brut	
	Mareuil-Sur-Aÿ, Vallée de la Marne,	
	Champagne, France	98
2017	Argyle Brut Willamette Valley	78

WHITE WINES

2020	Domaine de la Tourmaline 'Sur Lie'	
	Melon de Bourgogne Muscadet	
	Sèvre et Maine, France	50
2020	Simpatico Cellars 'The Fanatic' Albariño	54
	Yakima Valley	
2021	Lydian 'Alto' Sauvignon Blanc/Sémillon	62
	Columbia Valley	
2021	Scenic Valley Farms Grüner Veltliner	62
	Willamette Valley	
2020	Soléna Pinot Gris	58
	Willamette Valley, Oregon	
2020	Pewsey Vale Dry Riesling	58
	Eden Valley, Australia	
2020	Karl Josef 'Piesporter Michelsberg'	58
	Spätlese Riesling Mosel, Germany	
2017	Clos de Nouys Demi-Sec Chenin Blanc	62
	Vouvray, France	
2021	L'Ecole 'Old Vines'	66
	Chenin Blanc Yakima Valley	
2020	Novelty Hill 'Stillwater Creek Vineyard'	58
	Viognier Columbia Valley	
2020	Ashan 'Barrel Fermented' Chardonnay	62
	Columbia Valley	
2017	Patz & Hall Chardonnay	95
	Sonoma Coast, California	

ROSÉ

2021	Les Quartre Tours 'Classique'	50
	Coteaux d'Aix-en-Provence, France	
2021	Kerloo Cellars 'Lonesome Spring Ranch'	49
	Columbia Valley	

LIGHTER BODIED REDS

2020	Le Coeur de la Reine Gamay Noir	54
	Touraine, France	
201	Block Wines 'Golden Block'	58
	Grenache Yakima Valley	
2017	Stag Hollow 'Purple Café Selection'	58
	Pinot Noir Yamhill-Carlton	
2020	Domaine de la Denante Pinot Noir	70
	Bourgogne, France	
2018	Michele Chiarlo 'Le Orme' Barbera	54
	Asti, Italy	
2020	Salcheto 'Biskero' Sangiovese	58
	Chianti, Italy	

FULLER BODIED REDS

2018	Château de Minière	62
	Cabernet Franc Bourgueil, France	
2017	Baer Winery 'Stillwater Creek'	74
	Cabernet Franc Yakima Valley	
2020	Hightower 'Murray' Cabernet Sauvignon	62
	Red Mountain	
2020	Mark Ryan Board Track Racer 'The Chief'	74
	Cabernet Sauvignon Columbia Valley	
2016	Domaine de Couron 'Marie Dubois'	62
	Syrah Côtes-du-Rhône, France	
2019	Two Vintners Syrah Columbia Valley	66

RED BLENDS

2019	Kerloo Cellars 'Majestic'	66
	Yakima Valley	
2009	Château Castegens	58
	Castillon Côtes de Bordeaux, France	
2014	a'Maurice 'Night Owl'	89
	Walla Walla Valley	
2019	Damsel Cellars Columbia Valley	62
2020	Lobo Hills 'Right Bank'	66
	Columbia Valley	