



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE
PURPLE
EXPERIENCE

\$55 / PERSON

FOR PARTIES OF 8-10
SEATED IN THE
MAIN DINING ROOM

*menu subject to change, can be
modified for dietary restrictions*

FAMILY STYLE APPETIZERS SHARED WITH TABLE:

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

GUESTS SELECT FROM THESE ENTRÉES:

- PENNE ALLA VODKA *vodka sauce, broccolini, chili flake, garlic, shallot, shaved parmesan*
PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | grilled prawns +9*
- BEEF BOLOGNESE *pappardelle, fried sage, pecorino*
- FREE-RANGE CHICKEN MARSALA *crispy roasted garlic potato, butter-braised carrot, mushroom-marsala sauce*
- COD FISH & CHIPS *tempura battered cod, shoestring fries, coleslaw, spicy tartar sauce*
- GRILLED NY STEAK FRITES *chimichurri, chili de arbol aioli, shoestring fries*
SURF ADDERS: *grilled prawns +9 | dungeness crab +10*

GUESTS SELECT FROM THESE DESSERTS:

- SEA SALT CARAMELS
- CREME BRULEE
- CHERRY APPLE CRISP

ADD A BOX OF CARAMELS:

SEND YOUR GUESTS HOME WITH A SWEET TREAT! +8

CANCELLATION POLICY \$25 / person cancellation fee within 48 hours. **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. **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



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

THE
ULTIMATE
PURPLE
EXPERIENCE

\$80 / PERSON

FOR PARTIES OF 8-10
SEATED IN THE
MAIN DINING ROOM

*menu subject to change, can be
modified for dietary restrictions*

FAMILY STYLE APPETIZERS SHARED WITH TABLE:

- BAKED BRIE
- MEAT & CHEESE BOARD
- SEASONAL BURRATA
- SPICY PRAWNS & FRITES

GUESTS SELECT FROM THESE ENTRÉES:

- PAN ROASTED HALIBUT *wild Alaskan halibut, potato gnocchi, spring vegetables, cauliflower cream, almond gremolata*
- GRILLED FILET MIGNON *red potatoes, caramelized onions, smoked bacon, roasted mushrooms, green peppercorn jus, truffle herb compound butter*
- BACON WRAPPED MEATLOAF *crispy garlic potato, haricot vert, mushroom-infused demi*
- DUNGENESS CRAB MAC AND CHEESE *mafaldine, creamy gruyère sauce, truffle bread crumb*
- THE IMPOSSIBLE VEGAN BURGER *red onion jam, tomato, mixed greens, garlic-truffle vegenaïse*

GUESTS SELECT FROM THESE DESSERTS:

- SEA SALT CARAMELS
- CREME BRULEE
- CHERRY APPLE CRISP

ADD A BOX OF CARAMELS:

SEND YOUR GUESTS HOME WITH A SWEET TREAT! +8

CANCELLATION POLICY \$25 / person cancellation fee within 48 hours. **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. **TIME LIMIT** there is a 2.5 hour time limit at tables.

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GUEST SIGNATURE

PRINTED NAME

DATE



TAILORED PLATED MENU

\$120 / PERSON

FOR PARTIES UP TO 20
SEATED IN THE WINE ROOM

FOR PARTIES UP TO 24
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 time limit at tables.

INCLUDES BREAD SERVICE

CHOOSE THREE FAMILY STYLE APPETIZERS

BAKED BRIE
CHARCUTERIE BOARD
FRIED CALAMARI
SEASONAL BURRATA
CHARRED BROCCOLINI
CRAB CAKES
GORGONZOLA DATES
HUMMUS WITH CRUDITE & ACCROUTEMENTS
MEATBALLS *lamb italian vegan*
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
CREAM OF MUSHROOM SOUP

SALAD

KALE SALAD
CHOPPED SALAD
MIXED GREENS

CHOOSE FOUR ENTRÉES

guests select from these entrées during service

GRILLED LAMB *vegetable ragout, chimichurri, mint cream, crispy red potatoes*
CHICKEN MARSALA *crispy garlic potato, butter-braised carrot, mushroom-marsala sauce*
ALASKAN HALIBUT *potato gnocchi, vegetable medley, cauliflower cream, almond gremolata*
GRILLED TENDERLOIN: *red potatoes, caramelized onions, smoked bacon,
roasted mushrooms, green peppercorn jus, truffle herb compound*
ADD SAUCE: *hollandaise bearnaise*
SURF ADDERS: *grilled prawns +9 | dungeness crab +10*
PEA PESTO BUCATINI *pea vines, english peas, toasted garlic, chili flake, almonds, grana*
CRAB MAC & CHEESE *mafaldine, creamy gruyere sauce, truffled breadcrumbs*
PASTA ADDERS: *marinated steak +9 | grilled chicken +7 | grilled prawns +9*

CHOOSE THREE DESSERTS

guests select from these entrées during service

CRÈME BRÛLÉE
BREAD PUDDING
CHERRY APPLE CRISP
CAST IRON COOKIE & ICE CREAM



purple

WOODINVILLE

SEATED FAMILY STYLE

14459 Woodinville Redmond Road NE Woodinville, WA 98072 P: 206-838-3853

SEATED FAMILY STYLE

\$90 / PERSON

FOR PARTIES UP TO 20
SEATED IN THE WINE ROOM

FOR PARTIES UP TO 24
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 time limit at tables.

CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

MINI CRAB CAKES WITH REMOULADE

HUMMUS WITH CRUDITE & ACCROUTREMENTS

HARISSA SPICED CAULIFLOWER

CEVICHE SHOOTER

SPICY PRAWNS & FRITES

MEATBALLS *lamb italian vegan*

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

SLIDERS: *roast beef italian avocado*

CHOOSE ONE SALAD

CHOPPED

KALE

CAESAR

MIXED GREENS

CHOOSE THREE ENTREES

VODKA PASTA

PEA PESTO BUCATINI

CHICKEN MARSALA

GRILLED FILET MIGNON

SEARED HALIBUT

CHOOSE TWO SIDES

CRISPY RED POTATOES

ROASTED SEASONAL VEG

BROCCOLINI

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

VEGAN TRUFFLES (V)

SEA SALT CARAMELS

CHOCOLATE CHIP COOKIES

MINI TARTS

BREAD PUDDING



purple
WOODINVILLE

TAILORED BRUNCH MENU

14459 Woodinville Redmond Road NE Woodinville, WA 98072 P: 206-838-3853

TAILORED BRUNCH MENU

\$45 / PERSON

FOR PARTIES UP TO 11-24
SEATED IN THE WINE ROOM
OR LOFT

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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.

INCLUDES BREAD SERVICE

CHOOSE THREE FAMILY STYLE APPETIZERS

PASTRY & FRUIT PLATTER
CINNAMON ROLLS
MINI AVOCADO TOAST
BICUITS & GRAVY

CHOOSE SIX ENTRÉES

guests select from these entrées during service

FRENCH TOAST
BRUNCH BURGER
FISH & CHIPS
PURPLE CHOPPED
CRANBERRY CHICKEN SALAD
GRILLED CHEESE WITH TOMATO SOUP
TRUFFLE MAC & CHEESE
CRAB BENEDICT +5

ADD A MIMOSA BAR

2 mimosas per guest

MIMOSA BAR WITH ASSORTMENT OF JUICES +15

ADD A BOX OF CARAMELS:

SEND YOUR GUESTS HOME WITH A SWEET TREAT! +8



COCKTAIL STYLE MENU

\$75 / PERSON

FOR PARTIES UP TO 36
STANDING 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 up to six selections for your buffet:

PRAWN SKEWERS

MINI CRAB CAKES WITH REMOULADE

HUMMUS WITH CUDITE & ACCOUTREMENTS

CRANBERRY CHICKEN ENDIVE CUPS

PURPLE CHOPPED SALAD

SPICY PRAWNS WITH CROSTINI

MEATBALLS *lamb italian vegan*

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

Add two Desserts* to your buffet:

SEA SALT CARAMELS

FRUIT TARTLETS

BROWNIE WITH SALTED CARAMEL

MINI CHOCOLATE CHIP COOKIES

MINI CRÈME BRÛLÉE



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	