



purple
SEATTLE

BUILD YOUR OWN EXPERIENCE

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

BUILD YOUR OWN EXPERIENCE

STARTING AT \$65 / PERSON

FOR PARTIES OF 10-20
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.

menu subject to change, can be modified for dietary restrictions

SELECT 4 APPETIZERS:

BAKED BRIE
SPICY PRAWNS
GORGONZOLA DATES
MEAT & CHEESE BOARD

BEETROOT POKÉ (V)
CRAB CAKES +10 / guest
ROTATING FLATBREAD

ADD A FAMILY STYLE SALAD COURSE: +7 / guest

PURPLE CHOPPED
LITTLE GEM

SELECT 6 ENTREES:

MINT-PISTACHIO PEA PESTO *campenelle pasta, charred leeks, radish, fromage blanc, lemon zest*

ADD PASTA ADDER OPTIONS:
grilled steak +12 | grilled chicken +7 | sauteed prawns +9 | dungeness crab +12 | tofu +5

FRIED CHICKEN ROMANO *linguine, vodka sauce, pecorino romano, aged provolone, charred broccolini*

SHORTRIB PASTA *port cream sauce, blistered tomatoes, pappardelle noodles, crispy sage*

CRAB LINGUINE *spring onion, zucchini, lemon ricotta, fennel pollen, toasted bread crumbs*

CHEF'S STEAK SPECIAL +10 / order

CHEF'S FISH SPECIAL +15 / order

GRILLED FLANK *shishito chimichurri, charred zucchini, crispy potato, fried shallots, bordelaise sauce*

SEARED HALIBUT *sake beurre blanc, wild rice, black garlic and spring onion, pea vines, crispy garlic, black sesame seeds, chili oil*

ROASTED CAULIFLOWER (V) *hazelnut romesco, wild rice, summer squash, spinach, shallot, garlic, calabrian chili infused honey, cilantro, scallion*

DESSERT DUO: PICK 2:

MINI TARTS
RASPBERRY SORBET
RHUBARB APPLE CRISP *with rose cream*
MINI CREME BRULEE
VEGAN TRUFFLES
CARAMELS



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SEATTLE

THE PURPLE LUNCH EXPERIENCE

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

**THE
PURPLE
LUNCH
EXPERIENCE**

\$45 / PERSON

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

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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

GORGONZOLA DATES

LITTLE GEM SALAD

GUESTS SELECT FROM THESE ENTRÉES:

FRIED CHICKEN ROMANO *linguine, vodka sauce, pecorino romano, aged provolone, charred broccolini*

MISO BURGER *miso honey bacon, smoked gouda, radicchio, roma tomato, soy-ginger aioli, grilled brioche bun*

FALAFEL BURGER *toasted whole wheat bun, tzatziki sauce, sundried tomato-miso spread, pickled onion, cucumber, little gem lettuce*

GRILLED CHICKEN SANDWICH *mary's farm raised chicken breast, bacon, melted havarti, arugula, apple-cranberry chutney, sage aioli, grilled ciabatta*

FLANK & FRITES *sauteed prawns, chimichurri and house-cut fries*



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SEATTLE

PLATED MENU

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

PLATED MENU

\$120 / PERSON

FOR PARTIES UP TO 45
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 3 hour time limit at tables.

CHOOSE THREE FAMILY STYLE APPETIZERS

shared with the table

CHARCUTERIE BOARD

ROTATING FLATBREAD

BAKED BRIE

CRAB CAKES WITH LEMON ARBOL AIOLI

STUFFED MUSHROOMS *marsala cream sauce*

BEETROOT POKÉ (V)

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

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

SLIDERS: *roast beef avocado lamb italian*

CHOOSE ONE SOUP & ONE SALAD

guest selects soup or salad during service

SOUP

SAN MARZANO TOMATO SOUP

DAILY SOUP

SALAD

PURPLE CHOPPED

LITTLE GEM

CHOOSE FOUR ENTRÉES

guests select from these entrées during service

CHICKEN MARSALA *mushroom marsala sauce*

GRILLED LAMB CHOPS *lemon mustard marinade, mint, sunchoke puree, vegetable medley*

CHEF'S STEAK SPECIAL

SURF ADDERS: *sauteed prawns +9 | dungeness crab +12*

SEARED FISH *chef's seasonal choice*

ROASTED CAULIFLOWER (V) *hazelnut romesco, wild rice, summer squash, spinach, shallot, garlic, calabrian chili infused honey, cilantro, scallion*

CHOOSE TWO DESSERTS

guests select from these desserts during service

CRÈME BRÛLÉE

RHUBARB APPLE CRISP *with rose cream*

VEGAN TRUFFLES

SEA SALT CARAMELS



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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 45
SEATED IN THE LOFT

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD
ROTATING FLATBREAD
CRAB CAKES WITH LEMON ARBOL AILOI
HUMMUS
STUFFED MUSHROOMS *marsala cream sauce*
CEVICHE SHOOTER
SPICY PRAWNS
MEATBALLS *lamb italian vegan*
BRUSCHETTA: *avocado (v) olive & goat cheese prosciutto steak*
SLIDERS: *lamb roast beef italian avocado*

CHOOSE ONE SALAD

PURPLE CHOPPED
LITTLE GEM

CHOOSE THREE ENTREES

VODKA PASTA
CHICKEN MARSALA
GRILLED STEAK
ROASTED CAULIFLOWER (V)
SEARED FISH

TWO SIDES

CRISPY MARBLE POTATOES
ROASTED SEASONAL VEG

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE
VEGAN TRUFFLES
RASPBERRY SORBET
MINI TARTS
RHUBARB APPLE CRISP *with rose cream*
SEA SALT CARAMELS



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SEATTLE

BUFFET

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

BUFFET

\$90 / PERSON

FOR PARTIES UP TO 85
IN THE LOFT

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

FLATBREAD

MINI CRAB CAKES WITH LEMON ARBOL AILOI

HUMMUS

STUFFED MUSHROOMS *marsala cream sauce*

CEVICHE SHOOTER

SPICY PRAWNS

MEATBALLS *lamb italian vegan*

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

SLIDERS: *lamb roast beef italian avocado*

CHOOSE ONE SALAD

PURPLE CHOPPED

LITTLE GEM

CHOOSE THREE ENTREES

VODKA PASTA

SHISHITO BASIL PESTO

CHICKEN MARSALA

GRILLED NEW YORK STEAK

ROASTED CAULIFLOWER (V)

SEARED FISH

TWO SIDES

CRISPY MARBLE POTATOES

ROASTED SEASONAL VEG

DESSERT TRIO: CHOOSE THREE

MINI CRÈME BRÛLÉE

VEGAN TRUFFLES

RASPBERRY SORBET

MINI TARTS

RHUBARB APPLE CRISP *with rose cream*

SEA SALT CARAMELS



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SEATTLE

COCKTAIL STYLE MENU

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

COCKTAIL STYLE MENU

\$35 / PERSON

ADDITIONAL
APPS & DESSERTS +10
PER ITEM / PER PERSON

FOR PARTIES UP TO 85
IN THE LOFT

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unable to be upstairs.*

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final bill. These charges will be retained
by the company.*

There is a 3 hour time limit at tables.

CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD

FLATBREAD

BAKED BRIE

MINI CRAB CAKES WITH LEMON ARBOL AILOI

STUFFED MUSHROOMS *marsala cream sauce*

BEETROOT POKÉ (V)

2 SPREADS & CRACKERS & VEGETABLES

SALMON CUCUMBER CUPS *crème fraiche, pickled red onion, caper*

CEVICHE SHOOTER

CRANBERRY CHICKEN WRAP

SPICY PRAWNS

MEATBALLS *lamb italian vegan*

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

SLIDERS: *lamb roast beef italian avocado*

DESSERT ADDITIONS

MINI CRÈME BRÛLÉE

VEGAN TRUFFLES

RASPBERRY SORBET

MINI TARTS

RHUBARB APPLE CRISP *with rose cream*

SEA SALT CARAMELS



SPARKLING

NV | CASTELL D'OR 'FLAMA D'OR' · 46

Sparkling
Cava, Spain

NV | TIRRIDDIS BRUT BLANC · 66

Sparkling
Yakima Valley

NV | LOUIS ARMAND · 102

Brut Premier Cru
Mareuil-Sur-Aÿ, Vallée de la Marne, Champagne, France

2022 | DOMAINE POUILLON · 70

Pét-Nat Pinot Noir
Columbia Gorge

ROSÉ

2023 | DOMAINE LA ROCALIÈRE · 62

Rosé
Tavel, France

2023 | LOCUS 'SEVEN MILE VINEYARD' · 58

Rosé
Rattlesnake Hills

WHITE WINE

2021 | EIDOSELA · 58

Albarino
Rias Baixas, Spain

2021 | SIMPATICO CELLARS 'THE FANATIC' · 58

Albarino
Yakima Valley

2022 | LYDIAN 'ALTO' · 62

Sauvignon Blanc, Sémillon
Columbia Valley

2022 | DELILLE CELLARS 'CHALEUR ESTATE' · 78

Sauvignon Blanc, Sémillon
Columbia Valley

2021 | ASHAN 'BARREL FERMENTED' · 62

Chardonnay
Columbia Valley

2022 | DAMSEL CELLARS · 62

Chardonnay
Columbia Valley

2022 | L'ECOLE NO. 41 'OLD VINES' · 66

Chenin Blanc
Yakima Valley

2019 | DOWSETT FAMILY · 58

Gewürztraminer
Columbia Gorge

2021 | VILLA VARDA · 62

Pinot Gris
Friuli, Italy

2022 | SOLENA · 62

Pinot Gris
Willamette Valley

2023 | CÔTE BONNEVILLE 'DUBRUL VINEYRAD' · 66

Riesling
Yakima Valley

RED WINE

2019 | STAG HOLLOW 'EAST BLOCK' · 62

Pinot Noir
Yamhill-Carlton District

2022 | RUBY VINEYARD & WINERY · 70

Gamay Noir
Willamette Valley

2021 | DOMAINE DE CHÊNEPIERRE 'VIEILLES VIGNES' · 58

Gamay Noir
Chénas, France

2021 | CHÂTEAU DE MINIÈRE · 62

Cabernet Franc
Bourgueil, France

2020 | KERLOO CELLARS 'UPLAND VINEYARD' · 78

Grenache
Snipes Mountain

2022 | ALTOCEDRO 'AÑO CERO' · 58

Malbec
La Consulta, Uco Valley, Mendoza, Argentina

2021 | SPARKMAN CELLARS 'KINDRED' · 66

Malbec
Columbia Valley

2022 | CHÂTEAU LA GRANDE CLOTTE · 62

Bordeaux Blend
Lussac Saint-Émilion, France

2021 | CADENCE 'CODA' · 78

Bordeaux-Style Blend
Red Mountain

2022 | SALCHETO 'BISKERO' · 62

Sangiovese
Chianti, Italy

2021 | MARK RYAN BOARD TRACK RACER 'THE CHIEF' · 74

Cabernet Sauvignon
Columbia Valley

2021 | HIGHTOWER 'MURRAY' · 62

Cabernet Sauvignon
Red Mountain

2015 | CHÂTEAU BOIS D'ARLÈNE 'ORIGINE' · 80

Rhône-Style Blend
Vacqueyras, France

2021 | SYNCLINE 'SUBDUCTION RED' · 70

Rhône Blend
Columbia Valley

2021 | TWO VINTNERS · 66

Syrah
Columbia Valley

2022 | YVES CUILLERON 'LES VIGNES D'À CÔTE' · 66

Syrah
Collines Rhodaniennes