



purple
STONE WAY

BUILD YOUR OWN EXPERIENCE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

PLATED MENU

STARTING AT
\$65 / PERSON

FOR PARTIES OF 10-20
SEATED IN THE
MAIN DINING ROOM

Menu subject to change, can be modified for dietary restrictions.

A 22% service charge will be added to checks on parties of 6 or more, 100% is retained by the restaurant.

Gratuities for parties of this size are not expected, and any that are left are split among hourly employees only.

SELECT THREE APPETIZERS *(served family-style additional appetizers for \$10 per guest)*

- BAKED BRIE
- SPICY PRAWNS W/ BAGUETTE
- GORGONZOLA DATES
- MEAT & CHEESE BOARD
- SPREAD DUO W/ FLATBREAD & CRUDITE (V)
- KABOCHA SQUASH (V)
- PURPLE CHOPPED SALAD
- CLASSIC CAESAR SALAD

SELECT FIVE ENTREES *(guest selects during service)*

- FUSILLI ALLA VODKA *broccolini, chili flake, garlic, shallot, parmigiano-reggiano (vegan upon request)*
- BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage*
- WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggio*
- MUSHROOM PAPPARDELLE (V) *kale pesto, oregano chermoula, cashew parmesan, lemon*
- BURRATA MARGHERITA PIZZA *heirloom tomato, confit garlic, basil pesto*
- PAN SEARED STEELHEAD *kabocha squash, mushroom, kale, celery root purée*
- ROASTED CAULIFLOWER (V) *wild rice, mushroom, green garbanzo, kale, hazelnut romesco, hot honey*
- BISTRO BURGER *smoked mozzarella, goat cheese, bacon jam, garlic aioli, frisee with fries*

SELECT TWO DESSERTS *(served as family-style)*

- RASPBERRY SORBET (V)
- SEMI FREDDO
- CREME BRULEE
- TIRAMISU
- ZEPPOLE (V)



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

DATE:

TIME SLOT:

GUEST COUNT:

PLATED MENU

STARTING AT
\$80 / PERSON

FOR PARTIES OF 10-20
SEATED IN THE
MAIN DINING ROOM

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- BAKED BRIE
- BEETS & GOAT CHEESE
- STEAMED MUSSELS
- KABOCHA SQUASH (V)
- OYSTERS ON THE HALF SHELL
- CHUNKY AVOCADO SALAD
- MEAT & CHEESE BOARD

SELECT FIVE ENTREES *(guest selects during service)*

- PRAWN MAFALDINE *broccolini, chili flake, garlic, shallot, parmigiano-reggiano*
- BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage*
- WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggio*
- SEAFOOD CIOPPINO *tomato broth, mussels, shrimp, steelhead, clams, garlic bread*
- DUCK CASSOULET *heirloom tomato, confit garlic, basil pesto*
- PAN SEARED STEELHEAD *delicata squash, mushroom, kale, celery root purée*
- ROASTED CAULIFLOWER (V) *wild rice, mushroom, green garbanzo, kale, hazelnut romesco, hot honey*
- STEAK FRITES *wagyu, chimichurri, garlic aioli*
- SURF 'N TURF *wagyu steak, sauteed prawns, house-cut fries chimichurri, garlic aioli | +10 per order*

SELECT TWO DESSERTS *(served as family-style)*

- RASPBERRY SORBET
- SEMI FREDDO
- CREME BRULEE
- TIRAMISU
- ZEPPOLE



RESERVATION DETAILS

HOST NAME:

PARTY NAME:

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GUEST COUNT:

FAMILY-STLYE

STARTING AT
\$55 / PERSON

FOR PARTIES OF 10-20
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SELECT THREE APPETIZERS *(served family-style additional appetizers for \$10 per guest)*

- BAKED BRIE
- HOUSE-CUT FRIES
- SPICY PRAWNS W/ BAGUETTE
- KABOCHA SQUASH (V)
- GORGONZOLA DATES
- PURPLE CHOPPED SALAD
- SPREAD DUO W/ FLATBREAD (V)
- CLASSIC CAESAR SALAD

SELECT TWO PIZZAS & TWO PASTAS:

PIZZAS - select two:

- BURRATA MARGHERITA heirloom tomato, confit garlic, basil pesto
- KABOCHA SQUASH & ARTICHOKE *roasted red pepper, red onion, confit garlic, goat cheese, red pepper sauce*
- HOT SOPPRESSATA *mama lil's pepper, red onion, mozzarella, fontina, parmigiano-reggiano, hot honey, basil, tomato sauce*

- DATES GOT THE BLUES *prosciutto, dates, mozzarella, fontina, roquefort, caramelized onion, walnut, fig balsamic, thyme*

PASTAS - select two:

- FUSILLI ALLA VODKA *broccolini, chile flake, garlic, parmigiano-reggiano*
- BRAISED SHORT RIB PASTA *pappardelle, port cream sauce, blistered tomato, sage +5 / guest*
- MUSHROOM PAPPARDELLE (V) *kale pesto, oregeno chermoula, cashew parmesan, lemon*
- WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggiano*
- PRAWN MAFALDINE *roasted red pepper sauce, smoked paprika, parmigiano-reggiano, basil*

SELECT TWO DESSERTS

- RASPBERRY SORBET (V)
- TIRAMISU
- SEMI FREDDO
- ZEPPOLE (V)
- CREME BRULEE



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STONE WAY

COCKTAIL STYLE MENU

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

COCKTAIL STYLE MENU

\$35 / PERSON

ADDITIONAL
APPS & DESSERTS +10
PER ITEM / PER PERSON

FOR PARTIES UP TO 55
STANDING IN THE BOTTLE SHOP
room fee may apply

FOR PARTIES UP TO 40
STANDING IN THE BACK BAR
room fee may apply

*A 3% administration fee and 22%
service charge will be applied to
the final bill. These charges will
be retained by the company.*

CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD
HOT SOPPRESSATA PIZZA
KABOCHA SQUASH & ARTICHOKE PIZZA
LIV & BUDDY PIZZA
DATES GOT THE BLUES PIZZA
CAPRESE SKEWERS
BEETS & GOAT CHEESE
MEZZE DUO W/ FLATBREAD & VEGETABLES (V)
OYSTERS ON THE HALF SHELL *+\$5 per person*
SPICY PRAWNS
TOMATO BRUSCHETTA
CHARCUTERIE, AVOCADO, OR SHORT RIB SLIDERS (mixed selection or choose one)
SKEWERS - Chicken, Steak, or Prawns (or a mixed selection)

DESSERT ADDITIONS

MINI CRÈME BRÛLÉE
ZEPPOLE (V)
TIRAMISU
SEA SALT CARAMELS



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BUFFET OR SEATED FAMILY STYLE

3400 STONE WAY N SEATTLE, WA 98103 (206) 737-8743

BUFFET OR SEATED FAMILY STYLE

\$90 / PERSON

FOR PARTIES UP TO 40
SEATED IN THE BOTTLE SHOP

FOR PARTIES UP TO 30
SEATED IN BACK BAR

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

SELECT THREE APPETIZERS *(shared with the table)*

MEAT & CHEESE BOARD

ITALIAN MEATBALLS

SHRIMP SKEWERS

MINI BAKED BRIE

KABOCHA SQUASH (V)

CAPRESE SKEWERS

BEETS & GOAT CHEESE

DATES GOT THE BLUES FLATBREAD

TOMATO BRUSCHETTA

SLIDERS: *avocado charcuterie short rib*

CHOOSE ONE SALAD

PURPLE CHOPPED

CAESAR SALAD

CHOOSE THREE ENTREES

VODKA FUSILLI *(vegan available upon request)*

CHICKEN MARSALA

GRILLED STEAK

ROASTED CAULIFLOWER (V)

SEARED STEELHEAD

TWO SIDES

ROASTED POTATOES (V)

ROASTED SEASONAL VEGETABLE (V)

CHOOSE TWO DESSERTS

CRÈME BRÛLÉE

RASPBERRY SORBET (V)

TIRAMISU

ZEPPOLE (V)

SEA SALT CARAMELS



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COCKTAIL STYLE MENU

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COCKTAIL STYLE MENU

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CHOOSE THREE APPETIZERS

MEAT & CHEESE BOARD
HOT SOPPRESSATA PIZZA
KABOCHA SQUASH & ARTICHOKE PIZZA
LIV & BUDDY PIZZA
DATES GOT THE BLUES PIZZA
CAPRESE SKEWERS
BEETS & GOAT CHEESE
MEZZE DUO W/ FLATBREAD & VEGETABLES (V)
OYSTERS ON THE HALF SHELL *+\$5 per person*
SPICY PRAWNS
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CHARCUTERIE, AVOCADO, OR SHORT RIB SLIDERS (mixed selection or choose one)
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- MUSHROOM PAPPARDELLE (V) *kale pesto, oregano chermoula, cashew parmesan, lemon*
- BURRATA MARGHERITA PIZZA *heirloom tomato, confit garlic, basil pesto*
- PAN SEARED STEELHEAD *kabocha squash, mushroom, kale, celery root purée*
- ROASTED CAULIFLOWER (V) *wild rice, mushroom, green garbanzo, kale, hazelnut romesco, hot honey*
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RESERVATION DETAILS

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MUSHROOM PAPPARDELLE (V) *kale pesto, oregeno chermoula, cashew parmesan, lemon*

WHITE MISO ALFREDO *fusilli, guanciale, snap pea, mushroom, herb breadcrumb, parmigiano-reggiano*

PRAWN MAFALDINE *roasted red pepper sauce, smoked paprika, parmigiano-reggiano, basil*

SELECT TWO DESSERTS

- | | |
|----------------------|-------------|
| RASPBERRY SORBET (V) | TIRAMISU |
| SEMI FREDDO | ZEPPOLE (V) |
| CREME BRULEE | |