



Purple Sage

An American Western Bistro

434 Main Street Park City, Utah 84060

435-655-9505

www.purplesageparkcity.com

Thank you for your interest in our private and group dining options at the Purple Sage. The following packet contains all the information for group dining for the winter of 2020.

The Purple Sage offers group dining for all size parties. We have a private dining room that can accommodate groups of 14 to 26 people. Our main dining room, which would be semi private holds groups of 28 to 42. The total capacity of the main level is 64. We offer 3 basic menus. The menus are all inclusive (include tax, tip, and room charge. Each menu is made to order and has 3 dinner choices, family style appetizer and or salad course, and dessert. We do not allow outside food or beverage to be brought in for private events.

Due to our high volume during the winter season, private groups cannot book during the 7pm hour. We can book our private rooms at 6pm, 6:30pm or 8:15pm and later.

To reserve a date and time please contact Travis @ 435-655-9505 or travis@purplesageparkcity.com. To book we do require a deposit of 50% of the food cost. This deposit is completely refundable up to 72 hours prior to the event. Inside of 72 hours all but \$250 of the deposit is refundable. Please see the credit card authorization form and fill it out to reserve your party.

Any questions please let us know!

Purple Sage

Wasatch Menu

\$60 per person

(includes tax, tip, non-alcoholic and room charge)

To Start

Purple Sage Salad

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette

or

Soup of the Day

Entrees

Pan Roasted Pork Tenderloin

Pan seared then oven roasted pork tenderloin served on maple whipped sweet potatoes with sautéed sugar snap peas and house BBQ sauce

or

Lime Grilled Black Tiger Shrimp

Served on griddled golden polenta cakes with a chipotle creamed leek sauce

or

Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and green beans

Dessert

House-made Butterscotch Pudding

Our house specialty; topped with old fashion whipped cream



Purple Sage

Prospector Menu \$80 per person
(Includes tax, tip, and room charge)

To Start

Warm House Made Potato Chips

With Pointe Reyes blue cheese and pepper jack, topped with green onions

Salads

Purple Sage Salad

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette

or

Iceberg Wedge

Crispy apple wood smoked bacon, grated blue cheese, and chili ranch dressing on iceberg lettuce

Entrees

Grilled Veal Meatloaf

Tender veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet mild tomato chili sauce, and served with whipped potatoes and roasted Brussels sprouts

or

Corn Battered Utah Trout

Fried Rainbow trout served with white bean chili, asparagus, and smoked poblano crème

or

Butternut Squash Ravioli

Housemade ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and Gold Creek parmesan cheese

Dessert

House-made Butterscotch Pudding

Our house specialty; topped with old fashion whipped cream

or

Bread Pudding

Our sister restaurant Café Terigo's famous bread pudding with dried cranberries and pine nuts, topped with cinnamon ice cream and hot butter rum sauce



Purple Sage

Uinta Menu \$100

(Includes tax, tip, and room charge)

To Start

Chicken Tamale Pancakes

Pulled chicken in cider BBQ sauce on a tamale pancake, with avocado salsa and cilantro crème

Salads

Pear and Arugula

Fresh pears, house smoked almonds, Gold Creek fashiago cheese, tossed with arugula and a pomegranate vinaigrette

or

Honey Braised Beet

Mixed greens and arugula with pistachio encrusted goat cheese, pinenuts and a champagne vinaigrette on honey braised beets

Entrees

Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast and confit leg of duck served on green chili mac'n'cheese and sugar snap peas

or

Purple Sage New York Steak

12oz Prime New York Strip steak topped with chimichurri whipped goat cheese and served with herbed fries

or

Grilled Skuna Bay Salmon

Craft raised Atlantic salmon filet on parmesan and poblano heirloom corn grits with bacon braised greens, corn nagè and red chili oil

Dessert

Ancho Cinnamon Brownie

Chocolate brownie infused with ancho chile and cinnamon with vanilla bean ice cream, salted caramel and candied pecans

or

Bread Pudding

Our sister restaurant Café Terigo's famous bread pudding with dried cranberries and pine nuts, topped with cinnamon ice cream and hot butter rum sauce

Purple Sage/EDA Inc
434 Main Street
PO BOX 4347
Park City UT 84060
435-655-9505
www.purplesageparkcity.com
CREDIT CARD AUTHORIZATION

Guest / Group Name: _____

email: _____

Date of event: _____ Contact Phone Number: _____

Local Phone: _____

I irrevocably authorize my credit card to be used for the following services at Purple Sage, Park City, Utah

Please Circle One: Billing Guarantee Payment Deposit Only

Comments: _____

Credit Card Type: _____

3 digit code on back: _____

Credit Card #: _____

Expiration Date: _____

Card Holder: _____

(Print name exactly as it appears on card)

Company Name: _____

Amount of Charge Approved:

\$ _____ To hold reservation

\$ _____ Location fee

\$ _____ 50% of menu cost

Billing Address: _____

Signature: _____

I warrant and represent that I am authorized to agree that charges for this event are posted to this credit card. Complete and fax or email to:

Fax 435-645-9564

email: travis@purplesageparkcity.com

Purple Sage

434 Main Street

PO Box 4347

Park City, Utah 84060

IF CREDIT CARD IS USED AS GUARANTEE OF PAYMENT, A HOLD FOR THE ESTIMATED BALANCE WILL BE PUT THROUGH. ALL INVOICES ARE DUE IN ACCORDANCE WITH CONTRACT TERMS. AFTER 30 DAYS IF PAYMENT IS NOT RECEIVED, CREDIT CARD WILL BE CHARGED.

IF YOU HAVE ANY QUESTIONS CONTACT Travis at Purple Sage

435-655-9505 OR BY E-MAIL AT travis@purplesageparkcity.com

Purple Sage

434 Main Street

Park City, Utah 84060

phone 435-655-9505 fax 435-645-9564

Purple Sage Catering and Private Party Policies

Guarantees and Cancellations

In arranging for private events, attendance must be specified at least two (2) days in advance. Guarantees for events scheduled on Sunday, Monday and Tuesday must be received by 5:00 p.m. the proceeding Friday. Purple Sage will set up and prepare for 5% above the specified quantity. The client will provide payment for the specified guarantee or the actual number of guests if the guarantee is exceeded. All cancellations for group events must be received five days prior to the event date or a \$250.00 cancellation fee will be assessed.

Service Charge and State Sales Tax

All menu prices are subject to 9.95% Utah State Sales Tax and 20% service charge.

Liquor and Food

A wine and liquor list will be provided upon request. Purple Sage does not allow food and beverages to be brought in for special events from outside the restaurant. However, groups may pre-arrange to bring in a special cake for special events at a charge of \$5.00 per person. All special events must be catered by Purple Sage. Pre-arranged limited menus are to be determined at least one week in advance for groups of 12 or larger.

Music and Entertainment

Purple Sage will be willing to help arrange music and/or entertainment for any event. Should the guest choose to make arrangements, a copy of the signed contract should be provided to Purple Sage. Should the sound level from musical groups or entertainment or public address systems create disturbances, Purple Sage reserves the right to request the client and/or entertainers to lessen the volume and if necessary, perform without amplification. Purple Sage reserves the right to ask the music to cease after 11:00 p.m.

Private Rooms

Private rooms or specific areas in the café are assigned events according to the anticipated guaranteed number of guests. Purple Sage reserves the right to change the room or area of the restaurant should the guaranteed numbers change. The following chart specifies maximum and minimum numbers of guests and cost for private dining.

MAXIMUM CAPACITY FOR SMALL DINING ROOM 20

MAXIMUM CAPACITY FOR LARGE DINING ROOM 50

Minimum charges are based on the food and beverage totals, and do not include sales tax and gratuity.

MINIMUM CHARGE FOR PRIVATE DINING ROOM AT DINNER: \$1500

5:30-7:45 OR 8:00-10:30

MINIMUM CHARGE FOR MAIN DINING ROOM AT DINNER: \$5000

5:30-7:45 OR 8:00-10:30

Deposits and Payments

A deposit of half of the anticipated total bill is required to guarantee reservations for the special event. The deposit will be due when the client wishes to guarantee the event or two weeks (14 days) in advance. The sponsor of any event is responsible for full payment upon the completion of the event. Payment is acknowledgment that there is no dispute over such services.

Security and Liability

Purple Sage will not assume responsibility for damage or loss to any merchandise or articles left in the café prior to or following an event. If valuable items are left in any area of the restaurant, we recommend retaining a bonded security patrol. Purple Sage reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. Any items to be placed on walls or directional signs, etc. must be approved with management prior to the event. The guest accepts responsibility for any and all damages occurred.

No changes may be made to these arrangements unless agreed to by Purple Sage and finalized in writing.