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 2026-2027 Winter season.

The Purple Sage offers private group dining for parties of 13-22 in our private upstairs dining room.

Groups up to 13 can order off of our dinner menu with a minimum purchase of $1800.00. We add a 22% service charge to all groups using our private dining spaces when not using a prefixed menu.

Groups of 14 and larger must order from a prefixed menu (please see pages 2, 3, and 4 for menu options).

These menus are all inclusive (include tax, tip, and room charge). Each menu is made to order and has multiple dinner choices, a family style appetizer, salad course, and dessert.

We do not allow outside food or beverage to be brought in for private events.

We book our private rooms at 6pm or 8:15pm and later.

For groups over 24 it may require a buyout of the restaurant. Please contact us for further information and pricing.

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. The fourth page of this packet has a credit card authorization form or we can send a PayPal request for the deposit amount. This deposit is completely refundable up to 72 hours prior to the event. Inside of 72 hours all but $500 of the deposit is refundable.

Any questions please let us know!

Purple Sage

Prospector Menu $135 per person
(Includes tax, tip, and room charge)

To Start

Warm House Made Potato Chips

Melted blue cheese and pepper jack and topped with green onions

Salad

Purple Sage Salad

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

Entrees

Purple Sage Meatloaf

Our house specialty; grilled veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet tomato chili sauce, served with whipped Yukon Gold potatoes and fried Brussels sprouts

or

Chicken Fried Chicken

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

or

Grilled Mexican White Shrimp

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

Dessert

House-made Butterscotch Pudding

Our house specialty; topped with old fashion whipped cream

Purple Sage

Uinta Menu $160

(Includes tax, tip, and room charge)

To Start

Chicken Tamale Pancakes

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

Salad

Pear and Arugula

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

Entrees

Utah Trout

Cornmeal encrusted pan-fried trout served with fingerling potato and bacon hash, green beans, and caramelized serrano pan butter

or

Purple Sage New York Steak

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

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

Silver Queen Menu $185

(Includes tax, tip, and room charge)

To Start

Purple Sage Charcuterie Board

Nightly selection of house made meats and sausages with local cheeses and traditional fixin's

Salads

Iceberg Lettuce Wedge

Crispy applewood smoked bacon, grated Pointe Reyes blue cheese, tomato, shaved onion and chili ranch dressing on iceberg lettuce

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

Salmon

Grilled, organic salmon filet on parmesan and poblano heirloom corn grits with an arugula salad, corn nagè and red chile oil

or

Braised Buffalo Short Rib

Slow cooked buffalo short rib on a cauliflower puree with honey braised baby carrots and a charred tomato vinaigrette

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

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 three days prior to the event date or a $500.00 cancellation fee will be assessed.

Service Charge and State Sales Tax

All menu prices are subject to 10.02% 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 the time of booking for groups of 15 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 24

MAXIMUM CAPACITY FOR LARGE DINING ROOM 40

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: $1800

6pm-8:15pm OR 8:15pm-10:30pm

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.