



# Purple Sage

An American Western Bistro

434 Main Street Park City, Utah 84060

435-655-9505

[www.purplesageparkcity.com](http://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 summer and fall for 2017.

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 holds groups of 28 to 44. We also have a patio that can hold up to 28 people. The total capacity of main level is 64. We offer 3 basic menus. The menus include tax, tip and non-alcoholic beverage service (sodas, tea, coffee). Each menu is made to order and has 3 dinner choices, family style appetizer, and dessert. We do not have a room charge or minimum purchase. The only restrictions for private dining are no outside food or beverage is allowed to be brought in for private events.

To reserve a date and time please contact Travis @ 435-655-9505 or [travis@purplesageparkcity.com](mailto: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 attached credit card authorization form to fill out to reserve your party.

Any questions please let us know!



# Purple Sage

An American Western Bistro

## Wasatch Menu

\$50 per person

(includes tax, tip, and non-alcoholic beverage service)

### To Start

#### Warm House Made Potato Chips

With pepper jack and blue cheese, topped with green onions

### 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 \$68 per person  
(Includes tax, tip, and non-alcoholic beverage service)

## To Start

### **Chicken Tamale Pancakes**

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

## 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 honey braised baby carrots

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 \$76

(Includes tax, tip, and non-alcoholic beverage service)

### To Start

#### **Purple Sage Charcuterie Board**

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

### Salads

#### **Pear and Arugula**

Fresh pears, house smoked almonds, Gold Creek fasiago 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 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 Atlantic Salmon**

Grilled Atlantic salmon filet on parmesan and pablano heirloom corn grits with braised greens and lemon and dill butter

### Dessert

#### **Ancho Cinnamon Brownie**

Chocolate brownie infused with ancho shili 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](mailto: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](mailto:travis@purplesageparkcity.com)



**Main Dining  
Room:  
Max  
Occupancy  
44**



**Private  
Dining  
Room:  
Max  
Occupancy  
26**

