



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 2018.

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. 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. 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

An American Western Bistro

Wasatch Menu

\$62 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 \$78 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 \$95

(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 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 shile 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