



EVENT PACKET



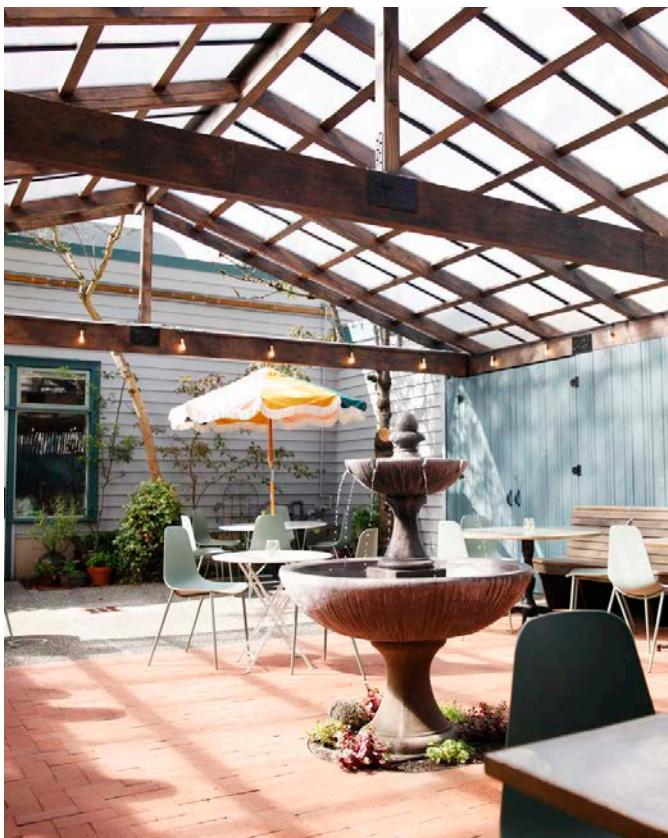


Cafe Flora has been a Seattle institution for over 30 years, capturing the hearts of all our guests with a light-filled atrium, cozy dining room, and covered outdoor patio. Our delicious vegetarian menu melds global inspiration with the bounty of the Pacific Northwest.



We house a beautiful atrium which can seat up to 54 guests or accommodate up to 65 guests for a standing cocktail party.

Our outdoor patio can seat up to 40 guests or host a standing cocktail party of up to 60 guests.





GROUP SIZES & LOCATION OPTIONS

Parties of 15-25 Guests

Can be hosted in our Main Dining Room or Outdoor Patio.

Parties up to 25 guests do not require a rental fee or a food & beverage minimum.

A credit card is required to secure the reservation. Cancellations within 72 hours or less will incur a \$200 cancellation fee.

Parties of 26-65 Guests

Can be hosted in our Atrium or Outdoor Patio.

We require a non-refundable rental fee as well as a food & beverage order minimum. Rental fees and minimums vary by day of the week and season.

The Atrium houses a tranquil fountain and year-round foliage.

The Outdoor Patio is covered and has ceiling-mounted heaters for year-round availability.

Booking the Atrium or Outdoor Patio reserves that entire space for a private event.

A credit card is required to secure the reservation.





PRICING - 2023/2024

Food/Beverage Minimum + Nonrefundable Rental Fees For Parties of 26-65

	Dinner: Friday & Saturday	Dinner: Sunday to Thursday	Breakfast/Lunch Monday to Thursday
October to April	\$600 rental fee \$3,000 minimum	\$600 rental fee \$2,000 minimum	\$600 rental fee \$1,250 minimum
May to September	\$750 rental fee \$4,000 minimum	\$750 rental fee \$3,000 minimum	\$600 rental fee \$1,500 minimum

Final Guest Counts:

Groups of 15 - 25: the final guest count is needed no later than 72-hours prior to your event.

Groups of 26 - 65: the final guest count is needed no later than 7 days prior to your event.

Please note:

The final bill will reflect the final guaranteed number of guests or the number in attendance, whichever is greater.

For additional questions, please contact events@cafe flora.com





SAMPLE MIDWEEK BREAKFAST/LUNCH MENU

\$30/person
Two Courses

Shared First Course

Kale Caesar Salad

baby kale in a housemade caesar dressing, with herbed croutons, parmesan, & crispy capers
available vegan, gluten-free, & nut-free

AND/OR

Cinnamon Roll

topped with cream cheese frosting & maple toasted pecans
vegan, available nut-free

Entrees (choice of one)

Rancho Colorado Scramble

eggs or seasoned tofu with slow cooked pinto beans, tomatillos, fresh chilis, & sweet corn, topped with cotija cheese & corn tortilla strips, served with roasted potatoes or cheesy grits
gluten-free, nut-free, available vegan

French Dip

grilled portobello mushrooms, caramelized onions, & swiss cheese on a demi baguette with mushroom-garlic au jus, served with yam fries
nut-free, available vegan, & gluten-free

Italian Burger

grilled black bean burger, housemade giardiniera, basil pesto aioli, & balsamic tossed greens on a potato roll, served with yam fries
vegan, available gluten-free, contains nuts





SAMPLE DINNER MENU

\$50/person
Three Courses

Shared Appetizers (all three included)

Warm Kale Artichoke Dip

housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough
vegan, nut-free, available gluten-free

Yam Fries

served with cayenne aioli
vegan, gluten-free, nut-free

Crispy Brussels Sprouts

tossed in a maple-chili glaze
vegan, gluten-free, nut-free

Salad (choice of one):

Kale Caesar Salad

baby kale in a housemade caesar dressing, with herbed croutons, parmesan, & crispy capers
available vegan, gluten-free, & nut-free

Warm Kale & Farro Salad

warm kale & farro tossed in a black garlic vinaigrette, with cara cara oranges, ricotta salata, & marcona almonds
available vegan, & nut-free

Entrees (choice of one):

Tacos Dorados

corn tortillas filled with cheesy mashed potatoes, served with black bean stew, garlicky greens, fire roasted salsa, lime creme fraiche, & cotija cheese
gluten-free, nut-free

Roasted Fennel and Maitake Mushroom Risotto

creamy arborio rice, roasted fennel & leeks, foraged and found's maitake mushrooms, & vegan mozzarella with a petite radicchio-arugula salad tossed in a lemon vinaigrette
vegan, gluten-free, nut-free

Turkish Cauliflower Polenta

turmeric roasted cauliflower & romanesco with rainbow chard, dates, leeks, feta, basil pesto, & marcona almonds over cumin-spiced polenta cakes
gluten-free, available vegan, & nut-free

Make it a four-course dinner by adding dessert for \$65 per person.



SAMPLE MENU FOR STANDING COCKTAIL PARTY

\$35/person

Small Bites (choice of two)

Selection of Roman Pizza
available vegan and nut-free

Heirloom Tomato Caprese Skewers
with roasted garlic and fresh herbs
gluten-free, nut-free

Flora Bakehouse Pretzel Knots
served with mustard or pimento cheese
nut-free, available vegan

Coconut Tofu Lettuce Wrap
coconut-breaded tofu, romaine, fresh herbs, sweet chili vinaigrette
vegan, gluten-free, nut-free

Crispy Brussels Sprouts
tossed in a maple-chili glaze
vegan, gluten-free, nut-free

Flora Bakehouse Platters (choice of one)
served with Flora Bakehouse bread & seasonal fruit (gluten-free options available)

Cheeses and Nuts: *selection of cheeses, house compote, and pickled vegetables*
Mediterranean Dips: *selection of three seasonal dips, olives, and cucumber salad*

Salads (choice of two)

Kale Caesar Salad
baby kale in a housemade caesar dressing with herbed croutons, parmesan & crispy capers
available vegan, gluten-free & nut-free

Winter Panzanella Salad
roasted butternut squash, spinach, arugula, Collins Family Orchards' apples, fennel, and Gorgonzola in a pomegranate vinaigrette with candied pecans & Flora Bakehouse focaccia croutons
available vegan, gluten-free & nut-free

Grapefruit & Quinoa Salad
grapefruit, avocado, dates, tumeric quinoa & spring mix tossed in a ginger-miso vinaigrette with ricotta salata and pickled starfruit
gluten-free, available vegan



ADDITIONAL FAQs

Do you allow live music?

Small, acoustic ensembles are welcomed for Atrium and Outdoor Patio rentals.

Can I order a whole cake?

We have 9-inch round vegan coconut cakes as well as 9-inch round lemon cakes available. Please connect directly with events@cafe flora.com for more details.

Can we bring our own decorations?

We welcome your personal touches such as centerpieces, flowers, guest books, etc. Unfortunately we cannot allow glitter, confetti, rice, streamers, flower petals, or balloons. Additionally, we cannot allow anything to be posted on our walls.

Do you provide flower arrangements?

We do not provide flowers ourselves. We highly recommend Florentino's Fine Flowers in Madison Valley: (206) 898-9858

Can I rent out the entire restaurant?

We do not rent out our entire restaurant. We only rent out certain sections so that we are still able to welcome our regular guests on a daily basis.

For additional questions, please contact events@cafe flora.com.

