

EST 1991

# CAFE FLORA

EVENTS AT  
CAFE FLORA







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.





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# CAFE FLORA

## GROUP SIZES & LOCATION OPTIONS

### Parties of 15-25 Guests

Hosted in our Main Dining Room or Outdoor Patio, seated amongst other guests.

Parties up to 25 guests do not require a rental fee nor are required to meet 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 15-25 who would prefer to reserve a private room, see information below.

### Seated Parties of 26-65 Guests & All Standing Cocktail Events

Hosted in our Atrium or Outdoor Patio.

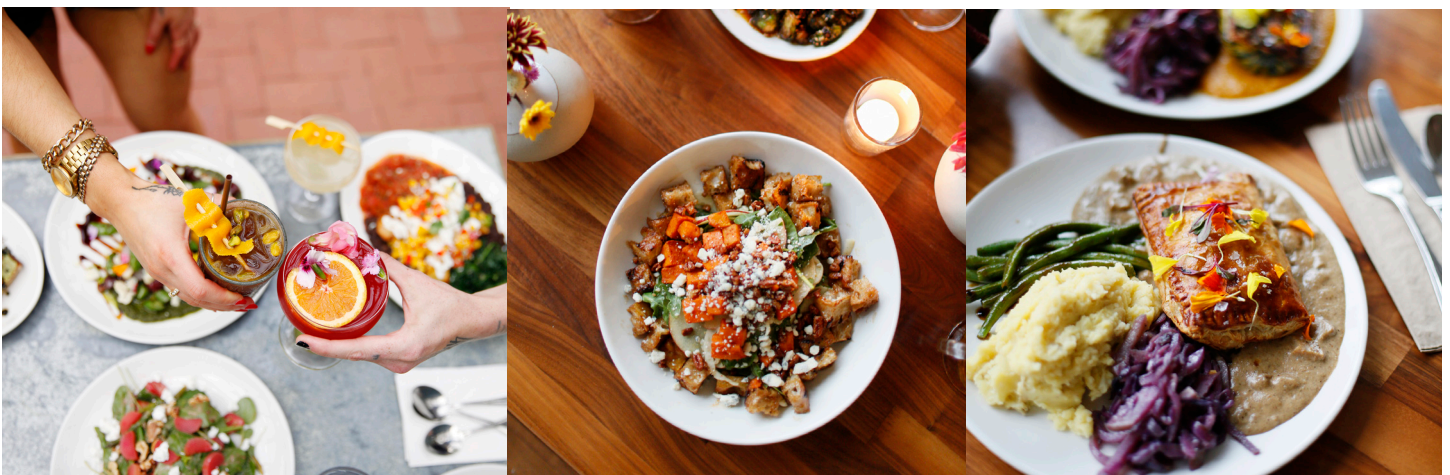
Reservations for groups of 26-65 and all standing cocktail events secure a private room.

A non-refundable rental fee as well as a food and beverage order minimum are required.

Rental fees and F&B minimums vary by day of the week and by 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.



## 2025 EVENT PRICING

Non-refundable rental fees + food and beverage minimums apply to:

Seated parties of 26-65

Standing events of any size

Seated parties of 15-25 who request a private room reservation

	Dinner: Friday & Saturday	Dinner: Sunday to Thursday	Breakfast/Lunch: Monday to Thursday
October to March	\$600 rental fee \$3,000 F&B minimum	\$600 rental fee \$2,000 F&B minimum	\$600 rental fee \$1,250 F&B minimum
April to September	\$750 rental fee \$4,000 F&B minimum	\$750 rental fee \$3,000 F&B minimum	\$600 rental fee \$1,500 F&B 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 7-14 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.

A 20% service charge will be added to the bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.

For additional questions, please contact [events@cafe flora.com](mailto:events@cafe flora.com)



# SAMPLE MIDWEEK BREAKFAST/LUNCH MENU

*Please note that our menus change throughout each season;  
listed here are examples of what will be offered.*

**\$38/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**

## **Kimchi Black Bean Burger**

*grilled black bean burger, kimchi slaw, barbecue sauce, cheddar & cilantro aioli on a potato roll, served with yam fries*  
**available vegan & gluten-free, contains nuts**

A 20% service charge will be added to the bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.





# SAMPLE DINNER MENU

*Please note that our menus change throughout each season;  
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**\$75/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**

Shared Salad

## **Kale Caesar Salad**

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

Entrees (choice of one):

## **Butternut Squash & Mushroom Risotto**

*king oyster & trumpet mushrooms, lacinato kale, sage, toasted pepitas,  
petite arugula-treviso salad with lemon vinaigrette*  
**vegan, gluten-free, nut-free**

## **Crispy Chickpea Panisse**

*spiced cauliflower, onion soubise, lacinato kale, bartlett pear & fennel in a ginger-tumeric vinaigrette*  
**vegan, gluten-free, nut-free**

## **Jackfruit Curry**

*roasted acorn squash, cilantro rice, chive-scallion yogurt, togarashi cashews*  
**vegan, gluten-free, available nut-free**

A 20% service charge will be added to the bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.



## SAMPLE DESSERT MENU

*Please note that our menus change throughout each season;  
listed here are examples of what will be offered.*

**\$15/person**

**Choice of one dessert per person**

**Pear & Plum Crisp**

*roasted collins family orchards pear & plum, spiced oat crumble, horchata ice cream  
vegan, gluten-free, nut-free*

**Coconut Cake**

*cream cheese frosting, seasonal coulis  
vegan, nut-free*

**Mint Chocolate Brownie Sundae**

*warm brownie, fudge sauce, mint chip ice cream, cacao nibs  
vegan, gluten-free, nut-free*

A 20% service charge will be added to the bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.





# SAMPLE MENU FOR STANDING COCKTAIL PARTY

*Please note that our menus change throughout each season;  
listed here are examples of what will be offered.*

**\$45/person**

## **Mediterranean Dip Platter**

*selection of three seasonal dips, olives, cucumber salad, seasonal vegetable & bakehouse baguette  
vegan, nut-free, available gluten-free*

**AND**

## **Roman Pizza**

*flora bakehouse focaccia with seasonal toppings  
available vegan & nut-free*

**AND**

Small Bites (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*

## **Arancini**

*arborio rice stuffed with vegan provolone & seasonal vegetables, with tomato vellutata  
vegan, gluten-free, nut-free*

## **Heirloom Tomato Caprese Skewers**

*with roasted garlic and fresh herbs  
gluten-free, nut-free*

## **Warm Kale Artichoke Dip**

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

## **Pickled Beet Deviled Eggs**

*with ras el hanout  
gluten-free, nut-free*

# FLORA BAKEHOUSE TREAT TRAY

*A variety of brownies, cookies, shortbreads, and meringues  
available vegan, gluten-free & nut-free*

Add a treat tray to your standing cocktail event for an additional \$10/person.

A 20% service charge will be added to the bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.

# SAMPLE AFTERNOON TEA MENU

*Please note that our menus change throughout each season;  
listed here are examples of what will be offered.*

*Available Monday-Friday, for groups of 15-50 people  
(each guest receives all categories of food + one pot of tea;  
available vegan, gluten-free & nut-free)*

\$60/person

## Classic Afternoon Tea Sample Menu

### Savory

ras el hanout curried egg salad on bakehouse milk bread  
sharp cheddar & apple chutney on bakehouse heirloom sourdough  
wild mushroom & chestnut stuffed gougère  
butternut squash & rogue river blue cheese mini quiche

### Fresh Baked Scones & Croissants

meyer lemon scone  
petite croissant  
vanilla-quince butter, seasonal jam & whipped cream

### Pâtisserie

seasonal meringue  
chocolate mousse in a dark chocolate shell  
apple & pear handpie

A 20% service charge will be added to the bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.





## Vegan/Gluten-Free Afternoon Tea Sample Menu

### Savory

ras el hanout curried egg salad on a gluten-free crisp  
cauliflower & potato croquette with hidden madison valley ranch  
chestnut & sage stuffed mushrooms  
smoked carrot lox with dill cream cheese, capers & pickled red onion on gluten-free multigrain bread

### Fresh Baked Scones

meyer lemon scone  
citrus cream scone  
vanilla-quince butter, seasonal jam & whipped cream

### Pâtisserie

seasonal mallow  
chocolate mousse in a dark chocolate shell  
apple rhubarb crumble





## **ADDITIONAL FAQs**

### **Are reservations available during the day on the weekends?**

We do not offer reservations or host large group events during weekend brunch service.

### **Can I order a whole cake?**

Yes, please reach out to [events@cafe flora.com](mailto:events@cafe flora.com) for more details.

### **Can we bring our own dessert?**

Guests are welcome to bring their own dessert. We charge a \$5 per person cakeage fee when guests choose to bring their own desserts.

### **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.

### **What counts towards the Food & Beverage Minimum?**

All food and beverage ordered apply to the Food & Beverage Minimum. Tax, room rental fee and service charge do not contribute to the Food & Beverage Minimum. Please note: If the final bill (exclusive of tax, room rental fee and service charge) does not meet the seasonal Food & Beverage Minimum listed on page 5, the difference between the final bill and the seasonal Food & Beverage Minimum will be added to the bill.

### **How is the Service Charge distributed?**

A 20% service charge will be added to the final bill. 100% of this service charge is distributed to the hourly staff, with 55% allocated to the front-of-house staff and 45% to the kitchen staff.

### **Can we play our own music?**

We are unable to accommodate personal playlists or audio-video equipment, as we play our own in-house music in the Atrium and the Main Dining Room. Our Outdoor Patio does not have speakers and since we are in a residential neighborhood, we are unable to accommodate a music option for outdoor events.