

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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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.

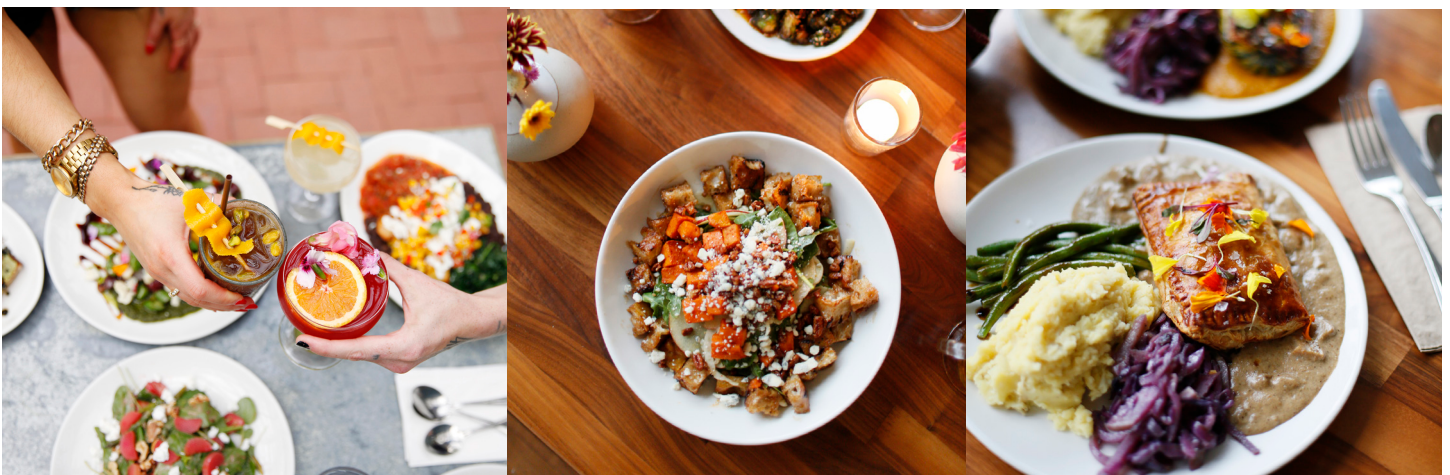
Reservations for groups of 26-65 and all standing cocktail events secure a private room.

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.



2025/2026 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.

For additional questions, please contact 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



SAMPLE DINNER MENU

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

\$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



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*



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.

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



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 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 and room rental fee do not contribute to the Food & Beverage Minimum. Please note: If the final bill (exclusive of tax and room rental fee) 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.

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.