

PIATTI

THE PIATTI STORY

With their open kitchens and stone pizza hearths, each Piatti reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each Piatti has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. Piatti restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, Piatti ensures that each location is a unique experience, suited to its surrounding. Piatti managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the Piatti restaurants are intended to be part of the community.

We're thankful to have been a part of the University Village neighborhood since 1997. We look forward to helping you plan your gathering!

Joey MacDuff
Event Manager

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PIATTI

PRIVATE DINING OCCASIONS

Birthdays | Anniversaries | Office Parties | Weddings | Rehearsal Dinners
Bridal Showers | Business Events | Cocktails Parties
Mixers | Family Reunions | Wine Tastings | Brunch Gatherings
Breakfast Meetings | Conferences



Piatti has several special event spaces to choose from:

Private Event Spaces

- The North Private Dining Room can accommodate up to 40 seated guests or 50 standing guests. Minimum expenditures apply.
- The South Private Dining Room can accommodate up to 55 seated guests or 65 standing guests. Minimum expenditures apply.

The Open Air Patios

- Our North & East Patios can accommodate up to 25 guests. Minimum expenditures apply.

The Main Dining Room

- We have several areas appropriate for non-private seating which can accommodate groups of up to 20 guests at one table. No minimums apply.

Food & Liquid Catering and Staffing

Whether you need help with a drop & go lunch meeting for 20, a catered affair for 200 people or a Bartender or Chef for your backyard soiree- we've got you covered!

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PIATTI

family style / buffet / catering
(small serves 5-7 people, large serves 10-14)

reception platters

assorted fine italian cheeses, sicilian olives, crostini...50 / 95

assorted italian cured meats, roasted bell peppers, crostini...45 / 85

tuscan style white bean 'hummus', pine nuts, mama lils peppers, cucumbers, tomatoes, house flatbread...35/55

panini platter, please choose from our current lunch menu...70 / 140

baby greens, cherry tomato, red onion, radish, red wine vinaigrette...40/85

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette...50/95

roasted beets, goat cheese, orange, fennel, pine nut...55/125

olive oil-lemon zest cake, quince conserva...45 / 75

assorted cookies...35 (serves up to 10)...65 (serves 15-20)

amaretto cream puffs, chocolate ganache...45 / 75

individual bites *(priced per piece)*

bruschetta, seasonal preparation...2.25 per piece

smashed meatball sliders, tomato sauce, parmesan...3 per piece

balsamic marinated grilled chicken skewers...2.5 per piece

prosciutto & melon...2.5 per piece

golden fried risotto, fontina cheese, tomato sugo...2 per piece

parmesan polenta rounds, roasted eggplant caponata...2 per piece

assorted house-made muffins & savory puffed pastries...5 per piece

chafing dishes

hunters style grilled chicken, braised peppers, black olive...130 / 220

braised beef short ribs, rich jus...140 / 230

butcher's meatballs, bucatini, parmesan, basil, crushed tomato...90 / 160

penne, prosciutto, tomato cream, garlic, chili, spinach...90 / 160

house made ravioli, chef's seasonal selection...96 / 180

choice of parmesan polenta or buttered spaghetti...20 / 40

seasonal vegetables...30 / 60

Offsite Delivery & Catering: Items are delivered to you on disposable platters and chafing dishes. For a minimal charge Piatti supplies disposable plates, napkins, eating utensils & serving utensils. Delivery services are available within a 5 mile radius for orders totaling \$150 or more. *Delivery & Full Service Catering are subject to 3% event service fee & 18% gratuity.*

PIATTI

private dining- lunch

entrée price includes two courses

unlimited soft drinks, iced tea, & coffee service available at \$3.95 per person

to start.

(select one)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens- sherry mustard vinaigrette, green apple, dried cranberry, hazelnut

mains.

(select two)

herbed roasted chicken sandwich, sun dried tomato & almond pesto, fresh mozzarella, basil pesto, spinach...20

butchers meatballs, bucatini, crushed tomato sauce, garlic confit...20

penne, prosciutto, spicy tomato cream, spinach...20

house made ravioli, chef's seasonal preparation...20

manila clams, house sausage, white wine, saffron, tomato, herbs...24

zuppa di pesce, rockfish, clams, oregon bay shrimp, fennel-orange broth, basil, grilled bread...28

***We source locally on all our ingredients whenever possible. Menus are subject to seasonal change.**

PIATTI

private dining- dinner

entrée price includes three courses

unlimited soft drinks, iced tea, & coffee service available at \$3.95 per person

to start.

(select two)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens- sherry mustard vinaigrette, green apple, dried cranberry, hazelnut

mains.

(select three)

pappardelle, spicy lamb ragu, mint, pecorino...36

house made ravioli, chef's seasonal preparation...36

gnocchi, chef's seasonal preparation...36

penne, prosciutto, spicy tomato cream, spinach...36

butchers meatballs, bucatini, crushed tomato sauce, garlic confit...36

manila clams, house sausage, white wine, saffron, tomato, herbs...36

zuppa di pesce, rockfish, clams, oregon bay shrimp, fennel-orange broth, basil, grilled bread...40

grilled pork flank steak, salsa verde, sautéed dandelion greens, cherry tomato, black olive, glazed potatoes...40

roasted chicken breast, bacon braised cabbage, gnocchi, mustard jus...48

grilled top sirloin, rich red wine jus, celery root puree, glazed carrot, roasted onion...50

sweets.

olive oil-lemon zest cake, quince conserva

flourless dark chocolate cake, espresso anglaise, amaretto whip, hazelnuts

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PIATTI

brunch platters

(small serves 5-7 people / large serves 10-14 people)

smoked salmon, toasted bagels, cream cheese...7 per serving

market fresh seasonal fruits...40/80

platter of assorted sweet & savory pastries...40/80

baked oatmeal, brown sugar, dried apricots, toasted almonds...30/60

greek yogurt, seasonal fruit, granola, organic honey...2.5 per serving

caffé umbria, seattle

bottomless drip coffee...3.95

espresso, americano...3.95

latté, cappuccino, mocha...4.95

barnes & watson bottomless iced tea...3.95

flying bird botanicals organic hot teas...4.75

caffeine:

lavender orange grey, jasmine green, cedarwood chai, vanilla rose ceylon,

caffeine-free:

twilight mint, bluebird morning, old town berry

brunch beverages

bloody...8

tomato juice, seasonings, pickled asparagus & green bean

choice of: vodka, gin, bourbon or blanco tequila

mimosas...30 per bottle

display of: orange, grapefruit, pineapple and cranberry juices

PIATTI

brunch menu one

nineteen dollars per person

available as either buffet or plated meal

scrambled organic farm fresh eggs

applewood smoked bacon

roasted gold potatoes

fresh fruit

brunch menu two

twenty seven dollars per person

available as either buffet or plated meal

organic farm fresh scrambles.

(select two)

wild mushrooms, baby spinach, fontina

sun dried tomatoes, basil, fresh mozzarella

applewood smoked bacon, caramelized onion, parmesan

meats.

(select one)

applewood smoked bacon

housemade fennel sausage

sides.

(select one)

roasted gold potatoes

fresh fruit

PIATTI

FREQUENTLY ASKED QUESTIONS

Reserve an Event Space

- A credit card & signed contract are required to book one of our event spaces. We do allow you to come in 1 hour prior to your guest arrival to do any decorating. There are no room rental fees however, there are varying food and beverage minimum expenditures. Minimums need to be met before tax, tip & event service fee.

Deposit

- A \$200 deposit is required to book any of the private & semi private rooms. The deposit will be charged once the reservation is confirmed and will be deducted from the final bill the day of the event.
- Deposits are non-refundable if cancellation occurs less than 7 business days of the event date. Our receipt of this signed contract and the credit card deposit form is considered a confirmed reservation. In June & December the deposit is \$500 and non-refundable.
- A \$200 "security" deposit is required for parties of 20 or more in the main dining room. The deposit would only be charged if the reservation was cancelled after the cancellation date.

Menus

- We require all parties of 20 or more to use our banquet format menus. Menu pricing and items are subject to change without notice as our chef creates them seasonally.
- Your selections will be created on a menu with the date and personalized menu heading of your choice and your guests will order from that menu the day of the event.
- All details and menu selections are due 7 day prior to your event date. Final count for setup is due the day before the event. Sunday & Monday events are due on Friday's.

Special Fees

- The wine list at Piatti offers an exciting selection of Italian, Northwest and California wine. If you choose to bring your own wine, the corkage fee is \$18 per 750ml bottle. For every bottle of wine purchased from us, we will gladly waive one corkage fee.
- Piatti offers wonderful dessert. If you prefer to bring your own the fee is \$1.50 per person.
- We offer an A/V package for a \$125 rental fee. This includes the screen, the projector & power cords. Screen only is available for a \$25 rental fee & does not apply towards the f & b minimum.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. An event service fee of 3% and "your" suggested gratuity will be applied along with the 10.1% to the total bill. Payment is due in full upon conclusion of the scheduled event. We do not accept personal or business checks as payment.
- For separate checks, please let us know in advance of ordering & allow at least one minute per check processing time upon payment.

Guest Guarantee

- Final guest counts are to be provided 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to seasonal changes.

Kids

- We are very family friendly and have a special kid's menu just for them!

Extras

- We can recommend florists, balloons, rental equipment, etc. Just ask us!
- Any rentals (equipment, linen, candles, etc) that we facilitate will be added directly to your final bill.