



THE  
triple  
dinner & show  
door

**Private Events**



## **the triple door mainstage**

The Mainstage is The Triple Door's centerpiece. Restored and updated from the bones of the historic Embassy Theatre, this 300-seat performance space is at once timeless and modern. The classic look of the gold-framed, red-curtained stage blends seamlessly with the contemporary, sleek, uncluttered array of half-moon booths and free-standing tables.

Arranged in tiers, the Mainstage provides clear sight lines from every seat. The intimate dimensions mean that even the late arriver to a sold-out show is no more than 35 paces from the stage. And for those get-up-out-of-your-seat acts, the tables directly in front of the stage can be cleared to make way for a dance floor.

## **mq stage and lounge**

The Musicquarium at The Triple Door is a spacious, self-contained lounge that seats 150. The lounge takes its name from The Triple Door's dedication to music and the brilliant visual focus of the room, a stunning 1900-gallon freshwater aquarium just inside the entrance. If people-watching doesn't appeal, the fish-watching is pretty fascinating.

The wraparound, U-shaped display bar ranges down the center of The Musicquarium, with a comfortably-arranged mix of tables and a standup bar on the Union Street side, plus seven booths for more private socializing lined up down the opposite side. A sneak hideaway occupies the corner at the far end of the booths.

216 UNION STREET - SEATTLE, WA 98101 - [thetripledoor.net](http://thetripledoor.net)

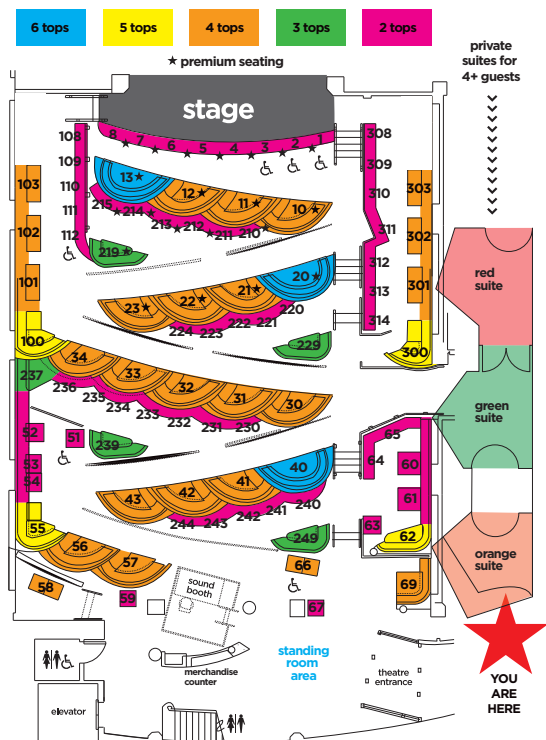
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## mainstage theatre



Our Theatre can be reserved for a large group meeting, presentation, or event. Audio visual equipment (including screens, microphones, and sound team) is available.



260 seated / 300 standing

Great for: company conferences, non-profit events and fundraisers, weddings

Audio/visual equipment available

## private suites



The elegantly appointed Private Suites feature the ultimate in intimate entertainment. Facing the stage, enclosed in glass and wired for sound, the suites are a one-of-a-kind way to entertain clients or enjoy a private occasion. The four suites accommodate smaller parties, or they can be opened to each other to service larger parties.



3 suites with stage views

6-10 people/suite or all three for 20 people

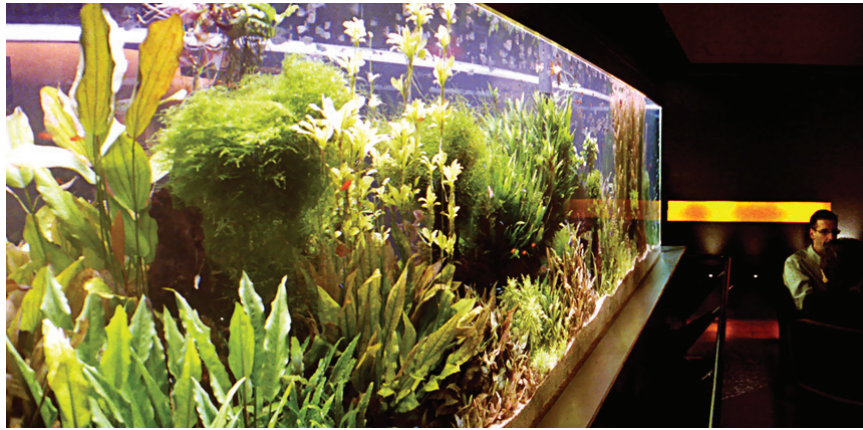
Great for: bachelor/bachelorette parties, hosting corporate clients, small groups

Dedicated service staff



## mq stage & lounge

Groups of 15-200 are able to utilize the Musicquarium Lounge for their event. Depending on the size of the group, a portion of the lounge will be reserved.



Passed appetizers, food station, and buffet style service are available. Screens and microphones can be utilized. On some evenings, the lounge hosts a musical performer, adding a sultry ambiance to your event.



Groups from 20-200

Great for: company happy hours,  
employee appreciation parties

Full or partial buyout options

Live music

Audio/visual equipment available



## sample menus

Our private dining team and chefs can customize a menu with food from the award-winning Wild Ginger upstairs.

## reception menu

**small bites** | minimum order of 24 – priced per piece

**nam's rolls** (served chilled) // 3. V GF

Traditional Southeast Asian vegetable spring roll in a rice paper wrapper with pineapple, jicama, cilantro, mint, tofu, nuoc chom dipping sauce.

**sesame flank steak roll** // 3.5

Marinated in soy, fish sauce, garlic, sesame oil & ginger

**chicken potstickers** // 3.

House-made hand stuffed chicken potstickers served with a black vinegar dipping sauce.

**peasant's chicken satay** // 4

Served with thai peanut sauce

**lemongrass tofu satay** // 3.5 V GF

Served with shallot sauce

**nam's lamb chops** // 11.

Tender lamb marinated in cognac and Sichuan peppercorn.

Grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

**fragrant duck sliders** // 4.5

Twice cooked fresh duck spiced with Sichuan Peppercorn and 5 spice.

Served in steamed buns with Sichuan peppercorn salt and sweet plum sauce. A house specialty.

**dessert** | minimum order of 45

**seasonal assorted mini desserts** (GF available) // 2.5 per piece

V = Vegan GF = Gluten Free

Not inclusive of service charge or sales tax. Menu items and pricing are subject to change.

\*Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness.

**\$50/person**

## plated menus



### appetizers | select one

**mixed local green salad**

Local greens tossed with carrots, tomatoes, cucumbers and red onion in a rich miso-gorgonzola dressing.

**peasant's chicken satay** (2 skewers)

**kobe beef satay** (2 skewers)

**chicken potstickers**

House-made hand stuffed chicken potstickers served with a black vinegar dipping sauce.

### entrees | select two

**seven flavor beef**

A favorite from Vietnam: flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger. Served with jasmine white rice.

**angkor wat chicken**

Wok fried chicken with aromatic herbs, spicy black beans, red and green bell peppers and onions. Served with jasmine white rice.

**otak otak**

Seasonal fish is mixed with herbs and spices and placed inside a banana leaf, which is steamed and then grilled over an open flame.

**thai passion tofu** V

Fried tofu, eggplant, tamari (gluten free soy sauce), kaffir lime leaf and basil. Served with jasmine white rice.

**wok fried barbeque prawns**

Prawns in a mildly spicy Asian barbeque sauce of shallots, garlic, scallions, dried chilies, hoisin and peanuts.

**yellow curry market vegetables** V

Seasonal vegetables in a fragrant thai curry rich in chili and galangal spices, finished in coconut milk.

### dessert | (+4.5 per person)

**rich chocolate torte** GF

Housemade flourless torte, garnished with fresh whipped cream and orange zest

**malay cake**

Rich with eggs and butter, served a coconut palm sugar sauce

**kabocha squash dim sum**

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**\$60/person**

## appetizers | select one

### **nam's rolls** (served chilled) V GF

Traditional Southeast Asian vegetable spring roll in a rice paper wrapper with pineapple, jicama, cilantro, mint, tofu, nuoc chom dipping sauce.

### **kobe beef satay** (2 skewers) GF

Served with peanut sauce.

### **chicken potstickers**

House-made hand stuffed chicken potstickers served with a black vinegar dipping sauce.

## plated salad | select one

### **mixed local green salad**

Local greens tossed with carrots, tomatoes, cucumbers and red onion in a rich miso-gorgonzola dressing.

### **green papaya salad**

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot, garlic, peanuts and spicy thai chilies in a lemon-fish sauce dressing.



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## entrees | select two

### **grilled american kobe steak**

Medium rare char grilled steak served Sichuan green beans. (+\$10. per plate)

### **mongolian triple chops**

Tender lamb marinated in cognac and Sichuan peppercorn. Grilled and finished with hoisin, fresh toasted coconut and crushed peanuts. (+\$6. per plate)

### **otak otak**

Seasonal fish is mixed with herbs and spices and placed inside a banana leaf, which is steamed and then grilled over an open flame.

### **hanoi tuna\*** GF

Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, and served with almonds, dill and white rice.

### **green curry chicken** GF

A classic Thai curry rich in green chili and galangal. Finished with coconut milk.

### **thai passion tofu** V

Fried tofu, eggplant, tamari (gluten free soy sauce), kaffir lime leaf and basil.

### **yellow curry market vegetables** V

Seasonal vegetables in a fragrant thai curry rich in chili and galangal spices, finished in coconut milk.

## dessert | select one

### **rich chocolate torte** GF

Housemade flourless torte, garnished with fresh whipped cream and orange zest

### **malay cake**

Rich with eggs and butter, served a coconut palm sugar sauce

### **kabocha squash dim sum**