



Looking for a unique venue that is lively and fun to host your next meeting or special event? Search no further than Frol!k Kitchen + Cocktails, a contemporary and stylish space set in the heart of downtown Seattle, to provide your guests with the ultimate urban experience.

Frol!k offers a fresh twist to traditional American Cuisine and an extensive list of contemporary, seasonal cocktails to ensure your palate is refreshed + content. Come enjoy Seattle's largest rooftop deck, play a game of ping pong or shuffle board or mingle with friends by the firewall. Whether you are looking to hold a private dinner, company reception, corporate meeting, or just want to get together with some friends after work or on the weekend,

Frol!k is the place to be to have a great time.

At Frol!k we love our community, so we encourage you to enjoy responsibly!



Tasty, tempting appetizers you can share among your friends, coworkers or clients. Choose from one of our three Party Packages to enjoy a variety of scrumptious Hors d'oeuvres.

### *Mix + Mingle*

Pick any 4 - \$35  
per guest

### *Party + Play*

Pick any 6 - \$50  
per guest

### *Breaking the Rules*

Pick any 8 - \$65  
per guest

### *Fiery + Heated*

Fried Goat Cheese balls & Salsa Verde  
Red Hot chicken Sliders, Blue Cheese Cream  
Greek Chicken Skewers, Cilantro-Mint Sauce  
Mini Burgers, Grass-Fed Beef, House Special Sauce  
Smoked Brisket Sliders, House BBQ, Cabbage Slaw  
Beecher's Cheddar-Spinach-Artichoke Toasts  
Tiny Seattle Dogs, Uli's Brats, Essential Bakery Roll  
Minty Lamb Meatballs, Cucumber Ranch Dip  
Tiny BLTs, Smoky Braised Pork Belly  
Mini Grilled Cheese Sandwiches, Tomato Soup Dip

### *Raw + Cool*

Mini Bags of Brown Butter & Cinnamon Sugar Popcorn  
Watermelon Bites, Feta Cheese, Onion, Mint  
Beecher's Cheddar, Local Apple, Honey  
House Cured Salmon, Truffle Cream Cheese on Toast  
Seared Tuna Skewers, Fresh Herbs, Roast Garlic Mayo  
Octopus & Tomato Salad on Toasts  
Nearly Classic Deviled Eggs  
Spicy Tuna Tartar on Cucumber  
Marinated Vegetables & Herb Salad on Toasts

***Or order by the dozen at \$48 (minimum 2 dozen per item)***

*We are happy to serve these items tray passed at \$100 ++ per server, per hour*

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com)*

*Please advise us of any dietary restrictions we are happy to accommodate.*

*All food and beverage is subject to 23% gratuity and 9.6% sales tax.*

*75% of the gratuity is given to the staff.*

*The King County Health Department reminds you that eating certain foods can increase your risk of illness.*



## Goin' Stag

Looking to bulk up your displays?  
You can, with our a la carte shareable party platters!

### *Charcuterie \$95*

Artisan Cured Meats & Salamis  
Pickled Peppers  
Chutney + Grain Mustard + Crackers

### *Vegetable Bonanza \$75*

Grilled Vegetables  
Sliced Fresh Vegetables  
House Made Ranch

### *Fruits of the Season \$65*

Assorted Sliced Fruits and Berries

### *Green Chick Pea Hummus \$65*

Grilled Pita + Marinated Olives

### *Snackin' Good Time \$75*

Brown Butter & Cinnamon Sugar Popcorn  
Crunchy Ranch Rodeo Nuts  
Nearly Classic Deviled Eggs  
Pickled Vegetables

### *Golden Corral \$85*

Crispy Shoestring Fries and Seasoned Waffle Fries  
House Ranch, 1000 Island, Ketchup  
Tater Tot-Tine – Mushroom Gravy, Beecher's Cheese curds

### *Local + Artisanal Cheese \$95*

Assorted Artisan Cheeses  
Fruit Preserves + Crackers

### *Seaside Shindig \$115*

Chilled Smoked Salmon  
Octopus and Tomato Salad  
Capers + Pickled Shallots + Cream Cheese

For Special Events please contact the Special Events Team directly at **206-971-8010** email at [info@frolikseattle.com](mailto:info@frolikseattle.com)

Please advise us of any dietary restrictions we are happy to accommodate.

All food and beverage is subject to 23% gratuity and 9.6% sales tax.

75% of the gratuity is given to the staff.

The King County Health Department reminds you that eating certain foods can increase your risk of illness.



# Smorgasbord

Choose from our selection of fun buffet style options  
Minimum 30 people

## *northwest BBQ* *\$85 Per Person*

Grilled Wild salmon  
Long Cooked Brisket  
Hot link Sausages  
Smashed Yukon Gold Potatoes  
Crispy Fries  
Braised Collard Greens  
Bread & Butter

## *surf and turf* *\$95 Per Person*

Garlic Shrimp Scampi  
Grilled Flank Steak, Smoky Onions  
Warm Bacon-Potato Salad  
Grilled Bread Salad, Herbs,  
Tomatoes, Goat Cheese  
Classic Caesar Salad  
Roasted Broccoli, Lemon, & Anchovy  
Bread & Butter

## *supper club* *\$70 Per Person*

Lemon Roasted Chicken  
Grass-Fed Beef Meatballs, Red Sauce  
Cheesy Polenta  
Sweet Green Peas, Mint, Butter  
Roast Carrots  
House Green Salad, Beets  
Bread & Butter

## *Looking for a little more flair?*

*Work with our culinary team to build a personalized live-action station with a Chef Attendant!*  
*\$150++ per Chef, per hour.*

For Special Events please contact the Special Events Team directly at **206-971-8010** email at [info@frolikseattle.com](mailto:info@frolikseattle.com)

Please advise us of any dietary restrictions we are happy to accommodate.

All food and beverage is subject to 23% gratuity and 9.6% sales tax.

75% of the gratuity is given to the staff.

The King County Health Department reminds you that eating certain foods can increase your risk of illness.



# Lunch Break

**For Events booked between 11 AM-3 PM**

Choose from our selection of fun buffet style options. Minimum 20 people.

## *build-your-own sandwiches*

*\$28 Per Person*

Spice Rubbed Roast Beef  
Roasted Turkey Breast  
Portobello Mushrooms  
Essential Bakery Breads  
House Made Condiments  
Sliced Tomatoes  
Cheeses  
Bacon  
Mom's Potato Salad  
Marinated Kale Salad  
Potato Chips

## *hospitaliano*

*\$32 Per Person*

Chicken Cacciatore  
Grass-Fed Beef Meatballs, Red Sauce  
Pasta, Garlic, Olive Oil  
Roasted Broccoli,  
Lemon, Anchovy  
Classic Caesar Salad  
Garlic Bread

## *Tacos!*

*\$26 Per Person*

Soft Corn & Flour Tortillas  
Braised Spicy Chicken  
Carne Asada  
Fajita Veggies  
House Made Salsas  
Fresh Lettuce & Tomatoes  
Corn Chips

## *salad bar*

*\$24 Per Person*

Mixed Greens  
Seasonal Vegetables  
Seasonal Fruits  
Hard Cooked Eggs  
Bacon & Ham  
Cheeses  
House Made Dressings  
Seared Wild Salmon  
Grilled Chicken Breast  
Artisan Baguette

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com)*

*Please advise us of any dietary restrictions we are happy to accommodate.*

*All food and beverage is subject to 23% gratuity and 9.6% sales tax.*

*75% of the gratuity is given to the staff.*

*The King County Health Department reminds you that eating certain foods can increase your risk of illness.*



## Wine & Dine Together

For a sit down dinner, we offer family style dining.  
Bring your people together in a fun and sharing way!

### *Simple and Seasonal*

*\$65 per person*

**Organic Mixed Green Salad**  
artisan cheese, toasted nuts

~~~

**Seared Wild Pacific Salmon**  
grilled bread salad  
with seasonal veggies, arugula,  
goat cheese + tomatoes

**Roast Lemon Chicken**  
roasted garlic mashed potatoes, braised local greens, ca-  
per-herb sauce

**Seasonal Vegetarian Entrée**

~~~

**Chocolate-Hazelnut Bread Pudding Bites**  
caramel dipping sauce

### *Party Central*

*\$85 per person*

**Marinated Washington Beets**  
frisée, blue cheese cream, pistachios

**Organic Mixed Green Salad**  
artisan cheese, toasted nuts

~~~

**Grilled New York Steak**  
roasted garlic mashed potatoes,  
braised local greens, caper-herb sauce

**Seared Sea Scallops**  
seasonal accompaniments

**Seasonal Vegetarian Entrée**

~~~

**Seasonal Fruit Shortcake**  
sweet cream, elderflower liquor

*For Special Events please contact the Special Events Team directly at 206-971-8010 email at [info@frolikseattle.com](mailto:info@frolikseattle.com)*

*Please advise us of any dietary restrictions we are happy to accommodate.*

*All food and beverage is subject to 23% gratuity and 9.6% sales tax.*

*75% of the gratuity is given to the staff.*

*The King County Health Department reminds you that eating certain foods can increase your risk of illness.*



## Candy Crush

Need to Satisfy that Sweet Tooth?

### *Triple Chocolate Brownie*

With Caramelized Banana

*\$45 per dozen*

### *Assortment of Warm Cookies*

Chef's Daily Selection

*\$40 per dozen*

### *Candy Bar*

Selection of Fun Candies to Mix & Match

*\$40 per twelve guests*

### *Little Lemon Meringue Pies*

*\$55 per dozen*

### *Coffee Service*

Starbuck's Finest

*\$55 per gallon*



For Special Events please contact the Special Events Team directly at **206-971-8010** email at [info@frolikseattle.com](mailto:info@frolikseattle.com)

Please advise us of any dietary restrictions we are happy to accommodate.

All food and beverage is subject to 23% gratuity and 9.6% sales tax.

75% of the gratuity is given to the staff.

The King County Health Department reminds you that eating certain foods can increase your risk of illness.



# Quench That Thirst

## Welcome Packages

Impress your guests with fun, flat-rate beverage options awaiting their arrival!  
Speak with your event planner with details.

- Custom Cocktail \$11 ↑*
- Buckets of Assorted Beer \$6 ↑*
- Glass of Wine \$10.00 ↑*

## Bar Scene

All Private and Hosted Bars are charged on consumption; as the host, you have several options! Work with your event planner to create the beverage format that works best for your party.  
(Exclusive Private bar \$200, required for events exceeding 50 people)

### Hops & Grapes

Bottled + Draught Microbrews + Local Wines

### Well Hello!

Hops & Grapes + the addition of Well Spirits

### Local Livin'

Upgrade to Locally Crafted Premium Spirits in addition to your Hops & Grapes package

### All Access Pass

Open it up! Let our bartenders curate a unique experience for your guests using any of the product from our shelves.  
Includes, Microbrews, Wine, Cocktails and our top shelf and Limited Edition Spirits.

- Local Bottled or Draft Microbrews *\$6.00*
- Local Wines *\$10.00 ↑*
- Well Liquor *\$7.50*
- Locally Crafted Premium Spirits *\$10 ↑*
- Top Shelf Spirits *\$18.00 ↑*
- Reserve & Limited Edition Spirits *\$32.00 ↑*

For Special Events please contact the Special Events Team directly at **206-971-8010** email at [info@frolikseattle.com](mailto:info@frolikseattle.com)

Please advise us of any dietary restrictions we are happy to accommodate.

All food and beverage is subject to 23% gratuity and 9.6% sales tax.

75% of the gratuity is given to the staff.

The King County Health Department reminds you that eating certain foods can increase your risk of illness.





## Mocktails & More

*Custom Mocktail \$6 ea*

*Seattle's Own Dry Sodas \$4.5 ea*

*Bundaberg Ginger Beer \$4.5 ea*

*Coffee Service*

Starbuck's Finest \$55 per gallon

*Fruit Infused Water*

Stationed Water Tower \$15



For Special Events please contact the Special Events Team directly at **206-971-8010** email at [info@frolikseattle.com](mailto:info@frolikseattle.com)

Please advise us of any dietary restrictions we are happy to accommodate.

All food and beverage is subject to 23% gratuity and 9.6% sales tax.

75% of the gratuity is given to the staff.

The King County Health Department reminds you that eating certain foods can increase your risk of illness.