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

tdprivatedining@thetripledoor.net
t. 206.838.4312 | f. 206.838.7813
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
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

appetizers | select one

kale salad  V GF
Chiffonade kale, bell pepper, cabbage, and toasted almonds in Thai peanut dressing topped with roasted local beets.

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

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.
$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

kale salad V GF
Chiffonade kale, bell pepper, cabbage, and toasted almonds in Thai peanut dressing topped with roasted local beets.

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.

V = Vegan  GF = Gluten Free
Not inclusive of service charge or sales tax. Menu items and pricing are subject to change.

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

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