

## **YOUR NEIGHBORHOOD WINE BAR**

Located on 12th Avenue between Pike and Madison in Seattle's thriving Capitol Hill neighborhood, The Local Vine offers a comfortable place to celebrate wine, food and friends. Serving more than 80 wines by the glass along with a selection of small plates for sharing and free wi-fi, guests can learn about and enjoy wine in a relaxing environment.

## **PARTIES & EVENTS**

Designed with sliding walls and flexible seating, our new Capitol Hill location is ideal for parties large and small, reception style or seated. Our team of wine and culinary experts are equally versatile. If you have something in mind that you don't see in this package, give us a call! We would love to help make your event unique, extraordinary and memorable.

## **SPACE FEES & MINIMUMS**

### **Full Room Reservations**

The Local Vine's Capitol Hill location is available for exclusive use upon request. Minimum food and drink purchases apply. A non-refundable deposit of 25% of the estimated total bill is required to secure your reservation.

Food/Drink purchase minimums:

Sunday–Thursday \$2,000

Friday & Saturday \$3,000/3hours, \$500/hour thereafter

### **Partial Room Reservations**

With lounge, bar and dining table seating, The Local Vine, Capitol Hill has many semiprivate options for events up to 40 people. Please contact us to make reservations and discuss details of your gathering. Minimum purchase requirements apply in certain circumstances. A credit card number is required to reserve parties larger than 6.

We happily accept daytime bookings with advanced notice. Please contact us to discuss timing and needs for your event.

## **CAPACITY**

TLV Capitol Hill is able to accommodate parties of up to 140 people at reception-style gatherings and up to 20 for seated wine pairing meals. Due to

size constraints, TLV University Village is currently unavailable for buy outs. Both locations offer catering services in your home or office.

### **CATERING IN YOUR HOME**

TLV can help you create a spectacular wine tasting or wine and food event in your home or office. Please call for further details.

### **MENU SELECTIONS**

Parties of 20 or more are encouraged to pre-select a menu. Menu options are included below and we gladly accommodate special requests whenever possible. Sit down food and wine pairing dinners are available for groups up to 20, informal classes and wine tastings can be done for groups of any size.

### **BEVERAGE SELECTIONS**

Parties of 20 or more are encouraged to pre-select a beverage menu. Our team is happy to work with you to determine the most appropriate wine list for your event. There are a number of options when choosing wines for an event:

- Create a wine tasting for your group
- Pre-select and pre-purchase specific bottles
- Pre-select wines and purchase based on consumption during the event.

Wine selections should be submitted a minimum of fifteen days prior to an event.

### **CANCELLATION POLICY**

If it is necessary to cancel an event, the following charges will apply: If canceled sixty days prior to the event, 25% of the estimated total will be charged. If canceled thirty days prior to the event, 50% of the estimated total will be charged. If canceled fifteen days prior to the event, 100% of the estimated total will be charged.

### **TAX & SERVICE CHARGES**

All food, beverages & special equipment orders are charged a 20% pre-tax service charge and a 10% sales tax.

### **AGE REQUIREMENTS**

At this time, The Local Vine may not accommodate guests under the age of 21. Please keep this in mind when planning your event.

## **LOST & FOUND**

The Local Vine cannot assume responsibility for damage or loss of items left at the wine bar prior to, during, or after functions. We will hold found items for up to 2 weeks. Please call (206) 441-6000 to inquire.

## **SPECIAL SERVICES**

The Local Vine will gladly coordinate services for your event including floral arrangements, music, specialty linen, ice sculptures, audio/visual, entertainment, specialty cakes, car service, and valet for an additional fee.

## **BUSINESS SERVICES**

The Local Vine is equipped with free high speed wireless internet access, a projector and screen. We will happily make arrangements for additional items required for your business meeting. If materials are being shipped to the wine bar, please ensure all items are properly marked and sent to 1410 12th Avenue, Seattle, WA 98122.

## **PARKING**

Street parking is available surrounding TLV and the building has a pay lot run by Trace condominiums. Additionally, valet parking services for your guests can be easily arranged for an additional fee.

## **COAT CHECK**

Coat hooks are readily available at our entrance. We would be pleased to arrange a free coat-check for your guests as well. Simply let us know when you are making your reservation.

## **GIFTS**

Let the memories linger longer with a little something to take home. Bottles of wine, books on wine and winemaking, and TLV gift cards make excellent swag bag additions and can be tailored to your needs.

## **LOCATION & DIRECTIONS**

1410 12th Avenue  
(between Pike and Madison)  
Seattle, WA 98122

Phone: (206) 257-5653  
Fax: (206) 441-6001

### **DRIVING FROM I-5 South:**

Take the Stewart Street Exit 166 toward Denny Way  
Turn slight left onto Eastlake Avenue East  
Turn left onto Boren Avenue  
Turn left onto Pike Street  
Turn Right onto 12th Avenue

### **DRIVING FROM I-5 North**

Take the Dearborn Street/James Street exit 164a toward Madison  
Follow signs for I-5 North  
Keep right at the fork, follow signs for James Street  
Turn right at James Street  
Turn left at 12th Avenue

## **WINE TASTINGS**

Perfect for engagement, bachelorette, holiday parties and more our wine tastings offer a fun way to learn something new while you are celebrating with old friends. Guided by a TLV wine professional, tastings include 2oz pours of six wines and can be focused on a region or varietal of your choosing.

Tailor fitting a tasting to your needs is a pleasure for us. Alternately, we've included a list of our most popular offerings below.

### **A Celebration of Washington Wines**

With the astounding growth of its wine industry in recent years, Washington State has become a landmark for great winemaking. Experience extraordinary varietals as only Washington can make them from wineries like Chateau Ste. Michelle, DeLille, Long Shadows, Betz Family, Leonetti and others. This is a great opportunity to share a bit of history in the making and taste the best of what Washington has to offer.

Simply Delicious \$30/person  
Memorable Standouts \$42/person  
Opulent Show Stoppers \$60/person

Include for your guests a signed copy of Paul Gregutt's definitive book, Washington Wines & Wineries, The Essential Guide  
\$30/person

Include for your guests a bottle of wine from the tasting flight to take home  
price TBD

### **The Best Of The West**

We are diehard Washington wine fans through and through, but we have to admit our neighbors to the south give us a good run for our money. In this tasting, expect to see classic varietals that have caused the wine world to sit up and take notice: California Cabs and Chardonnays, Oregon Pinot Noir and Pinot Gris and, of course, some favorites from right here in Washington State.

Fun Seekers 35/person  
Head Turners 46/person  
Game Changers 62/person

Include for your guests a bottle of wine from the tasting flight to take home  
price TBD

## Wine Tastings (continued)

### **A Journey through France**

Bordeaux, Burgundy, The Rhone, The Loire...The treasures that France holds within its borders are limitless. Based on a region, varietal or winemaker of your choosing, this tasting will help your guests untangle the intimidating intricacies of French wines and open their senses to something truly extraordinary

Mon Ami 35/person  
Mon Amour 46/person  
Mon Dieu 65/person

Include for your guests a bottle of wine from the tasting flight to take home  
price TBD

### **Bubbly!**

Faced with a scourge of bottles exploding in the cellars of the Abbey of Hautvillers, Dom Perignon spent much of his life trying to rid his wine of its natural effervescence. Thankfully for the Dom and ourselves, heftier glass was soon invented so that we might enjoy Champagne, Crémant, Cava, Asti, Prosecco, Lambrusco and many other amazing sparklers. This truly celebratory tasting offers a peek at the vast and delightful world of bubbly.

Fête \$30/person  
Gala \$42/person  
Bash \$60/person

Include for your guests a bottle of wine from the tasting flight to take home  
price TBD

## **Wine Tastings (continued)**

### **First Time?**

Torrontes, Asirtiko, Rkatsiteli, Zweigelt? If you've never tried these varietals before, you're not alone...and you're in for an incredible treat. Give your guests the gift of discovery with this tasting focused on unusual and remarkably delicious wines from around the globe. Just don't ask us to pronounce them.

Stirring \$30/person  
Dazzling \$36/person  
Astonishing \$48/person

Include for your guests a bottle of wine from the tasting flight to take home  
price TBD

### **Wines Of The World**

So many countries are producing excellent wine these days. From the Riojas of Spain, to the Sauvignon Blancs of New Zealand, the Pinotages of South Africa and the Carmenères of Chile, this comprehensive tasting takes you on a trip around the world.

Business \$30/person  
First \$42/person  
I Fly Private \$60/person

Include for your guests a bottle of wine from the tasting flight to take home  
price TBD

## **PERSONALIZED TASTINGS**

Is there another region you would like to explore? A particular maker or grape? It is a pleasure for TLV's sommelier staff to design flights that suit your needs and tastes perfectly. Please call for more information!

## HOUSE WINES and COCKTAILS

### Bubbly

Alvise Lancieri Prosecco del Veneto  
Hosted \$24 per bottle/No-Host \$8 per glass

Pierre Sparr Crémant D'Alsace Rose  
Hosted \$30 per bottle/No-Host \$10 per glass

Piper Heidsieck "Cuvee 1785" Champagne  
Hosted \$75 per bottle/No-Host \$25 per glass

### White

Hedges 'C.M.S' Chardonnay, Marsanne, Sauvignon Blanc Blend  
\$24 per bottle/No-Host \$8 per glass

Mount Nelson Sauvignon Blanc  
Hosted \$27 per bottle/No-Host \$9 per glass

Artesa Chardonnay  
Hosted \$30 per bottle/No-Host \$10 per glass

Clos du Nouy Vouvray Sec Chenin Blanc  
Hosted \$42 per bottle/No-Host \$14 per glass

### Red

Coppola Director's Cut Pinot Noir  
Hosted \$21 per bottle/No-Host \$7 per glass

Adagio Malbec  
Hosted \$24 per bottle/No-Host \$8 per glass

Gorgon Bros. Syrah  
Hosted \$33/No-Host \$11 per glass

Ridge 'Dusi Ranch' Zinfandel  
Hosted \$42 per bottle/No-Host \$14 per glass

## House Wines and Cocktails (continued)

### TLV signature cocktails

Champagne Martini  
Manhattan  
Dark & Stormy  
Metaxa Sidecar  
Cosmopolitan  
Margarita

Hosted \$9-\$11 per cocktail or \$28 per person for 2 hours and \$14 per person per additional hour/No-Host \$9-\$11 per cocktail

### Liquors

Stolichnaya, Lukusowa  
Tanqueray, Brokers, Cascade  
Bacardi, Gosling Black Seal, Captain Morgan's Spiced Rum  
Jack Daniels, Crown Royal  
Sauza Hornitos

Baileys, Metaxa, Campari, DiSaronno Amaretto  
Hosted \$6-\$8 or \$21 per person for 2 hours, \$10 per person each additional hour No-Host \$6-\$8 per cocktail

### Premium Additions

Grey Goose, Ketel One  
Bombay Sapphire  
Johnny Walker Black, Maker's Mark, Auchentoshan, Jameson  
Cazadores Reposado  
Grand Marnier, Corvoisier VS, Fernet Branca,

Hosted \$9-\$11 or \$27 per person for 2 hours, \$13 per person per additional hour  
No-Host \$9-\$11

### Doubles and Martinis

Host or No-Host, add \$2

## House Wines and Cocktails (continued)

### **Beer**

Amstel Light \$5  
Blackthorne Cider \$6  
Blue Moon Belgian White \$5  
Chimay Trappist White \$8  
Deschutes Inversion IPA \$5  
Guinness 16oz \$8  
Kaliber Non-Alcoholic \$5  
Newcastle Brown Ale \$5  
Pabst Blue Ribbon \$3  
Peroni \$3  
Pilsner Urquell \$5  
Red Stripe \$5  
Rogue Dead Guy Ale 22oz \$8

### **Non-Alcoholic Beverages**

Soft Drinks \$2, Panna Still Mineral Water or San Pellegrino Sparkling \$4.50, Caffe Vita  
Coffee \$3, Tea \$3

## RECEPTION STATIONS

Reception stations are priced per person. Vegetarian options marked with an asterisk.

### Snacks

White Truffle Popcorn with black sea salt\*

House Made Vegetable Chips\*

Spicy Mixed Nuts\*

\$4/person

### Vegetable Crudités\*

an assortment of locally farmed vegetables

with roasted garlic yogurt sauce

\$4/person

### Foie Gras Torchon

brioche, house made marmalade, fleur de sel

\$10/person

### Potato Bar

potatoes mashed with butter and cream served in their baked jackets

house cured bacon, aged local cheddar, scallions,

frizzled leeks, truffle butter and house made crème fraîche

\$10/person

### Charcuterie and Cheeses

an assortment that may include house cured meats, pâté de campagne, salamis, duck breast prosciutto, prosciutto di parma, assorted artisanal cheeses, olives and accompaniments

\$12/person

## **PASSED APPETIZERS**

Prices based on 2 items per person unless noted below. Vegetarian options marked with an asterisk.

### **Cold Appetizers**

Gazpacho Shooters\*  
\$3/person

Oysters On The Half Shell with Champagne Mignonette  
\$3/person/oyster

Seafood Ceviche  
honey jalapeño sauce, tortilla  
\$4/person

Goat Cheese and Roasted Grape Crostini\*  
\$3/person

Cucumber Cups with Whipped Feta\*  
\$2/person

Steak Canape with Pickled Vegetables and Cilantro  
\$4/person

Foie Gras Brulée  
\$6/person

**Passed Appetizers (continued)**

**Warm Appetizers**

Gougeres (french cheese puffs)\*  
\$3/person

French Onion Soup Demitasse  
\$3/person

Sausage Stuffed Mushrooms  
\$4/person

Manchego and Escarole Stuffed Mushrooms\*  
\$4/person

Bacon-Wrapped Dates  
\$4/person

Fried Wild Mushroom Ravioli with Sherry Glaze\*  
\$5/person

Butternut Squash Tart with Honeyed Shallots\*  
\$4/person

Bacon Wrapped Scallops with Citrus Glaze  
\$5/person

Curried Prawns with Roasted Garlic  
\$5/person

Grape Glazed Chicken Skewers  
\$4/person

Lamb Chops with Shallot Jam  
\$8/chop

**DESSERT**

Seasonal Warm Bread Pudding  
Chocolate Truffles  
Cheesecake Bites  
Seasonal Fruit Tartlets

\$6/person for choice of one  
\$12/person for selection of three

## **SIT DOWN DINNERS**

Chef de Cuisine Andy Dekle and the TLV staff would be delighted to develop a sit down menu for your party up to 20. Focused on wine pairing and seasonal produce from local farms, the meal can be inspired by a cuisine of your choosing (Spanish, French, Pacific Northwest, Farmer's Market etc). Below are some sample menus for autumn and winter. Please contact us for more details.

### **Three Course Wine Dinner**

Salade Verte with Spiced Apple, Walnuts and Chevre, Honey Vinaigrette

Washington Raised Rack of Lamb with Minted Onions and Spaghetti Squash

Port poached Pear with Cinnamon Mascarpone and Hazelnuts

\$45 per person

### **Four Course Wine Dinner**

Kumomoto Oysters on the Half Shell, Sambuca Mignonette

Roasted Shiitake Mushroom and Frisee Salad  
with Egg Mimosa and Sherry Vinaigrette

Thundering Hooves Pork Loin stuffed with Brandied Dates and Escarole

Macintosh Apple Galette with Goat Cheese Ice Cream

\$60 per person

**Five Course Wine Dinner**

Foie Gras Torchon with Hazelnuts and Blood Orange Gastrique

Warm Winter Vegetable Salad with Sherry Vinaigrette, Walnuts and Brie

Seared Sea Scallops with Saffron Vanilla Butter and Escarole

Seabreeze Farms Hangar Steak with Sauteed Fingerling Potatoes, Caramelized Shallots and Sherry Demi Glaze

Assorted Local Cheese Plate with Housemade Accoutrements

\$70 per person

## **CORPORATE, TEAM & OFFSITE EVENTS**

As a team-builder or simple "thank you" for a job well done, having a TLV event at your home or office is a fun and affordable way to treat friends and colleagues to something special.

### **CATERING**

The Local Vine is available to cater lunch and cocktail parties at your location. Please contact us for seasonal menu offerings including assorted sandwiches and salads, spreads, hors d'oeuvres and of course tasty snacks like truffled popcorn.

### **Board Room Lunch \$20/person**

#### **Assorted House-Made Spreads with Pita Bread and House-Made Crackers**

- Classic Hummus
- Roasted Red Pepper Hummus
- Basil Pesto Hummus

#### **Assorted Sandwich Platter (Pick three)** All sandwiches are cut into thirds.

- BLT Sliders: House-Made Aioli, Brioche Bun
- Pulled Pork Sliders: Syrah BBQ sauce, House-Made Coleslaw, Brioche Bun
- Northwest Chicken Salad Sandwich
- Shaved Roast Beef Sandwich: Cheddar, Dijon Horseradish Aioli
- Vegetarian Sandwich: Roasted Eggplant, Zucchini, Red Bell Pepper, Aioli

#### **Salads (Pick two)**

- TLV Chop Salad: Bacon, Cherry Tomato, Egg, Roasted Red Pepper, Chickpeas, Gorgonzola
- Greek Salad: Mixed Greens, Feta, Roasted Red Peppers, Artichokes, Red Onion, House-Made Lemon Vinaigrette
- Mixed Greens: Gorgonzola, Apples, Candied Pecans, Red Onion

#### **Desserts (Pick two)**

- Chocolate Brownie Bites
- Chocolate Truffles
- Blackberry Tartlets
- Carrot Cake with Cream Cheese Frosting

### **A La Carte Platter Options**

Small platter feeds 10 people, Medium 30 people, Large 50 people

- TLV Meat & Cheese Platter with Macrina Baguette (\$30/\$60/\$90)
- TLV Crispy Vegetable Platter House-Made blue cheese dressing (\$30/\$60/\$90)
- TLV Antipasti Platter (\$30/\$50/\$80)
- Honey Glazed Chicken Skewers (\$35/\$70/\$100)
- Grilled Flank Steak Skewers with Chimichurri (\$40/\$80/\$110)
- Caprese Skewers: Marinated Tomatoes, Mozzarella (\$30/\$44/\$60)
- Assorted Fresh Seasonal Fruit Bowl (medium \$40, large \$70)

## **WINE CLASSES**

Fun and informative, classes require about 1.5 hours and are led by a TLV wine educator/sommelier. As they learn, participants sip and discuss examples of six different wines chosen according to the theme. All necessary materials including glassware, linens, maps and course modules are provided.

### **Class offerings:**

Wine 101 (our most popular!)  
Wines of Washington  
Wines of France  
Wines of Italy  
Pinot Noir From Around the World  
Wines of the Pacific Northwest  
Wines of California

Class Prices:  
\$55/person

## **WINE TASTINGS**

As an icebreaker for new colleagues or a bonding experience for old friends, our wine tastings offer a fun way to learn something new in a convivial setting. Offsite tastings can be served sit down, in the style of professional wine tasters, or in the more casual, walk about style of a cocktail party. Service includes 2oz pours of four to six wines and can be focused on a region or varietal of your choosing.

Tailor fitting a tasting to your needs is a pleasure for us. Alternately, we've included a list of our most popular offerings below.

### **Popular Tasting Themes:**

Local Favorites (Washington's Best)  
What's that? - Reds You've Never Heard Of  
Wines of Italy  
Wines of France  
Pinot Noir

### **Blind Tastings - Make a game of it!**

California vs. Washington (who can guess what's from where?)  
Rags to Riches (Guess which ones are extravagant and which are bargains)

### **Tasting Prices:**

\$40/person is the typical cost for tastings, though this figure is dependent upon the size of party, length of the event, travel time and wines chosen. Please contact us for more details.

## **Corporate, Team and Offsite Events Continued**

### **BEYOND CLASS:**

Once class is done, let the cocktail party commence! Many opt to have appetizers and drinks after their class or tasting. Please contact us to create the right menu for your group.

### **CANCELLATION POLICY**

If it is necessary to cancel an event, the following charges will apply: If canceled thirty days prior to the event, 25% of the estimated total will be charged. If canceled fourteen days prior to the event, 50% of the estimated total will be charged. If canceled seven days prior to the event, 100% of the estimated total will be charged.

### **TAX & SERVICE CHARGES**

All food, beverages & special equipment orders are charged a 20% pre-tax service charge and a 10% sales tax.

## CONTACT

Thank you for inquiring about events at The Local Vine. We look forward to welcoming you into our space to share good times (and good wines!) with friends old and new. If you have any questions or would like to reserve a date for your event, please contact us at any time.

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