

PRIVATE EVENT INFORMATION

YOUR NEIGHBORHOOD WINE BAR

Located on the corner of 2nd and Vine Street in Seattle’s Belltown neighborhood, The Local Vine offers a comfortable place to enjoy wine, food and friends. Serving more than 100 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.

LOGISTICS

We hope that this document provides all the details you need to plan your event...If we missed anything, please call us!

HOURS

Summer Hours (May-Dec)
 Daily 2pm-2am

Winter Hours (Jan-April):
 M: 4pm-12am
 Tu: 4pm-12am
 W-Sa: 2pm-2am
 Su: 2pm-12am

TLV FOR YOU & YOUR FRIENDS OR YOUR BUSINESS ASSOCIATES

The Local Vine is available for our guest’s exclusive use upon request. A fee plus food and beverage minimums apply.

MENU SELECTIONS

Parties of 20 or more are encouraged to pre-select a menu. Menu selections should be submitted a minimum of ten days prior to an event. Passed appetizers require a minimum of 20 guests. Menu selections are included below and we love to accommodate special wishes if possible.

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 purchase specific bottles
- Pre-select wines and purchase based on consumption during the event.

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Wine selections should be submitted a minimum of fifteen days prior to an event. Buffet menus and passed appetizers require a minimum of 20 guests.

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% service charge and a 9.4% sales tax.

LOST & FOUND

TLV 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

We are happy to coordinate services including florist, music, specialty linen, ice sculptures, audio/visual, entertainment, specialty cakes, car service, and valet at an addition fee.

BUSINESS SERVICES

The Local Vine is equipped with free high speed wireless internet access. We will happily make arrangements for items required for your business meeting. If materials are being shipped to the wine bar, please ensure all materials are properly marked.

PARKING

Street parking is available surrounding TLV. In addition, we are happy to arrange valet parking services for your guests at an additional fee.

COAT CHECK

TLV provides a coat check for your guests.

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LOCATION

2520 2nd Avenue
At the corner of 2nd Ave. & Vine St.
Seattle, WA 98121

Phone: (206) 441-6000
Fax: (206) 441-6001

DRIVING FROM THE NORTH

Via I-5 North:
Take Exit 165 (on left) to merge onto Seneca St
Turn right at 1st Ave
Turn right at Vine St

Via 99-N (Aurora Ave. N):
Exit onto Broad St.
Turn right on 2nd Ave

DRIVING FROM THE SOUTH

Via I-5 South:
Take Exit 167 toward Seattle Center
Turn right at Fairview Ave
Turn left on Valley St
Slight left to stay on Valley St
Continue on Broad St
Turn left at 2nd Ave

Via 99-S (East Marginal Way)
Exit onto Western Ave
Turn right at Vine St

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WINE TASTINGS

Our team is happy to help you develop a tasting of your own choosing. Alternatively, we've included some of our most popular tastings below. Each tasting includes 4 2oz pours – one of each wine offered. We provide tasting notes for each wine to your guests.

Washington Wines

Experience Riesling, Semillon, Cabernet Sauvignon, Merlot and Syrah as only Washington can make it! We will choose four wines from producers including Airfield Estates, Chateau St. Michelle, Des Voignes, Matthews, Shooting Star, and others. This tasting includes wines from very well known wineries as well as some new finds.

30/person

The Best of Washington Wines

A handful of Washington wine makers are generating praise and critical reviews that set the tone for the entire wine industry in our state. We will choose four wines from highly rated producers with exceptional reputations including Betz, Buty, DeLille, Fidelitas, Longshadows, McCrea and others. This tasting will include the best wines from highly rated wineries. This is a great opportunity to taste the best of what WA has to offer!

38/person

Washington Wines & Wineries, The Essential Guide

Add a signed copy of this highly rated book as a gift to your guests.

During the thirty-five years wine critic and writer Paul Gregutt has lived in the state of Washington, its wine industry has ballooned from a mere half dozen wineries to nearly five hundred. *Washington Wines and Wineries* offers a comprehensive, critical, and accessible account of the nation's second largest wine-producing region. *Washington Wines and Wineries* is the definitive reference book on the subject.

30/person

The Best of the West

America's West Coast produces wines that compete on the world stage and win high accolades. We will choose four wines offer, two white and two red, representing the best the West has to from a selection of Californian Chardonnay, California Cabernet, Oregon Pinot Noir, Oregon Pinot Gris, Washington Semillon, Syrah or Cabernet.

35/person

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European Delights

Taste where it all began – in the old world. We will choose a selection four wines offer, two white and two red, representing Germany, Italy, France and Spain spanning a variety of wines including Albarino, Riesling, Chianti or Super-Tuscan blends, Bordeaux (Cabernet) and/or Burgundy (Pinot Noir).

35/person

Wines of The World

Enjoy classic wines from the wine regions that made them famous. We will choose four wines (two white and two red) including a selection of the following: New Zealand Sauvignon Blanc, Washington Semillon, Californian Chardonnay, Oregon Pinot Noir, Australian Shiraz, Italian Sangiovese, French Bordeaux and Argentinan Malbec.

36/person

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RECEPTION STATIONS

Reception stations are priced per hour.

Local Farmed Vegetable Crudités
Blue Cheese Cream
4/person

Castelvetrano Olives
Citrus and Herbs
5/person

White Truffled Popcorn
Black Sea Salt
2/person

Salt Roasted & Cocoa Dusted Marcona Almonds
3/person

Sharp Cheddar Cheese Straws
3/person

Chicken Liver Pate
Cornichon and Brioche
6/person

Charcuterie Ensemble
Assorted Cured Meats and Pates
Mustardo, Peppers, Crusty Baguette
10/person

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Antipasto Display
Cured Meats, Cheese, Olives, Marinated Vegetables
Bread, Crostini, Crackers
12/person

Cheese Ensemble
Assorted Cheeses
House Made Jams, Honey, Crostini, Crackers
12/person

Beef Tenderloin Carpaccio & Arugula
Black Currant Vinegar, Extra Virgin Olive Oil, Shaved Parmesan, Capers & Sea Salt
12/person

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PASSED APPITIZERS

Prices based on 3/per person unless noted below:

VEGGIES (PLUS SOME)

Gazpacho Soup Shooters
3/person/shooter

Heirloom Squash Soup Shooters
Green Apple & Pancetta
4/person/shooter

Endive Spears with Blue Cheese
4/person

Herbed Goat Cheese Crostini
4/person

Prosciutto Wrapped Asparagus
Brown Butter
5/person

Sauté de Champignons
Sauté of Local Morels and Garlic
6/person

SEAFOOD

Oysters On The Half Shell
3/person/oyster

Large Gulf Prawn
Rosemary Chile Oil
3/person/prawn

Seafood Ceviche
Roasted Jalapeno & Lime
6/person

SPOONS

Gnocchi
Fresh White Corn
6/person

Wild Mushroom Risotto
Truffle Oil (served on spoons)
6/person

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SAVORY (MOSTLY MEAT)

Rillions (French Fried Pork Belly)
Dijon Mustard Sauce & Frisee
7/person

Flank Steak Crostini
Blue Cheese and Balsamic Onion
Marmalade
7/person

Traditional Steak Tartare
Potato Crisp
6/person

French Cut Lamb Chop
Simply Prepared with Salt and Pepper
8/person/lamb chop

Petite Ground Steak Burgers
Blue Cheese and Balsamic Onion
Marmalade
9/person

Marinated Pork Ribs
Pickled Onions and Citrus
9/person

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DESSERT

6/person for choice of one
10/person for selection of two

Warm Brioche Bread Pudding

Traditional Pot de Creme

Chocolate Mousse Cookie Sandwich