



Private events @ Vino Locale Palo Alto

for parties of 15 to 120

The atmosphere at Vino Locale has the feel of a little wine country in the heart of Silicon Valley. As your guests enter our converted 1901 Victorian historic home, they'll discover a hidden 1,250 square foot outdoor back patio. In the evening, the patio is illuminated with twinkle lights, fire pits, and outdoor heaters.

We offer year-round outdoor dining. During the winter, four covered gazebos heated by electric heaters and surrounded by firepits and heaters, create a warm atmosphere to keep your guests warm and dry.

We invite you to experience the intimate atmosphere @ Palo Alto's best-kept secret

******MAGICAL DINNER SETTING IN THE SECRET GARDEN******



650-328-0450 | 431 Kipling St. Palo Alto CA 94301 | events@vinolocale.com

****MAIN PATIO****



****BACK BAR PATIO****



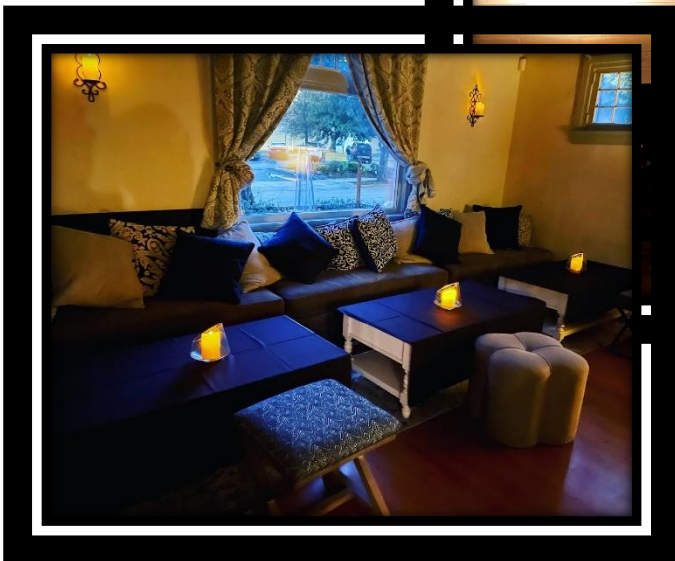
*** FRONT PATIO ***



*** BAR ***



*** PIANO LOUNGE ***





FOOD & WINE OPTIONS

Choose from our pre-set menu offerings, which include wine. A la carte items are available for an additional charge or substitutions. Custom options are also available.

Pre-Set Menus

All pre-set menu prices include 2-3 glasses of wine per person. Ask about including beer for your guests.

We are flexible! Let us know your budget and we would be happy to work with you to create a memorable event for you and your guests.

The Sampler

Light appetizers and tier 1 wine

\$59 per person + tax & 22% gratuity (upgrade to tier 2 wines for +\$14/pp)

Vino Locale's Homemade Hummus, served with Crudité and Pita

Artisan Cheese Platter, served with Seasonal Fruit

Grilled Sausage Sampler, served with Mustard

Two white wine varietals (Tier 1, up to \$38/bottle)

Two red wine varietals (Tier 1, up to \$38/bottle)

Vin et Fromage

Tier 2 Wines and Artisan cheese platter

\$69 per person + tax & 22% gratuity

Artisan Cheese Platter, with Seasonal Fruit & jam, baguette

Two white wine varietals (Tier 2, up to \$57/bottle)

Two red wine varietals (Tier 2, up to \$57/bottle)

Bon Appétit

Medium appetizers and tier 1 wine

\$79 per person + tax & 22% gratuity (upgrade to tier 2 wines for +\$14/pp)

Vino Locale's Homemade Hummus, served with Crudité and Pita

Artisan Cheese Platter, served with Seasonal Fruit

Grilled Sausage Sampler, served with Dijon Mustard

Spring Salad or Seasonal salad

Combination of Grilled skewers of Flank Steak, Saffron Chicken, and Vegetables*

Two white wine varietals (Tier 1, up to \$38/bottle)

Two red wine varietals (Tier 1, up to \$38/bottle)

Vin et Charcuterie

Tier 2 Wines and Charcuterie board

\$89 per person + tax & 22% gratuity

Artisan Charcuterie board, assorted cheeses, meats, jams and nuts, baguette

Two white wine varietals (Tier 2, up to \$57/bottle)

Two red wine varietals (Tier 2, up to \$57/bottle)

Vino Locale Favorites

Heavy appetizers, dessert, and wine; great for mingling-style party with buffet

\$99 per person + tax & 22% gratuity (upgrade to tier 2 wines for +\$14/pp)

Vino Locale's Homemade Hummus, served with Crudité and Pita

Artisan Cheese Platter, served with Seasonal Fruit

Grilled Sausage Sampler, served with Dijon Mustard

Bacon-Wrapped Dates and/or Warm Dates Stuffed with Goat Cheese and Topped w/ Toasted Pecan

Combination of Grilled skewers of Flank Steak, Saffron Chicken, and Vegetables*

Spring Salad or Seasonal salad

Seasoned Roasted Salmon, served Whole Filet Style

Assorted Beignets or Macaroons/ or other desserts

Two white wine varietals (Tier 1, up to \$38/bottle)

Two red wine varietals (Tier 1, up to \$38/bottle)

* Maximum of 60 servings of skewers available per party *



Three-Course Dinner Party

A traditional dinner served buffet style for parties of 25-120 or (plated for parties up to 20 +\$10/pp)

\$129 per person + tax & 22% gratuity (upgrade to tier 2 wines for +\$14/pp)

Vino Locale's Homemade Hummus, served with Crudité and Pita
Bacon-Wrapped Dates and/or Warm Dates Stuffed with Goat Cheese and Topped with Toasted Pecan
Artisan Cheese Platter, served with Seasonal Fruit
Spring Salad or Seasonal salad
Three Entrees: Roasted Salmon Filet, Grilled Flank Steak, and Cheese Ravioli in creamy sauce
Roasted Potatoes and Seasonal Vegetables (side dish)
Assorted Beignets and/or Macaroons/or other desserts
Two white wine varietals (Tier 1, up to \$38/bottle)
Two red wine varietals (Tier 1, up to \$38/bottle)

Reserves & Hors d'Oeuvres

Reserve wines & appetizers

\$159 per person + tax & 22% gratuity

Artisan Charcuterie board, assorted cheeses, meats, cornichons & olives, jams and nuts, baguette
Platter of spanakopita, empanadas and other finger foods
One white wine varietal (Reserves up-to \$125/bottle)
Two red wine varietals (Reserves up-to \$125/bottle)

Cake

Bringing your own cake? Our cake-serving fee is \$2.50 per person

Wine Upgrades, Beer, Non-Alcoholic Drinks, and Coffee

For sophisticated wine drinkers, consider upgrading your wine:
Upgrade wines from Tier 1 to Tier 2 (up to \$53/btl) — add \$14 pp
Upgrade wines from Tier 1 to Tier 3 (up to \$95/btl)— add \$30 pp

Plan for beer drinkers in your party:

- If you expect a large number of beer drinkers, please estimate how many and we'll reduce your wine allocation accordingly and include beer at no extra charge
- For a small number of beer drinkers, we charge based on consumption at \$7-\$14/glass.
- Plan for non-alcoholic drinkers
 - Perrier Sparkling Water, & Sodas are available at \$6 per person (unlimited), or priced on consumption (\$3-5 per beverage and limited to 10 people)
 - Coffee with dessert: Coffee service for up to 12 guests is \$3 per person, based on consumption.

Wine Tasting and Education

Wine Tasting and Education: Add a wine tasting experience to your event for an additional \$200 (1.5 hours).

Service and Décor

Your private party will include:
Exclusive bar set-up with a dedicated server
Artfully displayed platters of food on a buffet (in 1-3 courses)
Tables decorated with linens

You are welcome to provide additional decorations; NO Confetti or other similar decorations can be used on the premises. All decorations must be removed at end of event. VINO Locale reserves the right to charge a cleaning fee of \$150 if decorations are not removed.



Music

We recommend our regular musicians and offer a wide variety of musical genres. Cost ranges from \$250-300 per hour (background musicians or dance bands available). We offer satellite radio stations appropriate for a wine bar setting. For Full Buyouts or Back Patio Buyouts, you are welcome to bring your phone or iPod to play music through our speakers.

Private Areas, Minimums, and Capacities

	Max Capacity for Mingling	Max. Capacity for Seated Parties	Happy Hour 3-6 Tue-Wed (2.5 Hours)	Happy Hour 3-6 Thurs-Sat (2.5 Hours)	Dinner 6-9 (Tue-Wed)	Dinner 6-9 (Thur-Sat)	Sunday
Main Back Patio	30	24	\$ 800.00	\$ 1000.00	Not Available	Not Available	\$ 6,000.00
Secret Garden	30	28	\$ 1000.00	\$ 1200.00	\$ 1,500.00	\$ 1,500.00	
Back Bar Patio	40	24	\$ 800.00	\$ 1000.00	\$ 1,200.00	\$ 1,500.00	
Front Patio	34	34	\$ 600.00	\$ 800.00	\$ 1,000.00	\$ 1,200.00	Not Available
Piano Lounge	15	12	\$ 600.00	\$ 800.00	\$ 800.00	\$ 1,000.00	Not Available

We have recently added 4 gazebo tents which provide coverage from the weather.

NEXT STEPS & FINANCIAL DETAILS

Select your menu

We'll create a proposal

After the proposal is to your liking, you'll approve it & secure your event with a credit card and 20% deposit of your food & beverage total

Fees

Food and wine minimum: Determined by area of the restaurant you are reserving and the night of the week. See above chart

- *Facility fee:* \$300 for the exclusive use of one area, \$1000 for a full buyout
- *Special Hours Fee:* If you choose to host your event outside of normal business hours, there will be a \$100 fee/hour (outside of normal hours) to accommodate staff coming early or staying late.
- *Late Payment Fee:* Balance is due on the night of the event; a physical credit card is needed to process payment. (we do not keep credit card information on file) If, for any reason, full payment is not received the night of the event, we will charge a \$200 late payment fee.
- *Gratuity and taxes:* The 22% gratuity is subject to sales tax by California law.

Policies

Adjusting for headcount? Please let us know 72 hours prior to your event and we'll adjust your proposal to reflect your new headcount of +/- 10%. The maximum reduction in number is 10% (If reduction is more than 10%, we can only adjust by 10%. Any increase more than 10% will need to be re-evaluated by operations manager and may not be able to be accommodated. A headcount will be done during the event and adjusted for any increase from original expectation. (no reduction adjustment will be done on day of event.) Original headcount should be decided carefully to prevent any adjustment of >10%.

COVID-19 COMPLIANCE

We adhere to all current county/state orders for maximum group sizes for private events. Our staff wear gloves and masks. We sanitize each area before and after each event.