Tom Douglas SEATTLE KITCHEN

Private Dining Guide

For almost thirty years, our goal has been to satisfy the most discriminating taste and yet remain uniquely down to earth. This is truly the Northwest style that we have helped to fashion into a distinct and vibrant Seattle dining scene. The care we take with every meal and every customer demonstrates our passion for good eating.

Please contact Britta Hendren (BrittaH@tomdouglas.com)
for your private and group dining inquiries.

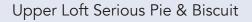| PRIVATE DINING	MAXIMUM GUEST CAPACITY
Brave Horse Tavern's Tack room	50
Dahlia Lounge	50
Hotel Ändra	
Northern Lights	72
Galleri room	30
Hot Stove Society	40
Palace Kitchen's King Boletus Room	14
Palace Ballroom	180
Serious Pie Virginia's Kitchen Table	22
Starbucks Roastery Coffee Library room	12
Trattoria Cuoco's Sophia room	24

SEMI- PRIVATE DINING	MAXIMUM GUEST CAPACITY
Trattoria Cuoco	
Chianti table	10
Barbaresco table	14

RESTAURANT BUYOUTS	MAXIMUM GUEST CAPACITY
ideal for cocktail reception and/or seated dinner	
Cantina Leña	50
Seatown	40
Trattoria Cuoco	135 seated
	100 w/o patio
	175 reception-style
Upper Loft Serious Pie & Biscuit	64 seated
	80 reception-style

TOMDOUGLAS.COM

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HAPPY HOUR/RECEPTION	MAX. GUEST CAPACITY
Dahlia Lounge	75
Hotel Ändra	
Northern Lights	100
Andra Bar	45
Hot Stove Society	80
Palace Kitchen	25
Palace Ballroom	250
Tanakasan Mezzanine	50
Trattoria Cuoco	
Sophia (private)	50
Barbaresco table	20
Serious Pie & Biscuit Westlake	
Mezzanine	80
Biscuit Bar	20
Starbucks Roastery Tasting Bar area	80
Tack Room at Brave Horse Tavern	75

MAIN DINING ROOM/ LARGE TABLE	GROUP RESERVATIONS
Brave Horse Tavern	24
Carlile Room	20
Dahlia Lounge	12
Etta's	10
Lola	14
Palace Kitchen	8
Seatown	6
Serious Pie & Biscuit on Westlake	35
Serious Pie on Pike	45
Tanakasan	16
Trattoria Cuoco	14

TOM DOUGLAS CATERING

$3,000.00++
food and beverage minimum
(plus tax and service charge)