

PRIVATE DINING

DINING ROOM – TAPROOM - SPEAKEASY

FALL 2016 GUIDE



LOCALLY HARVESTED
FOOD AND DRINK

OVERVIEW



Over the past eight years, Local 121 has been one of Providence's most celebrated dining destinations.

The AAA-Three Diamond restaurant is housed in the gorgeously restored former Dreyfus Hotel, located in the heart of the Downcity Arts District.

Locals and tourists frequently visit Local 121 to enjoy local and seasonal cuisine created by Executive Chef Tyler Demora complemented by a diverse wine list and seasonally-crafted cocktails.

DINING ROOM - TAPROOM - SPEAKEASY

Established in 2007.

Nightly Dinner Service

5PM-Close

Weekend Brunch

Saturdays & Sundays

10AM-3PM

Boogie Woogie and The Blues With Mark Taber

Sundays 6PM

Wednesdays 7PM

DJs and Dancing

Fridays & Saturdays 11PM-2AM



Nancy & Josh Miller
Proprietors

Tyler Demora
Executive Chef

Kimberly Burns
Restaurant Director

**121 Washington Street
Downtown Providence
Rhode Island 02903**

Local121.com

401.274.2121

PRIVATE EVENTS



WEDDINGS

REHEARSAL DINNERS

**CORPORATE MEETINGS
AND PRESENTATIONS**

BRIDAL LUNCHEONS

BIRTHDAYS

ANNIVERSARIES

BUYOUTS



Named after its purpose in the 1920's, The Speakeasy is an intimate setting for private events and parties.

The Speakeasy features a private bar, separate sound system and audiovisual equipment suited for various types of presentations.

Parties in search of more space might consider taking over the entire restaurant for the evening.

Our events team will work hand-in-hand with you to design an event that suits your need, taste and budget.

Whatever you choose, rest assured that your guests will be treated to delicious food and drink, a unique and beautiful historic location, and expert hospitality.



BUYOUTS

Cocktail Receptions for up to 200 guests with passed hors d'oeuvres and/or stationary platters.

Seated dinners for up to 160 using the entire restaurant.

PRIVATE EVENTS

THE DINING ROOM

Warm and welcoming with cozy banquets and oversized leather chairs highlighting simple Art Deco details.

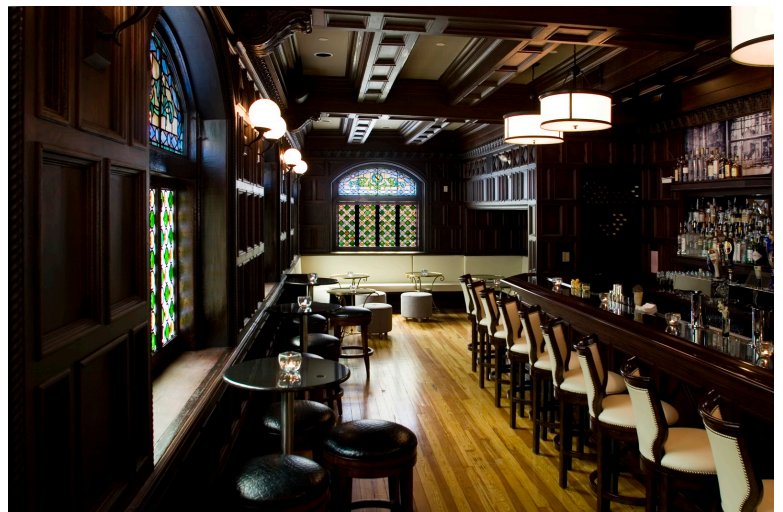
THE SPEAKEASY

Cocktail Receptions from 20-100 guests with passed hors d'oeuvres and/or stationary platters.

Seated dinners from 16-60 guests at tables of 8 to 10

THE TAPROOM

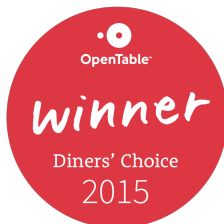
Features floor-to-ceiling original mahogany paneling and stained glass windows that provide a sophisticated backdrop to a 12-seat bar and table seating.



**Approved
Restaurant**



**Audubon Society
of Rhode Island**



OUR MENUS

Executive Chef Tyler Demora and his culinary team work with dozens of local fishermen and farms to create a constantly evolving menu of American seasonal cuisine prepared with a nod to tradition and technique.

Our private dining menus constantly change utilizing the most of each season's abundance of fruit, vegetables, meat, poultry and seafood sourced from some of New England's top growers and farmers.



STATIONARY SELECTIONS

(SERVES 20 GUESTS)

Bar Snacks: salted nuts, marinated olives, russet potato chips \$45.

Artisanal Cheese Platter: three new england cheeses, seasonal fruit, baguette \$80.

House-made Truffle Brie, tossed greens, crostini \$45.

Mezze Platter, white bean hummus, roasted red peppers, marinate kale, charred red onions, whipped feta cheese, marinated olives, flatbread \$60.

Herb-Cured Gravlox, rye toast, whipped cream cheese, pickled shallots, little gem lettuce \$80. (two week advance order)

Fried Chicken Wings, sriracha honey or honey mustard \$40.

Charcuterie Platter, house-made sausage and pate, cured meats, brown ale mustard, house pickles, crostini \$80.

House-made Focaccia Breads, *choice of:*
fresh mozzarella, rosemary, extra virgin olive oil, sea salt;
sausage, broccoli rabe, pecorino romano;
roasted mushrooms, ricotta \$25.

Seafood Royale, 12 each; clams, oysters, shrimp, scallop ceviche, traditional accompaniments \$M.P.

PASSED HORS D'OEUVRES

(PRICED PER PIECE – ONE DOZEN MINIMUM PER SELECTION)

Tomato and Mozzarella Skewer, aged balsamic \$2.50

Falafel, tzatziki \$2.00

Cheese and Herb Gougeres \$2.00

Devil on Horseback, house-made bacon wrapped medjool date \$2.25

Deviled Egg, speck ham, chives \$2.25

Herb-Cured Gravlox, crème fraiche, capers, crostini \$3.00

Short Rib Croquette \$3.00

Bomster Scallop, baby beets, pear mostarda \$3.75

Beef Tartare, caper-tarragon emulsion, grilled bread \$3.50

Fried Oyster Rockefeller \$3.75

Smoked Fish Pate, crostini \$2.75

Grilled Shrimp Kabob, grapefruit mango salsa \$3.75

Duck Pastrami, rye bread, thousand island dressing \$4.25



OUR MENUS

SWEETS

(PRICED PER PIECE – 1 DOZ. MINIMUM PER SELECTION)

- Chocolate Chip Cookie \$1.50
- Peanut Butter Cookie \$1.50
- Oatmeal Cookie \$1.50
- Pistachio and White Chocolate Biscotti \$2.00
- Chocolate Petit Four \$3.00
- Lemon Chiffon Petit Four \$3.00
- Chocolate Amaretto Truffle \$2.00



DINNER MENU

\$45 PER PERSON

FIRST COURSE (MAY SELECT ONE)

- Garden Green Salad, shallot rings, light herb vinaigrette
- Classic Caesar Salad
- Seasonal Soup
- Pate de Campagne, house mustard, mache salad, cornichon pickle, grilled baguette

SECOND COURSE (MAY SELECT THREE)

- Vegetable Risotto, wild mushrooms, coffee-porcini sauce, mascarpone
- House-made Tomme de Savoie Cheese Ravioli, mushroom consommé, caramelized onions, spinach
- Crab Crusted Judith Cod, garlic fennel puree, american caviar egg sauce, watercress
- Roasted Giannone Farm Chicken Breast, confit peppers & onions, olive oil mash, peppercorn sauce
- Escalope of Salmon, baby turnips, creamed spinach croquette, herb puree, horseradish cream
- Braised Beef, adirondack potato & kimchi hash, sautéed mushrooms, forbidden rice, natural jus

THIRD COURSE (MAY SELECT ONE)

- Seasonal Sorbet, biscotti
- Warm Spiced Bread Pudding, candied pecans, vanilla ice cream, dark rum sauce
- Chocolate Ganache Tart, caramel, sea salt

DINNER MENU

\$55 PER PERSON

FIRST COURSE (MAY SELECT TWO)

- Garden Green Salad, shallot rings, light herb vinaigrette
- Classic Caesar Salad
- Seasonal Soup
- Pate de Campagne, house mustard, mache salad, cornichon pickle, grilled baguette
- Pan Seared Scallops, grapefruit reduction, cauliflower puree, marcona almonds
- Duck Confit, braised baby beets, lentils, pickled mustard seed, frisee, pear mostarda

SECOND COURSE (MAY SELECT THREE)

- Vegetable Risotto, wild mushrooms, coffee-porcini sauce, mascarpone
- House-made Tomme de Savoie Cheese Ravioli, mushroom consommé, caramelized onions, spinach
- Butter Poached Lobster Tail, butternut squash, black trumpets, glazed spinach, roasted lobster bisque
- Sliced Beef Tenderloin, crispy duck fat potatoes, baricot vert, watercress, piquillo pepper bearnaise
- Escalope of Salmon, baby turnips, creamed spinach croquette, herb puree, horseradish cream
- Bread Gnocchi, swiss chard, sultans, pinenuts, ricotta salata, soft herbs
- Roasted Lamb Loin, sardinian couscous salad, whipped feta, fresh herbs, chimichurri

THIRD COURSE (MAY SELECT TWO)

- Seasonal Sorbet, biscotti
- Chocolate Ganache Tart, caramel, sea salt
- Warm Spiced Bread Pudding, candied pecans, vanilla ice cream, dark rum sauce
- New York Style Cheesecake

PRIVATE EVENT POLICIES

The following policies apply to all events held at Local 121 with the exception of restaurant buyouts. Policies including those pertaining to event minimums, deposits and cancellations, and others are different for buyouts, and will be listed in a separate individual contract. For additional questions or topics not covered here, Please contact Kimberly Burns by email at kburns@local121.com or by calling 401-274-2121, ext. 10.

Minimums

Local 121 does not charge a room fee, but there is a private room food and beverage minimum charge that must be met: \$1,000 for every three hours and portion thereof that the room is used.

Attendance

A minimum of 16 attendees is needed for special event bookings at Local 121. Smaller parties will be accommodated, when space is available, in the main dining room or the Tap Room. For all other parties, a final guest count is required three full business days before the event. Event charges will be based on guaranteed guest number or actual guest number, whichever is greater.

Cancellation Policy

A non-refundable deposit of \$200 is required upon signing of contract. A credit card will be held and may be charged if the party does not meet cancellation policies. If event is cancelled three full business days before, 100 percent of the estimate will be charged. If the cancellation occurs four to seven full business days before, 25 percent of the estimate will be charged. In the event of emergencies or inclement weather, we will make every effort to come to an agreement regarding payment. Otherwise, final payment of the balance is due in the form of cash, business check or credit card on the day of the event.

Menu and Bar Options

Guests may choose from our special event menus or we will custom-design menus to suit. The menu must be selected 7 business days prior to the event, and the specific count on each course or item finalized 3 business days prior to the event. No changes may be made to the menu or the guest count after that time. Cash, open, or limited bar designation must be determined 7 days prior to the event. Special liquor orders must also be made 7 days prior to event. Local 121 offers an extensive wine list from which guests may order; in the event wine is brought in by the guest, a \$20 corkage fee will apply per 750ml opened. Cake cutting is provided for \$2.50 per person.

Valet and Parking

We offer complimentary valet for guests, but should your party exceed our capacity, a valet may be added, if available, for an additional charge. Valet needs should be determined upon booking. There is on-street parking and several parking garages within a short distance of the restaurant.

Equipment Needs

A/V screen and projector is available to Apple Mac-compatible computers. The sound system can accommodate an iPod or CDs. Arrangements for these services must be made 7 days prior to event. Guests may not manage our equipment during events.

Room Arrangement and Additional Services

Local 121 will arrange seating and tables with 72-inch rounds, which seat up to 10 comfortably. Arrangements for alternate seating plans must be made at the time of contract signing and finalized 7 business days prior to the event. Local 121 is happy to provide additional services when available such as deejays or bands, floral arrangements, special event cakes, special linens, chairs or tables (other than what is provided), as well as event-specific decorations, at an additional cost. Arrangements for these also must be made at the time of booking and finalized 7 business days prior to the event.

Gratuity and Service Charges

A 20 percent gratuity will be added to all final bills. If required, a security charge of \$65 per security officer will be added to the final cost of the event. For cocktail parties and buffet services, the appropriate number of additional staff members will be added at a cost of \$20 per hour per staff member if required or requested.

Liability

Due to the strict enforcement of Rhode Island Department of Health regulations, no outside food may be brought into the restaurant and leftover food may not be taken from Local 121 after any event, with the exception of cakes. Contract signee is liable for the cost of any damages and/or theft occurring to Local 121 by their guests.



LOCALLY HARVESTED
FOOD AND DRINK

Type of Event: _____ Contact Name: _____

Date of Event: _____ Phone number: _____

Time of Arrival: _____ Email: _____

Guest Count: _____ Mailing Address: _____

Deposit Payment Method: _____

Credit Card #: _____

Expiration Date: _____

Booking Procedure

Tentative bookings will be held for 72 hours. Bookings require a major credit card and a \$200 non-refundable deposit. The balance will be payable on the day of the event, unless prior arrangements have been made. Bills and deposits are payable in the form of cash, corporate check, MasterCard/Visa, Discover or American Express.

I hereby attest that I have read and agree to the terms and conditions listed above, as well as the full list of Local 121 policies.

Your Signature

Date

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