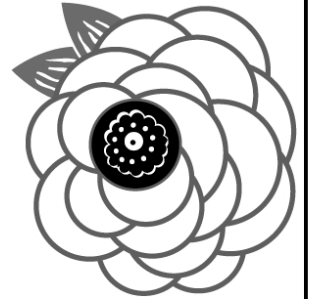


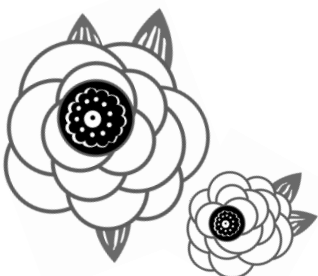
Dahlia Lounge Private Dining

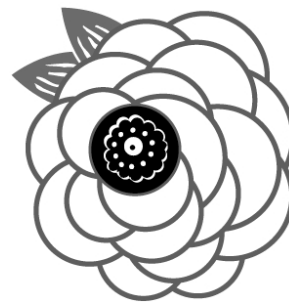


The quintessential Seattle dining experience, Dahlia Lounge has been defining Northwestern cuisine for the past twenty years with a pan-Asian influenced menu, abundant use of local seafood, sustainably raised meats and locally farmed produce. Accompanied by our famously gracious service, custom wine pairings from an in-house expert and the one-on-one attention of a personal event planner to assist with every detail, Dahlia Lounge is the first choice for private dining in Seattle. Whether you are planning an intimate birthday celebration, graduation brunch, board meeting, business presentation or your next holiday party, Dahlia Lounge is a fantastic choice.

Dahlia Lounge's private dining room has closing doors for complete privacy. The space is separated from the gorgeous main dining room by beveled glass windows which let in the twinkling lights and energy of the restaurant, while ensuring absolute privacy.

The private room can accommodate groups of up to fifty guests for a seated dinner or seventy five for a stand-up reception. The space may also be partitioned to suit smaller groups. Floor to ceiling chenille curtain partitions conceal sound-proof doors to create quiet, intimate settings for any occasion.





Dahlia Lounge Fact Sheet

Menu

For groups of over twelve we create a limited menu from which your guests will order at the event. Custom menus are printed on Dahlia Lounge stationary and placed at each setting. We are happy to create a special heading or include your logo on the menu.

Menu selections are made from our private dining menu which changes seasonally. Current menus can be viewed online at www.tomdouglas.com.

Location

Dahlia Lounge is located in the heart of downtown Seattle, walking distance from the Washington State Convention Center, Pike Place Market and many of the city's finest hotels.

Parking

Self-parking is available at two pay lots adjacent to the building on Fourth Avenue and Virginia Street. Both accept credit cards. Valet parking is available one block north at the Warwick Hotel.

Accommodations

Dahlia Lounge is wheelchair accessible and air conditioned. Our house music may be turned off in the private dining room for your event and lighting level is adjustable to suit your needs or preferences.

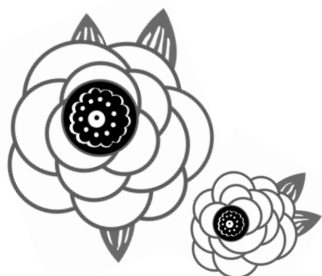
We are pleased to accommodate any food allergies or dietary restrictions. Please notify us as soon as possible so that we may create something special!

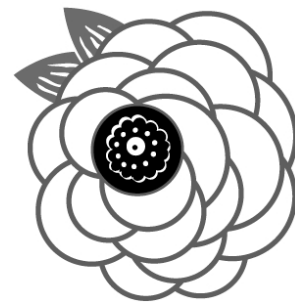
Audio/Visual

We are happy to arrange for any AV equipment you may need for your presentation. Quotes available upon request.

Floor Plans

Available upon request.





Booking and Planning

Contact

Jessica Prince, Private Dining Coordinator
206-682-4142 x29
privatedining@tomdouglas.com

Booking

To secure a private dining room, please contact our private dining coordinator to establish availability by phone during business hours at 206-448-4142 or by email at jessicap@tomdouglas.com.

Once availability has been established, a courtesy hold may be placed on the date for 48 hours, by request. A signed contract is required to secure the date.

Planning

Once the private dining room has been secured with a contract, our private dining coordinator will work with you to plan every detail of your event. You may wish to begin with a cocktail reception and passed appetizers or to be seated right away. We will assist you in making such decisions, selecting wines, creating your menu, ordering floral arrangements or specialty cakes from our bakery, making place cards for assigned seating or any other detail to make your event special.

Deposit

A credit card number is taken in lieu of deposit to secure our private dining room and will be charged at the time of the event, unless otherwise instructed.

Cancelations

Our contract stipulates cancelations less than five business days prior to the event will incur a cancelation fee equal to half of the contracted minimum or equal to the full contracted minimum if cancelation is made the day of the event. A final guest count is required 48 hours prior to the event.

