

# *Private Events*

COFFEE · WINE · COCKTAILS · LOUNGE

— A NOTE FROM LOCALS

# *Some moments deserve more than a venue.*

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*They deserve a place that feels like it was made for them.*

Locals is two adjoining spaces in Farmers Branch — a wine and coffee bar, and an intimate lounge — built for the moments that matter most. Engagement parties, rehearsal dinners, corporate tastings, milestone birthdays, the late-night party after the wedding, the early-morning networking before the workday. Whatever you're planning, we make it feel less like an event and more like an evening among friends.

This guide walks you through our spaces, our event categories, and how pricing works. When you're ready, our events team will help you build the rest.



— THE SPACES

# Two rooms. One unforgettable evening.



SUITE 100

## *The Wine & Coffee Bar*

1,771 SQ FT · CAPACITY 75

A long, light-filled room anchored by a unified bar that serves espresso by morning and natural wine by evening. Built for tastings, presentations, dinners, and any event where the bar itself becomes part of the experience.

- Coffee + wine bar with sommelier service
- Communal high-top, banquette, café 2-tops
- State-of-the-art AV for presentations
- Best for: tastings, corporate events, dinners, morning gatherings



SUITE 120

## *The Lounge*

1,454 SQ FT · CAPACITY 75

An intimate, low-lit room with a sculptural tasting bar at its center and lounge seating that begs for long conversations. Built for the events that want to feel less like a function and more like a really good night out.

- Curved tasting bar with cocktail program
- Lounge seating · cocktail rounds · flex zone
- DJ-ready with intimate, dimmable lighting
- Best for: showers, parties, post-wedding drinks

RENT BOTH SPACES

Take over the entire venue for an unforgettable, end-to-end experience.

3,225 sq ft · up to 150 guests

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# The Wine & Coffee Bar

DIMENSIONS

1,771 sq ft · 49'-10" × 62'-4"

CAPACITY

Up to 75 guests

CONFIGURATION

U-shape bar · lounge clusters · banquette · café tops



*Layout shown is the standard configuration. Furniture can be reconfigured for cocktail-format, seated, or hybrid events.*

# The Lounge

DIMENSIONS

1,454 sq ft · 62'-4" × 49'-10"

CAPACITY

Up to 75 guests

CONFIGURATION

U-shape bar · communal high-tops · banquette · lounge nook



Layout shown is the standard configuration. Furniture can be reconfigured for cocktail-format, seated, or hybrid events.

# Simple, fair, and built to flex with your event.

## 1

### Choose your event type

Each event type has a **base food & beverage minimum** and a **default event length**. Hit the minimum, no rental fee. The minimum is what you spend on food, wine, cocktails, and coffee during your event.

## 3

### Build your experience

Select beverage packages, food pairings, add-ons, and parting gifts. **Beverage and food packages count toward the minimum.** Service add-ons and gifts are billed separately.

## 2

### Pick your time slot

Your final F&B minimum adjusts based on when you book. Saturday night carries a premium; Tuesday afternoon is a steal. See the tier table below.

## 4

### We confirm and you celebrate

A 20% service charge and 8.25% Texas sales tax are added at the end. A 50% deposit secures your date; the balance is due 7 days before.

#### — TIME SLOT TIERS

TIER	MULTIPLIER	WHEN	EXTENSION HOUR
Off-Peak	0.7×	Mon–Thu before 4pm	\$175
Standard	1.0×	Mon–Thu evening, Fri daytime, Sun	\$250
Premium	1.4×	Fri evening, all-day Sat	\$350
Peak Holiday	1.6×	Oct 15 – Dec 31 weekend nights	\$400

Extension hours apply when your event runs longer than its default length. Drinks and food ordered during extension hours still count toward your minimum.

# One. Wedding & Milestone Celebrations

FOR THE MOMENTS THAT GET FRAMED

## From engagement to the morning after.

The full arc of wedding-adjacent moments — engagement parties, bridal showers, bachelorettes, rehearsal dinners, post-wedding drinks, anniversaries, baby showers. Warm, photogenic rooms; sommelier service; a team that has done this enough times to know when to step in and when to step back.



EVENT TYPE	DEFAULT LENGTH	STANDARD F&B MIN	BEST SUITED FOR
<i>Engagement Party</i>	3 hours	<b>\$1,750</b>	<i>Cocktail format, 30–60 guests</i>
<i>Bridal Shower</i>	3 hours	<b>\$1,300</b>	<i>Brunch or evening, 20–40 guests</i>
<i>Bachelorette Party</i>	4 hours	<b>\$1,950</b>	<i>Lounge takeover, 20–50 guests</i>
<i>Rehearsal Dinner</i>	4 hours	<b>\$1,400</b>	<i>Tasting menu or +catering, 20–50 guests</i>
<i>Post-Wedding Party</i>	4 hours	<b>\$2,050</b>	<i>Late-night welcome or morning-after, up to 75</i>
<i>Anniversary / Vow Renewal</i>	3 hours	<b>\$1,300</b>	<i>Intimate celebration, 20–40 guests</i>
<i>Baby Shower</i>	3 hours	<b>\$850</b>	<i>Daytime, NA program available, 20–40 guests</i>

Minimums shown are Standard tier (Mon–Thu evening, Fri daytime, Sun). Premium tier adds 40%; Peak Holiday tier adds 60%. Beverage and food packages count toward your minimum; service add-ons and parting gifts are billed separately.

## Two. Corporate & Professional

FROM SUNRISE TO SUNSET

*Where your team  
actually wants to be.*

From the 7am networking coffee to the 10pm holiday party. We host the meetings, tastings, happy hours, and breakfasts that companies use to mark a moment, close a deal, or just give their team a Tuesday they'll remember. Discreet, professional, and quietly excellent.



EVENT TYPE	DEFAULT LENGTH	STANDARD F&B MIN	BEST SUITED FOR
<i>Corporate Wine Tasting</i>	3 hours	<b>\$900</b>	<i>Sommelier-led, 10–25 guests</i>
<i>Corporate Happy Hour</i>	2 hours	<b>\$1,400</b>	<i>M–Th preferred, 20–60 guests</i>
<i>Holiday Party (Corporate)</i>	4 hours	<b>\$2,550</b>	<i>Peak season Oct–Dec, up to 75 guests</i>
<i>Morning Networking</i>	2.5 hours	<b>\$475</b>	<i>7am–10am, coffee + pastries, 20–60 guests</i>
<i>Power Breakfast Meeting</i>	2 hours	<b>\$300</b>	<i>7:30am–9:30am, private, 8–15 guests</i>
<i>Coworking Day Pass</i>	8 hours	<b>\$500</b>	<i>Full-day team off-site, includes lunch service</i>

Minimums shown are Standard tier. Morning slots (before 11am) qualify for Off-Peak pricing (0.7×) Mon–Thu — Power Breakfast at \$210 minimum is among the most affordable private-space rates in DFW.

## Three. Private Parties

THE REASON WE'RE HERE

*The room you'd want even if it weren't yours.*

Birthdays, family gatherings, graduations, retirements, holiday parties, or just a Tuesday that someone decided to make into something. The room scales from intimate to full takeover — and our team scales right alongside it.



EVENT TYPE	DEFAULT LENGTH	STANDARD F&B MIN	BEST SUITED FOR
<i>Birthday Party</i>	3 hours	<b>\$1,300</b>	<i>Milestone or casual, 20–60 guests</i>
<i>Cocktail / Wine Party</i>	3 hours	<b>\$1,500</b>	<i>Flexible format, 20–60 guests</i>
<i>Family Reunion</i>	3 hours	<b>\$1,050</b>	<i>All-ages, NA program, 20–60 guests</i>
<i>Holiday Party (Private)</i>	4 hours	<b>\$1,650</b>	<i>Family or friend group, peak season premium</i>
<i>Graduation Party</i>	3 hours	<b>\$1,000</b>	<i>Spring / summer focus, 20–50 guests</i>
<i>Retirement Party</i>	3 hours	<b>\$1,300</b>	<i>Toasts, slideshows, AV-friendly, 20–50 guests</i>

All private parties include event coordinator, bartender(s) staffed to your guest count, and basic AV. Custom signage, florals, and other celebration add-ons are available on the next page.

## Four. Tasting Experiences

SOMMELIER-LED, HANDS-ON

### *Learn what's in your glass — and why.*

Our most intimate format. Small groups, our sommelier or head barista at the helm, real wines and real coffees served with the context that makes them taste better. Book it as a private team event, a date night class, or a birthday for someone who already has everything except a Sunday afternoon doing this.



EVENT TYPE	DEFAULT LENGTH	STANDARD F&B MIN	BEST SUITED FOR
<i>Private Wine Tasting Class</i>	2 hours	<b>\$850</b>	<i>Sommelier-led education, 10–25 guests</i>
<i>Coffee Cupping Experience</i>	1.5 hours	<b>\$350</b>	<i>Barista-led, single-origin focus, 8–20 guests</i>
<i>Custom Tasting Experience</i>	2 hours	<b>\$950</b>	<i>Build-your-own theme, 10–25 guests</i>

#### — WHAT'S INCLUDED

Every tasting includes a printed tasting card, four 2 oz pours of premium product, food pairings to match each pour, sommelier or barista commentary throughout, and a take-home recommendation list. Wine tastings can pivot to a specific theme (Old World, Sparkling, NoLo, Chillable Reds) at no extra cost.

# Five flights, built for how people drink in 2026.

Each is four 2 oz pours with sommelier tasting notes. Wines within each flight rotate seasonally — names stay, selections evolve. Start with a signature flight, or lead with a custom build.

**MOST FLEXIBLE**  
**Custom Flight** **\$58 / guest**  
Build your own theme with our sommelier — any four wines, any focus. Most-requested option for corporate tastings and specific palates.

**Old World Heritage**  
RIOJA RESERVA · BRUNELLO · ALBARIÑO · RIESLING  
Four classics from regions that earn their reputation every harvest. Small-production heritage producers that set the standard.  
**\$48 / guest** · 4 pours, 2 oz each

**Chillable Reds**  
NERELLO MASCALESE · GAMAY · CAB FRANC · GRENACHE  
Lighter reds served slightly chilled, anchored by Nerello Mascalese from Mt. Etna — the sommelier pick of 2026.  
**\$42 / guest** · 4 pours, 2 oz each

**The Sparkling Beyond**  
CAVA · LAMBRUSCO · CRÉMANT · PÉT-NAT  
Sparkling wines that aren't Champagne or Prosecco. From bone-dry traditional Cava to slightly funky pét-nat.  
**\$54 / guest** · 4 pours, 2 oz each

**The Atlas Pour**  
PORTUGAL · GEORGIA · CROATIA · WASHINGTON  
A passport in four glasses. Emerging regions — Portuguese Touriga, Georgian qvevri Saperavi, Croatian Pošip, WA Syrah.  
**\$52 / guest** · 4 pours, 2 oz each

**NoLo & Beyond** PREMIUM NA WINES & ZERO-PROOF PAIRINGS **\$36 / guest** · 4 pours  
Four premium non-alcoholic wines and a zero-proof aperitif. For designated drivers, Dry January, sober-curious guests, and pregnant guests at showers.

OPEN BAR PACKAGES ALSO AVAILABLE — BEER + WINE FROM \$65/GUEST, FULL BAR FROM \$95/GUEST. ASK YOUR EVENT LEAD.

# Composed boards. Tasting menus. No kitchen required.

Locals is a tasting venue, not a restaurant. Our food program is built around what coffee bars and wine bars do best — beautifully composed cold and room-temperature service. For events that need hot or plated food, add the Catering Coordination service and we'll manage a partner caterer for you.

— THE CLASSICS

## *Tried, true, and impossible to mess up.*

### **Charcuterie & Fromage**

Cured meats, three artisanal cheeses, marcona almonds, fig jam, sourdough. \$22 / guest

### **Mediterranean Mezze**

Hummus, labneh, marinated olives, dolmas, flatbread (cold service). \$24 / guest

### **Composed Grazing Table**

Extended charcuterie + cheese + fruit + bread, designed as a hero board for 8–10 guests per station. \$28 / guest

### **Chocolate & Cheese Finale**

Single-origin dark chocolate, aged Gouda, Stilton, candied pecans, port-reduction caramel. \$20 / guest

— THE ADVENTUROUS

## *For groups who came to be surprised.*

### **Crudo & Caviar Board**

Cold seafood, smoked salmon, caviar service, sea-salt crackers, crème fraîche, microgreens. \$48 / guest

### **Global Tapas Tour**

Premium ingredients across five cuisines — patatas bravas, marinated octopus, esquites, kibbeh, banchan (cold/room-temp). \$38 / guest

### **Plant-Forward Tasting**

Cold cauliflower with romesco, beet tartare, mushroom pâté, miso-glazed eggplant. \$32 / guest

### **Sweet & Savory Tasting**

Composed dessert + cheese + chocolate pairings with a sommelier-led pour. \$26 / guest

## **Catering Coordination**

Want hot food or a plated dinner? We partner with curated Dallas caterers and manage the logistics — delivery, setup, breakdown. You pay the caterer directly. Vegan / GF / halal / kosher accommodations available with 7 days notice.

**\$150 flat**

## *The professionals who run the room.*

DJs, photographers, AV operators, baristas — the people who turn an event into an experience. All vetted by us, all billed through us, all coordinated by your event lead.

### *DJ & Dance*

Vetted DJ talent for any energy — from background ambient to full-floor energy. Live acoustic available.

**FROM \$500**

### *Picture Perfect*

Professional photographer for two hours plus an analog photo booth with custom branded strips.

**FROM \$500**

### *Tech Time*

Premium AV: wireless mic, presentation display, slideshow setup, plus a producer to run it all.

**\$125 FLAT**

### *Coffee Service*

Keep our coffee bar staffed and pulling specialty drinks throughout your event — perfect for morning and brunch.

**\$8 / GUEST**

### *Sweet Endings*

Dessert bar with wine-paired truffles, espresso-soaked tiramisu cups, French macarons, or custom cake.

**FROM \$14 / GUEST**

### *Late-Night Bites*

After-9pm warm food drop: smash burgers, fried chicken sliders, truffle fries.

**FROM \$16 / GUEST**

### *Custom Cocktail*

Our bar director designs a signature cocktail (or mocktail) — named after your honoree, branded glassware optional.

**\$200 + INGREDIENTS**

### *Grape Escape*

Sommelier-led wine trivia, blind tasting games, or label-design competitions. Custom-built to your event.

**\$300 FLAT**

### *Wine & Design*

Custom florals, table settings, signage, and centerpieces designed by our in-house stylist.

**FROM \$450**

### *Corporate Premium Package*

Priority 1-day proposal turnaround, branded printed tasting notes with your logo, full AV with sommelier MC role, and net-30 invoicing with COI and W-9 included.

**\$300 FLAT**

## *The details that get photographed.*

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Balloons, neon, florals, signage, and other things that turn an Instagram story into a saved post. Sourced through trusted local vendors and coordinated through your event lead — one invoice, one point of contact.

### *Balloon Arch*

Custom color palette balloon installation behind the bar, at the entry, or framing your photo wall.

**FROM \$250**

### *Picture Wall*

Branded step-and-repeat backdrop with your name, date, or hashtag. Reusable; choose from 4 styles.

**FROM \$200**

### *Neon Sign Rental*

"Mrs. To Be", "Cheers!", "Happy 40th", or your custom text in neon. Multiple colors and fonts available.

**\$125 FLAT**

### *Champagne Tower*

Coupe glass tower setup with the dramatic pour. Champagne sold separately — pairs with The Sparkling Beyond.

**\$250 + BOTTLES**

### *Custom Signage*

Hand-lettered welcome sign, calligraphy drink menu, mirror-painted table numbers. From a local artist.

**FROM \$150**

### *Flower Wall*

Floor-to-ceiling silk floral backdrop in seasonal palettes. Photo-friendly, reusable, no allergies.

**FROM \$450**

### *Bachelorette Kit*

Custom sash for the guest of honor plus matching accessories for the bridesmaids. Personalized.

**\$50 + \$15 / GUEST**

### *Live Portrait Artist*

Local watercolor artist sketches guest portraits live during your event. Take-home keepsakes.

**FROM \$650**

### *Tarot / Palm Reader*

Vetted, fun, and never spooky. Two-hour booking, individual readings for up to 20 guests.

**\$400 FLAT**

## *Send guests home with something they'll keep.*

A small thing in your guests' hands as they leave. Each option can be branded with your event date or guest of honor's name with 21 days notice.

### *Cork & Carry*

A linen wine tote with 1, 2, 4, or 6 bottles of wines featured at your tasting. Branded with your event date if you'd like.

**FROM \$45 / GUEST**

### *Sip & Savor*

A pairing box of single-origin chocolates and small-batch spiced nuts that complement the wines.

**\$22 / GUEST**

### *Sommelier's Choice*

A premium opener, set of stoppers, and aerator in a leather sleeve.

**\$65 / GUEST**

### *Wine Wisdom*

A bound tasting journal with notes from your evening, our sommelier's commentary, and blank pages for the next bottle.

**\$28 / GUEST**

### *Vineyard Vibes*

Hand-poured, vineyard-scented soy candles in Tuscan oak, fig leaf, or aged barrel.

**\$32 / GUEST**

### *Coffee Companion*

A bag of our house-roasted single-origin coffee with a ceramic pour-over kit.

**\$38 / GUEST**

### *Photo Strip Album*

Printed take-home photo strips from the photo booth in a small album with your event details on the cover.

**\$12 / GUEST**

*Bulk pricing for orders of 30+ available — your event lead will quote. Custom branding (logos, monograms, event dates) requires 21 days notice.*

— LET'S PLAN

# *When you're ready, we are.*

Tell us when, who, and roughly what you have in mind. Our events team will follow up within one business day with a clean proposal — no scripts, no upsells, just a real human helping you build a great night.

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VISIT

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