



# PRIVATE EVENTS

## EAT, DRINK AND BE LOCAL!

# ABOUT THE VENUE

OUR DEDICATED EVENTS TEAM WILL MAKE SURE EVERY DETAIL IS ATTENDED TO ON YOUR SPECIAL EVENT. WE REGULARLY HOST EVENTS RANGING FROM 10 TO 200 GUESTS, INCLUDING CORPORATE EVENTS, SHOWERS, REHEARSAL DINNERS, CEREMONIES, RECEPTIONS AND POST-WEDDING BRUNCHES.

WITH FOUR PRIVATE SPACES TO CHOOSE FROM, WE CAN CREATE A MEMORABLE EVENT FOR YOUR GROUP. WE WILL CUSTOM BUILD YOUR MENU TO FIT YOUR EXACT NEEDS. WHETHER YOU ARE HOSTING AN INTIMATE BIRTHDAY DINNER OR A 200-PERSON COCKTAIL RECEPTION, OUR STAFF WILL MAKE SURE EVERY DETAILS IS PERFECTED.

## The Wine Room

Capacity: Seated 26 / Standing 40

The Wine Room accommodates up to 26 seated, 40 for a cocktail event. This space is great for smaller, more intimate occasions, and features its own entrance and exit separate from the regular dining area. The Wine Room is ADA accessible.

## The Hearth Room

Capacity: Seated 44 / Standing 75

This private space is located on our 2nd floor with its own bar is accented by our locally crafted wood interiors and exposed brick. The space includes a wood burning stove and in the warmer months a 275-square foot balcony overlooking the heart of Belmont.

## The Blue Ridge Pavilion

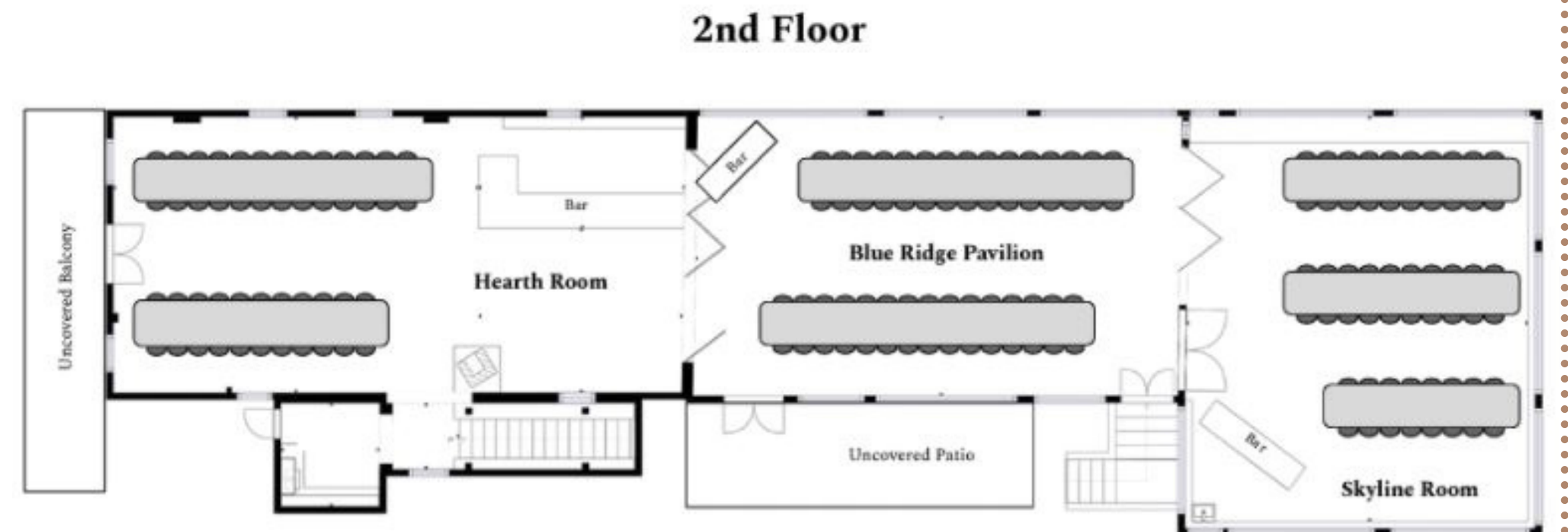
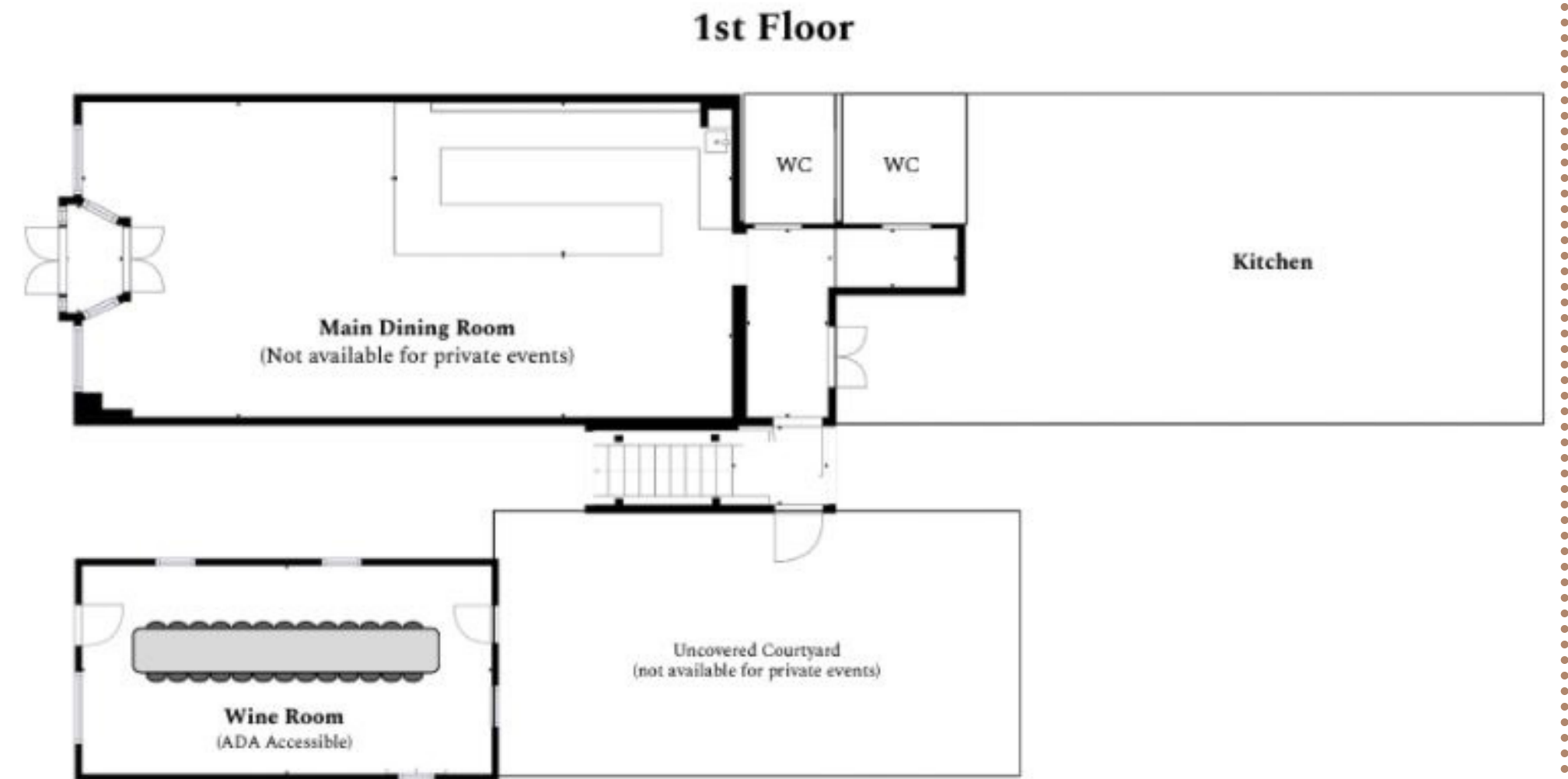
Capacity: Seated 60 / Standing 75

Local designer and builder, Greg Jackson, brings outside light and beauty to your event with security from the outside elements. The space includes a 150-square foot balcony overlooking our courtyard and downtown Belmont.

## The Skyline Room

Capacity: Seated 60 / Standing 75

With the same feel as the Blue Ridge Pavilion, this space can be easily combined with the Blue Ridge Pavilion for larger parties. Glass windows surround the space with a beautiful view of Belmont.





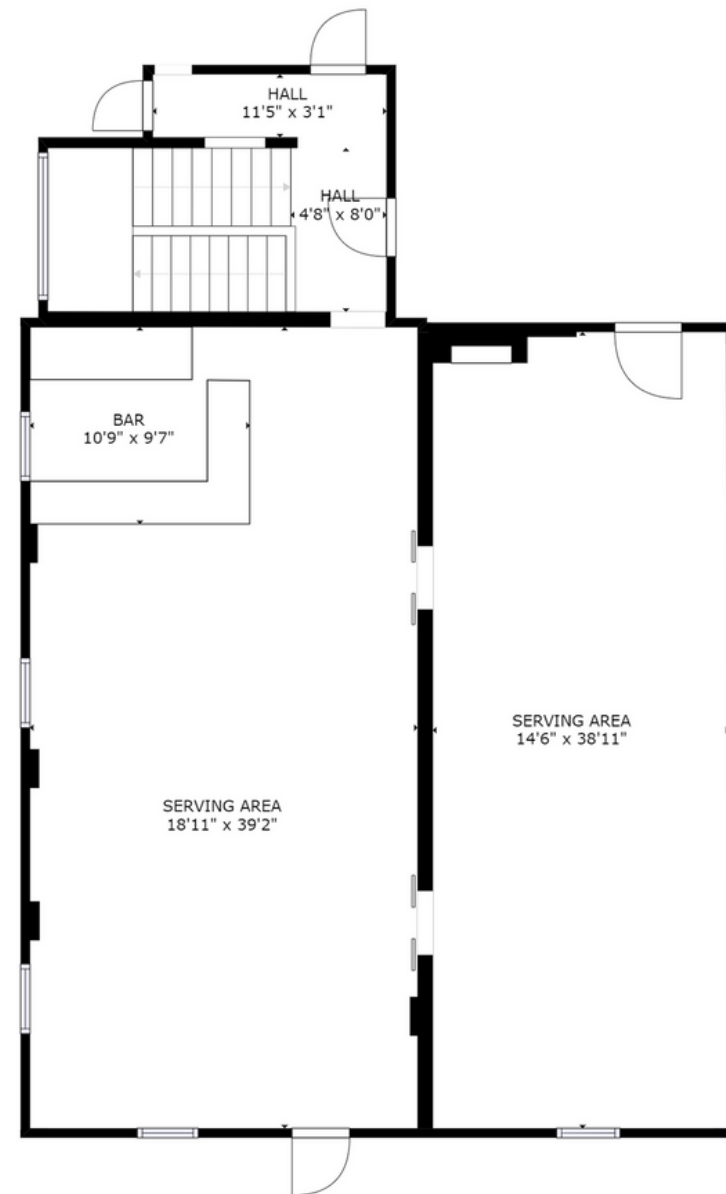
# The OPAL LOUNGE

## The Opal Lounge

Capacity: Seated 46 / Standing 150

The Opal Lounge is our stand-alone venue located just across the street from The Local above our sister restaurant Mockingbird. This venue is located on the 2nd floor and features a 1,500 square foot dining area split into two adjoining areas, built-in bar, two private restrooms and an expansive wrap-around porch.

With a similar aesthetic to the Hearth Room, The Opal Lounge is perfect for clients looking for complete privacy as well as events that are hosting a large welcome reception following their rehearsal dinner. Menu details and other policies are the same as our spaces at The Local.





## PICKING YOUR MENU

*Your perfect event starts here.*

We offer a wide array of menu options for your special event. Beautifully plated dinners are our specialty, and there is no need to collect meal choices in advance. We also offer buffets, stations and cocktail reception menus. Please contact your event coordinator with any questions.

# Hors d'oeuvres

**Ideal for either a cocktail reception or for a cocktail hour prior to a seated dinner.  
hors d'oeuvres are stationed unless otherwise specified.**

- Deviled Eggs with Crème Fraiche and Caviar †
- Local Goat Cheese Quesadilla with Grilled Portobello Mushrooms served with Avocado Crema
- Local Goat Cheese Quesadilla with Piquillo Peppers served with Avocado Crema
- Watermelon with Local Goat Cheese and Cilantro †
- Watermelon and Fresh Feta Bites with a Balsamic Drizzle †
- Parmesan Crisps with Local Goat Cheese with House Made Cherry Jam †
- Tuscan White Bean Bruschetta with Shaved Parmesan and Truffle Oil
- Bruschetta with Mozzarella, Tomato and Roast Pepper
- Grilled Pear and Brie on a House Made Crostini with a Local Honey Drizzle
- Crimini Mushrooms Stuffed with Blue Cheese †
- Caprese Skewers with Fresh Mozzarella, Local Tomatoes and Fresh Basil †
- Thinly sliced English Cucumber, with Hummus and Puffed Wild Rice † Φ
- Olive Tapenade with Diced Kalamata, Green Olives, and Fresh Herbs on Pita Chips topped with Roasted Red Peppers and Feta Cheese † Φ
- Miniature Crab Cakes served with House Made Tartar
- Crispy Shrimp with Pickled Ginger-Black Sesame Aioli and Local Honey Sambal





## hors d'oeuvres Continued

- Shrimp Ceviche on a House Made Tortilla Crisp
- Scallops Wrapped in VA Country Ham with Roasted Red Pepper Aioli †
- Scallop Ceviche on plantain chips with Avocado, Chili, Lime and Cilantro †
- Smoked Salmon with Herbed Crème Fraiche on Salted Rye Bread
- Salmon Cakes with Dilled Crème Fraiche (May be topped with caviar)
- Tuna Tartare with Pickled Ginger-Black Sesame Aioli on Wonton Crisp and topped with Wasabi Tobiko Caviar
- Beef Tenderloin Crostini with Horseradish Crème Fraiche and Crumbled Blue Cheese
- Marinated Beef or Chicken Skewers with Vietnamese Dipping Sauce †(Contains peanuts)
- Chicken Skewers Marinated with Local Honey and Rosemary †
- Blackened Chicken with Caesar Vinaigrette on Parmesan Frico †
- Roast Chicken with Avocado Salad over a Crisp Tortilla †
- Chicken and Waffle Skewers with a Maple Drizzle
- VA Country Ham on House Made Biscuits with Pimento Cheese
- Creamy Tomato Soup with Mini Cheddar-Bacon Grilled Cheese Sandwiches
- Prosciutto on a House Made Crostini with a Local Goat Cheese and Fig Spread
- Barbequed Braised Local Short Ribs on Crostini with Horseradish Slaw
- Local Bacon-Wrapped Dates †

† -Currently is or can be made Gluten Free

Φ -Currently is or can be made Vegan

# Platters

**Ideal for either a cocktail reception or for a cocktail hour prior to a seated dinner.**

- The Local's Cheese Platter –A Selection of Virginia's Finest Artisanal Cheeses served with Crackers, Apples, Grapes and Other Seasonal Garniture
- Antipasto Platter –Sliced Meats, Olives, Pepperoncini, Crostini and Seasonal Garniture
- The Local's Cheese and Antipasti Display –A selection of Local Artisanal Cheeses and Italian Cured Meats with a selection of Local Fruits, Olives, Pepperoncini, House Made Breads, Crostini and Crackers
- Shrimp Cocktail –Jumbo Shrimp Steamed with Citrus and a Touch of Old Bay, Served Chilled with Classic Cocktail Sauce
- Maryland Crab Dip –with House Made Bread and Crackers
- Local Vegetable Crudités –with a Flavorful Trio of Dipping Sauces
- Assorted House Made Potato Chips –with Caramelized Onion and Truffle "Dip"
- Spinach Artichoke Dip –with House Made Bread and Crackers





# HORS D'OEUVRES & STATIONED APPETIZER PRICING

## *Cocktail Hour -*

### **30 min cocktail period:**

- Select three - \$10 per person
- Each additional selection - \$4 per person

### **60 min cocktail period:**

- Select three - \$15 per person
- Each additional selection - \$5 per person

## *Cocktail Reception -*

### **Up to 2 hours:**

- Select 6 - \$30 per person
- Each additional selection - \$6 per person
- Each additional 30 minutes - \$6 per person

# Plated Dinner Options

Our most popular dinner style, plated meals offer a fully customized menu of up to four courses. Three course menus start at \$50 per person.

All menu items can be mixed and matched for a custom price. To make your selections, select up to three starters, up to three entrees and up to two desserts.

The Local will print your menu to have available at each guests' seat, and our staff will take dinner orders when guests sit. No need to collect orders in advance.





## *Introductory Menu - \$50 per person*

Our \$50 menu offers house favorites at a budget friendly price! When selecting this menu, no substitutions from higher priced menus are allowed.

### **Salad Course (all guests receive same salad)**

- House Salad Locally Grown Mixed Lettuces, Pickled Asian Vegetables, Wonton Almonds, and a Yuzu Vinaigrette

### **Entree Course (guests select one from these options)**

- Grilled New York Strip Steak (6oz) with Artichoke Horseradish Béchamel, Mashed Potatoes, Blue Cheese and Seasonal Vegetable Garniture
- Local Chicken with Local Honey and Sambal Glaze, Virginia Peanuts, Sticky Rice, and Citrus Slaw
- Seasonal Squash stuffed with Quinoa, Dried Cherries and Almonds, topped with Goat Cheese and Parmesan over a Bed of Braised Greens, Tomato Coulis and Balsamic and Basil Oil Drizzles † Φ

### **Dessert Course (all guests receive same dessert)**

- Flourless Chocolate Cake with Vanilla Whipped Cream and Fresh Berries



## Custom Menus

Starting at \$55 per person, these menus allow for total customization within each course.

### Starters

#### **\$55 menu options (select one from this list)**

- Caesar Salad - Local Romaine Lettuce, House Made Dressing, Croutons, and Parmesan Frico
- Mixed Green Salad with Local Goat Cheese and seasonal accompaniments
- Mixed Greens with Local Apples, Gorgonzola Cheese, Spiced Walnuts, and an Aged Sherry Vinaigrette
- House Salad Locally Grown Mixed Lettuces, Pickled Asian Vegetables, Wonton Almonds, and a Yuzu Vinaigrette

#### **\$60 menu options (select three from this list or any of the items above)**

- Mussels Romesco - Sautéed Mussels with Spanish Chorizo and a White Wine, Tomato, Garlic, Paprika and Red Pepper Sauce, topped with Grilled Bread and a Garlicky Aioli
- Crispy Shrimp Tossed with a Pickled Ginger-Black Sesame Aioli
- Truffled Mushroom Ragout over House made Fettuccine
- Local "Double H Farms" Italian Sausage over Creamy Polenta with Fresh Tomato Sauce, Aged Balsamic, and Extra Virgin Olive Oil

## Starters Continued

**\$65 menu options (select three from this list or any of the items above)**

- Maryland Style Crab Cake with Truffled Tartar Sauce
- Burrata Cheese Served with Heirloom Tomatoes, Basil, and Topped with Extra Virgin Olive Oil
- Lobster Bisque with Sherry, Tomato, and Cream
- Truffled Mushroom Risotto – Exotic Mushrooms, Truffle Oil, and Parmesan Cheese in a creamy Arborio Risotto

## Salad Course Add-On

**Include a designated salad course to any menu for an additional \$8 per person.**

**(Not available to \$50 or \$55 menus)**

**Select one:**

- Caesar Salad - Local Romaine Lettuce, House Made Dressing, Croutons, and Parmesan Frico
- Mixed Green Salad with Local Goat Cheese and seasonal accompaniments
- Mixed Greens with Local Apples, Gorgonzola Cheese, Spiced Walnuts, and an Aged Sherry Vinaigrette
- House Salad Locally Grown Mixed Lettuces, Pickled Asian Vegetables, Wonton Almonds, and a Yuzu Vinaigrette





## Entrées

### **\$55 menu options (select three)**

- Grilled New York Strip Steak (10oz) with Artichoke Horseradish Béchamel, Mashed Potatoes, Blue Cheese and Seasonal Vegetable Garniture
- Meatloaf Wrapped in Bacon made with Local Ground Beef, Honey BBQ Sauce, Mashed Potatoes, and Vegetable of the Day
- Local Chicken with Local Honey and Sambal Glaze, Virginia Peanuts, Sticky Rice, and Citrus Slaw
- Organic Scottish Salmon in a Sesame Crust with Sambal Aioli, Rice Pilaf, Citrus Slaw and Seaweed Salad
- Truffled Mushroom Ragout - Exotic Mushrooms, Truffle Oil, Cream and House made Fresh Fettuccine
- Seasonal Squash stuffed with Quinoa, Dried Cherries and Almonds, topped with Goat Cheese and Parmesan over a Bed of Braised Greens, Tomato Coulis and Balsamic and Basil Oil Drizzles † Φ

# Entrees Continued

## **\$60 menu options (select three from this list or any of the items above)**

- Grilled Beef Tenderloin with Artichoke- Horseradish Béchamel, Mashed Potatoes, Blue Cheese and Seasonal Vegetable Garniture
- Local Braised Beef Short Ribs with Red Wine, Veal Stock, mashed potatoes, Glazed Carrots, and Pearl Onions
- Local Berkshire Pork Chop Grilled with a Chipotle Demi-Glace, Mashed Potatoes, and Shoestring Sweet Potatoes
- Local Trout Baked with White Wine, Parsley, Lemon, and Orange served with Rosemary Roast Potatoes, White Wine and Butter Sauce, and Seasonal Vegetable Garniture
- The Local's Crab Cakes with House made Tartar Sauce, Rice Pilaf and the Vegetable of the Day
- Portobello, Tofu, Spinach, and Roast Red Pepper Napoleons with Mashed Potatoes, and Seasonal Vegetable Garniture

## **\$65 menu options (select three from this list or any of the items above)**

- Grilled Rib-Eye Steak with Truffled Mashed Potatoes, Red Wine and Exotic Mushroom Sauce, and Seasonal Vegetable Garniture
- Sashimi Grade Tuna Served with a Trio of Asian Sauces, Japanese Noodles, and a Scallion, Local Radish Salad in a Yuzu Vinaigrette
- The Local's Crab Cakes with Black Truffle Tartar Sauce, Rice Pilaf and Vegetable of the Day



# Dessert



## **\$55 menu options (select one)**

- Blackberry Cobbler with Vanilla Bean Ice Cream
- Brownie Sundae –House Made Peanut Butter Brownies topped with Vanilla Bean Ice Cream, Hot Fudge, Whipped Cream, and Toasted Nuts

## **\$60+ menu options (select two)**

- Blackberry Cobbler with Vanilla Bean Ice Cream
- Brownie Sundae –House Made Peanut Butter Brownies topped with Vanilla Bean Ice Cream, Hot Fudge, Whipped Cream, and Toasted Nuts
- Local Apple Crisp with Vanilla Ice Cream
- Flourless Chocolate Cake with Vanilla Whipped Cream and Fresh Berries

## **Additional Dessert Options (pricing varies)**

- Make Your Own Brownie Sundae Bar with optional blackberry cobbler or apple crisp
- Assorted Stationed Bite-Sized Desserts –Lemon Bars, Assorted House Made Cookies, Mini Peanut Butter Chocolate Brownies



# Buffet Dinner Options

Buffet dinners start with a plated salad, transition to a buffet for entrees, and then end with either a plated or stationed dessert course. Please refer to the plated dinner options for salad and dessert options.

## **\$55 menu protein options (select three)**

- Grilled New York Strip Steak with Artichoke-Horseradish Béchamel
- Organic Scottish Salmon in a Sesame Crust with Sambal Aioli
- Meatloaf wrapped in bacon made with local ground beef with a honey BBQ sauce
- Local Chicken with Local Honey and Sambal Glaze and Virginia Peanuts
- Local Berkshire Pork Loin with Horseradish Pomegranate Glaze
- Seasonal Squash Stuffed with Quinoa, Dried Cherries and Almonds

## **\$60 menu protein options (select three from here and above)**

- Grilled Beef Tenderloin with Red Wine and Exotic Mushroom Sauce
- Local Berkshire Pork Tenderloin with a Truffled Pan Gravy
- Local Trout Baked with White Wine, Parsley, Lemon, and Orange
- Truffled Mushroom Penne with Exotic Mushrooms, Truffle Oil, and Parmesan Cheese in a creamy Arborio Risotto





## Buffet continued

### **\$55 menu side options (select three)**

- House Made Mashed Potatoes
- Roasted Fingerling Potatoes with Garlic, Fresh Garden Herbs, Sea Salt and Extra Virgin Olive Oil
- Three Cheese Macaroni and Cheese
- Garlic and Ginger Green Beans
- Seasonal Vegetable Medley
- Braised Collard Greens
- Rice Pilaf
- Citrus Slaw

### **\$60 menu options (select two)**

- Papas Bravas with Roasted Almond Aioli
- Black Truffle Macaroni and Cheese
- Brussels Sprouts Roasted in Bacon
- Honey Glazed Carrots

# Southern Style Buffet

This buffet typically includes a salad and dessert course with options listed in the plated dinner samples. Buffet offers 2-3 proteins and 2-3 sides listed below.

## Options Include:

- Pulled Pork or Chicken
- Smoked Brisket
- Buttermilk Brined Fried Chicken
- Corn Bread
- Pimento Cheese Hushpuppies
- Southern Style Cole Slaw
- Macaroni and Cheese
- Baked Beans with Brown Sugar & Bacon
- House Made Potato Salad
- Braised Southern Style Collard Greens



## Brunch Buffet

Starting at \$24 per person. Plated brunches also available.

### Options Include:

- Frittatas:
  - Mushroom, Caramelized Onions, Roasted Pepper & Goat Cheese
  - Three Cheese
  - Bacon and Sausage
- Applewood Smoked Bacon
- Breakfast Sausage
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Waffle Station with Berries, Toasted Nuts, Chocolate Chips, Butter and Syrup
- Yogurt Station with Berries, Toasted Nuts, and Granola
- Biscuits with Butter, Honey and Jam
- Assorted Toast with Butter and Jam
- Assorted Mini Pastries

## Lunch Options

In addition to offering our full dinner menu selections for lunch, here are a few lunch-specific menu samples.

### Options Include:

- Grilled Chicken Over a Bed of Local Romaine Lettuce, House Made Dressing, Croutons, and Parmesan Frico
- Salmon Over a Bed of Local Mixed Greens, Soy-Ginger Vinaigrette, Pickled Vegetables, Crispy Won Tons and Soy Roasted Almonds
- Crab Cake Sandwich with House Made Tartar Sauce, Served with a Side of French Fries
- Grilled Cheddar and Bacon Sandwich with French Fries
- The Local Burger -Local organic beef topped with local “Mountain View” Swiss Cheese, apple smoked bacon, and caramelized onions with house made fries
- Local Chicken with Local Honey and Sambal Glaze, Virginia Peanuts, Sticky Rice, and Citrus Slaw
- Truffled Mushroom Ragout -Exotic Mushrooms, Truffle Oil, Cream and House made Fresh Fettuccine

# Bar Packages

## Bronze Level

\$12 first hour, \$8 each additional hour

- House Wine - two reds, two whites
- Beer - four craft beers
- Sodas, iced tea, and seltzer water

## Silver Level

\$14 first hour, \$10 each additional hour

- Bronze Level offerings
- House Liquors - 1 vodka, 1 tequila, 1 whiskey, 1 scotch, 1 gin, 1 rum, standard mixers

## Gold Level

\$16 first hour, \$12 each additional hour

- Bronze Level offerings
- Premium Liquors - 3 vodkas, 2 tequilas, 3 whiskeys, 2 scotches, 2 gins, 2 rums, standard mixers

## Welcome Receptions

By consumption, charged per bottle or drink

- House Wine - \$40 per bottle
- Beer - \$7/each
- House Liquors - \$8/each
- Premium Liquors - \$10/each

## Other Packages + Add-Ons

- **Premium Cocktails:** Upgrade your silver or gold package to premium mixers such as margaritas and martinis - \$1 per hour
- **Daytime Events:** \$2 discount per hour
- **Virginia Wine Upgrade:** \$2 per hour
- **Sparkling Toast:** Half Pour (\$4/pp) or Full Pour (\$8/pp)
- **Coffee & Hot Tea Station:** \$3 per person (flat cost)
- **Non-Alcoholic Beverage Package:** Sodas, iced tea, juice & seltzer water - \$5 per person (flat cost)

\*shots are not allowed in any hourly package

*Frequently  
Asked  
Questions*

The Local

821



## How do I pick a menu?

The sample menus are a great starting point! For a seated dinner, we can offer a buffet or a plated dinner. The price is based on how many choices you have available to your guests for each course as well as the protein selections. All menu items can be mixed and matched with custom pricing, and if you don't see an item you love, we would be happy to consult the chef to see if that item is an option.

## Are seating charts or meal choices for guests required?

We do not require meal choices in advance, and seating charts are optional. We will print menus with your meal choices and take dinner orders when guests sit for dinner.

## Where should we park?

Street parking is available directly in front and on adjacent streets in the Belmont neighborhood. Fitzgerald Tire's parking lot is available 7-days a week after 5pm, and all day on Saturday and Sunday. Parking is also available at Mockingbird, located on the corner of Douglas and Hinton Ave.

## Will other events be happening during our event?

More often than not, there will be another event or regular dinner service taking place in the adjacent rooms. Most clients find that the glass wall dividers provide ample privacy, however if you prefer additional privacy we can rent a pipe and drape for \$200.

## Can I decorate the space?

Yes, you are welcome to bring in anything you would like to decorate, as long as it isn't permanently fixed to our walls, tables, chairs, etc. We will set up the space with everything you need (tables, chairs, silverware, glassware, printed menus, stained glass votives), but if you would like to bring additional decor (flowers, different candles, etc) you are more than welcome to bring those items.

Additional items that we can provide for a small fee include floral arrangements, high-top tables, and white tablecloths. Please check with your coordinator for pricing.

You can either drop decorations off between 12-3pm the day of your event with instructions for our staff to set up, or you can access the space one hour prior to your start time if you'd like facilitate decorating.

## Can we play our own music or have a band/DJ?

We will always provide background music for your event, and if you prefer to bring a playlist you are welcome to do so. The device needs to be compatible with a headphone jack.

DJs and bands are permitted on a case by case basis, and must be approved by your event coordinator. Please keep in mind that there is a neighborhood noise ordinance in place, so any loud music must be turned down by 10pm on weekdays and 11pm on Friday and Saturday nights.

## For calculating the bar package, how many hours is the typical event?

We would typically account for a 3-hour event, using a timeline similar to what is listed below. Keep in mind that other factors such as toasts, slideshows, etc. that would affect this timeline:

- 6:00-7:00pm: Cocktail Period
- 7:00-9:00pm: Dinner Service
- 9:00pm: Dinner Complete (or Welcome Reception begins)

We can switch to a cash bar at any time, and also calculate the bar package in 30-minute increments, if needed.

## What is the timeline for payments and menu selections?

The first step is to sign the contract, pay the non-refundable deposit and room fee. Once those items are complete, your event space is secured.

- 30 days prior to event:
  - Begin discussions of menu and logistics
- 14 days prior to event:
  - Menu, bar and timeline details must be finalized
- 7 days prior to event:
  - Final headcount is due
- The day of your event:
  - Final payment due upon completion of your event.

If you prefer to firm up your menus and logistics with more advance notice, we are happy to coordinate that as well.

## What liquor brands are available with each level?

Below are a sampling of the brands available within each tier. Keep in mind that we may substitute brands based on availability, however the quality level will remain the same. We cannot guarantee a specific brand due to supply chain issues, however if you have a special request we will do our best to accommodate you.

### Silver Level:

- Skyy Vodka, Broker's Gin, Evan Williams Black Label Whiskey, Exotico Reposado Tequila, Bacardi Superior Rum, Dewar's White Label Scotch

### Gold Level:

- Vodka: Ketel One, Tito's, Grey Goose, Belvedere
- Tequila: Espolon Blanco, Del Maguey Vida
- Gin: Bombay Sapphire, Tanqueray, Hendricks, Plymouth
- Whiskey: Bowman Brothers, Maker's Mark, Four Roses Small Batch, Sagamore Rye, Jameson
- Scotch: Johnnie Walker Black, Monkey Shoulder, Laphroaig Single Malt
- Rum: Mount Gay, Goslings Black Seal, Vitae Platinum

## Do you have an elevator for the upstairs rooms?

We do not have an elevator, and our only ADA accessible space is the Wine Room, which can accommodate up to 26 guests.

## How long do I have the space?

When renting a private space, you can start your event as early as 5pm and end anytime prior to midnight.



## How do you set up cocktailing/mingling events?

If you plan to host a cocktail reception, we will distribute our dinner height tables throughout the space to allow for minimal seating and mostly standing room. If you'd like all tables to be removed, or you are at maximum capacity that requires all furniture to be removed, there is a \$200 service fee per space.

## Are there any additional costs associated with renting a space?

While we generally provide everything you need, there are some add-ons that you may be interested in. Below are a list of optional add-ons:

- White tablecloths: \$50 per space
- In-house floral arrangements: \$30 per arrangement
- Projector & screen rental: \$50
- Microphone rental: \$25
- Specialty linens, china, glassware, etc: rentals through MS Events, pricing varies.

## Will guests from other events be walking through my space?

Guests using the Hearth Room use the interior stairs, and guests using the Blue Ridge Pavilion and/or Skyline Room use the exterior stairway. Please refer to floorplan at the beginning of this guide to see the entrance. There is a restroom located in the Hearth Room for those guests, and the other rooms use the downstairs restrooms.

