

THE  
*ivy Room*  
AT TINY'S NO. 5

Booking Details



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## OVERVIEW

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### SCHEDULE

**Breakfast** | Tuesday - Sunday | event start time between 8:30 am - 10:00 am

**Lunch** | Tuesday - Friday | event start time between 11:00 am - 1:00 pm

**Evening** | Tuesday - Saturday | event start time between 5:00 pm - 7:00 pm

**Saturday Brunch** | event start time between 8:00 am - 1:00 pm

**Sunday Brunch** | event start time between 9:00 am - 11:30 pm

### GUEST COUNTS

**Seated Event** | 30 - person maximum

**Mingling Event** | 35 - person maximum

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## FINANCIALS

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EVENT COORDINATOR  
& ROOM CHARGE

\$300 Tuesday - Thursday | \$350 Friday - Sunday

FOOD & BEVERAGE  
MINIMUM

**Daytime** | \$1000 Tuesday - Thursday | \$1200 Friday - Sunday

**Evening** | \$1200 Tuesday - Thursday | \$1500 Friday - Saturday

MENUS

**Daytime** | \$50 Mingling | \$55 Family Style | \$60 A La Carte

**Evening** | \$60 Mingling | \$75 Family Style | \$85 A La Carte

AV

\$75

GRATUITY

20%

CLOSING OUT

Split checks evenly up to 4 ways

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## ADDITIONAL INFORMATION

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### NAVIGATION

- The Ivy Room is located inside of Tiny's No. 5 at 3636 Rice Blvd. Your guests are welcome to enter through the front door of Tiny's No. 5 or use the private Ivy Room door along Edloe St., which will take them directly into the private dining room.
- We do not have valet at Tiny's No. 5 though there is plenty of parking around the restaurant. Your guests are welcome to park in the lot north of the restaurant, in the parking spaces along Edloe St. and Rice Blvd., as well as along the street in the surrounding neighborhood.

### DECORATIONS

- We will have hydrangeas and tablecloths on the dining tables for every Ivy Room event.
- You are welcome to bring decorations for your event. Our only requests are that no glitter or confetti be used and nothing be adhered to the walls.
- Also, please let us know if you plan to have any flowers, balloons or other decor delivered to the restaurant prior to your event since we do not have any designated storage space for private events.
- If you require AV set up for your event, we have a TV with a HDMI cord and Chromecast that can be provided and an AV fee will be charged to the event total.
- All events are given 3 hours to enjoy the space and hosts are given 30-45 minutes prior to the event start time to set up. If additional time is required, we can extend the time frame with an increased room charge.

### MUSIC

- We do have light music playing in the Ivy Room. We use Sonos and will play a French jazz or similar playlist during your event. We're happy to modify this to fit the mood of your event. Just let us know what Spotify or Pandora playlist or station works best for you!

### BEVERAGES

- We are not able to allow outside beverages into the restaurant.
- All beverages are added to the room total as they are opened. We are also happy to cork any partially drunk bottles of wine for you to take home with you.

### DESSERTS

- Ivy Room events are welcome to order from our nightly dessert menu or place an order for custom cakes, sugar cookies or other pastries.
  - You are also welcome to bring in an outside dessert if you'd like. We do not have a fee for outside desserts and are happy to have our chef plate and serve this for you.
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*daytime menus*



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## DAYTIME MINGLING

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*\$50 per person*

*Our daytime mingling menu is focused smaller versions of some of our classic entrees that are meant to be enjoyed while standing. Please make selections from this menu prior to your event.*

### BEGINNINGS

*select one*

#### **Day's Pastry Spread**

warm house pastries, seasonal bread, whipped honey butter, strawberry jam

#### **Cheese & Meat Board**

local cheeses, cured meats, jalapeño jam, whole grain mustard cream, figs, rosemary hazelnuts, artisan bread

#### **French Picnic**

rosemary ham, whipped goat cheese, kalamatas, basil pesto, artisan bread

### MIX & MINGLE

*select four*

#### **Chia Seed Pudding**

coconut milk chia seed pudding, roasted almonds, berries, honey

#### **Avocado Toast**

artisan bread, lime, salt, red pepper, honey, heirloom tomatoes

#### **Baker's Sandwich**

rosemary ham, dijon butter, house made croissant

#### **Fruit & Yogurt Parfait**

yogurt, house granola, berries, bananas, honey

#### **Sausage Biscuit**

house made biscuit, mother's sausage, cheddar cheese, jalapeño jam

#### **Turkey Avocado Club**

turkey, avocado, bacon, aioli, basil pesto, wheat bread

#### **Ham & Cheese Croissant**

rosemary ham, cheddar cheese, house made croissant

### DRINKS

*always present*

Mint Lemonade, Iced Tea,  
Drip Coffee, Water

### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

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## DAYTIME FAMILY STYLE

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*\$55 per person / Additional main \$8 per person / Additional sides \$3 per person*

*Our family style menus are designed to be passed and shared amongst your guests. Therefore we ask you, as host, to make selections from this menu prior to your event since your guests will not be ordering individually during your event.*

### BEGINNINGS

*select one*

#### **Day's Pastry Spread**

warm house pastries,  
seasonal bread, whipped  
honey butter, strawberry jam

#### **Cheese & Meat Board**

local cheeses, cured meats,  
jalapeño jam, whole grain  
mustard cream, figs, rosemary  
hazelnuts, artisan bread

#### **French Picnic**

rosemary ham, whipped goat  
cheese, kalamatas, basil  
pesto, artisan bread

### TINY'S FAVORITES

*select four*

#### **Day's Quiche**

rotation of seasonal quiche

#### **Mother's Breakfast**

scrambled eggs, warm biscuits,  
whipped honey butter,  
strawberry jam

#### **Tiny's Summer Salad**

grilled chicken, spiced pecans,  
blue cheese crumbles, apples,  
mixed greens, apple cider  
vinaigrette

#### **Avocado Toast**

artisan bread, lime,  
salt, red pepper, honey,  
heirloom tomatoes

#### **Classic Caesar**

grilled chicken, parmesan,  
croutons, baby romaine  
leaves, caesar dressing

#### **Picnic Board**

baker's sandwiches and  
turkey avocado clubs, halved

### SIDES

*select two*

#### **Scrambled Eggs**

#### **Mother's Sausage**

#### **Bacon**

#### **Warm Biscuits**

#### **Breakfast Potatoes**

#### **Fresh Fruit**

#### **Sweet Potato**

#### **Fries Fries**

### DRINKS

*always present*

Mint Lemonade, Iced Tea,  
Drip Coffee, Water

### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

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## A LA CARTE BREAKFAST

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*\$60 per person*

*Our a la carte menus allow you to create a menu your guests will order from individually at your event.*

*A La Carte menus will be offered Tuesday - Friday events based on size of party.*

### BEGINNINGS

*served on arrival*

#### **Day's Pastry Spread**

warm house pastries,  
seasonal bread, whipped  
honey butter, strawberry jam

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### DRINKS

Coffee Bar, Mint Lemonade,  
Iced Tea, Water

### DESSERT

Chocolate Chip Cookies  
sleeved individually  
*one per guest*

### ENTRÉES

*your guests will order from the entrées below*

#### **Chia Seed Pudding**

coconut milk chia seed pudding,  
roasted almonds, berries, honey

#### **Fruit & Yogurt Parfait**

yogurt, house granola, berries,  
bananas, honey

#### **Avocado Toast**

fried egg, lime, salt, red pepper,  
honey, sourdough  
*with bacon & heirloom tomatoes  
or with cold smoked salmon  
& sun-dried tomatoes*

#### **Bagel & Lox**

everything bagel half, smoked salmon,  
dill cream cheese, fresh herb salad

#### **Migas**

scrambled eggs, cheddar, pork carnitas,  
peppers, onions, tomatillo salsa,  
warm tortillas

#### **Mother's Breakfast**

scrambled eggs, warm biscuits,  
whipped honey butter, strawberry jam

### SHARED SIDE

*served with entrées*

Fresh Seasonal Fruit

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## A LA CARTE LUNCH

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*\$60 per person*

*Our a la carte menus allow you to create a menu your guests will order from individually at your event.*

*A La Carte menus will be offered Tuesday - Friday events based on size of party.*

### BEGINNINGS

*served on arrival*

#### **Meat & Cheese Board**

local cheeses, cured meats,  
whole grain mustard cream,  
dried cherries, jalapeño jam,  
rosemary hazelnuts, artisan bread

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### DRINKS

Coffee Bar, Mint Lemonade,  
Iced Tea, Water

### DESSERT

Chocolate Chip Cookies  
sleeved individually  
*one per guest*

### ENTRÉES

*please select four entrées for your menu*

#### **Tiny's Summer Salad**

grilled chicken, spiced pecans, blue  
cheese crumbles, apples, mixed greens,  
apple cider vinaigrette

#### **Classic Caesar**

grilled chicken, parmesan,  
croutons, baby romaine leaves,  
caesar dressing

#### **Salmon Provençal**

wood-fired salmon, mixed greens,  
champagne vinaigrette,  
goat cheese baguette

#### **Avocado Toast**

fried egg, lime, salt, red pepper,  
honey, sourdough  
*with bacon & heirloom tomatoes  
or with cold smoked salmon  
& sun-dried tomatoes*

#### **Turkey Avocado Club**

turkey, avocado, bacon, aioli,  
basil pesto, wheat bread

#### **Grilled Cheese & Pesto**

year-aged white cheddar,  
basil pesto,  
sourdough, tomato sauce

#### **Cubano**

beef carnitas, rosemary ham,  
spicy mustard aioli,  
swiss cheese, pickles, sourdough

#### **Quiche Provençal**

day's quiche with petit salad

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*\*sandwiches are served with a choice of:  
fries, sweet potato fries, day's soup, or a side salad*

### SHARED SIDE

*served in the middle of the table, at the same time as entrées*

Fresh Seasonal Fruit

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*evening menus*



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## EVENING MINGLING

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*\$60 per person / Additional selections \$5 per person*

*Our daytime mingling menu is focused smaller versions of some of our classic entrees that are meant to be enjoyed while standing. Please make selections from this menu prior to your event.*

### BEGINNINGS

*present on arrival*

#### **Cheese & Meat Board**

local cheeses, cured meats, jalapeño jam,  
whole grain mustard cream, figs, rosemary hazelnuts, artisan bread

### MIX & MINGLE

*select four*

#### **Prosciutto Wrapped Dates**

smoked goat cheese, dates, honey,  
balsamic reduction

#### **Summer Fruit**

Texas watermelon, feta, mint,  
balsamic reduction

#### **Bacon Wrapped Shrimp**

smoked bacon, shrimp,  
Case Street butter

#### **Mini French Picnic**

rosemary ham, goat cheese,  
basil pesto, olives, baguette

#### **Tenderloin Toast**

tenderloin, spinach, basil,  
mustard aioli, toasted baguette

#### **Tomato & Mozzarella**

heirloom tomatoes, basil, mozzarella

#### **Smoked Salmon**

smoked salmon, sun-dried tomatoes,  
toasted baguette

#### **Tiny's Artichokes**

wood-fired artichokes, chimmi

#### **Portobello Bites**

caramelized leeks, portobellas,  
blue cheese, pastry shell

#### **Goat Cheese Bites**

pistachio goat cheese, black pepper,  
truffle, honey, phyllo pastry

### DRINKS

*always present*

Mint Lemonade, Iced Tea,  
Drip Coffee, Water

### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

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## FAMILY DINNER

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*\$75 per person / Additional Main \$10 per person / Additional Sides \$4 per person*

*Our family style menus are designed to be passed and shared amongst your guests.  
Therefore we ask you, as host, to make selections from this menu prior to your event since your  
guests will not be ordering individually during your event.*

### BEGINNINGS

*present on arrival*

#### Cheese & Meat Board

local cheeses, cured meats, jalapeño jam, whole grain  
mustard cream, figs, rosemary hazelnuts, artisan bread

#### Focaccia Basket

seasonal rotation

#### SALAD

*select one*

##### Provençal Salad

mixed greens, croutons,  
goat cheese,  
champagne vinaigrette

##### Classic Caesar Salad

baby romaine leaves,  
caesar dressing,  
parmesan, croutons

#### DRINKS

*always present*

Mint Lemonade, Iced Tea,  
Drip Coffee, Water

#### MAINS

*select two*

##### Wood-Fired Salmon

champagne beurre blanc

##### Watercolor

shrimp, crab,  
spicy herb butter

##### The Day's Cut

wood-fired tenderloin,  
berry balsamic sauce

##### Chicken Romesco

herbed lemon labne yogurt

##### Pasta Bolognese

papparedelle pasta, house bolognese,  
powdered parmesan reggiano

#### SIDES

*select two*

##### Crispy Brussels

##### Night's Vegetables

##### House Fries

##### Coconut Rice

##### Roasted Curried Cauliflower

##### Roasted Beets

#### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

#### PASSED APPS

*each \$5 per person*

##### Mini French Picnic

rosemary ham, goat cheese,  
basil pesto, olives, baguette

##### Tiny's Artichokes

wood-fired artichokes, chimmi

##### Goat Cheese Bites

pistachio goat cheese,  
black pepper, truffle,  
honey, phyllo pastry

##### Tenderloin Toast

tenderloin, spinach, basil,  
mustard aioli, toasted baguette

##### Smoked Salmon

smoked salmon, sun-dried  
tomatoes, toasted baguette

##### Tomato & Mozzarella

heirloom tomatoes,  
basil, mozzarella

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## A LA CARTE DINNER

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*\$85 per person*

*Our a la carte menus allow you to create a menu that your guests will order from individually at your event.*

*A La Carte menus will be offered Tuesday - Friday events based on size of party.*

### BEGINNINGS

*present on arrival*

#### **Cheese & Meat Board**

local cheeses, cured meats,  
jalapeño jam, whole grain  
mustard cream, figs, rosemary  
hazelnuts, artisan bread

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### DRINKS

*always present*

Mint Lemonade, Iced Tea,  
Drip Coffee, Water

### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

### MAINS

*select three, ordered individually*

#### **Day's Catch**

day's fish, champagne beurre blanc,  
coconut rice, night's vegetable

#### **Vegetable Risotto**

roasted vegetables,  
parmesan risotto, beurre blanc

#### **Chicken Romesco**

roasted boneless chicken thighs,  
corn cakes, herbed lemon labne yogurt

#### **Black & Blue**

filet, parmesan risotto,  
berry demi glaze,  
topped with blue cheese gorgonzola

#### **Watercolor**

shrimp, crab, spicy  
herb butter, coconut rice

#### **Pasta Bolognese**

pappardelle pasta, house bolognese,  
powdered parmesan reggiano

### SIDES

*select two, shared*

#### **Crispy Brussels**

#### **Night's Vegetables**

#### **House Fries**

#### **Coconut Rice**

#### **Roasted Curried Cauliflower**

#### **Roasted Beets**

### PASSED APPS

*each \$5 per person*

#### **Mini French Picnic**

rosemary ham, goat cheese,  
basil pesto, olives, baguette

#### **Tiny's Artichokes**

wood-fired artichokes, chimmi

#### **Goat Cheese Bites**

pistachio goat cheese,  
black pepper, truffle,  
honey, phyllo pastry

#### **Tenderloin Toast**

tenderloin, spinach, basil,  
mustard aioli, toasted baguette

#### **Smoked Salmon**

smoked salmon, sun-dried  
tomatoes, toasted baguette

#### **Tomato & Mozzarella**

heirloom tomatoes,  
basil, mozzarella

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*dessert menu*

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## DESSERT

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*Our dessert menu is available for you to order from or you can place an order for custom cakes, sugar cookies, or other pastries. You are also welcome to bring an outside dessert if you would like.*

*We do not have a fee for outside desserts.*

### DESSERT

**À La Mode 12**

hot chocolate chip cookie skillet,  
vanilla ice cream and chocolate sauce

**Lemon Tart 10**

with mascarpone cream

**\*Donuts 12**

cinnamon sugar, vanilla bean glaze,  
chocolate honey ganache  
\*only offered for dinner events

**House Ginger Cookie 3**

**Custom Sugar**

**Cookies 4.50 each**

(minimum order of a dozen)  
pre-order

**Custom Cake**

pricing based on sizes  
pre-order

**Pastry Spread**

pre-order

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*alcohol list*



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## COCKTAILS & BEER

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*All alcohol will be charged to the event total based on consumption.  
Menu cards will be printed with your pre-selections.  
\*these selections are house favorites*

### COCKTAILS

*If you would like to have cocktails served,  
please select up to 3 cocktails to feature during your event.*

#### **Aperol Spritz**

aperol, prosecco,  
soda - 14

#### **Bee Keeper\***

vodka, lemon,  
honey, lavender - 14

#### **French Girl**

gin, grapefruit,  
lillet, st. germain - 15

#### **G & T5**

gin, cucumber, honeysuckle,  
lime, tonic - 15

#### **Dalmation\***

vodka, grapefruit,  
black pepper, lemon - 14

#### **Paloma Fresca\***

tequila, grapefruit,  
mint, lime - 14

#### **Friends of the Owner\***

your go-to, you're gonna want  
more than one, neighborhood  
margarita - 16

#### **Negroni**

gin, sweet vermouth,  
campari - 15

#### **Espresso Martini**

vodka, kahlua, espresso - 14

#### **House Martini**

house infused vermouth,  
gin or vodka - 16

#### **Old Fashioned**

bourbon, brown sugars,  
bitters, cherries - 15

#### **Whiskey Business**

whiskey, rye,  
sherry, cherries - 15

### BEERS

*subject to change weekly*

#### DRAFTS

##### **Karbach Love Street**

Light Lager - 8

##### **New Magnolia Heights**

Light Lager - 7

##### **New Magnolia Amber**

Czech Style Lager - 8

##### **Holler Hefeweizen**

Hefeweizen - 7

##### **Lone Pint Yellow Rose**

Smash IPA - 7

#### CANNED & BOTTLED BEER

##### **Pacifico**

Mexican Lager - 5

##### **Tecate**

Mexican Lager - 5

##### **Eureka Heights Buckle Bunny**

Cream Ale - 7

##### **Blue Owl Spirit Animal**

Sour Pale Ale - 7

##### **Athletic**

N/A Beer - 5

#### MOCKTAILS

*glass/bottle (serves 4)*

##### **Garden Fizz**

chamomile, sage, lime, topo 8/30

##### **Hibiscus Daydream**

hibiscus, strawberry, agave, lemon 8/30

##### **Cocolime Cooler**

coconut, lime, basil 8/30

*\*Pitchers of cocktails also available.  
Please inquire for more information.*

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## WINE LIST

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*Please select which wines you would like to have available during your event. All wines will be charged by the bottle. Only bottles that are opened & consumed will be added to your event total accordingly. Bottles that are left unfinished can be corked for you to take home. Subject to change based on availability.*

### HOUSE FAVORITES

**Mimosa Bar**  
sparkling wine,  
varied juices & mixed berries 42

### SPARKLING

**Laurent-Perrier Brut Champagne**  
(350ml - 2 glasses)  
NV Champagne, France 35

**Goutorbe-Bouillot Champagne Brut**  
NV Champagne, France 92

**Poggio Costa, Prosecco Doc Brut**  
NV Friuli, Italy 37

**Graham Beck, Brut Rosé**  
NV Western Cape, South Africa 56

### ROSÉ

**Peyrassol, Cuvée des  
Commandeurs, Rosé**  
2021 Provence, France 64

**Château Valmont Rosé**  
2022 Provence, France 48

### AROMATIC WHITES

**Terlan, Pinot Grigio**  
2022 Alto Adige, Italy 44

**Ant Moore Estate, Sauvignon Blanc**  
2022 Marlborough, New Zealand 52

**Domaine Franck Millet Sancerre**  
2021 Loire Valley, France 72

**La Moussiere Sancerre Blanc**  
2022 Lorie Valley, France 98

**Il Monticello Vermentino**  
2023 Liguria, Italy 44

**Gunther Steinmetz -  
Wiltinger Rosenburg, Dry Riesling**  
2020 Mosel, Germany 38

### CHARDONNAY

**Domaine Vocoret, Chablis**  
2022 Burgundy, France 72

**Justin Girardin,  
Bourgogne Blanc Chardonnay**  
2021 Burgundy, France 72

### CHARDONNAY

**Domaine Francois Carillon Bourgogne**  
Chardonnay 2022 Burgundy, France 80

**Donnachadh Estate Chardonnay**  
2020 Santa Rita Hills, California 98

**Schug, Chardonnay**  
2021 Sonoma Coast, California 56

### PINOT NOIR

**Cru Beaujolais Morgon Gamay**  
2022 Beaujolais, France 64

**The Hilt Estate, Pinot Noir**  
2020 Santa Rita Hills, California 64

**Smith Story Helluva  
Vineyard, Pinot Noir**  
2018 Anderson Valley, California 96

**Bethel Heights Estate Pinot Noir**  
2022 Oregon, Single Vineyard Casteel,  
Eola Amity Hills 130

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## WINE LIST

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*Please select which wines you would like to have available during your event. All wines will be charged by the bottle. Only bottles that are opened & consumed will be added to your event total accordingly. Bottles that are left unfinished can be corked for you to take home. Subject to change based on availability.*

### RHÔNE & BORDEAUX

**Domaine La Manarine, Côtes du Rhône**  
2020 Rhône Valley, France 44

**Château Meyre Haut Médoc**  
2020 Bordeaux, France 72

**Jean Louis St Joseph Offerus**  
2020 Rhône Valley, France 66

**Château Lalande, Bordeaux Saint-Julien**  
2020 Bordeaux, France 98

**Clos De L'oratoire Chateauneuf Du Pape**  
2020 Rhône Valley, France 160

**Rouge Bleu Mistral**  
2021 Rhône Valley, France 122

### ITALY, SPAIN & ARGENTINA

**GD Vajra, Barbara D'Alba**  
2020 Piedmonte, Italy 56

**Donatella Cinelli Colombini,  
Brunello di Montalcino**  
2018 Tuscany, Italy 138

**Bruna Grimaldi Barolo, Nebbiolo**  
2019 Piedmont, Italy 110

### ITALY, SPAIN & ARGENTINA

**Beronia Gran Reserva, Rioja**  
2013 Rioja, Spain 68

**Luca, Old Vine Malbec**  
2019 Uco Valley, Mendoza, Argentina 55

### CABERNET SAUVIGNON & RED BLENDS

**The Paring, Red Blend**  
2018 California 52

**Turley Zinfandel**  
2021 Napa Valley, California 88

**Barnett Vineyards, Cabernet Sauvignon**  
2019 Napa Valley, California 132

**O'Shaughnessy, Cabernet Sauvignon**  
2018 Howell Mountain, California 160

**Dana Estate Vaso Cabernet Sauvignon**  
2019 Napa Valley, California 144

**Salvestrin Cabernet Sauvignon**  
2020 Napa Valley, California 98

*room layouts*

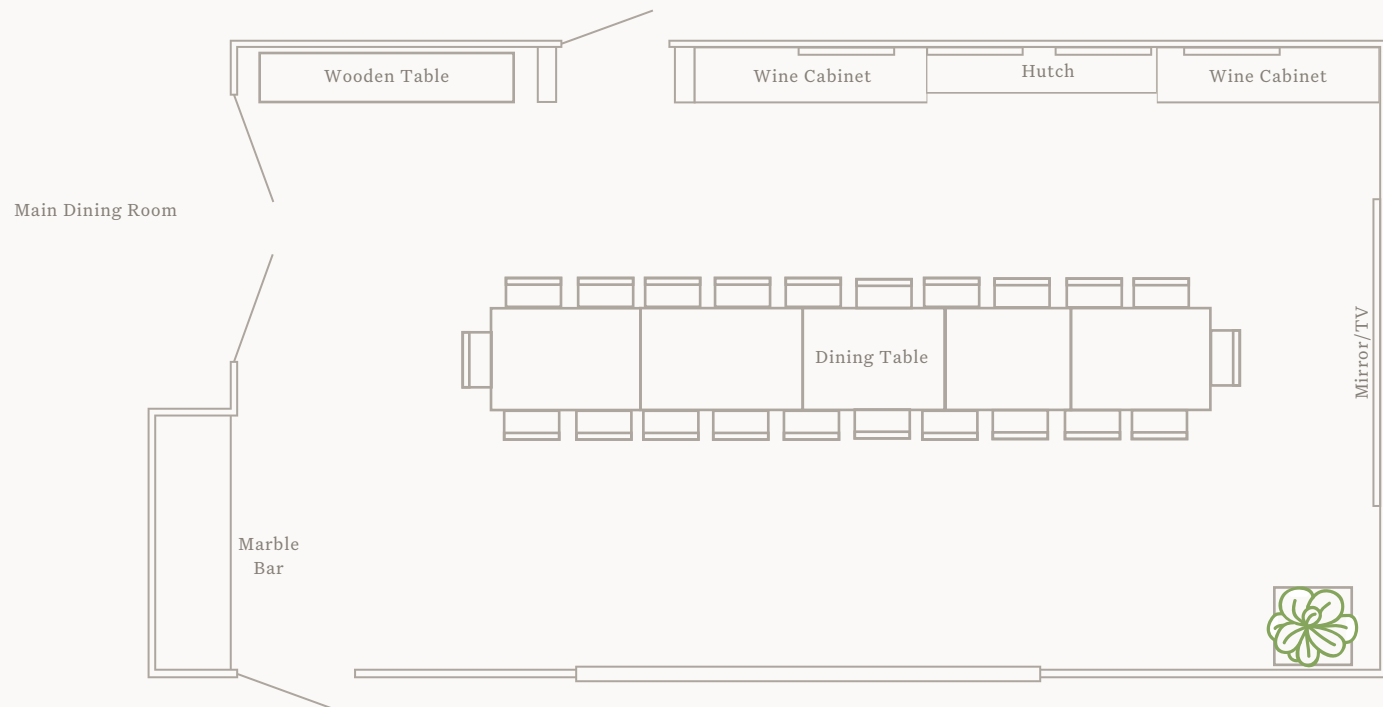




# Ivy Room

## SEATED LAYOUT

Capacity: 20 guests



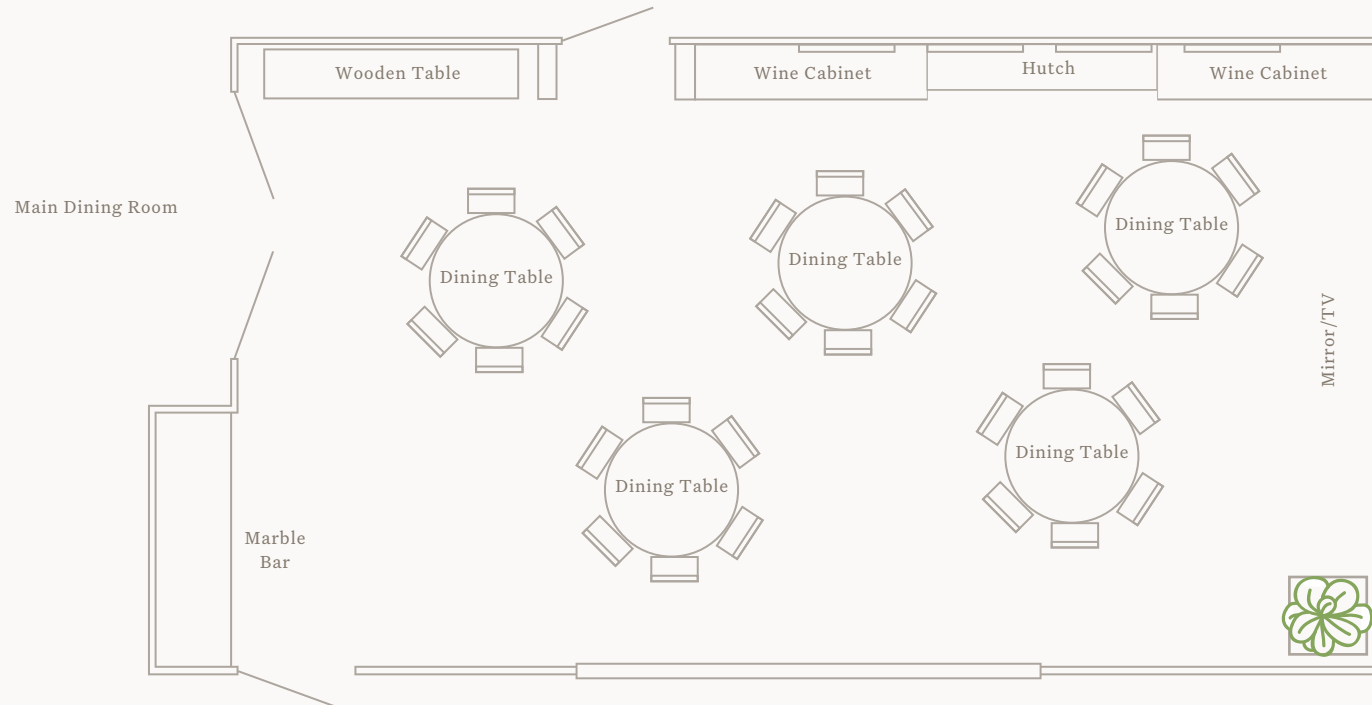
Edloe St.



# Ivy Room

## SEATED LAYOUT

Capacity: 30 guests



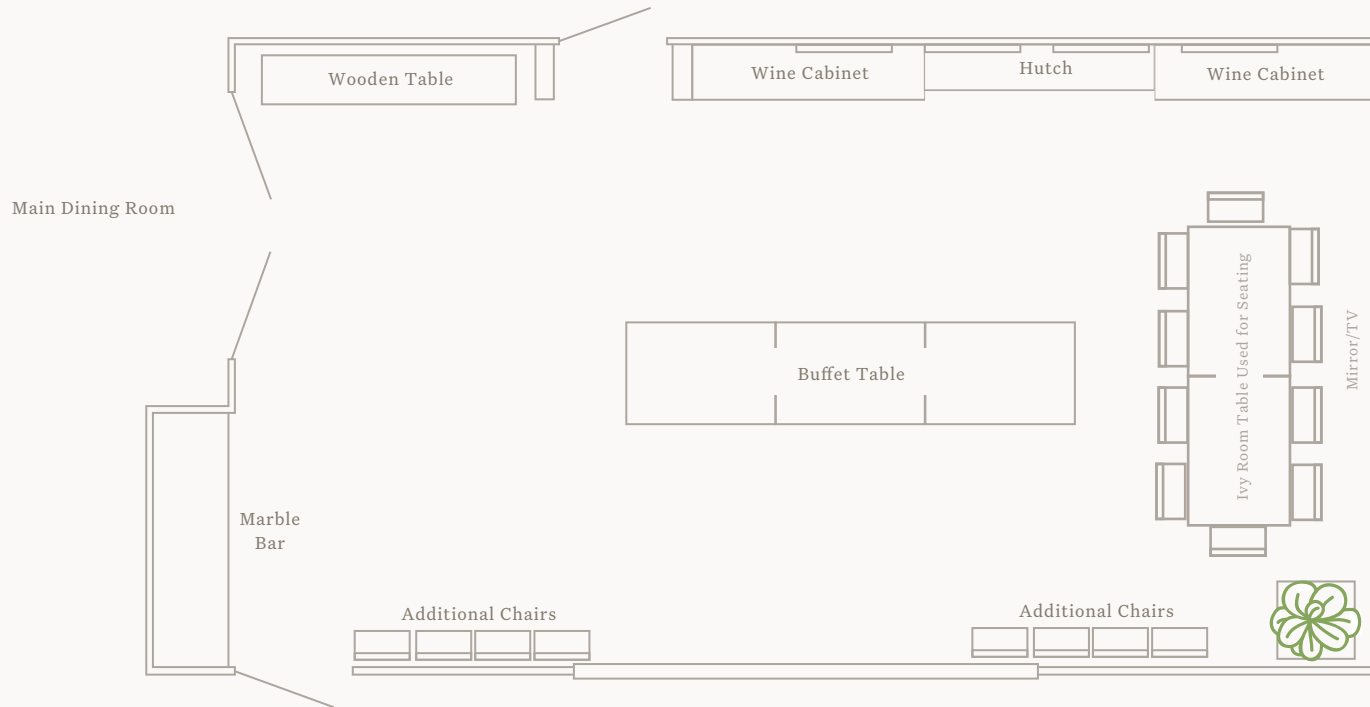
Edloe St.



# Ivy Room

## MINGLING LAYOUT

Capacity: 35 guests

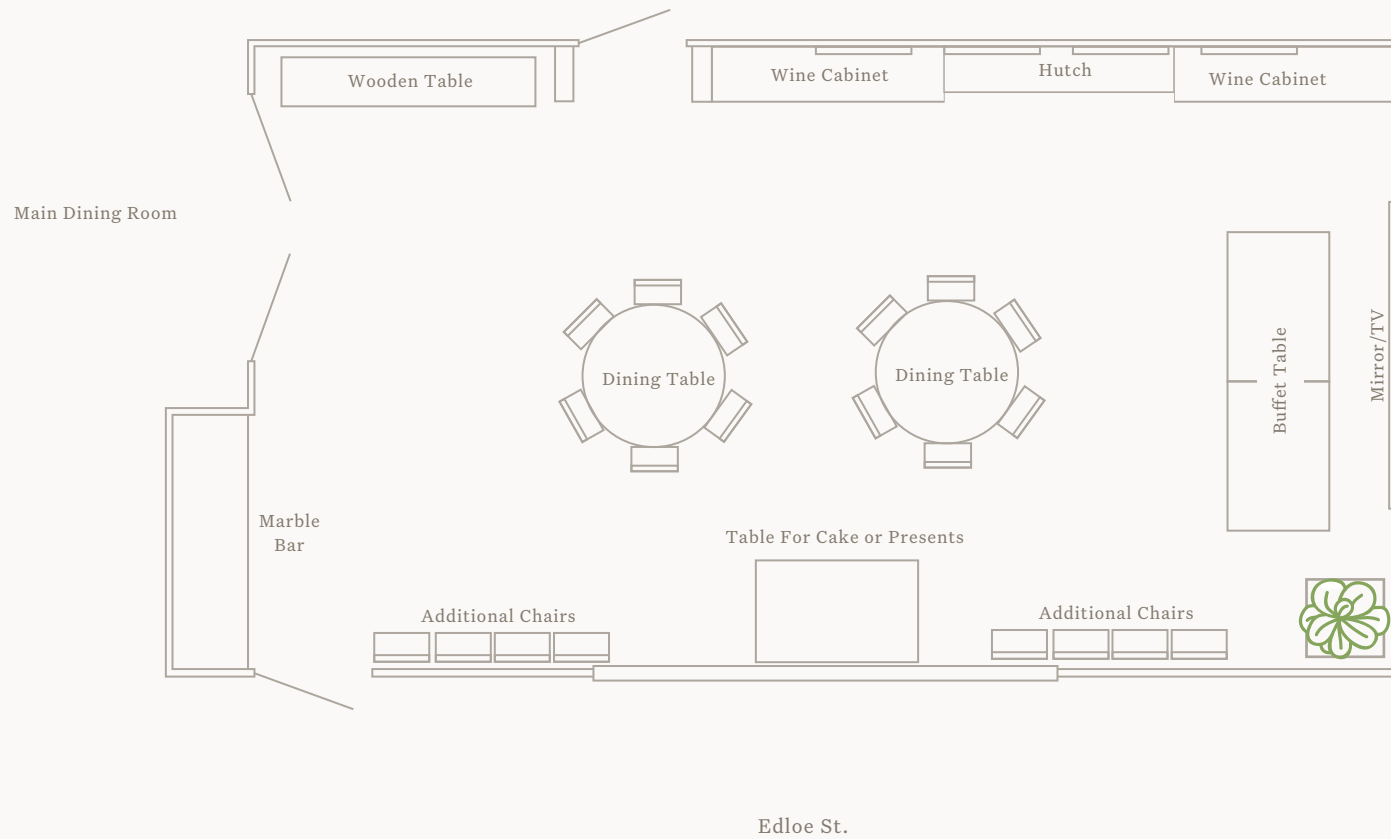


Edloe St.

# Ivy Room

## MINGLING LAYOUT

Capacity: 35 guests









QUESTIONS?

*Just ask!*

Feel free to shoot us an email with any questions you may have.  
We will get back to you as soon as possible!

- Danielle Phu

Events Manager  
[events@tinyboxwoods.com](mailto:events@tinyboxwoods.com)