

The Ivy Room

AT TINY'S NO. 5



Event Pricing

**EVENT COORDINATOR
& ROOM CHARGE**

\$375 Tuesday – Thursday
\$450 Friday – Sunday

**FOOD & BEVERAGE
MINIMUM**

Daytime
\$1,000 Tuesday – Thursday
\$1,200 Friday – Sunday

Evening
\$1,200 Tuesday – Thursday
\$1,500 Friday – Sunday

MENUS

Daytime
\$55 Mingling
\$60 Family Style
\$70 A La Carte

Evening
\$60 Mingling
\$85 Family Style
\$100 A La Carte

AUDIO / VISUAL

In-room display and sound system
available for a \$75 fee.

GRATUITY

A 20% gratuity will be added
to the final bill.

FINAL PAYMENTS

Checks may be split evenly
up to four ways.

Additional Information

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.

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!

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.

With limited space, garlands and backdrops are not recommended to be used in the room.

If additional time is required, we can extend the time frame with an increased room charge.

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.

Daytime Menus



Daytime Mingling

\$55 per person

This menu offers smaller versions of some of our classic entrées that are meant to be enjoyed while standing. Please make selections prior to your event.

TO START

select one

Day's Pastry Spread

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

Cheese & Meat Board

daily selection of cured meats, artisanal cheeses, accoutrements, artisan breads from our bakery

French Picnic

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

MIX & MINGLE

select four

Chia Seed Pudding

coconut milk chia seed pudding, almonds, berries, honey

Fruit & Yogurt Parfait

berries, labne, Tiny's house granola, honey

Avocado Toast

lime, salt, red pepper, honey, tomatoes, house sourdough

Baker's Sandwich

rosemary ham, dijon butter, house-made croissant

Sausage Biscuit

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

Turkey Avocado Club

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

Ham & Cheese Croissant

rosemary ham, gruyère cheese, house made croissant

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

DESSERT

one per guest

Chocolate Chip Cookie
sleeved individually

Daytime Family Style

\$60 per person

This menu is designed to be passed and shared amongst your guests. Please make selections prior to your event.

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

TO START

select one

Day's Pastry Spread
*warm house pastries, seasonal bread,
whipped honey butter, strawberry jam*

Cheese & Meat Board
*daily selection of cured meats, artisanal cheeses,
accoutrements, artisan breads from our bakery*

French Picnic
*rosemary ham, whipped goat cheese, kalamata,
basil pesto, artisan bread*

TINY'S FAVORITES

select two · additional mains \$8 per person

Day's Quiche
rotation of seasonal quiche

Avocado Toast
lime, salt, red pepper, honey, tomatoes, house sourdough

Mother's Breakfast
*scrambled eggs, homemade biscuits,
Tiny's strawberry jam, whipped honey butter*

Classic Caesar
*romaine, grilled chicken, house Caesar dressing,
parmesan, herbed panko breadcrumb*

Summer Salad
*grilled chicken, candied pecans, blue cheese,
apple slices, mixed greens, apple cider vinaigrette*

Picnic Board
baker's sandwiches and turkey avocado clubs, halved

SIDES

select two · additional sides \$3 per person

Scrambled Eggs
Mother's Sausage
Bacon
Warm Biscuits
Breakfast Potatoes
Fresh Fruit
Sweet Potato Fries
House Fries

DESSERT

one per guest

Chocolate Chip Cookie
sleeved individually

A La Carte Breakfast

\$70 per person

This menu allows each guest to select their own meal during the event and is available Tuesday through Thursday for groups that are 20 people or fewer.

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

TO START

served upon arrival

Day's Pastry Spread
*warm house pastries, seasonal bread,
whipped honey butter, strawberry jam*

ENTRÉES

your guests will choose one

Chia Seed Pudding
coconut milk chia seed pudding, almonds, berries, honey

Bagel & Lox
everything bagel, lox, herbed cream cheese, fresh herb salad

Fruit & Yogurt Parfait
berries, labne, Tiny's house granola, honey

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

Avocado Toast
lime, salt, red pepper, honey, tomatoes, house sourdough

Mother's Breakfast
*scrambled eggs, homemade biscuits,
Tiny's strawberry jam, whipped honey butter*

SHARED SIDE

served on the table family-style

Fresh Seasonal Fruit

DESSERT

one per guest

Chocolate Chip Cookie
sleeved individually

A La Carte Lunch

\$70 per person

This menu allows each guest to select their own meal during the event and is available Tuesday through Thursday for groups that are 20 people or fewer.

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

TO START

served upon arrival

Cheese & Meat Board
*daily selection of cured meats, artisanal cheeses,
accoutrements, artisan breads from our bakery*

SHARED SIDE

served on the table family-style

Fresh Seasonal Fruit

ENTRÉES

select four for your menu

Summer Salad
*grilled chicken, candied pecans, blue cheese, apple slices,
mixed greens, apple cider vinaigrette*

Classic Caesar
*romaine, grilled chicken, house Caesar dressing,
parmesan, herbed panko breadcrumb*

Salmon Provençal
*wood-fired salmon, herbs, mixed greens,
champagne vinaigrette, goat cheese baguette*

Avocado Toast
*lime, salt, red pepper, honey, tomatoes, house sourdough
with bacon & fried egg or cold smoked salmon & fried egg*

Turkey Avocado Club
turkey, avocado, bacon, aioli, basil pesto, whole wheat

Grilled Cheese & Pesto

*year-aged white cheddar, house basil pesto,
fresh sourdough, tomato sauce*

Cubano

*pork carnitas, rosemary ham, swiss, pickles,
spicy mustard aioli, house sourdough*

Quiche Provençal

day's quiche with a petit salad

DESSERT

one per guest

Chocolate Chip Cookie

sleeved individually

Evening Menus



Evening Mingling

\$60 per person

This menu features passed appetizers meant to be enjoyed while standing. Please make selections from this menu prior to your event. Additional selections will be \$5 per person.

TO START

served upon arrival

Cheese & Meat Board

daily selection of cured meats, artisanal cheeses, accoutrements, artisan breads from our bakery

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

DESSERT

one per guest

Chocolate Chip Cookie
sleeved individually

MIX & MINGLE

*select four · *selections marked with an asterisk will incur a \$3 per person upcharge.*

Prosciutto Wrapped Figs*

blue goat cheese & walnut stuffing, aged balsamic glaze, greek olive oil

Smoked Fish Dip

everything bagel crostini, pickled veggies, frisse, shaved breakfast radish

Tuna Tartar*

meyer lemon, chive, pine nut extra virgin olive oil, maldon salt flakes, micro radish, rice cracker

Shrimp & Sausage Skewer*

jumbo shrimp, mango habenero jack cheese sausage, honey mustard drizzle

Filet Mignon Bruschetta

thin sliced beef tenderloin, mustard aioli, baby arugula, cherry tomato salad, toasted baguette

Smoked Salmon

smoked salmon, sun-dried tomatoes, toasted baguette

Cavier Potatoes

roasted baby new potatoes, chives, creme fraiche, caluga cavier

Tiny's Artichokes

wood-fired artichokes, chimichurri

Mini Aracini

risotto rice, hen of the woods mushrooms, pancetta, roasted garlic, parmesan mozzarella blend

Goat Cheese Bites

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

Crispy Polenta Squares

crispy sweet peppers, shaved red onion, basil pesto, parmesan curls

Family Dinner

\$85 per person

This menu is designed to be passed and shared amongst your guests. Please make selections prior to your event.

TO START

served upon arrival

Cheese & Meat Board

daily selection of cured meats, artisanal cheeses, accoutrements, artisan breads from our bakery

Rosemary Rolls

with whipped butter

SALAD

select one

Provençal

mixed greens, champagne vinaigrette, goat cheese, croutons

Classic Caesar

romaine, house Caesar dressing, parmesan, herbed panko breadcrumb

PASSED APPS

each is an additional \$5 per person

Mini Aracini

risotto rice, hen of the woods mushrooms, pancetta, roasted garlic, parmesan mozzarella blend

Tiny's Artichokes

wood-fired artichokes, chimichurri

Goat Cheese Bites

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

Filet Mignon Bruschetta

thin sliced beef tenderloin, mustard aioli, baby arugula, cherry tomato salad, toasted baguette

Smoked Salmon

smoked salmon, sun-dried tomatoes, toasted baguette

Crispy Polenta Squares

crispy sweet peppers, shaved red onion, basil pesto, parmesan curls

MAINS

select two · additional mains \$10 per person

Wood-Fired Salmon

champagne beurre blanc

Watercolor

jumbo lump crab, shrimp, spicy herb butter, coconut rice

Day's Cut

wood-fired tenderloin, berry balsamic sauce

Roasted Chicken Breast

harissa butter sauce

Pasta Bolognese

T+H Farms beef bolognese, pappardelle pasta, parmigiano reggiano

Angel Hair Pasta

olive oil, poached tomatoes, sweet basil, white wine, farm butter

**Adding shrimp to this main will incur a \$12 per person upcharge*

SIDES

select two · additional sides \$4 per person

Crispy Brussels

House Fries

Saffron Basmati Rice

Garlic Broccolini

Roasted Fingerling Potatoes

DRINKS

always present

Mint Lemonade, Iced Tea,

Drip Coffee, Water

DESSERT

one per guest

Chocolate Chip Cookie

sleeved individually

A La Carte Dinner

\$100 per person

This menu allows each guest to select their own meal during the event and is available Tuesday through Thursday for groups of 20 people or fewer.

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

TO START

served upon arrival

Cheese & Meat Board

daily selection of cured meats, artisanal cheeses, accoutrements, artisan breads from our bakery

PASSED APPS

each is an additional \$5 per person

Mini Aracini

risotto rice, hen of the woods mushrooms, pancetta, roasted garlic, parmesan mozzarella blend

Tiny's Artichokes

wood-fired artichokes, chimichurri

Goat Cheese Bites

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

Filet Mignon Bruschetta

thin sliced beef tenderloin, mustard aioli, baby arugula, cherry tomato salad, toasted baguette

Smoked Salmon

smoked salmon, sun-dried tomatoes, toasted baguette

Crispy Polenta Squares

crispy sweet peppers, shaved red onion, basil pesto, parmesan curls

MAINS

select three for your menu

Day's Catch Salmon

fregola, summer squash, heirloom tomato, pink peppercorns, mint, fresno chili vinaigrette

Harissa Roasted Chicken

free range airline breast, garlic broccolini, preserved lemon, saffron basmati, sunflower seeds and their sprouts, harissa butter

Watercolor

shrimp, crab, spicy herb butter, coconut rice

Filet Mignon

tallow roasted fingerling potatoes, smoky cherry & peach gastrique, basil salsa verde, aged balsamic

Pasta Bolognese

T+H Farms beef bolognese, pappardelle pasta, parmigiano reggiano

Angel Hair Pasta

olive oil, poached tomatoes, sweet basil, white wine, farm butter

**Adding shrimp to this main will incur a \$12 per person upcharge*

SIDES

select two, shared

Crispy Brussels

House Fries

Saffron Basmati Rice

Garlic Broccolini

Roasted Fingerling Potatoes

DESSERT

one per guest

Chocolate Chip Cookie

sleeved individually

Dessert Menu



Dessert

You may order from our dessert menu or place a custom order for cakes, cookies, or pastries. outside desserts are welcome at no additional charge.

DESSERT

À La Mode 12

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

Donuts 12

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

Custom Sugar Cookies 4.50

minimum order of a dozen, pre-order

Custom Cake

pricing based on sizes, pre-order

Pastry Spread

pre-order

House Ginger Cookie 3

Alcohol List



Cocktails & Beer

Alcohol will be charged to the final event total based on consumption. We require all events to select either wine bottles, cocktail pitchers, or our mixed beverage packages.

COCKTAILS

pitchers serve 10 guests

Friend of the Owner 120
the margarita you'll keep coming back for

Bee Keeper 100
vodka, lemon, honey, lavender

The Southside 100
gin, mint, lime, saline tincture

French Girl 100
gin, grapefruit, lillet, St. Germain

Tiny Coco 120
pineapple-infused rum, kalani, coconut water, angostura bitters

Paloma Fresca 100
tequila, grapefruit, mint, lime

Negroni 120
gin, sweet vermouth, campari

Old Fashioned 120
bourbon, brown sugars, bitters, cherries

Edloe & Rye 120
Austin still Rye Whiskey, lemon, green chartreuse, Cointreau

BEER

subject to change weekly

DRAFT

New Magnolia Heights 7
light lager

Real Ale Axis IPA 7
IPA

New Magnolia Amber 8
Czech style lager

Holler Hefeweizen 7
hefeweizen

Lone Pint Yellow Rose 7
smash IPA

CANNED & BOTTLED BEER

Pacifico 5
Mexican lager

Eureka Heights Buckle Bunny 7
cream ale

Athletic 5
non-alcoholic beer

MOCKTAILS

pitchers serve 10 guests

Hibiscus Daydream 75
hibiscus, strawberry, agave, lemon

Cocolime Cooler 75
coconut, lime, basil, vanilla

MIXED BEVERAGES

select a tier which will include your choice of 2 spirits and a selection of our mixers will be available.

Tier One 15 PER BEVERAGE
Premium Level Spirits

Tier Two 12 PER BEVERAGE
Entry Level Spirits

Mixers

*Coke
Diet Coke
Sprite
House Juices
Club Soda
Gingerbeer
Coconut Water*

Wine List

Please select 1 to 4 wines to have available during your event. Wines are charged by the bottle—only bottles opened and consumed will be added to your event total. Unfinished bottles may be corked to take home. Selections are subject to availability.

HOUSE FAVORITES

Mimosa Bar 50
*sparkling wine, varied juices
& mixed berries*

SPARKLING

Poggio Costa Prosecco Brut 45
Italy DOC NV

Cune Brut Cava 45
Cava, Spain NV

Domain Serol “Turbulent” Rosé 55
Cote Roannaise, France

Bruno Paillard Extra Brut 150
Champagne, France NV

CHARDONNAY

Domaine Vocoret Chablis 80
Burgundy, France 2022

Donnachadh Estate 125
Santa Rita Hills, California 2020

Schug 50
Sonoma Coast, California 2021

ROSÉ

Domain Ott by Ott Rosé 55
Cotes de Provence, France 2023

Chateau Valmont Rosé 40
Languedoc, France 2023

Domaine de la Roche Rosé 50
Beaujolais-Villages, France 2023

AROMATIC WHITES

Terlan Pinot Grigio 45
Alto Ridge, Italy 2023

Terras Gauda Abadia Albarino 45
Rías Baxas, Spain 2023

Domaine Franck Millet Sancerre 70
Loire Sancerre, France 2023

Greywacke Sauvignon Blanc 55
Marlborough, New Zealand 2024

Merry Edwards Sauvignon Blanc 85
Russian River Valley, California 2023

Von Donabaum Grüner Veltliner 40
Weinland, Austria 2024

GAMAY, PINOT NOIR

Domaine de la Ronze “La Glaciere” Gamay 55
Côtes de Brouilly, France 2021

Planet Oregon Pinot Noir 55
Willamette, Oregon 2022

Bethel Heights Estate Pinot Noir 85
Eola Amity Hills, Oregon 2022

The Hilt Estate Pinot Noir 65
Santa Rita Hills, California 2021

Phillippe Gavignet Clos des Dames Huguettes 95
Côtes de Nuits, France 2021

JJ Girard Pinot Noir 60
Bourgogne, France 2023

Wine List

Continued

WORLD REDS: ARGENTINA, ITALY & SPAIN

Luca Old Vine Malbec 70
Uco Valley Mendoza, Argentina 2022

ArPepe Nebbiolo 90
Rosso di Valtellina, Italy 2020

Tenuta Arnulfo Costa Di Bussia 80
Barolo, Italy

Bruna Grimaldi “Camilla” Barolo 110
Barolo, Italy 2020

Ciacci Piccolomini Rosso 60
Tuscany, Italy 2022

Donatella Cinelli Colombini Brunello di Montalcino 145
Brunello di Montalcino, Italy 2018

Marchesi Incisa “Valmorena” 45
Barbera D’Asti, Italy

GD Vajra Barbera D’Alba 55
Piedmont, Italy 2020

Pietramaggio ‘Seta’ Super Tuscan 40
Italy 2021

“El Picaro” Tempranillo 45
Rioja, Spain

Beronia Grand Reserva Tempranillo 65
Rioja, Spain 2016

RHÔNE AND BORDEAUX

Domaine Rouge Bleu Mistral 45
Côtes du Rhône Valley, France 2021

Jean Louis Chave St. Joseph Offerus 70
Rhône Valley, France 2021

Julien Barrot Domaine La Barroche 100
Châteauneuf-du-Pape, France 2020

Château Meyre Haut Médoc 60
Bordeaux, France 2020

Closerie du Pelon Rouge 120
Bordeaux, France 2008

Chateau Gloria Saint-Julien 115
Bordeaux, France 2021

Château des Graviers Margaux 170
Bordeaux, France 2019

CABERNET SAUVIGNON & RED BLENDS

Stolpman “GGT” Red 60
Ballard Canyon, California 2023

Turley “Old Vines” Zinfandel 70
Nappa Valley, California 2022

The Paring Cabernet Blend 15 / 60
California 2018

Brendel Cooper’s Reed Cabernet Sauvignon 55
Napa Valley, California 2021

Dana Estates Vaso Cabernet Sauvignon 144
Napa Valley, California 2019

Heitz Cellar Cabernet Sauvignon 155
Oakville Napa Valley, California 2018

Salvestrin Cabernet Sauvignon 85
Napa Valley, California 2020

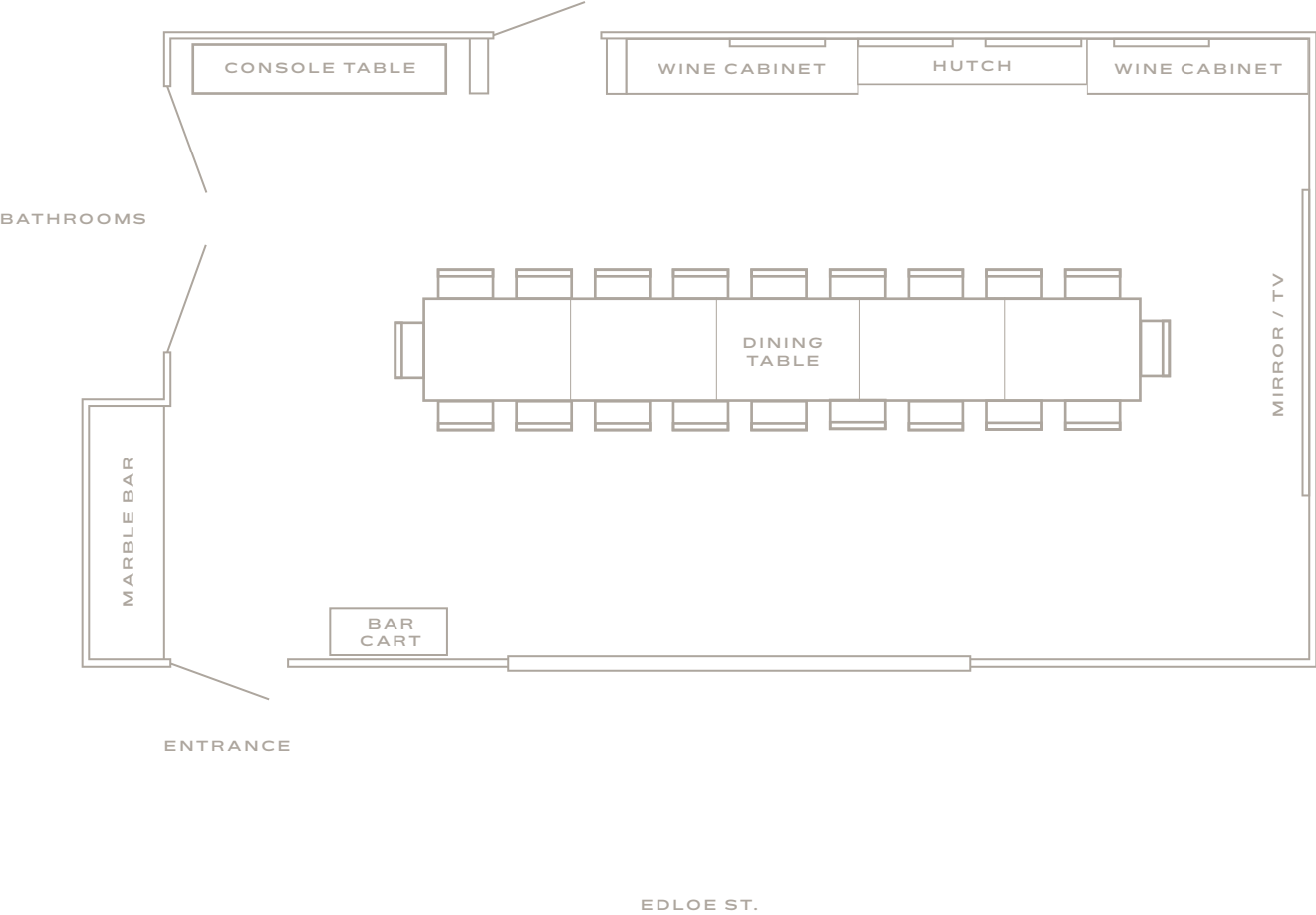
O’Shaughnessy Cabernet Sauvignon 160
Howell Mountain, California 2019

Room Layouts



Long Table Seated Layout

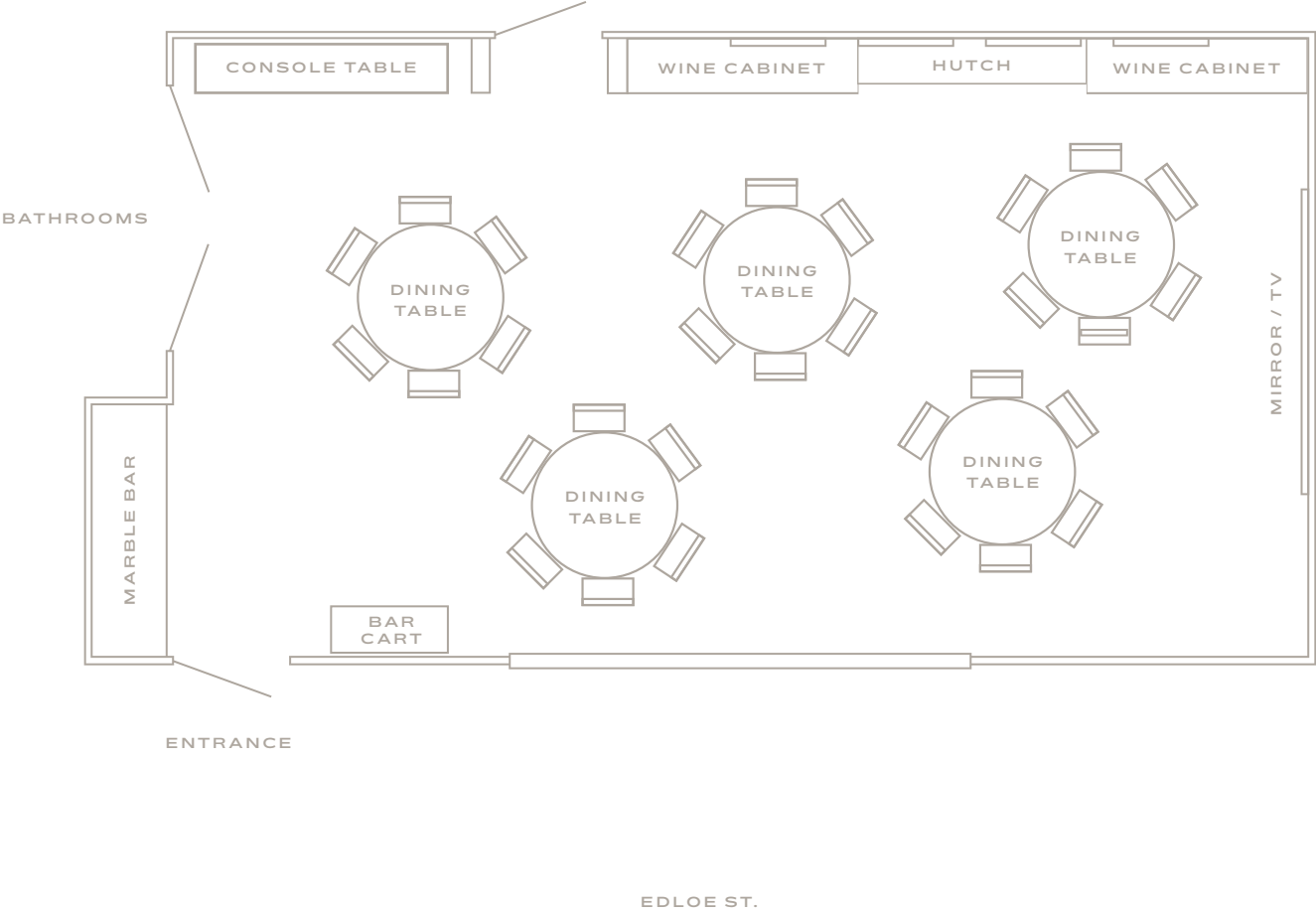
20 guest capacity





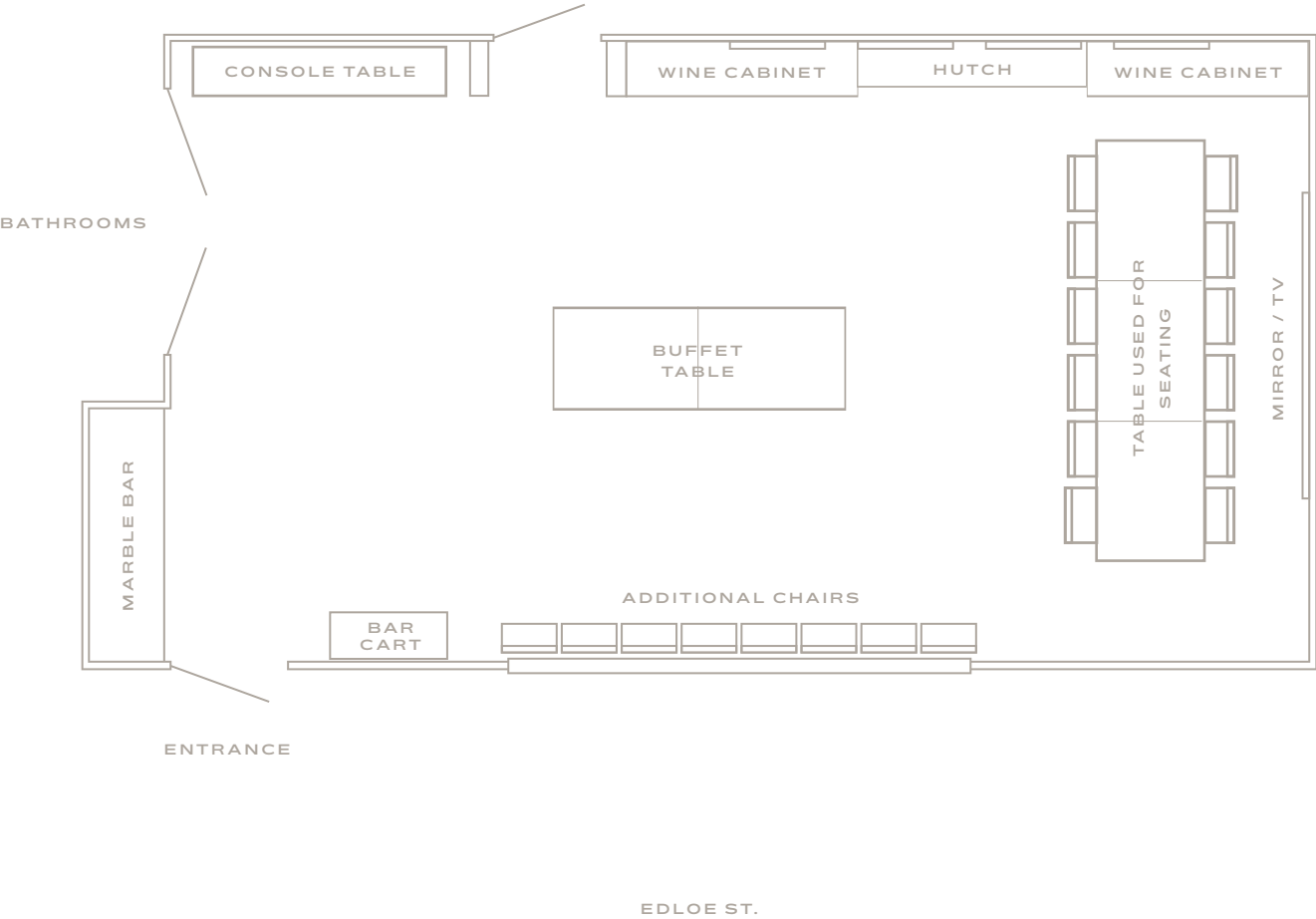
Round Tables Seated Layout

30 guest capacity



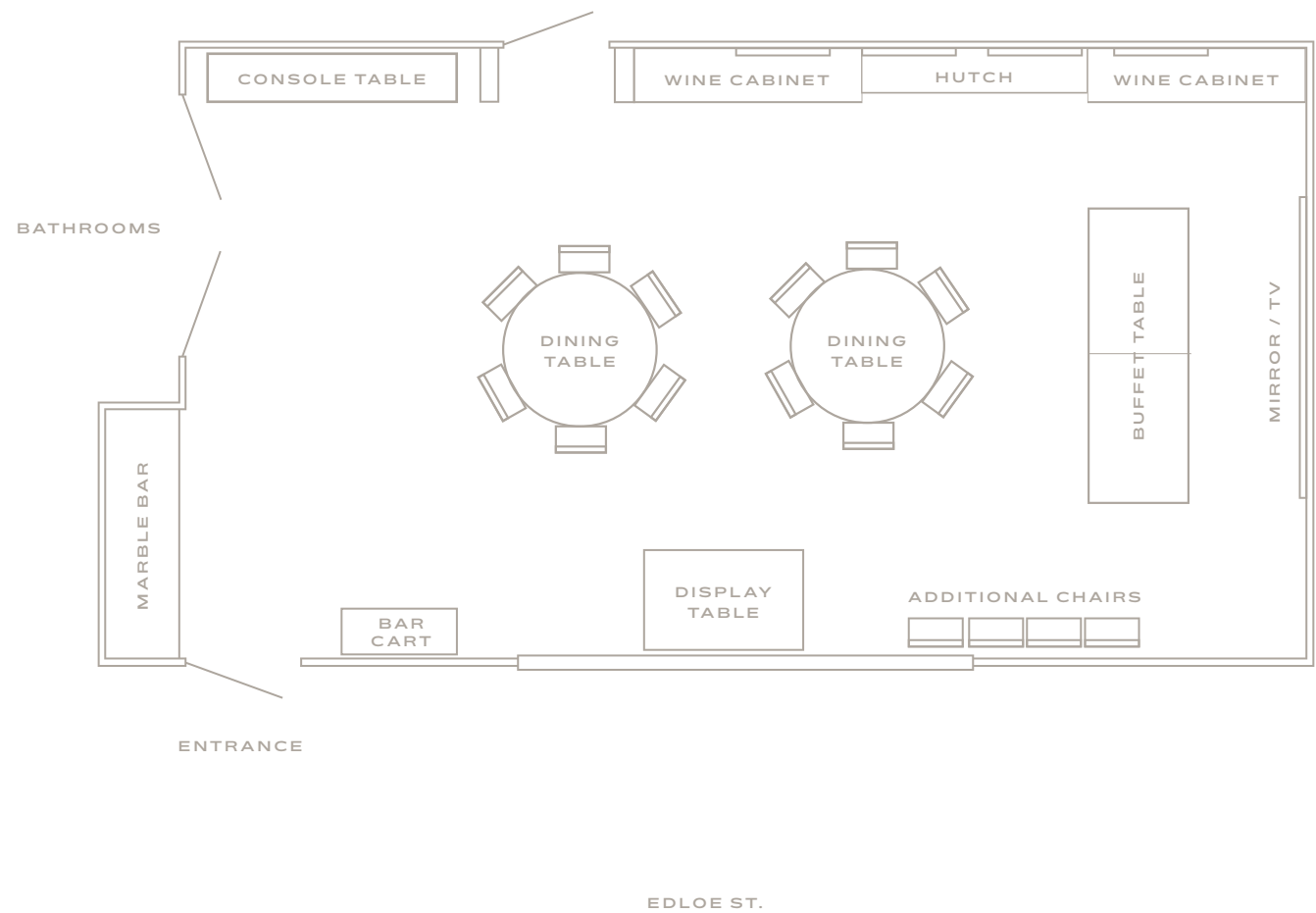
Mingling Layout Option 1

35 guest capacity



Mingling Layout Option 2

35 guest capacity







Thank you for
your interest.

Please don't hesitate to reach out with
any questions. We will get back to you
as soon as possible!

DANIELLE PHU

Events Manager

events@tinyboxwoods.com