

THE
Ivy Room
AT TINYS NO. 5

Booking Details



OVERVIEW

SCHEDULE

Breakfast

| Tuesday-Friday | 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 8:30 am - 1:00 pm

Sunday Brunch

| event start time between 9:30 am - 11:30 am

GUEST COUNTS

Seated Event

| 10-person Minimum | 20-person Maximum

Mingling Event

| 10-person Minimum | 25-person Maximum

FINANCIALS

ROOM CHARGE &
EVENT COORDINATOR

\$250 Tuesday - Thursday | \$300 Friday - Sunday

FOOD & BEVERAGE
MINIMUM

Daytime | \$800 Tuesday - Thursday | \$1000 Friday - Sunday
Evening | \$1000 Tuesday - Thursday | \$1200 Friday - Saturday

MENUS

Daytime | \$45 Mingling | \$45 A la Carte | \$50 Family Style
Evening | \$50 Mingling | \$70 A la Carte | \$75 Family Style

AV

\$75

GRATUITY

20%

CLOSING OUT

Split checks up to 4 ways

daytime menus



A LA CARTE BREAKFAST

\$45 per person

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

BEGINNINGS

served on arrival

Pastry Spread

selection of day's pastries, sliced
seasonal bread, whipped honey
butter, strawberry jam

DESSERT

Chocolate Chip Cookies

one per person

DRINKS

Coffee Bar, Mint Lemonade,
Iced Tea, Water

ENTRÉES

your guests will order from the entrées below.

Fruit & Yogurt Parfait

yogurt, house granola, berries,
banana, honey

Chia Seed Pudding

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

Avocado Toast

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

Southside

scrambled eggs, cheddar avocado
mash, tomatillo salsa, warm tortillas

Migas

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

Mother's Breakfast

mother's sausage or bacon,
scrambled eggs, breakfast potatoes,
warm biscuit, strawberry jam,
whipped honey butter

SHARED SIDE

served with entrees

Fresh Seasonal Fruit

A LA CARTE LUNCH

\$45 per person

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

BEGINNINGS

served on arrival

Meat & Cheese Board

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

DESSERT

Chocolate Chip Cookies

one per person

DRINKS

Coffee Bar, Mint Lemonade,
Iced Tea, Water

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

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

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

Chicken Enchiladas

chipotle ranchero sauce, spanish rice, avocado cilantro crema

Turkey & Avocado Club

turkey, avocado, bacon, aioli, basil pesto, sourdough

French Country

grilled chicken, sun-dried tomato pesto, basil pesto, goat cheese, kalamatas, greens, baguette

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

**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

DAYTIME FAMILY STYLE

\$50 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,
whole grain mustard cream,
fig, jalapeño jam, rosemary
hazelnuts, artisan bread

French Picnic

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

TINY'S FAVORITES

select two

Migas

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

Mother's Breakfast

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

Avocado Toast

lime, salt, red pepper,
honey, sourdough

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

Picnic Board

baker's sandwiches & 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

DAYTIME MINGLING

\$45 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.

LET'S BEGIN

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

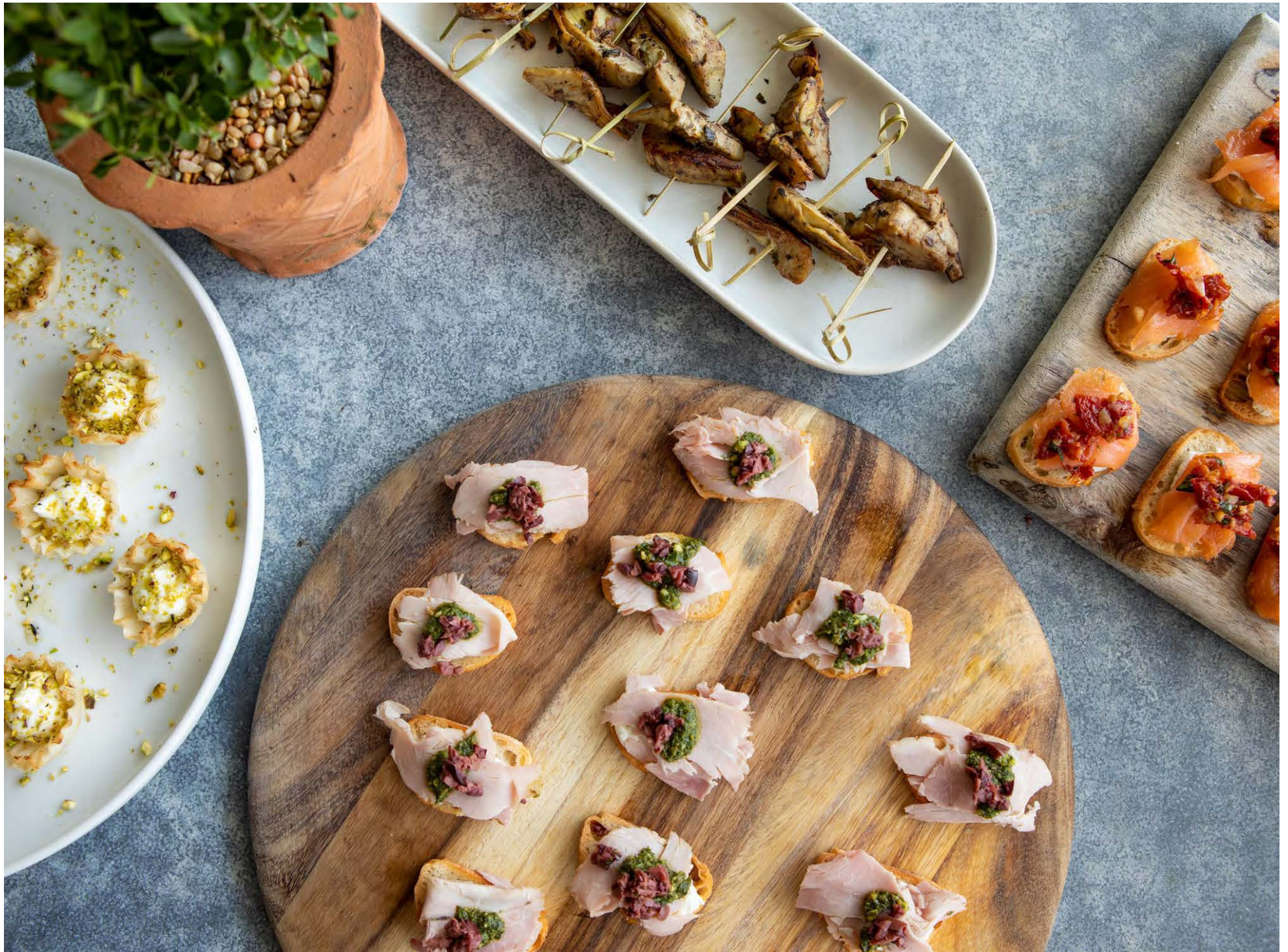
Mint Lemonade, Iced Tea
Drip Coffee, Water

DESSERT

one per guest

Chocolate Chip Cookies
sleeved individually

evening menus



A LA CARTE DINNER

\$70 per person

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

BEGINNINGS

Meat & Cheese Board

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

DRINKS

Mint Lemonade, Iced Tea
Drip Coffee, Water

DESSERT

Chocolate Chip Cookies
one per person

ENTRÉES

select three, ordered individually

Day's Catch

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

Seafood Risotto

sea bass, shrimp, poblano risotto,
beurre blanc

Chicken Romesco

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

Black & Blue

filet, blue cheese risotto, portobello
mushroom red wine demi glaze

Watercolor

shrimp, crab, spicy herb butter,
coconut rice

Pasta Bolognese

pappardelle pasta, house bolognese,
powdered parmesan reggiano

SIDES

select two, shared

Night's Vegetable

Coconut Rice

House Fries

Roasted Curried
Cauliflower
with lemon yogurt

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

FAMILY DINNER

\$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

always present on arrival

Cheese & Meat Board

local cheeses, cured meats, jalapeño jam, whole grain
mustard cream, figs, candied hazelnuts, flatbread

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,
house chimmi

Chicken Romesco

herbed lemon labne yogurt

Pasta Bolognese

pappardelle pasta, house bolognese,
powdered parmesan reggiano

SIDES

select two

Night's Vegetables

Coconut Rice

House Fries

Roasted Curried

Cauliflower

with lemon yogurt

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

EVENING MINGLING

\$50 per person | Additional selections \$5 per person

Our evening mingling menu features passed appetizers 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, candied hazelnuts, flatbread

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 leaks, 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

beer and wine list



WINE LIST

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

White Wine Mojito

white wine blend, lime, mint 40

Red Wine Sangria

red wine blend, lime, orange 40

Mimosa Bar

sparkling wine, varied juices & mixed berries 42

SPARKLING

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

Mercat, Cava Brut Nature

NV Catalonia, Spain 39

Voirin-Jumel, Champagne Grand Cru, Brut Zero

NV Champagne, France 98

ROSÉ

Peyrassol, Cuvée des Commandeurs, Rosé

2021 Provence, France 64

Guissard, Cuvée G Côtes de Provence, Rosé

2021 Bandol, France 48

AROMATIC WHITES

Terlan, Pinot Grigio

2022 Alto Adige, Italy 44

Craggy Range, Sauvignon Blanc

2022 Marlborough, New Zealand 52

Domaine Franck Millet Sancerre

2021 Loire Valley, France 85

Domaine Huet, Vouvray Sec Le Haut-Lieu

2019 Loire Valley, France 84

Fiddlehead Goosebury Single Vineyard Sauvignon Blanc

2019 Happy Canyon, California 90

Weingut Leitz Dragonstone Riesling

2021 Rheingau, Germany 44

CHARDONNAY

Terres Dorées, Beaujolais Blanc

2020 Beaujolais, France 39

Justin Girardin, Bourgogne Blanc Chardonnay

2021 Burgundy, France 85

Paul Hobbs, Crossbarn, Chardonnay

2019 Sonoma Coast, California 68

Far Niente, Chardonnay

2020 Napa Valley, California 98

Schug, Chardonnay

2021 Sonoma Coast, California 56

PINOT NOIR

The Hilt Estate, Pinot Noir

2020 Santa Rita Hills, California 64

Emeritus Pinot Noir

2021 Russian River Valley, California 95

Joseph Drouhin, Côte de Nuits-Villages,

2018 Burgundy, France 65

BEER & WINE LIST

PINOT NOIR

Nicolas Rossignol, Pommard

2018 Burgundy, France 128

Smith Story Helluva Vineyard, Pinot Noir

2018 Anderson Valley, California 96

RHÔNE & BORDEAUX

Michel Armand, Chinon

2020 Loire, France 34

Domaine La Manarine, Côtes du Rhône

2020 Rhône Valley, France 44

Domaine Chante Cigale, Châteauneuf-du-Pape

2018 Rhône Valley, France 90

Château Lalande-Borie, Bordeaux

2019 Saint-Julien, Bordeaux, France 98

Château Vieux Coutelin, Bordeaux

2016 Saint-Estèphe, Bordeaux, France 76

ITALY, SPAIN & ARGENTINA

GD Vajra, Barbara D'Alba

2020 Piedmonte, Italy 56

**Donatella Cinelli Colombini,
Brunello di Montalcino**

2016 Tuscany, Italy 138

ITALY, SPAIN & ARGENTINA

Fontanafredda Serralunga d'Alba, Barolo

2016 Piedmonte, Italy 86

Clos de Tafall, Priorat

2019 Catalonia, Spain 58

Beronia Gran Reserva, Rioja

2013 Rioja, Spain 68

**Casarena, Owen's Single Vineyard,
Cabernet Sauvignon**

2019 Agrelo, Mendoza, Argentina 48

Alta Vista Estate, Malbec

2020 Luján de Cuyo, Mendoza, Argentina 55

CABERNET SAUVIGNON & RED BLENDS

Annabella, Cabernet Sauvignon

2020 Napa Valley, California 48

The Paring, Red Blend

2018 California 52

Jonata Todos Vineyard, Red Blend

2017 Ballard Canyon, California 85

**Casarena Single Vineyard,
Owen's Vineyard, Agrelo**

2015 Mendoza, Argentina 48

CABERNET SAUVIGNON & RED BLENDS

**Chappellet Mountain Cuvée,
Cabernet Sauvignon**

2019 Napa Valley, California 125

Salvestrin Cabernet Sauvignon

2020 Napa Valley, California 98

Barnett Vineyards, Cabernet Sauvignon

2019 Napa Valley, California 132

O'Shaughnessy, Cabernet Sauvignon

2018 Howell Mountain, California 160

Daou Bodyguard, Red Blend

2019 Paso Robles, California 60

Kokomo Wines, Cabernet Sauvignon

2019 Sonoma County, California 78

BEER

Klutch City lager, draft 7

St. Arnold amber ale, draft 7

Karbach love street blonde, draft 7

Eureka Heights mini boss ipa, draft 7

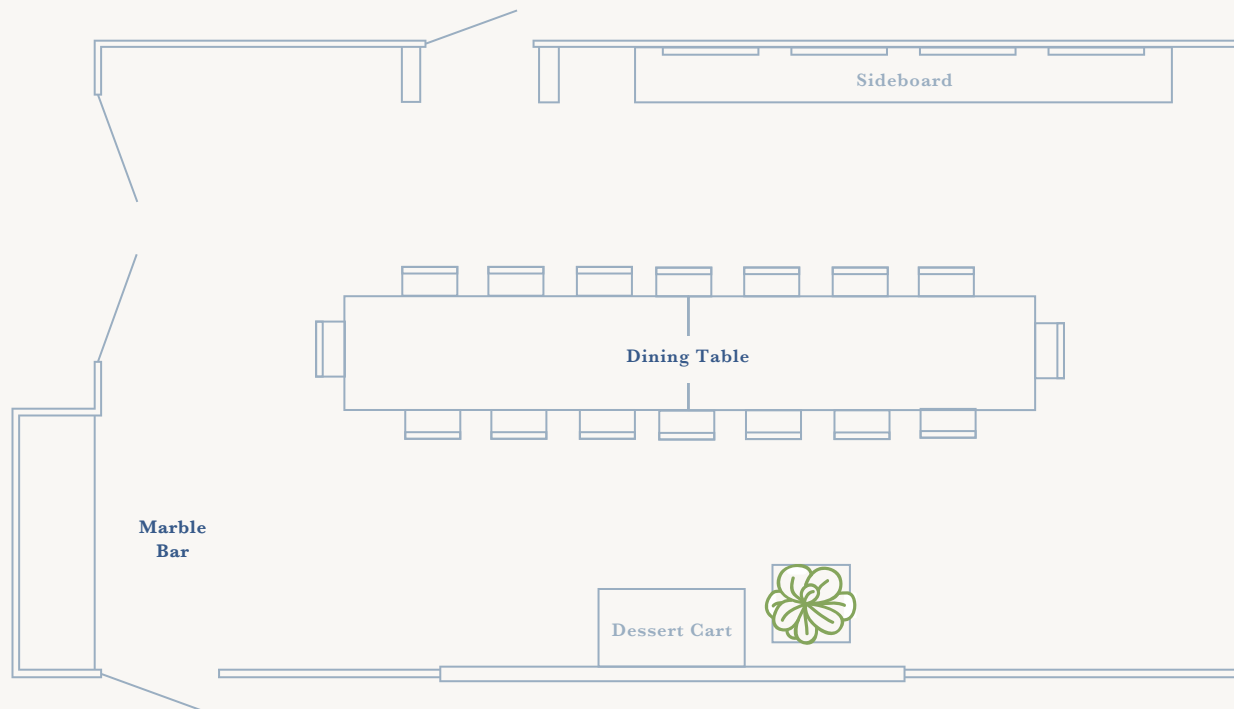
Pacifico lager, bottle 5

room layouts

Ivy Room

SEATED LAYOUT

Capacity: 20 guests

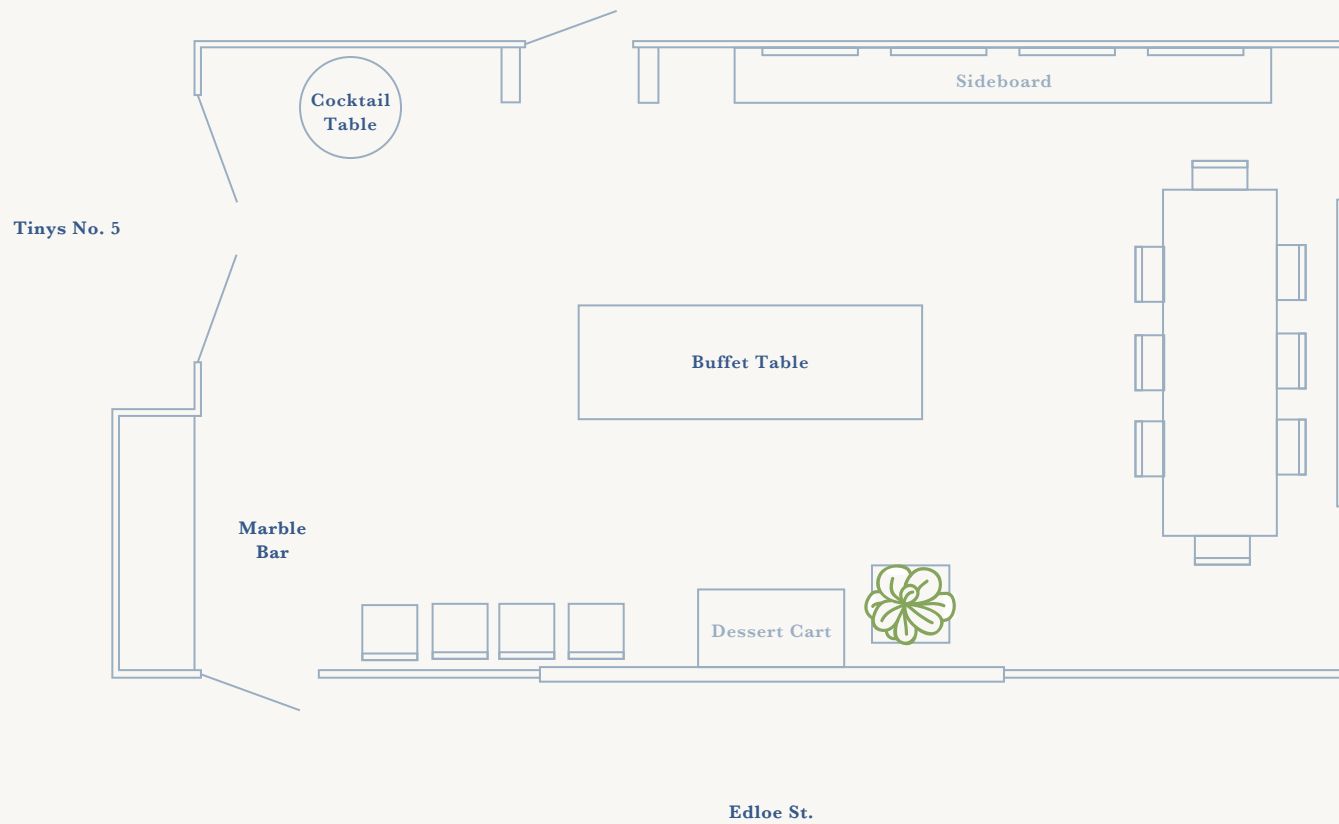


Edloe St.

Ivy Room

MINGLING LAYOUT

Capacity: 25 guests





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.

DECORATIONS

- We will have 3-4 hydrangeas in the Ivy Room for your 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 30-45 minutes prior to the event start time to set up.

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

- Due to our proximity to West U Elementary, we are not able to serve liquor in the Ivy Room. Though we do have a great selection of beer, wine, and wine cocktails for you to choose from for your event.
- 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.
-
-

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

