

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, 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

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 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

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

MOCKTAILS

Garden Fizz

chamomile, sage, lime, topo 30

Hibiscus Daydream

hibiscus, strawberry, agave, lemon 30

Cocolime Cooler

coconut, lime, basil, vanilla 30

SPARKLING

Laurent-Perrier Brut Champagne

(350ml - 2 glasses)

NV Champagne, France 35

Goutorbe-Bouillot Champagne Brut

NV Champagne, France 92

SPARKLING

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

Les Vignobles Guissard, Bandol Rosé

Provence, France, 2021 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

Gunther Steinmetz - Wiltinger Rosenberg, Dry

Riesling

2020 Mosel, Germany 38

CHARDONNAY

Domaine Vocoret, Chablis

2022 Burgundy, France 72

Justin Girardin, Bourgogne Blanc

Chardonnay

2021 Burgundy, France 72

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

BEER & WINE LIST

RHÔNE & BORDEAUX

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

Château Meyre Haut Médoc
2020 Bordeaux, France 72

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

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

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

SPECIAL OFFERINGS
limited quantities available in-house

Annabella, Cabernet Sauvignon
2020 Napa Valley, California 48

Pascal Walczak, Blanc de Noirs
Champagne, France, NV 98

Domaine Ruhlmann Crémant D'Alsace
Brut
NV Alsace, France 98

Domaine Chante Cigale, Châteauneuf-
Du-Pape
2020 Rhône Valley, France 90

BEER

subject to change weekly

Spindletap Proper Pils
Czech Pilsner 7

Holler
Hefeweizen 7

New Magnolia Heights Light
Light Lager 8

Eureka Heights Buckle Bunny
Cream Ale 7

11 Below Oso Bueno
Amber Ale 7

11 Below Hipster Sauce
IPA 7

Deschutes Fresh Haze
Hazy IPA 7

Chimay Red Trapist Belgium
Dubbel 12

Martin House Brewing Co. True Love
Raspberry Sour Ale 7

Odell Brewing Co. Sippin' Pretty
Fruited Sour 7

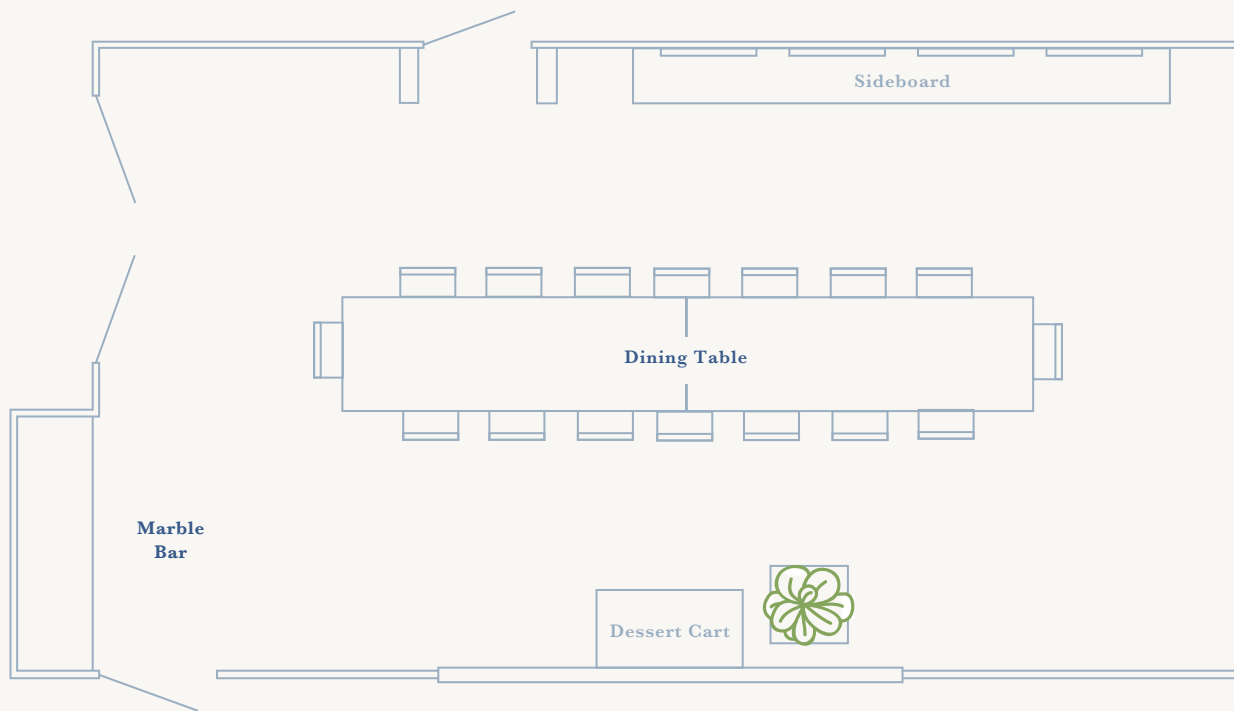
Pacífico
Mexican Lager 7

room layouts

Ivy Room

SEATED LAYOUT

Capacity: 20 guests

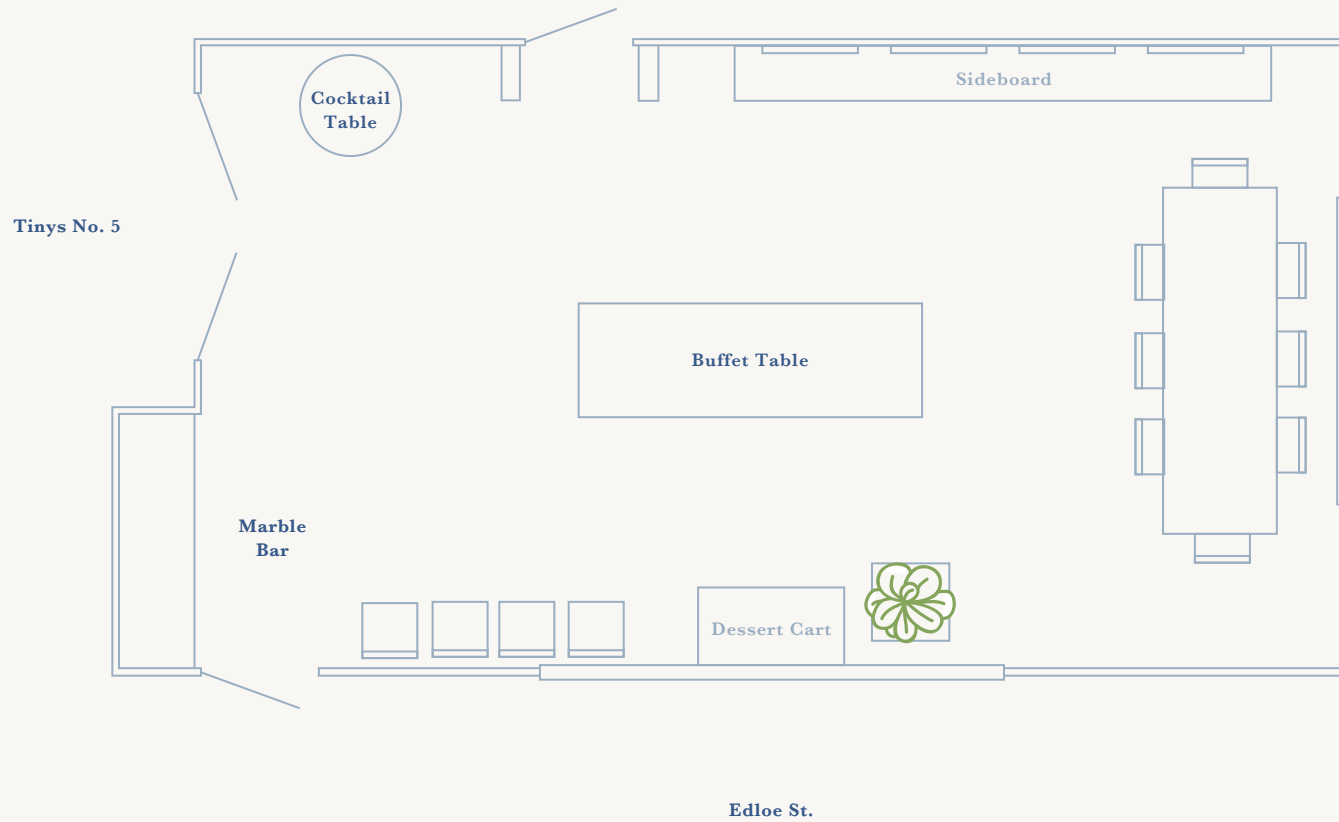


Edloe St.

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.
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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

