

THE
ivy Room
AT TINY'S NO. 5

Booking Details



FINANCIALS

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

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 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



DAYTIME MINGLING

\$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
served individually

DAYTIME FAMILY STYLE

\$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 two

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 Fries

DRINKS

always present

Mint Lemonade, Iced Tea,
Drip Coffee, Water

DESSERT

one per guest

Chocolate Chip Cookies
sleeved individually

A LA CARTE BREAKFAST

\$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

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

A LA CARTE LUNCH

\$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

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

**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

evening menus



EVENING MINGLING

\$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

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

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

pappardelle 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

A LA CARTE DINNER

\$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

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

dessert menu

DESSERT

*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 ordered 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

alcohol list



COCKTAILS & BEER

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.

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

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

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.

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 Offens

2020 Rhône Valley, France 66

Château Lalande, Bordeaux Saint-Julien

2020 Bordeaux, France 98

Clos De L'oratoire Chateaneuf Du Pape

2020 Rhône Valley, France 160

Château Des Graviers Margaux

2019 Bordeaux, France 170

Rouge Bleu Mistral

2021 Rhône Valley, France 122

ITALY, SPAIN & ARGENTINA

Arpepe Rosso Di Valtellina

2020 Lombardy, Italy 98

Ciacci Piccolomini, Rosso Di Montalcino

2021 Tuscany, Italy 56

GD Vajra, Barbara D'Alba

2020 Piedmonte, Italy 56

Pietramaggio 'Seta' Super Tuscan

2021 Tuscany, Italy 44

Donatella Cinelli Colombini,

Brunello di Montalcino

2018 Tuscany, Italy 138

Bruna Grimaldi Barolo, Nebbiolo

2019 Piedmont, Italy 110

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

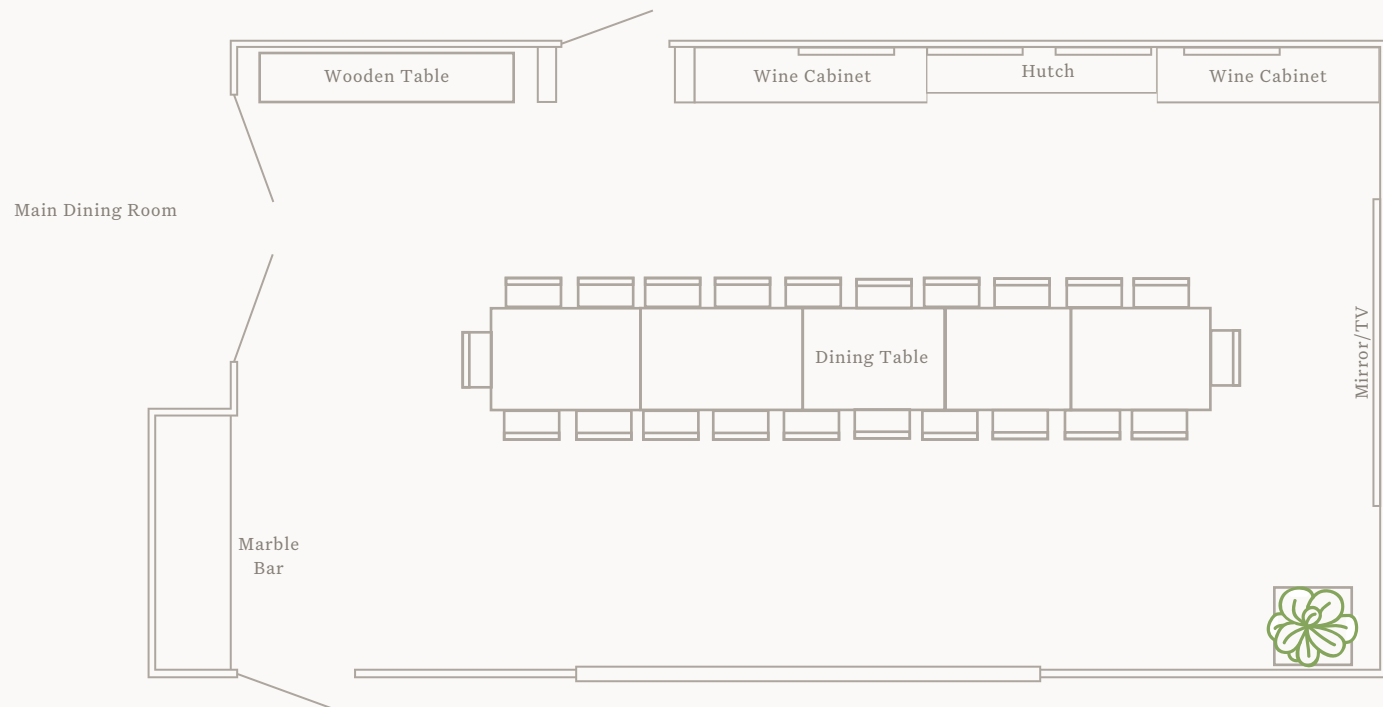
room layouts



Ivy Room

SEATED LAYOUT

Capacity: 20 guests



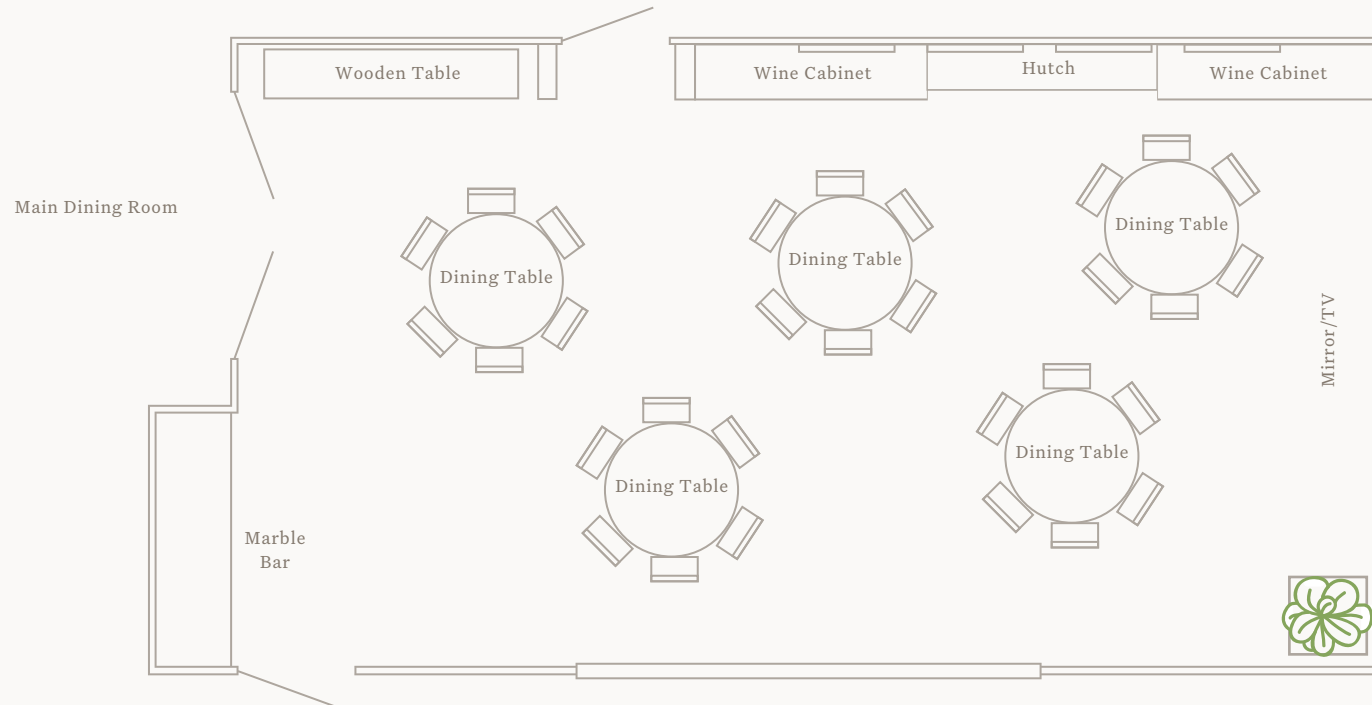
Edloe St.



Ivy Room

SEATED LAYOUT

Capacity: 30 guests



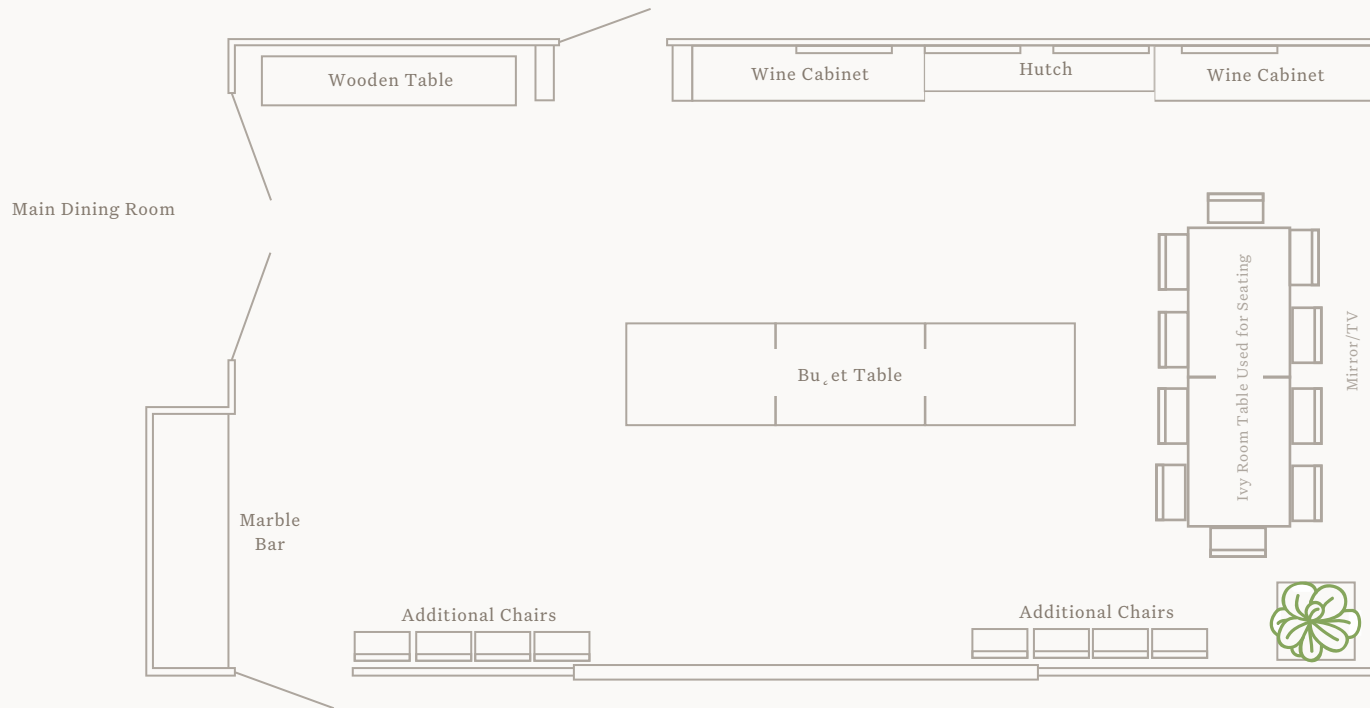
Edloe St.



Ivy Room

MINGLING LAYOUT

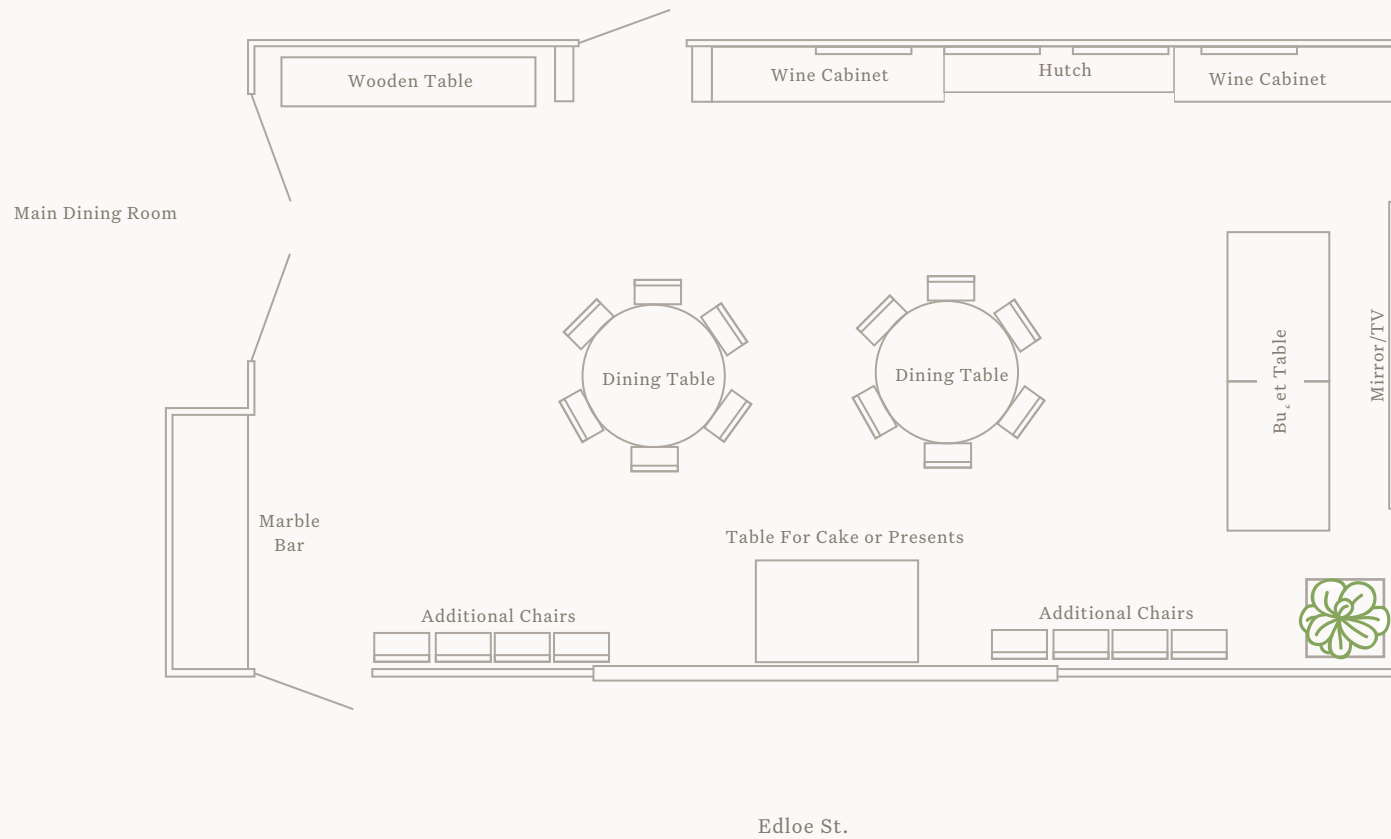
Capacity: 35 guests



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