

# 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 – Saturday

## 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.*

### Skewered Shishitos

*lime ginger, urfa pepper, feta*

### 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 fraische, 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*

### Orecchiette

*fennel sausage, broccolini, chili garlic, parmesan*

## SIDES

*select two · additional sides \$4 per person*

### Crispy Brussels

### House Fries

### Saffron Basmati Rice

### Garlic Broccolini

### Pamesan Risotto

### Baby Carrots

## 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

*lemon beurre blanc, garlic broccolini, coconut rice*

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

*baby carrots, herb infused olive oil, balsamic reduction,  
parmesan risotto*

Pasta Bolognese

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

Orecchiette

*fennel sausage, broccolini, chili garlic, parmesan*

## SIDES

*select two, shared*

Crispy Brussels

House Fries

Saffron Basmati Rice

Garlic Broccolini

Pamesan Risotto

Baby Carrots

## 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

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

### 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*

### Key Lime Bar 4.50

*graham cracker crust, meringue minimum order of a dozen*

### 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*

New Magnolia Heights 7  
*light lager*

New Magnolia Amber Lager 8  
*Czech style lager*

Bombshell Hefeweizen 7  
*hefeweizen*

Lone Pint Yellow Rose 7  
*American IPA*

Real Ale Axis IPA 7  
*India pale ale*

Eureka Heights Buckle Bunny 7  
*cream ale*

Pacifico 5  
*Mexican pilsner*

Athletic Lite 5  
*Non-Alcoholic*

## 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*

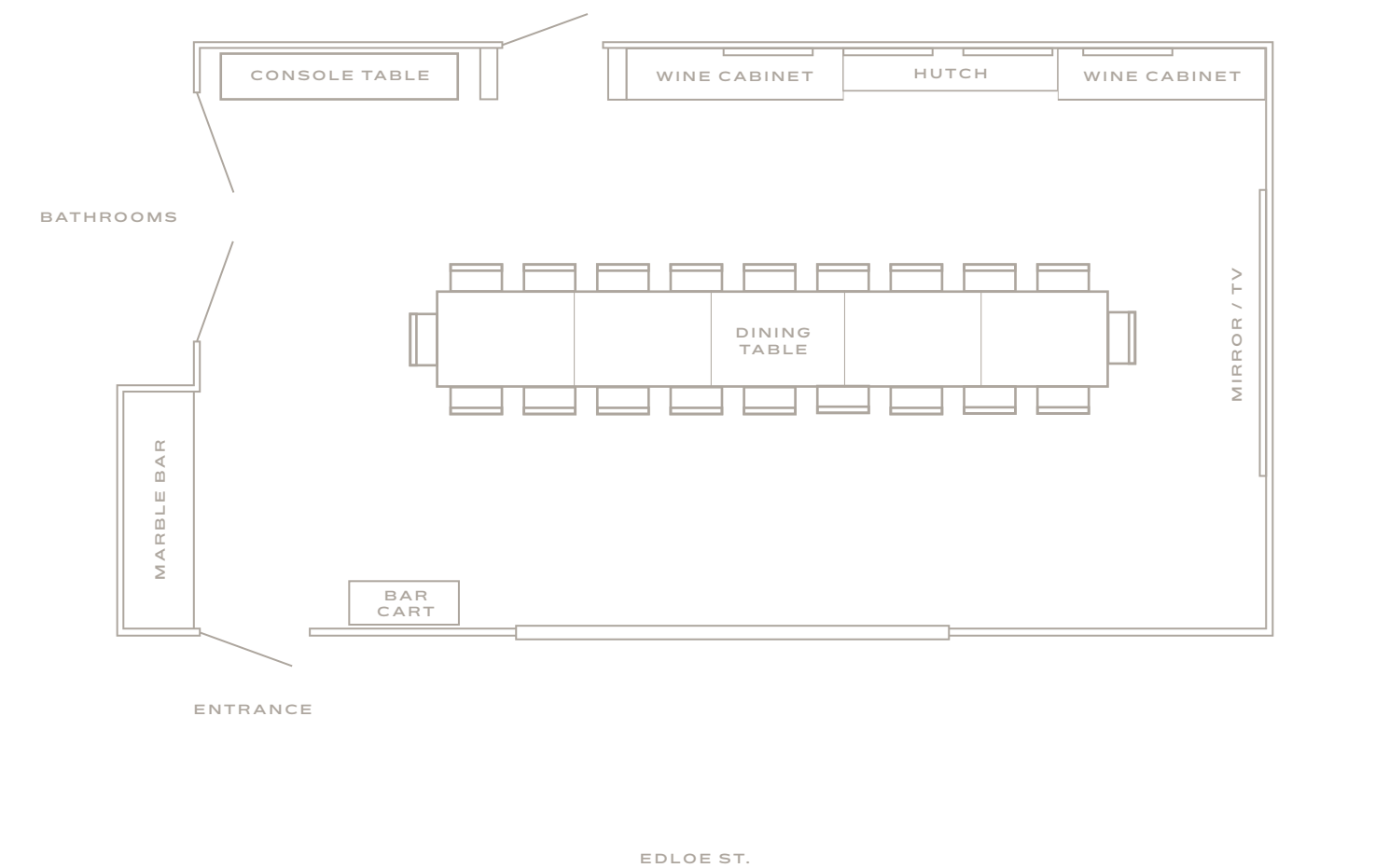
# Room Layouts





# Long Table Seated Layout

20 guest capacity

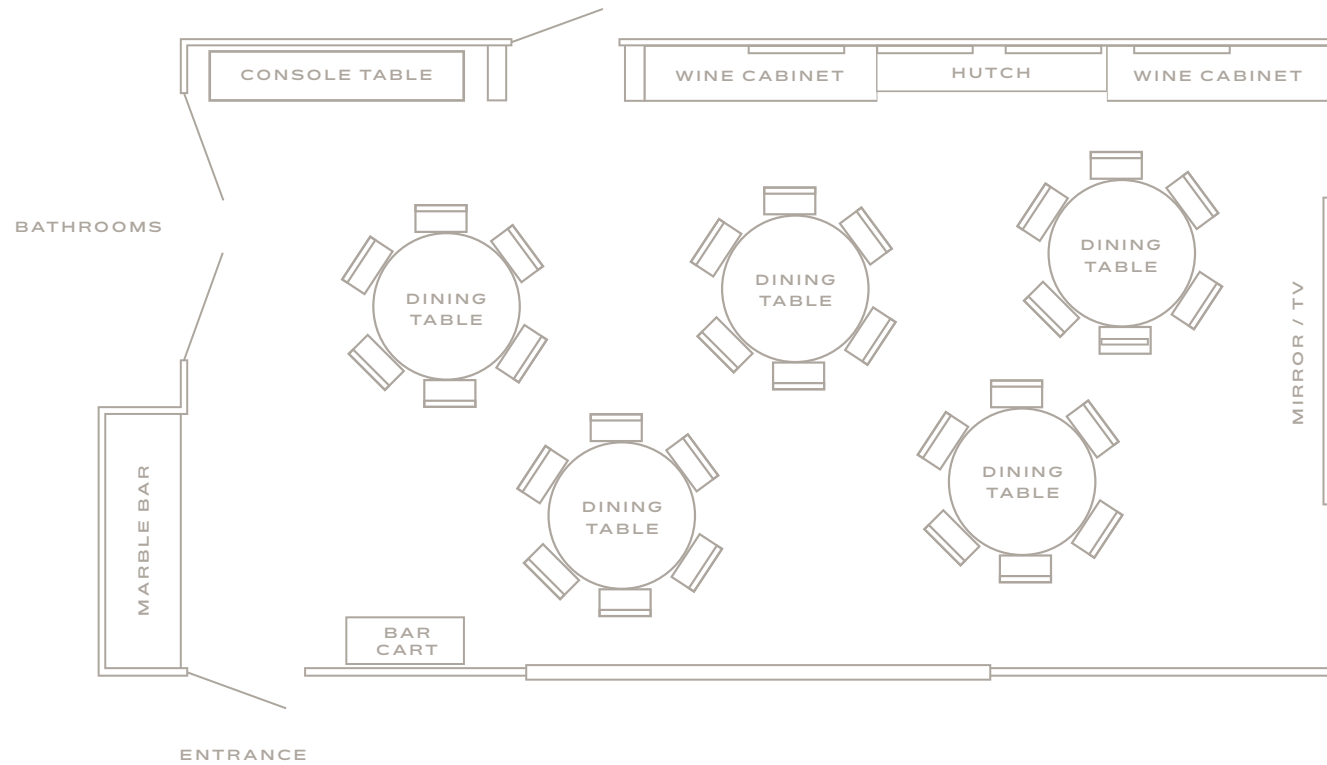






# Round Tables Seated Layout

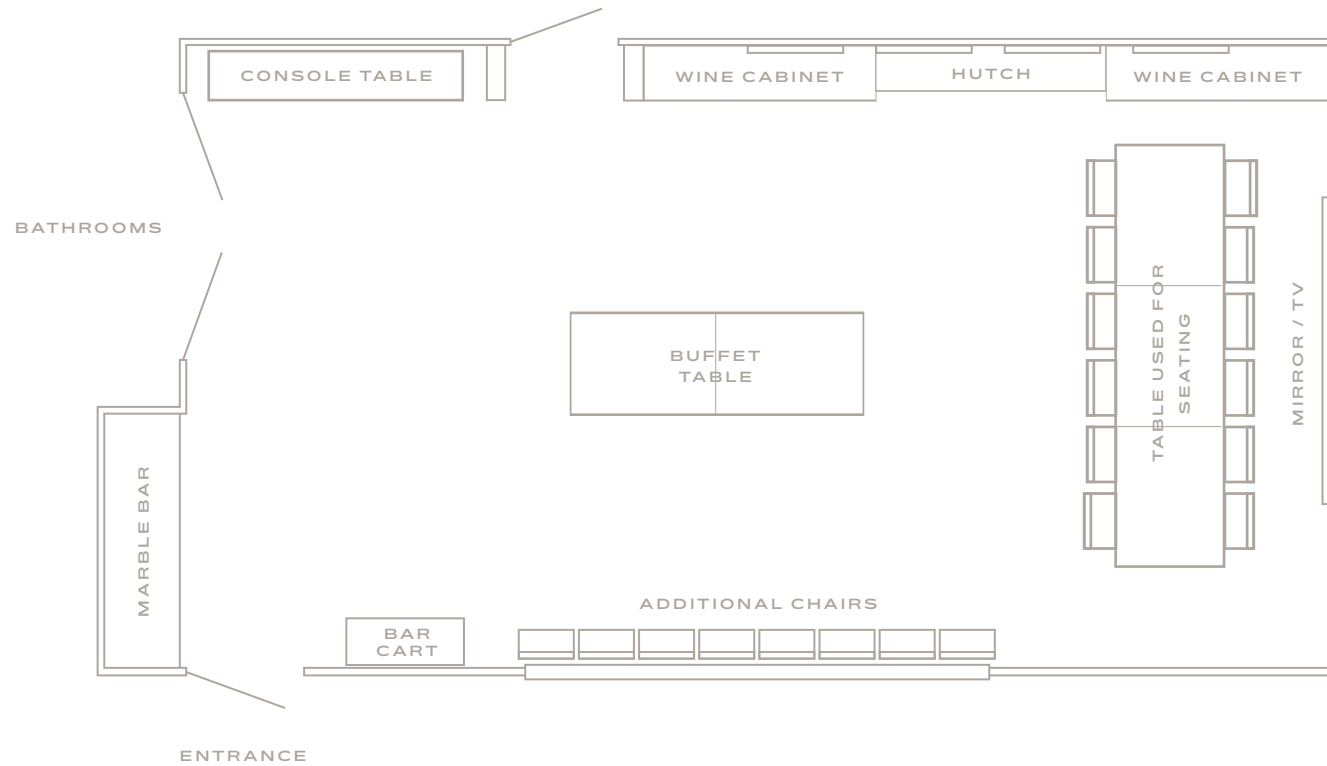
*30 guest capacity*





# Mingling Layout Option 1

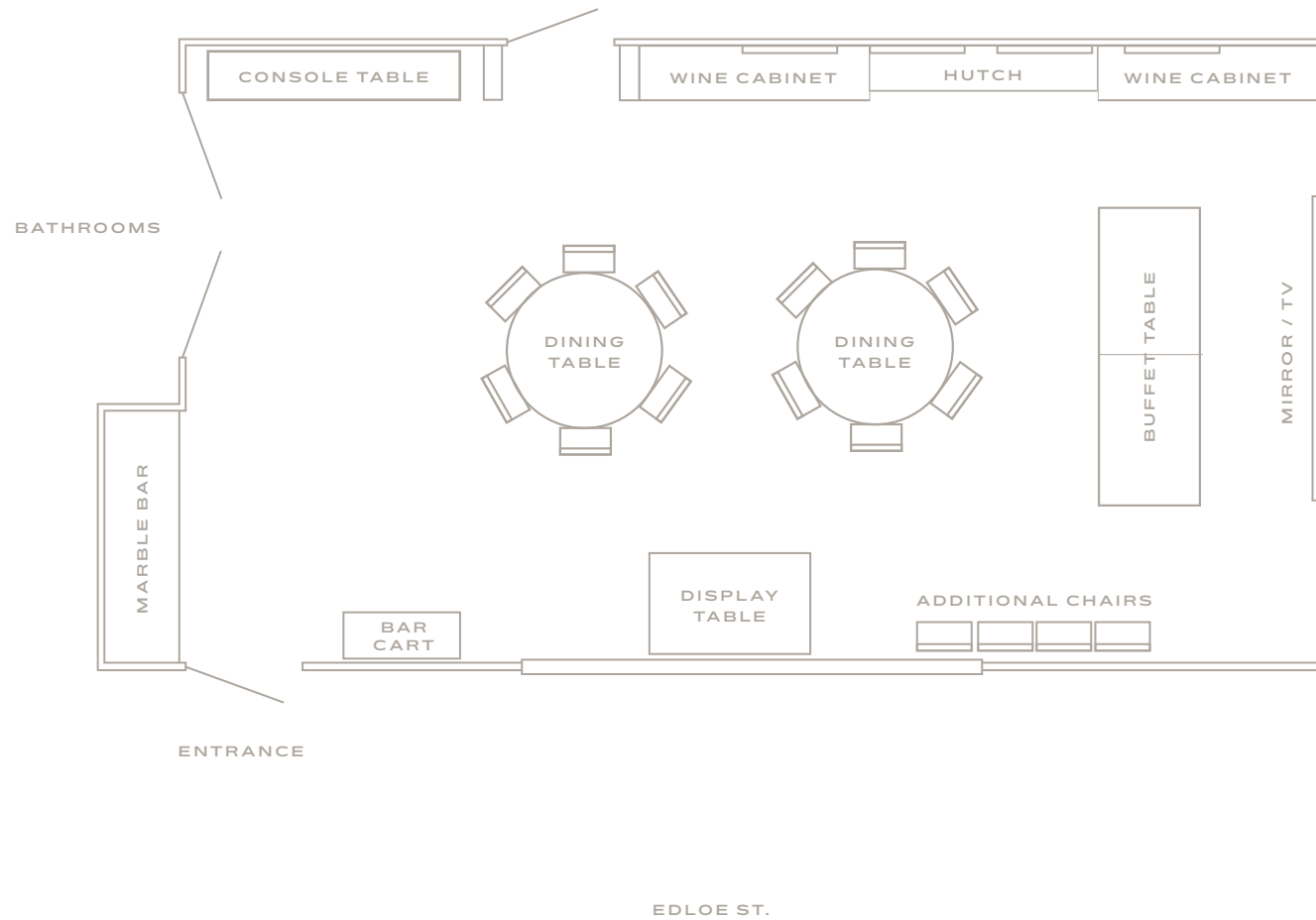
*35 guest capacity*



EDLOE ST.

# 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](mailto:events@tinyboxwoods.com)