The Ivy Room

AT TINY'S NO. 5

EXIT

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

Petit Napoleon
Kielbasa sausage, wrapped croissant, American cheese

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.*

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 habanero 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

Caviar Potatoes
roasted baby new potatoes, chives, crème fraîche, kaluga caviar

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

Proscuitto-Wrapped Figs*
blue goat cheese and walnut stuffing, aged balsamic glaze, Greek olive oil

Family Dinner

$85 per person

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

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

Smoked Fish Dip
everything bagel crostini, pickled veggies, frisse, shaved breakfast radish

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, herbed panko breadcrumbs

Classic Caesar
romaine, house Caesar dressing, Parmesan, herbed panko breadcrumbs

House Chopped Salad
iceberg lettuce, tomatoes, pepperoncini, gorgonzola, bacon, herbed panko breadcrumbs, cilantro ranch dressing

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, chimichurri and balsamic reduction

Pasta Bolognese
T+H Farms beef bolognese, pappardelle pasta, Parmigiano Reggiano

Wood-Fired Chicken
boneless half chicken, risotto-style fregola, forest mushrooms, Parmesan Reggiano, meyer lemon, herbs, arugula, pickled fennel, orange supreme, chicken jus

SIDES

select two · additional sides $4 per person

House Fries
Coconut Rice
Garlic Broccolini
Seasonal 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.

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

Smoked Fish Dip
everything bagel crostini, pickled veggies, frisse, shaved breakfast radish

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

MAINS

select three for your menu

Day's Catch
day's fish, lemon beurre blanc, garlic broccolini, coconut rice

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

Wood-Fired Chicken
boneless half chicken, risotto-style fregola, forest mushrooms, Parmesan Reggiano, meyer lemon, herbs, arugula, pickled fennel, orange supreme, chicken jus

SALAD

select one on event day

Provençal
mixed greens, champagne vinaigrette, goat cheese, herbed panko breadcrumbs

Classic Caesar
romaine, house Caesar dressing, Parmesan, herbed panko breadcrumbs

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 5.50
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 charges 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
Ginger Beer
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 "Turbullent" 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 Bauxas, 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

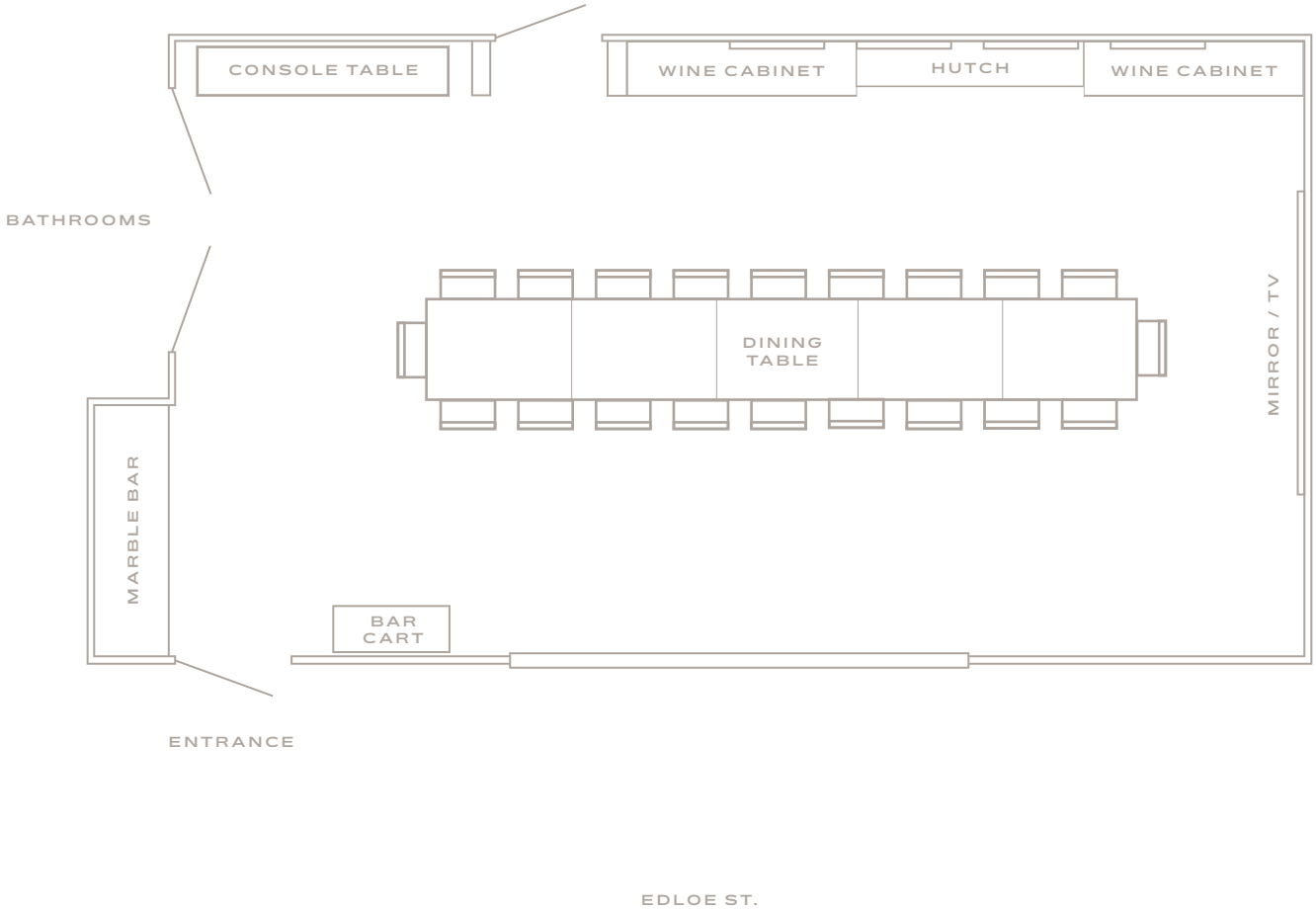
Salvestrin Cabernet Sauvignon 85
Napa Valley, California 2020

O'Shaughnessy Cabernet Sauvignon 160
Howell Mountain, California 2019

Room Layouts

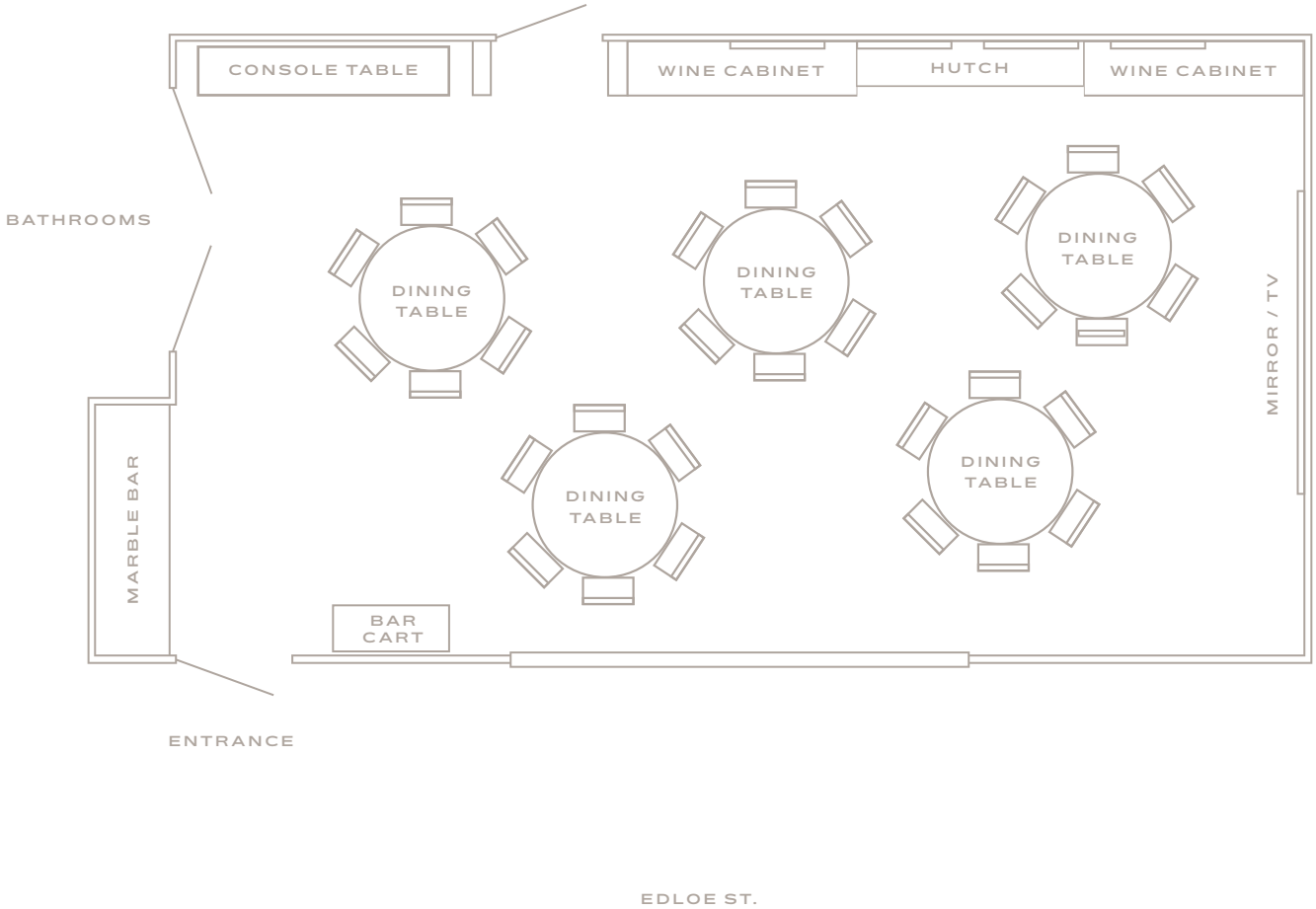
Long Table Seated Layout

20 guest capacity



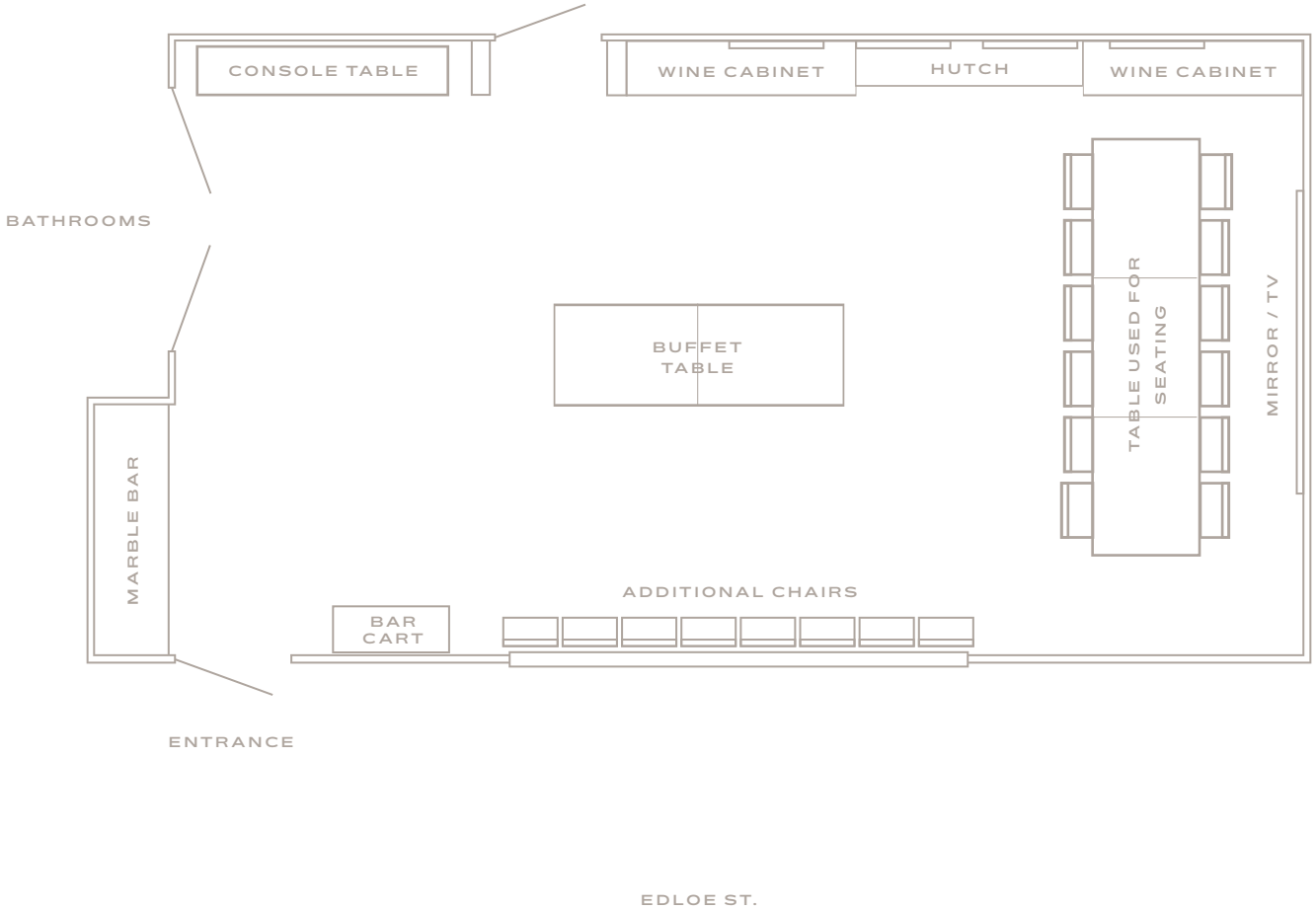
Round Tables Seated Layout

30 guest capacity



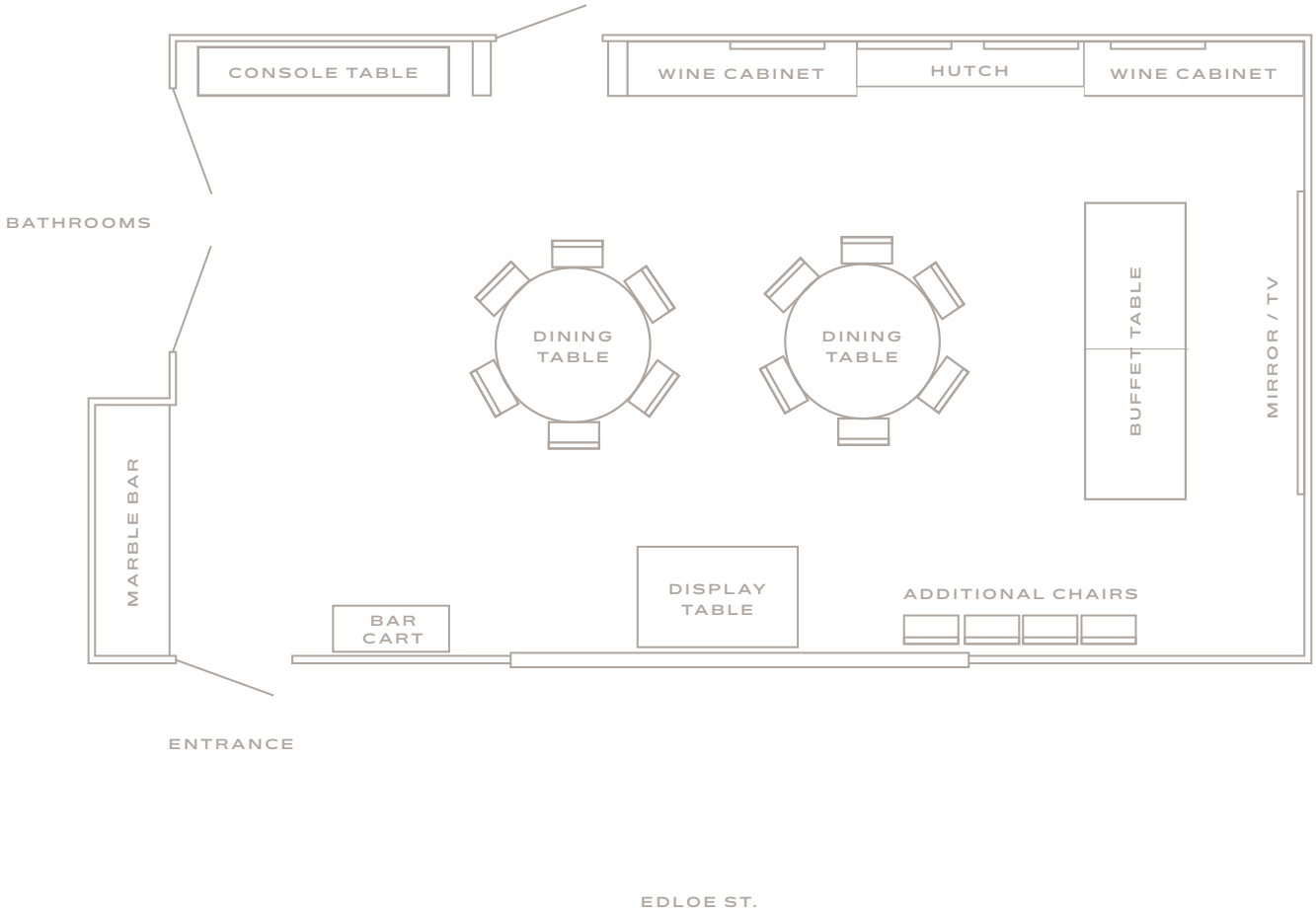
Mingling Layout Option 1

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