

# the **Tam** O'SHANTER

est. 1922



Private Events  
at the Tam O'Shanter

For more information contact:  
[TamEvents@LawrysOnline.com](mailto:TamEvents@LawrysOnline.com)  
323.664.0228



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# Dining Rooms

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## Private Dining Rooms

### BONNIE PRINCE CHARLIE ROOM

Featuring a fireplace, period paintings and richly paneled walls, our most popular private room accommodates up to 70 guests and can be combined with the adjoining Atrium to seat up to 90.



### ATRIUM

Greenhouse windows are the visual focal point of this intimate area with seating for as many as 20 guests.

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## Private Dining Rooms

### ROYAL GUARDS ROOM

Appointed with a vintage leaded glass window and authentic artifacts of Scotland's Royal Guards, this unique room is an ideal setting for business functions and receptions for up to 50 guests.



### PATIO

A charming patio that brings the charm of the Tam outdoors. This space features a vintage inspired fireplace and views of the bustling Los Feliz Blvd. The patio can accommodate 50 guests seated and 75 guests for a cocktail reception.

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# Menus

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## Tray Passed Appetizers

Prices are per guest.

Each option includes two pieces per guest.

Full orders required based on guaranteed guest count.

Select Two: \$20 | Three: \$25 | Four: \$30

### Bite-Sized Sweet Corn Fritters

**Bruschetta**  
parmesan cheese

**Cheese-Stuffed Bacon-Wrapped Dates**

**Deviled Eggs**

**Goat Cheese Crostini**

**Gravlax On Toast Points**  
mustard sauce

### Mini Crab Cakes

**Blinis**  
crème fraiche & caviar

**Spinach-Stuffed Sautéed Garlic Mushrooms**

**Seasoned Meatballs**  
lingonberry sauce

**Tempura Fried Jalapeño Peppers**

**A La Carte Sliders: \$5 per piece per selection**  
when accompanying a private party menu.  
Tax and gratuity are additional.

### Mini Crispy Chicken Sandwiches

brioche bun, jalapeño  
coleslaw, sriracha mayo

**Mini Signature Prime Rib Sandwiches**  
artisan French roll,  
whipped horseradish

### Mini Corned Beef Reuben Panini

marble rye, Swiss cheese,  
sauerkraut, Thousand  
Island dressing

**Mini Tam Burgers**  
brioche bun, cheddar  
cheese, Tam burger  
sauce



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## Stationed Appetizer Selections

Tax and gratuity are additional.

### ARTISAN CHEESE DISPLAY

**Small Display (20-25 people): \$135**  
**Large Display (40-50 people): \$260**

hand-selected cheese from our renowned cheese purveyor, toasted artisan bread, seasonal accompaniments

### ARTISAN CHARCUTERIE DISPLAY

**Small Display (20-25 people): \$155**  
**Large Display (40-50 people): \$285**

hand-selected cheese from our renowned cheese purveyor, toasted artisan bread, seasonal accompaniments

### CHILLED JUMBO SHRIMP

**\$100 per 25 pieces**

fresh lemon, cocktail sauce

### SEASONAL FRESH FRUIT DISPLAY

**Small Display (20-25 people): \$75**  
**Large Display (40-50 people): \$150**



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# The Thistle Dinner

\$49 per person, tax and gratuity are additional.

add a 7oz cold water lobster tail (\$ daily market value).

Prices and menu options are subject to change.

## FIRST COURSE

Accompanied by our house  
sourdough & butter

**Tam O'Shanter Salad**  
mixed greens with tomato,  
chopped egg & croûtons in  
our house vinaigrette

## ENTRÉE

Choice of

**Roasted Prime Ribs of Beef**  
our California cut, served with  
Yorkshire pudding, mashed  
potatoes, creamed spinach &  
whipped cream horseradish

*Add 10oz. Tam O'Shanter cut of prime rib:  
\$11 additional per person*

*Add 16oz. Prince Charlie cut of prime rib:  
\$16 additional per person*

### Roasted Chicken

free-range chicken, fresh herbs,  
mashed potatoes, seasonal  
vegetables, pan jus

### Pan Roasted Scottish Salmon

a special preparation created  
daily by our chef, seasonal  
accompaniments

### Seasonal Vegetarian Entrée

### Pan Roasted Filet Mignon

mashed potatoes, seasonal  
vegetables *Add \$16*

## DESSERT

Traditional English Trifle

Prices are subject to a 4% service charge, 9.5%  
sales tax and server gratuity. We are proud to offer  
seasonal and sustainable farm-to-table fresh food.  
Menu selections are subject to change and menu  
detailing is completed close to your event date  
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## The McTavish Dinner

\$57 per person, tax and gratuity are additional.

Add a 7oz cold water lobster tail (\$ daily market value)

Prices and menu options are subject to change.

### HORS D'OEUVRES

Choose two of the following

Bacon Wrapped Dates

Deviled Eggs

Bruschetta

Lawry's Meatballs

### FIRST COURSE

Accompanied by our house  
sourdough & butter

**Tam O'Shanter Salad**

mixed greens with tomato,  
chopped egg & croutons in  
our house vinaigrette

### ENTRÉE

Choice of

**Roasted Prime Ribs of Beef**

our California cut, served with  
Yorkshire pudding, mashed  
potatoes, creamed spinach &  
whipped cream horseradish

*Add 10oz. Tam O'Shanter cut of prime rib:  
\$11 additional per person*

*Add 16oz. Prince Charlie cut of prime rib:  
\$16 additional per person*

**Roasted Chicken**

free-range chicken, fresh herbs,  
mashed potatoes, seasonal  
vegetables, pan jus

**Pan Roasted Scottish Salmon**

a special preparation created  
daily by our chef, seasonal  
accompaniments

**Seasonal Vegetarian Entrée**

**Pan Roasted Filet Mignon**

mashed potatoes, seasonal  
vegetables *Add \$9*

### DESSERT

**Traditional English Trifle**

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# The Highlands Dinner

\$77 per person, tax and gratuity are additional.

## HORS D'OEUVRES

Choose two of the following

Bacon Wrapped Dates

Deviled Eggs

Bruschetta

Lawry's Meatballs

Caviar and Crème Fraiche

Mini Crab Cakes

## FIRST COURSE

Accompanied by our house  
sourdough & butter

**Tam O'Shanter Salad**  
mixed greens with tomato,  
chopped egg & croustons in  
our house vinaigrette

## SECOND COURSE

Sautéed Shrimp Scampi

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**7oz Cold Water Lobster Tail**

*Add \$ daily market value*

## ENTRÉE

Choice of

**Roasted Prime Ribs of Beef**

our Tam O'Shanter cut, served  
with Yorkshire pudding, mashed  
potatoes, creamed spinach &  
whipped cream horseradish

*Add 16 oz. Prince Charlie cut of prime rib:  
\$16 additional per person*

**Roasted Chicken**

free-range chicken, fresh herbs,  
mashed potatoes, seasonal  
vegetables, pan jus

**Pan Roasted Scottish Salmon**

a special preparation created  
daily by our chef, seasonal  
accompaniments

**Seasonal Vegetarian Entrée**

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**Pan Roasted Filet Mignon**

mashed potatoes, seasonal  
vegetables *Add \$9*

## DESSERT

**Mini C.C. Brown's  
Hot Fudge Sundae**

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## Brunch Menu

\$42 per person, tax and gratuity are additional.

### FIRST COURSE

Accompanied by our house  
sourdough & butter

**Tam O'Shanter Salad**  
mixed greens with tomato,  
chopped egg & croûtons in  
our house vinaigrette

### ENTRÉE

Choice of

**Signature Brisket Plate**  
Yorkshire pudding, mashed  
potatoes, creamed spinach &  
whipped cream horseradish

**Yorkshire Eggs Benedict**  
shaved prime rib, soft poached eggs,  
chives, horseradish hollandaise

**Filet of Salmon**  
scrambled eggs, hollandaise

**Waffles**  
maple syrup and sausage or bacon

**Seasonal Vegetarian Entrée**

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**Roasted Prime Ribs of Beef**  
our California Cut, served with  
Yorkshire pudding, mashed  
potatoes, creamed spinach &  
whipped cream horseradish *Add \$9*

### DESSERT

**Mini C.C. Brown's  
Hot Fudge Sundae**

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## Lads & Lassies Menu

\$18 per child ages 12 and under.

Includes a glass of milk or soda with  
Entree selections and Dessert.

### ENTRÉE

#### Beer-Battered Chicken Tenders

ranch dipping sauce, French fries

#### Macaroni & Cheese

elbow macaroni, creamy cheddar  
sauce

#### Fish & Chips

traditional beer-battered, deep-fried  
cod, French fries

#### Grilled Hamburger

French fries

#### Roasted Prime Ribs of Beef

Yorkshire pudding, mashed potatoes,  
creamed corn *Add \$7 per child*

### DESSERT

#### Mini C.C. Brown's Hot Fudge Sundae



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# Beverages

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## Bottomless & Large Format Beverages

Prices are per person 21 years and older when accompanying a private party menu, plus tax and gratuity.

All offerings with alcohol are for guests of legal drinking age (21+). Non-alcoholic offerings are noted with an asterisk.

### "BOTTOMLESS" SELECTIONS

\$18 per person

Champagne & Sparkling Cider\*

House Selection of Red or White Wine

### LARGE FORMAT COCKTAILS

Ask your Private Events Coordinator for options

## Other Beverage Options

### FULL BAR

Pricing for a full bar is based on consumption of drinks per person.

Hosts may put a cap on drinks. (For example: no drinks above \$25) - *or* - assign a dollar amount to the total bar tab. (For example: keep the total bar tab below \$2,000.)

Server will notify Host during the event when the tab is close to the cap. Host will have a choice to keep going or switch to "Cash & Carry".

### DRINK TICKETS

Host may decide how many Drink Tickets each guest receives, and may also decide on a limit to the cost per beverage. (For Example: each guest gets two Drink Tickets that may be redeemed for any drink \$15 or less.)

After guests use their drink tickets, offerings will switch to "Cash & Carry".

### CASH & CARRY

Guests pay for the drinks they order.



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## Custom Cocktails & Mocktails

Priced individually (see below), tax and gratuity are additional.

Custom cocktails are created on-site by our lead bar manager and mixologist bartenders. Each one is tailored to the flavor profile you wish and made with premium spirits.

### VODKA BASED CUSTOM COCKTAIL

\$15 per person

### BOURBON BASED CUSTOM COCKTAIL

\$16 per person

### TEQUILA BASED CUSTOM COCKTAIL

\$15 per person

### GIN BASED CUSTOM COCKTAIL

\$15 per person

### SCOTCH BASED CUSTOM COCKTAIL

\$17 per person

### CUSTOM MOCKTAIL\*

\$12 per person



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## Custom Scotch or Bourbon Flights

Priced individually (see below), tax and gratuity are additional.

Custom flights are created on-site from our vast collection and led for approximately an hour by our very own Whisky Ambassador and Chief Whisky Buyer. Each one is tailored to your chosen flavor profile and features 3 drams.

### SCOTCH OR BOURBON LOVERS CUSTOM FLIGHT

\$60 per person

### SCOTCH OR BOURBON MASTERS CUSTOM FLIGHT

\$80 per person

### SCOTCH OR BOURBON OLD & RARE CUSTOM FLIGHT

\$125 per person



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