Private Events
at the Tam O'Shanter

For more information contact:

John Lindquist, General Manager
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Dining Rooms

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Private Dining Rooms

MAIN DINING ROOM

This room has an especially charming atmosphere with its colorful heraldic flags, genuine antiques and Walt Disney's favorite corner booth beside the inviting fireplace. Seating is available for daytime parties of up to 36 guests.

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.

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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.

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

PATIO

A charming, newly renovated patio that bring 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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Hors d'Oeuvres

A La Carte: $4 per person per selection when accompanying a private party menu, tax and gratuity are additional.

Each selection includes two pieces per person.

COLD SELECTIONS

Bruschetta with Parmesan Cheese

Gravlax with Mustard Sauce On Toast Points

Deviled Eggs

Goat Cheese Crostini

HOT SELECTIONS

Sautéed Garlic Mushrooms Stuffed with Spinach

Seasoned Meatballs with Lingonberry Sauce

Cheese Stuffed Bacon Wrapped Dates

Mini Crab Cakes

Potato Pancakes with Créme Fraiche & Caviar

Tempura Fried Jalapeño Peppers

Bite Sized Sweet Corn Fritters

Prices are subject to a 2% 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 when seasonal offerings are available.

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Tray Passed Sliders

A La Carte: $4 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 Veggie Burgers
brioche bun, house-made beet & vegetable patty, goat cheese, arugula

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

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Stationed Platters

Tax and gratuity are additional.

ARTISAN CHEESE DISPLAY

Small Display (20-25 people): $125
Large Display (40-50 people): $250

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

ARTISAN CHARCUTERIE DISPLAY

Small Display (20-25 people): $130
Large Display (40-50 people): $260

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

CHILLED JUMBO SHRIMP

$75 per 25 pieces

fresh lemon, cocktail sauce

SEASONAL FRESH FRUIT DISPLAY

Small Display (20-25 people): $65
Large Display (40-50 people): $130

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Luncheon

$29 per person, tax and gratuity are additional.

Freshly-ground Lavazza coffee & LA Mill teas included.
Prices & menu options are subject to change.

This menu is available for parties starting before 2pm.

FIRST COURSE

Accompanied by our house sourdough & Swedish limpa breads & butter

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

ENTRÉE

Choice of

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

Roasted Chicken
free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables

Pan Roasted Scottish Salmon
served with mashed potatoes & fresh vegetables

Seasonal Vegetarian Entrée

Roast Prime Ribs Of Beef
our luncheon cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish
$9.00 Supplement Per Order

DESSERT

Traditional English Trifle

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Sandwich Buffet

$26 per person, tax and gratuity are additional.

Freshly-ground Lavazza coffee & LA Mill teas included.
Prices & menu options are subject to change.

This menu is available for parties starting before 2:30pm. Specifically designed for larger gatherings allowing guests
to come and go as they please.

HANDCARVED SANDWICHES

Served on assorted artisan rolls and bread

Roasted Turkey

Beef Brisket

Corned Beef

Roast Beef

ACCOMPANIMENTS

Our Famous Peanut Coleslaw

Potato Salad

Sliced Pickles and Beets

Mixed Green Salad
tomatoes, chopped egg and croûtons, served with ranch, bleu cheese and vinaigrette dressings

DESSERT

Oven-Baked Cookies

Freshly Baked Chocolate Chip Cookies

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The Tartan Dinner

$45 per person, tax and gratuity are additional.

Add shrimp scampi as a second course for $15 per person.
Prices and menu options are subject to change.

FIRST COURSE

Accompanied by our house sourdough & Swedish limpa breads & butter

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

ENTRÉE

Choice of

Roast 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: $10 additional per person

Add 16oz. Prince Charlie cut of prime rib: $14 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

DESSERT

Traditional English Trifle

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The Royal Guards Dinner

$49 per person, tax and gratuity are additional.

Add shrimp scampi as a second course for $15 per person.
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 & Swedish limpa bread & butter

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

ENTRÉE

Choice of

Roast 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: $10 additional per person

Add 16oz. Prince Charlie cut of prime rib: $14 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

DESSERT

Traditional English Trifle

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The Highlands Dinner

$70 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 Créme Fraiche

Mini Crab Cakes

FIRST COURSE

Accompanied by our house sourdough & Swedish limpa bread & butter

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

ENTRÉE

Choice of

Roast 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: $14 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

DESSERT

Mini C.C. Brown's Hot Fudge Sundae

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Beverages

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Bottomless & Large Format Beverages

$15 per person per selection when accompanying a private party menu, tax and gratuity are additional.

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

"BOTTOMLESS" SELECTIONS

Champagne
& Sparkling Cider*

House Selection of
Red or White Wine

LARGE FORMAT COCKTAILS

Tam's Tea Service—
Blueberry Fling, Seasonal Cocktail or Tam's Punch
Our English porcelain tea service contains no tea— just strong drink! For any number, so bring your friends and enjoy a "tea" party.

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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

SCOTCH BASED CUSTOM COCKTAIL
$17 per person

GIN BASED CUSTOM COCKTAIL
$15 per person

TEQUILA BASED CUSTOM COCKTAIL
$15 per person

BOURBON BASED CUSTOM COCKTAIL
$16 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 Scotch bartender and Scotch buyer. Each one is tailored to your chosen flavor profile and features 3 drams.

SCOTCH OR BOURBON EXPLORERS CUSTOM FLIGHT

$40 Per Person

SCOTCH OR BOURBON MASTERS CUSTOM FLIGHT

$75 Per Person

SCOTCH OR BOURBON LOVERS CUSTOM FLIGHT

$55 Per Person

SCOTCH OR BOURBON OLD & RARE CUSTOM FLIGHT

$125 Per Person

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