

the **Tam** O'SHANTER

est. 1922



Private Events
at the Tam O'Shanter

For more information contact:
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

A La Carte Sliders: \$5 per piece per selection

when accompanying a private party menu.

Tax and gratuity are additional.

**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

Potato Pancakes
crème fraîche & caviar

**Spinach-Stuffed Sautéed
Garlic Mushrooms**

Seasoned Meatballs
lingonberry sauce

**Tempura Fried
Jalapeño Peppers**

**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



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 when seasonal offerings are available.

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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

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sales tax and server gratuity. We are proud to offer
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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 & 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 \$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

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

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

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

Choose two

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

\$20 per person

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

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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