

# 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

Our enchanting patio 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. When combined with the adjacent Garden, our outdoor area can accommodate up to 80 guests seated and 120 guests total.

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# Menus

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## Hors D'oeuvres | Tray Passed or Stationed

Prices are per guest. Each hors d'oeuvre option includes two pieces per guest. Each slider option includes one piece per guest. Full orders required based on guaranteed guest count.

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

### Bruschetta

Cheese-Stuffed  
Bacon-Wrapped Dates

Deviled Eggs

Goat Cheese Crostini

Gravlax On Toast  
Points  
mustard sauce

### Mini Crab Cakes

Sausage Rolls

Spinach-Stuffed  
Sautéed Garlic  
Mushrooms  
contains bacon

Seasoned Meatballs  
marinara or lingonberry  
sauce

### SLIDERS

Stationed only

#### 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, 9.75% 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 Displays

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, seasonal accompaniments

### ARTISAN CHARCUTERIE DISPLAY

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

hand-selected meats from our renowned charcuterie purveyor, seasonal accompaniments

### LARGE FORMAT SALAD

Large Display (40-50 people): \$160

choice of caesar salad or chopped chef salad

### 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

### CRUDITÉS WITH DIPS DISPLAY

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



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## The Thistle Package

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

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

Vegan, dairy-free, and gluten-free alternatives available for most courses. Inquire with Private Event Coordinator.

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 & 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

*Upgrade to 10oz. Tam O'Shanter cut of  
prime rib: Add \$15 per upgraded order*

*Upgrade to 16oz. Prince Charlie cut of  
prime rib: Add \$24 per upgraded order*

### 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 Vegan 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  
seasonal and sustainable farm-to-table fresh food.  
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## The McTavish Package

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

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

Vegan, dairy-free, and gluten-free alternatives available for most courses. Inquire with Private Event Coordinator.

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

*Upgrade to 10oz. Tam O'Shanter cut of  
prime rib: Add \$15 per upgraded order*

*Upgrade to 16oz. Prince Charlie cut of  
prime rib: Add \$24 per upgraded order*

**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 Vegan Entrée**

**Pan Roasted Filet Mignon**

mashed potatoes, seasonal  
vegetables *Add \$9*

### DESSERT

Traditional English Trifle

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## The Highlands Package

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

Vegan, dairy-free, and gluten-free alternatives available for most courses. Inquire with Private Event Coordinator.

### HORS D'OEUVRES

Choose two of the following

Bacon Wrapped Dates

Deviled Eggs

Bruschetta

Lawry's Meatballs

Sausage Rolls

### FIRST COURSE

Accompanied by our house  
sourdough & butter

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

### SECOND COURSE

Choose one of the following

Sautéed Shrimp Scampi

Vegetable Pasta

**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

*Upgrade to 16 oz. Prince Charlie cut of  
prime rib: Add \$24 per upgraded order*

**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 Vegan Entrée**

**Pan Roasted Filet Mignon**

mashed potatoes, seasonal  
vegetables Add \$9

### DESSERT

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

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## Luncheon Package

\$39 per person, tax and gratuity are additional.

Package only available 11am - 3pm.

Vegan, dairy-free, and gluten-free alternatives available for most courses. Inquire with Private Event Coordinator.

### ENTRÉE

Choice of

#### Signature Brisket Plate

served with mashed potatoes, creamed spinach & whipped horseradish

#### Turkey Plate

served with mashed potatoes & creamed spinach

#### Montgomery's Ranch Salad

romaine, avocado, garden veggies & ranch dressing, served with your choice of Crispy Chicken Breast *or* Salmon Fillet

#### Seasonal Vegan Entrée

#### Roasted Prime Ribs of Beef

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

*Add \$11 per order*

### 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 order*

### DESSERT

same as adult package selected



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# Beverages

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## Bottomless & Large Format Beverages

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 21+ attending, regardless of whether they partake, plus tax and gratuity

**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 hosting the bar is based only on consumption / drinks per person.

#### Hosting the Bar Customization Options

- Host the full bar with no stipulations (for example: host any drinks, regardless of price)
- Host may put a cap on drink price (for example: no drinks above \$25)
- Assign a dollar amount for the total bar tab (for example: keep the total bar tab below \$2,000)
- Limit the types of drinks offered (for example: host only soda, beer, and wine by the glass)
- Guests pay for their own individual drinks, also known as Cash & Carry
- A combination of the previous options and/or most other stipulations you can think of (for example: host drinks of \$25 or less, 2 drinks per person max, cap bar tab at \$2,000 and then switch to Cash & Carry)

Drinks ordered by guests that do not fall under the stipulations set by the host, will be 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.

Notify us of the flavor profile for your Custom Cocktails at least three (3) weeks prior to the event date, as Custom Cocktails are created 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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## Whisky Tastings

Available as a Private Event or as an add-on to an Event.

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

There's no better place in Los Angeles for whisky tasting than The Tam, boasting more than 600 labels from around the world with a focus on independent bottlers and hard-to-find whiskies.

We offer a custom curated event for those who want a uniquely pleasurable and educational experience. We'll construct whisky flights based on your interests, and discuss the fine points of the spirits as you and your guests enjoy them. Our tastings are perfect for the novice, and for those who already have a discerning palate.

### WHISKY TASTINGS

\$100 per person

Four selections from our  
World Class Whiskey  
Collection

Assortment of complementary  
snacks



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