



the **Tam** **O'SHANTER** est. 1922

Private Events at the Tam O'Shanter

For more information contact:
TamEvents@LawrysOnline.com
323.664.0228



Table of Contents

PRIVATE DINING ROOMS **3**

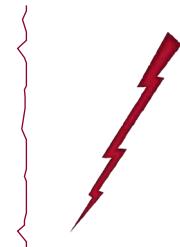
Bonnie Prince Charlie and Atrium	4
Royal Guards and Patio	5

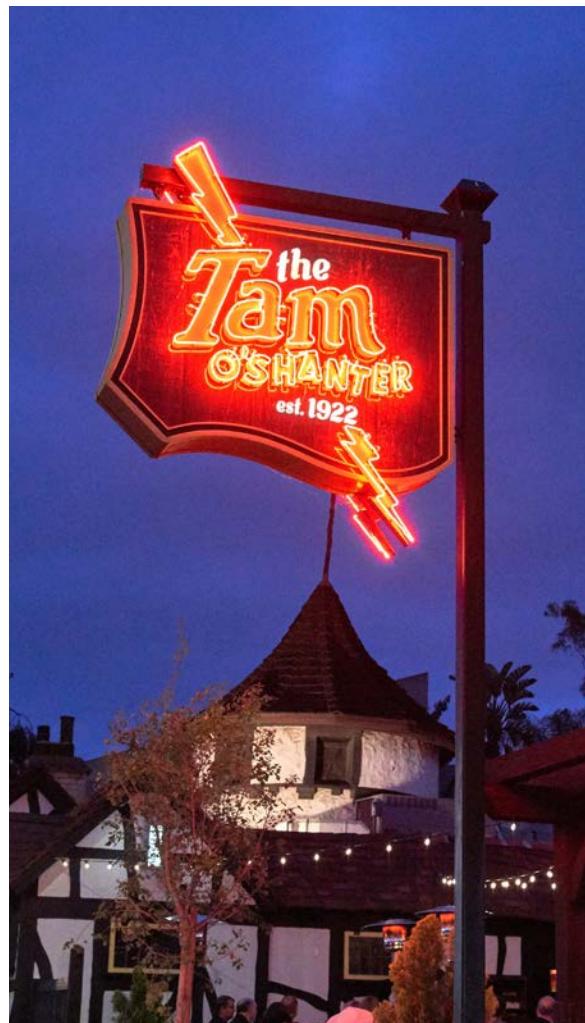
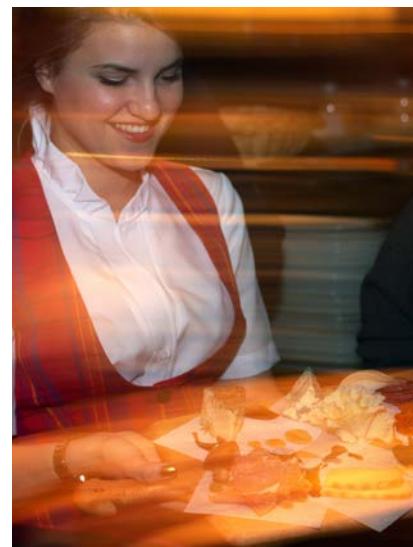
MENUS **6**

Hors d'oeuvres & Sliders	7
Stationed Appetizer Displays	8
The Thistle Package	9
The McTavish Package	10
The Highlands Package	11
Luncheon Package	12
Lads & Lassies Menu	13

BEVERAGES **14**

Beverages	15
Custom Cocktails & Mocktails	16
Custom Scotch or Bourbon Flights	17
Whisky Tastings	18





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 65 guests and can be combined with the adjoining Atrium to seat up to 85.



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 & Sliders

Per person packages: Select Two: \$25 | Three: \$30 | Four: \$36

Each hors d'oeuvre option includes two pieces per person.

Each slider option includes one piece per person.

Full orders required based on guaranteed guest count.

HORS D'OEUVRES

Tray-passed or Stationed

Bruschetta	Mini Crab Cakes
Cheese-Stuffed Bacon-Wrapped Dates	Sausage Rolls
Deviled Eggs	Spinach-Stuffed Sautéed Garlic Mushrooms
Goat Cheese Crostini	contains bacon
Gravlax On Toast Points mustard sauce	Seasoned Meatballs marinara or lingonberry sauce

SLIDERS

Stationed only

Mini Crispy Chicken Sandwiches brioche bun, jalapeño coleslaw, sriracha mayo	Mini Corned Beef Reuben Panini marble rye, Swiss cheese, sauerkraut, Thousand Island dressing
Mini Signature Prime Rib Sandwiches artisan French roll, whipped horseradish	Mini Tam Burgers brioche bun, cheddar cheese, Tam burger sauce



Prices are subject to a 6% 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

\$125 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

\$59 per person, tax and gratuity are additional.

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

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

Prices and menu options are subject to change.

FIRST COURSE

Accompanied by our house sourdough and butter

Tam O'Shanter Salad

mixed greens with tomato, chopped egg and croûtons in our house vinaigrette

ENTRÉE

Choice of

Roasted Prime Ribs of Beef

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

Upgrade to 10oz. Tam O'Shanter cut of prime rib: Add \$17 per upgraded order

Upgrade to 16oz. Prince Charlie cut of prime rib: Add \$26 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

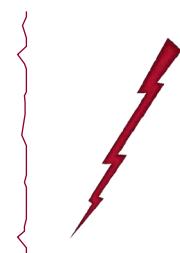
Seasonal Vegan Entrée

DESSERT

Traditional English Trifle

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The McTavish Package

\$69 per person, tax and gratuity are additional.

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

Vegan, dairy-free, and gluten-free alternatives are available for most courses. Inquire with our 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

ENTRÉE

Choice of

Roasted Prime Ribs of Beef

our California cut, served with Yorkshire pudding, mashed potatoes, creamed spinach and 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

DESSERT

Traditional English Trifle

FIRST COURSE

Accompanied by our house sourdough and butter

Tam O'Shanter Salad

mixed greens with tomato, chopped egg and croûtons in our house vinaigrette

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

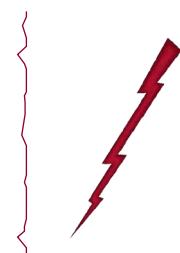
Seasonal Vegan Entrée

Pan Roasted Filet Mignon

mashed potatoes, seasonal vegetables *Add \$16*

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The Highlands Package

\$88 per person, tax and gratuity are additional.

Vegan, dairy-free, and gluten-free alternatives are available for most courses. Inquire with our 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 and croûtons 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 and whipped cream horseradish

Upgrade to 16 oz. Prince Charlie cut of prime rib: Add \$26 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

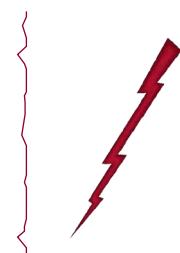
Seasonal Vegan Entrée

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 are available for most courses. Inquire with our Private Event Coordinator.

ENTRÉE

Choice of

Signature Brisket Plate

served with mashed potatoes, creamed spinach and whipped horseradish

Turkey Plate

served with mashed potatoes and creamed spinach

Seasonal Salad

Seasonal Vegan Entrée

Roasted Prime Ribs of Beef

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

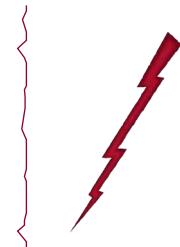
Add \$21 per order

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

DESSERT

same as adult package selected

Grilled Hamburger

French fries

Roasted Prime Ribs of Beef

Yorkshire pudding, mashed potatoes,
creamed corn *Add \$12 per order*



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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

\$29 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

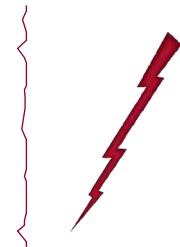
Guests pay for the drinks they order.



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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

\$18 per person

BOURBON BASED CUSTOM COCKTAIL

\$18 per person

TEQUILA BASED CUSTOM COCKTAIL

\$18 per person

GIN BASED CUSTOM COCKTAIL

\$18 per person

SCOTCH BASED CUSTOM COCKTAIL

\$18 per person

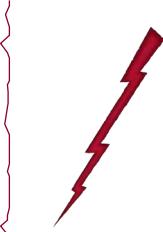
CUSTOM MOCKTAIL*

\$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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