



"AN ADDRESS OF DISTINCTION"
FOR YOUR BIG (OR SMALL) EVENT

About Us

We're helmed by award-winning Chef and Co-Owner
Jeremy Fox and Executive Chef Matthew Schaler.
Located within Santa Monica's historic Bergamot Station,
we are a proud member of #artsdistrictwest.

We are also a member of the Rustic Canyon Family,
a collection of celebrated, neighborhood dining destinations throughout Santa
Monica and Ojai.

From the food to the cocktails to the wine list,
everything has a story and pays homage to
loved ones – friends, family, farmers – who
inspire the team.

**Basically, we're the kind of place
where you eat too much, drink too much
and leave with a really big smile on your face.
We'd love nothing more than to host your event,
and share this joy with you!**



Our Spaces



“Al’s Workshop”

**Our private dining room,
tucked away
in the back is the perfect spot
for up to 45 people for a seated
dinner. Enjoy a cocktail hour
with our Play area ad on!**





“Play Area”

Use this area for a standing cocktail mixer in conjunction with the log cabin or Al’s workshop.



“Log Cabin”

Located towards the back of our outdoor patio with a large, log art installation.

Seats about 35 people and accomodates up to 50 reception-style.

“The Aviary”

**A semi-private patio space for 20 guests seated
and 25 reception-style.**

**Perfect for small celebrations, business dinners
and happy hours!**





“The Bird’s Nest”

**Our sleek, semi-private bar area.
Accommodates up to 30 guests
reception-style.**



“The Blue Wall”

Sit along our signature semi-private mural wall. Accommodates 20 guests seated. Perfect for team dinners and smaller events.





“The Main Dining Room”

Accommodates 80 guests seated and 100 reception-style. This option gives a full view of our open kitchen as well as being semi private.



“The Small Porch”

**Covered and heated for up to 14 people.
Perfect for summertime soireés and
small business dinners.**



“The Whole Kit & Caboodle”

Have us all to yourself!

**Up to 150 people seated &
250 reception-style.**



Royce



“Specialty Dinners”

- We offer curated pre fix menus -

Inspired by our Smorgasbird tasting menu, we offer curated and elevated multi course tasting menus featuring family style or single plated dining options. Our team will select menu items catering to you & your guest's dietary restrictions and preferences.



Highly seasonal offerings feature the best of California's local produce & 100% sustainable products. We can also curate beverage pairings or sommelier selected wine pairings to enhance the experience for an additional charge. Chefs and sommeliers enhance the experience by giving insights into the cooking and wine making processes.

Depending on the size of your party, we can find a space perfect for your needs! For an interactive dining experience we offer our chef's table with a view of our bustling kitchen, hard at work for your dinner (up to 12 guests). For an upbeat semi-private party we can accommodate you in our bustling dining room (up to 17 guests). For an exclusive, private option you can dine in Al's workshop (up to 35 guests). For parties larger than 15 people all offerings would be served family style.

Costing & Availability:

Pricing is based on date,
guest size & space booked.





“Specialty Dinners”

Enjoy Birdie G’s at the Crow!

Book a large party reservation with a four course prefix menu served family style and after enjoy a comedy set at The Crow!

The Crow is an inclusive, woman- owned comedy space, tucked right around the corner in Bergamot station! They have shows for literally everyone, we’re talking kids to the 18+ crowd. This space is also available for presentations, live music and more! Pricing is based on date, guest size & space booked.

To book a comedy show for your party contact: nicole@crowcomedy.com

Order catering from Birdie G’s and enjoy platters of snacks & canapes at The Crow during your comedy set!

THE CROW TRAY *snacks of lavender almonds, olives, bashed cucumbers & matzo with butter (serves 4)* \$25

MATZO & CULTURED BUTTER *homemade salt (serves 20)* \$25

THE RELISH TRAY *fresh, pickled, fermented & marinated veggies with five-onion dip* \$12pp

HOUSE MADE CHARCUTERIE *chef’s selection, served with matzo* \$14pp

CORNBREAD *honeybutter & green chilies (serves 10)* \$28

LARGE CORNBREAD *honeybutter & green chilies (serves 30)* \$99

SOUTHERN DEVELED EGGS *blue cheese, blackening spice & crackling (serves 12)* \$42

BIRDIE’S CAESAR *egg yolk bottarga (serves 20)* \$116

“EVERYTHING” BEETS *smoked trout roe & deli flavors (serves 20)* \$125



Our Kitchen





Sample Canapé Menu

PLATTERS

THE RELISH TRAY *fresh, pickled, fermented & marinated veggies with five-onion dip* \$12pp

PACIFIC OYSTERS *pickled ramp cocktail* gf \$6ea

SMOKED FISH PLATTER *mount lassen trout gravlax, schemer, smoked trout roe* \$16pp

CHARCUTERIE BOARD *chef's selection & matzo* \$14pp

INDIVIDUAL CUPS OF FRIES gf/v/vq \$6

*passed canapes are priced at \$10 per canape

VEGGIES

POTATO WAFFLE *smoked roe & chives* gf

SWEET POTATO BEIGNETS gf/vegan

BEET TARTARE *deli flavors* gf/v/vq

KING TRUMPET MUSHROOMS *rosemary & parmesan* gf/v

GARLIC BREAD GOUGERES *garlic butter* v

VEGAN BITE *chef's choice, based on farmers market selections* vegan

MEAT & FISH

STEAK TARTARE *porcini worcestershire* gf

PICKLE CHICK *potato breading, dill pickle hot sauce,
pickles, fresh dill & dill pollen* gf

CORNERED BEEF SKEWERS *chow chow sweet and sour* gf

CHICKEN LIVER TOAST

MINI REUBEN

SEAFOOD TARTARE *creme fraiche* gf


MINI DESSERTS

CHOCOLATE CAKE *fudge & cashew mousse* v

FLOURLESS CHOCOLATE CAKE *whipped cream* v/gf

"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*


SEASONAL RICE PUDDING gf/vegan



v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

A 4% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.

menu subject to change based on seasonal ingredients



Sample Family-Style Dinner Menu

- \$95/guest for food (+tax, healthcare & 21% service charge) -
*This menu is market driven & selections will be changed per
chef's discretion.*

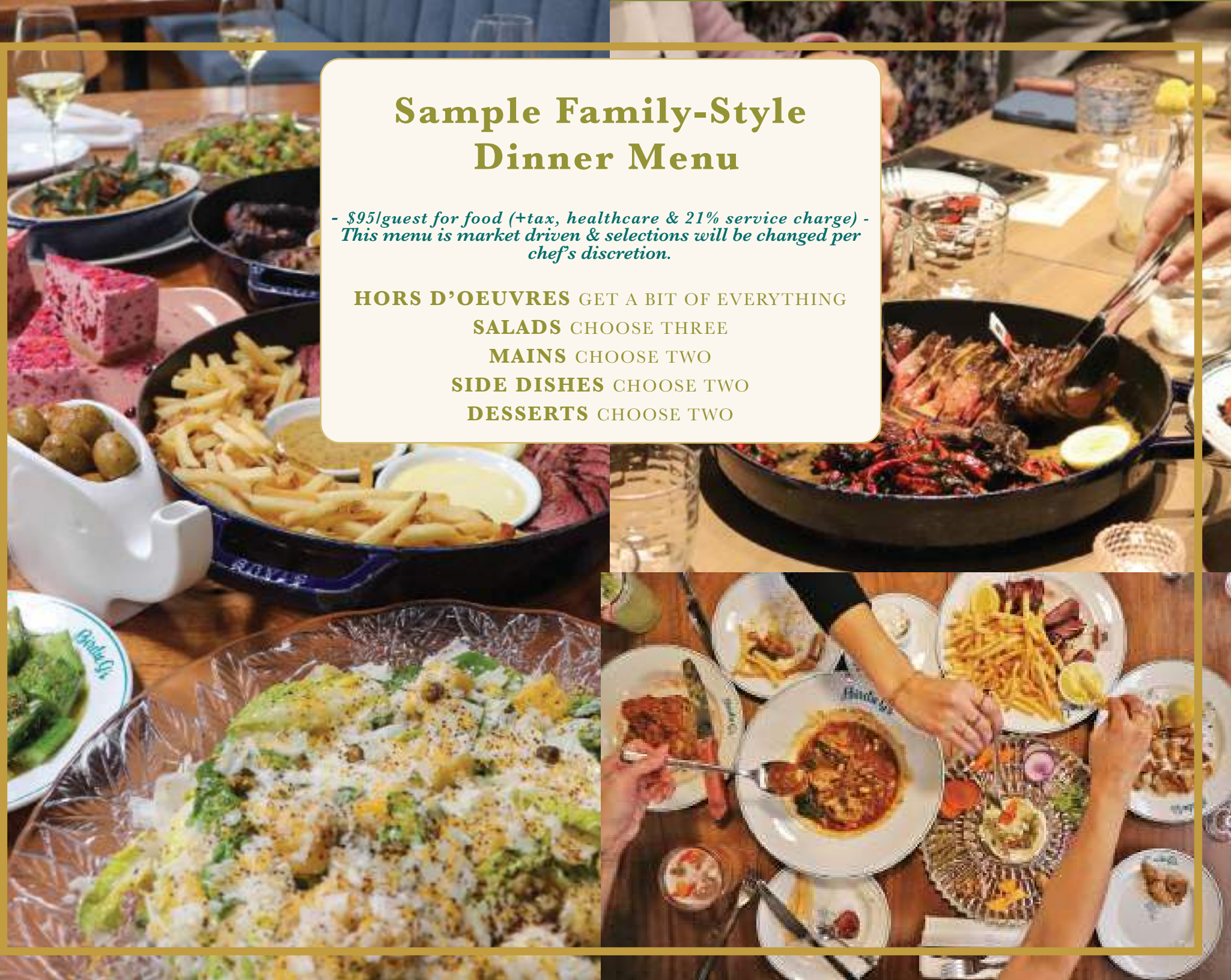
HORS D'OEUVRES GET A BIT OF EVERYTHING

SALADS CHOOSE THREE

MAINS CHOOSE TWO

SIDE DISHES CHOOSE TWO

DESSERTS CHOOSE TWO



HORS D'OEUVRES GET A BIT OF EVERYTHING

ARTISAN MATZO *cultured butter, sea salt & black pepper* v
DEANIE'S CAST-IRON CORNBREAD *fermented green chilies & honey butter* v
LAVENDER ALMONDS *story available upon request* vegan/gf
MARINATED OLIVES *carrot miso nduja* vegan/gf
BASHED CUCUMBERS *dill pickle hot sauce & dill pollen* vegan/gf
THE RELISH TRAY *fresh, pickled, fermented & marinated veggies with five-onion dip* +\$12pp
HOUSE MADE CHALLAH LOAF *serves 10-12, requires 72 hours notice* +\$45ea

SALADS CHOOSE THREE

FARMERS MARKET LETTUCES VINAIGRETTE *herbs & flowers* vegan/gf
ROMANO BEAN SALAD *blue cheese, crispy shallot, chopped egg & crispy brisket* av/vq/gf
BIRDIE'S CAESAR *egg yolk bottarga* agf
TOMATO PANZANELLA *challah croutons & tomato aioli* +\$5pp v
MATZO BALL SOUP *carrot miso, lots of dill & rachael's chicken broth* +\$5pp

MAINS CHOOSE TWO

KOJI FLATIRON STEAK AU POIVRE *fermented peppercorn* gf
LEMON PEPPER CHICKEN *crispy lemon & herbs* gf
LOCAL ROCK COD *lobster sauce & chives* gf
LAMB "A LA SALESS" *persian spices* +\$15pp gf
BRISKET PLATTER *potatoes, dill pickles & raclette cheese* +15pp gf

SIDE DISHES CHOOSE TWO

HUNGARIAN CHEESE DUMPLINGS *sun-gold tomato, basil & parmesan* v
RICE FLOUR-BATTERED MUSHROOMS *king trumpets, parmesan, rosemary & lemon* v/vq/gf
CREAMED CORN KUGEL *parmesan & cornbread crumb* v
MARKET VEGETABLES *chef's choice farmers market vegetable* vegan, gf
FRIES & AIOLI gf,vegan,av

DESSERTS CHOOSE TWO

THREE LAYER CHOCOLATE CAKE *cashew mousse & fudge* v
"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*
EMPRESS DATE BUNDT CAKE *caramel* v *add vanilla ice cream* +\$7 per cake for ice cream
RICE PUDDING *poached stone fruit, ginger & basil* vegan/gf
FLOURLESS CHOCOLATE CAKE *whipped cream* v/gf

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free
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The Cocktails

Select 3 of the below signature cocktails to be featured at your event. If you have a special cocktail in mind, please let us know, so our Bar Manager Stephanie Reading can shake or stir something up.

Stirred/Aromatic

MUM'S AN OLD FASHIONED GAL

*barrel-aged bitters, chamomile-infused simple syrup, s
azerac rye, lemon twist \$18/person*

EL CAMINO

*carpano bianco white sweet vermouth, aperol, tequila,
mezcal, orange twist \$18/person*

Shaken/Citrus-Forward

THE GOLDEN RULE

*lemon, agave, tequila, prickly pear brandy, marigold droplets,
citrus rind flowers \$18/person*

COOL AS A CUCUMBER

lime, ginger, cucumber, soda & choice of spirit \$18/person

TIME TO UNWIND

*lemon, wildflower honey, chamomile lavender-infused
london dry gin \$17/person*

THIRD TIME'S A CHARM

*lemon, rosemary, vanilla, elderflower
& vodka \$17/person*

HIBISCUS MARGARITA

*hibiscus-infused blanco tequila,
lime & agave \$17/person OR \$66/carafe*

- Mocktail options available upon request -



The Wine

- Ask us about our cellar wines -

BUBBLES

Glera, **Coli Di Luna** 'Flora' Veneto, Italy NV 55

Pinot Noir/Chardonnay/PinotMuenier, **J. Lassale** 'Cachet Or' Brut Champagne, France NV 115

PINK

Pinot Noir, **Alexandre Déramé** Rosé Muscadet, France 2022 61

Albariño/Sauvignon Blanc, **Wonderwerk** 'Big Orange' Liter California 2023 67

WHITE

Vermentino/Chardonnay, **Mas de Valeriole** "Charmentin," Bouches-du Rhone, France 2021 64

Grüner Vetliner, **Frischengruber** Niederösterreich, Austria 2021 64

Vermentino, **Birdhorse Wines** Dry Creek Valley, California 2022 .. 80

Sauvignon Blanc, **Marc Deschamps** 'Champs de Cri' Pouilly-Fume, France 2022 88

Chardonnay, **Samuel Billaud** Chablis Burgundy, France 2021 115

RED

Cabernet Franc, **Nicolas Pointeau** 'Tradition' Chinon, France 2020 58

Nebbiolo, **Runchet**, Langhe, Italy 2022 71

Grenache, **Potek Winery** 'Demetria' Santa Ynez Valley, 2022 71

Pinot Noir, **Bitouzet-Prieur** 'Bourgogne Rouge' Burgundy, France 2021 88

Cabernet Sauvignon, **Domaine Eden**, Santa Cruz Mountains, California 2018 100

- Non-Alcoholic options available upon request -

LOOKING FOR MORE OPTIONS? OUR SOMMELIERS ARE HAPPY TO WORK WITH YOU TO CURATE A SELECTION THAT
FITS EXACTLY WHAT YOU'RE LOOKING FOR!



Frequently Asked Questions

HOW DOES PRICING WORK?

Our pricing is based on a food & beverage minimum which varies depending on space desired, day of the week & month. There is also a 4% health charge, tax & 21 % service fee added to the final bill

HOW LONG DO WE HAVE USE OF THE SPACE?

Pricing includes the use of space for up to 5 hours. Any usage beyond that time frame is allowed on a case by case basis and may require an extra fee.

CAN WE PURCHASE A WHOLE CAKE?

Yes! We have multiple whole pies & cakes offerings for your guests to enjoy.

IS THERE A CAKE CUTTING FEE?

If you purchase your cake from us we do not charge a cake cutting fee. Should you opt to bring in your own dessert, there will be a charge of an outside dessert fee of \$5 per slice.

MAY WE BRING IN OUR OWN WINE?

You are welcome to bring in up to 5 bottles (750 ml) that are not on our wine list. Corkage is \$40 per bottle.

MAY WE BRING IN DECORATIONS & FLOWERS?

Most decorations are welcome, but there are a few guidelines we ask guests to stick to. We are able to provide simple flower arrangements for the table for an additional fee. You are welcome to bring in flowers or have a florist deliver flowers the day of your event.

IS THE DEPOSIT NON-REFUNDABLE?

The deposit is non-refundable after 30 days of your event date. Should you have to reschedule, Birdie G's is able to accommodate that request as long as the new date is available to book. Minimum spends may increase based on date of new event date.



Ready to Book?

E-mail events@birdiegs.com with the date, number of people in your party, and which event package you'd like to book.

HOURS

Sunday-Thursday, 5:00-9:00 p.m.

Friday-Saturday, 5:00-9:30 p.m.

LOCATION

2421 Michigan Avenue, Santa Monica CA 90404
(within Bergamot Station)