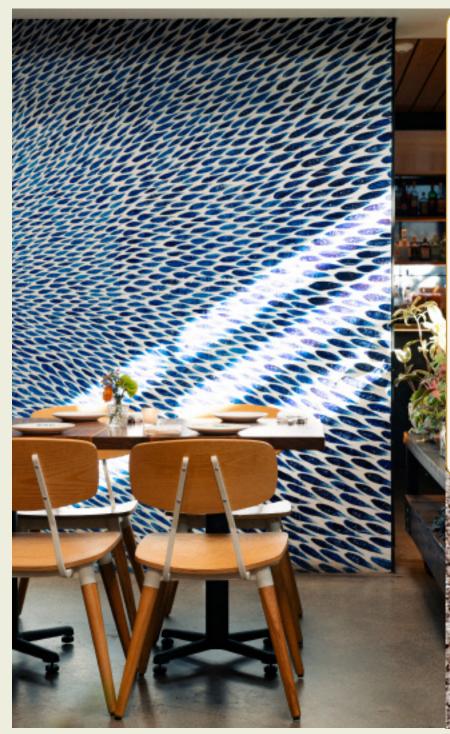


"AN ADDRESS OF DISTINCTION" FOR YOUR BIG (OR SMALL) EVENT



About Us

We're helmed by award-winning Chef and Co-Owner Jeremy Fox and Chef Alex Barkley. Located within Santa Monica's historic Bergamot Station, we are a proud member of #artsdistrictwest. We are also a member of the <u>Rustic Canyon Family</u>, 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!







"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 add-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 35 people and accomodates up to 50 reception-style.

"The Aviary"

A semi-private patio space for 18 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. Accomodates up to 30 guests standing reception-style.

"The Blue Wall"

Sit along our signature semi-private mural wall.

Accomodates 20 guests seated. Perfect for team dinners and smaller events.

"The Main Dining Room" Accomodates 110 guests seated and 120 reception-style. This option gives a full view of our open kitchen as well as being semi private. "The Small Porch" Covered and heated patio for up to 14 people. Perfect for summertime soireés and small business dinners.









"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 processess.

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 accomodate 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 parites larger than 15 people all offerings would be served family style.

Costing & Availabilty:

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 (serves 4) \$25 MATZO & CULTERED BUTTER homemade salt (serves 20) \$25 ONION DIP farmers market crudites with our five-onion california dip \$12pp HOUSE MADE CHARCUTERIE chef's selection, served with matzo \$14pp CORNBREAD honey butter with green chilies (serves 10) \$28 XL LARGE CORNBREAD honey butter with green chilies (serves 30) \$99 BIRDIE'S CAESAR egg yolk bottarga (serves 20) \$116





Sample Canapé Menu

PLATTERS

PACIFIC OYSTERS melon mignonette gf \$6ea SMOKED FISH PARTY DIP trout caviar \$14pp CHARCUTERIE BOARD chef's selection & matzo \$14pp INDIVIDUAL CUPS OF FRIES gf/v/vq \$6 ONION DIP market crudites & matzo \$12pp

*passed canapes are priced at \$10 per canape

VEGETABLES POTATO BEIGNETS sweet pepper jam v BEET TARTARE deli flavors gf/v/vq MUSHROOM FRITTI rosemary & parmesan gf/v GARLIC BREAD GOUGERES mornay sauce v WHIPPED AVOCADO everything matzo vegan

MEAT & FISH

STEAK TARTARE porcini worcestershire gf PICKLE CHICK potato breading, dill pickle sauce gf CHICKEN LIVER PIZZELLES gf POTATO WAFFLE smoked trout roe, chive creme fraiche gf BACON-WRAPPED DATES creme fraiche gf SHRIMP TOAST sauce newberg

MINI DESSERTS

FLOURLESS CHOCOLATE CAKE whipped cream v/gf HOSHIGAKI CHEESECAKE seasonal preserves agf

 $\label{eq:seasonal-relation} \textbf{SEASONAL RICE PUDDING} \quad \mathbf{vegan/gf}$

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

STARTERS CHOOSE THREE

MAINS CHOOSE TWO

DESSERTS CHOOSE TWO

SNACKS (A BIT OF EVERYTHING) CAST-IRON CORNBREAD honey butter with green chili v LAVENDER ALMONDS story available upon request vegan/gf BASHED CUCUMBERS dill pickle hot sauce vegan/gf MARINATED OLIVES vegan/gf

APPETIZERS (CHOOSE THREE)

FARMERS MARKET LETTUCES red wine-mustard vinaigrette vegan/gf BIRDIE'S CAESAR SALAD egg yolk bottarga agf ANTIPASTO SALAD kale, chickpea, olive, mortadella & manchego av/vq/gf MUSHROOM FRITTI rosemary, lemon, parmigiano v/vq/agf ONION DIP market crudites v/gf

MATZO BALL SOUP carrot miso, fresh dill, rachael's chicken broth +\$5pp

MAINS (CHOOSE TWO)

WOOD-GRILLED CHICKEN heirloom polenta, salsa verde gf FRESH LOCAL CATCH sprouting broccoli, miso bagna cauda gf CAVATELLI A LA VODKA spicy tomato, guanciale v/av PRIME SKIRT STEAK FRITES gf

PICKLE CHICKEN CUTLET horseradish cream, dill pickle sauce +\$5pp gf

DESSERTS (CHOOSE TWO)

CHOCOLATE LAYER CAKE cashew mousse v "WORLD-FAMOUS" ROSE PETAL PIE pretzel crust RICE PUDDING seasonal fruit vegan/gf

FLOURLESS CHOCOLATE CAKE whipped cream v/gf

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.



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, sazerac 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

COOLAS 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 CHARMlemon, rosemary, vanilla, elderflower & vodka\$17/person

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

- Mocktail options available upon request -



BUBBLES

The Wine

- Ask us about our cellar wines -

Glera, **Bortolomiol** Valdobiadenne, Italy NV 48 Pinot Noir/Chardonnay/Pinot Meunier, **J. Lassale** 'Cachet Or' Brut Champagne, France NV 115

PINK & ORANGE

Pinot Noir, **Red Car** Rosé Sonoma Coast, CA 2023 58 Clairette, **Domaine Galevan** 'Aureus' VdF Rhone Valley, France 2023 66

WHITE

Pinot Grigio, **Abazza Di Novacella,** Italy 2023 58 Sauvignon Blanc/Semillion, **Chatueau Ducasse** 'Bordeaux Blanc' France 2023 58 Chardonnay, **Sandhi** Central Coast, CA 2022 96

RED

Grenache/Mouvedre, **Jolie Laide 'Glou d'Etat'**, CA 2023 62 Sangiovese, **Volpaia** Chianti Classico, Italy 2021 74 Cabernet Sauvignon, **Cain Winery**, 'Cain Cuvee' 15' Napa Valley, California NV 82

- Non-Alcoholic options available upon request -

LOOKING FOR MORE OPTIONS?

OUR SOMMELIER IS 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, not surpassing 11pm. 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?

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Birdieg

E-mail **<u>events@birdiegsla.com</u>** with the date, number of people in your party, and which event package you'd like to book.

HOURS

Tuesday-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)