

# Talula's Daily 'Secret' Supper Club Event Space

Farm-To-Table, European  
Bistro Environment

Private Room and  
Bathroom

Seating options include  
Farm Table which seats  
12 and three tables of  
2-4-6 as needed.

6pm or Later Start Time

30 Guests Maximum



## Our Service



### Beverage

Beverages are charged upon  
consumption and range  
between \$10-\$20 per alcohol  
drink



### Food

Seasonal Menus, Stationary,  
Grazing & Tasting Menus Range  
from \$110-\$150



### Cheese & More

Artisan Cheese +\$15 per person  
Trio of hors d'oeuvres +\$25 per  
person



### Our Commitment

Talula's Daily is committed to  
Seasonal, Creative and Locally  
Inspired Menus



Sample Menu \$110 Served & Seated Menu

**Fresh Baked Cheddar-Chive Biscuits & Salted Honey Black  
Pepper Butter**

#### STARTERS

**Salad of Kale,**  
Romaine & Red Cabbage, Maple Smoked Cheddar, Pecans, Port  
Poached Pears, Shallot Vinaigrette

**Kennett Square Mushroom Soup**  
Sweet Leeks, Miso, Toasted Hazelnuts, Savory Thyme  
Whip, Fresh Sprouts and Parmesan

**Ricotta Gnudi**  
Parmesan and Winter Herb Emulsion, Toasted Chestnuts, Dried  
Sage and Beurre Noisette

#### ENTREES

**Handmade Ravioli**  
Butternut Squash Sauce, Parmesan, Cider Brown Butter,  
Port Wine Syrup, Hazelnut-Rosemary Crumble

**Vegan Autumn Curry of Sweet Potatoes**  
Cauliflower, Quinoa, Lentils, Cilantro, Mint, Ginger, Lime  
& Crispy Fried Chickpeas

**Roasted Chicken & Gnocchi**  
Truffle and Tarragon 'Gravy,' Brown Butter Gnocchi,  
Lemon

**Seared Salmon**  
Farro, Pistachios, Honey Glazed Beets, Golden Raisins,  
Kale Crisps & Candied Lemon-Herb Vinaigrette

Our Pastry Chef's Seasonal Sweet Trio Plate

# Dinner Minimums

## 2024 FOOD & BEVERAGE DINNER MINIMUMS

Monday - \$2,500

Tuesday - \$2,500

Wednesday - \$2,500

Thursday \$2,500

Friday - \$3,500

Saturday - \$3,500

Sunday - \$2,500



# The Details



4 Wines by the Glass, Prosecco, 2 Beers, Cider, 3 Specialty Seasonal Cocktails will be offered.



Custom Bar includes Beer, Wine, Bubbles, Selection of Seasonal Handmade Cocktails, Zero-Proof Beverages, Superior Coffee



Furniture and space cannot be re-designed or removed. Floral deliveries, placards can be arranged.



Events are 3-hour Use of Space. More time for meeting use, set-up, networking events, presentations, speeches maybe be available.

No amplified live music or dancing is permitted.

# Information

## DEPOSITS / CANCELLATIONS

To hold a date, a 50% estimate is required as a deposit. The deposit is non-refundable and held for loss of ordinary business. With 2-weeks' notice the event can be postponed or rescheduled within 2 months.

## THE MINIMUM

If the cost of consumed food and beverage does not fulfill the minimum; the balance will be charged as a room fee. To-go food, premium beverage, custom menus do not apply to fulfill minimum cost for classic events.

Tax, gratuity, and a 5% event fee are added to all events.

## EVENT NOTES

Confirmed guest count and allergies are determined and guest count commitment is made 2-weeks prior to booked event.

Three steps are required to enter dining room. Accommodations are available for handicapped guests

COVID-19 may be a booking and cancellation concern. Our event deposit is non-refundable.

Please wait to book your event until the point that you are certain your group can attend.

\*Menu and pricing is subject to change.



# Talula's Daily

208 W Washington Square

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Please reach out to us via email with any questions or to book your event:

Talulas.Events@Starr-Restaurant.com