# 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





# Beverage

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



## 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**

#### Pear & Goat Cheese Salad

Greens, Crimson Pears, Red Onion Jam, Goat Cheese Croquettes, Pecan-Rosemary Crumble

#### Rustic Potato and Leek Soup

Aged Cheddar & Bacon Gougères, Basil-Arugula Pistou, Parmesan and Chervil

#### Hand-Rolled Ricotta Gnudi

Crispy Brussels Sprout Leaves, Apple Cider Scented Brown Butter and Shaved Parmesan

#### **ENTREES**

#### Roasted Chicken & Gnocchi

Truffle and Tarragon 'Gravy,' Brown Butter Gnocchi

#### Smoked Roasted Pork Belly

Sautéed Fall Apples and Delicata Squash, Velvety Onion Soubise and Cranberry Bourbon Glaze

#### Seared Salmon & Farro

Pistachios, Honey Glazed Beets, Golden Raisins, Kale Crisps & Candied Lemon-Herb Vinaigrette

#### Handmade Ricotta Ravioli

Kennett Square Mushroom Sauce, Wilted Swiss Chard, Sage and Rosemary Breadcrumbs

#### Vegan Harvest of Autumn Squash

Roasted Local Apples, Mushrooms, Grains, Tahini, Lime, Ginger & Coconut-sesame Crumb

Our Pastry Chef's Seasonal Sweet Trio Plate

# **Dinner Minimums**

# 2025 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**

determined and 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 in 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.



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

Talulas.Events@Starr-Restaurant.com