

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



Dinner Menu

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

FOOD & BEVERAGE DINNER MINIMUMS

**SECOND HALF OF 2025 AND 2026 PRICES
ARE SUBJECT TO CHANGE**

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

Philadelphia, PA 19106

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

Talulas.Events@Starr-Restaurant.com