

Talula's Garden

Monday- Saturday

Daytime Events

Plush, Organic, Farm-to Table,
Photo-Ideal Environment

Private Room and Bathrooms

Outdoor Space (weather dependent)

Seating options include tables
which seat 4-12 guests.

11:30am-2:30pm Time Offering

20-80 Guests Accommodations

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 \$85-\$135



Cheese & More

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



Our Commitment

Talula's Garden is Committed to Seasonal, Creative and Locally Inspired Menus



\$85 Served & Seated Menu

Fresh Baked Pastry Basket with Honey Butter & Lemon Curd

STARTERS

Pear and Goat Cheese Salad

Greens, Crimson Pear, Red Onion Jam, Goat Cheese Croquette, Pecan Rosemary Crumble

Avocado Toast

Cara Cara Orange, Shaved Radish & Pistachio, Spiced Goat Cheese Whip, and Fresh Basil

Rustic Potato and Leek Soup

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

ENTREES

Farmer's Frittata

Broccoli & Cheddar Frittata, Basil, Scallion, Bacon-onion Jam and Crispy Potatoes

Seasonal Buttermilk Fried Chicken And Waffle

Fresh Orchard Apples, Hot Honey Drizzle, Maple Sage Scented Gravy and Chive

Handmade Ravioli

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

Our Pastry Chef's Seasonal Sweet Trio Plate



Brunch/ Luncheon The Details

Minimums

2025 FOOD & BEVERAGE BRUNCH MINIMUMS

SECOND HALF OF 2025 AND 2026 PRICES ARE SUBJECT TO CHANGE

Monday - \$2,500

Tuesday - \$2,500

Wednesday - \$3,000

Thursday \$3,000

Friday - \$5,000

Saturday - \$5,000

Sunday - Unavailable



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. Time for meeting use, set-up, networking events, presentations, speeches may be accommodated.



Simple, limited, live music available upon approval. No amplified group music.

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.

Two 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 prices are subject to change.



GARDEN NOTES

Our garden space can be used weather permitting.

We cannot guarantee weather.

Garden seating is grouped, heated and weather permitting.

Talula's Garden

210 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