

PRIVATE DINING & EVENTS

5TH & TAYLOR
AMERICAN RESTAURANT



refined execution with a level of comfort and familiarity

At 5th & Taylor, we believe the simple act of sharing a meal returns us to the days when what we have in common is more important than what separates us. Though we may come to the table with a variety of hopes and needs, we can relate through the universal necessity to nourish our bodies and connect with others.

5th & Taylor is Chef Daniel Lindley's homage to the American family meal. Our wish is for the experiences and memories made at 5th & Taylor to foster a sense of community, hospitality and warmth. We hope we have created a place, much like home, one can return again and again.



FULL GALLERY 30-55 guests

\$2800*
sun-thurs

\$4500*
fri-sat

*food & beverage minimums exclusive of
tax + gratuity

*in-room bar fee applies for groups of 50 or more

AMENITIES

linens

black table cloths upon request

floral design

references available upon request

name cards

custom menus

HALF GALLERY up to 30 guests

\$1400*

sun-thurs

\$2500*

fri-sat

*food & beverage minimums exclusive of
tax + gratuity

AMENITIES CONT.

audio visual rental

tripod screen / \$25.00

LCD projector / \$175.00



THE BACK CORNER

\$2800*
sun-thurs

\$6000*
fri-sat

*food & beverage minimums exclusive of
tax + gratuity

*in-room bar fee applies for groups of 50 or more

With the capability to host up to 85 guests for a seated dinner, and 120 guests for a cocktail style event, this space provides the unique ability to feature live music or a speaker on stage while your guests enjoy the delicious food and beverages 5th & Taylor is known for.



LIMITED MENU

t1

course one / select two for the table

sausage cheddar biscuits
tomato 'pie' tartlets
bacon wrapped quail

course two / plated for the table

mixed greens salad

course three / guest selection
served with mashed potatoes

market fish
beer can chicken
beef cheek pot roast
vegetarian option

course four / both served for the table

warm cookies
chocolate brownies

\$65.00 / person

add additional sides for \$3.00 / per person

t2

course one / select three for the table

sausage cheddar biscuits
tomato 'pie' tartlets
bacon wrapped quail
selection of farm cheeses
beef tartare

course two / plated for the table

mixed greens salad

course three / guest selection
served with mashed potatoes

market fish
beer can chicken
beef filet
beef cheek pot roast
vegetarian option

course four / both served for the table

warm cookies
chocolate brownies

\$85.00 / person

FAMILY STYLE

t1

course one / select two for the table

sausage cheddar biscuits
tomato 'pie' tartlets
bacon wrapped quail

course two / plated for the table

mixed greens salad

course three / select two for the table
served with mashed potatoes

market fish
beer can chicken
beef cheek pot roast
vegetarian option

sides / select one for the table

brussels sprouts
roasted mushrooms
mac & cheese

course four / both served for the table

warm cookies
chocolate brownies

\$65.00 / person

add additional sides for \$3.00 / per person

t2

course one / select three for the table

sausage cheddar biscuits
tomato 'pie' tartlets
bacon wrapped quail
selection of farm cheeses
beef tartare

course two / plated for the table

mixed greens salad

course three / select three for the table
served with mashed potatoes

market fish
beer can chicken
beef filet
beef cheek pot roast
vegetarian option

sides / select two for the table

brussels sprouts
roasted mushrooms
mac & cheese

course four / both served for the table

warm cookies
chocolate brownies

\$80.00 / person

BAR OFFERINGS

t1

spirits

\$10.00 per drink // charged on consumption

tito's vodka
corsair gin
old forester bourbon
el charro tequila
campesino rum

wine

\$40 per bottle // charged on consumption

pinot noir / house selection
cabernet sauvignon / house selection
sauvignon blanc / house selection
chardonnay / house selection

A selection of beer will be included unless noted otherwise

t2

spirits

\$12.00 per drink // charged on consumption

grey goose vodka
bombay sapphire gin
makers mark bourbon
casamigos blanco tequila
brugal 1888 rum

wine

\$50 per bottle // charged on consumption

pinot noir / mouton noir o.p.p.
cabernet sauvignon / y3
sauvignon blanc / linen
chardonnay / au bon climat

A selection of beer will be included unless noted otherwise

custom bar offerings & extras

full restaurant wine list selection
2 signature cocktails

prosecco toast \$10.00 / per person

sparkling & still water service \$6.00 / liter bottle

***in-room bartender** \$250.00 / for the evening

*required for groups of 50 or more

