

# PRIVATE DINING & EVENTS

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5TH & TAYLOR  
AMERICAN RESTAURANT

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## refined execution with a level of comfort and familiarity

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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 30-65 guests

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**\$2800\***  
sun-thurs

**\$4500\***  
fri-sat

\*food & beverage minimums exclusive of tax + gratuity

\*in-room bar fee applies for groups of 40 or more  
\$250 // charged separately

## AMENITIES

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### linens

black table cloths upon request

### floral design

references available upon request

### name cards

### custom menus



## HALF GALLERY up to 30 guests

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**\$1400\***

sun-thurs

**\$2500\***

fri-sat

\*food & beverage minimums exclusive of  
tax + gratuity

## AMENITIES CONT.

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### audio visual rental

tripod screen / \$25.00

LCD projector / \$175.00



# THE BACK CORNER

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**\$2800\***  
sun-thurs

**\$6000\***  
fri-sat

\*food & beverage minimums exclusive of  
tax + gratuity

\*in-room bar fee applies for groups of 40 or more  
\$250 // charged separately

With the capability to host up to 130 guests for a seated dinner, and 160 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

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**t1**

**course one** / *select two for the table*

sausage cheddar biscuits  
smoked tomato tartlets  
bacon wrapped quail

**course two**

mixed greens salad

**course three**

*full entree / guest selection*

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**

**t2**

**course one** / *select three for the table*

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

**course two**

mixed greens salad

**course three**

*full entree / guest selection*

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

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**t1**

**course one** / *select two for the table*

sausage cheddar biscuits  
smoked tomato tartlets  
bacon wrapped quail

**course two**

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**

**t2**

**course one** / *select three for the table*

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

**course two**

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**

add additional sides for \$3.00 / per person

add additional sides for \$3.00 / per person

# BAR OFFERINGS

t1

## spirits

\$10.00 per drink // charged on consumption

tito's vodka  
corsair gin  
old forester bourbon  
campo bravo 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 / noah river  
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 40 or more

