



PLEASE CONSIDER  
PRIVATE EVENT OPTIONS  
IN OUR ADJACENT  
GASTROPUB EATBAR

<b>EVENT SPACE</b>	<b>WINE ROOM</b>	<b>EVENT TYPES</b>	<b>SEATED DINNER OR BRUNCH</b>
<b>CAPACITY</b>	<b>18 PEOPLE</b>	<b>AVAILABILITY</b>	<b>DINNER NIGHTLY &amp; SUNDAY BRUNCH</b>
<b>PRIVACY</b>	<b>ENCLOSED BY WINE WALL</b>	<b>CUISINE</b>	<b>FRESH SEASONAL COOKING</b>
<b>NOTEWORTHY</b>	<b>AWARD WINNING WINE LIST</b>	<b>WEBSITE</b>	<b>TALLULARESTAURANT.COM</b>

### TALLULA PRIVATE EVENTS | FREQUENTLY ASKED QUESTIONS

**Q: What if my group is larger than 18?**

A: We offer buyouts of the main dining room and can accommodate up to 65. Rates will vary depending on time of year and day of the week.

**Q: Do you ever host lunch parties?**

A: While we are not open for lunch service, for a minimum of 35 guests we are happy to open our doors for a private lunch.

**Q: Can we order from the full menu?**

A: We offer the full menu for groups of up to 8 guests. With 10 or more, we will work with you to create a limited-option menu from our selections.

**Q: Can you accommodate allergies and dietary restrictions?**

A: Our chef is prepared to adjust menu items to accommodate most allergies and diets. In exceptional cases and with advance notice, we can create a special off-menu dish.

**Q: Do you charge a rental fee?**

A: We do not charge rental or room fees. We do however have food and beverage minimum requirements that vary depending on the day of your event. Please inquire with our event team for specific pricing information.

**Q: Do you charge gratuity automatically?**

A: You will have a dedicated service team for the entirety of your event. For groups of 9 or more, we charge 20% gratuity on food and beverage.

**Q: Can I customize the beverages offered at my party?**

A: Absolutely. Our beverage team is happy to work with you to tailor a special selection to go with the meal.

**Q: Can I bring in a cake?**

A: We are happy to dress up our own desserts for a celebration, and our sister business, Buzz Bakery, can also provide custom sweets. If you bring a cake from another bakery, we charge a \$3 plating fee per guest.

**Q: How can I make my event more memorable?**

A: For seated private events, we create customizable menu cards that guests can take home as a memento. Guests are also welcome to bring simple decorations for the table from favors to flowers, we only ask that you refrain from confetti. For buyouts, guests can set their own playlist; we are happy to plug your iPod into our sound system.

**Q: How far in advance do I need to book my event?**

A: We book on a first come, first served basis. The earlier you inquire and are able to begin planning, the better, as demand and availability can fluctuate, particularly during the holiday season.