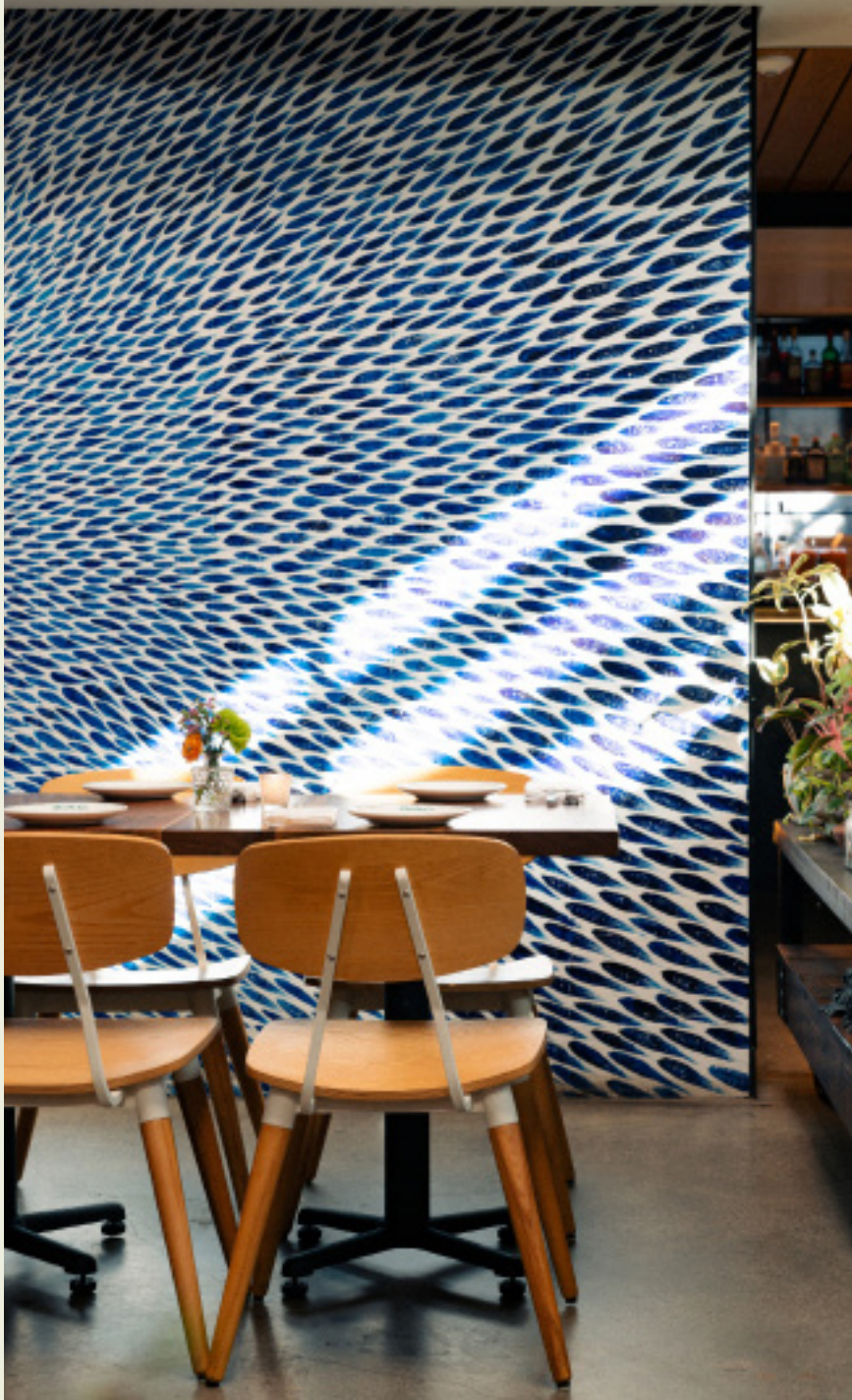




“AN ADDRESS OF DISTINCTION”
FOR YOUR BIG (OR SMALL) EVENT



About Us

We're helmed by award-winning Chef and Co-Owner
Jeremy Fox and Chef Alex Barkley.

Located within Santa Monica's historic Bergamot Station,
we are a proud member of #artsdistrictwest.

We are also a member of the [Rustic Canyon Family](#),
a collection of celebrated, neighborhood dining destinations throughout
Santa Monica and Ojai.

From the food to the cocktails to the wine list,
everything has a story and pays homage to
loved ones – friends, family, farmers – who
inspire the team.

**Basically, we're the kind of place
where you eat too much, drink too much
and leave with a really big smile on your face.
We'd love nothing more than to host your event,
and share this joy with you!**



Our Spaces





“Al’s Workshop”

Our private dining room, tucked away in the back is the perfect spot for up to 45 people for a seated dinner. Enjoy a cocktail hour with our Play area add-on!





“Play Area”
Use this area for a standing cocktail mixer in conjunction with the log cabin or Al’s workshop.



“Log Cabin”

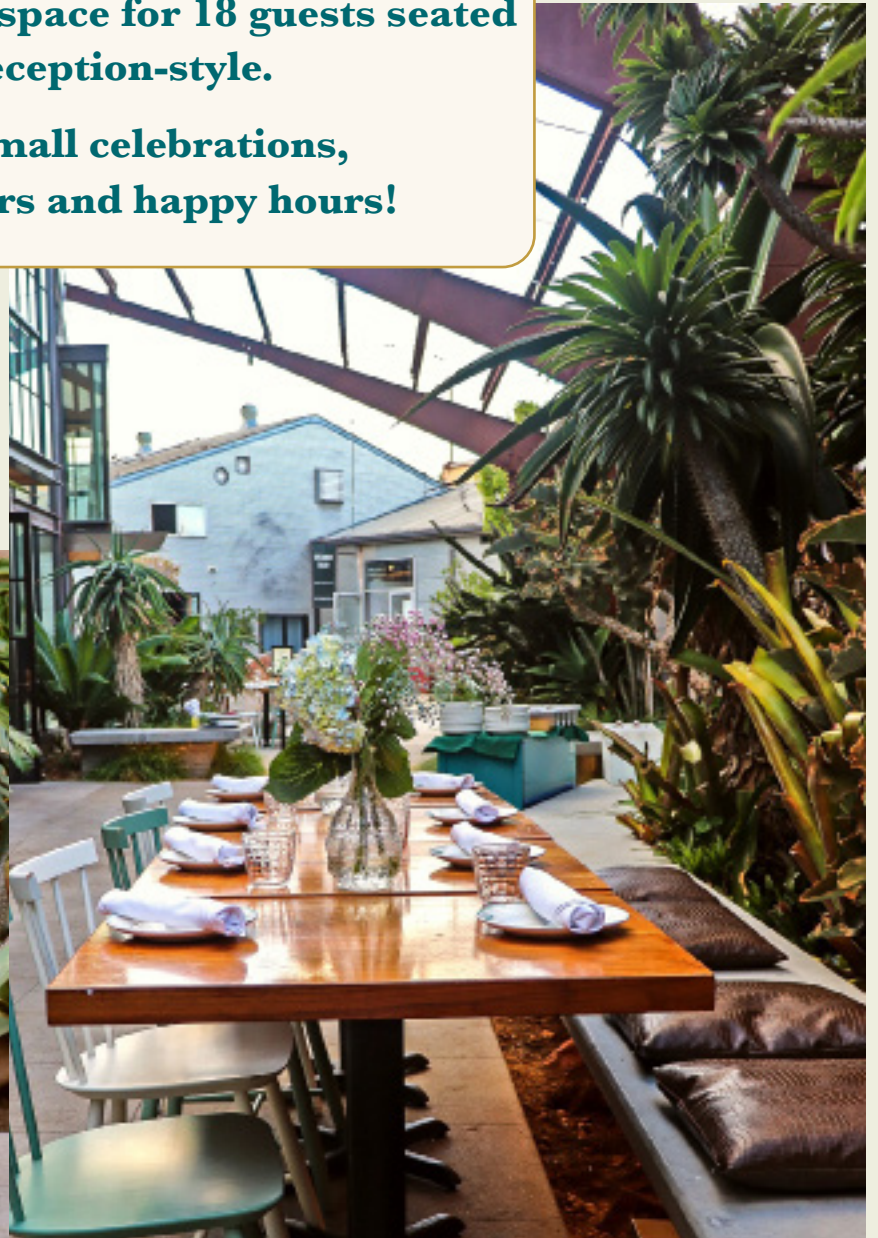
Located towards the back of our outdoor patio with a large, log art installation.

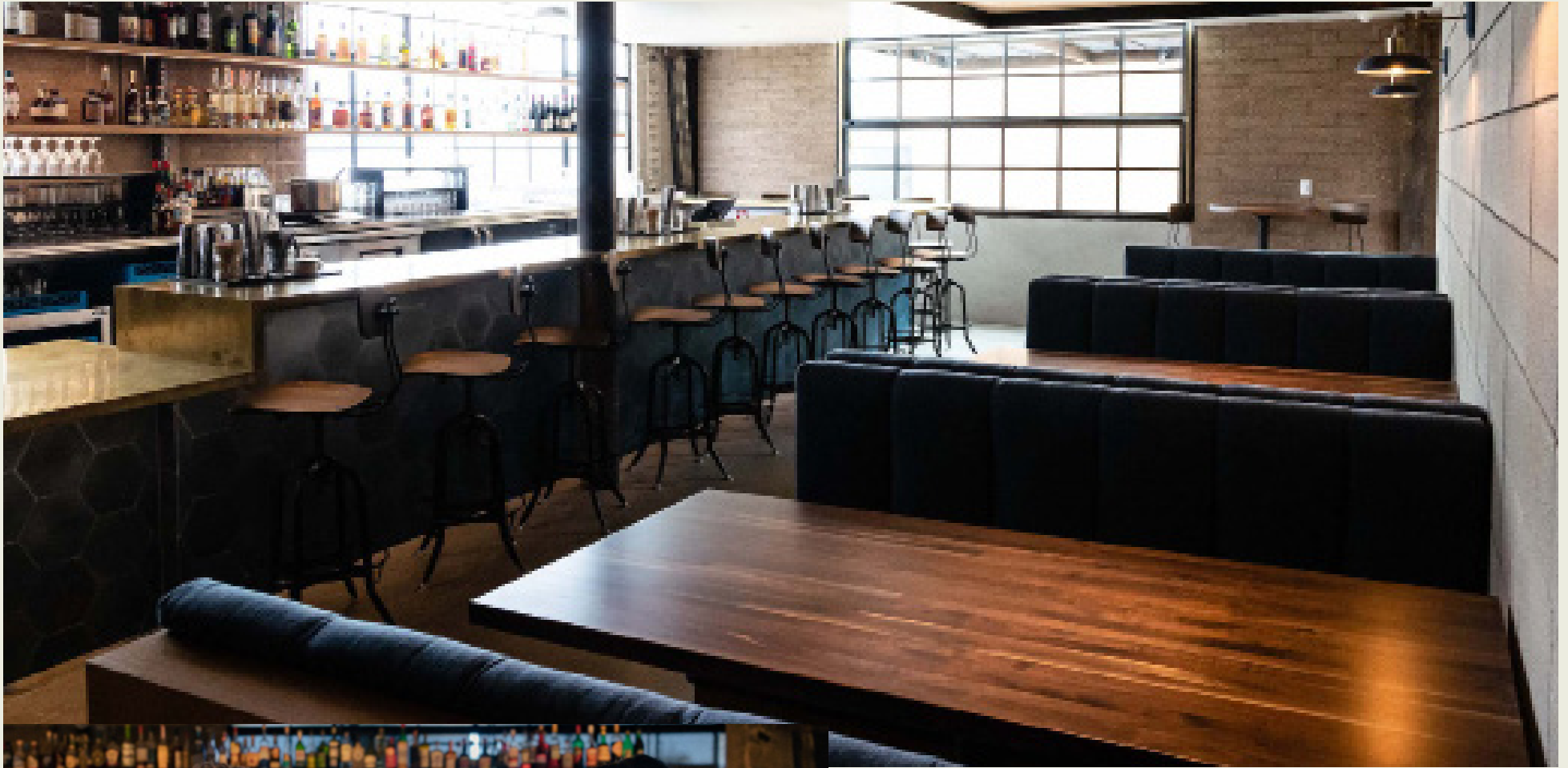
Seats 35 people and accomodates up to 50 reception-style.

“The Aviary”

**A semi-private patio space for 18 guests seated
and 25 reception-style.**

**Perfect for small celebrations,
business dinners and happy hours!**





“The Bird’s Nest”

**Our sleek, semi-private bar area.
Accommodates up to 30 guests
standing reception-style.**



“The Blue Wall”

**Sit along our signature
semi-private mural wall.**

Accommodates 20 guests seated.

**Perfect for team dinners
and smaller events.**





“The Main Dining Room”

Accommodates 110 guests seated and 120 reception-style. This option gives a full view of our open kitchen as well as being semi private.



“The Small Porch”

Covered and heated patio for up to

14 people.

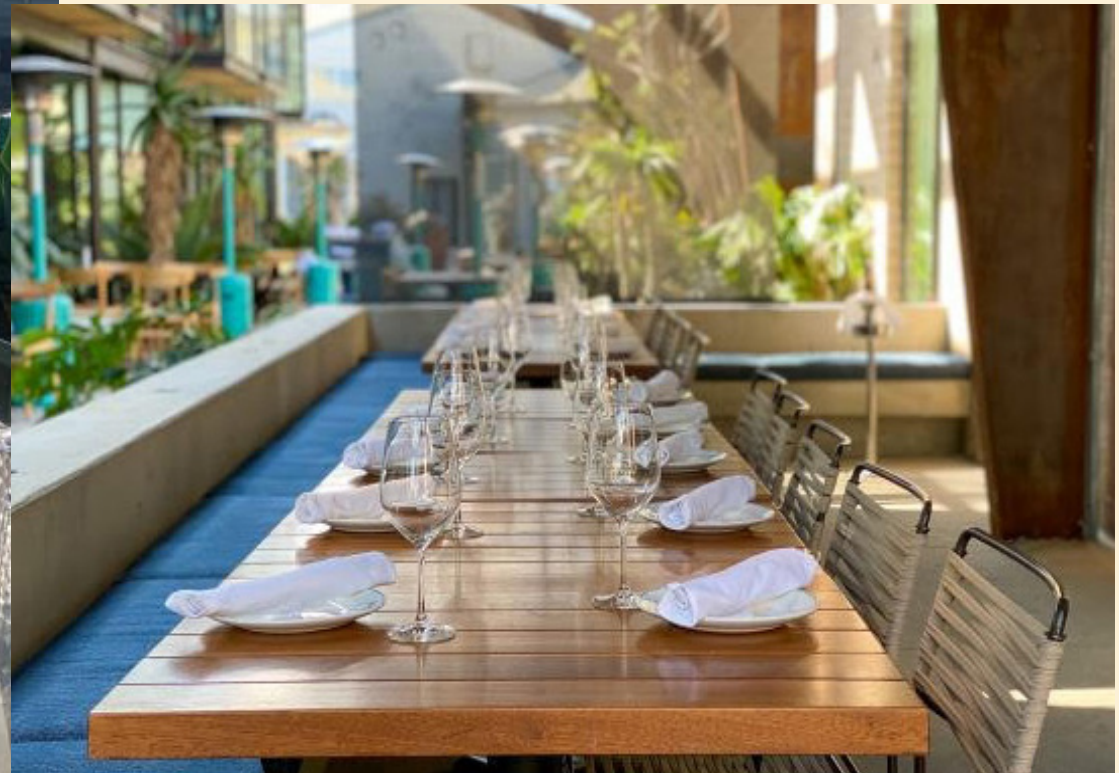
**Perfect for summertime soireés and
small business dinners.**



“The Whole Kit & Caboodle”

Have us all to yourself!

**Up to 150 people seated &
250 reception-style.**





“Specialty Dinners”

- We offer curated pre fix menus -

Inspired by our Smorgasbird tasting menu, we offer curated and elevated multi course tasting menus featuring family style or single plated dining options. Our team will select menu items catering to you & your guest’s dietary restrictions and preferences.



Highly seasonal offerings feature the best of California's local produce & 100% sustainable products. We can also curate beverage pairings or sommelier selected wine pairings to enhance the experience for an additional charge. Chefs and sommeliers enhance the experience by giving insights into the cooking and wine making processes.

Depending on the size of your party, we can find a space perfect for your needs! For an interactive dining experience we offer our chef's table with a view of our bustling kitchen, hard at work for your dinner (up to 12 guests). For an upbeat semi-private party we can accommodate you in our bustling dining room (up to 17 guests). For an exclusive, private option you can dine in Al's workshop (up to 35 guests). For parties larger than 15 people all offerings would be served family style.

Costing & Availability:

Pricing is based on date, guest size & space booked.



“Specialty Dinners”

Enjoy Birdie G’s at the Crow!

Book a large party reservation with a four course prefix menu served family style and after enjoy a comedy set at The Crow!

The Crow is an inclusive, woman- owned comedy space, tucked right around the corner in Bergamot station! They have shows for literally everyone, we’re talking kids to the 18+ crowd. This space is also available for presentations, live music and more! Pricing is based on date, guest size & space booked.

To book a comedy show for your party contact: nicole@crowcomedy.com

Order catering from Birdie G’s and enjoy platters of snacks & canapes at The Crow during your comedy set!

THE CROW TRAY *snacks of lavender almonds, olives & bashed cucumbers (serves 4) \$25*

MATZO & CULTURED BUTTER *homemade salt (serves 20) \$25*

ONION DIP *farmers market crudites with our five-onion california dip \$12pp*

HOUSE MADE CHARCUTERIE *chef’s selection, served with matzo \$14pp*

CORNBREAD *honey butter with green chilies (serves 10) \$28*

XL LARGE CORNBREAD *honey butter with green chilies (serves 30) \$99*

BIRDIE’S CAESAR *egg yolk bottarga (serves 20) \$116*



Our Kitchen



Sample Canapé Menu



PLATTERS

- PACIFIC OYSTERS** *melon mignonette* gf \$6ea
- SMOKED FISH PARTY DIP** *trout caviar* \$14pp
- CHARCUTERIE BOARD** *chef's selection & matzo* \$14pp
- INDIVIDUAL CUPS OF FRIES** *gf/v/vq* \$6
- ONION DIP** *market crudites & matzo* \$12pp

*passed canapes are priced at \$10 per canape

VEGETABLES

- POTATO BEIGNETS** *sweet pepper jam* v
- BEEF TARTARE** *deli flavors* gf/v/vq
- MUSHROOM FRITTI** *rosemary & parmesan* gf/v
- GARLIC BREAD GOUGERES** *mornay sauce* v
- WHIPPED AVOCADO** *everything matzo* vegan

MEAT & FISH

- STEAK TARTARE** *porcini worcestershire* gf
- PICKLE CHICK** *potato breading, dill pickle sauce* gf
- CHICKEN LIVER PIZZELLES** gf
- POTATO WAFFLE** *smoked trout roe, chive creme fraiche* gf
- BACON-WRAPPED DATES** *creme fraiche* gf
- SHRIMP TOAST** *sauce newberg*

MINI DESSERTS

- FLOURLESS CHOCOLATE CAKE** *whipped cream* v/gf
- HOSHIGAKI CHEESECAKE** *seasonal preserves* agf
- SEASONAL RICE PUDDING** *vegan/gf*

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

A 4% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.

menu subject to change based on seasonal ingredients

Sample Family-Style Dinner Menu

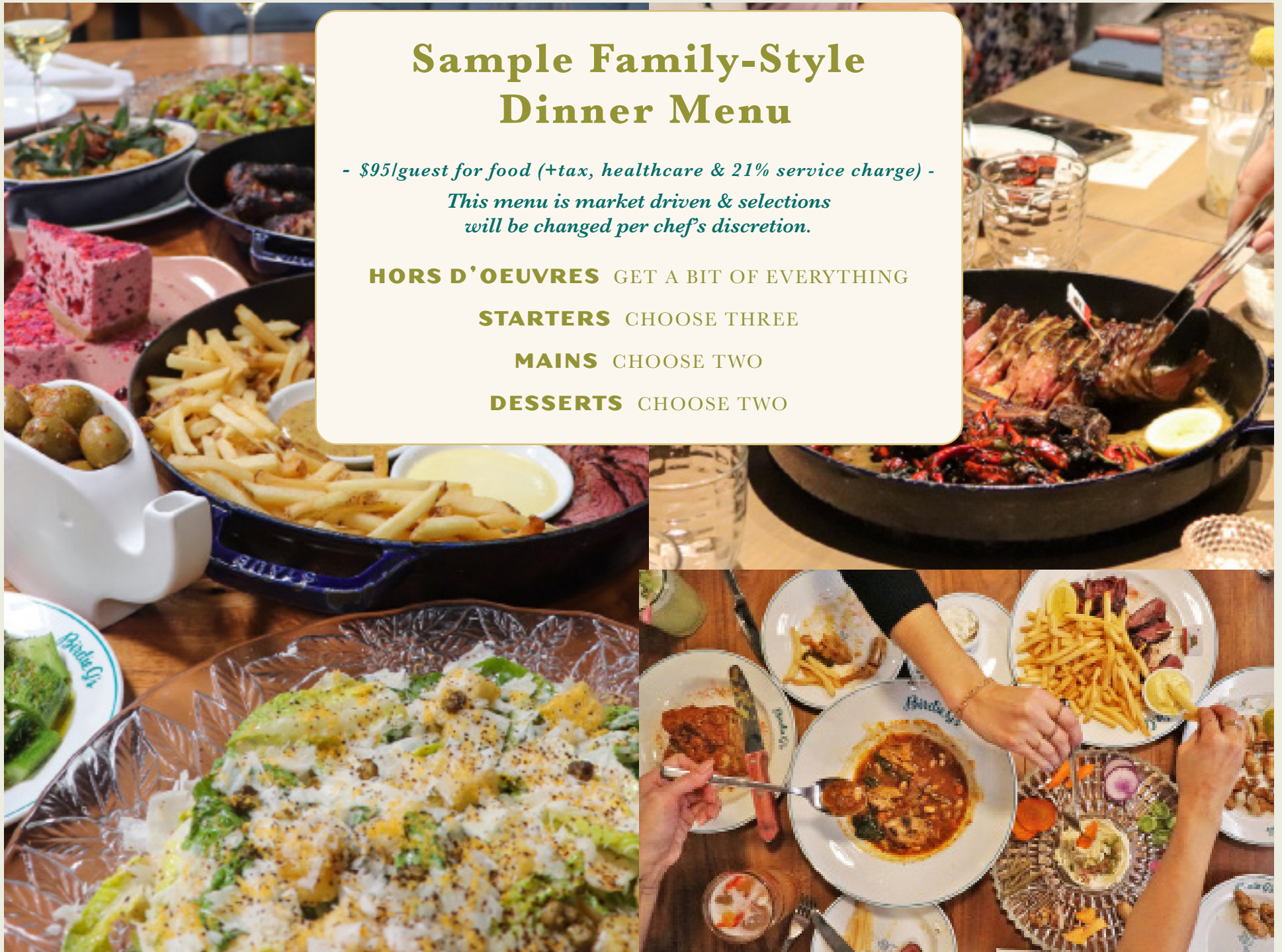
- \$95/guest for food (+tax, healthcare & 21% service charge) -
*This menu is market driven & selections
will be changed per chef's discretion.*

HORS D'OEUVRES GET A BIT OF EVERYTHING

STARTERS CHOOSE THREE

MAINS CHOOSE TWO

DESSERTS CHOOSE TWO



SNACKS (A BIT OF EVERYTHING)

- CAST-IRON CORNBREAD** *honey butter with green chili* v
LAVENDER ALMONDS *story available upon request* vegan/gf
BASHED CUCUMBERS *dill pickle hot sauce* vegan/gf
MARINATED OLIVES vegan/gf

APPETIZERS (CHOOSE THREE)

- FARMERS MARKET LETTUCES** *red wine-mustard vinaigrette* vegan/gf
BIRDIE'S CAESAR SALAD *egg yolk bottarga* agf
ANTIPASTO SALAD *kale, chickpea, olive, mortadella & manchego* av/vq/gf
MUSHROOM FRITTI *rosemary, lemon, parmigiano* v/vq/agf
ONION DIP *market crudites* v/gf
MATZO BALL SOUP *carrot miso, fresh dill, rachael's chicken broth* +\$5pp

MAINS (CHOOSE TWO)

- WOOD-GRILLED CHICKEN** *heirloom polenta, salsa verde* gf
FRESH LOCAL CATCH *sprouting broccoli, miso bagna cauda* gf
CREAMED SPINACH RADIATORI PASTA *green garlic, chili, bottarga* v/av
PRIME TRI-TIP STEAK FRITES gf
PICKLE CHICKEN CUTLET *horseradish cream, dill pickle sauce* +\$5pp gf

DESSERTS (CHOOSE TWO)

- CHOCOLATE LAYER CAKE** *cashew mousse* v
"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*
RICE PUDDING *seasonal fruit* vegan/gf
FLOURLESS CHOCOLATE CAKE *whipped cream* v/gf

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

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The Cocktails

Select 3 of the below signature cocktails to be featured at your event. If you have a special cocktail in mind, please let us know, so our Bar Manager Stephanie Reading can shake or stir something up.

Stirred/Aromatic

MUM'S AN OLD FASHIONED GAL

barrel-aged bitters, chamomile-infused simple syrup, sazerac rye, lemon twist
\$18/person

EL CAMINO

carpano bianco white sweet vermouth, aperol, tequila,mezcal, orange twist
\$18/person

Shaken/Citrus-Forward

THE GOLDEN RULE

lemon, agave, tequila, prickly pear brandy, marigold droplets, citrus rind flowers
\$18/person

COOL AS A CUCUMBER

lime, ginger, cucumber, soda & choice of spirit
\$18/person

TIME TO UNWIND

lemon, wildflower honey, chamomile lavender-infused london dry gin
\$17/person

THIRD TIME'S A CHARM

lemon, rosemary, vanilla, elderflower & vodka
\$17/person

HIBISCUS MARGARITA

hibiscus-infused blanco tequila, lime & agave
\$17/person OR \$66/carafe

- Mocktail options available upon request -



The Wine

- Ask us about our cellar wines -

BUBBLES

Glera, **Coli Di Luna** 'Flora' Veneto, Italy NV 55

Pinot Noir/Chardonnay/PinotMuenier, **J. Lassale** 'Cachet Or' Brut Champagne, France NV 115

PINK & ORANGE

Pinot Noir, **Alexandre Déramé** Rosé Muscadet, France 2022 61

Albariño/Sauvignon Blanc, **Wonderwerk** 'Big Orange' Liter California 2023 67

WHITE

Vermentino/Chardonnay, **Mas de Valerieole** "Charmentin," Bouches-du Rhone, France 2021 64

Grüner Vetliner, **Frischengrubler** Niederösterreich, Austria 2021 64

Vermentino, **Birdhorse Wines** Dry Creek Valley, California 2022 .. 80

Sauvignon Blanc, **Marc Deschamps** 'Champs de Cri' Pouilly-Fume, France 2022 88

Chardonnay, **Samuel Billaud** Chablis Burgundy, France 2021 115

RED

Gamay, **Domaine Dupueble Prebende** Beaujoalis, France 2022 56

Nebbiolo, **Runchet**, Langhe, Italy 2022 71

Grenache, **Potek Winery** 'Demetria' Santa Ynez Valley, 2022 71

Pinot Noir, **Bitouzet-Prieur** 'Bourgogne Rouge' Burgundy, France 2021 88

Cabernet Sauvignon, **Domaine Eden**, Santa Cruz Mountains, California 2018 100

- Non-Alcoholic options available upon request -

LOOKING FOR MORE OPTIONS?

**OUR SOMMELIER IS HAPPY TO WORK WITH YOU TO CURATE
A SELECTION THAT FITS EXACTLY WHAT YOU'RE LOOKING FOR!**



Frequently Asked Questions

HOW DOES PRICING WORK?

Our pricing is based on a food & beverage minimum which varies depending on space desired, day of the week & month. There is also a 4% health charge, tax & 21 % service fee added to the final bill

HOW LONG DO WE HAVE USE OF THE SPACE?

Pricing includes the use of space for up to 5 hours, not surpassing 11pm. Any usage beyond that time frame is allowed on a case by case basis and may require an extra fee.

CAN WE PURCHASE A WHOLE CAKE?

Yes! We have multiple whole pies & cakes offerings for your guests to enjoy.

IS THERE A CAKE CUTTING FEE?

If you purchase your cake from us we do not charge a cake cutting fee. Should you opt to bring in your own dessert, there will be a charge of an outside dessert fee of \$5 per slice.

MAY WE BRING IN OUR OWN WINE?

You are welcome to bring in up to 5 bottles (750 ml) that are not on our wine list. Corkage is \$40 per bottle.

MAY WE BRING IN DECORATIONS & FLOWERS?

Most decorations are welcome, but there are a few guidelines we ask guests to stick to. We are able to provide simple flower arrangements for the table for an additional fee. You are welcome to bring in flowers or have a florist deliver flowers the day of your event.

IS THE DEPOSIT NON-REFUNDABLE?

The deposit is non-refundable after 30 days of your event date. Should you have to reschedule, Birdie G's is able to accommodate that request as long as the new date is available to book. Minimum spends may increase based on date of new event date.



Ready to Book?

E-mail events@birdiegs.com with the date, number of people in your party, and which event package you'd like to book.

HOURS

Tuesday-Thursday, 5:00-9:00 p.m.
Friday-Saturday, 5:00-9:30 p.m.

LOCATION

2421 Michigan Avenue, Santa Monica CA 90404
(within Bergamot Station)

