



“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 Executive 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 ad on!**





“Play Area”

Use this area for a standing cocktail mixer in conjunction with the log cabin or AI’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
reception-style.**



“The Blue Wall”

Sit along our signature semi-private mural wall. Accomodates 20 guests seated. Perfect for team dinners and smaller events.





“The Main Dining Room”

Accommodates 80 guests seated and 100 reception-style. This option gives a full view of our open kitchen as well as being semi private.



“The Small Porch”

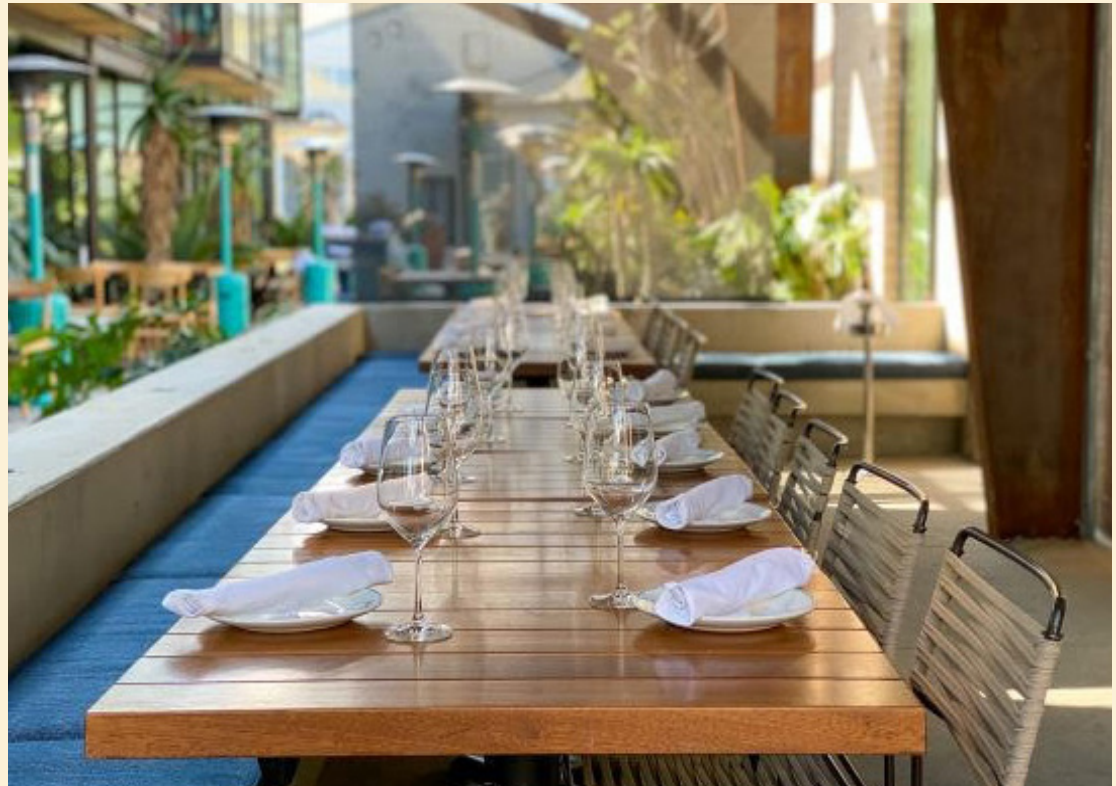
**Covered and heated for up to 14 people.
Perfect for summertime soireés and
small business dinners.**

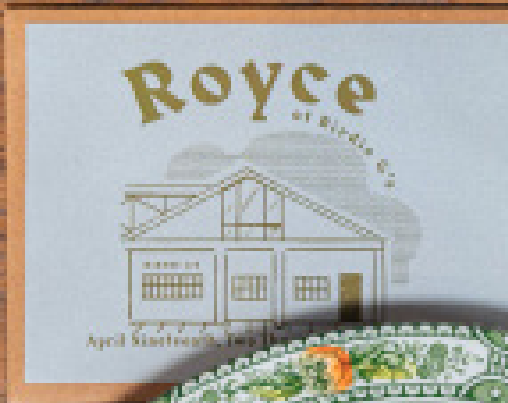


“The Whole Kit & Caboodle”

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 & matzo with butter (serves 4) \$25*

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

SMOKED FISH DIP *trout roe & matzo crackers \$16 pp*

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

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

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

BUFFALO EGGS MAYONNAISE *blue cheese & chicken crackling (serves 12) \$42*

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

GEM LETTUCES *red wine-mustard vinaigrette (serves 20) \$100*



Our Kitchen



Sample Canapé Menu

PLATTERS

- PACIFIC OYSTERS *melon mignonette* gf \$6ea
- SMOKED FISH DIP *trout roe* \$16pp
- CHARCUTERIE BOARD *chef's selection & matzo* \$14pp
- INDIVIDUAL CUPS OF FRIES gf/v/vq \$6

*passed canapes are priced at \$10 per canape

VEGGIES

- POTATO WAFFLE *smoked trout roe & chives* gf
- POTATO BEIGNETS v
- BEEF TARTARE *deli flavors* gf/v/vq
- KING TRUMPET MUSHROOMS *rosemary & parmesan* gf/v
- GARLIC BREAD GOUGERES *mornay sauce* v
- VEGAN BITE *chef's choice, based on farmers market selections* vegan

MEAT & FISH

- STEAK TARTARE *porcini worcestershire* gf
- PICKLE CHICK *potato breading & dill pickle hot sauce* gf
- CORNED BEEF SKEWERS *sweet and sour* gf
- CHICKEN LIVER TOAST
- MINI REUBEN
- SEAFOOD TARTARE *creme fraiche* gf
- SHRIMP TOAST *with sauce newberg*

MINI DESSERTS

- CHOCOLATE CAKE *fudge & cashew mousse* v
- FLOURLESS CHOCOLATE CAKE *whipped cream* v/gf
- "WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*
- SEASONAL RICE PUDDING gf/vegan

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

SALADS CHOOSE THREE

MAINS CHOOSE TWO

SIDE DISHES CHOOSE TWO

DESSERTS CHOOSE TWO



SNACKS (ENJOY A BIT OF EVERYTHING)

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

APPETIZERS (CHOOSE THREE)

FARMERS MARKET LETTUCES *buttermilk vinaigrette* vegan/gf
BIRDIE'S CAESAR SALAD *egg yolk bottarga* agf
BUFFALO EGGS *aioli, blue cheese, chicken crackling & hot sauce* av/gf
LAURA'S SPECIAL KIWIS *yuzu kosho, ACG, stracciatella & pistachio* v/vq/gf
MATZO BALL SOUP *carrot miso, lots of dill & rachael's chicken broth* +\$5pp

MAINS (CHOOSE TWO)

KOJI-MARINATED SKIRT STEAK *fermented peppercorn* gf
WOOD-GRILLED CHICKEN *salsa verde* gf
FRESH LOCAL CATCH *prawn bisque* gf
LAMB "A LA SALESS" *shawarma, fenugreek, black lime & beet molasses* gf
PICKLE CHICKEN CUTLET *horseradish cream & dill sauce* gf +\$5pp

SIDE DISHES (CHOOSE TWO)

FRIES & AIOLI *v/vq/gf*
SPROUTING BROCCOLI *miso bagna cauda* vegan/ gf
RICE FLOUR-BATTERED MUSHROOMS *parmigiano, rosemary & lemon* v/vq/gf
CHEFS PASTA *roasted tomato, winter herbs & breadcrumb* v/vq

DESSERTS (CHOOSE TWO)

THREE LAYER CHOCOLATE CAKE *cashew mousse & fudge* 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, s
azerac 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 &
dehydrated citrus \$18/person*

FESTIVE FEELS
*lemon, pomegranate, ango, mulled red wine soda &
choice of spirit \$18/person*

TIME TO UNWIND
*lemon, wildflower honey & elderflower 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 \$68/carafe*

- Mocktail options available upon request -





The Wine

- Ask us about our cellar wines -

BUBBLES

Prosecco, **Bortolomiol 'Prior' Brut**, Valdobbiadene NV 55
Chenin Blanc/Chardonnay, **Domaine de la Bergerie**, Cremant de Loire Brut 75
Pinot Noir/Chardonnay/PinotMuenier, **J. Lassale 'Cachet Or' Brut Champagne**, France NV 115

PINK & ORANGE

Rose of Pinot Noir, **Red Car** Sonoma Coast, California 2023 61
Clairette, **Domaine Galevan 'Aurelius' Vd**, France 2023 66

WHITE

Vermentino/Chardonnay, **Mas de Valeriole** "Charmentin," Bouches-du Rhone, France 2021 64
Grüner Vetliner, **Weingut Berger**, 'Lossterrassen' Kremstal, Austria 2021 74
Pinot Grigio, **Abbazia Di Novacella**, Trentino-Alto Adige, Italy 2023 84
Sauvignon Blanc, **Nicolas Gaudry**, 'Les Champs de Cri' Pouilly-Fume, France 2023 92
Chardonnay, **Demougeot**, Bourgogne, France 2022 130

RED

Syrah/Granache, **Domaine du Temps**, 'Cosmopolite' Languedoc, France 2018 65
Sangiovese, **Volpaia**, Chianti Classico, Italy 2021 72
Cabernet Sauvignon/Merlot/Cabernet Franc, **Cain Winery**, 'Cain Cuvee, Napa Valley, 2015 82
Nebbiolo, **Nadia Curto**, Langhe, Piemonte, Italy 2021 90
Pinot Noir, **Sandhi**, Santa Rita Hills, California 2022 125

- Non-Alcoholic options available upon request -

LOOKING FOR MORE OPTIONS? OUR SOMMELIERS ARE 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. 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)