

Tallula's

events





About Us



We are a fun, SoCal-inspired, Mexican restaurant located in Santa Monica Canyon and just steps from the beach. Helmed by Executive Chef Brad Long and Chef/Partner Jeremy Fox, everything is sourced from the nearby Santa Monica Farmers' Market or regional farmers, fishermen, ranchers and purveyors with sustainable practices. The team also calls on time-honored recipes to make fresh chile pastes and salsas in-house, as well as their own heirloom corn masa for fresh tortillas. We also have a great bar with one of the largest collections of Mexican, small-batch spirits on the Westside.

Our festive main dining room, bar & lounge, charming outdoor patio and private dining room are ideal for daytime and nighttime private events. To help make your experience seamless and fun, we offer custom family-style and buffet menus for gatherings of up to 200 guests.

Event Offerings



Felix's Bar

Our colorful bar and lounge gives you indoor and outdoor space for 25-50 guests. It features a more fluid layout with lounge seating and high-tops, making it ideal for networking, corporate events, and mixers. Here guests can enjoy stationary platters and build-your-own taco buffet.

Partial Patio

Our new, festive patio in the parking lot is the perfect way to soak up the SoCal sunshine and ocean breezes. Lined with potted plants and floral trellises for some privacy, we can seat 10-30 guests with a delicious family-style dinner. Great for any occasion!

Private Dining Room

Located on the second floor, with its own private entrance, restroom and bar, this light-filled room can host up to 30 guests seated and 40 guests reception style. It's perfect for showers, birthday parties, intimate rehearsal dinners, and company gatherings.

Indoor Buyout

Includes our vibrant main dining room with an open kitchen concept, hanging plant garden, and spacious built-in banquettes. Accommodates about 60 - 75 guests exclusively in the main dining room and up to 125 guests when including Felix's Bar.

Outdoor Buyout

Our new, canopied patio in the parking lot really feels like a beach party! We have flexible seating and table arrangements for up to 100 guests, and can include anything from tray-pass to buffet, and your own satellite margarita bar.

Full Buyout - Indoors & Outdoors

Have Tallula's all to yourself! Includes everything with our indoor and outdoor buyouts.

Please contact Event Manager Brittany Deptula at brittany@tallulasrestaurant.com to discuss availability, minimum spends, menu (see following pages!) and service-style options. Other charges include tax, a 4% health charge and a 21% service charge.

We look forward to hosting your celebration at Tallula's!



Our Space



Private Dining Room



Felix's Bar



Our Space



Main Dining Room



Outdoor Patio



Sample Menus / Taco Party!

\$50/person food, served Family-Style for up to 25 guests in the Dining Room, Partial Patio OR Private Dining Room
OR \$55/person food, served Buffet-Style for over 25 guests in Felix's Bar, Indoor, or Outdoor Buyouts.
Price doesn't include beverages, tax, 4% healthcare charge* & 21% service charge.

snacks for the table

guacamole, salsa & chips (vegan, gf) organic avocado, lime, cilantro, red onion, jalapeno
... with raw vegetables crudite ...

nachos "sencillo" (v) salsa roja, spicy giardiniera, crema, lots of cheese
spicy pickled vegetables (vegan, gf) carrots, jalapeno, onion, cucumber

cold choose two

farmers' market lettuces (vegan, gf) sea canyon apples, pears, candied pecans, shallots, chile apple vinaigrette

little gem caesar salad (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino

baja kampachi ceviche (gf) fresno aguachile, local radishes, grapes, shiso

canyon taco salad (vq,gf) napa cabbage, lettuce, black beans, cheese, pico de gallo, tortilla strips,
oregano-lime vinaigrette

tacos choose three

our organic Masienda corn tortillas are made fresh daily!

market veggie (vq, gf) crispy delicata squash, parsnip puree, braised kale, red onion

grass-fed carne asada (gf) tomatillo, pickled red onion, avocado, brown butter salsa macha, benne seeds, herbs

organic braised chicken amarillo (gf) red onion, cilantro, salsa verde

beer battered rock cod housemade curtido, aged habanada crema, lime

sides

organic pinto beans (vegan, gf)

organic red rice (vegan, gf)

desserts choose one

rosario's flan bites seasonal fruit, vanilla whipped cream

mini bunuelos crispy flour tortilla, peanut butter mousse, seasonal jam

poached quince pumpkin seed syrup, soft whipped cream

Dietary Restriction Guide

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

margaritas

carafe \$50 - \$60 each

blanco tequila, fresh lime, agave

(choice of traditional, seasonal or spicy)

*A 4% charge is added by the restaurant to all checks to help offer fully covered healthcare to our employees. Please let us know if you have questions. Thanks for supporting a healthier staff!

Sample Menus / 5-Course Dinner

\$62/person food, served Family-Style for up to 30 guests in the Dining Room & Partial Patio
OR \$75/person food, served Family-style for Private Dining Room OR Buffet-Style for Indoor Buyout & Outdoor Buyout
Price doesn't include beverages, tax, 4% healthcare charge* & 21% service charge.

snacks for the table

guacamole, salsa & chips (vegan, gf) organic avocado, lime, cilantro, red onion, jalapeno
... with raw vegetables crudite ...

nachos "sencillo" (v) salsa roja, spicy giardiniera, crema, lots of cheese
spicy pickled vegetables (vegan, gf) carrots, jalapeno, onion, cucumber

cold choose two

farmers' market lettuces (vegan, gf) sea canyon apples, pears, candied pecans, shallots, chile apple vinaigrette

little gem caesar salad (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino

baja kampachi ceviche (gf) fresno aguachile, local radishes, grapes, shiso

canyon taco salad (vq, gf) napa cabbage, lettuce, black beans, cheese, pico de gallo, tortilla strips,
oregano-lime vinaigrette

hot choose two

honeynut squash (vegan, gf) green poblano rice, piloncillo, pepitas, radishes, herbs

potato & mushroom molote (v, gf) refried black beans, cabbage, queso, crema

chicken enchiladas suizas (gf) creamy salsa verde, salsa semilla, herbs, radish, jack cheese

meatballs (gf) grass-fed beef pork meatballs, creamy polenta, salsa veracruz

platters choose two

organic half chicken persimmon pecan mole, whipped sweet potato, roasted delicata squash

charcoal grilled pepper steak (gf) pipian, peanuts, arugala, pecorino

catch of the day (gf) grilled pacific fish, salsa verde, fresh herbs, amarillo beans

Dietary Restriction Guide

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

sides

organic pinto beans (vegan, gf)

organic red rice (vegan, gf)

fresh handmade corn tortillas (vegan, gf)

desserts choose two

rosario's flan bites seasonal fruit, vanilla whipped cream

mini bunuelos crispy flour tortilla, peanut butter mousse, seasonal jam

poached quince pumpkin seed syrup, soft whipped cream

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Sample Menus / 4-Course Brunch or Lunch

\$55/person food, served Family-Style for up to 30 guests & Buffet-Style for over 30 guests in any of the spaces.
Daytime service requires a \$2500 minimum food and beverage spend (before tax and services fees).
Price doesn't include beverages, tax, 4% healthcare charge* & 21% service charge.

snacks for the table

guacamole, salsa & chips (vegan, gf) organic avocado, lime, cilantro, red onion, jalapeno
... with raw vegetables crudite ...

farmer market fruit salad (vegan, gf) served with tajin and lime
nachos "sencillo" (v) salsa roja, spicy giardiniera, crema, lots of cheese

cold choose two

farmers' market lettuces (vegan, gf) sea canyon apples, pears, candied pecans, shallots, chile apple vinaigrette

little gem caesar salad (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino

baja kampachi ceviche (gf) fresno aguachile, local radishes, grapes, shiso

canyon taco salad (vq, gf) napa cabbage, lettuce, black beans, cheese, pico de gallo, tortilla strips,
oregano-lime vinaigrette

hot choose three

market veggie taco (vq, gf) crispy delicata squash, parsnip puree, braised kale, red onion

grass-fed carne asada taco (gf) tomatillo, pickled red onion, avocado, brown butter salsa macha, benne, herbs

organic braised chicken amarillo (gf) red onion, cilantro, salsa verde

beer battered rock cod housemade curtido, aged habanada crema, lime

crispy weiser potatoes (vq, gf) housemade chorizo, sunny egg, fresh herbs, handmade corn tortillas

chilaquiles (vq, gf) refried black beans, sunny egg, salsa verde, cilantro

sides

organic pinto beans (vegan, gf)

organic rice (vegan, gf)

desserts for the table

rosario's flan seasonal fruit, vanilla whipped cream

mini bunuelos crispy flour tortilla, peanut butter mousse, seasonal jam

brunch cocktail carafes

\$50 - \$60 each

Dietary Restriction Guide

v = vegetarian

av = available vegetarian

vq = available vegan

gf = gluten-free

margarita choice of: traditional, spicy, or seasonal

mimosa cava, fresh-squeezed orange juice

bloody maria blanco tequila or mezcal, housemade bloody mix, lemon

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Our Food & Drinks



COVID-19 Private Event Considerations

To protect your guests, our employees and our business, please be aware of our restaurant's policies. This is subject to change, based upon local COVID-19 case counts and positivity rate, as well as guidelines from the Los Angeles County Department of Public Health. We reserve the right to cancel an event if county guidelines roll back due to a rise in COVID-19 cases and restrict us from hosting private events.

- All your guests should be notified about our safety policies, prior to the event.
 - For indoor dining, Tallula's requires everyone who is eligible (over 12 years old) for the COVID-19 vaccine to show proof of full vaccination (2 weeks after your second dose of Moderna/Pfizer or 2 weeks after your first dose of Johnson & Johnson) OR a negative COVID-19 test taken within 72 hours of the event. You can read about why we've made this decision on [our website](#).
 - Proof of full vaccination or negative test results include:
 - Hard copies
 - Digital copies, such as photos, e-mails, text messages or online records, such as [California's Digital COVID-19 Vaccine Record](#) or the [Clear App](#).
 - We cannot admit anyone to dine indoors at your event if they cannot provide proof of full vaccination or a negative test, so please ensure all your guests are notified of our policy well in advance.
 - We will not retain anyone's proof of vaccination or test results, as this information will be shown to us upon entrance.
 - For outdoor dining, we DO NOT require vaccination or test results.
 - Per the LA County Department of Public Health:
 - Face masks are required indoors whenever you're not actively eating or drinking, regardless of vaccination status.
 - For those who are unvaccinated or partially vaccinated, face masks must be worn outdoors whenever you're not actively eating or drinking.
 - Children under 2 aren't required to wear face masks.
 - Guests should stay home if they're displaying COVID-19 symptoms, such as cough, shortness of breath, difficulty breathing, fever or chills, or if they're currently under quarantine or isolation.
 - Mindfully maintain social distance as much as possible with people outside your party.
 - Wash/sanitize your hands often and before entering our restaurant.
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Contact Us



Hours

Dinner: Sunday-Thursday 5-9pm & Friday-Saturday 5-10pm

Please inquire about bookings outside of normal business hours.

Visit

118 Entrada Drive, Santa Monica, CA 90402

Contact Us

E-mail our Events Manager Brittany Deptula at brittany@tallulasrestaurant.com or call 310.526.0027 with the date, number of people in your party and what kind of menu you'd like.
