



THE SPEAKEASY PACKAGE

Enjoy all the ambience of the Tam's Signature Speakeasy with your closest friends and family.

Our Speakeasy Package includes live musical entertainment, a customizable drink menu, personal restaurant entrance, 2 – 4 drinks per person, and some small bites for your guests to enjoy.

No full meals are available, but you may choose to add on selections from our Hors D'oeuvres Package.

The Speakeasy Package is available for 8 – 30 guests in the Royal Guards Room.

Must be scheduled at least 30 days prior.

BARTENDER, DOOR GREETER, & ENTERTAINMENT

\$1,600

This fee does not go toward the Food & Beverage Minimum

COCKTAIL PACKAGES

Prices are per guest

Select how many drinks your guests will receive...

Two: \$40 | Three: \$55 | Four: \$70

Select from our carefully curated cocktails menus or build-your-own, using our list of 70+ options



THE GOLDEN AGE

CURATED COCKTAIL MENU

Cocktails from the golden age of cocktails

1800's

Old Fashioned

c. early 1800's - Unknown
bourbon, angostura, sugar

Sazerac

c. 1838 - Antoine Peychaud
choice of rye or cognac, sugar,
peychaud's, angostura, absinthe

Martinez

c. 1860's - Jerry Thomas
old tom gin, sweet vermouth,
luxardo, angostura

Negroni

c. early 1800's - Count Camillo Negroni
gin, sweet vermouth, campari, orange twist

Manhattan

c. 1894 - Dr. Iain Marshall
rye, sweet vermouth, angostura, regan's #6

Classic Martini

c. 1860's - Unknown
gin, dry vermouth, regan's #6

Whiskey Sour

c. pre-1800's - Unknown
bourbon, lemon, sugar, with or without egg

Tom Collins

c. 1860's - Unknown
old tom gin, lemon, sugar, soda

Golden Fizz

c. 1880's - Unknown
gin, lemon, sugar, whole egg, soda

Daiquiri

c. late 1800's - Jennings Stockton Cox
rum, lime, sugar

Mint Julep

c. early 1800's - Unknown
bourbon, mint, sugar

PROHIBITION ERA

CURATED COCKTAIL MENU

Cocktails from the 20TH century

1900's



Old Fashioned

c. early 1800's - Unknown
bourbon, angostura, sugar

Bijou

c. 1900 - Harry Johnson
plymouth gin, green chartreuse, sweet vermouth,
regan's #6

Corpse Reviver #2

c. 1920's - Harry Craddock
gin, cocchi americano, curaçao, lemon,
absinthe rinse

Boulevardier

c. 1927 - Erskine Gwynne
rye, sweet vermouth, campari

Vieux Carré

c. 1930's - Walter Bergeron
rye, cognac, sweet vermouth, benedictine,
angostura, peychaud's

Vesper

c. 1953 - Ian Fleming
gin, vodka, cocchi americano, lemon twist

El Diablo

c. 1950's - Vic Bergeron
tequila, crème de cassis, lime, ginger beer

Hemingway Daiquiri

c. 1930's - Unknown
rum, lime, grapefruit, sugar, luxardo

Sidecar

c. 1920's - Harry MacElhone
cognac, dry curaçao lemon

Aviation

c. 1916 - Hugo R. Ensslin
gin, lime, luxardo, sugar, crème de violette

Cosmopolitan

c. 1975 - Neal Murray
vodka, curaçao, lime, cranberry juice

Bees Knees

c. 1921 - Frank Meier
gin, lemon, honey

Last Word

c. 1915 - Frank Fogarty
gin, lime, luxardo, green chartreuse



THE MODERN RENAISSANCE

CURATED COCKTAIL MENU

Modern classics from contemporary bartenders

2000's

Paper Plane

c. 2008 - Sam Ross

bourbon, lemon, aperol, amaro nonino

Greenpoint

c. 2006 - Michael McIlroy

rye, yellow chartreuse, sweet vermouth, angostura,
regan's #6

Gold Rush

c. 2000 - T.J. Siegal

rye, lemon, honey

Infante

c. 2009 - Giuseppe Gonzalez

blanco tequila, orgeat, lime, rose water, nutmeg

Monte Cassino

c. 2010 - Damon Dyes

rye, yellow chartreuse, benedictine, lemon

Water Lily

c. 2007 - Richard Baccaro

gin, crème de violette, cointreau, lemon

Penicillin

c. 2005 - Sam Ross

scotch, ginger, honey, lemon, peat

High Five

c. 2010 - Alex Day

gin, aperol, grapefruit, lime, simple

White Negroni

c. 2001 - Wayne Collins

gin, cocchi americano, suze

Old Cuban

c. 2001 - Audrey Saunders

white rum, lime juice, simple, mint, champagne

ALL COCKTAILS

If our curated menus didn't quite have what you were looking for, you can custom mix up to twelve different selections from the list below!

~ Menu with full cocktail descriptions and ingredients will be sent upon booking ~

- | | | |
|-----------------------------|----------------------------|----------------------------|
| -MAI TAI- | -JUNGLE BIRD- | -NAVY GROG- |
| -3 DOTS & DASH- | -SINGAPORE SLING- | -ARMY NAVY- |
| -GIN RICKY- | -TOM COLLINS- | -PALOMA- |
| -SILVER FIZZ- | -GOLDEN FIZZ- | -MOJITO- |
| -CORPSE REVIVER #1- | -CORPSE REVIVER #2- | -LAST WORD- |
| -NAKED & FAMOUS- | -PAPER PLANE- | -OLD FASHIONED- |
| -WATER LILY- | -RUSTY NAIL- | -MONTE CASSINO- |
| -NEGRONI- | -WHITE NEGRONI- | -BIJOU- |
| -GREENPOINT- | -MANHATTAN- | -PERFECT MANHATTAN- |
| -HANKY PANKY- | -VESPER- | -SPAGLIOTTO- |
| -SAZERAC- | -BOBBY BURNS- | -MARTINEZ- |
| -MARTINIS- | -MINT JULEP- | -AMERICANO- |
| -VIEUX CARRÉ- | -BOULEVARDIER- | -APEROL SPRITZ- |
| -ROB ROY- | -CUBA LIBRE- | -BATANGA- |
| -MOSCOW MULE- | -KENTUCKY BUCK- | -OAXACA BUCK- |
| -DARK & STORMY- | -EL DIABLO- | -WHISKEY SOUR- |
| -NEW YORK SOUR- | -GIMLET- | -GIN DAISY- |
| -MARGARITA- | -DAQUIRI- | -HEMINGWAY DAQUIRI- |
| -OLD CUBAN- | -HOTEL NACIONAL- | -SIDECAR- |
| -AVIATION- | -WHITE LADY- | -BLOOD & SAND- |
| -BROWN DERBY- | -BEES KNEES- | -GOLD RUSH- |
| -COSMOPOLITAN- | -PENICILLIN- | -HIGH FIVE- |
| -INFANTE- | -JACK ROSE- | -MAIDS- |

Don't see something you want? Let us know and we'll see what we can do!



FAQ

Who will be performing?

The entertainment booked will depend on the availability of the performers. Typical entertainment is usually an instrumental jazz duo or a classic cabaret-style duo, but we reserve the right to book something different, if our usual performers are unavailable.

What is the total cost?

The Speakeasy Package is broken down above for your convenience, so you know exactly what all your money is going towards. Required Food & Beverage minimum for the Guards Room will still apply. Labor and entertainment costs DO NOT go towards the F & B required minimum. Depending on number of guests, custom options selected, food added, F & B minimum, gratuity, etc., we find Speakeasy's range from \$4,500 - \$7,000.

When should guests arrive?

We recommend guests stagger their arrival. Encourage your guests to trickle in when you invite them, as it will be difficult for the host to bring in large groups all at once and for the bartender to make too many cocktails all at once. The experience is best when it feels intimate and personal for each guest. Remember – An actual speakeasy, back in the Prohibition Era, would have been easily spotted and shut down if there was a line of people waiting to get in!

Where will guests enter?

Guests will enter by knocking on the white gate that is next to the employee entrance ramp in the parking lot. The Host will ask them for the password and show them in through the "secret entrance" hallway. You are responsible for communicating entrance instructions, including the password, to your guests, whether that be on the invite or using some other means.