

BIRBA, PALM SPRINGS

F10HOSPITALITY.COM

CIAO!

GRAZIE for considering BIRBA to host your special event!

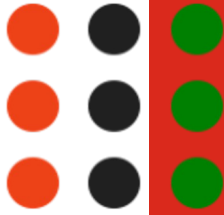
We love a good party and pride ourselves on hosting large groups with the same Italian spirit that inspired Birba – filled with food, love, and great conversation under the gorgeous starlit sky of Palm Springs. *Mangiamo Insieme* - which translates to “we eat together,” embodies our ethos for the ritual of gathering with the ones we love over an overflowing table filled with delicious foods and cocktails.

Our menus are designed to be served family style, while being elegantly casual. Think big platters, long tables, and deep connections with family and friends. Our BIRBA menu focuses on seasonal ingredients and is subject to change based on availability.

Birba Patio, Birba Deck or Full Venue Buyouts available

All reservations of 10+ guests are booked through our event sales team.





SPACES

BIRBA PATIO

Seated Dinner - 60 Guests MAX

Cocktail Reception - 100 Guests MAX

A lush, open-air setting surrounded by string lights and citrus trees – ideal for seated dinners or starlit celebrations.

BIRBA DECK

Seated Dinner - 60 Guests MAX

A semi-private space set just off the main patio, perfect for more intimate gatherings with a view of the San Jacinto mountains.

FULL VENUE (BUYOUT)

Seated Dinner - 150 Guests MAX

Cocktail Reception - 200 Guests MAX



PROPOSALS

Ready to get started?
We're happy to prepare
a custom proposal for
your event. Please note
all proposals must be
confirmed and signed
within 48 hours to
avoid cancellation.





TAVOLA // \$72 PER PERSON

NOT INCLUDING TAX & SERVICE FEE



COURSE ONE

PIZZA PARLOR CHOP

Salumi, Provolone, Cherry Tomato,
Chickpeas, Pepperoncini

TRICOLORE SALAD

Arugula, Radicchio, Endive, Parmesan,
Fried Garlic, Lemon

COURSE TWO

Choice of 1

POMODORO AMORE SPAGHETTI

San Marzano Tomato, Parmesan, Basil

STROZZAPRETTI

Broccoli Pistachio Pesto

NONNA'S MEATBALLS

Beef, Pork, Tomato, Ricotta, Parmesan

COURSE THREE

Choice of 1 Side + Chicken

ROASTED CAULIFLOWER

Capers, Parmesan, Lemon, Chili Flakes

BLUE LAKE BEANS

Olive Oil, Breadcrumbs, Lemon, Wine

BRUSSELS SPROUTS CACIO E PEPE

Parmesan

COURSE FOUR

Choice of 1

BUTTERSCOTCH PUDDING

Sea Salt

HIGH PIE

*Seasonal Flavors



ENHANCEMENTS

PANE -OR- GARLIC KNOTS \$8++

Tomato & Mozzarella Arancini \$15++

BUTCHER BLOCK \$18++

Salumi, Gorgonzola Torta,
Reggiano, Giardiniera

GNOCCHO FRITTO \$22++

BRUSCHETTA \$10++

Tomato, Basil, Garlic, Olive Oil

DI STEFANO BURRATA \$19++

*Seasonal Ingredients

PIZZA

Margherita \$18++

Braised Greens \$19++

Birba \$21++



BEVERAGE PACKAGES



2 HR. *STANDARD* BEER & WINE BAR

WHITE WINE:

CASALFORTE CHARDONNAY

RED WINE:

ZACCAGNINI MONTEPULCIANO

BEER:

PERONI, BEAR RACE 5 IPA

**Selection of Non-Alcoholic Beverages*

2 HR. *STANDARD* FULL OPEN BAR

WHITE WINE:

CASALFORTE CHARDONNAY

RED WINE:

ZACCAGNINI MONTEPULCIANO

BEER:

PERONI, BEAR RACER 5 IPA

LIQUOR:

HENDRY'S VODKA / BEEFEATER GIN / CORAZON TEQUILA /
UNION MEZCAL / MYERS RUM / BUFFALO TRACE BOURBON /
JOHNNIE WALKER RED SCOTCH

STANDARD COCKTAILS:

MARGARITA / OLD FASHIONED / NEGRONI

**Selection of Non-Alcoholic Beverages*



2 HR. *PREMIUM* BEER & WINE BAR

WHITE WINE:

CANTINA LASELVA VERMENTINO

RED WINE:

ARESCA BAROLO

BEER:

PERONI, BEAR RACE 5 IPA

**Selection of Non-Alcoholic Beverages*

2 HR. *PREMIUM* FULL OPEN BAR

WHITE WINE:

CANTINA LASELVA VERMENTINO

RED WINE:

ARESCA BAROLO

BEER:

PERONI, BEAR RACE 5 IPA

LIQUOR:

GREY GOOSE VODKA / AVIATION GIN / CASAMIGOS BLANCO TEQUILA /
CASAMIGOS REPOSADO TEQUILA / CATEDRAL MEZCAL / MYERS WHITE
RUM / ELIJAH CRAIG BOURBON / JOHNNIE WALKER RED SCOTCH

STANDARD COCKTAILS:

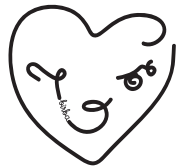
MARGARITA / OLD FASHIONED / COSMO / LEMON DROP / CLASSIC

DAIQUIRI / GIMLET

**Selection of Non-Alcoholic Beverages*

**Based on seasonal availability, selections may change. *Specialty craft cocktails to be charged at a la carte pricing*

**Fresh pressed juices \$2++ upcharge. * Shots are a \$4++/each upcharge*



CHEEKY'S / 2008

BIRBA / 2011

ALCAZAR / 2011

F10 CATERING / 2012

MR. LYONS / 2015

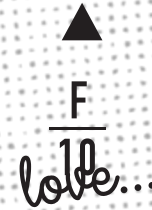
SEYMOURS / 2016

HIGH/LOW / 2021

F10 LOVE / 2022

HIGH-PIE / 2022

BIRBA CABAZON / 2024



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