



The Private Table.

An invitation to
extraordinary dining.

TIYAN ALILE

BESPOKE PRIVATE DINING

A PRIVATE DINING COLLECTION





Personal touches. Exceptional attention.

A private dinner should feel personal from the first welcome to the final course.

Tiyan creates tailored dining experiences for private celebrations and gatherings, with menus shaped around the occasion, the host and the people at the table. Thoughtful pacing and considered presentation leave room for conversation and the pleasure of being together.

A menu with a point of view.



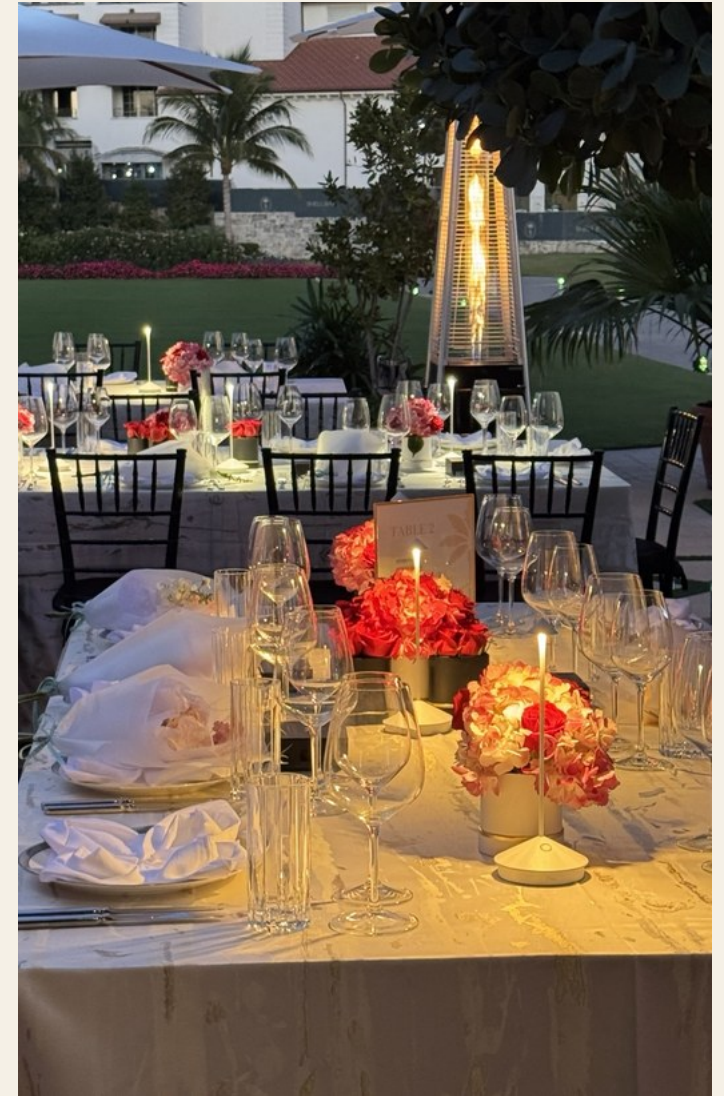
Distinctive flavors. Deliberate contrasts. Beautifully composed courses.

Each menu is developed for the brief, with preferences, dietary requirements and seasonal availability discussed during planning. The photographs offer a glimpse of the culinary style; your menu is created for your event.



For the people you choose.

Milestone birthdays and anniversaries. Private celebrations. Executive and client dinners. Intimate brand gatherings.



An evening, beautifully considered.

The dining experience is planned in conversation with your event vision.

Your vision. My culinary expertise.

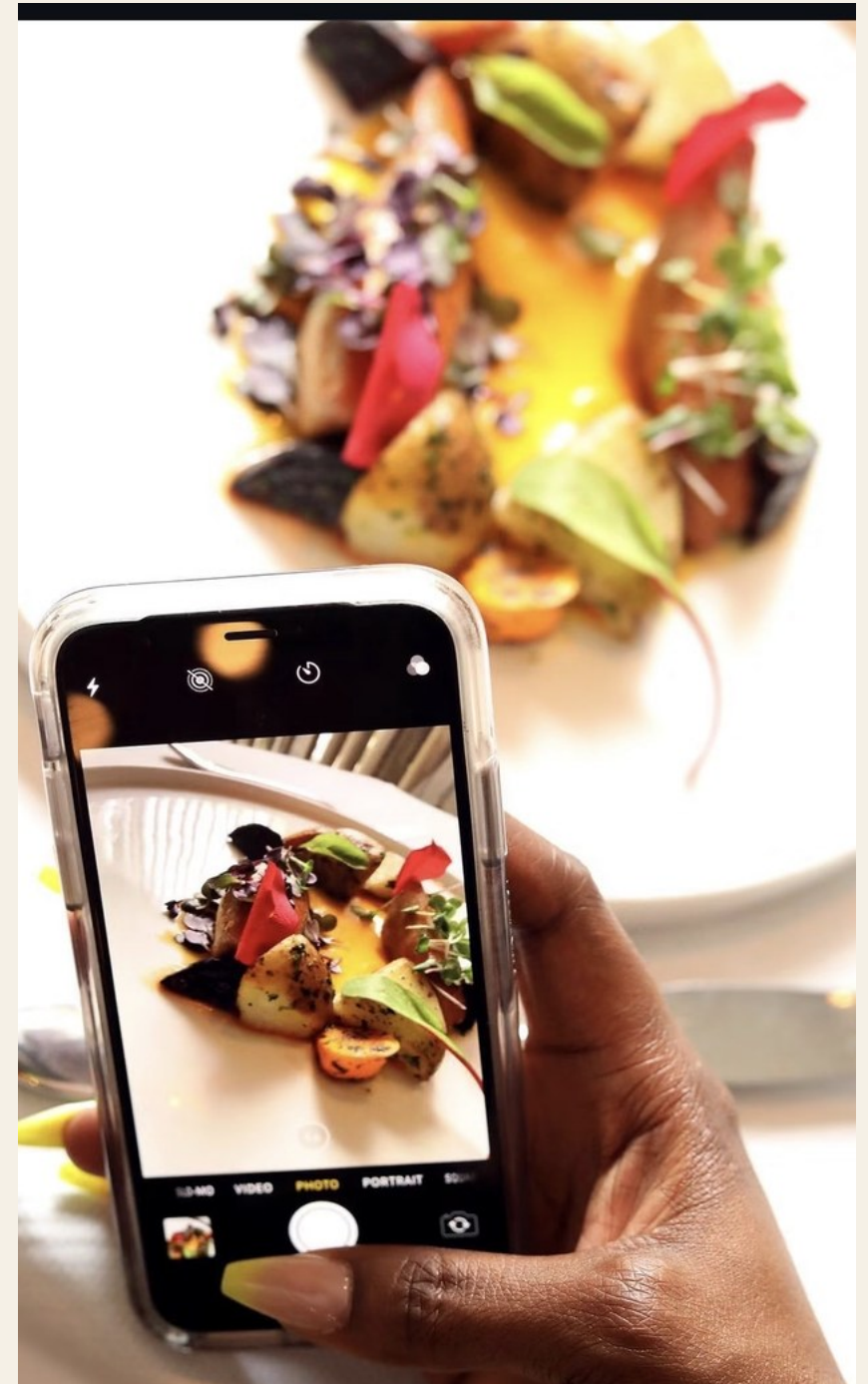
A thoughtful dining partner for the occasions your clients want to feel truly their own.

Begin with the brief. Date, location, guest count, occasion and desired investment.

Shape the experience. A proposed menu and service approach aligned with your event.

Confirm the details. Kitchen access, staffing, rentals, dietary needs and timing agreed before the booking.

Each event is individually quoted. Scope and inclusions are confirmed in the proposal.



THE EXPERIENCE BEHIND THE EXPERIENCE

Tiyan Alile

Hospitality business builder.

Culinary educator. Author.

Trained at L'Academie de Cuisine in the United States, Tiyan founded the Culinary Academy and Tarragon, her award-winning restaurant in Lagos.

Her background in corporate law, restaurant ownership and hospitality operations brings creative range and a disciplined approach to every engagement. Based in South Florida, she combines culinary artistry with close attention to the details that make a private event work.



A CLIENT'S WORDS

The most
magnificent night.

“You are wonderful at what you do ...
Thank you, thank you, thank you for
the most magnificent night and
party”

ROSALIE DUBB

Private-event client

Excerpt from a client testimonial.

WORDS FROM A PRIVATE-EVENT CLIENT



A memorable
evening.
A beautiful
final course.

A considered finish to an
experience created around your
table.





Let's create your next private table.

Tailored to your occasion,
guest count and setting.

INQUIRE ABOUT YOUR DATE

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PRIVATE DINING INQUIRIES

