



The
**ARROGANT
BUTCHER**

QUALITY FOOD & PREMIUM DRINKS

**GROUP
EVENTS**

**NICOLE LASKER
SPECIAL EVENTS MANAGER**

480.905.3273 Phone
nlasker@foxrc.net

Downtown Phoenix Cityscape
2 East Jefferson Street, Suite 150 • Phoenix, Arizona 85004



Welcome to...



An iconic restaurant in both location and flavors, The Arrogant Butcher is in the middle of the Downtown Phoenix action. The menu is sure to please, featuring everything from savory seafood and classic cocktails to charcuterie and craft beer at the bar. For a sporting event, concert, or a night out on the town - The Arrogant Butcher has something for everyone.

Our Spaces

THE OFFICE & THE BOARDROOM



THE OFFICE

SEATED: 22 Guests

RECEPTION: 22 guests (Standing room only)

The Office is a versatile space ideal for an intimate celebration or a professional meeting. Fully equipped with a 48" flat screen TV and wireless mic, the private space has floor-to-ceiling with sound control panels and curtains that can remain open to the dining room or closed for privacy.

THE BOARDROOM

SEATED: 18 Guests

RECEPTION: 18 Guests (Standing room only)

The Boardroom is slightly smaller than The Office but provides the same features such as a flat screen TV, wireless mic, plus sound panels and curtains for additional privacy.

THE OFFICE & THE BOARDROOM COMBINED

SEATED: 40 Guests

RECEPTION: 50 Guests

The Office & The Boardroom are adjacent to one another and the spaces can also be combined for larger events, creating the ideal space for everything from business meetings to rehearsal dinners.



Our Spaces

THE NEWS ROOM



SEATED: 55 guests

RECEPTION: 60 guests

When looking for a larger venue for a special occasion, consider The News Room. A collage of framed nostalgic, historical, and quirky photographs lines two entire walls, providing a unique atmosphere. The room is fully equipped with a wall-mounted 60" flat screen TV & wireless mic. Comfortable booths and a variety of table sizes allow can be configured to suit any event.

THE PATIO

SEATED: 72 guests

RECEPTION: 100 guests

Situated across the street from Talking Stick Resort Arena and a short walk from Chase Field, the Patio offers a unique street-side setting in the heart of Downtown Phoenix with tables that can be configured for a variety of events.





Lunch Menu

THE ARCHITECT

\$27 *Per Person*

FOOD STATIONS

Salads

SIMPLE CHOPPED SALAD

GREEN GODDESS CAESAR

*Asparagus, Snow Pea, Avocado,
Shishito Pepper, Romaine, Kale, Crouton*

Sandwiches

TURKEY PASTRAMI

Coleslaw, Swiss, Pretzel Bun

SMOKED PORK CUBANO

*Tavern Ham, House Mustard, Pickle,
Swiss Cheese & Mojo Sauce*

Sides

TRADITIONAL COLESLAW

ASSORTED COOKIES

For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.

Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Plated Lunch Menu

THE COMMUTER

\$30 *Per Person*

Starter

(for the table)

SPINACH & ARTICHOKE DIP

Sour Cream, Pico de Gallo, Warm Tortilla Chips

Entrées

(choice of)

MEDITERRANEAN SALAD

Sun Dried Olive, Crispy Chickpea, Cucumber, Cauliflower, Feta Cheese, Toasted Pine Nut, Harissa Yogurt Vinaigrette

KALE & HEIRLOOM BEET

Quinoa, Dried Cranberry, Goat Cheese, Candied Pecan, Champagne Vinaigrette, Aged Cheddar

AB CHEESEBURGER*

Prairie Breeze Cheddar, Grilled Onion, Shredded Lettuce, Pickle

BURRATA PAPPARDELLE

DiNapoli Tomato, Calabrian Chile, Basil, Crusty Garlic Bread

TURKEY PASTRAMI

Coleslaw, Swiss, Pretzel Bun

Dessert Add-On

(\$8 per person)

MASCARPONE CHEESECAKE

Seasonal Fruit, Vanilla Crema, Pistachio Crumble

PEANUT BUTTER & CHOCOLATE PIE

Crème Chantilly, Caramel, Peanut Butter Fudge Crumble

For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.

Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Plated Lunch Menu

THE CONGRESSMAN

\$35 *Per Person*

Starters

(for the table)

HOUSE SOFT PRETZELS & PROVOLONE FONDUE

SPINACH & ARTICHOKE DIP

Sour Cream, Pico de Gallo, Warm Tortilla Chips

Entrées

(choice of)

MEDITERRANEAN SALAD

Sun Dried Olive, Crispy Chickpea, Cucumber, Cauliflower, Feta Cheese, Toasted Pine Nut, Harissa Yogurt Vinaigrette

SHRIMP, CHICKEN & SAUSAGE JAMBALAYA

Okra

AB CHEESEBURGER*

Prairie Breeze Cheddar, Grilled Onion, Shredded Lettuce, Pickle

BURRATA PAPPARDELLE

DiNapoli Tomato, Calabrian Chile, Basil, Crusty Garlic Bread

TURKEY PASTRAMI

Coleslaw, Swiss, Pretzel Bun

Dessert Add-On

(\$8 per person)

MASCARPONE CHEESECAKE

Seasonal Fruit, Vanilla Crema, Pistachio Crumble

PEANUT BUTTER & CHOCOLATE PIE

Crème Chantilly, Caramel, Peanut Butter Fudge Crumble

For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.

Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Reception Menus

THE CONNECTOR

\$30 Per Person

Starters

CHARCUTERIE

Chef's Choice of Meats & Cheeses

HOUSE SOFT PRETZELS & PROVOLONE FONDUE

SPINACH & ARTICHOKE DIP

Sour Cream, Pico de Gallo, Warm Tortilla Chips

Desserts

CHOCOLATE CHIP & PEANUT BUTTER COOKIES



RECEPTION ADDITIONS

CHARCUTERIE

Chef's Choice of Meats & Cheeses.....7 per person

CRUDITE PLATTER.....5 per person

**ADD A RAW BAR WITH OYSTERS & WHITE SHRIMP
PRICED BY THE EACH
WILL NEED TO BE ORDERED 1 WEEK IN ADVANCE**

If you wish to order more during your event it will depend on the availability

Please notify your server of any food allergies.

Food will be replenished up to an hour and a half after initial service. Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

Reception Menus

THE SALESMAN

\$45 Per Person

Starters

CHARCUTERIE

Chef's Choice of Meats & Cheeses

HOUSE SOFT PRETZELS & PROVOLONE FONDUE

CRISPY SHRIMP

Shishito Peppers, Spicy Aioli

SPINACH & ARTICHOKE DIP

Sour Cream, Pico de Gallo, Warm Tortilla Chips

SIMPLE CHOPPED

Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette

Entrée

SHRIMP, CHICKEN & SAUSAGE JAMBALAYA

Okra

Desserts

CHOCOLATE CHIP & PEANUT BUTTER COOKIES

RECEPTION ADDITIONS

CHARCUTERIE

Chef's Choice of Meats & Cheeses.....7 per person

CRUDITE PLATTER.....5 per person

ADD A RAW BAR WITH OYSTERS & WHITE SHRIMP

PRICED BY THE EACH

WILL NEED TO BE ORDERED 1 WEEK IN ADVANCE

If you wish to order more during your event it will depend on the availability

Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Plated Dinner Menu

STADIUM MENU

\$45 Per Person

Starter

HOUSE SOFT PRETZELS & PROVOLONE FONDUE

Salad

SIMPLE CHOPPED

Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette

Entrées

(choice of)

SHRIMP, CHICKEN & SAUSAGE JAMBALAYA

Okra

BUTCHER'S MEATLOAF

Smashed Potato, Buttered Green Bean, Brown Sugar Tomato Glaze

BURRATA PAPPARDELLE

DiNapoli Tomato, Calabrian Chile, Basil, Crusty Garlic Bread

Dessert

MASCARPONE CHEESECAKE

Seasonal Fruit, Vanilla Crema, Pistachio Crumble

Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Plated Dinner Menu

CITYSCAPE

\$55 Per Person

Starter

(for the table)

HOUSE SOFT PRETZELS & PROVOLONE FONDUE

SPINACH & ARTICHOKE DIP

Sour Cream, Pico De Gallo, Warm Tortilla Chips

Salad

SIMPLE CHOPPED

Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette

Entrées

(choice of)

CRISPY CHICKEN BREAST

Jumbo Lump Crab, Asparagus, Lemon Caper Butter, Calabrian Chile

BURRATA PAPPERDELLE

DiNapoli Tomato, Calabrian Chile, Basil, Crusty Garlic Bread

SALMON*

*Glazed Heirloom Beets, Roasted Cauliflower,
Pesto Quinoa, Marcona Almond*

BEEF SHORT RIB STEW*

Green Chile, Fried Egg, Cornbread

Dessert

(choice of)

MASCARPONE CHEESECAKE

Seasonal Fruit, Vanilla Crema, Pistachio Crumble

PEANUT BUTTER & CHOCOLATE PIE

Crème Chantilly, Caramel, Peanut Butter Fudge Crumble

**ENHANCE YOUR MENU WITH
FILET MIGNON**

For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.

Please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Plated Dinner Menu

DOWNTOWN PROJECT

\$75 Per Person

Starter

(for the table)

CHEF'S SELECTION OF MEATS & CHEESES

Salad

SIMPLE CHOPPED

Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette

Entrées

(choice of)

SALMON*

*Glazed Heirloom Beets, Roasted Cauliflower,
Pesto Quinoa, Marcona Almond*

CRISPY CHICKEN BREAST

Jumbo Lump Crab, Asparagus, Lemon Caper Butter, Calabrian Chile

BURRATA PAPPARDELLE

DiNapoli Tomato, Calabrian Chile, Basil, Crusty Garlic Bread

NEW YORK STRIP*

Fresh Tarragon Béarnaise & Seasonal Vegetable

Dessert

(choice of)

MASCARPONE CHEESECAKE

Seasonal Fruit, Vanilla Crema, Pistachio Crumble

PEANUT BUTTER & CHOCOLATE PIE

Crème Chantilly, Caramel, Peanut Butter Fudge Crumble

**ENHANCE YOUR STEAK
OSCAR STYLE \$8**

*For parties over 25 guests the menu is limited to 3 entrées and 1 dessert.
Please notify your server of any food allergies.*

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

DINNER ADDITIONS

A LA CARTE PRICING

Starters for the Table

BUFFALO CHICKEN WINGS

Celery, Shaved Carrot, Parmesan, Ranch.....13

SPINACH & ARTICHOKE DIP

Sour Cream, Pico de Gallo, Warm Tortilla Chips.....12

HOUSE PRETZELS & PROVOLONE FONDUE.....13.5

CRISPY SHRIMP

Shishito Pepper, Spicy Aioli.....15

SMOKED CARNITAS NACHOS

White Bean, Smashed Avocado, Sour Cream, Pico de Gallo.....15

Raw Bar

KING CRAB LEGS.....Market Price

OYSTERS*.....3 each

WHITE SHRIMP.....4 each

Beverage

SELECT WINE BY THE BOTTLE

ask your event manager for current wine options

CUSTOMIZED WINE PAIRINGS

ask your event manager for details

BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES

charged based on consumption

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Frequently Asked Questions

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?

Please submit food and beverage selections to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Event Manager for more information. Cancellation fees are not transferable.

Frequently Asked Questions

WHAT HAPPENS IF I BOOK A PATIO & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

WHAT HAPPENS IF I AM LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)

CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Fox Restaurant Concepts gift cards from Costco for event payment.