


T1F 11015

## RAISE YOUR GLASS TO FRIENDS COMING TOGETHER

## OUR SPAGES



THE PATIO LOUNGES:
Fire-pit lounges near our indoor-outdoor bar and gaming area are the perfect place to enjoy light appetizers, finger foods, and specialty cocktails.

LOUNGE SEATING: 6 - 100 guests maximum

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## GRAND DINING TABLE:

Available for lunch or dinner, the Grand Dining Table is ideal for a large party looking to enjoy the energy of our main dining room and live music on the weekends.

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\text { SEATED EVENTS: } 15-30 \text { guests maximum }
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## THE SHOWGASE ROOM

The Showcase Room is a blank canvas where hosts can create any type of vibe for their event, from a black-tie fête to a relaxing dinner party or dream wedding reception. The Showcase Room, located inside The Yard at Farmer Arts District, can be divided into two private rooms featuring an inviting industrial atmosphere with original vaulted wood ceilings. We provide everything from tables, chairs, and linens to complimentary WiFi and customizable menus. Here, some of the City's best culinary talent will work with hosts to create custom menus to fit any occasion and price range.

## THE SHOWCASE ROOM

(ENTIRE SPACE)
4,235 square feet of interior space
Private bar and patio

- Seated events up to 200 guests
- Reception events up to 325 guests (included patio)
AV packages available
(4 plasma screen TVs, 2 large dropdown AV screens, 2 LCD projectors, wireless and handheld mics, house sound system)
- WiFi for guests



## THE BROADWAY (wогтн)

- Seated events up to 100 guests
- Reception events up to 110 guests
- AV packages available
(2 large dropdown AV screens, 2 LCD projectors, 1 plasma screen TV with laptop hook-up capability (laptop not included), wireless and handheld mics, house sound system
- WiFi for guests
- Equipped with a satellite bar and elevated small stage


## THE GALLERY (sоитн)

- Private bar and patio
- Seated events up to 80 guests
- Reception events up to 100 guests (including patio)
- AV packages available (3 plasma screen TVs with laptop hook-up capability (laptop not included), wireless and handheld mics, house sound system
- WiFi for guests


## THE COOP

- Ideally located next to the gaming area
- Seated events for approximately 50 guests
- Reception events for up to 75 guests
- Sliding bar doors for privacy or open air feel
- Not climate controlled
- Private bar and restrooms



## THE CAMPUS ROOM

- Private event space equipped with bar
- Seated events for up to 48 guests
- Reception events for up to 65 guests
- AV Packages Available:

75" Flat Screen TV HDMI hook-up capability (laptop not included) wireless microphone, house sound system

- WiFi for guests

PATIO BUYOUT CAPACITY RECEPTION: 250
FULL PROPERTY BUYOUT CAPACITY RECEPTION: 750
PARKING
Valet and self-parking available.
PREFERRED VENDORS
We work with preferred vendors making your special event memorable and customized to the finest detail.

CUSTOMIZED FOOD \& BAR MENUS
Work with our Special Events Manager to create the perfect menu for your event.
A variety of bar options are available.


## PLATED

## BRUNCH

(GROUPS OF 20 OR LESS)
AVAILABLE ON SATURDAYS AND SUNDAYS

# \$30 PER PERSON choice of 2 starters, 2 entrees \& 1 dessert \$36 PER PERSON choice of 3 starters, 3 entrees \& 1 dessert 

## STARTER

(FOR THE TABLE)

## SOFT PRETZELS \& PROVOLONE FONDUE <br> sea salt

FRESH SEASONAL FRUIT PLATE
HOUSE SMOKED SALMON
grilled ciabatta, soft egg, vine ripe tomato, caper, onion dip

## HOUSE POTATO CHIPS

famous onion dip

## entrée course

(CHOICE OF ENTRÉE ON-SITE)

## BREAKFAST SANDWICH*

scrambled egg, bacon, hash brown, guacamole, green chile, american cheese, spicy mayo
BUTTERNUT SQUASH \& KALE SALAD
shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted \& salted pistachios, grated prairie breeze cheddar, toasted mulberries

FRIED CHICKEN \& BUTTERMILK BISCUITS
spicy old bay gravy, fresh herb, scrambled egg
TURKEY PASTRAMI
pretzel roll, swiss, coleslaw
BREAKFAST BURRITO
egg, sausage, crispy potato, avocado, sour cream, provolone fondue
CLASSIC CAESAR SALAD
romaine, shaved parmesan, crouton

MONKEY BREAD
cinnamon apple brioche \& vanilla ice cream
MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge, whipped cream, toffee crunch

# plated 

## LUNGH

(GROUPS OF 20 OR LESS)

## \$30 PER PERSON choice of 2 starters, 2 entrees \& 1 dessert

 \$36 PER PERSON choice of 3 starters, 3 entrees \& 1 dessertSTARTER<br>(FOR THE TABLE)

## SOFT PRETZELS \& PROVOLONE FONDUE sea salt

WHIPPED FETA \& TAHINI DIP
feta tahini, roasted butternut squash, fuji apple, dates, mint, sherry reduction, EVOO, salt and black pepper served with grilled ciabatta bread

## HOUSE POTATO CHIPS

famous onion dip

## entrée course <br> (CHOICE OF ENTRÉE ON-SITE)

## SPICY VEGAN CURRY

griddled sweet potato, egfplant, snap pea, cauliflower, shiitake mushroom, black rice
CLASSIC CAESAR SALAD
romaine, shaved parmesan, crouton
TURKEY PASTRAMI
pretzel roll, swiss, coleslaw

## FRIED CHICKEN

buttermilk biscuit, smashed potato, gravy, coleslaw
BUTTERNUT SQUASH \& KALE SALAD
shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted \& salted pistachios, grated prairie breeze cheddar, toasted mulberries

CRISPY CHICKEN KATSU
japanese milk bread, spicy miso aioli, napa slaw, hoisin

## DESSERT <br> (FOR THE TABLE)

## CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch, vanilla crema
MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge, whipped cream, toffee crunch
ASSORTED COOKIES \& HOUSEMADE BROWNIES
*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

(GROUPS OF 20 OR LESS)


#### Abstract

\$40 PER PERSON \$50 PER PERSON \$60 PER PERSON choice of 2 starters, 2 entrees \& 1 dessert choice of 3 starters, 3 entrees \& 1 dessert choice of 4 starters, 4 entrees \& 1 dessert \$70 PER PERSON choice of 5 starters, 5 entrees \& 1 dessert


## STARTER <br> (FOR THE TABLE)

## SOFT PRETZELS \& PROVOLONE FONDUE sea salt

## HOUSE POTATO CHIPS

famous onion dip
CRISPY POPCORN SHRIMP
zucchini, grilled lemon, roasted garlic aioli
ANTIPASTI
meats, cheeses \& snacks
SIMPLE HOUSE SALAD
cucumber, baby tomato, parmesan, buttermilk ranch

WHIPPED FETA \& TAHINI DIP
feta tahini, roasted butternut squash, fuji apple, dates, mint, sherry reduction, EVOO, salt and black pepper served with grilled ciabatta bread

## BUTTERNUT SQUASH \& KALE SALAD

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted \&e salted pistachios, grated prairie breeze cheddar, toasted mulberries

## WEDGED ICEBERG

maple glazed bacon, avocado, heirloom cherry tomato, crouton, blue cheese dressing

## ENTRÉE COURSE

(CHOICE OF ENTRÉE ON-SITE)

## SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice
FRIED CHICKEN
buttermilk biscuit, smashed potato, gravy, coleslaw
ROASTED SALMON*
pan-seared salmon filet, creamy farro, pesto, fried brussels sprouts
MEATLOAF
green bean, smashed potato, gravy
36-HOUR PORK RIBS
jalapeño, molasses, fries
SPICY KOREAN SKIRT STEAK*
forbidden rice, zucchini, mushroom, ginger chili sauce

(FOR THE TABLE)
MONKEY BREAD
cinnamon apple brioche \& vanilla ice cream
CARAMELIZED BANANA BAR
praline mousse, cornflake peanut butter crunch, vanilla crema
MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge, whipped cream, toffee crunch

[^0] OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## enhance your menu

## STARTER

ANTIPASTI BOARD $+\$ 8$ per person meats, cheeses \& snacks

HOT WINGS + $\$ 6$ per person buffalo sauce, honey mustard seed, shaved carrots \& celery

BBQ PORK BELLY NACHOS + $\$ 5$ per person
black bean, guacamole, sour cream, pico de gallo
HOUSE SMOKED SALMON DIP + \$5 per person crunchy pretzel

## ENTREES

(PLATED EVENTS ONLY)
RAINBOW TROUT + $\$ 10$ per person
frenched green bean, toasted almond, caramelized shallot, lemon brown butter
PRIME SKIRT STEAK* + $\$ 10$ per person
lobster butter, black truffle tagliatelle, lemon \& arugula

## DESSERT

CARAMELIZED BANANA BAR + $\$ 5$ per person praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE $+\$ 5$ per person chocolate ganache, espresso fudge, whipped cream, toffee crunch

MONKEY BREAD + $\$ 5$ per person
cinnamon apple brioche \& vanilla ice cream
HOUSE MADE COOKIES + $\$ 3$ per person
BROWNIE + $\$ 4$ per person

## RECEPTION

## LIGHT BITE

## $\$ 15$ DISCO

HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS \& PROVOLONE FONDUE sea salt
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots \&e celery

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\(\$ 25^{\text {R\&B }}\) PER
HOUSE POTATO CHIPS famous onion dip
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables
TURKEY PASTRAMI pretzel roll, swiss, coleslaw
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots \& celery
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## HIP HOP

ANTIPASTI meats, cheeses, snacks
HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS \& PROVOLONE FONDUE sea salt
SIMPLE HOUSE SALAD cucumber, baby tomato, parmesan, buttermilk ranch

TURKEY PASTRAMI pretzel roll, swiss, coleslaw
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots \& celery

## RECEPTION

## LIGHT BITE

## \$38 <br> reggae

 PER PERSONANTIPASTI meats, cheeses, snacks
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables
HOUSE POTATO CHIPS famous onion dip
SOFT PRETZELS \& PROVOLONE FONDUE sea salt
SIMPLE HOUSE SALAD cucumber, baby tomato, parmesan, buttermilk ranch

TURKEY PASTRAMI pretzel roll, swiss, coleslaw
CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema

$\$ 46$ heavy metal<br>PER<br>PERSON<br>ANTIPASTI meats, cheeses, snacks<br>HOUSE POTATO CHIPS famous onion dip<br>SOFT PRETZELS \& PROVOLONE FONDUE sea salt<br>WEDGED ICEBERG maple glazed bacon, avocado, heirloom cherry tomato, crouton, blue cheese dressing<br>SIMPLE HOUSE SALAD cucumber, baby tomato, parmesan, buttermilk ranch<br>TURKEY PASTRAMI pretzel roll, swiss, coleslaw<br>HOT WINGS buffalo sauce, honey mustard seed, shaved carrots \& celery<br>MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch

## RECEPTION

## HORS D'OEUVRE

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM (PASSED OR PLACED)

SIGNATURE PRETZELS WITH FAMOUS PROVOLONE FONDUE
ROASTED GARLIC \& MUSHROOM TOAST balsamic, crescenza
HEIRLOOM TOMATO grilled asparagus, pesto \& garlic crostini

PROSCIUTTO DEVILED EGG
ZUCCHINI FRITTER parmesan aioli
WHIPPED FETA \& ROASTED SQUASH ciabatta toast, dates, sherry reduction, mint

HOUSE SMOKED SALMON ciabatta, onion dip, vine ripe tomato, caper PROSCIUTTO \& ASPARAGUS TOAST crescenza, truffle, garlic crostini MEATLOAF SLOPPY JOE SLIDER fontina, crispy onions, pickle SPICY CRISPY SHRIMP SKEWER sriracha aioli, basil, grilled zucchini

SPICY TUNA TARTARE* wasabi pea, cashew, cucumber
TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw JUMBO POACHED SHRIMP horseradish cocktail, lemon, chili KOREAN STEAK KABOB seared ribeye, zucchini, mushroom MINI CHICKEN KATSU SANDWICH japanese milk bread, spicy miso aioli, napa slaw, hoisin

## $\star \star \star$

> AFTERNOON SNACKS
> YOGURT PARFAIT WITH BERRY COMPOTE $\$ 4$ each HOUSE MADE TORTILLA CHIPS WITH SALSA \& GUACAMOLE $\$ 5$ per guest HOUSE MADE BROWNIES $\$ 4$ each HOUSE MADE ASSORTED COOKIES $\$ 3$ each

## STATIONS

## BRUNGH

AVAILABLE ON SATURDAYS AND SUNDAYS
\$30 PER PERSON choice of 2 entrées \& 3 sides $\$ 40$ PER PERSON choice of 3 entrées \& 3 sides \$50 PER PERSON choice of 4 entrées \& 4 sides

## ENTRÉES

## CLASSIC CAESAR SALAD

romaine, shaved parmesan, crouton

## BUTTERNUT SQUASH \& KALE SALAD

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted \& salted pistachios, grated prairie breeze cheddar, toasted mulberries

## BUTTERMILK BISCUIT \& SAUSAGE GRAVY

ENOUGH SAID

## BREAD PUDDING FRENCH TOAST

banana caramel, chantilly cream

## BREAKFAST BURRITO

egg, sausage, crispy potato, roasted poblano, pico de gallo, havarti, fire roasted salsa

## SMOKEHOUSE HASH*

slow roasted bbq pork, crispy potato, charred onion, poblano pepper

## SIDES

(ADDITIONAL SIDE \$4 EACH)
Scrambled Eggs / Crispy Bacon / Crispy Breakfast Potatoes Fresh Fruit Platter / Seasonal Muffins / Fresh Baked Buttermilk Biscuits

## EARLY START

YOGURT PARFAIT, MUFFINS \& FRESH FRUIT PLATTER - $\$ 15$ per person

## STATIONS

## LUNCH

\$35 PER PERSON choice of 2 appetizers, 1 salad, 2 sandwiches, 1 dessert \$40 PER PERSON choice of 2 appetizers, 1 salad, 1 sandwiches, 1 entrée, 1 dessert \$45 PER PERSON choice of 2 appetizers, 2 salad, 1 sandwiches, 1 entrée, 1 dessert

## APPETIZER

## SOFT PRETZELS \& PROVOLONE FONDUE sea salt HOUSE POTATO CHIPS famous onion dip

LEBANESE HUMMUS garden herb, za'atar, crudité vegetables
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots \&e celery (+\$4 per person)

## SALADS

CLASSIC CAESAR SALAD romaine, shaved parmesan, crouton
BUTTERNUT SQUASH \& KALE SALAD shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted \& salted pistachios, grated prairie breeze cheddar, toasted mulberries

SIMPLE HOUSE cucumber, baby tomato, parmesan, buttermilk ranch
WEDGED ICEBERG maple glazed bacon, avocado, heirloom cherry tomato, crouton, blue cheese dressing

## SANDWICHES

CHICKEN KATSU SANDWICH japanese milk bread, spicy miso aioli, napa slaw, hoisin TURKEY PASTRAMI pretzel roll, swiss cheese, coleslaw
SEASONAL VEGETABLE \& QUINOA TABBOULEH WRAP piquillo hummus, charred flour tortilla

## ENTRÉES

FRIED CHICKEN buttermilk biscuits
ROASTED SQUASH PASTA fusilli, parmesan cream, cipollini onion, arugula, lemon, pretzel crouton
FORBIDDEN RICE \& KOREAN VEGETABLES griddled sweet potato, ginger chile sauce MEATLOAF buttered green beans
ROASTED SALMON* pan-seared salmon filet, creamy farro, pesto, fried brussels sprouts ( $+\$ 2$ per person) 36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

## DESSERT <br> (ADD COOKIES \$3 \& BROWNIES \$4)

MONKEY BREAD cinnamon apple brioche
CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch
*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.

## STATIONS

## DINNER

\$50 PER PERSON choice of 2 appetizers, 1 salad, 2 entrées, 1 dessert \$55 PER PERSON choice of 3 appetizers, 1 salad, 1 side, 2 entrées, 1 dessert $\$ 60$ PER PERSON choice of 2 appetizers, 2 salads, 1 side, 3 entrées, 1 dessert $\$ 65$ PER PERSON choice of 2 appetizers, 2 salads, 2 sides, 4 entrées, 1 dessert

## APPETIZER

SOFT PRETZELS \& PROVOLONE FONDUE sea salt
HOUSE POTATO CHIPS famous onion dip
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots \& celery ( $\$ \$ 4$ per person)
ANTIPASTI meats, cheeses, snacks (+\$4 per person)

## SALADS

CLASSIC CAESAR SALAD romaine, shaved parmesan, crouton
BUTTERNUT SQUASH \& KALE SALAD shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted \& salted pistachios, grated prairie breeze cheddar, toasted mulberries

SIMPLE HOUSE cucumber, baby tomato, parmesan, buttermilk ranch
WEDGED ICEBERG maple glazed bacon, avocado, heirloom cherry tomato, crouton, blue cheese dressing

## entrées

FRIED CHICKEN buttermilk biscuits
ROASTED SQUASH PASTA fusilli, parmesan cream, cipollini onion, arugula, lemon, pretzel crouton
FORBIDDEN RICE \& KOREAN VEGETABLES griddled sweet potato, ginger chile sauce MEATLOAF buttered green beans
ROASTED SALMON* pan-seared salmon filet, creamy farro, pesto, fried brussels sprouts (+\$2 per person) 36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

## DESSERT

MONKEY BREAD cinnamon apple brioche
CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch

## SIDES <br> ADDITIONAL SIDES: \$4 PER ITEM

Crusty Bread, Garlic Oil \& Balsamic<br>Buttermilk Biscuits<br>Coleslaw<br>${ }^{7}$ Smashed Potatoes \& Gravy Buttered Green Beans

Crispy Brussels Sprouts Roasted Seasonal Vegetables Macaroni \& Cheese Griddled Sweet Potato

## WINE

## HOUSE WINE SELEGTIONS

SPARKLING glass / bottle
PROSECCO Fiori d'Acacia - Veneto, Italy ..... 12/46
CHAMPAGNE Le Grand Courtâge "Grand Cuvée" Brut - France ..... $13 / 50$
WHITE
SAUVIGNON BLANC Crossings - New Zealand ..... $12 / 46$
CHARDONNAY Duckhorn "Decoy" - California ..... 12/46
CHARDONNAY Hahn Family - California ..... $10 / 38$
PINOT GRIGIO Bollini - Vigneti Delle Dolomiti Igt, Italy ..... $11 / 42$
RIESLING The Seeker - Mosel, Germany ..... $10 / 38$
ROSÉ
ROSÉ Fleurs de Prairie - Languedoc, France$11 / 42$
REDRED BLEND The Prisoner Wine Co. "Unshackled" - California14 / 54
RED BLEND Daou "The Pessimist" - Paso Robles, California ..... $12 / 46$
PINOT NOIR Sokol Blosser "Evolution" - Willamette Valley, Oregon ..... 14 / 54
CABERNET Illicit-California ..... $12 / 46$
CABERNET Bonanza "Lot 6" by Chuck Wagner - California ..... 13 / 50
RESERVE WINES
SPARKLING
SPARKLING ROSE Domaine Carneros by Taittinger "Brut Rose" - Carneros, CA ..... 110
CHAMPAGNE Piper-Heidsieck Brut NV 1785-Reims, France ..... 80
CHAMPAGNE Veuve Clicquot "Yellow Label" - Champagne, France ..... 105
WHITE
SAUVIGNON BLANC Loveblock - Marlborough, New Zealand ..... 55
BLANCS DE NOIR WHITE PINOT! The Prisoner "Blindfold" - Sonoma, California ..... 65
CHARDONNAY Frog's Leap "Shale \& Stone" - Napa Valley, California ..... 56
CHARDONNAY Rombauer - Carneros, California ..... 88
ROSÉ
ROSÉ Whispering Angel - Côtes de Provence, France ..... 60
RED
PINOT NOIR Valravn - Sonoma County, California ..... 58
CABERNET SAUVIGNON Greenwing by Duckhorn - Columbia Valley, Washington ..... 70
CABERNET SAUVIGNON Buehler Vineyards - Napa Valley, California ..... 74
CABERNET SAUVIGNON Justin - Paso Robles, California ..... 68

## BEVERAGE

## GOGKTAILS

Available as a hosted bar charged upon consumption, or a cash bar (not applied to towards minimum).

## STANDARD BRANDS RANGE FROM $\$ 9.00$ - $\mathbf{\$ 1 0 . 0 0}$ PER DRINK

Smirnoff Vodka, New Amsterdam Gin, Jose Cuervo Silver Tequila, Evan Williams Bourbon, Johnnie Walker Red Label, Don Q Rum

PREMIUM BRANDS RANGE FROM \$11.00-\$12.00 PER DRINK Jack Daniel's, Bulleit Bourbon, Elijah Craig Bourbon, Deep Eddy Vodka, Ketel One Vodka, Tanqueray Gin, Gran Centenario Anejo, Knob Creek Bourbon, Banhez Mezcal, Gran Centenario Anejo, Johnnie Walker Black Label,

Crown Royal, Jameson Irish Whiskey
ELEVATED PREMIUM BRANDS RANGE FROM \$13.00-\$14.00 PER DRINK
Tito's Vodka, Grey Goose Vodka, Belvedere Vodka, Hendrick's Gin,
Bombay Sapphire, Casamigos Blanco, Patron Silver,
Don Julio Blanco, Woodford Reserve Bourbon, Don Q Gran Reserva XO Rum, Glenlivet l2yr

SUPREME BRANDS (MARKET PRICE AND SUBJECT TO AVAILABILITY)

## EXAMPLES INCLUDE:

Don Julio 1942 Tequila, Clase Azul Plata, Codigo Rosa, Johnnie Walker Blue, Macallan $15 y r$, Blanton's, Baker's 7yr, Whistlepig l0yr


All prices per drink estimates based off single pours.
Brands vary based on availability.
Doubles, martinis, and rocks pours may be subject to additional charges.

## BEER

We have a large variety of styles and breweries to choose from cans, bottles, and draught - available for your event.
A full and current beer lineup is available to you as you plan your event.
DRAUGHT, BOTTLES, CANS \$5-\$8.50 EACH

Ask your event manager for a list of available bottled water and non-alcoholic beverage options

## FREQUENTLY ASKED QUESTIOMS

## 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 $22 \%$ 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 business days.

WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?
Please submit food and beverage options 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?

Your final guest count depends on your group size. Your Special Events Manager will inform you on the due date when you go into contract. If your guests are not able to confirm their attendance in time, we will work off 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. This same term doesn't apply for restaurant buyouts.

## WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, $50 \%$ of the food and beverage minimum 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. Different cancellation polices apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

## FREQUENTLY ASKED QUESTIONS

## WHAT HAPPENS IF I BOOK A PATIO EVENT AND 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'M 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 as 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 discounted Fox Restaurant Concepts gift cards for event payment.


[^0]:    *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,

