



Olive & ivy

RESTAURANT + MARKETPLACE

GROUP
DINING

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SCOTTSDALE WATERFRONT

7135 E. Camelback Rd. #195 Scottsdale, AZ 85251



THE DISH

“TIMELESS ELEGANCE
OF THE
MEDITERRANEAN WITH
CONTEMPORARY CHIC”

Old World meets new at Olive & Ivy, where the flavors and timeless elegance of the Mediterranean blend with contemporary chic. Discover an enticing selection of unexpected and familiar Mediterranean dishes, paired with an impressive wine selection in a rich, elegant, comfortable atmosphere.

Olive & Ivy boasts two luxurious private dining spaces, as well as a beautiful, lush patio overlooking the Scottsdale Waterfront.

OUR SPACES



THE GOLD ROOM

SEATED EVENTS: UP TO 12 GUESTS

(One round table seating configuration)

Olive & Ivy's Gold Room offers romance, luxury, and drama. The room is enveloped in flowing drapery and features a stunning Italian-made Murano glass light fixture. The oversized round satinwood table and gold-toned upholstered high back chairs can accommodate up to 12 guests. This spectacular room offers windows on three sides and access to the patio which can be added to your event upon request.

OUR SPACES



THE GALLERY ROOM

COCKTAIL RECEPTION EVENTS:

UP TO 45 GUESTS

(Standing Room Only)

SEATED EVENTS:

UP TO 35 GUESTS

(Multiple seating configurations available)

Adorned with unique wood chandeliers and a tin-stamped ceiling, The Gallery Room will create the feeling of being royalty. This private dining room is equipped with a 60" flat screen TV and offers overflow access to the outdoor patio area.

OUR SPACES

Olive & Ivy's patio is one of Scottsdale's most luxurious patios, able to accommodate up to 100 people. 4,000 square feet of lush outdoor space is adorned with three water features, seven fire pits, and unique landscape elements.

PATIO DINING

SEATED EVENTS: UP TO 80 GUESTS



THE PATIO LOUNGE

RECEPTION EVENTS: UP TO 100 GUESTS



OUR SPACES

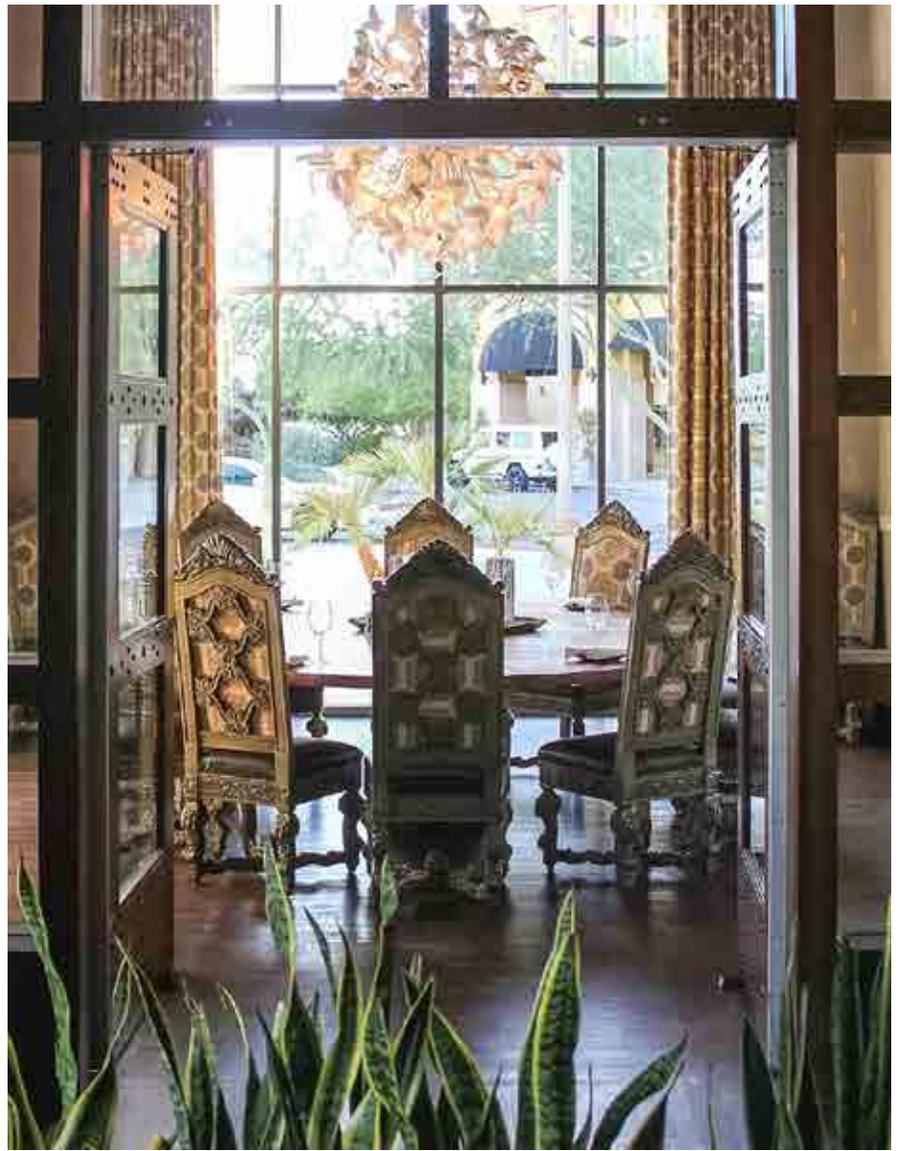


THE MAIN FLOOR

**SEATED EVENTS:
UP TO 70 GUESTS**

(Or full restaurant buy-out)

Old World meets new at Olive & Ivy Restaurant & Marketplace, which blends the flavors and timeless elegance of the Mediterranean with contemporary California chic. Olive & Ivy brings a slice of a bustling Mediterranean neighborhood market to the Scottsdale Waterfront. Olive & Ivy's upscale casual restaurant showcases Fox Restaurant Concept's trademark passion for craftsman cuisine. Discover an enticing selection of unexpected and familiar dishes in a rich, elegant, laid-back atmosphere. The Main Dining Room is ideal for both business and social gatherings and is available for large parties, events, and full buy-outs.



BRUNCH MENU

\$34 PER PERSON

OFFERED SATURDAY & SUNDAY 10AM - 3PM ONLY

starters

FOR THE TABLE

FRESH FRUIT

ASSORTED PASTRIES

HOUSE MADE FOCACCIA BREAD

basil pine nut pesto

entrée

CHOICE OF

MEDITERRANEAN SALAD

feta, almond, tomato, couscous, oregano vinaigrette *veg*

EGG SANDWICH*

avocado, bacon, american cheese, toasted brioche, mayo

GARDEN VEGETABLE SCRAMBLE

grilled asparagus, broccolini, tuscan kale, avocado,
parmesan, breakfast potatoes *veg*

BREAKFAST BURRITO

eggs, bacon, potato hash, peppers, salsa, pepper jack, breakfast potatoes

BACON CHEESEBURGER*

caramelized onion, aged cheddar, arugula, mayo

BRUNCH ADDITIONS

SEE PAGE 14

Table side mimosas

\$45 PER BOTTLE

ENHANCE YOUR TABLE SIDE MIMOSAS

INCLUDES THREE JUICES: POMPASSIONFRUIT, MIXED BERRY, PEACH BELLINI **\$65 PER BOTTLE**

For parties over 25 guests the menu is limited to 3 entrées

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. gf: GLUTEN FREE veg: VEGETARIAN

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

BRUNCH MENU

\$44 PER PERSON

OFFERED SATURDAY & SUNDAY 10AM - 3PM ONLY

starters

FOR THE TABLE

HOUSE MADE FOCACCIA BREAD
basil pine nut pesto

HUMMUS
grilled pita, tomato & feta *veg*

MARGHERITA FLATBREAD
crushed tomato, fresh mozzarella, basil

entrée

CHOICE OF

MEDITERRANEAN SALAD
feta, almond, tomato, couscous, oregano vinaigrette *veg*

BACON CHEESEBURGER*
caramelized onion, aged cheddar, arugula, mayo

ATLANTIC SALMON*
beet, fingerling potato, horseradish vinaigrette *gf*

GARDEN VEGETABLE SCRAMBLE
grilled asparagus, broccolini, tuscan kale, avocado,
parmesan, breakfast potatoes *veg*

BRUNCH ADDITIONS

SEE PAGE 14

Table side mimosas

\$45 PER BOTTLE

ENHANCE YOUR TABLE SIDE MIMOSAS

INCLUDES THREE JUICES: POMPASSIONFRUIT, MIXED BERRY, PEACH BELLINI **\$65 PER BOTTLE**

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LUNCH MENU

\$35 PER PERSON

OFFERED MONDAY-FRIDAY 11AM - 3PM ONLY

starters

FOR THE TABLE

HUMMUS

grilled pita, tomato & feta *veg*

PICCANTE FLATBREAD

italian sausage, spicy salami

entrée

CHOICE OF

MEDITERRANEAN SALAD

feta, almond, tomato, couscous, oregano vinaigrette *veg*

SWEET POTATO CANNELLONI

roasted mushroom, toasted almond *veg*

BACON CHEESEBURGER*

caramelized onion, aged cheddar, arugula, mayo

TURKEY GRINDER

provolone, tomato, cherry peppers, oregano, mayo

TUNA SALAD SANDWICH

apple, celery, baby greens, mayo, toasted wheat

LUNCH ADDITIONS

SEE PAGE 14

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LUNCH MENU

\$47 PER PERSON

OFFERED MONDAY-FRIDAY 11AM - 3PM ONLY

starters

FOR THE TABLE

HUMMUS grilled pita, tomato & feta *veg*

MARGHERITA FLATBREAD crushed tomato, fresh mozzarella, basil

HOUSE MADE FOCACCIA BREAD basil pine nut pesto

salad course

MIXED GREENS parmesan cheese, simple vinaigrette *veg*

entrée

CHOICE OF

SWEET POTATO CANNELLONI roasted mushroom, toasted almond *veg*

CHICKEN SCALLOPINI prosciutto, mozzarella, spinach, madeira

ATLANTIC SALMON* beets, fingerlings potato, horseradish vinaigrette

dessert

WARM BUTTERSCOTCH CREAM CAKE vanilla bean gelato

ENHANCE YOUR MENU

FILET OF BEEF*

horseradish dauphinoise, red wine shallot *gf*

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DINNER MENU

\$60 PER PERSON

starters

FOR THE TABLE

HOUSE MADE FOCACCIA BREAD
basil pine nut pesto

salad

CHOICE OF

MEDITERRANEAN SALAD
feta, almond, tomato, couscous, oregano vinaigrette *veg*

CLASSIC CAESAR SALAD
parmesan, crouton

entrée

CHOICE OF

CHICKEN SCALLOPINI
prosciutto, mozzarella, spinach, madeira

ATLANTIC SALMON*
beet, fingerling potato, horseradish vinaigrette *gf*

BACON WRAPPED PORK TENDERLOIN*
grilled asparagus, roasted artichoke, crispy potato, charred tomato emulsion

SEA SCALLOPS*
wild mushroom, black truffle polenta, pumpkin seed granola, bacon gastrique *gf*

SWEET POTATO CANNELLONI
roasted mushroom, toasted almond *veg*

dessert

CHOICE OF

WARM BUTTERSCOTCH CREAM CAKE
vanilla bean gelato

DARK CHOCOLATE CHEESECAKE
praline caramel, vanilla crema, hazelnut lace cookie

ENHANCE YOUR MENU

FILET OF BEEF*

horseradish dauphinoise, red wine shallot *gf*

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

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DINNER MENU

\$70 PER PERSON

starters

FOR THE TABLE

HOUSE MADE FOCACCIA BREAD basil pine nut pesto
BACON WRAPPED DATES italian sausage, piquillo pepper *gf*
MOZZARELLA BRUSCHETTA tomato, marmalade, basil *veg*
PICCANTE FLATBREAD italian sausage, spicy salami

salad

CHOICE OF

MEDITERRANEAN SALAD feta, almond, tomato, couscous, oregano vinaigrette *veg*
CLASSIC CAESAR SALAD parmesan, crouton

entrée

CHOICE OF

CHICKEN SCALLOPINI prosciutto, mozzarella, spinach, madeira
ATLANTIC SALMON* beet, fingerling potato, horseradish vinaigrette *gf*
BACON WRAPPED PORK TENDERLOIN* grilled asparagus, roasted artichoke,
crispy potato, charred tomato emulsion
SEA SCALLOPS* wild mushroom, black truffle polenta, pumpkin seed granola, bacon gastrique *gf*
SWEET POTATO CANNELLONI roasted mushroom, toasted almond *veg*

dessert

CHOICE OF

WARM BUTTERSCOTCH CREAM CAKE vanilla bean gelato
DARK CHOCOLATE CHEESECAKE praline caramel, vanilla crema, hazelnut lace cookie

ENHANCE YOUR MENU

FILET OF BEEF*

horseradish dauphinoise, red wine shallot *gf*

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

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ADDITIONS

starters

FOR THE TABLE - PRICED PER ITEM

GRILLED ARTICHOKE HEARTS

crispy oyster mushroom, arugula, black truffle crescenza, parmesan bread crumb **14 veg**

BACON WRAPPED DATES

italian sausage, piquillo pepper **13.5 gf**

HUMMUS

grilled pita, tomato, feta **13 veg** add: vegetables **13.5**

CRISPY BRUSSELS SPROUTS

cranberry pesto, hazelnut breadcrumbs, pecorino, saba **12**

flatbreads

SERVED FAMILY STYLE - PRICED PER ITEM

CORN & MELTED TOMATO

feta, shaved red onion, roasted garlic, arugula **16 veg**

GRILLED ARTICHOKE HEARTS

truffle goat cheese, piquillo pepper preserve, garden herbs **16.5 veg**

MARGHERITA

crushed tomato, fresh mozzarella, basil **15 veg**

PICCANTE

italian sausage, spicy salami **18**

PESTO CHICKEN

caramelized onion, tomato, pine nut **17**

drinks

BASED ON CONSUMPTION

BEER, WINE, SPECIALTY DRINKS & NON-ALCOHOLIC BEVERAGE

dessert

\$11 PER PERSON - CHOICE OF

WARM BUTTERSCOTCH CREAM CAKE

vanilla bean gelato

DARK CHOCOLATE CHEESECAKE

praline caramel, vanilla crema, hazelnut lace cookie

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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 4.25% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4.25% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team that 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 23% service charge will replace the 4.25% 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 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?

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 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 policies 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.

WHAT HAPPENS IF I BOOK A PATIO EVENT & 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.

FREQUENTLY ASKED QUESTIONS

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 standards 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 that 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.