

*The*  
**ARROGANT  
BUTCHER**  
QUALITY FOOD & PREMIUM DRINKS

**GROUP  
EVENTS**

**CARMELA SHEA  
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**Downtown Phoenix Cityscape**

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



## Welcome to



over 7,500 square feet of confidence. Feel free to check your coat and any insecurity at the door. Then step inside and watch the scene in the kitchen, open dining room, full service bar or climate-controlled patio. The Arrogant Butcher is where the buttoned-down crowd comes to impress at power lunches by day. And hipsters, downtown residents, and event goers mingle at night. You needn't be highbrow to come here. You just have to appreciate great food.

# Group Events

## THE NEWS ROOM



**SEATED EVENTS:** up to 55 guests

**RECEPTION EVENTS:** up to 60 guests

*(Multiple seating configurations available)*

When looking for a larger venue for a special occasion, consider The News Room. With comfortable booths and honey colored tables, The News Room is the perfect space for a special event or business meeting. The room can accommodate up to 60 people. A massive collage of framed nostalgic, historical, and quirky photographs lines two entire walls and provides a unique atmosphere. The room is fully equipped with a wall-mounted 60" flat screen TV & wireless mic.

## THE OFFICE & THE BOARDROOM



**OFFICE:** up to 22 guests

**BOARDROOM:** up to 18 guests

*Rooms can be combined to accommodate up to 40 guests*

*(Multiple seating configurations available)*

The Arrogant Butcher offers two smaller venues for private dining – The Office and The Boardroom. Natural tones reflect a space like no other. These nearly identical rooms can be used individually or combined to accommodate larger parties. Each room can hold up to 18-22 guests or 40 combined. The spaces are intimate and comfortable. Floor-to-ceiling MDF panels and glass walls with sheer curtains can remain open to the dining room or closed for privacy. Both rooms come fully equipped with a wall-mounted 48" flat screen TV & wireless mic.

# Group Events

## THE PATIO



**SEATED EVENTS:** up to 72 guests

**RECEPTION EVENTS:** up to 100 guests

*(Multiple seating configurations available)*

The Patio at The Arrogant Butcher offers a unique setting in the midst of Downtown Phoenix. With bright red, picnic-style chairs and gray marble tables, the space is bright, fresh, and inviting. An intimate experience can be created for 12-16 guests or The Patio can be rented along with The Bar for larger events.

## THE BAR



**SEATED EVENTS AT THE BAR:** up to 20 guests

**SEATED EVENTS AT THE TABLES:** up to 40 guests

**RECEPTION EVENTS:** up to 100 guests

*(Multiple seating configurations available)*

With distinctive service and a lively atmosphere, The Bar offers a see-and-be-seen setting and is the place to be for your private event. With heavy steel countertops, custom designed bar stools, and banquette seating, The Bar is comfortable, casual, and fun. The space can be rented in connection with the adjoining outdoor patio for larger events and comes fully equipped with 6 wall-mounted 40" flat screen TV & a wireless mic. The Bar is perfect for cocktail parties before or after any downtown celebration.



# Breakfast Menu

## THE CONTINENTAL

Assorted Pastries - \$3.50 each

### Beverages

**CARAFE OF ORANGE JUICE \$20 EA.**

*Serves 4-5 Guests*

### URNS OF COFFEE

*24 guests - \$72 each*

*10-15 guests - \$45 each*

*Less than 10 guests - \$3pp*

*Please submit your final pastry count three business days prior to your scheduled event.*



# Lunch Menus

## THE COMMUTER

*\$24 Per Person*

### Starter

#### SPINACH & ARTICHOKE DIP

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

### Entrées

*(choice of)*

#### MEDITERRANEAN CHICKEN SALAD

*Tabbouleh, Feta, Marinated Cucumber & Tomato, Peppadew Pepper,  
Pine Nut, Oregano Vinaigrette*

#### SALMON CHOPPED SALAD\*

*Kale, Cauliflower, Currant, Almond, Champagne Vinaigrette*

#### AB CHEESEBURGER\*

*Grilled Onion, Prairie Breeze Cheddar, Pickle*

#### CHEESE RAVIOLI

*Tomato Sauce, Wilted Spinach, Pine Nut,  
Parmesan, Garlic Bread*

#### ROASTED CHICKEN SALAD SANDWICH

*Fuji Apple, Red Grape, Smoked Almond, Havarti Cheese, Crispy Bacon*

### Dessert Add-On

*(\$7 per person)*

#### BLUEBERRY CHEESECAKE

*Graham Cracker Streusel*

#### SALTED CARAMEL PUDDING

*For parties over 30 guests the menu is limited to 3 entrées and 1 dessert.*

*\*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. Additional charge per guest applies.*

# Lunch Menus

## THE CONGRESSMAN

**\$30 Per Person**

### Appetizers

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

**SPINACH & ARTICHOKE DIP**

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

### Entrées

*(choice of)*

**MEDITERRANEAN CHICKEN SALAD**

*Tabbouleh, Feta, Marinated Cucumber & Tomato, Peppadew Pepper,  
Pine Nut, Oregano Vinaigrette*

**SALMON CHOPPED SALAD\***

*Kale, Cauliflower, Currant, Almond, Champagne Vinaigrette*

**AB CHEESEBURGER\***

*Grilled Onion, Prairie Breeze Cheddar, Pickle*

**CHEESE RAVIOLI**

*Tomato Sauce, Wilted Spinach, Pine Nut, Parmesan, Garlic Bread*

**TURKEY PASTRAMI**

*Coleslaw, Swiss, Pretzel Bun*

### Dessert Add-On

*(\$7 per person)*

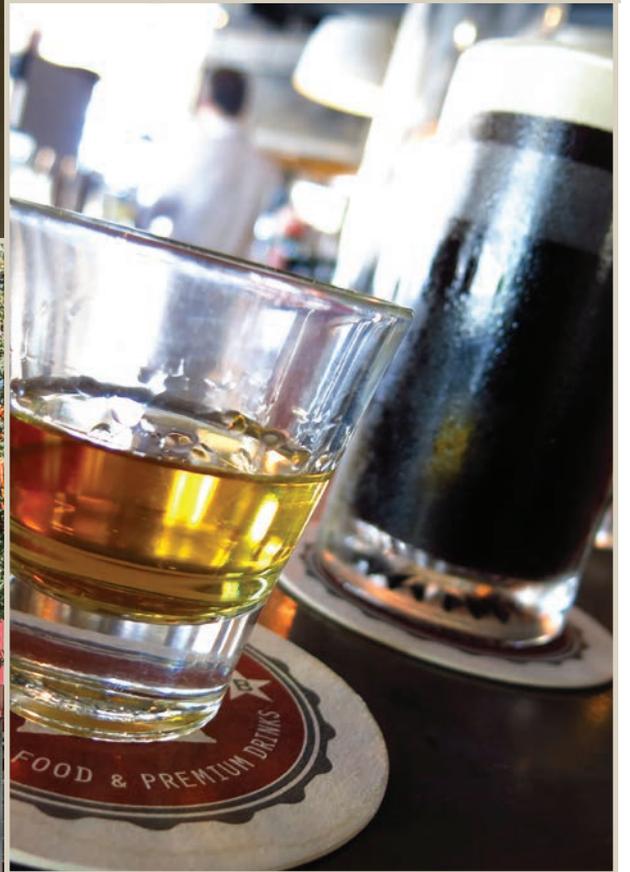
**BLUEBERRY CHEESECAKE**

*Graham Cracker Streusel*

**SALTED CARAMEL PUDDING**

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# Dinner Menus

## THE ART WALK

**\$40** *Per Person*

### Starter

#### SIMPLE CHOPPED SALAD

### Entrées

*(choice of)*

#### CRAB STUFFED CHICKEN

*Spinach, Caper, Lemon Chicken Jus*

#### CHEESE RAVIOLI

*Tomato Sauce, Wilted Spinach, Pine Nut, Parmesan, Garlic Bread*

#### GRILLED SALMON\*

*Buttered Broccolini, Loaded Yukon Potato, Cipollini Onion,  
Bacon Mustard Vinaigrette*

#### BEEF SHORT RIB STEW\*

*Green Chile, Fried Egg, Cornbread*

### Dessert

*(choice of)*

#### BLUEBERRY CHEESECAKE

*Graham Cracker Streusel*

#### SALTED CARAMEL PUDDING

Enhance your menu: Add Filet Mignon or NY Strip Steak \*\*

*For parties over 30 guests the menu is limited to 3 entrées and 1 dessert.*

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# Dinner Menus

## CITYSCAPE

**\$50 Per Person**

**For The Table**

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

**SMOKED SALMON\***

*Crème Fraiche, Pickled Relish, Crusty Bread*

**Starter**

**SIMPLE CHOPPED SALAD**

**Entrées**

*(choice of)*

**CRAB STUFFED CHICKEN**

*Spinach, Caper, Lemon Chicken Jus*

**CHEESE RAVIOLI**

*Tomato Sauce, Wilted Spinach, Pine Nut, Parmesan, Garlic Bread*

**GRILLED SALMON\***

*Buttered Broccolini, Loaded Yukon Potato, Cipollini Onion,  
Bacon Mustard Vinaigrette*

**BEEF SHORT RIB STEW\***

*Green Chile, Fried Egg, Cornbread*

**Dessert**

*(choice of)*

**BLUEBERRY CHEESECAKE**

*Graham Cracker Streusel*

**SALTED CARAMEL PUDDING**

**Enhance your menu: Add Filet Mignon or NY Strip Steak \*\***

*For parties over 30 guests the menu is limited to 3 entrées and 1 dessert.*

*\*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. \*\*Additional charge per guest applies.*

# Dinner Menus

## DOWNTOWN PROJECT

*\$70 Per Person*

For The Table

**CHEF'S SELECTION OF MEATS & CHEESES**

**Starter**

**SIMPLE CHOPPED SALAD**

**Entrées**

*(choice of)*

**GRILLED SALMON\***

*Buttered Broccolini, Loaded Yukon Potato, Cipollini Onion,  
Bacon Mustard Vinaigrette*

**CRAB STUFFED CHICKEN**

*Spinach, Caper, Lemon Chicken Jus*

**CHEESE RAVIOLI**

*Tomato Sauce, Wilted Spinach, Pine Nut, Parmesan, Garlic Bread*

**NEW YORK STRIP\***

*Potato Purée, Cipollini Onion, Charred Snap Pea,  
Roasted Mushroom, Smoked Beef Jus*

**Dessert**

*(choice of)*

**BLUEBERRY CHEESECAKE**

*Graham Cracker Streusel*

**SALTED CARAMEL PUDDING**

*For parties over 30 guests the menu is limited to 3 entrées and 1 dessert.*

*\*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. \*\*Additional charge per guest applies.*



# Reception Menus

## THE CONNECTOR

*\$25 Per Person*

### Appetizers

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

**SPINACH & ARTICHOKE DIP**

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

### Charcuterie

**CHEF'S CHOICE OF MEATS & CHEESES**

### Desserts

**CHOCOLATE CHIP & PEANUT BUTTER COOKIES**

**MINI SALTED CARAMEL PUDDING**

*Enhance your menu: Add a Raw Bar\* with Oysters & White Shrimp\*\**

*Food will be replenished up to an hour and a half after initial service.*

*\*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. \*\*Additional charge per piece applies.*

# Reception Menus

## THE SALESMAN

*\$45 Per Person*

### Appetizers

#### CHARCUTERIE

*Chef's Choice of Meat & Cheeses*

#### HOUSE SOFT PRETZELS & PROVOLONE FONDUE

#### CRISPY SHRIMP

*Shishito Pepper, Spicy Aioli*

#### SPINACH & ARTICHOKE DIP

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

#### SMOKED SALMON\*

*Crème Fraiche, Pickled Relish, Crusty Bread*

#### SIMPLE CHOPPED SALAD

### Entrées

#### SHRIMP, CHICKEN & SAUSAGE JAMBALAYA

*Okra*

#### HALF ROASTED CHICKEN PLATE

*Potato Purée, Coleslaw, Green Chile Cornbread, Chicken Jus*

### Desserts

#### CHOCOLATE CHIP & PEANUT BUTTER COOKIES

#### MINI SALTED CARAMEL PUDDING

Enhance your menu: Add a Raw Bar\*\* with Oysters & White Shrimp\*\*\*

*Food will be replenished up to an hour and a half after initial service.*

*\*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. \*\*Additional charge per piece applies.*



# Family Style Dinner Menus

## THE BACKYARD BBQ

\$45 Per Person

### Appetizers

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

**SPINACH & ARTICHOKE DIP**

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

### Starter

**SIMPLE CHOPPED SALAD**

### Entrées

**SHRIMP, CHICKEN & SAUSAGE JAMBALAYA**

*Okra*

**GRILLED SALMON\***

*Buttered Broccolini, Loaded Yukon Potato, Cipollini Onion,  
Bacon Mustard Vinaigrette*

**BUTCHER'S MEATLOAF**

*Potato Purée, Haricots Vert*

### Dessert

**BLUEBERRY CHEESECAKE**

*Graham Cracker Streusel*

**SALTED CARAMEL PUDDING**

*\*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?**

The service charge includes any associated operating costs and contributes to your Special Event Manager's compensation.

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.

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 Event Manager for details.

## **HOW DO I CONFIRM MY EVENT RESERVATION?**

After your dedicated Special Event 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 Event 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.

# 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.)

## **HOW DO I APPROVE MY CONTRACT?**

1. Follow the link to your proposal.
2. A gratuity must be selected to approve a contract. If you would like to select your gratuity at the conclusion of the event, select "Other" and enter "1%".
3. Designate yourself or another individual as the onsite contact by entering a name and phone number.
4. Scroll to the bottom and click the "View Policies" link to review our event guidelines.
5. Verify that you have read and clearly understand our "event contract and policies."
6. Click the blue button to approve your proposal and we will receive notification that your contract has been digitally signed!
7. In order to solidify your reservation, your contract must be approved and your credit card information provided.

## **WHAT HAPPENS TO THE CREDIT CARD INFORMATION ENTERED INTO GATHER?**

The card number entered into Gather is for guaranteeing purposes only and is not charged unless a cancellation fee is applied.

## **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.