



## GROUP DINING

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SPECIAL EVENTS MANAGER

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GRANT ROAD LUMBER YARD  
2543 East Grant Road | Tucson, AZ 85716





“**RAISE  
YOUR  
GLASS  
TO  
FRIENDS  
COMING  
TOGETHER**”

## THE DISH

At Culinary Dropout, raise your glass to friends coming together. A place where food and music are life. Host your event with us and enjoy amped-up comfort foods along with a unique antipasti menu showcasing delicious meats, cheeses and snacks. Don't forget about endless creative craft cocktails, local beers and wine on tap.

This converted industrial space, once the original Grant lumberyard, now houses a modern covered patio and lawn games area featuring classics like ping pong, corn hole, and foosball.

Culinary Dropout is also a day-drinking and late-night destination with two-thirds of the menu dedicated to beer, wine, and handcrafted cocktails, both innovative and classic.



## OUR SPACES



### THE COOP

120 reception

85 seated

### MAIN DINING ROOM

130 reception / 130 seated

### CAPTAINS TABLE

10 - 13 seated

### THE FARM TABLES

15 - 32 seated

### MAIN DINING ROOM

BUYOUT AVAILABLE

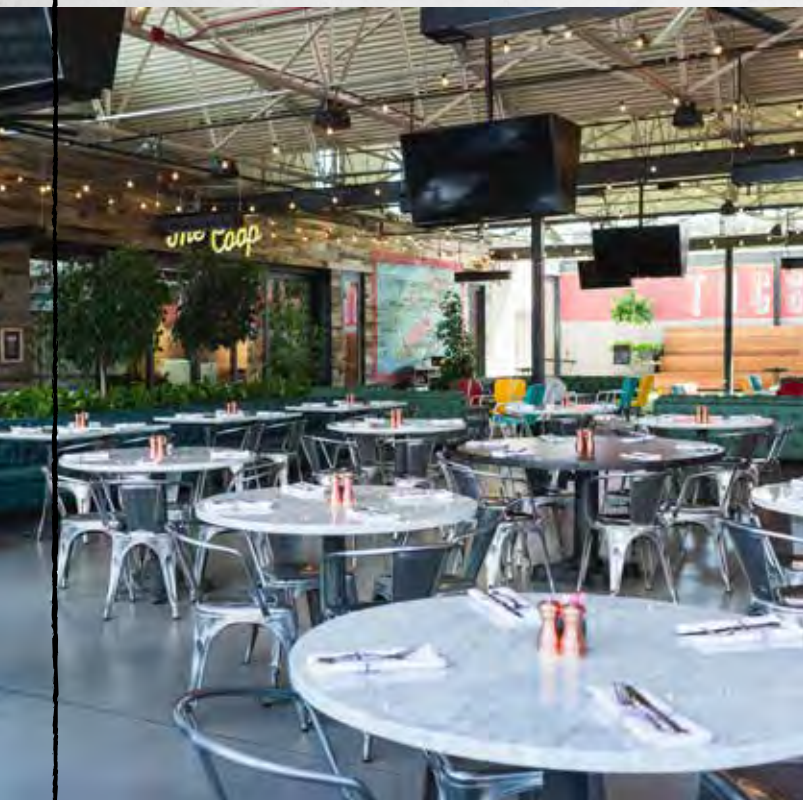


### FULL PROPERTY BUY-OUT AVAILABLE

please contact the Event Manager for more details



# OUR SPACES



## PATIO DINING SPACE

80 seated

## OUTSIDE HIGH TOP SPACE

60 reception / 50 seated

## PATIO LOUNGE SPACE

6 lounges: 100 reception / 72 seated

4 lounges: 60 reception / 48 seated

2 lounges: 30 reception / 24 seated

1 lounges: 15 reception / 12 seated

## FRONT OUTDOOR PRIVATE PATIO

70 reception / 48 seated

## FULL PATIO

250 reception / 200 seated

## BUY-OUT AVAILABLE

please contact the Special Events  
Manager for more details









# PLATED

## BRUNCH

(GROUPS OF 30 OR LESS)

AVAILABLE ON SATURDAYS AND SUNDAYS

<b>\$30 PER PERSON</b>	choice of 2 starters, 2 entrees & 1 dessert
<b>\$36 PER PERSON</b>	choice of 3 starters, 3 entrees & 1 dessert

## STARTER

(FOR THE TABLE)

### SOFT PRETZELS & PROVOLONE FONDUE

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

## DESSERT

(FOR THE TABLE)

### MONKEY BREAD

cinnamon apple brioche & vanilla ice cream

### 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.



# PLATED

## LUNCH

(GROUPS OF 30 OR LESS)

<b>\$30 PER PERSON</b>	choice of 2 starters, 2 entrees & 1 dessert
<b>\$36 PER PERSON</b>	choice of 3 starters, 3 entrees & 1 dessert

### STARTER

(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

(CHOICE OF ENTRÉE ON-SITE)

#### SPICY VEGAN CURRY

griddled sweet potato, eggplant, 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

(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

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# PLATED

## DINNER

(GROUPS OF 30 OR LESS)

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

## STARTER

(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 & 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

## DESSERT

(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

\*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.



# 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

## ENTRÉES

(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

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# RECEPTION

## LIGHT BITE

**\$15**  
PER  
PERSON

### DISCO

**HOUSE POTATO CHIPS** famous onion dip

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery

**\$25**  
PER  
PERSON

### R&B

**HOUSE POTATO CHIPS** famous onion dip

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

**LEBANESE HUMMUS** garden herb, za'atar, crudité vegetables

**TURKEY PASTRAMI** pretzel roll, swiss, coleslaw

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery

**\$35**  
PER  
PERSON

### 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

\*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

## LIGHT BITE

**\$38**  
PER  
PERSON

### REGGAE

**ANTIPASTI** 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**  
PER  
PERSON

### HEAVY METAL

**ANTIPASTI** meats, cheeses, snacks

**HOUSE POTATO CHIPS** famous onion dip

**SOFT PRETZELS & PROVOLONE FONDUE** sea salt

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

**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

**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.



# RECEPTION

## HORS D'OEUVRE

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

\$2

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

\$3

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

\$4

**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

\$5

**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



## 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

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# STATIONS

## BRUNCH

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

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# STATIONS

## LUNCH

**\$27 PER PERSON** choice of 2 salads, 2 sandwiches, 1 dessert

**\$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 & 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

(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

- \$38 PER PERSON** choice of 2 salads, 2 entrées, 1 dessert  
**\$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

### ADDITIONAL SIDES: \$4 PER ITEM

- |                                     |                             |
|-------------------------------------|-----------------------------|
| Crusty Bread, Garlic Oil & Balsamic | Crispy Brussels Sprouts     |
| Buttermilk Biscuits                 | Roasted Seasonal Vegetables |
| Coleslaw                            | Macaroni & Cheese           |
| Smashed Potatoes & Gravy            | Griddled Sweet Potato       |
| Buttered Green Beans                |                             |

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# WINE

## HOUSE WINE SELECTIONS

### SPARKLING

<b>PROSECCO</b> Fiori d'Acacia - Veneto, Italy	12 / 46
<b>CHAMPAGNE</b> Le Grand Courtâge "Grand Cuvée" Brut - France	13 / 50

### WHITE

<b>SAUVIGNON BLANC</b> Crossings - New Zealand	12 / 46
<b>CHARDONNAY</b> Duckhorn "Decoy" - California	12 / 46
<b>CHARDONNAY</b> Hahn Family - California	10 / 38
<b>PINOT GRIGIO</b> Bollini - Vigneti Delle Dolomiti Igt, Italy	11 / 42
<b>RIESLING</b> The Seeker - Mosel, Germany	10 / 38

### ROSÉ

<b>ROSÉ</b> Fleurs de Prairie - Languedoc, France	11 / 42
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### RED

<b>RED BLEND</b> The Prisoner Wine Co. "Unshackled" - California	14 / 54
<b>RED BLEND</b> Daou "The Pessimist" - Paso Robles, California	12 / 46
<b>PINOT NOIR</b> Sokol Blosser "Evolution" - Willamette Valley, Oregon	14 / 54
<b>CABERNET</b> Illicit - California	12 / 46
<b>CABERNET</b> Bonanza "Lot 6" by Chuck Wagner - California	13 / 50

## RESERVE WINES

### SPARKLING

<b>SPARKLING ROSE</b> Domaine Carneros by Taittinger "Brut Rose" - Carneros, CA	110
<b>CHAMPAGNE</b> Piper-Heidsieck Brut NV 1785 - Reims, France	80
<b>CHAMPAGNE</b> Veuve Clicquot "Yellow Label" - Champagne, France	105

### WHITE

<b>SAUVIGNON BLANC</b> Loveblock - Marlborough, New Zealand	55
<b>BLANCS DE NOIR</b> <b>WHITE PINOT!</b> The Prisoner "Blindfold" - Sonoma, California	65
<b>CHARDONNAY</b> Sonoma-Cutrer "Russian River Ranches" - Sonoma, California	60
<b>CHARDONNAY</b> Rombauer - Carneros, California	88

### ROSÉ

<b>ROSÉ</b> Whispering Angel - Côtes de Provence, France	60
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### RED

<b>PINOT NOIR</b> Valravyn - Sonoma County, California	58
<b>CABERNET SAUVIGNON</b> Greenwing by Duckhorn - Columbia Valley, Washington	70
<b>CABERNET SAUVIGNON</b> Buehler Vineyards - Napa Valley, California	74
<b>CABERNET SAUVIGNON</b> Justin - Paso Robles, California	68

**\*\*All wines are subject to availability\*\***



# BEVERAGE

## COCKTAILS

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

### STANDARD BRANDS RANGE FROM \$9.00 - \$10.00 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 12yr

### SUPREME BRANDS (MARKET PRICE AND SUBJECT TO AVAILABILITY)

#### EXAMPLES INCLUDE:

Don Julio 1942 Tequila, Clase Azul Plata, Codigo Rosa, Johnnie Walker Blue,  
Macallan 15yr, Blanton's, Baker's 7yr, Whistlepig 10yr



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 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 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 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 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 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.





## 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.