



GROUP DINING

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The Yard - Tempe
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“**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 a citrus packing factory, 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 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



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.

SEATED EVENTS: 15 - 30 guests maximum

THE SHOWCASE 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 GALLERY (SOUTH)

- 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 BROADWAY (NORTH)

- 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 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

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 20 OR LESS)

\$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

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 20 OR LESS)

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

*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

\$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

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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

*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

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

\$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

- \$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

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
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RED

RED BLEND The Prisoner Wine Co. "Unshackled" - California	14 / 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 Sonoma-Cutrer "Russian River Ranches" - Sonoma, California	60
CHARDONNAY Rombauer - Carneros, California	88

ROSÉ

ROSÉ Whispering Angel - Côtes de Provence, France	60
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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

****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.