



# CAMPUS ROOM

THE  
*Showcase*  
ROOM

*The  
Coop*

**GROUP DINING**  
*at*  
**THE YARD - TEMPE**

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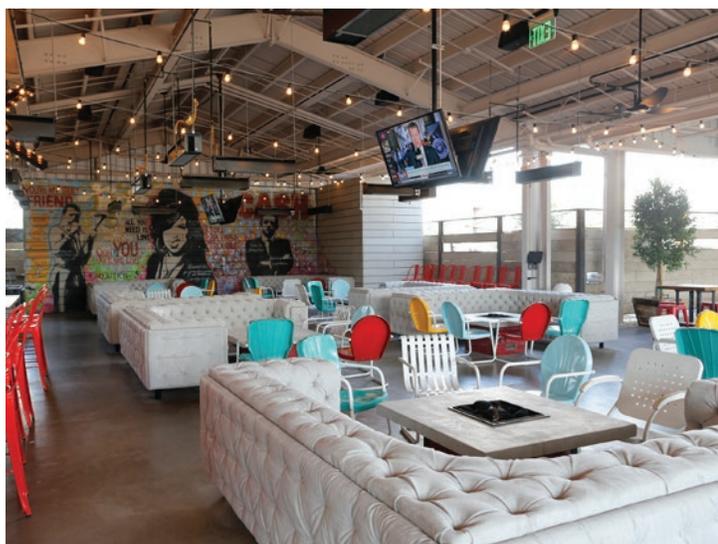
# ★ GROUP EVENTS AT CULINARY DROPOUT AND THE COOP ★

## THE COOP:

Ideally located next to the gaming area, the Coop features a separate sound system and wired microphone, sliding barn doors for an open air feel, and a private bar and restrooms.

Reception events: 75 guests maximum

Seated events: 55 guests maximum



## GRAND DINING TABLE:

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

Seated events: 30 guests maximum

## THE PATIO LOUNGES:

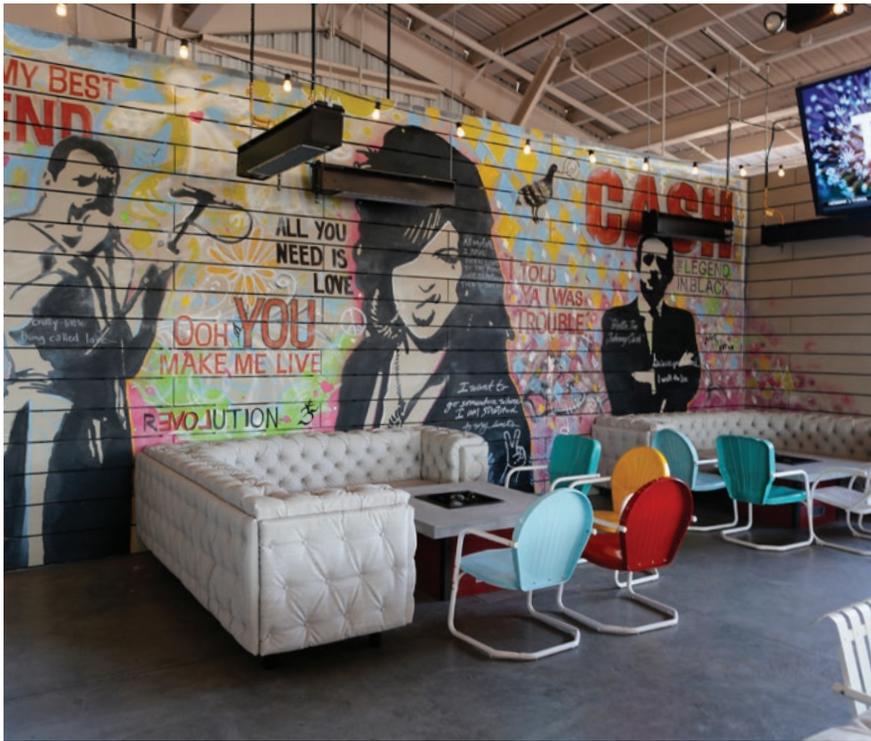
Fire-pit lounges near our indoor-outdoor bar and gaming area are the perfect place to enjoy light appetizers, finger foods, and specialty cocktails.

Easy bar and gaming access.

Lounge seating:

15 guest minimum / 100 guest maximum





# GROUP EVENTS AT THE SHOWCASE ROOM & CAMPUS ROOM



## THE Showcase ROOM

*From a tech conference to a dream wedding reception, The Showcase Room is a blank canvas for events. Located in The Yard at Farmers Arts District, the inviting atmosphere with original vaulted wood ceilings and industrial details can be configured to accommodate parties up to 325 for a reception event and 200 for a seated event.*

*For smaller events, the space can be divided into two private rooms: The Gallery & The Broadway*

### THE SHOWCASE ROOM (ENTIRE SPACE)

- *4,235 square feet of interior space*
- *Private bar and patio*
- *WiFi for guests*
- *Built in AV system*
- *Plated events up to 200 guests*
- *Reception events up to 325 guests (including patio)*

### THE GALLERY (SOUTH)

- *Private bar and patio*
- *WiFi for guests*
- *Built in AV system*
- *Plated events up to 88 guests*
- *Reception events up to 125 guests (including patio)*

### THE BROADWAY (NORTH)

- *WiFi for guests*
- *Built in AV system*
- *Plated events up to 100 guests*
- *Reception events up to 130 guests*

## CAMPUS ROOM

- *Private event space equipped with bar and food station*
- *WiFi for guests:*
- *Built in AV system*
- *Plated events for up to 54 guests*
- *Reception events for up to 65 guests*





# ★ OUR EVENTS ★

## OUR SPECIAL EVENTS TEAM

Whether you're looking to host a large party, a corporate event, an intimate get-together or even a full restaurant buyout for bigger occasions, we are here to assist with your planning needs from start to finish. We look forward to making your event with us memorable.

\*For our most updated menu package offerings, please contact our event department:

JACKIE BENNIFIELD - JBENNIFIELD@FOXRC.COM

LAUREN COPE - LCOPE@FOXRC.COM

## CUSTOMIZED FOOD & BAR MENUS

From casual to upscale events, our Special Events Managers are here to help you create the perfect menu for any occasion. We offer both plated and reception menu offerings for breakfast, lunch, happy hour, and dinner.

We have a large variety of beverages to choose from for your events. Our craft beer program features cans, bottles, and draught from a variety of producers. We also have a variety of wines by the glass and bottle. Unique craft cocktails and a full bar are always available for any event as well.

Ask your event manager for a current list of beer, wine, and cocktails.

## PARKING

Complimentary valet and self-parking available

# ★ 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?

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 21% 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 calendar days.

## WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage selections 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.

## 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 Events Manager for more information. Cancellation fees are not transferable.

# ★ FREQUENTLY ASKED QUESTIONS ★

## (CONTINUED)

### 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 Fox Restaurant Concepts gift cards from Costco for event payment.