



## **GROUP DINING**

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DOMAIN NORTHSIDE  
11721 Rock Rose Ste #100 | Austin, Texas 78758



★ **THE DISH** ★

“RAISE  
YOUR  
GLASS  
TO  
FRIENDS  
COMING  
TOGETHER”

Culinary Dropout breaks all the rules with its uniform-free staff and relaxed, soulful ambiance.

You'll find amped-up pub-type appetizers, salads, sandwiches, and entrees, along with a unique antipasti menu showcasing delicious and hard-to-find meats, cheeses, and snacks.

At Culinary Dropout, located in the heart of the Domain's Northside, you'll find something extra and unique. Industrial-meets-chic decor flows from our indoor-outdoor bar to the covered patio, which is perfect for lounging. Get ready to play classic games like ping pong, cornhole and foosball if you're ready for friendly competition.

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.

# ★ GROUP EVENTS ★



## FULL RESTAURANT BUYOUT:

250 Reception

## INSIDE OPTIONS:

### INSIDE HIGHTOPS:

26 Guests Seated

### THE BOXING RING:

30 Guests Seated or 35 Reception

### THE CHURCHILL SPACE:

30 Guests Seated

### FULL INSIDE BUYOUT:

75 Guests Seated / 130 Guests Reception

## PATIO OPTIONS:

### INDIVIDUAL LOUNGES:

8 Guests Seated / 10 Guests Reception

### FULL LOUNGE BUYOUT:

40 Seated / 50 Reception

### PATIO HIGHTOPS:

20 Guests Seated

### FRONT PATIO:

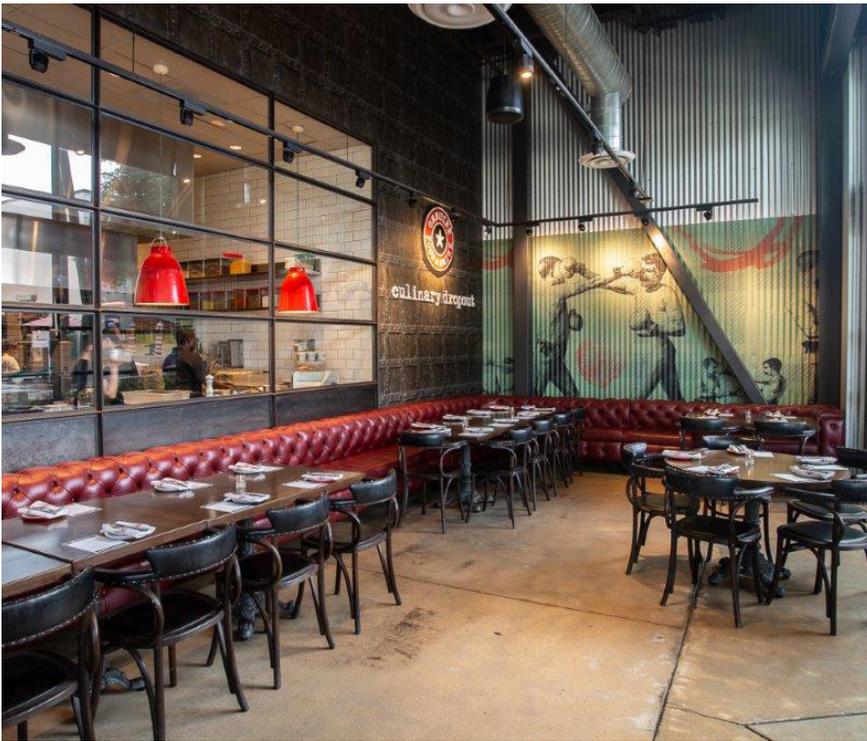
18 Guests Seated

### PATIO DINING SPACE:

13 - 30 Guests Seated

### FULL PATIO BUYOUT:

75 Guests Seated / 120 Guests Reception



# ★ EVENT MENUS ★

## PRIX-FIXE BRUNCH MENU

(AVAILABLE ON SATURDAYS AND SUNDAYS)

### OPTION ONE

**\$23** PER  
PERSON

#### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

FRESH SEASONAL FRUIT PLATE

#### ENTRÉE COURSE

(choice of entrée on site)

BREAKFAST SANDWICH\* scrambled egg, bacon, hash brown, guacamole,  
green chile, american cheese, spicy mayo

GARDEN KALE SALAD heirloom tomato, avocado, grilled asparagus, pine nut,  
parmesan, lemon tahini vinaigrette

FRIED CHICKEN & BUTTERMILK BISCUITS spicy old bay gravy, fresh herb,  
scrambled egg

TURKEY PASTRAMI pretzel roll, swiss, coleslaw



#### ENHANCE YOUR MENU BY ADDING:

**ANTIPASTI BOARDS** meats, cheeses & snacks +\$7 per person

**BBQ PORK BELLY NACHOS** black bean, guacamole, sour cream, pico de gallo +\$4 per person

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery +\$5 per person

**HOUSE SMOKED SALMON** heirloom tomato, whipped dill schmear, soft egg, pickled red onion,  
everything bagel crostini +\$5 per person

**HOUSE POTATO CHIPS** famous onion dip +\$2 per person

**MINI CANDY BAR BROWNIE** reese's mousse, butterfinger, marshmallow fluff +\$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.

# ★ EVENT MENUS ★

## PRIX-FIXE BRUNCH MENU

(AVAILABLE ON SATURDAYS AND SUNDAYS)

### OPTION TWO

**\$27** PER  
PERSON

#### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE SMOKED SALMON heirloom tomato, whipped dill schmear, soft egg,  
pickled red onion, everything bagel crostini

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

BREAKFAST BURRITO egg, sausage, crispy potato, avocado, sour cream, provolone fondue

FRIED CHICKEN & BUTTERMILK BISCUITS spicy old bay gravy, fresh herb, scrambled egg

GRILLED CHICKEN CLUB tavern ham, bacon, havarti cheese

STRAWBERRY AVOCADO SALAD chopped greens, fennel, candied pecans, goat cheese vinaigrette

#### DESSERT COURSE

(for the table)

MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff



#### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$7 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$5 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.

# ★ EVENT MENUS ★

## BRUNCH FOOD STATION

\$25 PER PERSON choice of 2 entrées & 3 sides

\$35 PER PERSON choice of 3 entrées & 3 sides

\$45 PER PERSON choice of 4 entrées & 4 sides

### BREAKFAST ENTRÉES

STRAWBERRY AVOCADO SALAD chopped greens, fennel, candied pecans,  
goat cheese vinaigrette

GARDEN KALE SALAD heirloom tomato, avocado, grilled asparagus, pine nut, parmesan,  
lemon tahini vinaigrette

SOUTHWEST SCRAMBLE egg white, black bean, avocado, roasted zucchini, red pepper,  
chipotle yogurt, pumpkin seed, pico de gallo

FRIED CHICKEN & BUTTERMILK BISCUITS spicy old bay gravy, fresh herb

BREAD PUDDING FRENCH TOAST caramel apple, malted vanilla custard,  
maple syrup, whipped cream

BREAKFAST BURRITO egg, sausage, crispy potato, avocado, sour cream, provolone fondue

SMOKEHOUSE HASH\* slow roasted bbq pork, crispy potato, charred onion,  
poblano pepper, flour tortilla

### BREAKFAST SIDES

SCRAMBLED EGGS

HASH BROWN PATTY

CRISPY BACON

SEASONAL MUFFINS

CRISPY BREAKFAST POTATOES

FRESH BAKED BUTTERMILK

FRESH FRUIT PLATTER

BISCUITS



### EARLY MORNING START

yogurt parfait, muffins, & fresh fruit platter +\$15 per person

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# ★ EVENT MENUS ★

## PRIX-FIXE LUNCH MENU

### OPTION ONE

**\$23** PER  
PERSON

#### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

#### ENTRÉE COURSE

(choice of)

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

GARDEN KALE SALAD heirloom tomato, avocado, grilled asparagus, pine nut, parmesan, lemon tahini vinaigrette

GRILLED CHICKEN CLUB tavern ham, bacon, havarti cheese



#### ENHANCE YOUR MENU BY ADDING:

**ANTIPASTI BOARDS** meats, cheeses & snacks +\$7 per person

**BBQ PORK BELLY NACHOS** black bean, guacamole, sour cream, pico de gallo +\$4 per person

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery +\$5 per person

**HOUSE POTATO CHIPS** famous onion dip +\$2 per person

**MONKEY BREAD** cinnamon apple brioche & vanilla ice cream +\$3 per person

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# ★ EVENT MENUS ★

## PRIX-FIXE LUNCH MENU

### OPTION TWO

**\$28** PER  
PERSON

#### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

#### ENTRÉE COURSE

(choice of entrée on site)

SUMMER CORN LASAGNA house made pasta, spinach ricotta, mozzarella, basil, pomodoro, garlic ciabatta

STRAWBERRY AVOCADO SALAD chopped greens, fennel, candied pecans, goat cheese vinaigrette

TURKEY PASTRAMI pretzel roll, swiss, coleslaw

FRIED CHICKEN buttermilk biscuit, honey, smashed potato, gravy, coleslaw

#### DESSERT

(for the table)

MONKEY BREAD cinnamon apple brioche & vanilla ice cream



#### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$7 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$5 per person

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# ★ EVENT MENUS ★

## LUNCH FOOD STATION

\$25 PER PERSON choice of 2 appetizers, 1 salad, 2 sandwiches, dessert  
\$29 PER PERSON choice of 2 appetizers, 1 salad, 1 sandwich, 1 entrée, dessert  
\$34 PER PERSON choice of 2 appetizers, 2 salads, 1 sandwich, 1 entrée, dessert

### APPETIZERS

SOFT PRETZELS & PROVOLONE FONDUE sea salt  
HOUSE POTATO CHIPS famous onion dip  
ONION RINGS bacon bbq sauce  
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery (+\$3 per person)

### SALADS

AVOCADO CAESAR little gem romaine, shaved parmesan, croutons  
GARDEN KALE heirloom tomato, avocado, grilled asparagus, pine nut, parmesan, lemon tahini vinaigrette  
SIMPLE HOUSE cucumber, baby tomato, parmesan, buttermilk ranch  
STRAWBERRY AVOCADO chopped greens, fennel, candied pecans, goat cheese vinaigrette

### SANDWICHES

GRILLED CHEESE bacon, tomato (vegetarian option available)  
TURKEY PASTRAMI pretzel roll, swiss cheese, coleslaw  
GRILLED CHICKEN CLUB tavern ham, bacon, havarti cheese  
GRILLED VEGETABLE WRAP havarti cheese & pesto

### ENTRÉES

BAKED ORECCHIETTE PASTA house made pasta, spinach ricotta, mozzarella, basil, pomodoro, garlic ciabatta  
MEATLOAF green bean, mashed potato, gravy  
FRIED CHICKEN buttermilk biscuit, honey, smashed potato, gravy, coleslaw  
ROASTED SALMON\* creamy farro, sweet corn, blistered tomato, asparagus, garden herb pesto  
36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

### DESSERT

MONKEY BREAD cinnamon apple brioche  
MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff

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# ★ EVENT MENUS ★

## PARTY MENU

**\$13**  
PER  
PERSON

### DISCO

HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt  
HOT WINGS buffalo sauce, honey mustard seed, grana padano,  
shaved carrots & celery

**\$23**  
PER  
PERSON

### R&B

HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt  
ONION RINGS bacon bbq sauce  
TURKEY PASTRAMI pretzel roll, swiss, coleslaw  
HOT WINGS buffalo sauce, honey mustard seed, grana padano,  
shaved carrots & celery

**\$33**  
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, grana padano,  
shaved carrots & celery

PLEASE ADD \$10 PER PERSON TO MAKE YOUR MENU A FULL DINNER FOOD STATION



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$7 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

MONKEY BREAD cinnamon apple brioche & vanilla ice cream +\$3 per person

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# ★ EVENT MENUS ★

## PARTY MENU

**\$37**

PER  
PERSON

### REGGAE

ANTIPASTI meats, cheeses, snacks  
ONION RINGS bacon bbq sauce  
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  
MINI CANDY BAR BROWNIE reese's mousse, butterfinger,  
marshmallow fluff

**\$45**

PER  
PERSON

### HEAVY METAL

ANTIPASTI meats, cheeses, snacks  
HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt  
STRAWBERRY AVOCADO SALAD chopped greens, fennel,  
candied pecans, goat cheese vinaigrette  
SIMPLE HOUSE SALAD cucumber, baby tomato, parmesan,  
buttermilk ranch  
TURKEY PASTRAMI pretzel roll, swiss, coleslaw  
BBQ PORK BELLY NACHOS black bean, guacamole,  
sour cream, pico de gallo  
MINI CANDY BAR BROWNIE reese's mousse, butterfinger,  
marshmallow fluff

PLEASE ADD \$10 PER PERSON TO MAKE YOUR MENU A FULL DINNER FOOD STATION



ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$7 per person  
BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person  
MONKEY BREAD cinnamon apple brioche & vanilla ice cream +\$3 per person

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# ★ EVENT MENUS ★

## PRIX-FIXE DINNER MENU

### OPTION ONE

**\$33** PER  
PERSON

#### STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

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

ROASTED SALMON\* creamy farro, sweet corn, blistered tomato, asparagus, garden herb pesto

FRIED CHICKEN buttermilk biscuit, honey, smashed potato, gravy, coleslaw

MEATLOAF green bean, mashed potato, gravy



#### ENHANCE YOUR MENU BY ADDING:

**ANTIPASTI BOARDS** meats, cheeses & snacks +\$7 per person

**BBQ PORK BELLY NACHOS** black bean, guacamole, sour cream, pico de gallo +\$4 per person

**HOT WINGS** buffalo sauce, honey mustard seed, shaved carrots & celery +\$5 per person

**MONKEY BREAD** cinnamon apple brioche & vanilla ice cream +\$3 per person

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# ★ EVENT MENUS ★

## PRIX-FIXE DINNER MENU

### OPTION TWO

**\$43** PER  
PERSON

#### STARTER

(for the table)

HOUSE POTATO CHIPS famous onion dip  
SOFT PRETZELS & PROVOLONE FONDUE sea salt

#### SALAD COURSE

SIMPLE HOUSE SALAD cucumber, baby tomato, parmesan, buttermilk ranch

#### ENTRÉE COURSE

(choice of entrée on site)

SPICY VEGAN CURRY griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

ROASTED SALMON\* creamy farro, sweet corn, blistered tomato, asparagus, garden herb pesto

FRIED CHICKEN buttermilk biscuit, honey, smashed potato, gravy, coleslaw

36-HOUR PORK RIBS jalapeño, molasses, fries

#### DESSERT

(for the table)

MONKEY BREAD cinnamon apple brioche & vanilla ice cream



#### ENHANCE YOUR MENU BY ADDING:

ANTIPASTI BOARDS meats, cheeses & snacks +\$7 per person

BBQ PORK BELLY NACHOS black bean, guacamole, sour cream, pico de gallo +\$4 per person

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery +\$5 per person

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# ★ EVENT MENUS ★

## PRIX-FIXE DINNER MENU

### OPTION THREE

**\$50** PER  
PERSON

#### STARTER

(for the table)

ANTIPASTI meats, cheeses & snacks

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

#### SALAD COURSE

(for the table)

GARDEN KALE SALAD heirloom tomato, avocado, grilled asparagus, pine nut, parmesan, lemon tahini vinaigrette

STRAWBERRY AVOCADO SALAD chopped greens, fennel, candied pecans, goat cheese vinaigrette

#### ENTRÉE COURSE

(choice of entrée on site)

SUMMER CORN LASAGNA house made pasta, spinach ricotta, mozzarella, basil, pomodoro, garlic ciabatta

ROASTED SALMON\* creamy farro, sweet corn, blistered tomato, asparagus, garden herb pesto

FRIED CHICKEN buttermilk biscuit, honey, smashed potato, gravy, coleslaw

36-HOUR PORK RIBS jalapeño, molasses, fries

MEATLOAF green bean, mashed potato, gravy

#### DESSERT

(for the table)

MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff

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# ★ EVENT MENUS ★

## PRIX-FIXE DINNER MENU

### OPTION FOUR

**\$65** PER  
PERSON

#### STARTER

(for the table)

ANTIPASTI meats, cheeses & snacks

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

#### SALAD COURSE

(for the table)

GARDEN KALE heirloom tomato, avocado, grilled asparagus, pine nut,  
parmesan, lemon tahini vinaigrette

SIMPLE HOUSE cucumber, baby tomato, parmesan, buttermilk ranch

#### ENTRÉE COURSE

(choice of entrée on site)

STEAK FRITES\* prime skirt steak, black truffle butter, french fries

SUMMER CORN LASAGNA house made pasta, spinach ricotta, mozzarella, basil,  
pomodoro, garlic ciabatta

ROASTED SALMON\* creamy farro, sweet corn, blistered tomato, asparagus,  
garden herb pesto

FRIED CHICKEN buttermilk biscuit, honey, smashed potato,  
gravy, coleslaw

#### DESSERT

(for the table)

MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff

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# ★ EVENT MENUS ★

## DINNER FOOD STATION

\$42 PER PERSON choice of 2 appetizers, 1 salad, 2 entrées, 1 dessert  
\$47 PER PERSON choice of 3 appetizers, 1 salad, 2 entrées, 1 dessert  
\$54 PER PERSON choice of 2 appetizers, 2 salad, 3 entrées, 1 dessert  
\$60 PER PERSON choice of 2 appetizers, 2 salad, 4 entrées, 1 dessert

### APPETIZERS

SOFT PRETZELS & PROVOLONE FONDUE sea salt  
HOUSE POTATO CHIPS famous onion dip  
ONION RINGS bacon bbq sauce  
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery (+\$3 per person)  
ANTIPASTI meats, cheeses, snacks (+\$3 per person)

### SALADS

AVOCADO CAESAR little gem romaine, shaved parmesan, croutons  
GARDEN KALE heirloom tomato, avocado, grilled asparagus, pine nut, parmesan, lemon tahini vinaigrette  
SIMPLE HOUSE cucumber, baby tomato, parmesan, buttermilk ranch  
STRAWBERRY AVOCADO chopped greens, fennel, candied pecans, goat cheese vinaigrette

### ENTRÉES

BAKED ORECCHIETTE PASTA house made pasta, spinach ricotta, mozzarella, basil, pomodoro, garlic ciabatta  
MEATLOAF green bean, mashed potato, gravy  
FRIED CHICKEN buttermilk biscuit, honey, smashed potato, gravy, coleslaw  
ROASTED SALMON\* brussels sprouts, cauliflower, caramelized sweet potato, lemon-pecan pistou (+\$2 per person)  
36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

### DESSERT

MONKEY BREAD cinnamon apple brioche  
MINI CANDY BAR BROWNIE reese's mousse, butterfinger, marshmallow fluff

### ADDITIONAL SIDES \$4 PER ITEM

CRUSTY BREAD,  
GARLIC OIL, & BALSAMIC  
ROASTED  
SEASONAL VEGETABLES

SMASHED POTATOES  
& GRAVY  
BUTTERMILK BISCUITS  
ONION RINGS

COLESLAW  
BUTTERED GREEN BEANS  
MACARONI & CHEESE  
FRESH FRUIT PLATTER

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# ★ EVENT MENUS ★

## PASSED APPETIZERS

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM

PER **\$2**  
PERSON

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

PER **\$3**  
PERSON

PROSCIUTTO DEVILED EGG  
STRAWBERRY & BRIE ciabatta toast, pistachio, white balsamic  
ZUCCHINI FRITTER parmesan aioli

PER **\$4**  
PERSON

JUMBO POACHED SHRIMP horseradish cocktail, lemon, chile  
36 HOUR PORK RIB jalapeño molasses  
SPICY TUNA TARTARE\* wasabi pea, cashew, cucumber  
PROSCIUTTO & ASPARAGUS TOAST melted brie, truffle,  
garlic crostini  
CRISPY LASAGNA BITES pomodoro, basil, grana padano

PER **\$5**  
PERSON

TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw  
OYSTER ON THE HALF SHELL\* jalapeño mignonette, cucumber, cilantro  
HOUSE SMOKED SALMON bagel chip, herb schmear, pickled onion, caper  
PORK BELLY CUBANO SLIDER toasted hoagie, pickles, swiss cheese  
KOREAN STEAK KABOB seared ribeye, zucchini, mushroom



### AFTERNOON SNACKS:

- WHOLE FRUIT bananas, apples, oranges +\$24 per dozen
- HOUSE MADE GRANOLA BARS +\$3 each
- YOGURT PARFAIT WITH BERRY COMPOTE +\$4 each
- CARAMEL CORN +\$3 per person
- HOUSE MADE TORTILLA CHIPS WITH SALSA & GUACAMOLE +\$4 per person
- HOUSE MADE BROWNIE +\$3.5 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.

# ★ 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.