

# Zinburger

Wine & Burger Bar

## *Group Dining*

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**TUCSON**

6390 East Grant Road | Tucson, Arizona 85715



“  
...FILLED WITH  
A BRIGHT  
AND YOUTHFUL  
ENERGY, IT  
MAKES YOU  
FEEL JUST LIKE  
A KID AGAIN.  
”

## *The Dish*

Few things in life are better than a mouthwatering burger accompanied by a cold, creamy milkshake. Especially when surrounded by fields of green grass, the smell of burgers sizzling on the flat top, and some of the happiest people on the block. So go ahead, gather your loved ones and enjoy your next Zin-full moment with us over burgers, wine, fries, and laughter.



# Grant Road Spaces

## *Main Dining Room*

The spacious Main Dining Room offers an array of seating, from bar top to banquette, and is available for large parties, events, and full buy-outs.

**RECEPTION EVENTS:** up to 175 guests    **SEATED EVENTS:** up to 115 guests



## *Private Dining Room*

The Private Dining Room is the ideal spot to hold your next gathering. With plenty of seating and a fireplace, parties of all sizes will feel welcome and at home at your next event.

**RECEPTION EVENTS:** up to 35 guests    **SEATED EVENTS:** up to 33 guests



# *Grant Road Spaces*

## *Private Patio*

The Private Patio is a breath of fresh air where guests are able to sit outside and enjoy their party. A variety of tables can be configured to fit any size party comfortably in the space.

**RECEPTION EVENTS:** up to 90 guests      **SEATED EVENTS:** up to 75 guests



## *Private Bar Patio*

The Private Bar Patio features high top seating, family-style tables, and a private bar.

**RECEPTION EVENTS:** up to 30 guests      **SEATED EVENTS:** up to 25 guests



# Event Menus

*Plated*

**\$24 PER PERSON**

## *Appetizers*

(for the table)

### **HAND CUT FRIES**

### **SWEET POTATO FRIES**

Yogurt Dipping Sauce

### **DOUBLE TRUFFLE FRIES**

Truffle Aioli, Truffle Oil & Parmesan

## *Entrées*

(choice of)

### **FARM SALAD**

Red Quinoa, Roasted Corn, Avocado, Cabbage, Radish, Cucumber, Carrot,  
Tomato, Feta, Champagne Vinaigrette

### **WEST COAST CHICKEN SANDWICH**

Havarti Cheese, Avocado, Tomato, Lettuce & Mayo

### **THE PLAIN & SIMPLE BURGER**

Lettuce, Tomato & Mayo – That's it

### **ZINBURGER\***

Manchego Cheese, Zinfandel Braised Onion,  
Lettuce & Mayo

### **SAMBURGER\***

Applewood Smoked Bacon, American Cheese,  
Lettuce & 1000 Island

### **FOR GROUPS OVER 25, THE MENU IS LIMITED TO 3 ENTRÉES**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Event Menus

*Plated*

**\$30 PER PERSON**

## *Appetizers*

(for the table)

### **SWEET POTATO FRIES**

Yogurt Dipping Sauce

### **ZUCCHINI FRIES**

Parmesan & Ranch

### **DOUBLE TRUFFLE FRIES**

Truffle Aioli, Truffle Oil & Parmesan

## *Entrées*

(choice of)

### **ALL-AMERICAN VEGGIE BURGER**

Crispy House Made Patty with American Cheese, Lettuce, Pickles, Onions & 1000 Island

### **FARM SALAD**

Red Quinoa, Roasted Corn, Avocado, Cabbage, Radish, Cucumber, Carrot, Tomato, Feta, Champagne Vinaigrette

### **WEST COAST CHICKEN SANDWICH**

Havarti Cheese, Avocado, Tomato, Lettuce & Mayo

### **ZINBURGER\***

Manchego Cheese, Zinfandel Braised Onion, Lettuce & Mayo

### **SAMBURGER\***

Applewood Smoked Bacon, American Cheese, Lettuce & 1000 Island

## *Desserts*

(choice of)

**SLICE OF CHOCOLATE -or- BANANA CREAM PIE**

**FOR GROUPS OVER 25, THE MENU IS LIMITED TO 3 ENTRÉES AND ONE DESSERT**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Event Menus

## Plated

**\$40 PER PERSON**

### *Appetizers*

(for the table)

#### **SWEET POTATO FRIES**

Yogurt Dipping Sauce

#### **ZUCCHINI FRIES**

Parmesan & Ranch

#### **DOUBLE TRUFFLE FRIES**

Truffle Aioli, Truffle Oil & Parmesan

### *Salads*

(choice of)

#### **THE FARM**

Mixed Greens, Cabbage, Radishes, Avocado, Carrots, Cucumbers, Tomatoes, Red Quinoa, Roasted Corn, Feta Cheese & Champagne Vinaigrette

#### **CHOPPED WEDGE**

Applewood Smoked Bacon, Tomato, Egg, Danish Blue, Cowboy Ranch

### *Entrées*

(choice of)

#### **ALL-AMERICAN VEGGIE BURGER**

Crispy House Made Patty with American Cheese, Lettuce, Pickles, Onions & 1000 Island

#### **WEST COAST CHICKEN SANDWICH**

Havarti Cheese, Avocado, Tomato, Lettuce & Mayo

#### **TURKEY BURGER**

Whipped Tahini, Cucumber, Pepperoncini, Lettuce, Tomato & Harissa Yogurt

#### **ZINBURGER\***

Manchego Cheese, Zinfandel Braised Onion, Lettuce & Mayo

#### **SAMBURGER\***

Applewood Smoked Bacon, American Cheese, Lettuce & 1000 Island

### *Desserts*

(choice of)

**SLICE OF CHOCOLATE -or- BANANA CREAM PIE**

**FOR GROUPS OVER 25, THE MENU IS LIMITED TO 1 SALAD, 3 ENTRÉES, AND ONE DESSERT**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Event Menus

## Reception

**\$30 PER PERSON**

### *Appetizers*

#### **CHOPPED WEDGE**

Applewood Smoked Bacon, Tomato, Egg, Danish Blue, Cowboy Ranch

#### **HAND CUT FRIES**

### *Ziniburgers*

(mini Zinburger Classics)

#### **ZINBURGER\***

Manchego Cheese, Zinfandel Braised Onion, Lettuce & Mayo

#### **SAMBURGER\***

Applewood Smoked Bacon, American Cheese,  
Lettuce & 1000 Island

#### **THE PLAIN & SIMPLE BURGER\***

Lettuce, Tomato & Mayo - That's it

### *Add Ons*

*(priced per person)*

#### **ONION RINGS 5**

BBQ Sauce

#### **SWEET POTATO FRIES 5**

Yogurt Dipping Sauce

### *Mini Pies - 6 ea.*

#### **CHOCOLATE**

-or-

#### **BANANA CREAM**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood 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 4.25% 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 that 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 Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## WHEN DO I SUBMIT MY MENU 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?

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 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 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 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 our 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, features, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it's 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 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 payments.