



GROUP DINING

TESS UNSINN
SPECIAL EVENTS MANAGER

480 304 4102
tunsinn@foxrc.com

GILBERT HERITAGE DISTRICT
383 N. Gilbert Rd | Gilbert, Arizona 85234



★ 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 vegetables.

At Culinary Dropout, you'll find something extra and unique. Industrial-meets-chic decor flows from our indoor-outdoor bar to the covered patio to a lawn games area featuring classics like ping pong, cornhole 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.

LOUNGES

- 10-75 GUESTS
- COVERED WITH FANS AND MISTERS
- FIRE PITS AND HEATERS
- CONVENIENTLY CLOSE TO THE GAMING AND FIRE
- FINGER FOOD APPETIZER STATIONS



HERITAGE ROOM

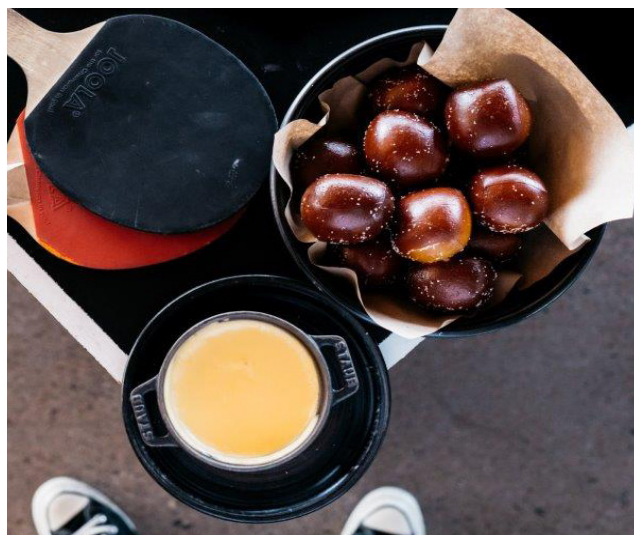
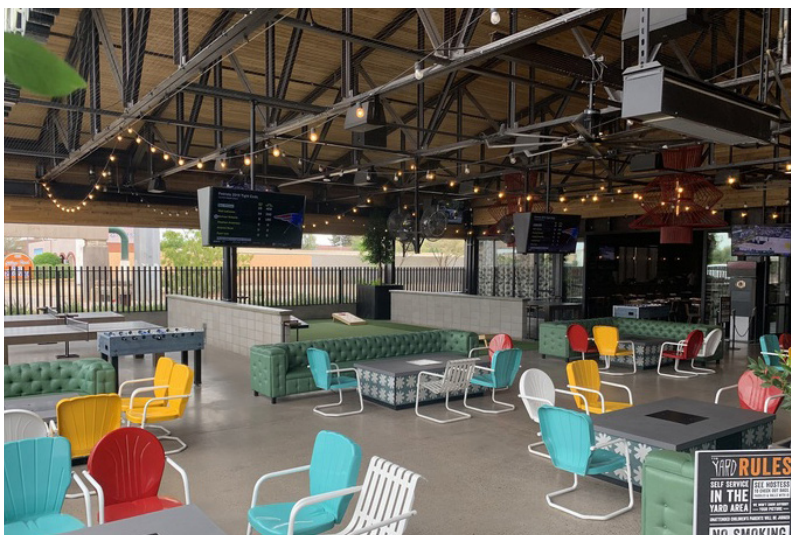
- SEATED EVENTS UP TO 42 GUESTS
- RECEPTION EVENTS UP TO 60 GUESTS
- FULL CURTAINS FOR PRIVACY
- WIFI FOR GUESTS
- A/V AMENITIES AVAILABLE
75 inch tv with laptop hook-up capability (laptop not included, wireless microphone, house sound system)



THE COOP

- SEATED EVENTS UP TO 72 GUESTS
- RECEPTION EVENTS UP TO 100 GUESTS
- FULL SERVICE BAR
- PRIVATE RESTROOM
- SLIDING GLASS DOORS FOR FRESH AIR
- FULL CURTAINS FOR PRIVACY
- WIFI FOR GUESTS
- A/V AMENITIES AVAILABLE
75 inch tv with laptop hook-up capability (laptop not included, wireless microphone, house sound system)





PLATED MENUS

LUNCH

(GROUPS OF 30 OR LESS)

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 entrée on-site)

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

*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 MENUS

LUNCH

(GROUPS OF 30 OR LESS)

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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PLATED MENUS

DINNER

(GROUPS OF 30 OR LESS)

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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PLATED MENUS

DINNER

(GROUPS OF 30 OR LESS)

OPTION TWO

\$43 PER
PERSON

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

SALAD COURSE

(for the table)

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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PLATED MENUS

DINNER

(GROUPS OF 30 OR LESS)

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

STRAWBERRY AVOCADO 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

*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 MENUS

DINNER

(GROUPS OF 30 OR LESS)

OPTION THREE

\$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 SALAD 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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RECEPTION MENUS

LIGHT BITE

\$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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RECEPTION MENUS

LIGHT BITE

\$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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RECEPTION MENUS

HORS D'OEUVRE SELECTIONS

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

\$2

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

\$3

PROSCIUTTO DEVILED EGG
GRILLED CHEESE SLIDER bacon, tomato
ZUCCHINI FRITTER parmesan aioli
STRAWBERRY & BRIE ciabatta toast, pistachio, white balsamic

\$4

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

\$5

OYSTER ON THE HALF SHELL* jalapeño mignonette, cucumber, cilantro
TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw
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 \$2 per guest
HOUSE MADE TORTILLA CHIPS WITH SALSA & GUACAMOLE \$4 per guest
HOUSE MADE BROWNIES \$3.50 each
HOUSE MADE ASSORTED COOKIES \$3 each

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STATIONS

LUNCH MENU

(GROUPS OF 30 OR MORE)

\$25 PER PERSON - choice of 2 appetizers, 1 salad, 2 sandwiches, 1 dessert

\$29 PER PERSON - choice of 2 appetizers, 1 salad, 1 sandwiches, 1 entrée, 1 dessert

\$34 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

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

ENTRÉES

BAKED ORECCHIETTE PASTA orecchiette pasta, spinach ricotta, mozzarella, basil, pomodoro

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 +\$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

*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 MENU

(GROUPS OF 30 OR MORE)

\$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 salads, 3 entrées, 1 dessert

\$60 PER PERSON - choice of 2 appetizers, 2 salads, 4 entrées, 1 dessert

APPETIZER

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 orecchiette pasta, spinach ricotta, mozzarella, basil, pomodoro

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 +\$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

Buttermilk Biscuits

Coleslaw

Onion Rings

Smashed Potatoes & Gravy

Buttered Green Beans

Roasted Seasonal Vegetables

Macaroni & Cheese

Fresh Fruit Platter

*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.

BEVERAGE

WINE

ROSÉ & BUBBLES

bottle

| | | |
|-----------|------------------------|-----|
| CHAMPAGNE | le grand courtage brut | 38 |
| CHAMPAGNE | clicquot | 110 |
| ROSE | duckhorn "decoy" rosé | 34 |

WHITE

| | | |
|-----------------|----------------------------|----|
| CHARDONNAY | fable | 36 |
| CHARDONNAY | napa cellars | 48 |
| SAUVIGNON BLANC | crossings | 38 |
| CHENIN BLANC | M.A.N. family, agter-paarl | 34 |
| PINOT GRIGIO | matteo braidot | 36 |

RED

| | | |
|--------------------|--------------------------|----|
| GARNACHA | torres "sangre de toro" | 34 |
| CABERNET SAUVIGNON | justin | 72 |
| SYRAH BLEND | troublemaker "number 13" | 42 |
| PINOT NOIR | fox block XIV | 62 |
| RED BLEND | daou "the pessimist" | 46 |

BEVERAGE

COCKTAILS

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

STANDARD BRANDS \$8.50 - \$10.00 PER DRINK

Smirnoff Vodka, Basic Vodka, Tanqueray Gin, Aviation Gin,
Jose Cuervo Silver Tequila, Old Forester Bourbon, Jack Daniel's Whiskey,
Johnnie Walker Red Label Scotch, Captain Morgan Rum, Malibu Rum

PREMIUM BRANDS \$9.50 - \$11.00 PER DRINK

Tito's Vodka, Ketel One Vodka, Bombay Sapphire Gin, Patron Silver Tequila,
Gran Centenario Añejo Tequila, Crown Royal Whiskey, Bulleit Bourbon,
Jameson Irish Whiskey, Johnnie Walker Black Label Scotch, Bacardi Rum

ELEVATED PREMIUM BRANDS \$11.00 - \$13.00 MAX PER DRINK

Grey Goose Vodka, Belvedere Vodka, Hendrick's Gin, Casamigos Añejo Tequila,
Woodford Reserve Bourbon, Knob Creek Bourbon, Eagle Rare Bourbon,
Glenlivet 12yr Scotch, Macallan 12yr Scotch

SUPREME BRANDS \$18.00+ PER DRINK

Don Julio 1942 Tequila, Clase Azul Mezcal, Garrison Bros. Whiskey,
Johnnie Walker Blue Scotch, Balvenie 17yr Scotch, Macallan 18yr Scotch



All prices per drink estimates based off single pours.
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 \$8.50 EACH

NON-ALCOHOLIC BEVERAGE

Ask your event manager for a list of available bottled water and non-alcoholic beverage options

BOTTLED WATER \$2.50 each

NON-ALCOHOLIC BEVERAGES iced tea, lemonade, soft drinks \$3.75 each

UNLIMITED NON-ALCOHOLIC BEVERAGES PACKAGE iced tea, lemonade, soft drinks & filtered water (5 hour max) \$5 per person

UPGRADED NON-ALCOHOLIC BEVERAGES PACKAGE iced tea, lemonade, soft drinks, red bull, bottled water & topo chico (5 hour max) \$7 per person



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. Cancellation fees are not transferable.

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.



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.