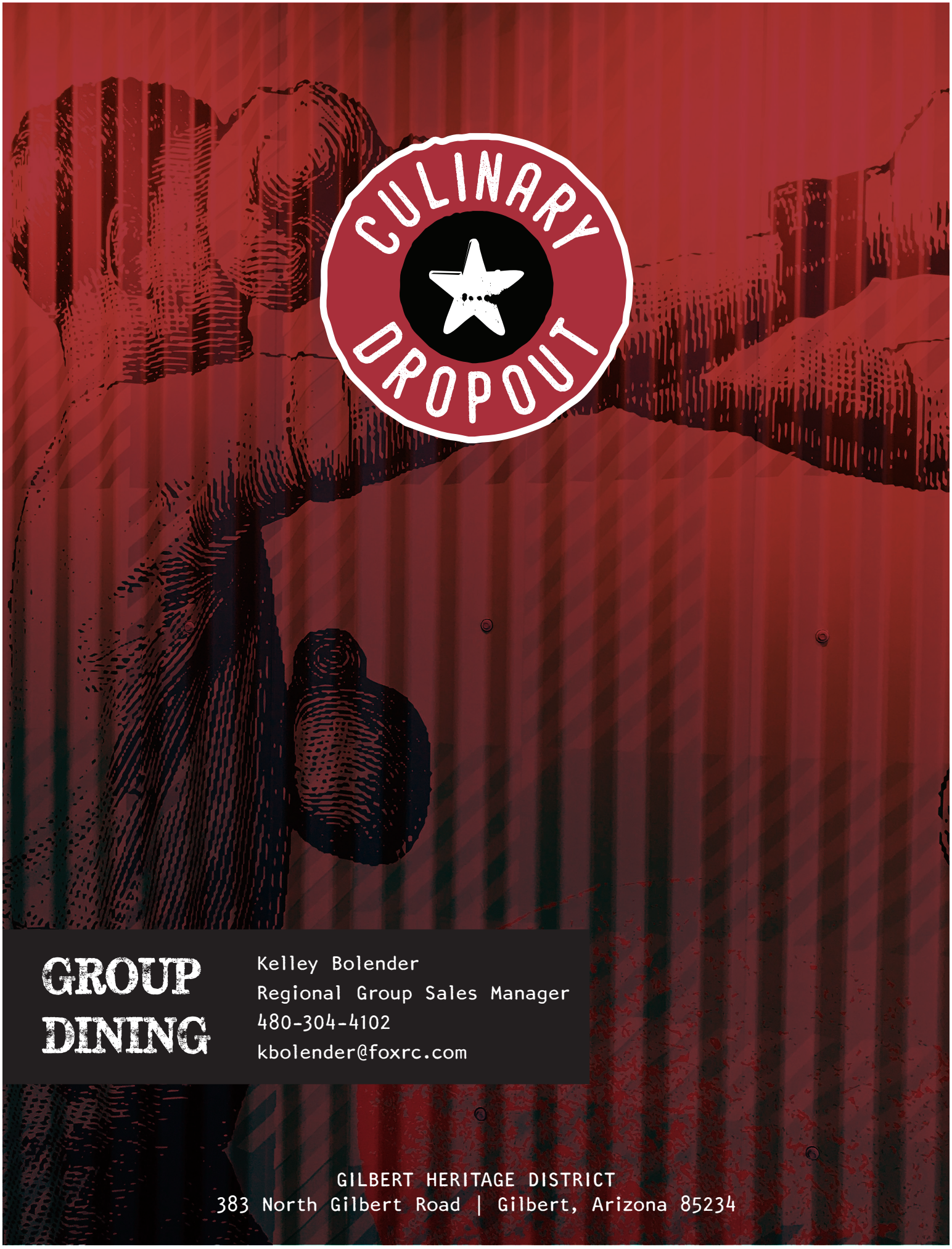

GROUP DINING

Kelley Bolender
Regional Group Sales Manager
480-304-4102
kbolender@foxrc.com

GILBERT HERITAGE DISTRICT
383 North Gilbert Road | 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.

PRIX-FIXE BRUNCH MENU

OPTION ONE

$22 PER PERSON

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

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

ENTRÉE COURSE

(choice of)

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

HARVEST KALE SALAD roasted brussels sprouts, cauliflower, green apple, medjool date, pine nuts, parmesan, maple 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 +$4 per person

HOUSE POTATO CHIPS famous onion dip +$2 per person

MINI CANDY BAR BROWNIE reese's mousse, butterfingers, 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.

PRIX-FIXE BRUNCH MENU

OPTION TWO

$27 PER PERSON

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

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

HOUSE POTATO CHIPS famous onion dip

ENTRÉE COURSE

(choice of)

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

AVOCADO CAESAR little gem romaine, shaved parmesan, croutons

DESSERT COURSE

(for the table)

MINI CANDY BAR BROWNIE reese's mousse, butterfingers, 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 +$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.

PRIX-FIXE LUNCH MENU

OPTION ONE

$22 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, snow pea, cauliflower, shiitake mushroom, black rice

HARVEST KALE SALAD roasted brussels sprouts, cauliflower, green apple, medjool date, pine nuts, parmesan, maple 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 +$4 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.

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)

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

AVOCADO CAESAR SALAD little gem romaine, shaved parmesan, croutons

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 +$4 per person

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PARTY MENU

$12 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

$22 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

$32 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

*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.

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, butterfingers, marshmallow fluff

$45 PER PERSON — HEAVY METAL

ANTIPASTI meats, cheeses, snacks

HOUSE POTATO CHIPS famous onion dip

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HARVEST KALE SALAD roasted brussels sprouts, cauliflower, green apple, medjool date, pine nuts, parmesan, maple tahini 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, butterfingers, 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

*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.

PRIX-FIXE DINNER MENU

OPTION ONE

$32 PER PERSON

STARTER
(for the table)

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

ENTRÉE COURSE
(choice of)

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

ROASTED SALMON* brussels sprouts, cauliflower, caramelized sweet potato, lemon-pecan pistou

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 +$4 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.

PRIX-FIXE DINNER MENU

OPTION TWO

$42 PER PERSON

STARTER

(for the table)

HOUSE POTATO CHIPS famous onion dip

SOFT PRETZELS & PROVOLONE FONDUE sea salt

SALAD COURSE

(for the table)

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

ENTRÉE COURSE

(choice of)

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

ROASTED SALMON* brussels sprouts, cauliflower, caramelized sweet potato, lemon-pecan pistou

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 +$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.

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)

HARVEST KALE roasted brussels sprouts, cauliflower, green apple, medjool date, pine nuts, parmesan, maple tahini vinaigrette

AVOCADO CAESAR SALAD little gem romaine, shaved parmesan, croutons

ENTRÉE COURSE
(choice of)

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

ROASTED SALMON* brussels sprouts, cauliflower, caramelized sweet potato, lemon-pecan pistou

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)

MONKEY BREAD cinnamon apple brioche & vanilla ice cream

*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.

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)

HARVEST KALE roasted brussels sprouts, cauliflower, green apple, medjool date, pine nuts, parmesan, maple tahini vinaigrette

AVOCADO CAESAR SALAD little gem romaine, shaved parmesan, croutons

ENTRÉE COURSE
(choice of)

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

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

ROASTED SALMON* brussels sprouts, cauliflower, caramelized sweet potato, lemon-pecan pistou

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

DESSERT
(for the table)

MONKEY BREAD cinnamon apple brioche & vanilla ice cream

*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. 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 polices 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.