

DOUGH BIRD

PIZZA + CHICKEN



**GROUP
DINING**

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SPECIAL EVENTS MANAGERS

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WELCOME TO DOUGHBIRD

Doughbird brings you a crave-worthy menu with an unexpected yet perfect duo: Pizza & Rotisserie. Yep, you heard right... Pizza and Rotisserie. Now, eat the best of both worlds with the tastiest house-made pizza and rotisserie chicken in Phoenix. A neighborhood spot where you can get comfortable with eclectic combinations like our house-made pizza and tender, juicy rotisserie chicken. With any of our eight house-made sauces, dunking your pizza crust will be taken to a whole new level. At Doughbird, you'll discover a new irresistible favorite. So, savor a fun family dinner any night of the week, or grab a slice & sip on a cocktail at happy hour, but always add a bite of interesting to your day.

OUR SPACES



MAIN DINING ROOM

SEATED CAPACITY 110

RECEPTION 100

THE ARCADIA PATIO

SEATED CAPACITY 18

RECEPTION 40



RESTAURANT BUYOUTS

SEATED CAPACITY 130

RECEPTION 150



FAMILY STYLE

----- \$40 -----

(MENU SERVED FOR THE TABLE)

SALAD

SIMPLE CAESAR

INGREDIENT

roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino, golden raisin, farro, candied pecan, maple mustard vinaigrette

RED BIRD ROTISSERIE CHICKEN *(Whole Birds)*

HANDCRAFTED PIZZAS

(SELECT 2 PIZZA OPTIONS)

PEPPERONI & FRESH MOZZARELLA

crushed tomato sauce, oregano

MARGHERITA

fresh mozzarella, crushed tomato sauce, basil,
parmigiano reggiano

SAUSAGE & MUSHROOM

smoked mozzarella, crushed tomato sauce, oregano

BARBEQUE CHICKEN

charred corn, red onion, jalapeño, cilantro

THE AVIATOR

pepperoni, italian sausage, nueske's bacon,
crushed tomato sauce, mozzarella

SUPREME VEGGIE

vodka sauce, sweet peppers, castelvetro olive,
roasted mushrooms, red onion, herbs, parmesan

BLACK TRUFFLE MUSHROOM

smoked mozzarella, swiss chard, parmesan cream, arugula, saba

COPPER HAT

prosciutto, goat cheese, medjool date, salted pistachio, arugula

LARGE SIDES

(SELECT 3 OPTIONS)

MASHED POTATOES & GRAVY * BROCCOLINI LEMON * MACARONI & CHEESE
ROASTED BRUSSELS SPROUTS & SWEET POTATO * CRISPY POTATO WEDGES

SAUCES

(SELECT 3 OPTIONS)

CHIPOTLE BARBEQUE * LEMON & ROASTED GARLIC * BUTTERMILK RANCH
UMAMI SAUCE * SPICY BUFFALO HOT SAUCE

➔ **ENHANCE YOUR MENU WITH ADDITIONAL DOUGHBIRD ITEMS, CHECK OUT PAGES 7-8

Groups of 30 people or less

PLATED EVENT

----- \$45 -----

FOR THE TABLE

LEBANESE HUMMUS

cherry tomatoes & hearth bread

SIMPLE CAESAR

ENTRÉES

(CHOICE OF)

ROTISSERIE CHICKEN

mashed potatoes & gravy, broccolini

PAN SEARED SALMON*

oven dried tomato, sweet corn, quinoa tabouleh, smoked almond, herb salad, lemon butter *GLUTEN FREE*

PRIME RIB DIP SANDWICH

charred onion, creamy horseradish, fontina, au jus, served with potato wedges

CARAMELIZED CAULIFLOWER

greek yogurt, smoked almond, dried cherry, garden herbs *GLUTEN FREE*

DESSERT COURSE

WARM BUTTERSCOTCH CAKE

vanilla bean gelato

*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.

➔ ****ENHANCE YOUR MENU WITH ADDITIONAL DOUGHBIRD ITEMS, CHECK OUT PAGES 7-8**

Groups of 20 people or less

MENU ADDITIONS

(PRICED PER ORDER)

APPETIZERS

TRUFFLE CHEESE BREAD 14
ricotta, provolone, fontina, simple red sauce

CAST IRON SHISHITO PEPPERS 13.5
umami *GLUTEN FREE*

LEBANESE HUMMUS 13.5
cherry tomatoes & hearth bread

BUFFALO CHICKEN WINGS 18
celery, shaved carrot, parmesan, ranch *GLUTEN FREE*

SALADS

SIMPLE CAESAR 13.5

INGREDIENT 15
roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino,
golden raisin, farro, candied pecan, maple mustard vinaigrette

CHICKEN AVOCADO 19
glazed bacon, gorgonzola, cherry tomato, ranch *GLUTEN FREE*

DESSERT

PEANUT BUTTER BROOKIE 11
warm chocolate brownie & peanut butter cookie
served à la mode. best of both worlds

MENU ADDITIONS

(PRICED PER ORDER)

HANDCRAFTED PIZZAS

PEPPERONI & FRESH MOZZARELLA 21.5

crushed tomato sauce, oregano

MARGHERITA 19.5

fresh mozzarella, crushed tomato sauce, basil, parmigiano reggiano

SAUSAGE & MUSHROOM 21

smoked mozzarella, crushed tomato sauce, oregano

BARBEQUE CHICKEN 21

charred corn, red onion, jalapeño, cilantro

THE AVIATOR 22.5

pepperoni, italian sausage, nuneske's bacon, crushed tomato sauce, mozzarella

SUPREME VEGGIE 19

vodka sauce, sweet peppers, castelvetro olive, roasted mushrooms, red onion, herbs, parmesan

BLACK TRUFFLE MUSHROOM 22

smoked mozzarella, swiss chard, parmesan cream, arugula, saba

COPPER HAT 21.5

prosciutto, goat cheese, medjool date, salted pistachio, arugula

BEVERAGE OPTIONS

DRAFT BEER PITCHERS

(SERVES 4 GLASSES)

COORS LIGHT 14 * THE SHOP BEER CO. "CHURCH MUSIC IPA" 14

STELLA ARTOIS 15 * HUSS "L'IL CHUCKSTAR HAZY IPA" 14

*Seasonal
Sangria* 36

TART KIWI & STRAWBERRY, PINK GRAPEFRUIT,
LIME, BRANDY, RED WINE

SELECT WINE BY THE BOTTLE

ask your event manager for current wine options

CUSTOMIZED WINE PAIRINGS

ask your event manager for details

BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES

charged based on consumption

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, feathers, confetti, adhesive 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.