



GROUP DINING

SPECIAL EVENTS MANAGER
CRYSTAL LINING
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“
**RAISE
YOUR
GLASS
TO
FRIENDS
COMING
TOGETHER**”

THE DISH

Located in the Design District, Culinary Dropout breaks all the rules with its uniform-free staff and relaxed ambiance, serving up classics in an unbeatable manner.

Get ready to host your event with us and enjoy amped-up comfort foods, endless creative craft cocktails and local beers. Whether you're looking to throw a big shindig or kick back in a smaller, intimate setting with a few friends, we will have you covered. Explore our private and semi-private event spaces, perfect for your occasion.



GROUP DINING OPTION & SPACE CAPACITIES

THE STRAIT (FULL ROOFTOP PDR):

90 seated | 100 reception

THE STEVIE (LARGE ROOFTOP):

54 seated | 60 reception

THE NELSON (SMALL ROOFTOP):

36 seated | 45 reception

THE CASH (DOWNSTAIRS):

36 seated | 45 reception

THE ROOFTOP:

150 reception



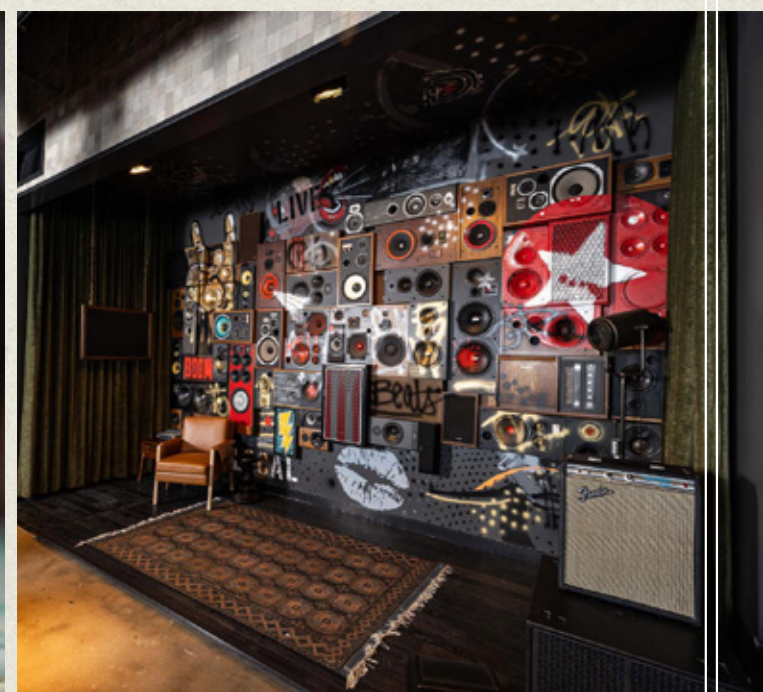
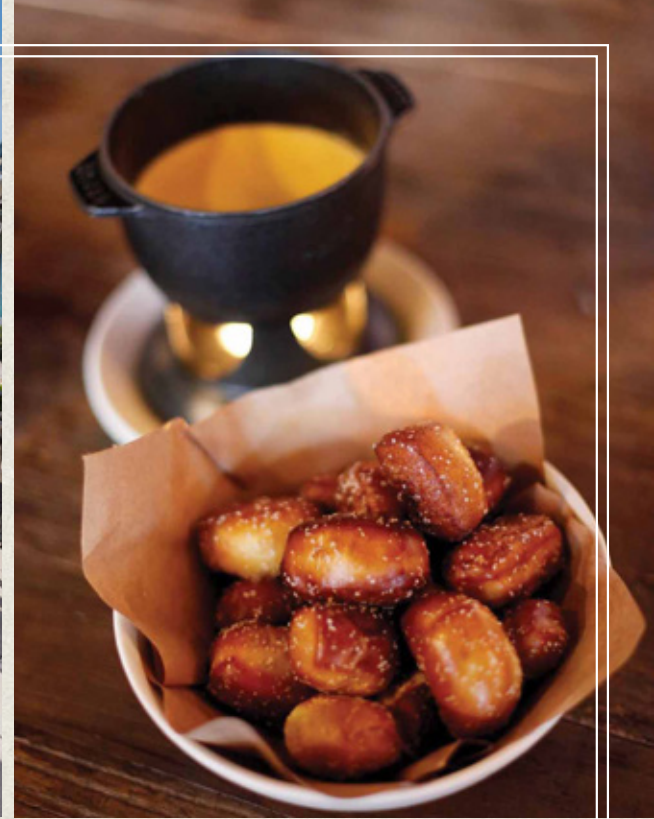
OUR SPACES

MAIN DINING ROOM: 20 seated | indoor and patio seating available

ROOFTOP HIGHTOPS: 14 seated | 20 reception style

ROOFTOP BAR: 36 seated | 45 reception style

patio & full buyout options available up to 1000 reception style



PLATED BRUNCH

(20 GUESTS OR LESS)

*Available on Saturdays
and Sundays*

\$35 PER PERSON choice of 2 starters | 2 entrées | 1 dessert

\$40 PER PERSON choice of 3 starters | 3 entrées | 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

FRESH SEASONAL FRUIT PLATE

HOUSE POTATO CHIPS

famous onion dip

ENTRÉE COURSE

(choice of entrée on-site)

HAM & EGG GRILLED CHEESE*

tavern ham, white cheddar, avocado, ciabatta, potato hash

STRAWBERRY & SPINACH SALAD

golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

FRIED CHICKEN & BUTTERMILK BISCUITS

spicy old bay gravy, fresh herb, scrambled egg

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

BREAKFAST BURRITO

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

LITTLE GEM CAESAR

romaine, shaved parmesan, toasted cheese croutons

DESSERT

(for the table)

MONKEY BREAD

cinnamon apple brioche & vanilla ice cream

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

*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 LUNCH

(20 GUESTS OR LESS)

\$40 PER PERSON choice of 2 starters | 2 entrées | 1 dessert

\$45 PER PERSON choice of 3 starters | 3 entrées | 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

WAGYU PIGS IN A BLANKET

honey mustard crème fraîche

HOUSE POTATO CHIPS

famous onion dip

ENTRÉE COURSE

(choice of entrée on-site)

SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea, bok choy, shiitake mushroom, black rice

LITTLE GEM CAESAR

romaine, shaved parmesan, toasted cheese croutons

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

FRIED CHICKEN

buttermilk biscuit, smashed potato, gravy, coleslaw

STRAWBERRY & SPINACH SALAD

golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

CRISPY CHICKEN KATSU SANDWICH

japanese milk bread, spicy miso aioli, napa slaw, hoisin

DESSERT

(for the table)

STRAWBERRY TORTE

torched meringue, lemon curd, butter toasted almonds, strawberry coulis

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

ASSORTED COOKIES

HOUSEMADE BROWNIES

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PLATED DINNER

(20 GUESTS OR LESS)

\$50 PER PERSON	choice of 2 starters 2 entrées 1 dessert
\$60 PER PERSON	choice of 3 starters 3 entrées 1 dessert
\$70 PER PERSON	choice of 4 starters 4 entrées 1 dessert
\$75 PER PERSON	choice of 5 starters 5 entrées 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

WAGYU PIGS IN A BLANKET

honey mustard crème fraîche

CRISPY POPCORN SHRIMP

zucchini, grilled lemon, roasted garlic aioli

ANTIPASTI

meats, cheeses & snacks

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

STRAWBERRY & SPINACH SALAD

golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

HOUSE POTATO CHIPS

famous onion dip

ASIAN CRUNCH SALAD

purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

ENTRÉE COURSE

(choice of entrée on-site)

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

FRIED CHICKEN buttermilk biscuit, smashed potato, gravy, coleslaw

ROASTED SALMON* sweet corn, toasted couscous, heirloom caper relish

PASTA BOLOGNESE tagliatelle, italian meat sauce, parmesan, basil

36-HOUR PORK RIBS jalapeño, molasses, fries

SPICY KOREAN SKIRT STEAK* forbidden rice, zucchini, mushroom, ginger chili sauce

DESSERT

(for the table)

MONKEY BREAD

cinnamon apple brioche & vanilla ice cream

STRAWBERRY TORTE

torched meringue, lemon curd, butter toasted almonds, strawberry coulis

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

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E N H A N C E Y O U R M E N U

STARTERS

THE SLICER +\$8 per person

chef's selection of thinly sliced meats, cheese and snacks

HOT WINGS +\$6 per person

buffalo sauce, honey mustard seed, shaved carrots & celery

BBQ PORK BELLY NACHOS +\$5 per person

black bean, guacamole, sour cream, pico de gallo

SUSHI

CALIFORNIA ROLL 17

spicy crab, avocado, cucumber, toasted sesame

RAINBOW ROLL* 21

tuna, salmon, shrimp, avocado, spicy crab, cucumber

SHRIMP TEMPURA CRUNCH 17

avocado, radish, miso aioli, sweet soy

ENTRÉES

(PLATED EVENTS ONLY)

MONGOLIAN SHORT RIB* +\$10 per person

charred scallion, bok choy, egg, yuzu sticky rice, thai chili

PEPPERONI & ITALIAN SAUSAGE PIZZA +\$7 per person

di napoli tomato, mozzarella cheese

BLACK TRUFFLE MUSHROOM PIZZA +\$7 per person

smoked onion alfredo, mozzarella cheese, arugula

DESSERT

STRAWBERRY TORTE +\$5 per person

torched meringue, lemon curd, butter toasted almonds, strawberry coulis

MISSISSIPPI MUD PIE +\$5 per person

chocolate ganache, espresso fudge, whipped cream, toffee crunch

MONKEY BREAD +\$5 per person

cinnamon apple brioche & vanilla ice cream

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F A M I L Y S T Y L E

(GROUPS OF 30 OR LESS)

OPTION 1

(\$45 per person)

1 STARTER OR SALAD
2 ENTRÉES | 1 DESSERT

OPTION 2

(\$55 per person)

2 STARTERS OR SALADS
3 ENTRÉES | 1 DESSERT

OPTION 3

(\$65 per person)

3 STARTERS OR SALADS
3 ENTRÉES | 1 DESSERT

STARTERS

SOFT PRETZELS & PROVOLONE FONDUE sea salt
CRISPY BRUSSELS SPROUTS gochujang, mint, cilantro
WAGYU PIGS IN A BLANKET honey mustard crème fraîche
CRISPY POPCORN SHRIMP zucchini, grilled lemon, roasted garlic aioli
HOUSE POTATO CHIPS famous onion dip

SALADS

HOUSE SALAD
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch
STRAWBERRY & SPINACH
golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette
ASIAN CRUNCH
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

ENTRÉES

FRIED CHICKEN
buttermilk biscuits, smashed potato, gravy
36-HOUR PORK RIBS
jalapeño, molasses, fries
PEPPERONI & ITALIAN SAUSAGE PIZZA
di napoli tomato, mozzarella cheese
ROASTED SALMON*
sweet corn, toasted couscous, heirloom caper relish
PASTA BOLOGNESE
tagliatelle, italian meat sauce, parmesan, basil
CHICKEN CACIO e PEPE *vegetarian option available*
spaghetti, pecorino, cracked peppercorn butter, parmesan broth
BLACK TRUFFLE MUSHROOM PIZZA
smoked onion alfredo, mozzarella cheese, arugula
SPICY KOREAN SKIRT STEAK*
forbidden rice, zucchini, mushroom, ginger chili sauce (+\$10 per person)

DESSERTS

MONKEY BREAD
cinnamon apple brioche & vanilla ice cream
STRAWBERRY TORTE
torched meringue, lemon curd, butter toasted almonds, strawberry coulis
MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge, whipped cream, toffee crunch

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R E C E P T I O N

LIGHT BITES

DISCO

\$20 PER PERSON

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

R & B

\$28 PER PERSON

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

HOUSE POTATO CHIPS

famous onion dip

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

HIP HOP

\$35 PER PERSON

THE SLICER

chef's selection of thinly sliced meats, cheese and snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch

REGGAE

\$40 PER PERSON

THE SLICER

chef's selection of thinly sliced meats, cheese and snacks

HOUSE POTATO CHIPS

famous onion dip

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

STRAWBERRY TORTE

torched meringue, lemon curd, butter toasted almonds,
strawberry coulis

HEAVY METAL

\$48 PER PERSON

THE SLICER

chef's selection of thinly sliced meats, cheese and snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

STRAWBERRY & SPINACH SALAD

golden raisin, snap pea, goat cheese, farro, garden herbs,
smoked almond, poppyseed vinaigrette

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream,
toffee crunch

... *add Sushi to your Menu* ...

*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.

R E C E P T I O N

HORS D'OEUVRES

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM

(passed or placed)

- \$3** PROSCIUTTO DEVILED EGG
ZUCCHINI FRITTER parmesan aioli
SOFT PRETZELS & PROVOLONE FONDUE sea salt
- \$4** HEIRLOOM TOMATO TOAST grilled asparagus, pesto & garlic crostini
PROSCIUTTO & ASPARAGUS TOAST crescenza, truffle, garlic crostini
SPICY CRISPY SHRIMP SKEWER sriracha aioli, basil, grilled zucchini
- \$5** TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw
WAGYU PIGS IN A BLANKET honey mustard crème fraiche
JUMBO POACHED SHRIMP horseradish cocktail, lemon, chili
KOREAN STEAK KABOB* seared ribeye, zucchini, mushroom
MINI CHICKEN KATSU SANDWICH japanese milk bread, spicy miso aioli, napa slaw, hoisin

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B R U N C H S T A T I O N S

*Available on Saturdays
and Sundays*

\$32 PER PERSON choice of 2 entrées | 3 sides

\$42 PER PERSON choice of 3 entrées | 3 sides

\$50 PER PERSON choice of 4 entrées | 4 sides

ENTRÉES

LITTLE GEM CAESAR

romaine, shaved parmesan, toasted cheese croutons

STRAWBERRY & SPINACH SALAD

golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

BUTTERMILK BISCUIT & SAUSAGE GRAVY

enough said

BANANA BREAD FRENCH TOAST

butter toasted almond, banana caramel

BREAKFAST BURRITO

egg, sausage, crispy potato, roasted poblano, pico de gallo, havarti, fire roasted salsa

SMOKEHOUSE HASH*

slow roasted bbq pork, crispy potato, charred onion, poblano pepper

SIDES

(ADDITIONAL SIDE \$4 EACH)

SCRAMBLED EGGS | CRISPY BACON | CRISPY BREAKFAST POTATOES

FRESH FRUIT PLATTER | SEASONAL MUFFINS | FRESH BAKED BUTTERMILK BISCUITS

EARLY START

YOGURT PARFAIT, MUFFINS & FRESH FRUIT PLATTER **\$15 PER PERSON**

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LUNCH STATIONS

\$38 PER PERSON choice of 2 appetizers | 1 salad | 2 sandwiches | 1 dessert
\$43 PER PERSON choice of 2 appetizers | 1 salad | 1 sandwich | 1 entrée | 1 dessert
\$48 PER PERSON choice of 2 appetizers | 2 salads | 1 sandwich | 1 entrée | 1 dessert

APPETIZER

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

LEBANESE HUMMUS garden herb, za'atar, crudité vegetables

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery (+\$4 per person)

SALADS

LITTLE GEM CAESAR

romaine, shaved parmesan, toasted cheese croutons

STRAWBERRY & SPINACH

golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

ASIAN CRUNCH

purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

SANDWICHES

CHICKEN KATSU

japanese milk bread, spicy miso aioli, napa slaw, hoisin

TURKEY PASTRAMI

pretzel roll, swiss cheese, coleslaw

SEASONAL VEGETABLE & QUINOA TABBOULEH WRAP

piquillo hummus, charred flour tortilla

ENTRÉES

FRIED CHICKEN

buttermilk biscuits

SUMMER PASTA

charred corn, parmesan cream, grilled asparagus, house crouton

MONGOLIAN SHORT RIB*

charred scallion, bok choy, egg, yuzu sticky rice, thai chili (+\$2 per person)

DETROIT STYLE CHEESE PIZZA

provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil

FORBIDDEN RICE & KOREAN VEGETABLES

griddled sweet potato, ginger chile sauce

ROASTED SALMON*

sweet corn, toasted couscous, heirloom caper relish (+\$2 per person)

PASTA BOLOGNESE

fusilli, italian meat sauce, parmesan, basil

36-HOUR PORK RIBS

jalapeño, molasses (+\$2 per person)

DESSERT (add cookies \$3 & brownies \$4)

MONKEY BREAD cinnamon apple brioche

STRAWBERRY TORTE torched meringue, lemon curd, butter toasted almonds, strawberry coulis

YUZU TART pistachio shortbread, berry puree, cashew, coconut

MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch

SALTED CARAMEL BUDINO chantilly cream

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D I N N E R S T A T I O N S

\$50 PER PERSON choice of 2 appetizers | 1 salad | 2 entrées | 1 dessert
\$55 PER PERSON choice of 3 appetizers | 1 salad | 1 side | 2 entrées | 1 dessert
\$60 PER PERSON choice of 2 appetizers | 2 salads | 1 side | 3 entrées | 1 dessert
\$65 PER PERSON choice of 2 appetizers | 2 salads | 2 sides | 4 entrées | 1 dessert

A P P E T I Z E R

SOFT PRETZELS & PROVOLONE FONDUE sea salt
HOUSE POTATO CHIPS famous onion dip
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery (+\$4 per person)
THE SLICER chef's selection of thinly sliced meats, cheese and snacks (+\$4 per person)

S A L A D S

LITTLE GEM CAESAR
romaine, shaved parmesan, toasted cheese croutons
STRAWBERRY & SPINACH
golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette
HOUSE SALAD
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch
ASIAN CRUNCH
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

E N T R É E S

FRIED CHICKEN buttermilk biscuits
SUMMER PASTA charred corn, parmesan cream, grilled asparagus, house crouton
MONGOLIAN SHORT RIB* charred scallion, bok choy, egg, yuzu sticky rice, thai chili (+\$2 per person)
FORBIDDEN RICE & KOREAN VEGETABLES griddled sweet potato, ginger chile sauce
DETROIT STYLE CHEESE PIZZA provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil
ROASTED SALMON* sweet corn, toasted couscous, heirloom caper relish (+\$2 per person)
PASTA BOLOGNESE fusilli, italian meat sauce, parmesan, basil
36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

D E S S E R T

MONKEY BREAD cinnamon apple brioche
STRAWBERRY TORTE torched meringue, lemon curd, butter toasted almonds, strawberry coulis
YUZU TART pistachio shortbread, berry puree, cashew, coconut
MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch
SALTED CARAMEL BUDINO chantilly cream

S I D E S

ADDITIONAL SIDES: \$4 PER ITEM

Crusty Bread, Garlic Oil & Balsamic | Buttermilk Biscuits | Coleslaw | Smashed Potatoes & Gravy
Crispy Brussels Sprouts | Macaroni & Cheese | Roasted Seasonal Vegetables

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P I C K Y O U R P O I S O N

BEVERAGE OFFERINGS

We've built several options for you to choose from to best suit your guests needs. Please let your Special Events Manager know if you have questions, or would like to further customize your beverage options.

HOSTED FULL BAR

Charged on consumption (non-alcoholic drinks included).
Strongly recommended to preselect craft cocktails, in advance for groups of 30 or more.

TOKEN SYSTEM

Pre-determine a set number of tokens for your guests, to limit consumption or remain within a certain budget.

BEER & WINE ONLY

Offer a customized menu featuring our most popular beers and by the glass wines.

CASH BAR

Allows your guests to pay for their own beverages.
Cash transactions do not apply to the F&B minimum spend.

NON-ALCOHOLIC BEVERAGES ONLY

Add any of our four handcrafted zero proof drinks to elevate your guest experience.

OPTIONAL ENHANCEMENTS

TRAY PASSED WELCOME COCKTAILS

(priced per cocktail)

UNLIMITED NON-ALCOHOLIC BEVERAGES *4 hour limit*

soft drinks, iced tea, lemonade *\$6 per person*

COFFEE URNS \$70

Serves 25 guests

ZERO PROOF 9

SICILIAN LEMONADE STAND

puréed strawberry, fever-tree sparkling lemonade

VIDA VERDITA

jalapeño, mint, pineapple, cilantro, bubbly water

SOCIETY CRUSH

ruby red grapefruit, citrus oleo, toasted cinnamon, seltzer water

JUICY WATERMELON SPRITZ

fresh pressed lemon, smashed watermelon, sparkling coconut water

W I N E N O T ?

HOUSE WINE SELECTIONS

SPARKLING

PROSECCO Fiori d'Acacia - Veneto, Italy

GLASS 12 BTL 46

SPARKLING G.H. Mumm "Grand Cordon" Brut - Reims, France

- 105

WHITE

SAUVIGNON BLANC Crossings - New Zealand

12 46

SAUVIGNON BLANC Silverado "Miller Ranch" Estate - Napa Valley, California

15 58

CHARDONNAY Duckhorn "Decoy" - California

13 50

CHARDONNAY Hahn Family - California

10 38

PINOT GRIGIO Bollini - Vigneti Delle Dolomiti Igt, Italy

11 42

RIESLING The Seeker - Mosel, Germany

10 38

ROSÉ

ROSÉ Fleurs de Prairie - Languedoc, France

11 42

RED

RED BLEND The Prisoner Wine Co. "Unshackled" - California

15 58

RED BLEND Daou "The Pessimist" - Paso Robles, California

12 46

PINOT NOIR Sokol Blosser "Evolution" - Willamette Valley, Oregon

15 58

PINOT NOIR Banshee - Santa Barbara, California

12 46

CABERNET Illicit - California

11 42

CABERNET Bonanza "Lot 8" by Chuck Wagner - California

14 54

L I Q U I D C O U R A G E K I T

BYO MIMOSA BAR:

STANDARD \$65

CHOOSE 3:

PINEAPPLE, CRANBERRY,

ORANGE, GRAPEFRUIT, DROPOUT POG

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 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 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 dedicated Special Events Manager sends the online event agreement, please sign and return within three business days.

WHEN DO I SUBMIT MY FOOD AND BEVERAGE 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?

Your final guest count depends on your group size. Your Special Events Manager will inform you on the due date when you go into contract. 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. 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 the 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.

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 discounted Fox Restaurant Concepts gift cards for event payment.