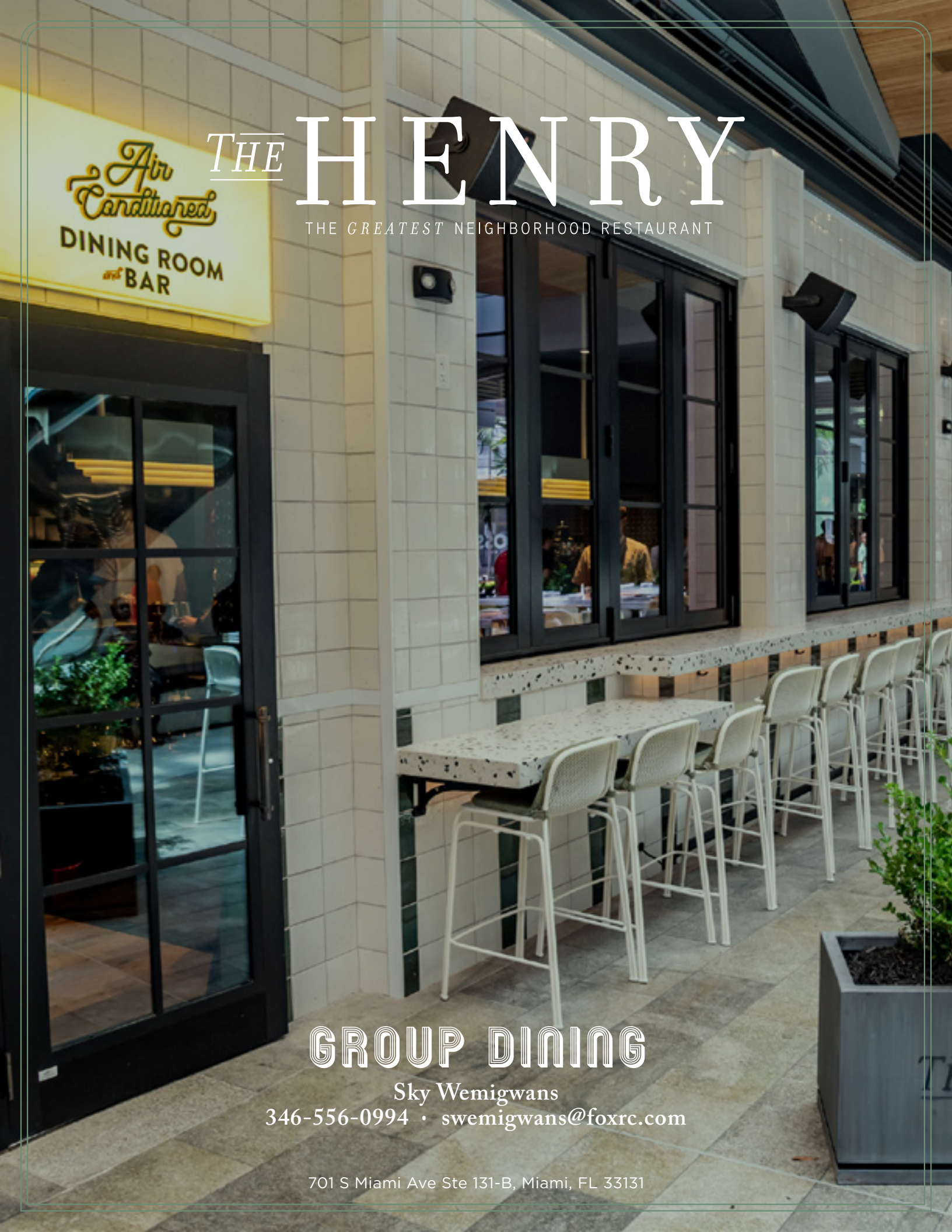


THE HENRY

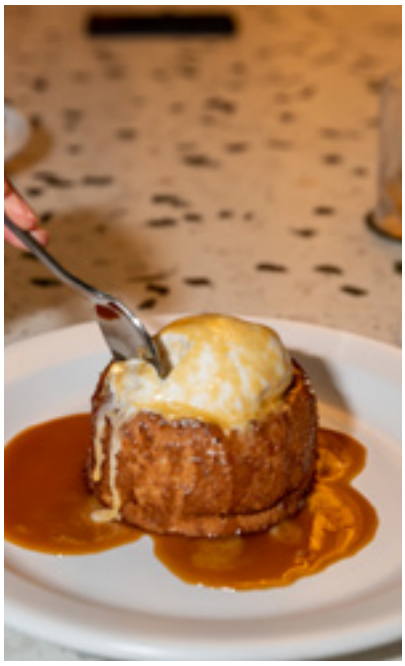
THE *GREATEST* NEIGHBORHOOD RESTAURANT

GROUP DINING

Sky Wemigwans
346-556-0994 • swemigwans@foxrc.com

701 S Miami Ave Ste 131-B, Miami, FL 33131

It's our craveable food that keeps our regulars coming back for more. From simple but always satisfying smashed avocado toast to delicate roasted branzino, The Henry menu has something tempting for every palate. Open daily for breakfast, lunch and dinner, there's always a good time to drop by and discover a new favorite.



THE HENRY

THE HENRY

STATIONED BREAKFAST MENUS

CONTINENTAL

$20 PER PERSON

Fresh Fruit GF V

Assorted Pastry
chef selection of fresh individual muffins

Toasted Bagels & Cream Cheese VEG
plain or everything

BIG BREAKFAST

$35 PER PERSON
SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

Fresh Fruit GF V

Breakfast Potatoes GF VEG

Assorted Pastry
chef selection of fresh individual muffins

Original Egg Sandwich*
bacon, avocado, american cheese, mayonnaise

California Burrito
eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa

ENJOY A "BIGGER BREAKFAST" @ $45 PER GUEST, FEATURING THE TWO ADDITIONAL ENTREES BELOW:

Quinoa Breakfast Burrito VEG
eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

Flower Child Scramble GF VEG
eggs, roasted mushroom, romanesco, kale, parmesan

ADDITIONS

ALL PRICING PER PERSON

Crisp Bacon GF - $5

Breakfast Potatoes GF VEG - $5

Toasted Bagels & Cream Cheese VEG - $5

Greek Yogurt Parfait GF VEG - $7

Avocado Toast VEG - $6
grilled country bread, olive oil, aged cheddar, sea salt

Orange Juice - $20
(SERVES 4-5 GLASSES)

MASON JAR CARAFE OF
Iced Tea or Lemonade
$40 each (SERVES 28-30 GLASSES)

Tableside Mimosa Bar
features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES 4-5 GLASSES)
CHARGED UPON CONSUMPTION

*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

BRUNCH MENUS

Plated

$50 PER PERSON

SERVED UNTIL 3:00PM ON WEEKENDS

STARTERS FOR THE TABLE

Individual Greek Yogurt Parfaits GF VEG

Fresh Fruit GF V

Assorted Pastry
chef selection of fresh individual muffins

ENTRÉES

choice of

Quinoa Breakfast Burrito VEG
eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

Original Egg Sandwich*
bacon, avocado, american cheese, mayonnaise,
side of breakfast potatoes

Flower Child Scramble GF VEG
eggs, roasted mushroom, romanesco, kale, parmesan

California Burrito or Bowl
eggs, bacon, pepper jack, american cheese, havarti cheese, potato,
avocado, salsa, breakfast potatoes

SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ADDITIONS

ALL PRICING PER PERSON

Crisp Bacon GF - $5

Breakfast Potatoes GF VEG - $5

Toasted Bagels & Cream Cheese VEG - $5

Greek Yogurt Parfait GF VEG - $7

Avocado Toast VEG - $6
grilled country bread, olive oil,
aged cheddar, sea salt

Orange Juice - $20
(SERVES 4-5 GLASSES)

MASON JAR CARAFE OF
Iced Tea or Lemonade
$40 each (SERVES 28-30 GLASSES)

Tableside Mimosa Bar
features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES 4-5 GLASSES)
CHARGED UPON CONSUMPTION

*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

BRUNCH MENUS

Plated

$50 PER PERSON

SERVED UNTIL 3:00PM ON WEEKENDS

STARTERS FOR THE TABLE

Grilled & Chilled Shrimp GF
horseradish cocktail, henry sauce, charred lemon

ENTRÉES

choice of

Beverly Hills Club
roasted turkey, bibb lettuce, tomato, bacon, swiss cheese, mayonnaise, french fries

Scottish Salmon*
farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

Flower Child Scramble GF VEG
eggs, roasted mushroom, romanesco, kale, parmesan

Classic Caesar Salad
parmesan crouton, black pepper

SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ADDITIONS

ALL PRICING PER PERSON

Assorted Pastry - $4
chef selection of fresh individual muffins

Crisp Bacon GF - $5

Breakfast Potatoes GF VEG - $5

Toasted Bagels & Cream Cheese VEG - $5

Avocado Toast VEG - $6
grilled country bread, olive oil, aged cheddar, sea salt

Orange Juice - $20
(SERVES 4-5 GLASSES)

MASON JAR CARAFE OF
Iced Tea or Lemonade
$40 each (SERVES 28-30 GLASSES)

Tableside Mimosa Bar
features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES 4-5 GLASSES)
CHARGED UPON CONSUMPTION

*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

LUNCH MENUS

Food Stations

$40 PER PERSON

SERVED UNTIL 3:00PM ON WEEKDAYS

SALADS

Henry House cucumber, heirloom carrot, tomato, croutons, parmesan VEG

Classic Caesar Salad parmesan crouton, black pepper

SANDWICHES

Hot Honey Crispy Chicken Sandwich
sriracha aioli, bread and butter pickle slaw

Beverly Hills Club
roasted turkey, bibb lettuce, tomato, bacon, swiss cheese, mayonnaise

SIDES

Kale & Apple Slaw

Assorted Cookies

Guacamole & Chips GF VEG
roasted poblano,
toasted pumpkin seed, cotija

ADDITIONS

ALL PRICING PER PERSON

Parmesan Truffle Fries GF VEG - $5
truffle aioli

Grilled & Chilled Shrimp GF - $10
horseradish cocktail,
henry sauce, charred lemon

Spicy Tuna & Crispy Rice* GF - $8
fresno chile, cilantro, scallion, sweet soy

Seasonal Crostini - $5
brie, truffled honey, chives

Assorted Mini Desserts - $11
seasonal offerings from our henry bakery

Coffee - $72 (SERVES 24)

MASON JAR CARAFE OF
Iced Tea or Lemonade - $40 each
(SERVES 28-30 GLASSES)

Orange Juice - $20 (SERVES 4-5 GLASSES)

Tableside Mimosa Bar
features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES 4-5 GLASSES)
CHARGED UPON CONSUMPTION

*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

LUNCH MENUS

Plated

$45 PER PERSON WITH CHOICE OF ENTRÉE

SERVED UNTIL 3:00PM ON WEEKDAYS

STARTERS FOR THE TABLE

Guacamole & Chips GF VEG
roasted poblano, toasted pumpkin seed, cotija

ENTRÉES

choice of

Hot Honey Crispy Chicken Sandwich
sriracha aioli, bread and butter pickle slaw (side of kale & apple slaw)

Roasted Turkey French Dip
horseradish aioli, havarti, garlic parmesan roll, natural jus (side of kale & apple slaw)

Classic Caesar Salad
parmesan crouton, black pepper

Rigatoni alla Vodka VEG
burrata, calabrian chile, mint, lemon, bread crumb

DESSERTS

Assorted Mini Desserts
seasonal offerings from our henry bakery

ADDITIONS

ALL PRICING PER PERSON

Grilled & Chilled Shrimp GF - $10
horseradish cocktail, henry sauce, charred lemon

Spicy Tuna & Crispy Rice* GF - $8
fresno chile, cilantro, scallion, sweet soy

Parmesan Truffle Fries GF VEG - $5
truffle aioli

Seasonal Crostini - $5
brie, truffled honey, chives

MASON JAR CARAFE OF
Iced Tea or Lemonade
$40 each
(SERVES 28-30 GLASSES)

Tableside Mimosa Bar
features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES 4-5 GLASSES)
CHARGED UPON CONSUMPTION

*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

DINNER MENUS

Plated

$80 PER PERSON

SALAD COURSE

Henry House
cucumber, heirloom carrot, tomato, croutons, parmesan VEG

ENTRÉES

choice of

Braised Short Rib GF
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

Scottish Salmon*
farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

Roasted Chicken GF
lemon garlic pan sauce, smashed potatoes, grilled broccoli & snap peas

Rigatoni alla Vodka VEG
burrata, calabrian chile, mint, lemon, bread crumb

DESSERTS

choice of

Lemon Olive Oil Cake
almonds, lemon curd, mascarpone mousse, blueberry compote

Chocolate Fudge Torte
peanut butter crunch, milk chocolate mousse, candied peanut caramel

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ELEVATE YOUR DINNER MENU

BY ADDING AN ENTRÉE

FILET MIGNON* diane sauce, onions, broccoli, crispy potatoes GF

FEATURED AT $30 PER GUEST UPON CONSUMPTION

ADDITIONS

ALL PRICING PER PERSON

Short Rib Potstickers - $4
toasted sesame, cilantro, ponzu

Guacamole & Chips GF VEG - $5
roasted poblano, toasted pumpkin seed, cotija

Spicy Tuna & Crispy Rice* GF - $8
fresno chile, cilantro, scallion, sweet soy

Seasonal Crostini - $5
brie, truffled honey, chives

Popovers - $4
cheesy truffle popovers, whipped brie, toasted hazelnuts, truffle honey, chive

Grilled & Chilled Shrimp GF - $10
horseradish cocktail sauce, henry sauce, charred lemon

Classic Caesar Salad - $3
parmesan crouton, black pepper
(SUBSTITUTE FOR THE HOUSE SALAD)

*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

DINNER MENUS

Plated

$95 PER PERSON

A FOUR COURSE SIT DOWN DINNER BEGINNING WITH SHARED APPETIZERS

STARTERS FOR THE TABLE

Seasonal Crostini brie, truffled honey, chives

Grilled & Chilled Shrimp horseradish cocktail sauce, henry sauce, charred lemon GF

SALAD COURSE

Henry House VEG
cucumber, heirloom carrot, tomato, croutons, parmesan

ENTRÉES

choice of

Braised Short Rib GF
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

Roasted Chicken GF
lemon garlic pan sauce, smashed potatoes, grilled broccoli & snap peas

Scottish Salmon*
farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

Rigatoni alla Vodka VEG
burrata, calabrian chile, mint, lemon, bread crumb

DESSERTS

choice of

Lemon Olive Oil Cake
almonds, lemon curd, mascarpone mousse, blueberry compote

Chocolate Fudge Torte
peanut butter crunch, milk chocolate mousse, candied peanut caramel

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ELEVATE YOUR DINNER MENU

BY ADDING AN ENTRÉE

FILET MIGNON* diane sauce, onions, broccoli, crispy potatoes GF

FEATURED AT $30 PER GUEST UPON CONSUMPTION

*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

DINNER MENUS

Plated

$110 PER PERSON

RECEPTION-STYLE APPETIZERS FOLLOWED BY A THREE-COURSE SEATED DINNER
PERFECT FOR A COCKTAIL RECEPTION UPON ARRIVAL, FOLLOWED BY A SEATED DINNER

STARTERS

Seasonal Crostini brie, truffled honey, chives

Grilled & Chilled Shrimp horseradish cocktail sauce, henry sauce, charred lemon GF

SALAD COURSE

Henry House VEG
cucumber, heirloom carrot, tomato, croutons, parmesan

ENTRÉES

choice of

Braised Short Rib GF
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

Roasted Chicken GF
lemon garlic pan sauce, smashed potatoes, grilled broccoli & snap peas

Scottish Salmon*
farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

Rigatoni alla Vodka VEG
burrata, calabrian chile, mint, lemon, bread crumb

DESSERTS

choice of

Lemon Olive Oil Cake
almonds, lemon curd, mascarpone mousse, blueberry compote

Chocolate Fudge Torte
peanut butter crunch, milk chocolate mousse, candied peanut caramel

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

ELEVATE YOUR DINNER MENU

BY ADDING AN ENTRÉE

FILET MIGNON* diane sauce, onions, broccoli, crispy potatoes GF

FEATURED AT $30 PER GUEST UPON CONSUMPTION

*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

COCKTAIL APPETIZER MENU

ITEMS ARE REPLENISHED FOR 90 MINUTES

$40 PER GUEST
Choice of 4 small bites

$45 PER GUEST
Choice of 5 small bites

$55 PER GUEST
Choice of 6 small bites

SMALL BITES

Umami Brussels Sprouts GF VEG

Classic Caesar Salad
parmesan crouton, black pepper

Seasonal Crostini
brie, truffled honey, chives

Assorted Mini Desserts
seasonal offerings from our
henry bakery

Guacamole & Chips GF VEG
roasted poblano, toasted pumpkin seed, cotija

Beverly Hills Club
(HALVED)
roasted turkey, bibb lettuce, tomato,
bacon, swiss cheese, mayonnaise

Pretzels & Provolone Fondue VEG
★★ OUR FAMOUS RECIPE ★★

ENHANCEMENT

Short Rib Potstickers
toasted sesame, cilantro, ponzu
($4 - 2 PIECES PER PERSON)

Spicy Avocado Roll V GF
thai basil, cashew, avocado, cucumber, togarashi
($6 PER PERSON)

All-American Burger Slider
henry sauce, pickle, american cheese
($6 - 1 SLIDER PER PERSON)

Hot Honey Crispy Chicken Slider
sriracha aioli, bread and butter pickle slaw
($6 - 1 SLIDER PER PERSON)

Spicy Tuna & Crispy Rice* GF
fresno chile, cilantro, scallion, sweet soy
($8 - 2 PIECES PER PERSON)

California Roll
lump crab, avocado, cucumber, toasted sesame
($10 PER PERSON)

Braised Short Rib Skewer GF
bourbon caramel
($10 - 1 PER PERSON)

Grilled & Chilled Shrimp GF
horseradish cocktail, henry sauce, charred lemon
($10 - 2 PER PERSON)

Rainbow Roll*
lump crab, ahi tuna, yellowtail, salmon,
avocado, lemon oil
($10 PER PERSON)

Rigatoni Alla Vodka VEG
burrata, calabrian chile, mint, lemon, bread crumb
($10 PER PERSON)

Chef's Cheese Board
($10 PER PERSON)
**available for parties of 50 guests or more*

*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

PASSED APPETIZERS MENU

For parties of 50+

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM

$4 PER PIECE

Grilled & Chilled Shrimp
horseradish cocktail GF

Seasonal Crostini
brie, truffled honey, chives

Spicy Tuna & Crispy Rice*
fresno chile, cilantro, scallion, sweet soy GF

$6 PER PIECE

All-American Burger Slider*
henry sauce, pickle, american cheese

Pressed Yellowtail Sushi*
avocado, spicy yuzu marmalade, truffle chili crunch, thai basil

Hot Honey Crispy Chicken Slider
bread & butter pickle slaw, sriracha aioli

Spicy Avocado Roll
thai basil, cashew, avocado, cucumber, togarashi V GF

$10 PER PIECE

California Roll
lump crab, avocado, cucumber, toasted sesame

Braised Short Rib Skewer
bourbon caramel GF

Rainbow Roll*
lump crab, ahi tuna, yellowtail, salmon, avocado, lemon oil

*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

HOSTED BAR PACKAGES

Wine & Beer

HOUR 1 $20 PER PERSON · HOURS 2+ $15 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails
All draught, craft, domestic, imported, and non-alcoholic beers.
Vavasour Sauvignon Blanc, Calera Chardonnay, Fox Block Pinot Noir,
and Label Story Napa Cabernet Blend.

TO CUSTOMIZE YOUR WINE PROGRAM ADDITIONAL VARIETALS MAY BE SUBSTITUTED

THE ESSENTIAL BAR

HOUR 1 $27 PER PERSON • HOURS 2+ $18 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, and lemonade.
All draught, craft, domestic, imported, and non-alcoholic beers.
Vavasour Sauvignon Blanc, Calera Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.
Choice of any 2 menu cocktails as well as single pour drinks featuring the following spirits:

EVAN WILLIAMS KY BOURBON, SMIRNOFF VODKA, NEW AMSTERDAM GIN, CUERVO TRADICIONAL BLANCO TEQUILA
JOHNNIE WALKER RED LABEL SCOTCH, DON Q PLATINUM RUM

THE ELEVATED BAR

HOUR 1 $33 PER PERSON • HOURS 2+ $23 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, and lemonade.
All draught, craft, domestic, imported, and non-alcoholic beers.
All available menu-listed wines by-the-glass.
Choice of any 2 menu cocktails as well as call drinks featuring the following spirits:

TITO'S VODKA, BUFFALO TRACE BOURBON, TANQUERAY GIN, CORAZÓN REPOSADO TEQUILA
JOHNNIE WALKER BLACK SCOTCH, SAILOR JERRY RUM

THE EXCLUSIVE BAR

HOUR 1 $40 PER PERSON • HOURS 2+ $30 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, and lemonade.
All draught, craft, domestic, imported, and non-alcoholic beers.
All available menu-listed wines by-the-glass.
Choice of any 4 menu cocktails as well as call drinks featuring the following spirits:

VODKA – TITO'S, GREY GOOSE, KETEL ONE, BELVEDERE
TEQUILA – CASAMIGOS BLANCO, CÓDIGO BLANCO, PATRON SILVER, DON JULIO REPOSADO, 1800 AÑEJO
BOURBON & RYE – BUFFALO TRACE, MAKER'S MARK, BULLEIT, BASIL HAYDEN'S, KNOB CREEK, ANGEL'S ENVY BOURBON, ELIJAH CRAIG
GIN – BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY
RUM – DON Q RESERVA, SAILOR JERRY, SANTA TERESA 1796, PLANTERAY
SCOTCH – MACALLAN 12YR, GLENLIVET 15YR, OBAN 14YR, JOHNNIE WALKER BLACK
CORDIALS & BRANDY – GRAND MARNIER, HENNESSY VS, FERNET BRANCA

ZERO PROOF COCKTAILS

YUZU PRESS lychee, orange preserve, sparkling citrus
PINEAPPLE & THAI BASIL SODA pressed lime, agave, seltzer
HONEYDEW HIGHBALL pink grapefruit, lime, clover honey, soda

THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS, UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER

*Wine Varietals and Spirits subject to availability, please contact your Special Events Manager to confirm selections.

EVENT FACTS & HELPFUL INFO

Food & Beverage Minimums
Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

Service Charge vs. Gratuity
Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event-always at your discretion. The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over $10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

Confirming Your Event
Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

Menu Selection
To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

Final Guest Count
Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

Cancellations
We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

Patio Events & Weather
We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

Arriving on Time
If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

Decorations
We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

Logos & Collateral
Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

Credit Card Information
We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

Final Payment
Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups). Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.