

*The*  
**ARROGANT  
BUTCHER**

QUALITY FOOD & PREMIUM DRINKS

*Group Events*

**RACHEL COST**  
SPECIAL EVENTS MANAGER  
480.993.2501 PHONE  
RCOST@FOXRC.COM

**AVA KENDZIERSKI**  
SPECIAL EVENTS MANAGER  
480.993.2501 PHONE  
AKENDZIERSKI@FOXRC.COM

DOWNTOWN PHOENIX CITYSCAPE  
2 EAST JEFFERSON STREET, SUITE 150 • PHOENIX, ARIZONA 85004



## *Welcome to...*

*An iconic restaurant in both location and flavors, The Arrogant Butcher is in the middle of the Downtown Phoenix action.*

*The menu is sure to please, featuring everything from savory seafood to classic cocktails and craft beer at the bar.*

*For a sporting event, concert, or a night out on the town - The Arrogant Butcher has something for everyone.*

# OUR SPACES

## THE OFFICE & THE BOARDROOM



### *The Office*

**SEATED: 22 GUESTS**

**RECEPTION: 22 GUESTS**  
(STANDING ROOM ONLY)

*The Office is a versatile space ideal for an intimate celebration or a professional meeting. Fully equipped with a 48" flat screen TV and wireless mic, the private space has floor-to-ceiling with sound control panels and curtains that can remain open to the dining room for a more social feel or closed for privacy.*

### *The Boardroom*

**SEATED: 18 GUESTS**

**RECEPTION: 18 GUESTS**  
(STANDING ROOM ONLY)

*The Boardroom is a small, more intimate space compared to The Office but provides the same features such as a flat screen TV, wireless mic, plus sound panels and curtains for additional privacy.*



### *The Office & Boardroom Combined*

**SEATED: 40 GUESTS**

**RECEPTION: 50 GUESTS**

*The Office & The Boardroom are adjacent to one another and the spaces can also be combined for larger events, creating the ideal space for everything from business meetings to rehearsal dinners.*

# OUR SPACES

## THE NEWS ROOM + THE PATIO



### *The News Room*

**SEATED: 55 GUESTS**

**RECEPTION: 60 GUESTS**

*When looking for a larger venue for a special occasion, consider The News Room. A collage of framed nostalgic, historical, and quirky photographs lines two entire walls, providing a unique atmosphere.*

*The room is fully equipped with a wall-mounted 60" flat screen TV and wireless mic. Comfortable booths and a variety of table sizes allow can be configured to suit any event.*



### *The Patio*

**SEATED: 72 GUESTS**

**RECEPTION: 100 GUESTS**

*Situated across the street from Talking Stick Resort Arena and a short walk from Chase Field, The Patio offers a unique street-side setting in the heart of Downtown Phoenix with a space that will gather all your guests together for a seated dinner or host your perfect cocktail hour.*



# LUNCH MENU

**THE ARCHITECT \$33 PER PERSON**

## FOOD STATIONS

### *Salads*

#### SIMPLE SALAD

#### GREEN GODDESS CAESAR

*Brussels Sprout, Snap Pea, Avocado, Shishito Pepper, Romaine, Kale, Parmesan, Crouton*

### *Sandwiches*

#### THE DOWNTOWN CLUB

*Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli*

#### BURGER SLIDERS\*

*White Cheddar, Grilled Onion, Shredded Lettuce, Pickle, Louie Sauce*

### *Sides*

#### TRADITIONAL COLESLAW

#### MINI CHEESECAKES

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.  
FOR PARTIES OVER 25 GUESTS THE MENU IS LIMITED TO 3 ENTRÉES AND 1 DESSERT.

\*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 MENU

**THE COMMUTER \$33 PER PERSON**

## *Starter*

(FOR THE TABLE)

**HOUSE SOFT PRETZELS & PROVOLONE FONDUE**

## *Entrées*

(CHOICE OF)

### **GREEN GODDESS CAESAR**

*Brussels Sprout, Snap Pea, Avocado, Shishito Pepper, Romaine, Kale, Parmesan, Crouton*

### **RANCH HOUSE SALAD**

*Crispy Bacon, Avocado, Tomato, Red Onion, Blue Cheese, Buttermilk Dressing, Crouton*

### **AB CHEESEBURGER\***

*White Cheddar, Grilled Onion, Shredded Lettuce, Pickle, Louie Sauce*

### **THE DOWNTOWN CLUB**

*Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli*

## **DESSERT ADD ON**

(\$10 PER PERSON )

### **MASCARPONE CHEESECAKE**

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

### **STICKY CARAMEL CAKE**

*Coffee Chantilly, Candied Walnut*

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.  
FOR PARTIES OVER 25 GUESTS THE MENU IS LIMITED TO 3 ENTRÉES AND 1 DESSERT.

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# PLATED LUNCH MENU

**THE CONGRESSMAN \$40 PER PERSON**

## Starter

(FOR THE TABLE)

### SPINACH & ARTICHOKE DIP

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

## Entrées

(CHOICE OF )

### GREEN GODDESS CAESAR

*Brussels Sprout, Snap Pea, Avocado, Shishito Pepper, Romaine, Kale, Parmesan, Crouton*

### RANCH HOUSE SALAD

*Crispy Bacon, Avocado, Tomato, Red Onion, Blue Cheese, Buttermilk Dressing, Crouton*

### BUTCHER'S MEATLOAF

*Smashed Potato, Buttered Green Bean, Brown Sugar Tomato Glaze*

### AB CHEESEBURGER\*

*White Cheddar, Grilled Onion, Shredded Lettuce, Pickle, Louie Sauce*

### THE DOWNTOWN CLUB

*Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli*

## DESSERT ADD ON

(\$10 PER PERSON )

### MASCARPONE CHEESECAKE

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

### STICKY CARAMEL CAKE

*Coffee Chantilly, Candied Walnut*

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.  
FOR PARTIES OVER 25 GUESTS THE MENU IS LIMITED TO 3 ENTRÉES AND 1 DESSERT.

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# RECEPTION

## TIER ONE \$35 PER PERSON

**CRISPY BRUSSELS SPROUTS** *Red Chile Honey, Parmesan, Prosciutto Bread Crumb*  
**SPINACH & ARTICHOKE DIP** *Sour Cream, Pico de Gallo, Warm Tortilla Chips*  
**HOUSE MADE PRETZELS** *Provolone Fondue*  
**THE DOWNTOWN CLUB** *Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli*  
**GREEN GODDESS CAESAR** *Brussels Sprout, Snap Pea, Avocado, Shishito Pepper, Romaine, Kale, Parmesan, Crouton*

## TIER TWO \$45 PER PERSON

**SPINACH & ARTICHOKE DIP** *Sour Cream, Pico de Gallo, Warm Tortilla Chips*  
**BUFFALO CHICKEN WINGS** *Celery, Shaved Carrot, Parmesan, Ranch*  
**HOUSE MADE PRETZELS** *Provolone Fondue*  
**BUTCHER'S MEATBALLS** *Spicy Crushed Tomato, Ricotta Cheese, Garlic Bread*  
**SIMPLE SALAD** *Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette*  
**THE DOWNTOWN CLUB** *Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli*  
**CRISPY BRUSSELS SPROUTS** *Red Chile Honey, Parmesan, Prosciutto Bread Crumb*

## TIER THREE \$60 PER PERSON

**THE BUTCHER'S PLATTER** *Chef's Selection of Meats and Cheeses*  
**BUFFALO CHICKEN WINGS** *Celery, Shaved Carrot, Parmesan, Ranch*  
**BUTCHER'S MEATBALLS** *Spicy Crushed Tomato, Ricotta Cheese, Garlic Bread*  
**CRISPY BRUSSELS SPROUTS** *Red Chile Honey, Parmesan, Prosciutto Bread Crumb*  
**HOUSE MADE PRETZELS** *Provolone Fondue*  
**SIMPLE SALAD** *Mixed Greens, Cherry Tomato, Cucumber, Champagne Vinaigrette*  
**THE DOWNTOWN CLUB** *Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli*  
**TUNA TATAKI\*** *Crispy Rice, Spicy Avocado, Truffled Sweet Soy, Sesame Cashew Crunch, Asian Herbs*  
**MASCARPONE MINI CHEESECAKE**

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.  
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# RECEPTION

## ENHANCEMENTS

**\$5** PER PERSON

CRISPY BRUSSELS SPROUTS

HOUSE MADE PRETZELS

SPINACH & ARTICHOKE DIP

MACARONI & CHEESE

CHOICE OF ONE SALAD

**SIMPLE SALAD**

*Cucumber, Tomato, Parmesan,  
Champagne Vinaigrette*

- OR -

**RANCH HOUSE**

*Crispy Bacon, Avocado, Tomato, Red Onion,  
Blue Cheese, Crouton, Buttermilk Dressing*



**\$7** PER PERSON

BUTCHER'S MEATBALLS

**\$9** PER PERSON

BUTCHER'S PLATTER

**\$11** PER PERSON

TUNA TATAKI\*

**\$8** PER PERSON

MASCARPONE CHEESECAKE

**\$10** PER PERSON

CRISPY SHRIMP

**\$13** PER PERSON

SHRIMP COCKTAIL

## THE RAW BAR

**SEAFOOD PLATTER\***

**\$190**

SERVES 4 PEOPLE

*Oysters, King Crab, Poached Shrimp*



KING CRAB LEGS ..... MARKET PRICE

OYSTERS\* ..... MARKET PRICE

WHITE SHRIMP ..... MARKET PRICE

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.  
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# PLATED DINNER MENU

**THE CITYSCAPE \$70 PER PERSON**

## Starters

(FOR THE TABLE)

### BUTCHER'S MEATBALLS

*Spicy Crushed Tomato, Ricotta Cheese, Garlic Bread*

### SPINACH & ARTICHOKE DIP

*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

## Salad

### SIMPLE SALAD

*Cucumber, Tomato, Parmesan, Champagne Vinaigrette*

## Entrées

(CHOICE OF)

### CREAMY POMODORO RIGATONI

*Melted Tomato Butter, Spinach, Lemon, Caper, Parmesan Bread Crumbs*

### ROASTED HALF CHICKEN

*Mashed Potatoes & Seasonal Veggies*

### ATLANTIC SALMON\*

*Roasted Sweet Corn, Creamy Fregola, Grilled Asparagus, Arugula, Lemon Chili Butter*

### BUTCHER'S MEATLOAF

*Smashed Potato, Buttered Green Bean, Brown Sugar Tomato Glaze*

## Desserts

(CHOICE OF)

### MASCARPONE CHEESECAKE

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

### STICKY CARAMEL CAKE

*Coffee Chantilly, Candied Walnut*

**ENHANCE YOUR MENU WITH  
FILET MIGNON (market price)**

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

FOR PARTIES OVER 25 GUESTS THE MENU IS LIMITED TO 3 ENTRÉES AND 1 DESSERT.  
AN ADDITIONAL \$7 PER PERSON FOR A 2 DESSERT OPTION.

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# PLATED DINNER MENU

**DOWNTOWN PROJECT \$80 PER PERSON**

## *Starter*

(FOR THE TABLE)

**CHEF'S SELECTION OF MEATS & CHEESES**

## *Salad*

**SIMPLE SALAD**

*Cucumber, Tomato, Parmesan, Champagne Vinaigrette*

## *Entrées*

(CHOICE OF)

**ATLANTIC SALMON\***

*Roasted Sweet Corn, Creamy Fregola, Grilled Asparagus, Arugula, Lemon Chili Butter*

**ROASTED HALF CHICKEN**

*Mashed Potatoes & Seasonal Veggies*

**CREAMY POMODORO RIGATONI**

*Melted Tomato Butter, Spinach, Lemon, Caper, Parmesan Bread Crumbs*

**8OZ SLOW ROASTED PRIME RIB\***

*Mashed Potatoes & Seasonal Veggies*

## *Desserts*

(CHOICE OF)

**MASCARPONE CHEESECAKE**

*Seasonal Fruit, Vanilla Crema, Pistachio Crumble*

**STICKY CARAMEL CAKE**

*Coffee Chantilly, Candied Walnut*

**ENHANCE YOUR MENU WITH NEW YORK STRIP** *(market price)*  
**TOP WITH BUTTERED KING CRAB** *(market price)*

VEGETARIAN AND VEGAN ENTREE IS AVAILABLE UPON REQUEST.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

FOR PARTIES OVER 25 GUESTS THE MENU IS LIMITED TO 3 ENTRÉES AND 1 DESSERT.  
AN ADDITIONAL \$7 PER PERSON FOR A 2 DESSERT OPTION.

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# DINNER ADDITIONS

## A LA CARTE PRICING

### Starters for the Table

**SPINACH & ARTICHOKE DIP... 13.5**  
*Sour Cream, Pico de Gallo, Warm Tortilla Chips*

**HOUSE SOFT PRETZELS... 15.5**  
*Provolone Fondue*

**CRISPY BRUSSELS SPROUTS... 12**  
*Red Chile Honey, Parmesan, Prosciutto, Bread Crumbs*

**CRISPY SHRIMP... 17**  
*Shishito Pepper, Spicy Aioli*

**TUNA TATAKI\*... 17**  
*Crispy Rice, Spicy Avocado, Truffled Sweet Soy, Sesame Cashew Crunch, Asian Herbs*

**BUTCHER'S MEATBALLS... 14**  
*Spicy Crushed Tomato, Ricotta Cheese, Garlic Bread*

### Raw Bar

**KING CRAB LEGS..... MARKET PRICE**

**OYSTERS\*..... MARKET PRICE**

**WHITE SHRIMP..... MARKET PRICE**

\*\*\*\*\*★\*\*\*\*\*

**SEAFOOD PLATTER\* \$190**

**SERVES 4 PEOPLE**

*Oysters, King Crab, Poached Shrimp*

### Beverages

**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*

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# HOSTED BAR PACKAGES

## BEER & WINE

.....  
HOUR 1 \$20 PER PERSON · HOUR 2+ \$15 PER PERSON  
.....



*All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails*  
*All draught, craft, domestic, imported, and non-alcoholic beers*  
*Fiori d'Acacia Prosecco, The Crossings Sauvignon Blanc, Austin Chardonnay,*  
*Fox Block XV Pinot Noir, and Label Story Napa Valley Cabernet Blend*  
TO CUSTOMIZE YOUR WINE PROGRAM ADDITIONAL VARIETALS MAY BE SUBSTITUTED

## THE ESSENTIAL BAR

HOUR 1 \$27 PER PERSON · HOUR 2+ \$18 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*  
*Fiori d'Acacia Prosecco, Michel Armand Sancerre, Banshee Chardonnay,*  
*Fox Block XV Pinot Noir, and Label Story Napa Valley 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, MAHINA PLATINUM RUM

## THE ELEVATED BAR

HOUR 1 \$33 PER PERSON · HOUR 2+ \$23 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*  
*All available menu-listed wines by-the-glass*  
*Choice of any 2 specialty cocktails as well as called drinks featuring the following spirits:*  
TITO'S VODKA, BUFFALO TRACE BOURBON, TANQUERAY GIN, PATRÓN SILVER TEQUILA,  
JOHNNIE WALKER BLACK SCOTCH, SAILOR JERRY RUM

## THE EXCLUSIVE BAR

HOUR 1 \$40 PER PERSON · HOUR 2+ \$30 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*  
*All available menu-listed wines by-the-glass*  
*Choice of any 4 specialty cocktails as well as called drinks featuring the following spirits:*  
TEQUILA – CASAMIGOS BLANCO, DOBEL DIAMANTE REPOSADO, G4 REPOSADO, DON JULIO 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 – HAVANA CLUB ANEJO BLANCO, PLANTERAY STIGGIN'S FANCY PINEAPPLE, ZACAPA 23YR  
SCOTCH – MACALLAN 12 YR, BALVENIE "DOUBLEWOOD" 12YR, MACALLAN 15 YR, HIGHLAND PARK 18YR  
CORDIALS & BRANDY – GRAND MARNIER, HENNESSY VS, FERNET BRANCA

**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.

## 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.

## 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.

## 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.