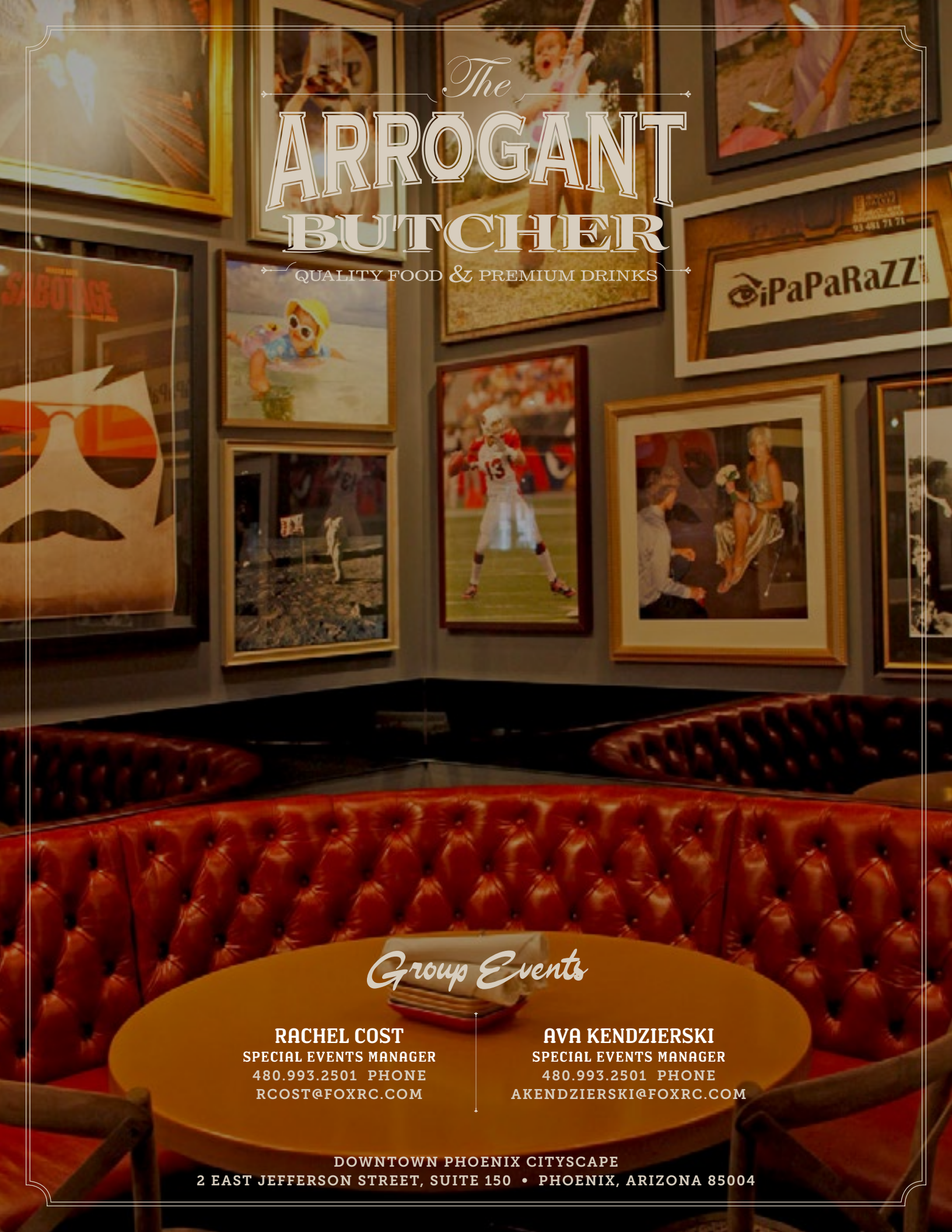

Group Events

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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.

The
ARROGANT
BUTCHER

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.

**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 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.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

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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

$8 PER PERSON
MASCARPONE CHEESECAKE

$9 PER PERSON
BUTCHER'S PLATTER

$10 PER PERSON
CRISPY SHRIMP

$11 PER PERSON
TUNA TATAKI*

$13 PER PERSON
SHRIMP COCKTAIL

THE RAW BAR

SEAFOOD PLATTER*
$190
SERVES 4 PEOPLE
GF
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.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

**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 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*
Fregula Risotto, Grilled Broccolini, Butternut Squash Gastrique

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.

**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 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*
Fregula Risotto, Grilled Broccolini, Butternut Squash Gastrique

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.

**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 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

*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

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:

VODKA – TITO'S, GREY GOOSE, KETEL ONE, BELVEDERE
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.