



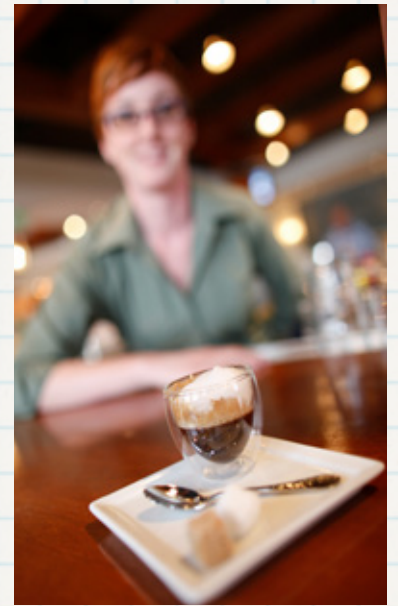
# The Greene House

**GROUP  
DINING**

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**KIERLAND COMMONS**

15024 N Scottsdale Road | Suite 100 | Scottsdale, AZ 85254



# THE DISH



From menu to décor, The Greene House is inspired by the California lifestyle. A warm, inviting atmosphere sets the tone for an array of simple, inspired-by-nature dishes. The menu showcases signature fare made with farm-fresh seasonal ingredients. These signature items evolve throughout the year, based on ingredients that are fresh, plentiful, and in season. The extensive wine list features over 35 wines from boutique California wineries offered in a variety of servings. Inspired architecturally by Charles and Henry Greene, renowned designers during the Arts and Crafts movement of the 20th century, California craftsman style is prevalent throughout the restaurant. True to the Greene's famous California bungalows, The Greene House is reminiscent of an airy, seaside cottage with ample outdoor patio seating.

**A WARM, INVITING ATMOSPHERE SETS THE TONE FOR AN ARRAY OF SIMPLE, INSPIRED-BY-NATURE DISHES.**

# GROUP EVENTS

The Greene House does not offer private dining, but welcomes large parties.



## WEST PATIO

Seated Events up to 22 guests



## NORTH PATIO

Seated Events up to 30 guests



## MAIN DINING ROOM

Seated Events up to 82 guests  
(considered a buy-out at 82 guests)

(Multiple configurations available)

# LUNCH MENU

OPTION 1 | \$35 PER PERSON

**FOCACCIA BREAD** Served with Parmesan Chive Butter

## APPETIZERS

(served family style)

**HERB HUMMUS** Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

## ENTRÉES

(choice of)

**MEDITERRANEAN CAULIFLOWER** Crispy Brussels Sprout, Sweet Potato Tahini, Marinated Chickpea, Roasted Mushroom, Caramelized Onion, Quinoa, Dried Cranberry, Sesame Dukkha


**KOBE BURGER\*** Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island

**GRILLED CHICKEN CLUB** Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard

**ASIAN CHICKEN SALAD** Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette

**SPINACH PAPPARDELLE** Melted Tomato, Pine Nut

**ADD DESSERT** \$9 PER PERSON



**FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT**

**GF** *Gluten Free / Although we offer gluten free items our kitchen is not gluten free.*

\*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 MENU

OPTION 2 | \$42 PER PERSON

**FOCACCIA BREAD** Served with Parmesan Chive Butter

**HERB HUMMUS** Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

## SALAD

**THE GREENE HOUSE** Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado **GF**

## ENTRÉES

(choice of)

**KOBE BURGER\*** Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island

**GRILLED MAHI TACOS** Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese **GF**

**ATLANTIC SALMON\*** Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette **GF**

**GRILLED CHICKEN CLUB** Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard

**SPINACH PAPPARDELLE** Melted Tomato, Pine Nut

**ADD DESSERT** \$9 PER PERSON



**FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT**

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# DINNER MENU

OPTION 3 | \$55 PER PERSON

**FOCACCIA BREAD** Served with Parmesan Chive Butter

## SALAD

**THE GREENE HOUSE SALAD** Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado **GF**

## ENTRÉES

(choice of)

**ATLANTIC SALMON\*** Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette **GF**

**BRAISED SHORT RIB** Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise **GF**

**ROASTED HALF CHICKEN** Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

**SPINACH PAPPARDELLE** Melted Tomato, Pine Nut **VEG**

## DESSERTS


(choice of)

**BANOFFEE TRIFLE** Dulce De Leche Mousse, Vanilla Crema, Graham Cracker Crumbles

**CHOCOLATE MOCHA BARS** Praline, Dark Chocolate, Vanilla Bean Gelato

## ENHANCE YOUR MENU:

**NIMAN RANCH SKIRT STEAK\*** Snap Pea, Mushroom, Scallion, Red Chili, Ginger



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# DINNER MENU

## OPTION 4 | \$65 PER PERSON

**FOCACCIA BREAD** Served with Parmesan Chive Butter

### APPETIZERS

(served family style)

**HERB HUMMUS** Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

**WARM BRIE** Roasted Garlic, Marcona Almond, Sour Cherry

**SMOKED SALMON HASH BROWN\*** Truffle Crème Fraîche, Chive, Baby Green Salad

### SALAD

**THE GREENE HOUSE SALAD** Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado **GF**

### ENTRÉES

(choice of)

**ATLANTIC SALMON\*** Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette **GF**

**BRAISED SHORT RIB** Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise **GF**

**ROASTED HALF CHICKEN** Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

**SPINACH PAPPARDELLE** Melted Tomato, Pine Nut

### DESSERTS


(choice of)

**BANOFFEE TRIFLE** Dulce De Leche Mousse, Vanilla Crema, Graham Cracker Crumbles

**CHOCOLATE MOCHA BARS** Praline, Dark Chocolate, Vanilla Bean Gelato

### ENHANCE YOUR MENU:

**NIMAN RANCH SKIRT STEAK\*** Snap Pea, Mushroom, Scallion, Red Chili, Ginger



**FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT**

**GF** *Gluten Free / Although we offer gluten free items our kitchen is not gluten free.*

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# 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, the 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 calendar days.

## **WHEN DO I SUBMIT MY FOOD & 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?**

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 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.

# FREQUENTLY ASKED QUESTIONS

## **WHAT HAPPENS IF I BOOK A PATIO & 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 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 standards 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.

