Zinburger

GROUP DINING

SCOTTSDALE

SCOTTSDALE QUARTER | 15257 N. SCOTTSDALE RD. | SCOTTSDALE, ARIZONA 85254

480.285.0690 PHONE

“...FILLED WITH A BRIGHT AND YOUTHFUL ENERGY, IT MAKES YOU FEEL JUST LIKE A KID AGAIN.”

THE DISH

Few things in life are better than a mouthwatering burger accompanied by a cold, creamy milkshake. Especially when surrounded by fields of green grass, the smell of burgers sizzling on the flat top, and some of the happiest people on the block. So go ahead, gather your loved ones and enjoy your next

Zin-full moment with us over burgers, wine, fries, and laughter.

EVENT MENUS

PLATED

$26 PER PERSON

APPETIZERS

For the Table

SOFT PRETZELS & CHEESE

ENTRÉES

Choice Of

FARM SALAD
red quinoa, roasted corn, avocado, cabbage, radish, cucumber, carrot, tomato, feta, champagne vinaigrette

WEST COAST CHICKEN SANDWICH
havarti cheese, avocado, tomato, lettuce & mayo

CLASSIC DINER BURGER*
lettuce, tomato, pickle, american cheese & mayo

ZIN SMASH BURGER*
manchego cheese, zinfandel braised onion, lettuce & mayo

SPICY CHIPOTLE TURKEY BOWL
charred peppers, brown rice, avocado, salsa, napa slaw, jack cheese

ENHANCE YOUR MENU

priced per person

FRENCH FRIES | 3

SWEET POTATO FRIES | 3.5

DOUBLE TRUFFLE FRIES | 4

SEARED TUNA BOWL* | 10

FOR GROUPS OVER 25, THE MENU IS LIMITED TO 3 ENTRÉES

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EVENT MENUS

PLATED

$33 PER PERSON

APPETIZERS

For the Table

GUAC AND CHIPS lime crema, tajin, cilantro

ZUCCHINI FRIES parmesan & ranch

ENTRÉES

Choice Of

SPICY CHIPOTLE TURKEY BOWL
charred peppers, brown rice, avocado, salsa, napa slaw, jack cheese

FARM SALAD
red quinoa, roasted corn, avocado, cabbage, radish, cucumber, carrot, tomato, feta, champagne vinaigrette

WEST COAST CHICKEN SANDWICH
havarti cheese, avocado, tomato, lettuce & mayo

ZIN SMASH BURGER*
manchego cheese, zinfandel braised onion, lettuce & mayo

DOUBLE SMASHBURGER*
two angus smash patties, tomato bacon relish, american cheese & burger sauce

DESSERTS

Choice Of

SLICE OF CHOCOLATE | OR | BANANA CREAM PIE

ENHANCE YOUR MENU

priced per person

FRENCH FRIES | 3

SWEET POTATO FRIES | 3.5

DOUBLE TRUFFLE FRIES | 4

SEARED TUNA BOWL* | 10

FOR GROUPS OVER 25, THE MENU IS LIMITED TO 3 ENTRÉES AND ONE DESSERT

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EVENT MENUS

PLATED

$45 PER PERSON

APPETIZERS

For the Table

ZUCCHINI FRIES parmesan & ranch
SPINACH & ARTICHOKE DIP tortilla chips

SALAD

CAESAR
romaine heart, shaved parmesan, toasted cheese croutons

ENTRÉES

Choice Of

ALL-AMERICAN VEGGIE BURGER
crispy house made patty with american cheese, lettuce, pickles, onions & 1000 island

WEST COAST CHICKEN SANDWICH
havarti cheese, avocado, tomato, lettuce & mayo

SPICY CHIPOTLE TURKEY BOWL
charred peppers, brown rice, avocado, salsa, napa slaw, jack cheese

ZIN SMASH BURGER*
manchego cheese, zinfandel braised onion, lettuce & mayo

DOUBLE SMASH SAMBURGER*
applewood smoked bacon, american cheese, lettuce & 1000 island

DESSERTS

Choice Of

SLICE OF CHOCOLATE | OR | BANANA CREAM PIE

ENHANCE YOUR MENU

priced per person

FRENCH FRIES | 3
SWEET POTATO FRIES | 3.5
DOUBLE TRUFFLE FRIES | 4
SEARED TUNA BOWL* | 10

FOR GROUPS OVER 25, THE MENU IS LIMITED TO 1 SALAD, 3 ENTRÉES, AND ONE DESSERT

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EVENT MENUS

RECEPTION

$34 PER PERSON

APPETIZERS

SPINACH & ARTICHOKE DIP tortilla chips

CRISPY CHICKEN WINGS
choice of sauce: herb dry rub, traditional buffalo, thai peanut, honey bbq

GUAC AND CHIPS lime crema, tajin, cilantro

FRENCH FRIES

ZINIBURGERS

(ZINBURGER CLASSICS)

ZINBURGER*
manchego cheese, zinfandel braised onion, lettuce & mayo

SAMBURGER*
applewood smoked bacon, american cheese, lettuce & 1000 island

CLASSIC DINER BURGER*
lettuce, tomato, pickle, american cheese & mayo

ADD ONS

priced per person

DOUBLE TRUFFLE FRIES | 4

GUAC AND CHIPS | 4
lime crema, tajin, cilantro

ONION RINGS | 5

SWEET POTATO FRIES | 5

SPICY TUNA & AVOCADO | 8
sliced cucumber & romaine hearts

SOFT PRETZELS & CHEESE | 5

CAESAR SALAD | 5
romaine heart, shaved parmesan, toasted cheese croutons

FARM SALAD | 6
red quinoa, roasted corn, avocado, cabbage, radish, cucumber, carrot, tomato, feta, champagne vinaigrette

MINI DESSERTS

6 each

CHOCOLATE PIE | BANANA CREAM PIE | MINI MILKSHAKES
minimum of 15 shakes per flavor

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

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.

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.

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.