



GROUP DINING

MAGGIE DILLANE & SUMMER CIELAK
SPECIAL EVENTS MANAGERS

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THE YARD - TEMPE 149 S. FARMER AVE. | TEMPE, AZ 85281



“**RAISE
YOUR
GLASS
TO
FRIENDS
COMING
TOGETHER**”

THE DISH

Located in the heart of The Yard at Farmer Arts District, Culinary Dropout serves classic meals done right. Melt into the comfortable, laid-back atmosphere and feast on crowd favorites like our pretzel bites and provolone fondue, 36-hour pork ribs, and our famous fried chicken, drizzled with honey. Thirsty? Wash it all down with an ice-cold craft beer or a killer house-made cocktail.

You can revel in live music in the main dining room, patio areas, or book The Coop for privacy. To create any type of vibe for an event, explore The Showcase Room. The Showcase Room can also be divided into two private rooms: The Gallery (south side) and The Broadway (north side). Whatever you choose, Culinary Dropout is the place for people who enjoy damn good food and drinks.



THE PATIO LOUNGES:

Fire-pit lounges near our indoor-outdoor bar and gaming area are the perfect place to enjoy light appetizers, finger foods, and specialty cocktails.

LOUNGE SEATING: 6 - 100 guests maximum



GRAND DINING TABLE:

Available for lunch or dinner, the Grand Dining Table is ideal for a large party looking to enjoy the energy of our main dining room and live music on the weekends.

SEATED EVENTS: 15 - 30 guests maximum



THE SHOWCASE ROOM

(ENTIRE SPACE)

The Showcase Room is a blank canvas where hosts can create any type of vibe for their event, from a black-tie fête to a relaxing dinner party or dream wedding reception. The Showcase Room, located inside The Yard at Farmer Arts District, can be divided into two private rooms featuring an inviting industrial atmosphere with original vaulted wood ceilings. We provide everything from tables, chairs, and linens to complimentary WiFi and customizable menus.

Here, some of the City's best culinary talent will work with hosts to create custom menus to fit any occasion and price range.

4,235 SQUARE FEET OF INTERIOR SPACE

PRIVATE BAR AND PATIO

SEATED EVENTS UP TO 200 GUESTS

RECEPTION EVENTS UP TO 325 GUESTS (included patio)

AV PACKAGES AVAILABLE

4 PLASMA SCREEN TVS, 2 LARGE DROPDOWN AV SCREENS, 2 LCD PROJECTORS, WIRELESS AND HANDHELD MICS, HOUSE SOUND SYSTEM

WIFI FOR GUESTS



THE GALLERY (SOUTH)

- PRIVATE BAR AND PATIO
- SEATED EVENTS UP TO 80 GUESTS
- RECEPTION EVENTS UP TO 100 GUESTS (included patio)
- AV PACKAGES AVAILABLE (3 PLASMA SCREEN TVS WITH LAPTOP HOOK-UP CAPABILITY (LAPTOP NOT INCLUDED), WIRELESS AND HANDHELD MICS, HOUSE SOUND SYSTEM)
- WIFI FOR GUESTS



THE BROADWAY (NORTH)

- SEATED EVENTS UP TO 100 GUESTS
- RECEPTION EVENTS UP TO 110 GUESTS
- AV PACKAGES AVAILABLE (2 LARGE DROPDOWN AV SCREENS, 2 LCD PROJECTORS, 1 PLASMA SCREEN TV WITH LAPTOP HOOK-UP CAPABILITY (LAPTOP NOT INCLUDED), WIRELESS AND HANDHELD MICS, HOUSE SOUND SYSTEM)
- WIFI FOR GUESTS
- EQUIPPED WITH A SATELLITE BAR AND ELEVATED SMALL STAGE



THE COOP

- IDEALLY LOCATED NEXT TO THE GAMING AREA
- SEATED EVENTS FOR APPROXIMATELY 50 GUESTS
- RECEPTION EVENTS FOR UP TO 75 GUESTS
- SLIDING BAR DOORS FOR PRIVACY OR OPEN AIR FEEL
- NOT CLIMATE CONTROLLED PRIVATE BAR AND RESTROOMS

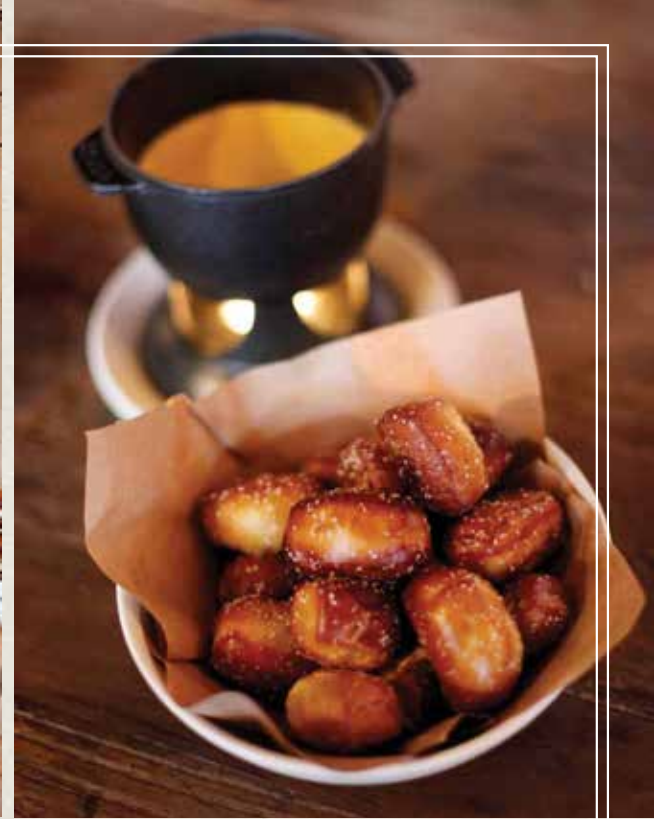


THE CAMPUS ROOM

- PRIVATE EVENT SPACE EQUIPPED WITH BAR
- SEATED EVENTS FOR UP TO 48 GUESTS
- RECEPTION EVENTS FOR UP TO 65 GUESTS
- WIFI FOR GUESTS
- AV PACKAGES AVAILABLE:
75" FLAT SCREEN TV HDMI HOOK-UP CAPABILITY (LAPTOP NOT INCLUDED)
WIRELESS MICROPHONE, HOUSE SOUND SYSTEM

FULL PROPERTY BUYOUT

PATIO BUYOUT CAPACITY RECEPTION: 400 guests
PATIO AND MAIN DINING CAPACITY RECEPTION: 750 guests
FULL PROPERTY BUYOUT CAPACITY RECEPTION: 1500 guests



PLATED BRUNCH

(20 GUESTS OR LESS)

*Available on Saturdays
and Sundays*

\$30 PER PERSON choice of 2 starters | 2 entrées | 1 dessert

\$36 PER PERSON choice of 3 starters | 3 entrées | 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE
sea salt

FRESH SEASONAL FRUIT PLATE

WHIPPED FETA & TAHINI DIP
caramelized squash, apple, date, roasted pistachio, grilled ciabatta

HOUSE POTATO CHIPS
famous onion dip

ENTRÉE COURSE

(choice of entrée on-site)

HAM & EGG GRILLED CHEESE*
tavern ham, white cheddar, avocado, ciabatta, potato hash

BUTTERNUT SQUASH & KALE SALAD
shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries

FRIED CHICKEN & BUTTERMILK BISCUITS
spicy old bay gravy, fresh herb, scrambled egg

TURKEY PASTRAMI
pretzel roll, swiss, coleslaw

BREAKFAST BURRITO
egg, sausage, crispy potato, avocado, sour cream, provolone fondue

CLASSIC CAESAR SALAD
romaine, shaved parmesan, toasted cheese croutons

DESSERT

(for the table)

MONKEY BREAD
cinnamon apple brioche & vanilla ice cream

MISSISSIPPI MUD PIE
chocolate ganache, espresso fudge, whipped cream, toffee crunch

*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.

P L A T E D L U N C H

(20 GUESTS OR LESS)

\$35 PER PERSON choice of 2 starters | 2 entrées | 1 dessert

\$40 PER PERSON choice of 3 starters | 3 entrées | 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

WHIPPED FETA & TAHINI DIP

caramelized squash, apple, date, roasted pistachio, grilled ciabatta

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

HOUSE POTATO CHIPS

famous onion dip

ENTRÉE COURSE

(choice of entrée on-site)

SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

CLASSIC CAESAR SALAD

romaine, shaved parmesan, toasted cheese croutons

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

FRIED CHICKEN

buttermilk biscuit, smashed potato, gravy, coleslaw

BUTTERNUT SQUASH & KALE SALAD

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries

CRISPY CHICKEN KATSU SANDWICH

japanese milk bread, spicy miso aioli, napa slaw, hoisin

DESSERT

(for the table)

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

ASSORTED COOKIES

HOUSEMADE BROWNIES

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PLATED DINNER

(20 GUESTS OR LESS)

\$45 PER PERSON	choice of 2 starters 2 entrées 1 dessert
\$55 PER PERSON	choice of 3 starters 3 entrées 1 dessert
\$65 PER PERSON	choice of 4 starters 4 entrées 1 dessert
\$75 PER PERSON	choice of 5 starters 5 entrées 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

CRISPY POPCORN SHRIMP

zucchini, grilled lemon, roasted garlic aioli

ANTIPASTI

meats, cheeses & snacks

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

WHIPPED FETA & TAHINI DIP

caramelized squash, apple, date, roasted pistachio, grilled ciabatta

BUTTERNUT SQUASH & KALE SALAD

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries

HOUSE POTATO CHIPS

famous onion dip

ASIAN CRUNCH SALAD

purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

ENTRÉE COURSE

(choice of entrée on-site)

SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

FRIED CHICKEN

buttermilk biscuit, smashed potato, gravy, coleslaw

ROASTED SALMON*

butternut squash farro risotto, garden herb pesto, crispy brussels sprouts

PASTA BOLOGNESE

tagliatelle, italian meat sauce, parmesan, basil

36-HOUR PORK RIBS

jalapeño, molasses, fries

SPICY KOREAN SKIRT STEAK*

forbidden rice, zucchini, mushroom, ginger chili sauce

DESSERT

(for the table)

MONKEY BREAD

cinnamon apple brioche & vanilla ice cream

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

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E N H A N C E Y O U R M E N U

S T A R T E R S

ANTIPASTI BOARD +\$8 per person
meats, cheeses & snacks

HOT WINGS +\$6 per person
buffalo sauce, honey mustard seed, shaved carrots & celery

BBQ PORK BELLY NACHOS +\$5 per person
black bean, guacamole, sour cream, pico de gallo

HOUSE SMOKED SALMON DIP +\$5 per person
crushed pretzel

E N T R É E S

(plated events only)

PEKING DUCK & SHRIMP FRIED RICE +\$10 per person
orange miso sauce, red chili sesame butter, cashew, and a little bit of smoke...

PRIME SKIRT STEAK* +\$10 per person
lobster butter, black truffle tagliatelle, lemon & arugula

D E S S E R T

CARAMELIZED BANANA BAR +\$5 per person
praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE +\$5 per person
chocolate ganache, espresso fudge, whipped cream, toffee crunch

MONKEY BREAD +\$5 per person
cinnamon apple brioche & vanilla ice cream

HOUSE MADE COOKIES +\$3 per person

BROWNIE +\$4 per person

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FAMILY STYLE

(GROUPS OF 30 OR LESS)

OPTION 1

(\$45 per person)

1 STARTER OR SALAD
2 ENTRÉES | 1 DESSERT

OPTION 2

(\$55 per person)

2 STARTERS OR SALADS
3 ENTRÉES | 1 DESSERT

OPTION 3

(\$65 per person)

3 STARTERS OR SALADS
3 ENTRÉES | 1 DESSERT

STARTERS

SOFT PRETZELS & PROVOLONE FONDUE sea salt

LEBANESE HUMMUS garden herb, za'atar, crudité vegetables

CRISPY POPCORN SHRIMP zucchini, grilled lemon, roasted garlic aioli

HOUSE POTATO CHIPS famous onion dip

WHIPPED FETA & TAHINI DIP caramelized squash, apple, date, roasted pistachio, grilled ciabatta

SALADS

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

BUTTERNUT SQUASH & KALE SALAD

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries

ASIAN CRUNCH

purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

ENTRÉES

FRIED CHICKEN

buttermilk biscuits

36-HOUR PORK RIBS

jalapeño, molasses

ROASTED SALMON*

butternut squash farro risotto, garden herb pesto, crispy brussels sprouts

PASTA BOLOGNESE

tagliatelle, italian meat sauce, parmesan, basil

CHICKEN CACIO e PEPE *vegetarian option available*

spaghetti, pecorino, cracked peppercorn butter, parmesan broth

SPICY KOREAN SKIRT STEAK*

forbidden rice, zucchini, mushroom, ginger chili sauce (+\$10 per person)

DESSERTS

MONKEY BREAD

cinnamon apple brioche

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

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R E C E P T I O N

LIGHT BITES

D I S C O

*15 PER PERSON

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

R & B

*25 PER PERSON

HOUSE POTATO CHIPS

famous onion dip

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

H I P H O P

*35 PER PERSON

ANTIPASTI

meats, cheeses, snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch

R E G G A E

*38 PER PERSON

ANTIPASTI

meats, cheeses, snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

HOUSE POTATO CHIPS

famous onion dip

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch,
vanilla crema

H E A V Y M E T A L

*46 PER PERSON

ANTIPASTI

meats, cheeses, snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables

SOFT PRETZELS & PROVOLONE FONDUE

sea salt

BUTTERNUT SQUASH & KALE SALAD

shredded kale, ancient grains, roasted butternut squash,
pear, dates, roasted & salted pistachios,
grated prairie breeze cheddar, toasted mulberries

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream,
toffee crunch

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R E C E P T I O N

HORS D'OEUVRES

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM

(passed or placed)

- \$3** SOFT PRETZELS & PROVOLONE FONDUE sea salt
ROASTED GARLIC & MUSHROOM TOAST balsamic, crescenza
HEIRLOOM TOMATO TOAST grilled asparagus, pesto & garlic crostini
PROSCIUTTO DEVILED EGG
ZUCCHINI FRITTER parmesan aioli
WHIPPED FETA & SQUASH TOAST ciabatta toast, dates, sherry reduction, mint
- \$4** HOUSE SMOKED SALMON TOAST ciabatta, onion dip, vine ripe tomato, caper
PROSCIUTTO & ASPARAGUS TOAST crescenza, truffle, garlic crostini
SPICY CRISPY SHRIMP SKEWER sriracha aioli, basil, grilled zucchini
- \$5** SPICY SHRIMP CRISPY RICE avocado, kimchi rice, chili crunch, sweet soy
TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw
WAGYU PIGS IN A BLANKET honey mustard crème fraiche
JUMBO POACHED SHRIMP horseradish cocktail, lemon, chili
KOREAN STEAK KABOB* seared ribeye, zucchini, mushroom
MINI CHICKEN KATSU SANDWICH japanese milk bread, spicy miso aioli, napa slaw, hoisin



A F T E R N O O N S N A C K S

- YOGURT PARFAIT WITH BERRY COMPOTE \$4 EACH
HOUSE MADE TORTILLA CHIPS WITH SALSA & GUACAMOLE \$5 PER GUEST
HOUSE MADE BROWNIES \$4 EACH
HOUSE MADE ASSORTED COOKIES \$3 EACH

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B R U N C H S T A T I O N S

\$30 PER PERSON choice of 2 entrées | 3 sides

\$40 PER PERSON choice of 3 entrées | 3 sides

\$50 PER PERSON choice of 4 entrées | 4 sides

ENTRÉES

CLASSIC CAESAR SALAD

romaine, shaved parmesan, toasted cheese croutons

BUTTERNUT SQUASH & KALE SALAD

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries

BUTTERMILK BISCUIT & SAUSAGE GRAVY

enough said

BANANA BREAD FRENCH TOAST

butter toasted almond, banana caramel, chantilly

BREAKFAST BURRITO

egg, sausage, crispy potato, roasted poblano, pico de gallo, havarti, fire roasted salsa

SMOKEHOUSE HASH*

slow roasted bbq pork, crispy potato, charred onion, poblano pepper

SIDES

(ADDITIONAL SIDE \$4 EACH)

SCRAMBLED EGGS | CRISPY BACON | CRISPY BREAKFAST POTATOES

FRESH FRUIT PLATTER | SEASONAL MUFFINS | FRESH BAKED BUTTERMILK BISCUITS

EARLY START

YOGURT PARFAIT, MUFFINS & FRESH FRUIT PLATTER **\$15 PER PERSON**

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LUNCH STATIONS

\$35 PER PERSON choice of 2 appetizers | 1 salad | 2 sandwiches | 1 dessert
\$40 PER PERSON choice of 2 appetizers | 1 salad | 1 sandwich | 1 entrée | 1 dessert
\$45 PER PERSON choice of 2 appetizers | 2 salads | 1 sandwich | 1 entrée | 1 dessert

APPETIZER

SOFT PRETZELS & PROVOLONE FONDUE sea salt
HOUSE POTATO CHIPS famous onion dip
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables
WHIPPED FETA & TAHINI DIP caramelized squash, apple, date, roasted pistachio, grilled ciabatta
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery (+\$4 per person)

SALADS

CLASSIC CAESAR
romaine, shaved parmesan, toasted cheese croutons
BUTTERNUT SQUASH & KALE
shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries
HOUSE SALAD
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch
ASIAN CRUNCH
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

SANDWICHES

CHICKEN KATSU
japanese milk bread, spicy miso aioli, napa slaw, hoisin
TURKEY PASTRAMI
pretzel roll, swiss cheese, coleslaw
SEASONAL VEGETABLE & QUINOA TABBOULEH WRAP
piquillo hummus, charred flour tortilla

ENTRÉES

FRIED CHICKEN
buttermilk biscuits
ROASTED SQUASH PASTA
parmesan cream, cipollini onion, arugula, lemon, pretzel crouton
MONGOLIAN SHORT RIB
charred scallion, kimchi fried rice, egg, thai chili (+\$2 per person)
FORBIDDEN RICE & KOREAN VEGETABLES
griddled sweet potato, ginger chile sauce
ROASTED SALMON*
butternut squash farro risotto, garden herb pesto, crispy brussels sprouts (+\$2 per person)
PASTA BOLOGNESE
fusilli, italian meat sauce, parmesan, basil
36-HOUR PORK RIBS
jalapeño, molasses (+\$2 per person)

DESSERT (add cookies \$3 & brownies \$4)

MONKEY BREAD cinnamon apple brioche
CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema
YUZU TART pistachio shortbread, berry puree, cashew, coconut
MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch
SALTED CARAMEL BUDINO chantilly cream

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D I N N E R S T A T I O N S

\$50 PER PERSON choice of 2 appetizers | 1 salad | 2 entrées | 1 dessert
\$55 PER PERSON choice of 3 appetizers | 1 salad | 1 side | 2 entrées | 1 dessert
\$60 PER PERSON choice of 2 appetizers | 2 salads | 1 side | 3 entrées | 1 dessert
\$65 PER PERSON choice of 2 appetizers | 2 salads | 2 sides | 4 entrées | 1 dessert

A P P E T I Z E R

SOFT PRETZELS & PROVOLONE FONDUE sea salt

HOUSE POTATO CHIPS famous onion dip

LEBANESE HUMMUS garden herb, za'atar, crudité vegetables

WHIPPED FETA & TAHINI DIP caramelized squash, apple, date, roasted pistachio, grilled ciabatta

HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery (+\$4 per person)

ANTIPASTI meats, cheeses, snacks (+\$4 per person)

S A L A D S

CLASSIC CAESAR

romaine, shaved parmesan, toasted cheese croutons

BUTTERNUT SQUASH & KALE

shredded kale, ancient grains, roasted butternut squash, pear, dates, roasted & salted pistachios, grated prairie breeze cheddar, toasted mulberries

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

ASIAN CRUNCH

purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

E N T R É E S

FRIED CHICKEN buttermilk biscuits

ROASTED SQUASH PASTA parmesan cream, cipollini onion, arugula, lemon, pretzel crouton

MONGOLIAN SHORT RIB charred scallion, kimchi fried rice, egg, thai chili (+\$2 per person)

SHRIMP FRIED RICE orange miso sauce, red chili sesame butter, cashew and a little bit of smoke...

FORBIDDEN RICE & KOREAN VEGETABLES griddled sweet potato, ginger chile sauce

ROASTED SALMON* butternut squash farro risotto, garden herb pesto, crispy brussels sprouts (+\$2 per person)

PASTA BOLOGNESE fusilli, italian meat sauce, parmesan, basil

36-HOUR PORK RIBS jalapeño, molasses (+\$2 per person)

D E S S E R T

MONKEY BREAD cinnamon apple brioche

CARAMELIZED BANANA BAR praline mousse, cornflake peanut butter crunch, vanilla crema

YUZU TART pistachio shortbread, berry puree, cashew, coconut

MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch

SALTED CARAMEL BUDINO chantilly cream

S I D E S

ADDITIONAL SIDES: \$4 PER ITEM

Crusty Bread, Garlic Oil & Balsamic | Buttermilk Biscuits | Coleslaw

Smashed Potatoes & Gravy | Crispy Brussels Sprouts | Macaroni & Cheese

Roasted Seasonal Vegetables | Griddled Sweet Potato

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P I C K Y O U R P O I S O N

B E V E R A G E O F F E R I N G S

We've built several options for you to choose from to best suit your guests needs. Please let your Special Events Manager know if you have questions, or would like to further customize your beverage options.

HOSTED FULL BAR

Charged on consumption (non-alcoholic drinks included).
Strongly recommended to preselect craft cocktails, in advance for groups of 30 or more.

TOKEN SYSTEM

Pre-determine a set number of tokens for your guests, to limit consumption or remain within a certain budget.

BEER & WINE ONLY

Offer a customized menu featuring our most popular beers and by the glass wines.

CASH BAR

Allows your guests to pay for their own beverages.
Cash transactions do not apply to the F&B minimum spend.

NON-ALCOHOLIC BEVERAGES ONLY

Add any of our four handcrafted zero proof drinks to elevate your guest experience.

O P T I O N A L E N H A N C E M E N T S

TRAY PASSED WELCOME COCKTAILS

(priced per cocktail)

UNLIMITED NON-ALCOHOLIC BEVERAGES *4 hour limit*

soft drinks, iced tea, lemonade *\$6 per person*

COFFEE URNS \$70

Serves 25 guests

Z E R O P R O O F 8

SICILIAN LEMONADE STAND

puréed strawberry, fever-tree sparkling lemonade

VIDA VERDITA

jalapeño, mint, pineapple, cilantro, bubbly water

YUZU ORCHARD SPRITZ

pomegranate yuzu, ginger-soaked organic agave, bubbly water

GARDEN MULE

cucumber, mint, pressed lime, craft ginger soda

W I N E

HOUSE WINE SELECTIONS

	GLASS	BTL
SPARKLING		
PROSECCO Fiori d'Acacia - Veneto, Italy	12	46
SPARKLING Mumm Napa "Blanc De Blancs" - Napa, California	16	62
WHITE		
SAUVIGNON BLANC Crossings - New Zealand	12	46
CHARDONNAY Duckhorn "Decoy" - California	13	50
CHARDONNAY Hahn Family - California	10	38
PINOT GRIGIO Bollini - Vigneti Delle Dolomiti Igt, Italy	11	42
RIESLING The Seeker - Mosel, Germany	10	38
ROSÉ		
ROSÉ Fleurs de Prairie - Languedoc, France	11	42
RED		
RED BLEND The Prisoner Wine Co. "Unshackled" - California	15	58
RED BLEND Daou "The Pessimist" - Paso Robles, California	12	46
PINOT NOIR Sokol Blosser "Evolution" - Willamette Valley, Oregon	14	54
CABERNET Illicit - California	11	42
CABERNET Bonanza "Lot 6" by Chuck Wagner - California	14	54

RESERVE WINES

SPARKLING		
SPARKLING ROSE Domaine Carneros by Taittinger "Brut Rose" - Carneros, CA		110
CHAMPAGNE Piper-Heidsieck Brut NV 1785 - Reims, France		80
CHAMPAGNE Veuve Clicquot "Yellow Label" - Champagne, France		105
WHITE		
SAUVIGNON BLANC Loveblock - Marlborough, New Zealand		55
BLANCS DE NOIR White Pinot! The Prisoner "Blindfold" - Sonoma, California		65
CHARDONNAY Sonoma-Cutrer "Russian River Ranches" - Sonoma, California		60
CHARDONNAY Rombauer - Carneros, California		88
ROSÉ		
ROSÉ Whispering Angel - Côtes de Provence, France		60
RED		
PINOT NOIR Valravn - Sonoma County, California		58
CABERNET SAUVIGNON Greenwing by Duckhorn - Columbia Valley, Washington		70
CABERNET SAUVIGNON Buehler Vineyards - Napa Valley, California		74
CABERNET SAUVIGNON Justin - Paso Robles, California		68

ALL WINES ARE SUBJECT TO AVAILABILITY

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, 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 business days.

WHEN DO I SUBMIT MY FOOD AND 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?

Your final guest count depends on your group size. Your Special Events Manager will inform you on the due date when you go into contract. If your guests are not able to confirm their attendance in time, we will work off 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.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND 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'M 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 as 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 standard 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.