

Zinburger



GROUP DINING

GILBERT

344 N GILBERT RD | GILBERT, AZ 85234

480.387.5000 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

ZINBURGER*

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

SPINACH & ARTICHOKE DIP tortilla chips

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

ZINBURGER*

manchego cheese, zinfandel braised onion, lettuce & mayo

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

DOUBLE TRUFFLE FRIES | 4

SWEET POTATO FRIES | 3.5

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

ITALIAN MEATBALLS
marinara & garlic bread

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

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

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

SPICY WINGS

buffalo sauce, shaved carrots & celery, cowboy ranch

FRENCH FRIES

ZINIBURGERS

(MINI 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

ONION RINGS | 5

SWEET POTATO FRIES | 5

SOFT PRETZELS & CHEESE | 5

ITALIAN MEATBALLS | 5

SPICY TUNA & AVOCADO | 8

sliced cucumber & romaine hearts

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.

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 that 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 Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY MENU 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 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.

FREQUENTLY ASKED QUESTIONS

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of 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 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 our 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, features, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it's 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 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 payments.