

DOUGH BIRD

PIZZA + CHICKEN



**GROUP
DINING**

**CARLY YOUNG & GINA PAOLI
SPECIAL EVENTS MANAGERS**

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PHOENIX CENTRAL

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WELCOME TO DOUGHBIRD

Doughbird brings you a crave-worthy menu with an unexpected yet perfect duo: Pizza & Rotisserie. Yep, you heard right... Pizza and Rotisserie. Now, eat the best of both worlds with the tastiest house-made pizza and rotisserie chicken in Phoenix.

A neighborhood spot where you can get comfortable with eclectic combinations like our Copper Hat Pizza, adorned with prosciutto, goat cheese, medjool date, salted pistachio and arugula.

With any of our eight house-made sauces, dunking your pizza crust will be taken to a whole new level. At Doughbird, you'll discover a new irresistible favorite. So, savor a fun family dinner any night of the week, or grab a slice & sip on a cocktail at happy hour, but always add a bite of interesting to your day.

OUR SPACES



SOUTH PATIO

SEATED CAPACITY 32
RECEPTION 50

EAST PATIO

SEATED CAPACITY 32
RECEPTION 50

FULL PATIO

SEATED CAPACITY 64
RECEPTION 100

MAIN DINING ROOM

SEATED CAPACITY 80
RECEPTION 100

KITCHEN WALL BANQUETTE

SEATED CAPACITY 12

DINING ROOM PARTY TABLE

SEATED CAPACITY 16



GALLERY WALL BANQUETTE

SEATED CAPACITY 20

RESTAURANT BUYOUT

SEATED CAPACITY 156
RECEPTION 200



FAMILY STYLE

-----\$40-----

(MENU SERVED FOR THE TABLE)

SALADS

INGREDIENT

roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino, golden raisin, farro, candied pecan, maple mustard vinaigrette

SIMPLE CAESAR

RED BIRD ROTISSERIE CHICKEN *(Whole Birds)*

HANDCRAFTED PIZZAS

(SELECT 2 PIZZA OPTIONS)

PEPPERONI & FRESH MOZZARELLA

crushed tomato sauce, oregano

MARGHERITA

fresh mozzarella, crushed tomato sauce, basil, grana padano

SUPREME VEGGIE

vodka sauce, sweet peppers, castelvetro olive, roasted mushrooms, red onion, herbs, parmesan

THE AVIATOR

pepperoni, italian sausage, nueske's bacon, crushed tomato sauce, mozzarella

SPICY HAWAIIAN

tavern ham, caramelized pineapple, jalapeño, torn basil

SAUSAGE & MUSHROOM

smoked mozzarella, crushed tomato sauce, oregano

BLACK TRUFFLE MUSHROOM

smoked mozzarella, swiss chard, parmesan cream, arugula, saba

COPPER HAT

prosciutto, goat cheese, medjool date, salted pistachio, arugula

LARGE SIDES

(SELECT 3 OPTIONS)

MASHED POTATOES AND GRAVY

MACARONI & CHEESE * BROCCOLINI

CRINKLE CUT FRIES

SAUCES

(SELECT 3 OPTIONS)

CHIPOTLE BARBEQUE * LEMON & ROASTED GARLIC

HOUSE RANCH * SPICY BUFFALO HOT SAUCE

UMAMI SAUCE * COPY CANE

DESSERT COURSE

(CHOICE OF)

WARM BUTTERSCOTCH CAKE

vanilla bean gelato

LEMON MERINGUE PIE

blackberry compote

➔ **ENHANCE YOUR MENU WITH ADDITIONAL DOUGHBIRD ITEMS, CHECK OUT PAGES 7-8

Groups of 40 people or less

PLATED EVENT

-----\$45-----

FOR THE TABLE

LEBANESE HUMMUS

cherry tomatoes & hearth bread

SIMPLE CAESAR

ENTRÉES

(CHOICE OF)

ROTISSERIE CHICKEN

mashed potatoes & gravy, broccolini

PEPPERONI & FRESH MOZZARELLA PIZZA

crushed tomato sauce, oregano DETROIT STYLE

GRILLED SALMON*

oven dried tomato, sweet corn, quinoa tabouleh, smoked almond, herb salad, lemon butter GLUTEN FREE

CRISPY CHICKEN SANDWICH

lettuce, tomato, provolone cheese, ranch, served with crinkle cut fries

MARGHERITA PIZZA

fresh mozzarella, crushed tomato sauce, basil, parmigiano reggiano DETROIT STYLE

CARAMELIZED CAULIFLOWER

greek yogurt, smoked almond, dried cherry, garden herbs GLUTEN FREE

DESSERT

(CHOICE OF)

WARM BUTTERSCOTCH CAKE

vanilla bean gelato

LEMON MERINGUE PIE

blackberry compote

*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.

➔ ****ENHANCE YOUR MENU WITH ADDITIONAL DOUGHBIRD ITEMS, CHECK OUT PAGES 7-8**

Groups of 20 people or less

MENU ADDITIONS

(PRICED PER ORDER)

APPETIZERS

TRUFFLE CHEESE BREAD 14
ricotta, provolone, fontina, simple red sauce

CAST IRON SHISHITO PEPPERS 13.5
umami *GLUTEN FREE*

LEBANESE HUMMUS 13.5
cherry tomatoes & hearth bread

BUFFALO CHICKEN WINGS 17
celery, shaved carrot, parmesan, ranch *GLUTEN FREE*

SALADS

SIMPLE CAESAR 14

INGREDIENT 15
roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino,
golden raisin, farro, candied pecan, maple mustard vinaigrette

CHICKEN AVOCADO 19
glazed bacon, gorgonzola, cherry tomato, ranch *GLUTEN FREE*

DESSERT

PEANUT BUTTER BROOKIE 11
warm chocolate brownie & peanut butter cookie
served à la mode. best of both worlds

MENU ADDITIONS

(PRICED PER ORDER)

HANDCRAFTED PIZZAS

PEPPERONI & FRESH MOZZARELLA 21.5

crushed tomato sauce, oregano

MARGHERITA 19.5

fresh mozzarella, crushed tomato sauce, basil, grana padano

SAUSAGE & MUSHROOM 21

smoked mozzarella, crushed tomato sauce, oregano

THE AVIATOR 22.5

pepperoni, italian sausage, nueske's bacon, crushed tomato sauce, mozzarella

SPICY HAWAIIAN 20.5

tavern ham, caramelized pineapple, jalapeño, torn basil

BLACK TRUFFLE MUSHROOM 22

smoked mozzarella, swiss chard, parmesan cream, arugula, saba

SUPREME VEGGIE 19

vodka sauce, sweet peppers, castelvetro olive, roasted mushrooms, red onion, herbs, parmesan

COPPER HAT 21.5

prosciutto, goat cheese, medjool date, salted pistachio, arugula

BEVERAGE OPTIONS

DRAFT BEER PITCHERS

(SERVES 4 GLASSES)

COORS LIGHT 14 * WREN HOUSE BREWING CO. "TWO LITTLE BIRDS" 14.5

THRONE BREWING "GATEWAY BLONDE" 14 * HUSS "L'IL CHUCKSTAR HAZY IPA" 14

Seasonal
Sangria 36

TART KIWI & STRAWBERRY, PINK GRAPEFRUIT,
LIME, BRANDY, RED WINE

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

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.

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.

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.