



GROUP DINING

MEGAN BROCKELBANK

SPECIAL EVENTS MANAGER

629.895.3900

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4020 ASPEN GROVE, SUITE 101 | FRANKLIN, TN 37067



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

THE DISH

Located in Franklin, Culinary Dropout breaks all the rules with its relaxed ambiance, serving up classics in an unbeatable manner.

Host your event with us and enjoy amped-up comfort foods, endless creative craft cocktails, and local beers. All while you revel in live music in the main dining room or enjoy our patio area, or one of our other private spaces.

Whether you're looking to throw a big shindig or kick back in a smaller, intimate setting with a few friends, we have you covered. Explore our different event spaces, perfect for your next occasion.



OUR SPACES

MAIN DINING ROOM: 20 seated

BAR HIGH TOPS: 24 seated

THE PATIO: 60 seated | 75 reception

partial patio and full buyout options available up to 500 reception style



PLATED BRUNCH

(20 GUESTS OR LESS)

*Available on Saturdays
and Sundays*

\$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 **veg**

FRESH SEASONAL FRUIT PLATE **v df gf**

WHIPPED FETA & TAHINI DIP

fresh pomegranate seed, apricot preserve, pistachio crunch, grilled ciabatta **veg**

HOUSE POTATO CHIPS

famous onion dip **veg gf**

ENTRÉE COURSE

(choice of entrée on-site)

HAM & EGG GRILLED CHEESE*

tavern ham, white cheddar, avocado, ciabatta, potato hash

BUTTERNUT SQUASH & KALE SALAD

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**

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 **veg**

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

v vegan • **veg** vegetarian • **gf** gluten free • **df** dairy 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.

PLATED LUNCH

(20 GUESTS OR LESS)

\$40 PER PERSON choice of 2 starters | 2 entrées | 1 dessert

\$45 PER PERSON choice of 3 starters | 3 entrées | 1 dessert

STARTER

(for the table)

SOFT PRETZELS & PROVOLONE FONDUE

sea salt **veg**

WHIPPED FETA & TAHINI DIP

fresh pomegranate seed, apricot preserve, pistachio crunch, grilled ciabatta **veg**

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

WAGYU PIGS IN A BLANKET

honey mustard crème fraîche

HOUSE POTATO CHIPS

famous onion dip **veg gf**

ENTRÉE COURSE

(choice of entrée on-site)

SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea, bok choy, shiitake mushroom, black rice **v gf**

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

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**

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 **veg**

HOUSEMADE BROWNIES **veg**

v vegan • **veg** vegetarian • **gf** gluten free • **df** dairy free

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PLATED DINNER

(20 GUESTS OR LESS)

\$50 PER PERSON choice of 2 starters | 2 entrées | 1 dessert
\$60 PER PERSON choice of 3 starters | 3 entrées | 1 dessert
\$70 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 **veg**

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

CRISPY POPCORN SHRIMP

zucchini, grilled lemon, roasted garlic aioli

THE SLICER

chef's selection of thinly sliced meats, cheese & snacks

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch **veg gf**

BUTTERNUT SQUASH & KALE SALAD

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**

HOUSE POTATO CHIPS

famous onion dip **veg gf**

ASIAN CRUNCH SALAD

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

ENTRÉE COURSE

(choice of entrée on-site)

SPICY VEGAN CURRY

griddled sweet potato, eggplant, snap pea, bok choy, shiitake mushroom, black rice **v gf**

FRIED CHICKEN

buttermilk biscuit, smashed potato, gravy, coleslaw

MA...THE MEATLOAF

broccolini, smashed potato, gravy

ROASTED SALMON*

butternut squash, toasted couscous, garden herb pesto, crispy brussels sprouts

SPICY RIGATONI

chicken sausage, roasted mushroom, spinach, calabrian panna, pecorino bread crumb

36-HOUR PORK RIBS

jalapeño, molasses, fries **gf df**

SPICY KOREAN SKIRT STEAK*

forbidden rice, zucchini, mushroom, ginger chili sauce

DESSERT

(for the table)

MONKEY BREAD

cinnamon apple brioche & vanilla ice cream **veg**

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

v vegan • **veg** vegetarian • **gf** gluten free • **df** dairy free

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ENHANCE YOUR MENU

STARTERS

THE SLICER +\$8 per person

chef's selection of thinly sliced meats, cheese & snacks

HOT WINGS +\$6 per person

buffalo sauce, honey mustard seed, shaved carrots & celery **gf**

BBQ PORK BELLY NACHOS +\$5 per person

black bean, guacamole, sour cream, pico de gallo **gf**

WAGYU PIGS IN A BLANKET +\$4 per person

honey mustard crème fraiche

SUSHI

CALIFORNIA ROLL 17

spicy crab, avocado, cucumber, toasted sesame

RAINBOW ROLL* 21

tuna, salmon, shrimp, avocado, spicy crab, cucumber

ENTRÉES

(plated events only)

MONGOLIAN SHORT RIB* +\$10 per person

charred scallion, bok choy, crispy onion, yuzu sticky rice, thai chili **df**

PRIME SKIRT STEAK* +\$10 per person

lobster butter, black truffle tagliatelle, lemon & arugula

DESSERT

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 **veg**

HOUSE MADE COOKIES **veg** +\$3 per person

BROWNIE **veg** +\$4 per person

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FAMILY STYLE

(GROUPS OF 30 OR LESS)

SHARED PLATES SERVED FOR THE TABLE TO ENJOY TOGETHER.

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 **veg**

CALIFORNIA ROLL spicy crab, avocado, cucumber, toasted sesame

CRISPY POPCORN SHRIMP zucchini, grilled lemon, roasted garlic aioli

HOUSE POTATO CHIPS famous onion dip **veg gf**

WHIPPED FETA & TAHINI DIP fresh pomegranate seed, apricot preserve, pistachio crunch, grilled ciabatta **veg**

SALADS

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch **veg gf**

BUTTERNUT SQUASH & KALE

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**

ASIAN CRUNCH

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

ENTRÉES

FRIED CHICKEN

buttermilk biscuit, smashed potato, gravy, coleslaw

36-HOUR PORK RIBS

jalapeño, molasses, fries **gf df**

ROASTED SALMON*

butternut squash, toasted couscous, garden herb pesto, crispy brussels sprouts

SPICY RIGATONI *vegetarian option available*

chicken sausage, roasted mushroom, spinach, calabrian panna, pecorino bread crumb

MA...THE MEATLOAF

broccolini, smashed potato, gravy

SPICY KOREAN SKIRT STEAK*

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

DESSERTS

MONKEY BREAD

cinnamon apple brioche & vanilla ice cream **veg**

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch, vanilla crema

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream, toffee crunch

v vegan • **veg** vegetarian • **gf** gluten free • **df** dairy free

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R E C E P T I O N

LIGHT BITES

DISCO

\$20 PER PERSON

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

SOFT PRETZELS & PROVOLONE FONDUE

sea salt **veg**

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery **gf**

R & B

\$28 PER PERSON

HOUSE POTATO CHIPS

famous onion dip **veg gf**

SOFT PRETZELS & PROVOLONE FONDUE

sea salt **veg**

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery **gf**

HIP HOP

\$35 PER PERSON

THE SLICER

chef's selection of thinly sliced meats, cheese & snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

SOFT PRETZELS & PROVOLONE FONDUE

sea salt **veg**

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery **gf**

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch **veg gf**

REGGAE

\$40 PER PERSON

THE SLICER

chef's selection of thinly sliced meats, cheese & snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

HOUSE POTATO CHIPS

famous onion dip **veg gf**

SOFT PRETZELS & PROVOLONE FONDUE

sea salt **veg**

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch **veg gf**

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

CARAMELIZED BANANA BAR

praline mousse, cornflake peanut butter crunch,
vanilla crema

HEAVY METAL

\$48 PER PERSON

THE SLICER

chef's selection of thinly sliced meats, cheese & snacks

LEBANESE HUMMUS

garden herb, za'atar, crudité vegetables **v gf**

SOFT PRETZELS & PROVOLONE FONDUE

sea salt **veg**

BUTTERNUT SQUASH & KALE SALAD

bartlett pear, ancient grains, date, pistachio,
toasted mulberry, white cheddar,
maple tahini vinaigrette **veg**

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan,
buttermilk ranch **veg gf**

TURKEY PASTRAMI

pretzel roll, swiss, coleslaw

HOT WINGS

buffalo sauce, honey mustard seed,
shaved carrots & celery **gf**

MISSISSIPPI MUD PIE

chocolate ganache, espresso fudge, whipped cream,
toffee crunch

v vegan • **veg** vegetarian • **gf** gluten free • **df** dairy free

... *add Sushi to your Menu* ...

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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** PROSCIUTTO DEVILED EGG **gf**
ZUCCHINI FRITTER sriracha aioli **veg**
APRICOT & WHIPPED FETA ciabatta toast, pomegranate, pistachio, mint **veg**
CAPRESE SKEWER heirloom tomato, smoked mozzarella, balsamic, fresh basil **gf veg**
SOFT PRETZELS & PROVOLONE FONDUE sea salt **veg**
- \$4** HEIRLOOM TOMATO TOAST grilled asparagus, pesto, mascarpone, garlic crostini **veg**
SLOPPY JOE SLIDER shoestring onion, fontina, pickles
SHRIMP HUSH PUPPIES prosciutto, aleppo, sriracha aioli
PROSCIUTTO & ASPARAGUS TOAST crescenza, truffle, garlic crostini
SPICY TUNA CRISPY RICE fresno chili, cilantro, yuzu soy caramel
- \$5** TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw
WAGYU PIGS IN A BLANKET honey mustard crème fraiche
MINI BURGER SLIDER caramelized onion, american cheese, thousand island
GRILLED & CHILLED SHRIMP garlic aioli **gf df**
KOREAN STEAK KABOB* seared ribeye, zucchini, mushroom **gf**
MINI CHICKEN KATSU SANDWICH japanese milk bread, spicy miso aioli, napa slaw, hoisin

v vegan • veg vegetarian • gf gluten free • df dairy free

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

*Available on Saturdays
and Sundays*

\$32 PER PERSON choice of 2 entrées | 3 sides

\$42 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

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**

BUTTERMILK BISCUIT & SAUSAGE GRAVY

enough said

BANANA BREAD FRENCH TOAST

butter toasted almond, banana caramel **veg**

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**

v vegan • **veg** vegetarian • **gf** gluten free • **df** dairy free

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LUNCH STATIONS

\$38 PER PERSON choice of 2 appetizers | 1 salad | 2 sandwiches | 1 dessert
\$43 PER PERSON choice of 2 appetizers | 1 salad | 1 sandwich | 1 entrée | 1 dessert
\$48 PER PERSON choice of 2 appetizers | 2 salads | 1 sandwich | 1 entrée | 1 dessert

APPETIZER

SOFT PRETZELS & PROVOLONE FONDUE sea salt **veg**

HOUSE POTATO CHIPS famous onion dip **veg gf**

LEBANESE HUMMUS garden herb, za'atar, crudité vegetables **v gf**

WHIPPED FETA & TAHINI DIP fresh pomegranate seed, apricot preserve, pistachio crunch, grilled ciabatta **veg**

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

SALADS

CLASSIC CAESAR

romaine, shaved parmesan, toasted cheese croutons

BUTTERNUT SQUASH & KALE

bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**

HOUSE SALAD

grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch **veg gf**

ASIAN CRUNCH

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

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 **veg**

ENTRÉES

FRIED CHICKEN

buttermilk biscuits

ROASTED SQUASH PASTA

parmesan cream, cipollini onion, arugula, pretzel crouton **veg**

MONGOLIAN SHORT RIB*

charred scallion, bok choy, yuzu sticky rice, thai chili **df** (+\$2 per person)

FORBIDDEN RICE & KOREAN VEGETABLES

griddled sweet potato, ginger chile sauce **v gf**

SPICY RIGATONI

chicken sausage, roasted mushroom, spinach, calabrian panna, pecorino bread crumb

ROASTED SALMON*

butternut squash, toasted couscous, garden herb pesto, crispy brussels sprouts (+\$2 per person)

MA...THE MEATLOAF

broccolini

36-HOUR PORK RIBS

jalapeño, molasses **gf df** (+\$2 per person)

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

MONKEY BREAD cinnamon apple brioche **veg**

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

YUZU TART pistachio shortbread, berry puree, cashew, coconut **v gf**

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

SALTED CARAMEL BUDINO chantilly cream **gf**

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

\$55 PER PERSON choice of 2 appetizers | 1 salad | 2 entrées | 1 dessert
\$60 PER PERSON choice of 3 appetizers | 1 salad | 1 side | 2 entrées | 1 dessert
\$65 PER PERSON choice of 2 appetizers | 2 salads | 1 side | 3 entrées | 1 dessert
\$70 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 **veg**
HOUSE POTATO CHIPS famous onion dip **veg gf**
LEBANESE HUMMUS garden herb, za'atar, crudité vegetables **v gf**
WHIPPED FETA & TAHINI DIP fresh pomegranate seed, apricot preserve, pistachio crunch, grilled ciabatta **veg**
HOT WINGS buffalo sauce, honey mustard seed, shaved carrots & celery **gf** (+\$4 per person)
THE SLICER meats, cheeses, snacks (+\$4 per person)

S A L A D S

CLASSIC CAESAR
romaine, shaved parmesan, toasted cheese croutons
BUTTERNUT SQUASH & KALE
bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini vinaigrette **veg**
HOUSE SALAD
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch **veg gf**
ASIAN CRUNCH
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette **df**

E N T R É E S

FRIED CHICKEN buttermilk biscuits
ROASTED SQUASH PASTA parmesan cream, cipollini onion, arugula, pretzel crouton **veg**
MONGOLIAN SHORT RIB* charred scallion, bok choy, yuzu sticky rice, thai chili **df** (+\$2 per person)
FORBIDDEN RICE & KOREAN VEGETABLES griddled sweet potato, ginger chile sauce **v gf**
SPICY RIGATONI chicken sausage, roasted mushroom, spinach, calabrian panna, pecorino bread crumb
ROASTED SALMON* butternut squash, toasted couscous, garden herb pesto, crispy brussels sprout (+\$2 per person)
MA...THE MEATLOAF broccolini
36-HOUR PORK RIBS jalapeño, molasses **gf df** (+\$2 per person)

D E S S E R T

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

S I D E S

ADDITIONAL SIDES: \$4 PER ITEM

Crusty Bread, Garlic Oil & Balsamic **v df** | Buttermilk Biscuits **veg** | Roasted Seasonal Vegetables **v gf df**
Crispy Brussels Sprouts **veg gf df** | Macaroni & Cheese **veg** | Smashed Potatoes & Gravy **veg gf** | Coleslaw **veg gf df**

Please let your sales manager know if you have questions about allergens or dietary needs.

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

BEVERAGE OFFERINGS

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.

HOSTED PACKAGES

Custom packages including large format cocktails and hosted packages.

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.

OPTIONAL ENHANCEMENTS

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

MINIMAL CONSEQUENCES 9 *non-alc*

SICILIAN LEMONADE STAND

puréed strawberry, fever-tree sparkling lemonade

VIDA VERDITA

jalapeño, mint, pineapple, cilantro, bubbly water

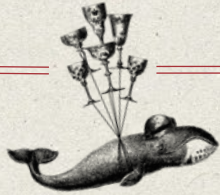
SOCIETY CRUSH

ruby red grapefruit, citrus oleo, toasted cinnamon, seltzer water

THE HASS

fresh pressed lime, creamy avocado, coconut, ginger agave, naranja agria

H O S T E D B A R P A C K A G E S



W I N E & B E E R

Hour 1 \$18 per person • Hour 2+ \$15 per person per hour

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers

The Crossings Sauvignon Blanc, Decoy Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend

To customize your wine program additional varietals may be substituted

T H E E S S E N T I A L B A R

Hour 1 \$25 per person • Hour 2+ \$18 per person per hour

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

The Crossings Sauvignon Blanc, Decoy Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.

Choice of any 2 specialty cocktails as well as single pour drinks featuring the following spirits:

Smirnoff Vodka, Evan Williams KY Bourbon, New Amsterdam Gin, Cuervo Tradicional Blanco Tequila,
Johnnie Walker Red Scotch, Don Q Platinum Rum

T H E E L E V A T E D B A R

Hour 1 \$30 per person • Hour 2+ \$20 per person per hour

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines.

Choice of any 2 specialty cocktails as well as single pour drinks featuring the following spirits:

Tito's Vodka, Buffalo Trace Bourbon, Tanqueray Gin, Corazón Reposado Tequila,
Johnnie Walker Black Scotch, Sailor Jerry Rum

T H E E X C L U S I V E B A R

Hour 1 \$35 per person • Hour 2+ \$25 per person per hour

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails

All draught, craft, domestic, imported, and non-alcoholic beers.

All available menu-listed wines.

Choice of any 4 specialty cocktails as well as single pour drinks featuring the following spirits:

Vodka - Tito's, Grey Goose, Ketel One, Belvedere
Bourbon & Rye - Buffalo Trace, Maker's Mark, Bulleit, Basil Hayden's, Knob Creek, Rittenhouse, Elijah Craig
Gin - Bombay Sapphire, Hendrick's, Tanqueray
Tequila - Casamigos Blanco, 1800 Silver, Patron Silver, Don Julio Reposado, Gran Centenario Añejo
Scotch - Macallan 12yr, Glenlivet 15yr, Johnnie Walker Black
Rum - Don Q Reserva 7r, Sailor Jerry, Don Q Platinum
Cordials & Brandy - Grand Marnier, Hennessy VS, Fernet Branca

**THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS,
UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER**

*Wine Varietals and Spirits subject to availability, please contact your Special Events Manager to confirm selections.

LIQUID COURAGE KITS

DROPOUT BEER BUCKETS:

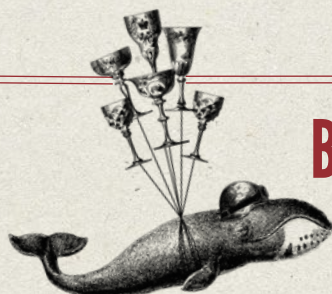
6 CANS

- SOUTH OF THE BORDER *imports* \$35
- EASY DRINKIN *domestics* \$35
- HOMEGROWN *locals* \$40
- SELTZER \$50

BYO MIMOSA BAR:

STANDARD \$65

- CHOOSE 3:
PINEAPPLE, CRANBERRY,
ORANGE, GRAPEFRUIT, DROPOUT POG



BIG SIPS \$295

for Bad Decisions

PARTIES
OF
10-20

- MARGARITA, POR FAVOR**
tradicional silver tequila, three citrus sour,
orange curacao
- OLD FASHIONED AMERICAN SPIRIT**
kentucky bourbon, luxy cherry,
aromatic bitters, orange peel

- BETWEEN YOU AND ME**
american vodka, fresh lemon,
grapefruit, cranberry
- EVIL JUNGLE PRINCESS**
rum blend, spiced orgeat, pineapple,
guava, lime, pineapple rum float

WINE NOT?

HOUSE SELECTIONS

SPARKLING

- PROSECCO Fiori d'Acacia - Veneto, Italy
- CHAMPAGNE G.H. Mumm "Grand Cordon" Brut - Reims, France

WHITE

- SAUVIGNON BLANC Crossings - New Zealand
- SAUVIGNON BLANC Silverado "Miller Ranch" Estate - Napa Valley, California
- CHARDONNAY Duckhorn "Decoy" - California
- CHARDONNAY Kali Hart - Monterey, California
- PINOT GRIGIO Bollini - Vigneti Delle Dolomiti Igt, Italy
- RIESLING The Seeker - Mosel, Germany

ROSÉ

- ROSÉ Fleurs de Prairie - Languedoc, France

RED

- RED BLEND The Prisoner Wine Co. "Unshackled" - California
- RED BLEND Daou "The Pessimist" - Paso Robles, California
- PINOT NOIR Sokol Blosser "Evolution" - Willamette Valley, Oregon
- PINOT NOIR Böen by Belle Glos "Fox Block XV" Single Vineyard - Monterey, California
- CABERNET Illicit - California
- CABERNET Bonanza "Lot 8" by Chuck Wagner - California
- CABERNET RESERVE RED Quilt + FRC "Label Story" - Napa Valley, California

	GLASS	BTL
PROSECCO	12	46
CHAMPAGNE	-	105
SAUVIGNON BLANC Crossings	12	46
SAUVIGNON BLANC Silverado	15	58
CHARDONNAY Duckhorn	13	50
CHARDONNAY Kali Hart	12	46
PINOT GRIGIO Bollini	11	42
RIESLING The Seeker	10	38
ROSÉ Fleurs de Prairie	11	42
RED BLEND The Prisoner Wine Co.	15	58
RED BLEND Daou	12	46
PINOT NOIR Sokol Blosser	15	58
PINOT NOIR Böen by Belle Glos	16	62
CABERNET Illicit	11	42
CABERNET Bonanza	14	54
CABERNET RESERVE RED	-	74

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.