THE HENRY
THE GREATEST NEIGHBORHOOD RESTAURANT
TAMARACK
53.14599° N,
CALIFORNIA
117.34509° W
STATE BEACH
SURFER'S
GROUP DINING
EMMA VELA
Special Events Manager
619-613-6564 | evela@foxrc.com
1935 CALLE BARCELONA SUITE 170 • CARLSBAD, CA 92009

Follow the arrow to the greatest neighborhood restaurant, a place where you can always count on a warm welcome from baristas, servers, and bartenders who know your order by heart.

A fusion of industrial and classical influences, our open dining spaces are bursting with charm and energy. Come and go with ease for your morning coffee, enjoy lunch with a colleague, gather the family together for dinner, or treat yourself to a post-work drink at the bar. For craveable eats and downright delicious cocktails, look no further than a place where you'll always be among friends, a place that feels like home: The Henry Carlsbad

# OUR SPACES

## THE MAIN DINING ROOM

Seated: up to 16 guests

*Located along the banquette in our vibrant main dining room, this shared seating area can accommodate up to **15 guests** for a seated event. Surrounded by rich wood tones, soft lighting, and large industrial-style windows, the space offers a warm and stylish setting.*

*Perfect for groups who want to soak in the lively atmosphere of the restaurant while enjoying a memorable dining experience.*

## THE MAIN PATIO

Seated: 80 guests  Cocktail Reception : 100 guests

*Located on our charming front patio, this inviting space accommodates **80–100 guests** for a fully private event or **15–30 guests** in a shared setting. Surrounded by lush greenery and open-air views, it offers a relaxed yet refined atmosphere that captures the essence of coastal California living.*

*Perfect for groups looking to celebrate a special occasion while enjoying the fresh air and vibrant energy of the restaurant, this setting blends comfort, style, and a naturally beautiful backdrop for an unforgettable gathering.*

# OUR SPACES

## BAR PATIO

Seated: up to 18 people

*Nestled on our cozy bar patio, this shared high-top space can accommodate up to 18 guests—ideal for a lively cocktail-style reception. Surrounded by greenery and shaded by oversized umbrellas, the area offers a relaxed yet polished setting for mingling.*

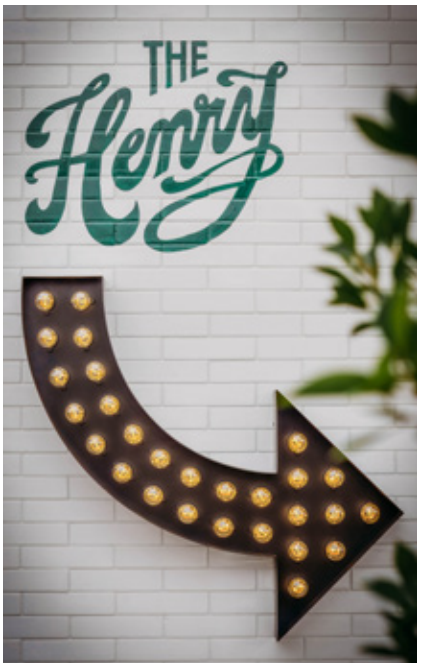
*With easy access to the bar and a vibrant outdoor ambiance, it's the perfect spot to sip, snack, and celebrate under the California sky.*

## THE GALLERY

Seated: 30 guests

*Our elegant Gallery Seating is perfect for groups of up to 30 people seated for lunch, brunch, or dinner. The Gallery Seating space is the perfect space for a semi-private social occasion, or a formal business dinner! Our picture wall with historical art is the perfect backdrop for any occasion.*

EXPAND YOUR EVENT SPACE BY ADDING THE FRONT PATIO


THE
Henry

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# STATIONED BREAKFAST MENUS

## CONTINENTAL

**$20 PER PERSON**

**Fresh Fruit** GF V

**Assorted Pastries**
muffins, scones, danish

**Toasted Bagels & Cream Cheese** VEG
plain, everything or whole grain

## BIG BREAKFAST

**$35 PER PERSON**
SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

**Fresh Fruit** GF V

**Breakfast Potatoes** GF VEG

**Assorted Pastries**
muffins, scones, danish

**Original Egg Sandwich***
bacon, avocado, american cheese, mayonnaise

**California Burrito**
eggs, bacon, pepper jack, american cheese, havarti cheese, potato, avocado, salsa

ENJOY A "BIGGER BREAKFAST" @ $45 PER GUEST, FEATURING THE TWO ADDITIONAL ENTREES BELOW:

**Quinoa Breakfast Burrito** VEG
eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

**Flower Child Scramble** GF VEG
eggs, roasted mushroom & asparagus, romanesco, kale, parmesan

## ADDITIONS

ALL PRICING PER PERSON

**Crisp Bacon** GF - $5

**Breakfast Potatoes** GF VEG - $5

**Toasted Bagels & Cream Cheese** VEG - $5

**Greek Yogurt Parfait** GF VEG - $7

**Avocado Toast** VEG - $6
grilled country bread, olive oil, aged cheddar, sea salt

**Orange Juice** - $20
(serves 4-5)

MASON JAR CARAFE OF
**Iced Tea or Lemonade**
$40 each (serves 30 glasses)

**Tableside Mimosa Bar**
Features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION

*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 BRUNCH MENU

**$50 PER PERSON**

SERVED UNTIL 3:00PM ON WEEKENDS

## STARTERS FOR THE TABLE

**Individual Greek Yogurt Parfaits** GF VEG

**Fresh Fruit** GF V

**Assorted Pastries**
muffins, scones, danish

## ENTRÉES

*choice of*

**Quinoa Breakfast Burrito** VEG
eggs, black bean, pasilla chili, blistered pepper, avocado, cotija

**Original Egg Sandwich***
bacon, avocado, american cheese, mayonnaise,
side of breakfast potatoes

**Flower Child Scramble** GF VEG
eggs, roasted mushroom & asparagus, romanesco, kale, parmesan

**California Burrito or Bowl**
eggs, bacon, pepper jack, american cheese, havarti cheese, potato,
avocado, salsa, breakfast potatoes

SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

## ADDITIONS

ALL PRICING PER PERSON

**Crisp Bacon** GF - $5

**Breakfast Potatoes** GF VEG - $5

**Toasted Bagels & Cream Cheese** VEG - $5

**Avocado Toast** VEG - $6
grilled country bread, olive oil,
aged cheddar, sea salt

**Orange Juice** - $20
(serves 4-5)

MASON JAR CARAFE OF
**Iced Tea or Lemonade**
$40 each (serves 30 glasses)

**Tableside Mimosa Bar**
Features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION

ANY PARTIES OVER 25 GUESTS REQUIRE THE USE OF OUR FAMILY-STYLE MENU

*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

# LUNCH MENUS

## Food Stations

**$40 PER PERSON**

SERVED UNTIL 3:00PM ON WEEKDAYS

### SALADS

**Henry House** cucumber, heirloom carrot, tomato, croutons, parmesan

**Classic Caesar** parmesan crouton, black pepper

### SANDWICHES

**Hot Honey Crispy Chicken Sandwich**
sriracha aioli, bread and butter pickle slaw

**Beverly Hills Club**
roasted turkey, bibb lettuce, tomato, bacon, swiss cheese, mayonnaise

### SIDES

**Kale & Apple Slaw**

**Assorted Cookies**

**Chips & Guacamole** GF VEG
roasted poblano,
toasted pumpkin seed, cotija

### ADDITIONS

**ALL PRICING PER PERSON**

**Parmesan Truffle Fries** GF VEG - $5
truffle aioli

**Seasonal Crostini** - $5
whipped ricotta & artichoke, lemon oil

**Assorted Mini Desserts** - $11
seasonal offerings from our henry bakery

**Grilled & Chilled Shrimp** GF - $10
horseradish cocktail, henry sauce,
charred lemon

**Spicy Tuna & Crispy Rice*** GF - $8
fresno chile, cilantro, scallion, sweet soy

**Coffee** - $72 (serves 24)

MASON JAR CARAFE OF
**Iced Tea or Lemonade** - $40 each
(serves 30 glasses)

**Orange Juice** - $20 (serves 4-5)

**Tableside Mimosa Bar**
Features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION

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# LUNCH MENUS

## *Plated*

**$45 PER PERSON WITH CHOICE OF ENTRÉE**

SERVED UNTIL 3:00PM ON WEEKDAYS

## STARTERS FOR THE TABLE

**PRETZELS & PROVOLONE FONDUE** VEG
★★ OUR FAMOUS RECIPE ★★

**CHIPS & GUACAMOLE** GF VEG
roasted poblano, toasted pumpkin seed, cotija

## ENTRÉES

*choice of*

**HOT HONEY CRISPY CHICKEN SANDWICH**
sriracha aioli, bread and butter pickle slaw (side of kale & apple slaw)

**ROASTED TURKEY FRENCH DIP**
horseradish aioli, havarti, garlic parmesan roll, natural jus (side of kale & apple slaw)

**CLASSIC CAESAR SALAD**
parmesan crouton, black pepper

**RIGATONI ALLA VODKA** VEG
burrata, calabrian chile, mint, lemon, bread crumb

## DESSERTS

**ASSORTED MINI DESSERTS**
seasonal offerings from our Henry bakery

## ADDITIONS

**ALL PRICING PER PERSON**

**GRILLED & CHILLED SHRIMP** GF - $10
horseradish cocktail, henry sauce, charred lemon

**SPICY TUNA & CRISPY RICE*** GF - $8
fresno chile, cilantro, scallion, sweet soy

**PARMESAN TRUFFLE FRIES** GF VEG - $5
truffle aioli

**SEASONAL CROSTINI** - $5
whipped ricotta & artichoke, lemon oil

**ASSORTED MINI DESSERTS** - $11
seasonal offerings from our henry bakery

MASON JAR CARAFE OF
**ICED TEA OR LEMONADE**
$40 each (serves 30 glasses)

**TABLESIDE MIMOSA BAR**
Features prosecco and assorted juices
$65 PER BOTTLE OF BUBBLY (SERVES APPROX 5 GLASSES)
CHARGED UPON CONSUMPTION

ANY PARTIES OVER 25 GUESTS REQUIRE THE USE OF OUR FAMILY-STYLE MENU

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# DINNER MENUS

## *Plated*

**$80 PER PERSON**

## SALAD COURSE

**Henry House** cucumber, heirloom carrot, tomato, croutons, parmesan

## ENTRÉES

*choice of*

**Braised Short Rib** GF
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

**Scottish Salmon*** GF
farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

**Roasted Chicken** GF
lemon garlic pan sauce, smashed potatoes, asparagus & snap peas

**Rigatoni alla Vodka** VEG
burrata, calabrian chile, mint, lemon, bread crumb

## DESSERTS

*choice of*

**Lemon Olive Oil Cake**
strawberry coulis, lemon curd, whipped mascarpone, basil

**Chocolate Fudge Torte**
peanut butter crunch, milk chocolate mousse, candied peanut caramel

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

## ELEVATE YOUR DINNER MENU

**BY ADDING AN ENTRÉE**

**FILET MIGNON** loaded twice baked potato, asparagus, steak diane sauce GF

FEATURED AT $30 PER GUEST UPON CONSUMPTION

## ADDITIONS

**ALL PRICING PER PERSON**

**Guacamole & Chips** GF VEG - $5
roasted poblano,
toasted pumpkin seed, cotija

**Spicy Tuna & Crispy Rice*** GF - $8
fresno chile, cilantro, scallion, sweet soy

**Seasonal Crostini** - $5
whipped ricotta & artichoke, lemon oil

**Short Rib Potstickers** - $4
toasted sesame, cilantro, ponzu

**Grilled & Chilled Shrimp** GF - $10
horseradish cocktail sauce, henry sauce,
charred lemon

**Classic Caesar**
parmesan crouton, black pepper

SUBSTITUTE FOR THE HOUSE SALAD @ $3 PER GUEST

ANY PARTIES OVER 25 GUESTS REQUIRE THE USE OF OUR FAMILY-STYLE MENU

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# DINNER MENUS

## *Plated*

**$95 PER PERSON**

A FOUR COURSE SIT DOWN DINNER BEGINNING WITH SHARED APPETIZERS

## STARTERS

*served family style*

**Seasonal Crostini** whipped ricotta & artichoke, lemon oil

**Grilled & Chilled Shrimp** horseradish cocktail sauce, henry sauce, charred lemon GF

**Guacamole & Chips** roasted poblano, toasted pumpkin seed, cotija GF VEG

## SALAD COURSE

**Henry House**

cucumber, heirloom carrot, tomato, croutons, parmesan

## ENTRÉES

*choice of*

**Braised Short Rib** GF

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

**Roasted Chicken** GF

lemon garlic pan sauce, smashed potatoes, asparagus & snap peas

**Scottish Salmon*** GF

farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

**Rigatoni alla Vodka** VEG

burrata, calabrian chile, mint, lemon, bread crumb

## DESSERTS

*choice of*

**Lemon Olive Oil Cake**

strawberry coulis, lemon curd, whipped mascarpone, basil

**Chocolate Fudge Torte**

peanut butter crunch, milk chocolate mousse, candied peanut caramel GF

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE

DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

## ELEVATE YOUR DINNER MENU

BY ADDING AN ENTRÉE

**FILET MIGNON** loaded twice baked potato, asparagus, steak diane sauce GF

FEATURED AT $30 PER GUEST UPON CONSUMPTION

ANY PARTIES OVER 25 GUESTS REQUIRE THE USE OF OUR FAMILY-STYLE MENU

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# DINNER MENUS

## Plated

**$110 PER PERSON**

RECEPTION-STYLE APPETIZERS FOLLOWED BY A THREE-COURSE SEATED DINNER
PERFECT FOR A COCKTAIL RECEPTION UPON ARRIVAL, FOLLOWED BY A SEATED DINNER

### STARTERS

*served family style*

**Seasonal Crostini** whipped ricotta & artichoke, lemon oil

**Grilled & Chilled Shrimp** horseradish cocktail sauce, henry sauce, charred lemon GF

**Guacamole & Chips** roasted poblano, toasted pumpkin seed, cotija GF VEG

### SALAD COURSE

**Henry House**
cucumber, heirloom carrot, tomato, croutons, parmesan

### ENTRÉES

*choice of*

**Braised Short Rib** GF
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

**Roasted Chicken** GF
lemon garlic pan sauce, smashed potatoes, asparagus & snap peas

**Scottish Salmon*** GF
farro risotto, roasted beets, pomegranate molasses, marcona almond pesto

**Rigatoni alla Vodka** VEG
burrata, calabrian chile, mint, lemon, bread crumb

### DESSERTS

*choice of*

**Lemon Olive Oil Cake**
strawberry coulis, lemon curd, whipped mascarpone, basil

**Chocolate Fudge Torte**
peanut butter crunch, milk chocolate mousse, candied peanut caramel GF

FOR PARTIES OF MORE THAN 25 GUESTS, OUR FEATURED DESSERT IS THE CHOCOLATE FUDGE TORTE
DESSERT SERVED WITH FRESHLY BREWED PASSPORT DRIP COFFEE

### ELEVATE YOUR DINNER MENU

BY ADDING AN ENTRÉE

**FILET MIGNON** loaded twice baked potato, asparagus, steak diane sauce GF

FEATURED AT $30 PER GUEST UPON CONSUMPTION

ANY PARTIES OVER 25 GUESTS REQUIRE THE USE OF OUR FAMILY-STYLE MENU

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# COCKTAIL APPETIZER MENU

ITEMS ARE REPLENISHED FOR 90 MINUTES

**$40 PER GUEST**
Choice of 4 small bites

**$45 PER GUEST**
Choice of 5 small bites

**$55 PER GUEST**
Choice of 7 small bites

## SMALL BITES

**Umami Brussels Sprouts** GF VEG

**Classic Caesar**
parmesan crouton, black pepper

**Seasonal Crostini**
whipped ricotta & artichoke, lemon oil

**Assorted Mini Desserts**
seasonal offerings from our henry bakery

**Guacamole & Chips** GF VEG
roasted poblano, toasted pumpkin seed, cotija

**Beverly Hills Club**
(HALVED)
roasted turkey, bibb lettuce, tomato, bacon, swiss cheese, mayonnaise

## ENHANCEMENT

**Short Rib Potstickers**
toasted sesame, cilantro, ponzu
($4 - 2 PIECES PER PERSON)

**All-American Burger Slider**
henry sauce, pickle, american cheese
($6 - 1 SLIDER PER PERSON)

**Hot Honey Crispy Chicken Slider**
sriracha aioli, bread and butter pickle slaw
($6 - 1 SLIDER PER PERSON)

**Spicy Tuna & Crispy Rice*** GF
fresno chile, cilantro, scallion, sweet soy
($8 - 2 PIECES PER PERSON)

**Braised Short Rib Skewer** GF
bourbon caramel
($10 - 1 PER PERSON)

**Grilled & Chilled Shrimp** GF
horseradish cocktail, henry sauce, charred lemon
($10 - 2 PER PERSON)

**Rigatoni Alla Vodka** VEG
burrata, calabrian chile, mint, lemon, bread crumb
($10 PER PERSON)

**Chef's Cheese Board**
($10 PER PERSON)
**available for parties of 50 guests or more*

*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

# PASSED APPETIZERS MENU

## For parties of 50+

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM

### $4 PER PIECE

**Grilled & Chilled Shrimp**
horseradish cocktail GF

**Seasonal Crostini**
whipped ricotta & artichoke, lemon oil

**Pressed Yellowtail Sushi***
avocado, spicy yuzu marmalade, truffle chili crunch, thai basil

**Spicy Tuna & Crispy Rice***
fresno chile, cilantro, scallion, sweet soy GF

### $6 PER PIECE

**All-American Burger Slider***
henry sauce, pickle, american cheese

**Hot Honey Crispy Chicken Slider**
bread & butter pickle slaw, sriracha aioli

### $10 PER PIECE

**Braised Short Rib Skewer**
bourbon caramel GF

*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

# HOSTED BAR PACKAGES

## Wine & Beer

**HOUR 1 $20 PER PERSON · HOURS 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.
Vavasour Sauvignon Blanc, Calera Chardonnay, Fox Block Pinot Noir,
and Label Story Napa Cabernet Blend.

TO CUSTOMIZE YOUR WINE PROGRAM ADDITIONAL VARIETALS MAY BE SUBSTITUTED

## THE ESSENTIAL BAR

**HOUR 1 $27 PER PERSON • HOURS 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.
Vavasour Sauvignon Blanc, Calera Chardonnay, Fox Block Pinot Noir, and Label Story Napa Cabernet Blend.
Choice of any 2 menu cocktails as well as single pour drinks featuring the following sprits:

EVAN WILLIAMS KY BOURBON, SMIRNOFF VODKA, NEW AMSTERDAM GIN, CUERVO TRADICIONAL BLANCO TEQUILA
JOHNNIE WALKER RED LABEL SCOTCH, DON Q PLATINUM RUM

## THE ELEVATED BAR

**HOUR 1 $33 PER PERSON • HOURS 2+ $23 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 by-the-glass.
Choice of any 2 menu cocktails as well as called drinks featuring the following sprits:

TITO'S VODKA, BUFFALO TRACE BOURBON, TANQUERAY GIN, CORAZÓN REPOSADO TEQUILA
JOHNNIE WALKER BLACK SCOTCH, SAILOR JERRY RUM

## THE EXCLUSIVE BAR

**HOUR 1 $40 PER PERSON • HOURS 2+ $30 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 by-the-glass.
Choice of any 4 menu cocktails as well as called drinks featuring the following sprits:

VODKA – TITO'S, GREY GOOSE, KETEL ONE, BELVEDERE
TEQUILA – CASAMIGOS BLANCO, CÓDIGO BLANCO, PATRON SILVER, DON JULIO REPOSADO, 1800 AÑEJO
BOURBON & RYE – BUFFALO TRACE, MAKER'S MARK, BULLEIT, BASIL HAYDEN'S, KNOB CREEK, ANGEL'S ENVY BOURBON, ELIJAH CRAIG
GIN – BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY
RUM – DON Q RESERVA, SAILOR JERRY, SANTA TERESA 1796, PLANTERAY
SCOTCH – MACALLAN 12YR, GLENLIVET 15YR, OBAN 14YR, JOHNNIE WALKER BLACK
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.

# 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.