Group Dining

Special Events Manager
Kara Henley
602-842-3394 • khenley@foxrc.com

7014 E Camelback Rd Ste 559 I Scottsdale

SOCIETY SWAN

is a refined American brasserie inspired by timeless style and graceful provocation. Bridging East Coast poise with Parisian charm, it offers a spirited take on dining - where elegance, mischief, and mood converge. From champagne at noon to a perfectly stirred CIAO Brooklyn at twilight, Society Swan makes no distinction between lunch, happy hour, or the moments that stretch long into the evening.

Designed for gathering, the experience invites shared plates, flowing cocktails, and conversations that linger. Classic cocktails, reimagined moments, and all-day occasions collide in a setting made for groups to settle in, celebrate, and stay awhile.

This is the scene, the spark, and the story-written one drink, one dish, and one unforgettable moment at a time.

Our Spaces

GRAND DINING ROOM

Designed for both scale and flexibility, this space accommodates up to 60 guests seated or 65 people recpetion style as a private space or offers a shared, semi-private setting perfect for groups of 10–40 people

TIGER ROOM

seated or recpetion style 36 people

FULL PROPERTY BUYOUT

200 people

SOCIETY SWAN

PLATED LUNCH MENU

$35 PER PERSON

APPETIZER FOR THE TABLE

Classic Onion Dip
truffle salt kettle chips

CHOICE OF ENTRÉE

Cleo's Kale Salad
clementine, bacon, aged cheddar, toasted almond, apple cider vinaigrette

Fried Chicken Sandwich
lettuce, tomato, american cheese, sweet pickle ranch

Steakhouse Cheeseburger*
double cheddar, beefsteak tomato, onion, dill pickle, dijonnaise

Spicy Vodka Pasta
baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula

Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

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 MENU

$45 PER PERSON

APPETIZER FOR THE TABLE

Crispy Chicken Potstickers
little gem leaf, mint, sweet & sour marmalade

CHOICE OF ENTRÉE

Crab & Avocado Louis Salad*
heart of palm, asparagus, heirloom tomato, soft egg, bread crumb

Ten Vegetable Chopped Salad
avocado, grana padano cheese, champagne vinaigrette

Roast Turkey Club Sandwich
havarti, bacon, fried egg, dijonaise

Prime Rib Dip Sandwich*
melted fontina, gruyère, horseradish aioli, garlic butter baguette

Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

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 MENU

$55 PER PERSON

APPETIZER FOR THE TABLE

Wagyu Pigs in a Blanket
mustard seed fancy sauce

Crab & Avocado Roll
cucumber, thai basil, nikiri, umami crunch

CHOICE OF ENTRÉE

Ten Vegetable Chopped Salad
avocado, grana padano cheese, champagne vinaigrette

French Quarter Salmon*
baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc

Spicy Vodka Pasta
baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula

Prime Rib Dip Sandwich*
melted fontina, gruyère, horseradish aioli, garlic butter baguette

DESSERT

Black Forest Sticky Toffee Pudding
chocolate toffee sauce, whipped mascarpone, luxardo cherries

Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

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 DINNER MENU

$75 PER PERSON

APPETIZER FOR THE TABLE

Crispy Chicken Potstickers
little gem leaf, mint, sweet & sour marmalade

Classic Onion Dip
truffle salt kettle chips

CHOICE OF ENTRÉE

Seasonal Salad
avocado, roasted corn, heirloom tomato, pistachio, feta, crushed crouton, green goddess dressing

French Quarter Salmon*
baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc

Prime Rib Dip Sandwich*
melted fontina, gruyère, horseradish aioli, garlic butter baguette

Roasted Chicken "au poivre"
cognac peppercorn sauce, chervil

DESSERT

Praline Butter Crunch Cake
praline chiffon, hazelnut toffee, vanilla ice cream

Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

Filet Mignon*
pomme purée, haricot verts, toasted almond +$20

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 DINNER MENU

$95 PER PERSON

APPETIZER FOR THE TABLE

Crispy Chicken Potstickers *little gem leaf, mint, sweet & sour marmalade*

Crab & Avocado Roll *cucumber, thai basil, nikiri, umami crunch*

SALAD

Ten Vegetable Chopped
avocado, grana padano cheese, champagne vinaigrette

CHOICE OF ENTRÉE

Short Rib *à la Bourguignonne*
horseradish risotto, grilled asparagus, herb bread crumb, arugula

French Quarter Salmon*
baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc

Spicy Vodka Pasta
baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula

Chicken Francese
broccolini, buttered parm spaghetti, lemon, roasted chicken jus

CHOICE OF DESSERT

Black Forest Sticky Toffee Pudding
chocolate toffee sauce, whipped mascarpone, luxardo cherries

Praline Butter Crunch Cake
praline chiffon, hazelnut toffee, vanilla ice cream

Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

Filet Mignon*
pomme purée, haricot verts, toasted almond +$20

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 DINNER MENU

$110 PER PERSON

APPETIZER FOR THE TABLE

Truffled Brie Baguette *warm brie, roasted garlic, truffle honey*

Rock Shrimp Tempura Roll *avocado, cucumber, cilantro, spicy kewpie*

SALAD

Seasonal

avocado, roasted corn, heirloom tomato, pistachio, feta, crushed crouton, green goddess dressing

CHOICE OF ENTRÉE

Short Rib *à la Bourguignonne*

horseradish risotto, grilled asparagus, herb bread crumb, arugula

Roasted Seabass*

cracked freekeh, swiss chard, tomato vierge, rock shrimp butter, bread crumb

Spicy Vodka Pasta

baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula

Chicken Francese

broccolini, buttered parm spaghetti, lemon, roasted chicken jus

CHOICE OF DESSERT

Black Forest Sticky Toffee Pudding

chocolate toffee sauce, whipped mascarpone, luxardo cherries

Praline Butter Crunch Cake

praline chiffon, hazelnut toffee, vanilla ice cream

Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

Filet Mignon*
pomme purée, haricot verts, toasted almond +$20

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.

Reception Style

$55 PER PERSON

Crispy Chicken Potstickers
little gem leaf, mint, sweet & sour marmalade

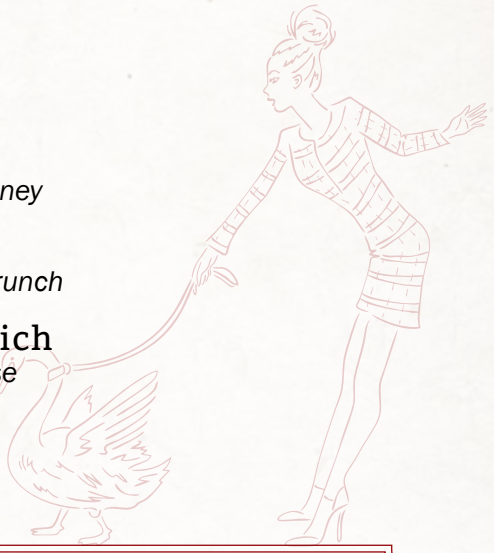
Wagyu Pigs in a Blanket
mustard seed fancy sauce

Classic Onion Dip
truffle salt kettle chips

Truffled Brie Baguette
warm brie, roasted garlic, truffle honey

Crab & Avocado Roll
cucumber, thai basil, nikiri, umami crunch

Roast Turkey Club Sandwich
havarti, bacon, fried egg, dijonaise



Enhancements

SUSHI

Charged Per Person

Spicy Tuna Tataki*
charred snap pea, avocado, cucumber, yuzu onion, cilantro +$10

Crab & Avocado
cucumber, thai basil, nikiri, umami crunch +$10

Torched Hamachi*
shiso "papa sauce," green apple, jalapeño, creamy ponzu +$10

Royal Rainbow Roll*
tuna, salmon, yellowtail, lump crab, avocado, cucumber, lemon oil +$10

Rock Shrimp Tempura
avocado, cucumber, cilantro, spicy kewpie +$10

FRUITS DE MER

shellfish & seafood served with accoutrements—some raw, some reinvented

Charged Per Person

Half Dozen Oysters* +$10

3-Piece Shrimp Cocktail +$10

Snow Crab Claws *Half LB* +$20

Grand Seafood Tower* +$20

PRIME RIB DIP*

melted fontina, gruyère, horseradish aioli, garlic butter baguette +$10 per person

DESSERT

black forest toffee pudding & praline butter cake +$10 per person

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.

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.