GROUP DINING

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765 SOUTH 400 WEST | SALT LAKE CITY, UTAH 84101

"RAISE YOUR GLASS TO FRIENDS COMING TOGETHER"

THE DISH

Located in Salt Lake City's vibrant Granary District, Culinary Dropout breaks all the rules with its laid-back atmosphere, serving up elevated comfort food, handcrafted cocktails, local beers, and live music.

Inspired by the legacy of the historic Utah Pickle Company Building, first established in 1894, the restaurant blends industrial character with curated art, vintage finds, and original installations to create an atmosphere that's authentic, unexpected, and uniquely Salt Lake City. It's a one-of-a-kind setting that's perfect for celebrating any occasion.

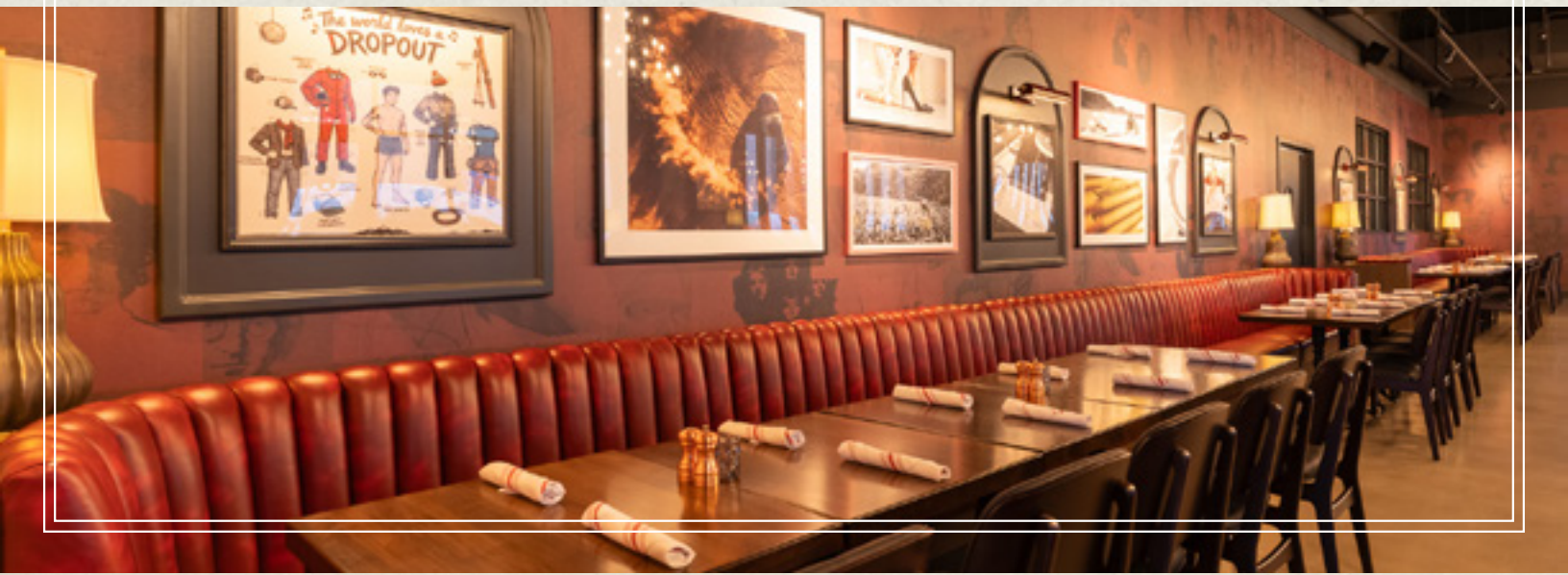
Whether you're planning a large gathering, a corporate event, or an intimate get-together with friends, our private and semi-private spaces provide the perfect backdrop.

Explore our event spaces and let us help make your next celebration one to remember.

OUR SPACES

THE SPEAR (PRIVATE DINING): 30 seated
THE SPEAR + GAMING AREA: 40-60 reception style
MAIN DINING ROOM: 88 seated
THE PATIO: 40 seated
THE HIGH TOPS (21+): 20 seated
FULL RESTAURANT BUYOUT: 300

patio & full buyout options available up to 300 reception style


The world loves a
DROPOUT

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, pear, 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

HOUSE POTATO CHIPS
famous onion dip veg gf

ENTRÉE COURSE

(choice of entrée on-site)

SPICY GREEN 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

SHRIMP & AVOCADO LOUIE SALAD
heirloom tomato, crushed egg, old bay bread crumb, garden herbs

FRIED CHICKEN
buttermilk biscuit, smashed potato, gravy, coleslaw

BUTTERNUT SQUASH & KALE SALAD
bartlett pear, ancient grains, pear, 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)

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

DROPOUT CLASSIC COOKIES veg

FRESH BAKED 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

SPICY TUNA CRISPY RICE
fresno chili, cilantro, yuzu soy caramel gf

ANTIPASTI
meats, cheeses & snacks

HOUSE SALAD
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch veg gf

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

BUTTERNUT SQUASH & KALE SALAD
bartlett pear, ancient grains, pear, 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 GREEN CURRY
griddled sweet potato, eggplant, snap pea, bok choy, shiitake mushroom, black rice v gf

FRIED CHICKEN
buttermilk biscuit, smashed potato, gravy, coleslaw

SHRIMP & AVOCADO LOUIE
heirloom tomato, crushed egg, old bay bread crumb, garden herbs

MA...THE MEATLOAF
green beans, smashed potato, gravy

ROASTED SALMON*
butternut squash, toasted couscous, garden herb pesto crispy brussels sprouts

CRUNCHY CHICKEN TACOS
queso oaxaca, refried black bean, avocado, roasted corn slaw, salsa borracha

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

36-HOUR PORK RIBS
jalapeño, molasses, fries gf df

SPICY KOREAN RIBEYE*
forbidden rice, zucchini, mushroom, ginger chili sauce

DESSERT

(for the table)

MONKEY BREAD cinnamon apple brioche & vanilla ice cream veg

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

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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 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

BACON WRAPPED SHRIMP +$6 per person
corn bread stuffing, pimento aioli, cajun garlic butter, parmesan cheese

PORK BELLY HAND ROLL +$$$ per person
yuzu sticky rice, spicy soy glaze, umami crunch, cashew thai herbs

SUSHI

CALIFORNIA ROLL 17
spicy crab, avocado, cucumber, toasted sesame

RAINBOW ROLL* 21
tuna, salmon, shrimp, avocado, spicy crab, cucumber

ENTRÉES

(plated events only)

20-LAYER LASAGNA +$$$ per person
Italian sausage, butternut squash, smoked mozzarella, pomodoro, arugula, parmesan

PETITE RIBEYE* +$10 per person
lobster butter, black truffle tagliatelle, lemon & arugula

DESSERT

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

DROPOUT CLASSIC COOKIES veg +$3 per person

FRESH BAKED 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	OPTION 2	OPTION 3
($45 per person)	($55 per person)	($65 per person)
1 STARTER OR SALAD	2 STARTERS OR SALADS	3 STARTERS OR SALADS
2 ENTRÉES | 1 DESSERT	3 ENTRÉES | 1 DESSERT	3 ENTRÉES | 1 DESSERT

STARTERS

SOFT PRETZELS & PROVOLONE FONDUE sea salt veg

CRISPY BRUSSELS SPROUTS gochujang, mint, cilantro veg

CALIFORNIA ROLL spicy crab, avocado, cucumber, toasted sesame

BACON WRAPPED SHRIMP corn bread stuffing, pimento aioli, cajun garlic butter, parmesan cheese

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 SALAD
bartlett pear, ancient grains, pear, 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
green beans, smashed potato, gravy

SPICY KOREAN RIBEYE*
forbidden rice, zucchini, mushroom, ginger chili sauce (+$10 per person)

DESSERTS

MONKEY BREAD
cinnamon apple brioche & vanilla ice cream veg

PEANUT BUTTER BANANA SUNDAE
honeycomb, chocolate chip, caramel, whipped cream, maraschino cherry

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

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RECEPTION

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

CRUNCHY CHICKEN TAQUITO
pickled red onion, oaxaca cheese, salsa borracha

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

MONKEY BREAD
cinnamon apple brioche

HEAVY METAL

$48 PER PERSON

CRUNCHY CHICKEN TAQUITO
pickled red onion, oaxaca cheese, salsa borracha

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, pear, 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

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••• add Sushi to your Menu •••

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RECEPTION

HORS D'OEUVRES

PRICED BY THE PIECE, MINIMUM 50 PIECES PER ITEM
(passed or placed)

$3

SOFT PRETZELS & PROVOLONE FONDUE sea salt veg
PROSCIUTTO DEVILED EGG gf
ZUCCHINI FRITTER sriracha aioli veg
SHRIMP HUSH PUPPIES prosciutto, aleppo, sriracha aioli
WAGYU PIGS IN A BLANKET honey mustard crème fraiche
APRICOT & WHIPPED FETA ciabatta toast, pomegranate, pistachio, mint veg

$4

PROSCIUTTO & ASPARAGUS TOAST crescenza, truffle, garlic crostini
ROASTED GARLIC & MUSHROOM CROSTINI balsamic, crescenza veg
GRILLED & CHILLED SHRIMP garlic aioli gf df
CRUNCHY CHICKEN TAQUITO pickled red onion, oaxaca cheese, salsa borracha
HEIRLOOM TOMATO TOAST grilled asparagus, pesto, mascarpone, garlic crostini veg
MINI CHICKEN KATSU SANDWICH japanese milk bread, spicy miso aioli, napa slaw, hoisin
CAPRESE SKEWER heirloom tomato, smoked mozzarella, balsamic, fresh basil gf veg

$5

SPICY TUNA CRISPY RICE fresno chili, cilantro, yuzu soy caramel gf
TURKEY PASTRAMI SLIDER pretzel roll, swiss cheese, coleslaw
SLOPPY JOE SLIDER shoestring onion, fontina, pickles
BACON WRAPPED SHRIMP corn bread stuffing, pimento aioli, cajun garlic butter, parmesan cheese
MINI BURGER SLIDER caramelized onion, american cheese, thousand island
KOREAN STEAK KABOB* seared ribeye, zucchini, mushroom gf

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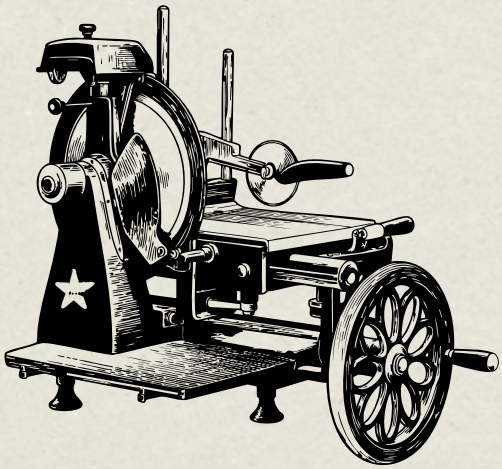

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BRUNCH STATIONS

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, pear, 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, salsa borracha

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

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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 SALAD
bartlett pear, ancient grains, pear, 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, lemon, pretzel crouton veg
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
green beans
36-HOUR PORK RIBS
jalapeño, molasses gf df (+$2 per person)

DESSERT (add cookies $3 & brownies $4)

MONKEY BREAD cinnamon apple brioche veg
YUZU TART pistachio shortbread, berry puree, cashew, coconut v gf
MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch
BLUEBERRY TORTE torched meringue, lemon curd, butter toasted almonds, blueberry coulis
SALTED CARAMEL BUDINO chantilly cream gf

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DINNER STATIONS

$50 PER PERSON choice of 2 appetizers | 1 salad | 2 entrées | 1 dessert
$55 PER PERSON choice of 3 appetizers | 1 salad | 1 side | 2 entrées | 1 dessert
$60 PER PERSON choice of 2 appetizers | 2 salads | 1 side | 3 entrées | 1 dessert
$65 PER PERSON choice of 2 appetizers | 2 salads | 2 sides | 4 entrées | 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)
THE SLICER meats, cheeses, snacks (+$4 per person)

SALADS

CLASSIC CAESAR
romaine, shaved parmesan, toasted cheese croutons
BUTTERNUT SQUASH & KALE SALAD
bartlett pear, ancient grains, pear, 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

ENTRÉES

FRIED CHICKEN buttermilk biscuits
ROASTED SQUASH PASTA parmesan cream, cipollini onion, arugula, lemon, pretzel crouton veg
FORBIDDEN RICE & KOREAN VEGETABLES griddled sweet potato, ginger chile sauce v gf
PASTA BOLOGNESE fusilli, italian meat sauce, parmesan, basil
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 green beans
36-HOUR PORK RIBS jalapeño, molasses gf df (+$2 per person)

DESSERT

MONKEY BREAD cinnamon apple brioche veg
YUZU TART pistachio shortbread, berry puree, cashew, coconut v gf
MISSISSIPPI MUD PIE chocolate ganache, espresso fudge, whipped cream, toffee crunch
BLUEBERRY TORTE torched meringue, lemon curd, butter toasted almonds, blueberry coulis
SALTED CARAMEL BUDINO chantilly cream gf

SIDES 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 | Buttered Green Beans veg

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

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PICK YOUR POISON

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.

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

JUICY APRICOT SPRITZ
black fig, smashed strawberry, tart lemon, wild mint

DRINK KITS

BYO MIMOSA BAR:

STANDARD $65

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

Dirty Soda Bar

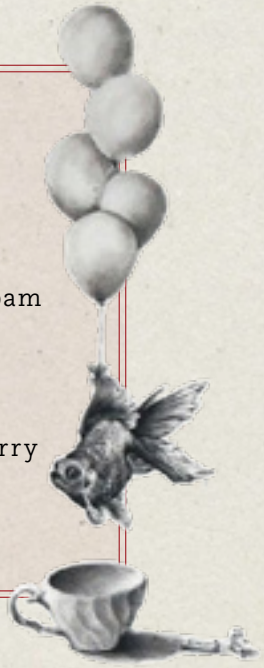
$9 each

NEON DREAMS
toasted coconut, cinnamon orgeat, blue slurry, coco cold foam

JUNGLE CAT
drop trop sour, pineapple, guava, lemon-lime soda

GOOD SARSAPARILLA
mexican cinnamon, white peach, vanilla cream, fancy cherry

HOME-SKOOLED
madagascar vanilla bean, tres leches, candied lemon, creamsicle cloud



WINE NOT?

HOUSE SELECTIONS

	GLASS	BTL
RED		
PINOT NOIR böen by belle glos "FOX BLOCK XV" zabala vineyard, monterey, ca	17	66
PINOT NOIR sokol blosser "evolution" - willamette valley, oregon	13	50
RED BLEND daou "the pessimist" - paso robles, california	13	50
RED BLEND the prisoner wine co. "unshackled" - california	15	58
CABERNET illicit - california	12	46
CABERNET bonanza "lot 8" by chuck wagner - california	15	58
ROSÉ & BUBBLES		
ROSÉ fleurs de prairie - languedoc, france	11	42
PROSECCO fiori d'acacia - veneto, italy	13	50
CHAMPAGNE g.h. mumm "grand cordon" brut - reims, france	-	105
WHITE		
PINOT GRIGIO bollini - vigneti delle dolomiti igt, italy	11	42
SAUVIGNON BLANC the crossings - new zealand	13	50
SAUVIGNON BLANC silverado "miller ranch" estate - napa valley, california	16	62
RIESLING the seeker - mosel, germany	11	42
CHARDONNAY kali hart - monterey, california	12	46
CHARDONNAY duckhorn "decoy" - california	14	54

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 polices 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.