

# GROUP DINING MENU

# O.H.S.O.



## BARKING BAR



TESS ISLAS  
GROUP DINING COORDINATOR  
TESS@OHSOBREWERY.COM

2024



# LOCATION DETAILS

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**NO SPACE FEES!**



## **ARCADIA**

4900 E. Indian School Rd.  
Phoenix, AZ 85015

### **INDOOR CAPACITY**

70 Reception  
60 Seated

### **BACK PATIO**

Seasonal Availability

## **PARADISE VALLEY**

10810 N. Tatum Blvd. #126  
Phoenix, AZ 85028

### **INDOOR CAPACITY**

Not Available

### **BACK PATIO**

250+ Reception  
200 Seated



**NO SPACE FEES!**



# LOCATION DETAILS

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## NO SPACE FEES!

### SCOTTSDALE

15681 N Hayden Rd. #112  
Scottsdale, AZ 85260

#### INDOOR CAPACITY

150+ Reception  
120 Seated

#### BACK PATIO

50+ Reception  
30+ Seated



### GILBERT

335 N Gilbert Rd.  
Gilbert, AZ 85234

#### INDOOR CAPACITY

120 Reception  
80+ Seated

#### PARK

SEMI-PRIVATE

Minimum of 45 guests

BUY-OUT | PRIVATE

Maximum Capacity 500



## NO SPACE FEES!



# **GROUP EVENT INFORMATION**

## **FOOD & BEVERAGE MINIMUMS**

All group reservation requests come with a food and beverage revenue guarantee. Minimums vary based on the day of the week and the time of the year. The revenue guarantee represents the minimum dollars that must be spent to secure the event space(s). A food AND beverage package must be confirmed to proceed with booking.

## **EVENT GUEST COUNT**

Please ensure that you provide O.H.S.O with the final guest counts for your event no later than 7 days before the event date. We will use the original guest count provided if we do not receive the requested count on time. In the event that the actual guest count exceeds your initial count, you will be billed accordingly. Please remember that once you confirm the guest count, it cannot be decreased.

## **GROUP MENU**

For groups of 20 or more, event menus are required; for groups over 40, stationed menus are required. Stationed menus will be filled based on your final headcount. Any leftover food will not be available to take home. Sales tax and gratuity are not included in menu pricing. Menus and pricing are subject to change without notice.

Group menu and beverage choices must be selected one week in advance. This will guarantee food and beverage availability. Plated menu choices must be selected one week in advance. In the event of a plated service, the host will be responsible for providing place cards indicating entree selections for each guest.

## **DIETARY RESTRICTIONS**

If you or any of your guests have an allergy or dietary restriction, please inform the group coordinator for available substitutions.

## **PATIO RESERVATIONS**

This event is rain or shine. In the case of inclement weather, our managers will do their best to relocate the event based on availability. There is no guarantee that relocation will be possible. Your event may be postponed or canceled due to inclement weather.

## **CANCELLATION**

Cancellation is required 14 business days before the event. Failure to cancel will result in a charge of 50% of the total bill to the credit card on file. Larger events and restaurant buy-outs will have different cancellation conditions.

## **FINAL PAYMENT**

We do not provide separate checks for group events. We do accommodate multiple forms of payment toward a single bill. Upon event completion, one check will be prepared with all food, beverage, incidental charges, and sales tax.

Payment of the entire guest check is due upon completion of the event. Cash, O.H.S.O. gift cards, and all major credit cards are accepted. Pre-paid credit cards or debit cards are not accepted.

## **GRATUITY**

20% Gratuity will be added to the total cost and will reflect on the final agreement. Our aim is to provide exceptional service to you!





# DRINK PACKAGES

## NON-ALCOHOLIC BEVERAGES

**\$4 per person**

Coke products, coffee, hot or iced tea and juices

## DRINK TICKETS

**\$10 per ticket**

pint of beer, glass of house red or white wine, standard liquor, or signature cocktail

## STARTER BAR PACKAGE

**\$19pp first hr | \$10pp any additional hr**

choice of 36 beers on tap, including gluten-free and non-alcoholic options  
glass of red or white house wine, standard liquor-#vodka, #gin, #rum,  
arcadia flavored vodkas, jose cuervo silver, benchmark  
(ex; #vodka tonic, #rum and coke) *excludes shots*

## GOLD BAR PACKAGE


**\$26pp first hr | \$14pp any additional hr**

all drinks included in the starter bar, any wine, mimosa or sangria, and signature cocktails. *excludes shots*

## PLATINUM BAR PACKAGE

**\$30pp first hr | \$17pp any additional hr**

all drinks included in the starter & gold bar packages, premium liquor (dependent on location) *excludes shots*



## ENHANCE YOUR MENU

### CHARCUTERIE TABLE SPREAD \$15pp

assorted meats and cheeses, seasonal fruits, almonds, roasted tomatoes  
corn nuts, olives, fig jam, garlic bread crostinis





# COCKTAIL PARTY MENU

**\$24 PER PERSON**  
**CHOOSE 3 | STATIONED**

**\*\$4 PER PERSON**

**ADDITIONAL APPETIZER**

**\*\$8 PER PERSON**

**BOTH SLIDER OPTIONS**

**Chips and Roasted Tomato Salsa** (add Guacamole \$4pp)

**Garlic Pesto Hummus**

Carrots, Cucumbers, Radish, Basil Pesto, Honey Drizzle and Pita Bread

**Warm Artichoke Dip**

Served with Tortilla Chips and Pita Bread

**Warm Pretzel Bavarian Bites and Dips**

Green Chile Cheese Sauce, IPA Mustard, Peanut Butter Bacon Jam

**Traditional Wings**

Select One: Buffalo, BBQ, Sweet Chili (Serves 4 per person)

**Cheeseburger or BBQ Brisket Sliders** (Serves 2 per person)

**ENHANCE YOUR MENU BY ADDING**  
**ASSORTED DESSERTS, BROWNIE PLATTER, OR CHURROS | \$5 PER PERSON**

## — TACO BAR MENU —

**STATIONED**  
**CHOOSE ONE \$30pp | CHOOSE TWO \$34pp**

**GREEN CHILE PORK | CARNE ASADA | GRILLED CHICKEN**

served with black beans, cilantro and lime rice, house-made salsa, crema, pico de gallo, green onions, shredded cheese, corn, and flour tortillas

### UPGRADES

ADD fajita veggies \$3pp | ADD guacamole \$4pp | ADD Churros \$5pp  
three meats \$5pp | substitute shrimp \$6pp



**START YOUR FIESTA WITH CHIPS AND SALSA | \$3pp**







# BEER BRUNCH MENU

## CHOOSE ONE FOR YOUR GROUP | STATIONED

available Saturday and Sunday | 9 am-1 pm  
includes one mimosa or 12oz AZ Beer Per Person

### **SOUTHWESTERN SKILLET | \$22pp**

chorizo, homestyle potatoes, scrambled eggs,  
shredded cheese, salsa, flour and corn tortillas

### **CLASSIC BRUNCH | \$26pp**

bacon and sausage  
served with scrambled eggs, homestyle potatoes, fresh fruit, sourdough toast

### **HOT CHICKEN & BISCUITS | \$27PP**

our famous biscuits and beer gravy | hot chicken | homestyle potatoes | bacon

## UPGRADES

ADD scrambled eggs \$4pp | ADD fresh fruit \$4pp | ADD french toast \$4pp  
ADD waffles \$4pp | ADD sausage patties \$5pp

## — SWEET STARTER —

### **DONUT BAR | \$40**

serves approximately 20 people

80 cinnamon sugar donut holes  
served with chocolate syrup & powdered sugar





# STATIONED MENU

**\$37 PER PERSON**

served in chafers

## **SALAD COURSE | SELECT ONE**

### **SIMPLE GREEN SALAD**

with citrus vinaigrette

### **TRADITIONAL CAESAR SALAD**

romaine hearts, focaccia croutons, shaved parmesan,  
Tuscan Caesar stone ground mustard dressing

### **KALE + PEAR SALAD**

kale, goat cheese, diced pears, candied walnuts, citrus vinaigrette

## **MAIN COURSE | SELECT ONE**

\*additional protein \$5 pp | per option

### **ROSEMARY CHICKEN**

grilled chicken breast, rosemary au jus

### **BLACKENED SALMON**

lemon butter sauce

### **CHURRASCO STEAK**

flank steak, chimichurri butter, roasted peppers and onions

## **VEGAN | VEGETARIAN | GLUTEN FREE | DAIRY FREE**

special accommodations available by request

## **ACCOMPANIMENTS | SELECT TWO**

\*Additional side \$5 pp | per option

### **ISLAND RICE**

### **MAC & CHEESE**

### **ROASTED SEASONAL VEGETABLES**

### **GARLIC MASHED POTATOES**

## **SWEET GOODBYE | SELECT ONE**

**BROWNIE PLATTER or ASSORTED DESSERTS**





# GRILL TO TABLE

The final menu must be provided to O.H.S.O. no later than 7 business days before the event

## CHOOSE YOUR EXPERIENCE

### BACKYARD BBQ | \$32pp

**BEEF BURGERS | VEGGIE BURGERS**  
**BEEF HOT DOGS**

lettuce, tomatoes, onions, pickles,  
O.H.S.O sauce, ketchup, mustard,  
cheddar cheese

### BEER & BONES | \$48pp

**BRISKET | PORK RIBS**  
**GRILLED CHICKEN**

BBQ sauce  
Texas toast  
Sliced watermelon

## SELECT TWO SIDES

\*additional side \$5 per person

**SALAD: GREENS OR CAESAR**

**POTATO SALAD**

**MACARONI SALAD**

**MASHED POTATOES**

**MAC AND CHEESE**

**BAKED BEANS**

**ROASTED CORN**

**ROASTED SEASONAL VEGETABLES**

## SWEET GOODBYE

Select One

**BROWNIE BITES**

**ASSORTED DESSERTS**

**CHURROS**





# PLATED DINNER

**\$38 PER PERSON**

**MAXIMUM 40 PEOPLE | SEASONAL AVAILABILITY**

Final entree counts must be provided to O.H.S.O. no later than 7 days before the event.  
Place cards for each guest entree to be provided for plated service

## **SALAD COURSE | SELECT ONE**

### **SIMPLE GREEN SALAD**

with citrus vinaigrette

### **TRADITIONAL CAESAR SALAD**

romaine hearts, focaccia croutons, shaved parmesan,  
Tuscan Caesar stone ground mustard dressing

### **KALE + PEAR SALAD**

kale, goat cheese, diced pears, candied walnuts, citrus vinaigrette

## **MAIN COURSE**

### **CHICKEN SALTIMBOCCA**

provolone, prosciutto, basil, mashed potatoes, seasonal vegetables

### **BLACKENED SALMON**

aloha rice, seasonal vegetables, lemon butter sauce

### **24-HOUR BEEF SHORT RIB**

garlic mashed potatoes and seasonal vegetables


**VEGAN | VEGETARIAN | GLUTEN FREE | DAIRY FREE**

special accommodations available by request

## **SWEET GOODBYE | SELECT ONE**

**NEW YORK CHEESECAKE | FLOURLESS CHOCOLATE CAKE**

**CHOCOLATE MOLTEN LAVA CAKE**



## **ENHANCE YOUR MENU**

### **CHARCUTERIE TABLE SPREAD \$15PP**

assorted meats and cheeses, seasonal fruits, almonds, roasted tomatoes  
corn nuts, olives, fig jam, garlic bread crostinis



# KIDS MENU

**\$12 PER CHILD**

**MAXIMUM OF 12 ORDERS | KIDS 12 YEARS OR YOUNGER**

Final entree counts must be provided to O.H.S.O. no later than 7 days before the event.

## **DINNER MENU | CHOICE OF ONE:**

includes one soft drink

**CHEESEBURGER**

**GRILLED CHEESE**

**CHICKEN TENDERS**

**MAC AND CHEESE**

Served with french fries or fruit and a Brownie Sundae

## **BRUNCH MENU | CHOICE OF ONE:**

available Saturday and Sunday | 9am-1pm

includes one soft drink

**FRENCH TOAST with berries and syrup**

**WAFFLE with berries and syrup**

**EGGS & BACON with potatoes and toast**

**CHICKEN TENDERS with french fries or fruit**

Served with Cinnamon Sugar Donut Holes and Chocolate Drizzle



# READY TO BOOK YOUR EVENT?

## FOLLOW THE CHECKLIST BELOW TO START...

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### **REQUEST A PROPOSAL FROM OUR EVENT COORDINATOR**

Submit your event request by visiting [www.ohsobrewery.com/reservations/](http://www.ohsobrewery.com/reservations/)  
Select your desired location, click "Book Now" and include all of your event information, and submit form. Please confirm your food and drink package that you would like to see on your proposal.

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### **REVIEW AND APPROVE THE PROPOSAL:**

Double check and revise the date, time and location are all correct. sign the contract electronically via the link as soon as possible to confirm your date and hold the space.

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### **REVIEW MENUS AND MAKE SELECTIONS | ONE WEEK PRIOR**

Finalize your food and beverage package at least one week prior to the event date. Please do not hesitate to contact us with any questions. A completed credit card authorization form must be submitted in order to secure your event. Your credit card will not be charged prior to the event.

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### **CONFIRM FINAL GUEST COUNT: 7 DAYS PRIOR**

Please confirm the final guest count 7 days prior to your event. We will do our best to accommodate any increase in guest counts. Confirm final event set-up and final payment information.

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### **HAVE A GREAT EVENT!**

You will have a dedicated manager on site to make your event a success! Please do not hesitate to ask for assistance.