



INDOORS:

CAPACITY: 150+ reception / 120+ seated
(multiple configurations available)

GAME ROOM:

CAPACITY: 40+ reception / 30 seated

THE DISTILLERY w/ PRIVATE BAR:

CAPACITY: 80+ reception / 60+ seated

THE DISTILLERY w/PRIVATE BAR AND PRIVATE PATIO

CAPACITY: 320+ reception / 240+ seated

SOUTH PATIO w/ LOUNGE TABLES:

CAPACITY: 100+ reception / 90+ seated



THE DISTILLERY

Seated Events: up to 60+ guests

Reception Event: up to 80 guests

Intimate setting next to the
Distiller's Laboratory

Private Space

**TV w/sound available for all business
and special occasion needs.*



THE GAME ROOM

Seated Events: up to 30 guests

Reception Events: up to 40 guests

Semi-Private Space

**TVs available for viewing.*



SOUTH PATIO w/ LOUNGE

Seated Events: up to 90+ guests

Reception Events: up to 100 guests

Private or Semi-Private Space

**TVs available for viewing. Live music by
permit only.*

**Misted, swamp cooled, and shaded in
summer months. Semi-covered and heated
in winter months.*



DRINK PACKAGES

\$3
PER PERSON **NON-ALCOHOLIC BEVERAGES** *(included in all alcoholic packages)*
COKE PRODUCTS
coke, diet coke, sprite, lemonade, dr. pepper, root beer, gingerale, orange soda
COFFEE, TEA *(hot or iced)* & **JUICES**

\$15
PER PERSON **STARTER PACKAGE** 1 HOUR- \$8/additional hour
ANY CRAFT BEER
36+ beers on draft (gluten-free & non-alcoholic beers included)
WINE BY THE GLASS
selected red or white house wines
STANDARD LIQUOR *(excludes shots)*
#vodka, #gin, #rum, arcadia flavored vodkas, jose cuervo silver, evan williams,
(ex; #vodka tonic)

\$22
PER PERSON **GOLD PACKAGE** 1 HOUR- \$12/additional hour
ANY CRAFT BEER
36+ beers on draft (gluten-free & non-alcoholic beers included)
WINE BY THE GLASS
your choice of any wine
STANDARD LIQUOR & SIGNATURE COCKTAILS *(excludes shots)*

\$26
PER PERSON **PLATINUM PACKAGE** 1 HOUR- \$16/additional hour
ANY CRAFT BEER
36+ beers on draft (gluten-free & non-alcoholic beers included)
WINE BY THE GLASS
your choice of any wine, or sparkling wine (187ml)
PREMIUM LIQUOR & SIGNATURE COCKTAILS *(excludes shots)*
grey goose | hendrick's | johnny walker black | crown royal | patrón silver | patrón añejo

'BUY THE FIRST ROUND' PACKAGE \$8/PERSON

{maximum 45 people, one round only}

your choice of any pint of beer, glass of wine, standard liquor, or signature cocktail

EVENT MENUS

BUSINESS LUNCH MENU

plated service Monday-Friday from 11am-3pm
minimum 15 people, maximum 30 people
entrees served with fries or side salad
all burgers cooked not pink

\$14 EXPRESS

PER
PERSON

BEVERAGES

SODA, TEA OR COFFEE

MAIN COURSE *guests have choice of the following:*

THE PILGRIM *w/fries or side salad w/citrus vinaigrette*

ANY BURGER *w/fries or side salad w/citrus vinaigrette*

\$18 FULL SERVICE

PER
PERSON

BEVERAGES

SODA, TEA OR COFFEE

APPETIZER

GARLIC PESTO HUMMUS PLATTER WITH VEGGIES

MAIN COURSE *guests have choice of the following:*

THE PILGRIM *w/fries or side salad w/citrus vinaigrette*

ANY BURGER *w/fries or side salad w/citrus vinaigrette*

MARKET SALAD

DESSERT

BROWNIE PLATTER - *family style*

EVENT MENUS

COCKTAIL PARTY

served family style

served for 1 hour unless previous arrangements have been made

CHOOSE 3 **TERIYAKI SKEWERS**

\$15

PER
PERSON

CAPRESE SKEWERS

BUFFALO WINGS

CHIPS + SALSA

GARLIC PESTO HUMMUS

-OR-

WARM ARTICHOKE DIP

CHOOSE 5

MEAT & CHEESE BOARD w/WARM PRETZELS*

\$19

PER
PERSON

MINI BBQ BRISKET SLIDERS

PROSCIUTTO + MELON SKEWERS*

**extra \$2pp*

BUILD YOUR OWN **NACHO BAR**

served for 1 hour unless previous arrangements have been made

Nacho station with pico, green onions, pickled jalapenos,
green chile cheese sauce, tortilla chips, and homemade roasted tomato salsa.

Served with your choice of one or two proteins.

MACHACA BEEF | GREEN CHILE PORK | GRILLED CHICKEN

SOLO \$20_{PP} DUO \$23_{PP}

ENHANCE YOUR MENU BY ADDING DESSERT \$2/PERSON

your choice of dessert bar platter or brownie platter

*These items may be raw or cooked to order, consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

EVENT MENUS

TACO BAR

served family style

served for 1 hour unless previous arrangements have been made

SOLO
\$22_{PP}

CHOOSE ONE

GREEN CHILE PORK OR MACHACA BEEF

Served with black beans, cilantro and lime rice, house made salsa, sour cream, pico de gallo, green onions, cheese, corn and flour tortillas

CHOOSE TWO

GREEN CHILE PORK | MACHACA BEEF GRILLED CHICKEN

Served with black beans, cilantro and lime rice, house made salsa, sour cream, pico de gallo, green onions, cheese, corn and flour tortillas

DUO
\$26_{PP}

UPGRADES

**ADD ROASTED VEGGIES: \$2_{PP} | ADD GUACAMOLE: \$1_{PP} |
SUBSTITUTE SHRIMP: \$4_{PP} | OPTION FOR THREE MEATS*: \$3_{PP}**

**excludes shrimp*

*These items may be raw or cooked to order, consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

EVENT MENUS

FAMILY STYLE DINNERS

served family style at food stations
served for 1 hour unless previous arrangements have been made

\$20 PER
PERSON

SALAD COURSE- *choose one*

SIMPLE GREEN SALAD w/citrus vinaigrette

MARKET SALAD shaved apples, seasonal berries, toasted pepitas, cucumbers, basil, blue cheese, vanilla vinaigrette

KALE + PEAR kale, goat cheese, diced pear, candied walnuts, citrus vinaigrette

MAIN COURSE- *choose one or choose two for additional \$2/person*

CAULIFLOWER STEAK

BLACKENED SALMON*

ROSEMARY CHICKEN

CHURRASCO STEAK with chimichurri butter

PICK YOUR SIDES- *choose one or choose two for additional \$2/person*

ROASTED SEASONAL VEGETABLES

GARLIC MASHED POTATOES

ISLAND RICE

MAC & CHEESE

SWEET GOODBYE- *choose one or choose two for additional \$2/person*

BROWNIE PLATTER

ASSORTED DESSERT BAR PLATTER

ENHANCE YOUR MENU WITH
CHARCUTERIE TABLE SPREAD
\$6/PERSON

large table of assorted meats and cheeses, seasonal fruits, almonds, roasted tomatoes, dried apricot, corn nuts, olives, garlic bread, and fig jam*

*These items may be raw or cooked to order, consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

EVENT MENUS

PLATED DINNER

{maximum 40 people}

Pre-order guests' entrées two weeks prior

\$25 PER
PERSON

SALAD COURSE- *choose one*

SIMPLE GREEN SALAD w/citrus vinaigrette

MARKET SALAD shaved apples, seasonal berries, toasted pepitas, cucumbers, basil, blue cheese, vanilla vinaigrette

KALE & PEAR SALAD baby kale, goat cheese, diced pear, candied walnuts, citrus vinaigrette

MAIN COURSE- *served w/seasonal veggies (choose one or choose two for additional \$4/person)*

24 HOUR BEEF SHORT RIB w/horseradish mashed potatoes

BLACKENED SALMON aloha rice, seasonal vegetables, lemon butter sauce*

HALF ROASTED CHICKEN 36hr brined chicken, mashed potatoes, seasonal vegetables, honey thyme glaze

CAULIFLOWER STEAK with boursin cheese sauce

SWEET GOODBYE- *choose one*

CREMÉ BRULEE CHEESECAKE

CHOCOLATE MOLTEN LAVA CAKE

MINI BUNDT CAKES

ENHANCE YOUR MENU WITH
CHARCUTERIE TABLE SPREAD
\$6/PERSON

assorted meats and cheeses, seasonal fruits, almonds, roasted tomatos, dried apricot, corn nuts, olives, garlic bread, and fig jam*

*These items may be raw or cooked to order, consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

NEXT STEPS

READY TO BOOK YOUR SPECIAL EVENT?

follow the checklist below to start...

REQUEST A PROPOSAL FROM OUR EVENT COORDINATOR:

Please include date, time, and number of guests.

Arcadia: reservations@ohsobrewery.com

Scottsdale: reservations@ohsodistillery.com

Paradise Valley: reservations.paradisevalley@ohsobrewery.com

Gilbert: reservations.gilbert@ohsobrewery.com

REVIEW & APPROVE YOUR PROPOSAL:

Double check the date, time and location.

Approve your proposal asap to hold your space.

No credit card or deposit necessary to hold space.

REVIEW MENUS AND MAKE SELECTIONS: (ONE WEEK PRIOR)

You have up to two weeks before event to select menu & beverage package.

Please don't hesitate to contact us with any questions.

Provide credit card information. Credit card will not be charged.

CONFIRM FINAL GUEST COUNT: (3 DAYS PRIOR)

Please confirm the final guest count 72 hours prior to your event.

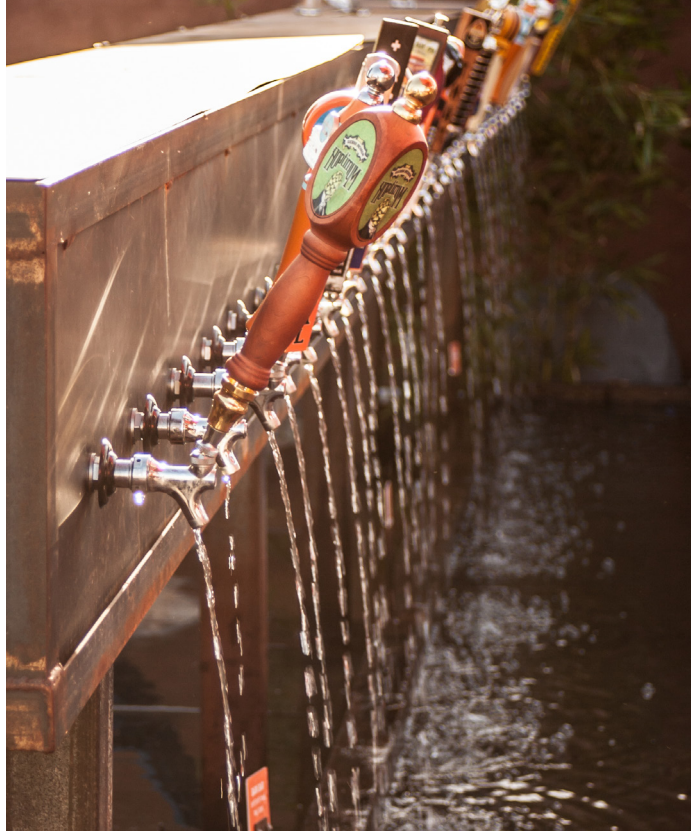
We will do our best to accommodate any increase in guest counts.

Confirm final event set-up & final payment information.

HAVE A GREAT EVENT!

You will have a dedicated Manager on site to make your event a success!

Please don't hesitate to ask for assistance.



NEED EVENT SPACE IDEAS?

Check out our other locations:

Arcadia

4900 E Indian School RD
Phoenix, AZ 85018

INDOORS:

CAPACITY:

80+ reception / 50
seated

THE PATIO:

CAPACITY:

200+ reception /
180+ seated

Scottsdale

15681 N Hayden Rd #112
Scottsdale, AZ 85260

INDOORS:

CAPACITY:

220+ reception / 150+
seated

THE PATIO:

CAPACITY:

100+ reception / 90+
seated

Paradise Valley

10810 N Tatum Blvd #126
Phoenix, AZ 85028

INDOORS:

CAPACITY:

40+ reception / 24
seated

THE PATIO:

CAPACITY:

200+ reception /
180+ seated

Gilbert

335 N. Gilbert Rd.
Gilbert, AZ 85234

INDOORS:

CAPACITY:

50 reception / 40+
seated

THE PATIO:

CAPACITY:

50 reception /
40+ seated

*Availability and price minimums vary depending on the location and the time of year.

SEATING DETAILS BY LOCATION



ARCADIA

INDOORS:

CAPACITY: 80 reception / 50 seated
(multiple configurations available)

FRONT PORCH w/ PATIO:

CAPACITY: 30 reception / 20 seated

THE BACKYARD:

CAPACITY: 200+ reception / 180+ seated
(considered a buy-out at 160 guests)

email: LouM@ohsobrewery.com



SCOTTSDALE

DISTILLERY w/ PRIVATE BAR:

CAPACITY: 80+ reception / 60+ seated

GAME ROOM:

CAPACITY: 50+ reception / 40 seated

SOUTH PATIO:

CAPACITY: 100+ reception / 90+ seated

DISTILLERY w/GAME ROOM, PRIVATE BAR & PATIO

CAPACITY: 220+ reception / 200+ seated
(considered buy-out)

email: MelissaP@ohsodistillery.com



PARADISE VALLEY

INDOORS:

CAPACITY: 40+ reception / 36 seated
(multiple configurations available)

THE BREWERY:

CAPACITY: 100+ reception / 40+ seated

THE PATIO:

CAPACITY: 200+ reception / 180+ seated
(considered a buy-out at 150 guests)

email: TiffaniD@ohsobrewery.com

GROUP EVENT INFORMATION

FOOD & BEVERAGE MINIMUMS

All group reservation requests come with a Food & Beverage revenue guarantee. Minimums vary based on the day of the week and time of the year. The revenue guarantee represents the minimum dollars that must be spent to secure the event space(s). We never charge for event space or room fees.

EVENT GUEST COUNT

O.H.S.O. must receive your final guest count 72 hours prior to your event.

If the requested count is not received on time, the original guest count will be used. You will be charged for the actual guest count in the case it exceeds your original guest count. We will do our best to accommodate any increase in guest counts.

GROUP MENU

For groups over 25, event menus are required. For groups over 45, family style menus are required. Family style menus will be refilled as needed for one hour. Any left over food will not be available to take home. Sales tax and gratuity are not included in menu pricing.

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.

DIETARY RESTRICTIONS

If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs.

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 available space. There is no guarantee that relocation will be possible. Your event may be postponed or canceled due to inclement weather.

CANCELLATION

Cancellation 5 days prior to event required. Failure to cancel will result in a charge of 50% of the food and beverage minimum 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. Upon completion of the event, 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. Giftcards and all major credit cards are accepted. Pre-paid credit or debit cards are not accepted.

GRATUITY

The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of gratuity in the pre-authorization form or wait for your final check before deciding on the amount of tip. We hope that your service is exceptional!