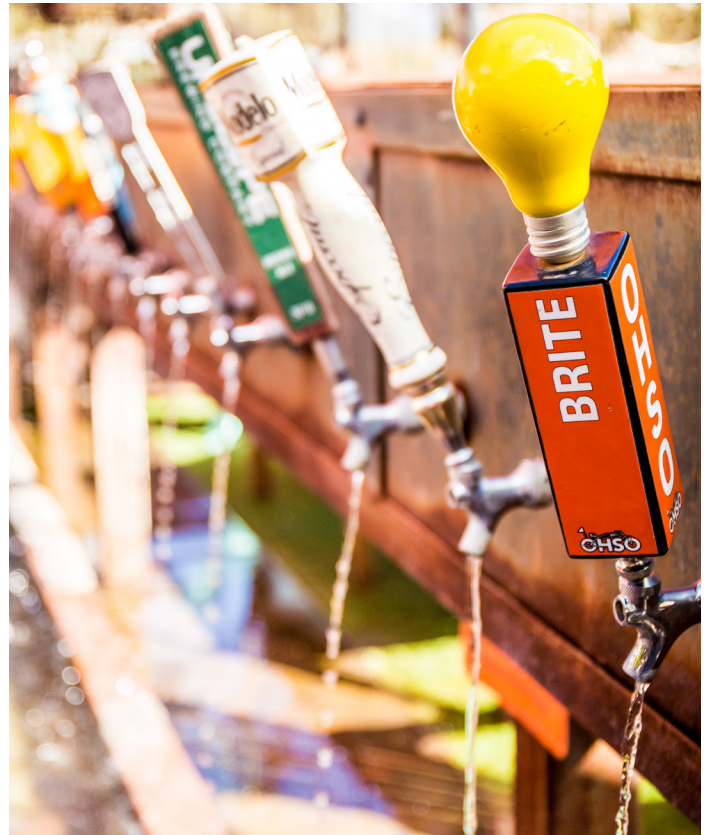




GROUP DINING





NEED EVENT SPACE IDEAS?

Check out our other locations:

Arcadia

4900 E Indian School Rd.
Phoenix, AZ 85018

INDOORS:

CAPACITY:
75+ reception /
60 seated

THE PATIO:

CAPACITY:
200+ reception /
180+ seated

Scottsdale

15681 N Hayden Rd. #112
Scottsdale, AZ 85260

INDOORS:

CAPACITY:
150+ reception /
120+ seated

THE PATIO:

CAPACITY:
80 + reception /
60+ seated

Paradise Valley

10810 N Tatum Blvd. #126
Phoenix, AZ 85028

INDOORS:

CAPACITY:
20 seated

THE PATIO:

CAPACITY:
250+ reception /
200+ seated

Gilbert

335 N. Gilbert Rd.
Gilbert, AZ 85234

INDOORS:

CAPACITY:
40+ reception /
30+ seated

THE PATIO:

CAPACITY:
200 reception /
150+ seated

BARREL ROOM:

CAPACITY:
120 reception /
80+ seated

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

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 of 25 or more, event menus are required. For groups over 40, 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 total bill to the credit card on file. Larger events and restaurant buy-outs will have different cancellation conditions.

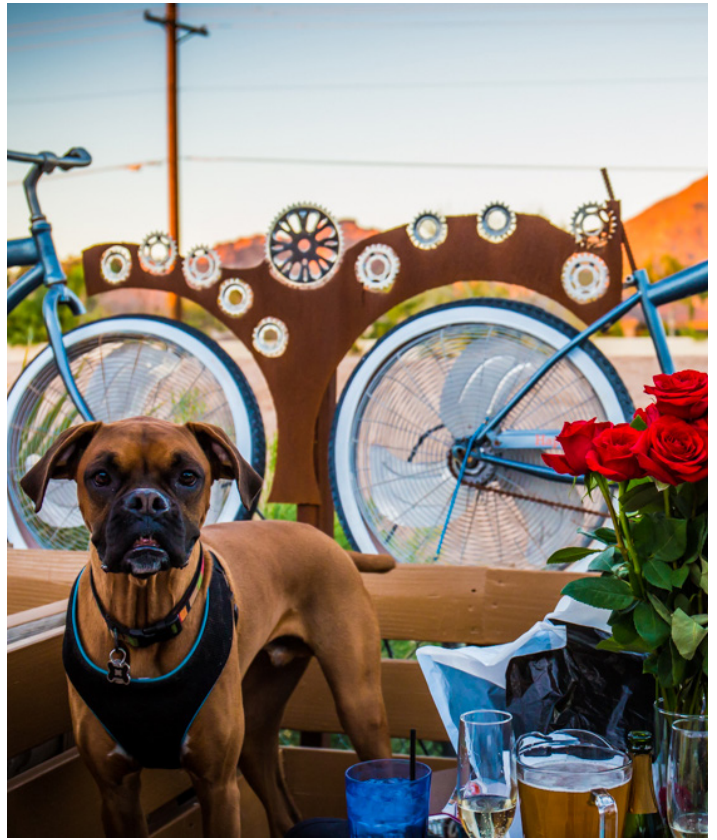
FINAL PAYMENT

We do not provide separate checks for group events. We do accommodate multiple forms of payment toward a single bill. Upon 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!



SEATING DETAILS BY LOCATION



ARCADIA

Indian School Rd. & 49th

INDOORS:

capacity: 75 reception / 60 seated

THE BREWROOM

capacity: 30 reception / 25 seated

FRONT PORCH W/ PATIO:

capacity: 35 reception / 20 seated

THE BACKYARD:

capacity: 200+ reception / 180+ seated
(considered a buy-out at 100 guests)

THE FRONT YARD:

capacity: 50+ reception / 40+ seated



PARADISE VALLEY

Tatum & Shea

INDOORS:

capacity: 20 seated
(multiple configurations available)

THE PATIO:

capacity: 250+ reception / 200+ seated
(considered a buy-out at 100 guests)



SCOTTSDALE

Frank Lloyd Wright & 101

DISTILLERY W/ PRIVATE BAR:
capacity: 80+ reception / 65+ seated

GAME ROOM:
capacity: 50+ reception / 30 seated

SOUTH PATIO:
capacity: 80+ reception / 70+ seated

**DISTILLERY W/GAME ROOM,
PRIVATE BAR & PATIO**
capacity: 220+ reception / 200+ seated
(considered buy-out)



GILBERT

Gilbert Rd. & Vaughn in Downtown Gilbert

INDOORS:
capacity: 40+ reception / 30+ seated

THE PATIO:
capacity: 200+ reception / 150+ seated
(considered a buy-out at 100 guests)

THE BARREL ROOM:
capacity: 120+ reception / 80+ seated
(considered a buy-out at 90 guests)

DRINK PACKAGES

\$3

NON-ALCOHOLIC BEVERAGES

(included in all alcoholic packages & plated dinners)

**PER
PERSON**

COKE PRODUCTS

coke, diet coke, sprite, lemonade, dr. pepper, root beer, gingerale, orange soda

COFFEE, TEA *(hot or iced)* & **JUICES**

\$16

STARTER PACKAGE 1 HOUR- \$8/additional hour

**PER
PERSON**

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)

\$24

GOLD PACKAGE 1 HOUR- \$12/additional hour

**PER
PERSON**

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)*

\$27

PLATINUM PACKAGE 1 HOUR- \$16/additional hour

**PER
PERSON**

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 25 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*

\$19 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

\$17

PER
PERSON

TERIYAKI SKEWERS

PORK EGG ROLLS*

BUFFALO WINGS

CHIPS + SALSA

GARLIC PESTO HUMMUS

WARM ARTICHOKE DIP

WARM PRETZELS & DIPS

MINI BBQ BRISKET SLIDERS

+each additional appetizers for \$3/person

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 \$24_{PP}

ENHANCE YOUR MENU BY ADDING DESSERT \$3/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
\$23_{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: \$2pp | add guacamole: \$2pp |
substitute shrimp: \$4pp | additional meat option: \$3pp

ENHANCE YOUR MENU BY ADDING DESSERT \$3/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

FAMILY STYLE DINNERS

served family style at food stations
served for 1 hour

\$23 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 \$3/person*

CAULIFLOWER STEAK with boursin cream sauce

BLACKENED SALMON* with lemon butter sauce

ROSEMARY CHICKEN with rosemary au jus

CHURRASCO STEAK with chimichurri butter, roasted peppers and onions

PICK YOUR SIDES- *choose one or choose two for additional \$3/person*

ROASTED SEASONAL VEGETABLES

GARLIC MASHED POTATOES

ISLAND RICE

MAC & CHEESE

SWEET GOODBYE- *choose one or choose two for additional 3/person*

BROWNIE PLATTER

ASSORTED DESSERT BAR PLATTER

ENHANCE YOUR MENU WITH
CHARCUTERIE TABLE SPREAD
\$8/PERSON

large table of assorted meats and cheeses, seasonal fruits, almonds,
roasted tomatoes, 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}
non-alcoholic beverages included
each guest's main course must be ordered one week prior

\$29 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/garlic mashed potatoes

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

CHICKEN SALTINBOCA provolone, prosciutto, basil, garlic mashed potatoes and seasonal vegetables

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
\$8/PERSON

assorted meats and cheeses, seasonal fruits, almonds, roasted tomatoes, 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

BEER BRUNCH

available Sat & Sun, 9am-2pm
served family style at food stations for 1 hour
includes one mimosa or 10oz beer

CLASSIC BRUNCH \$18/PERSON

your choice of bacon or sausage patties served with
scrambled eggs, hash potatoes, fruit, and sourdough toast
+include both bacon and sausage patties for additional \$3 per person

SALMON & AVOCADO TOAST \$17/PERSON

cold smoked salmon, garlic toast, cucumber, pepitas,
smashed avocado, goat cheese, pickled onions, and kale salad

BISCUITS & GRAVY SKILLET \$19/PERSON

O.H.S.O.'s famous biscuits and beer gravy
served with hash potatoes, and bacon
+make it a hot chicken & biscuits for additional \$5 per person

SOUTHWESTERN SKILLET \$20/PERSON

chorizo, potatoes, scrambled eggs, and cheese
served with flour tortillas, and salsa

CHICKEN & WAFFLES \$20/PERSON

crispy chicken and Belgian waffles
served with bacon, maple butter, & spicy and regular syrup

UPGRADES

add sausage patties: \$3pp | add scrambled eggs: \$4pp
add french toast: \$3pp | add waffles: \$3pp | add fruit: \$3pp
add parfait station: \$5pp
includes vanilla yorgurt, pineapple, blueberries, strawberries, and granola

ADD A SWEET STARTER

DONUT BAR

\$40 PER ORDER (serves 20 ppl)

80 cinnamon sugar donut holes served with
chocolate syrup, fresh strawberries, & powdered sugar

NEXT STEPS

READY TO BOOK YOUR SPECIAL EVENT?

follow the checklist below to start...

REQUEST A PROPOSAL FROM OUR EVENT COORDINATOR:

Submit your request by visiting www.ohsobrewery.com or emailing our event's coordinator AlexaA@ohsobrewery.com. Please include date, time, and number of guests.

REVIEW & APPROVE YOUR PROPOSAL:

Double check the date, time and location.
Approve your proposal asap to hold your space.

REVIEW MENUS AND MAKE SELECTIONS: (ONE WEEK PRIOR)

Please select food and beverage package at least one week prior to event.
Please don't hesitate to contact us with any questions.
Provide credit card authorization form to secure your reservation.
Your credit card will not be charged prior to the event.

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.