



BREWERY + DISTILLERY



Group Dining Menu

Location Details

No Space Fees

ARCADIA

4900 E Indian School Rd. Phoenix, AZ 85015



INDOOR CAPACITY

70 Reception

60 Seated

BACK PATIO

Seasonal Availability

GILBERT

335 N Gilbert Rd. Gilbert, AZ 85234



INDOOR CAPACITY

120 Reception

80 Seated

PARK

SEMI-PRIVATE

Minimum 45 guests

PRIVATE BUY-OUT

Maximum Capacity

500

Location Details

No Space Fees

NORTH SCOTTSDALE

15681 N Hayden Rd. #112 Scottsdale, AZ 85260



LION'S DEN

100 Reception

70 Seated

COVERED PATIO

100 Reception

65 Seated

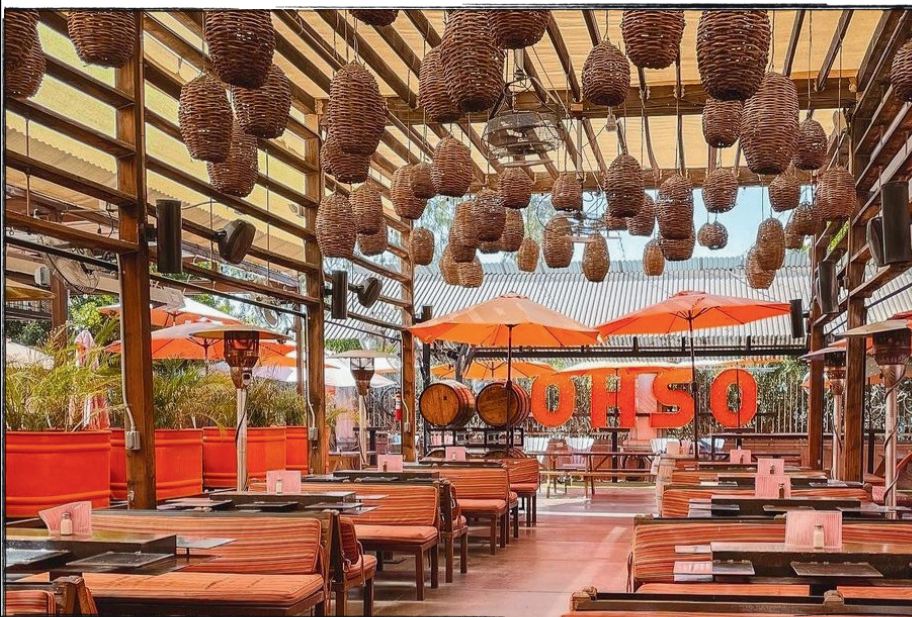
LION'S DEN + PATIO

250 Reception

109 Seated

PARADISE VALLEY

10810 N Tatum Blvd. #126 Phoenix, AZ 85028



INDOOR CAPACITY

Not Available

BACK PATIO

300 Reception

200 Seated



GROUP EVENT INFORMATION

FOOD & BEVERAGE MINIMUMS

All group reservations come with a food and beverage minimum that helps us reserve the space just for you. Minimums vary based on the day, time, and season. To book your event, we'll confirm a food and beverage package together.

GUEST COUNT

Please send us your final guest count at least 14 days before your event. If we don't hear from you, we'll use the original number you provided. Once the guest count is confirmed, it can't be reduced—but if more guests show up, we'll happily accommodate and adjust the bill accordingly.

MENUS & MEAL SELECTIONS

Groups of 20+ require a group menu, and 40+ will be served with a stationed setup. Menu choices and plated meal selections are due one week before. Prices don't include tax, gratuity, or fees.

DIETARY NEEDS

Let us know about any allergies or dietary restrictions ahead of time. We'll do our best to offer great options for everyone.

PATIO EVENTS

Our patios are awesome—but also outdoors. Your event will be held rain or shine. If weather gets tricky, we'll try to move you indoors if space allows, though we can't guarantee it.

CANCELLATIONS

We understand that plans change! If you need to cancel, just give us a heads-up at least 30 business days in advance to avoid cancellation fees. Some larger events may have different cancellation terms—we'll let you know ahead of time.

PAYMENT

We don't offer separate checks for group events, but we do accept multiple forms of payment on a single bill. Full payment is due at the end of your event. We accept cash and all major credit cards. (Note: Prepaid and reloadable debit cards aren't accepted.)

GRATUITY

A 20% gratuity will be added to your final bill. This goes directly to the team that helped make your event happen.

ADMINISTRATIVE FEE

A 3% event service fee will be added to your total. This helps cover coordination, setup, and other behind-the-scenes efforts that go into making your event seamless. This is not a tip or gratuity.

FULL BUY-OUTS

Inquire within

Drink Packages

NON-ALCOHOLIC BEVERAGES \$4 per person

Coke products, hot or iced tea and juices

DRINK TICKETS \$10 per ticket

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

STARTER BAR PACKAGE

\$19 per person first hour | \$11 per person additional hour

choice of up to 36 beers on tap (varies on location), including
gluten-free and non-alcoholic options, glass of red or white house
wine, standard liquor-#vodka, #gin, #rum, Arcadia flavored vodkas,
#Blanco, Benchmark

(ex; #vodka tonic, #rum and coke, #blanco and soda)

Excludes Signature Cocktails and Shots

GOLD BAR PACKAGE

\$26 per person first hour | \$15 per person additional hour

all drinks included in the starter bar, any wine by the glass, mimosa,
sangria, and signature cocktails. *Excludes Shots*

PLATINUM BAR PACKAGE

\$30 per person first hour | \$17 per person additional hr

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

BRUNCH MENU

\$26 PER PERSON

CHOOSE ONE | STATIONED

***Only available on Saturday and Sunday | 9 AM TO 1 PM**

Includes ONE Mimosa or 12oz AZ Beer Per Person

***Substitute for a Soft Drink | Price Not Discounted**

CLASSIC BRUNCH

Bacon or Sausage

Served with scrambled eggs, homestyle potatoes, and sourdough toast

SOUTHWESTERN

Chorizo, homestyle potatoes, scrambled eggs, shredded cheese, roasted salsa,
Flour and Corn Tortillas

ENHANCEMENTS

***Pricing is per person**

\$4 Fresh Fruit

\$4 French Toast

\$4 Waffles

\$5 Protein: Bacon or Sausage

\$6 Biscuits and Gravy

\$7 Chicken Tenders

— SWEET STARTER —

DONUT BAR | \$45

Serves approximately 20 people

80 cinnamon sugar donut holes

served with chocolate syrup & powdered sugar

COCKTAIL PARTY

CHOOSE 3 | STATIONED

\$26 pp | includes *two appetizers* and *one slider*

\$34 pp | includes *two sliders* and *one appetizer*

\$39 pp | includes *two sliders* and *two appetizers*

CHIPS AND ROASTED SALSA

(add Guacamole \$5pp)

GARLIC PESTO HUMMUS *Arcadia, Gilbert, Paradise Valley

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

ROASTED RED PEPPER HUMMUS *North Scottsdale- Test Kitchen

Crisped Vegetables, Za'atar, EVOO, and Pita Bread

POTSTICKERS

Pork Potstickers, Spicy Peanut Slaw, House Ponzu, Toasted Sesame Seeds

WARM PRETZEL BAVARIAN BITES AND DIPS

Cheese Dip, Beer Mustard, Strawberry Chipotle Jam

TRADITIONAL WINGS

Select One: Buffalo, or BBQ sauce served with ranch (Serves 4 per person)

SLIDERS: CHEESEBURGER, PULLED PORK, or BBQ BRISKET

(Serves 2 per person)



ENHANCE YOUR MENU

SWEET GOODBYE

\$5 per person

assorted dessert bars, brownie platter, or churros



CHARCUTERIE TABLE SPREAD

\$15 per person

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

TACO BAR MENU

STATIONED

CHOOSE ONE \$30 PER PERSON

CHOOSE TWO \$35 PER PERSON

GREEN CHILE PORK

CARNE ASADA

GRILLED CHICKEN

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

ENHANCEMENTS

*Pricing is per person

\$4 Chips and Roasted Salsa | \$4 Fajita Veggies | \$4 Guacamole

\$5 Churros | \$6 Add Third Meat | \$9 Add Garlic Shrimp

BACKYARD BBQ

\$32 PER PERSON

STATIONED

BEEF BURGER PATTIES

BEEF HOT DOGS

VEGGIE BURGER PATTIES *Upon Request | Made to order

TOPPINGS

Lettuce | Tomatoes | Onions | Pickles | O.H.S.O. Sauce | Ketchup

Mustard | Cheddar Cheese Slices

SELECT TWO SIDES

Mixed Green or Caesar Salad | Mac and Cheese | Baked Beans

Garlic Mashed Potatoes | Roasted Seasonal Vegetables

ENHANCEMENTS *Pricing is per person

\$5 Assorted Desserts, Brownies or Churros | \$5 Additional Side | \$6 Grilled Chicken

STATIONED MENU

\$39 PER PERSON

SALAD COURSE | SELECT ONE:

SIMPLE GREEN SALAD with citrus vinaigrette

TRADITIONAL CAESAR SALAD romaine hearts, herb croutons, shaved parmesan, Caesar stone ground mustard dressing

MAIN COURSE | SELECT ONE:

*additional protein \$6 per person per option

ROSEMARY CHICKEN grilled chicken breast, rosemary au jus

BLACKENED SALMON lemon butter sauce

CHURRASCO STEAK flank steak, chimichurri butter, roasted peppers

VEGETABLE PASTA Chef's choice of pasta and vegetables, fresh basil, tossed with garlic, EVOO

ACCOMPANIMENTS | SELECT TWO:

*additional side \$5 per person per option

ISLAND RICE

MAC AND CHEESE

GARLIC MASHED POTATOES

ROASTED SEASONAL VEGETABLES

SWEET GOODBYE | SELECT ONE:

ASSORTED DESSERTS

BROWNIES

CHURROS

PLATED MENU

\$45 PER PERSON

MAXIMUM OF 40 GUESTS

***Host to provide entree place cards**

SALAD COURSE | SELECT ONE:

SIMPLE GREEN SALAD with citrus vinaigrette

TRADITIONAL CAESAR SALAD romaine hearts, herb croutons, shaved parmesan, Caesar stone ground mustard dressing

MAIN COURSE | Entree selections due 14 days prior:

CHICKEN SALTIMBOCCA provolone, prosciutto, basil

BLACKENED SALMON lemon butter sauce

24-HOUR BEEF SHORT RIB Au jus sauce

VEGETABLE PASTA Chef's choice, fresh basil, tossed with garlic, EVOO
(does not include accompaniments)

ACCOMPANIMENTS | SELECT TWO:

ISLAND RICE | MAC AND CHEESE | GARLIC MASHED POTATOES

ROASTED SEASONAL VEGETABLES

SWEET GOODBYE | SELECT ONE:

NEW YORK CHEESECAKE | CHOCOLATE FLOURLESS CAKE

CHOCOLATE MOLTEN LAVA CAKE

BEER & BONES

\$48 PER PERSON

SELECT TWO | STATIONED

PORK RIBS

SMOKED BRISKET

GRILLED CHICKEN

BBQ Sauce on the side | Bread Rolls

SELECT TWO SIDES:

Mixed Green or Caesar Salad | Mac and Cheese | Macaroni Salad | Potato Salad

Garlic Mashed Potatoes | Baked Beans | Roasted Seasonal Vegetables

ENHANCEMENTS *Pricing is per person

\$5 Assorted Desserts, Brownies or Churros | \$5 Additional Side | \$8 Three Proteins

KIDS MENU

\$12 PER CHILD

CHOOSE ONE | PLATED

KIDS 12 YEARS OR YOUNGER | INCLUDES SOFT DRINK

LUNCH/DINNER MENU

Served with fries or fruit

CHEESEBURGER

CHICKEN TENDERS

MINI CORN DOGS

KRAFT MAC AND CHEESE

BRUNCH MENU

FRENCH TOAST

with berries and syrup

WAFFLE

with berries and syrup

EGGS AND BACON

with potatoes and toast

CHICKEN TENDERS

with fries or fruit



READY TO BOOK YOUR EVENT

follow the checklist below to start...



SUBMIT EVENT INQUIRY

Submit your event request by visiting:
www.ohsobrewery.com/reservations

1. Select your desired location
2. Click Group Event Inquiry
3. Fill out the form with all of your event details and submit



REQUEST A PROPOSAL FROM OUR EVENT COORDINATOR

Once you're ready to move forward, we'll need:

- Your proposed food and drink package (please include menu selections to start the agreement)
- A credit card to secure the date and space



REVIEW AND APPROVE THE PROPOSAL:

Double-check that the date, time, and location listed on your contract are all correct. Once confirmed, please sign the contract electronically using the link provided as soon as possible to secure your date and reserve the space.



REVIEW MENUS | FINALIZE SELECTIONS

Finalize your food and beverage package 14 days prior to your event date. If you have any questions during the process, don't hesitate to reach out.

We're happy to help!

To secure your event, a completed credit card authorization form must be submitted.

Please note: your card will not be charged prior to the event.



CONFIRM FINAL GUEST COUNT

Finalize your guest count 14 days prior to your event. You're welcome to increase the count after the deadline if needed, but we're unable to decrease the guest count beyond that point.

At the same time, please confirm your final event set-up and provide your final payment information to ensure a smooth and seamless experience.



HAVE A GREAT EVENT!

You'll have a dedicated manager on site to ensure everything runs smoothly and your event is a success. If you need anything during your time with us, please don't hesitate to ask—we're here to help!