



GROUP DINING MENU



LOCATION DETAILS



OHSO Patio

Capacity 75

75 Reception
54 Seated

Indoor Semi-Private Dining

Capacity 30

30 Reception
22 Seated- Stationed Service
30 Seated- Plated Dinner



Little O's Patio

Capacity 35

35 Reception

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

***No substitutions or discounts**

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 or Waffles

\$5 Protein: Bacon or Sausage

\$7 Chicken Tenders

\$9 Skirt Steak

— SWEET STARTER —

DONUT BAR | \$45

22 Little O's Assorted Donuts (maximum of 3 flavors)

Extra Oreodinary vanilla frosting w/crushed Oreos

Bam! Bam! Pebbles strawberry frosting w/Fruity Pebbles

Desert Vibes vanilla frosting, white chocolate chips, gold "glitter"

Violet Tendancies lemon frosting, blueberries

Bacon Me Crazy maple frosting, bacon chunks

S'mores Donut chocolate frosting, marshmallows, graham cracker

FLATBREAD PIZZAS

\$20 per person

STATIONED | Select Two:

CHEESE PLEASE

Four cheese blend, mozzarella, red sauce

MEAT ME

Four cheese blend, spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs, red sauce

ELOTE

Four cheese blend, corn, cotija cheese, cilantro, chipotle white sauce, elote sauce

FARMHOUSE

Vegan cheese, artichokes, corn, caramelized onion, spinach, red sauce
balsamic reduction

MY MARGHERITA

Fresh mozzarella, basil, heirloom tomato, spicy red sauce

GREEN MACHINE

Four cheese blend, artichoke, heirloom tomato, caramelized red onion, spinach, pesto
(nut-free)

NEIGHBORHOOD PIE

Four cheese blend, pepperoni, Italian sausage, spinach, mushroom, caramelized red onion, white sauce

HOT HONEY PIZZA

Four cheese blend, hot honey, pepperoni, ricotta, crushed meatballs, caramelized onions, basil pesto (nut-free), crushed red pepper, fresh basil, white sauce

ENHANCEMENTS

Cauliflower Crust: + \$3 per pizza

Sweet Goodbye: + \$5 per person

Assorted Desserts, Brownies, Assorted Little O's Donuts

À la carte appetizer: +\$8 per person (see Cocktail Party Menu)

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 Gluten-Free, Dairy-Free

(add Guacamole \$5pp)

FRIDA'S QUESO AND CHIPS Gluten-Free

Queso, Pico, Chipotle, Red Pepper, Jalapeño, Spinach, Cotija, Cilantro

GARLIC HUMMUS Gluten-Free, Dairy-Free

Garlic Hummus, Cucumber, Tomato, Pickled Onion, Toasted Chickpea, Chopped Olives, Chile Oil, Parsley, Za'atar, Pita

TENDERS

Buttermilk-brined & Breaded Chicken Tenders served with ranch (2 per person)

WARM PRETZEL BAVARIAN BITES AND DIPS

Frida's Queso and Beer Mustard

TRADITIONAL WINGS Gluten-Free, Dairy-Free

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

SLIDERS: CHEESEBURGER, CHICKEN CAPRESE or SHORT RIB

(Serves 2 per person)

ENHANCE YOUR MENU

SWEET GOODBYE

\$5 per person

assorted desserts, brownie platter, churros, or
assorted Little O's donuts

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 Salad | Caesar Salad | Mac and Cheese | Assorted Bags of Chips

Sauteed 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

FLATBREAD | SELECT ONE:

*additional pizza \$8 per option

MARGHERITA fresh mozzarella, basil, heirloom tomato, spicy red sauce

ELOTE four cheese blend, corn, cotija cheese, cilantro, chipotle white sauce, elote sauce

MEAT ME four cheese blend, spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs, red sauce

HOT HONEY four cheese blend, hot honey, pepperoni, ricotta, crushed meatballs, caramelized onions, basil pesto (nut-free), crushed red pepper, fresh basil, white sauce

FARMHOUSE vegan cheese, artichokes, corn, caramelized onion, spinach, red sauce

PASTA | SELECT ONE:

*additional pasta \$8 per person per option | \$6 Grilled Chicken per person

TUSCAN PESTO cavatappi pasta, boursin cream sauce, basil pesto (nut-free), parmesan, toasted pine nut, parsley

SPICY RIGATONI ALLA VODKA spicy #vodka sauce, ricotta, oregano, basil, rigatoni pasta

SWEET GOODBYE | SELECT ONE:

BROWNIES

ASSORTED DESSERTS

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:

HOT HONEY SALMON dairy-free

24-HOUR BEEF SHORT RIB porter demi sauce, dairy-free

SPICY RIGATONI ALLA VODKA spicy #vodka sauce, ricotta, oregano, basil, rigatoni pasta (does not include accompaniments)

TUSCAN PESTO PASTA cavatappi pasta, shaved chicken, boursin cream sauce, basil pesto, parmesan, toasted pine nut, parsley
(does not include accompaniments)

VEGETABLE PASTA Chef's choice, fresh basil, tossed with garlic, EVOO
(does not include accompaniments) *gluten-free pasta available, dairy-free

ACCOMPANIMENTS | SELECT TWO:

ISLAND RICE Gluten-Free

MAC AND CHEESE

GARLIC MASHED POTATOES Gluten-Free

BROCCOLINI Gluten-Free /Dairy-Free

ROASTED SEASONAL VEGETABLES Gluten-Free /Dairy-Free

SWEET GOODBYE | SELECT ONE:

SEASONAL CHEESECAKE

CHOCOLATE FLOURLESS CAKE raspberry sauce, fresh berries

CHOCOLATE MOLTEN LAVA CAKE fresh berries, powdered sugar

BANANA CREAM PIE fresh banana, vanilla cream, chocolate ganache, strawberry, traditional crust

TERMS *and* CONDITIONS

Guest counts and final menu are due to the Event Catering Coordinator 14 days prior to your event. 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).

All catering is provided by PV Pie & Wine Culinary Team. We are required to follow the Arizona Department of Health's regulations, which states, "No food of any kind, except professional specialty desserts or wedding cake, may be brought in or leave the facility or be taken at the conclusion of the event. No outside food and bar items may be prepared, served or stored in or on-premise refrigeration."

You are responsible for personal items brought into the venue and anything vendors have brought into the space. PV Pie & Wine is not responsible for decor or personal items left after the event.

A non-refundable reservation deposit is required to reserve the special event date. The special event date is not considered reserved until the reservation deposit has been paid with a signed contract.

All payments must be made in the form of an approved credit card. Upon event completion, one check will be prepared with all food, beverage, incidental charges, a 3% admin fee, sales tax, and gratuity. We require a single check for groups over 20 or if there are any pre-ordered food items. We may ask to hold credit cards for tabs, either single or split checks. How you decide to make payment on a single check is solely up to you.

In the event of cancellation, all deposits are non-refundable. All cancellations must be made in writing. If cancellation is less than 30 business days prior to the event date, the Client is liable for all anticipated costs. Larger events and buy-outs will have different cancellation conditions.

All prices are subject to state sales tax, a 3% admin fee, and 20% gratuity