Location Details

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

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

BACK PATIO
Minimum of 45ppl
Buy-Out: Minimum of 100ppl

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 10 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
The decision regarding the gratuity amount for our servers is entirely up to you. You have two options for indicating the gratuity: you can either specify it in your pre-authorization form or wait until you receive the final check to determine the tip amount. Our aim is to provide exceptional service to you!
DRINK PACKAGES

NON-ALCOHOLIC BEVERAGES
$3 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
$19 first hour | $10 any additional hour
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
$26 first hour | $14 any additional hour
all drinks included in the starter bar, any wine, mimosa or sangria, and
signature cocktails. excludes shots

PLATINUM BAR PACKAGE
$30 first hour | $17 any additional hour
all drinks included in the starter & gold bar packages, premium liquor
(dependent on location) excludes shots

ENHANCE YOUR MENU
CHARCUTERIE TABLE SPREAD $12 pp
assorted meats and cheeses, seasonal fruits, almonds, roasted tomatoes
corn nuts, olives, fig jam, garlic bread crostinis
plated service Monday–Friday from 11am–3pm | maximum 25 people
final entree counts must be provided to O.H.S.O. no later than 7 days in advance of the event

$18 PER PERSON
includes non-alcoholic beverages
served with your choice of fries or side salad
*all burgers cooked one temp- not pink

THE PILGRIM
pan-roasted shaved turkey, tomato, bacon, cranberry aioli, muenster, sprouts, on a butter croissant

AZ BURGER
jalapeño cream cheese, poblano aioli, crispy onion strings

BURGER AND CHEESE
bacon, muenster, O.H.S.O. sauce, lettuce, tomato

BBQ BURGER
cheddar, bacon, crispy onion strings, BBQ sauce

ARCADIA VEGGIE BURGER
guacamole, spring mix, pico de gallo, O.H.S.O. sauce

ASIAN CHICKEN SALAD
spring mix, almond, carrot, mandarin orange, wonton strips, cilantro, mint, peanut dressing

ENSALADA DEL SOL
chili rubbed chicken, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing

ENHANCE YOUR MENU BY ADDING
ASSORTED DESSERTS OR BROWNIE PLATTER | $5 PER PERSON
COCKTAIL PARTY MENU

$22 PER PERSON
CHOOSE 3 | STATIONED
- Chips and Salsa
- Garlic Pesto Hummus
- Warm Artichoke Dip
- Warm Pretzels and Dips
- Buffalo Wings (Serves 4 per person)
- BBQ Brisket Sliders (Serves 2 per person)

ENHANCE YOUR MENU BY ADDING
ASSORTED DESSERTS OR BROWNIE PLATTER | $5 PER PERSON

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TACO BAR MENU---

STATIONED
CHOOSE ONE $28PP | CHOOSE TWO $32PP
- GREEN CHILE PORK
- MACHACA BEEF
- 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
- three meats $5pp
- substitute shrimp $6pp

START YOUR FIESTA WITH CHIPS AND SALSA | $3PP
CHOOSE ONE | STATIONED
available Saturday and Sunday | 9 am-1 pm
includes one mimosa or 12oz AZ Beer Per Person

CLASSIC BRUNCH | $22pp
choice of bacon or sausage served
with scrambled eggs, homestyle potatoes, fresh fruit, sourdough toast
+ include both bacon & sausage patties for an additional $4 pp

SOUTHWESTERN SKILLET | $22pp
chorizo, homestyle potatoes, scrambled eggs,
shredded cheese, salsa, flour and corn tortillas

BISCUITS & GRAVY SKILLET | $21PP
our famous biscuits and beer gravy | homestyle potatoes | bacon
+ make it a hot chicken & biscuits for additional $6pp

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
$27 PER PERSON
served in chafers

SALAD COURSE | SELECT ONE

SIMPLE GREEN SALAD
with citrus vinaigrette

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

MAIN COURSE | SELECT ONE
*additional protein $5pp | 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 ONE
*Additional side $5pp | per option

ISLAND RICE
MAC & CHEESE
ROASTED SEASONAL VEGETABLES
GARLIC MASHED POTATOES

SWEET GOODBYE | SELECT ONE
BROWNIE PLATTER or ASSORTED DESSERTS
# Plated Dinner

$34 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

**Kale + Pear Salad**  
kale, goat cheese, diced pears, candied walnuts, citrus vinaigrette

## Main Course | Select One

*additional protein $5 pp | per option

**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

**Vegan | Vegetarian | Gluten Free | Dairy Free**

special accommodations available by request

## Accompaniments | Select One

*additional side $5 pp | per option

**Island Rice**

**Mac & Cheese**

**Roasted Seasonal Vegetables**

**Garlic Mashed Potatoes**

## Sweet Goodbye | Select One

**New York Cheesecake | Flourless Chocolate Cake**

**Chocolate Molten Lava Cake**
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...

REQUEST A PROPOSAL FROM OUR EVENT COORDINATOR
Submit your event request by visiting 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.

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.

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.

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.

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.