

BACKYARD



PHOENIX



BACKYARD

EST. 2024 • 13,500 Square Feet
Private & Semi-Private Covered Outdoor Space
From-Scratch, All-American Picnic Style Cuisine
Full Kitchen & Custom Catering
Playful Cocktail Menu, Wine & Over 45 Beers to choose from
45 Customizable TVs • Four (4) 10x18ft LED Screens
State of the Art Light & Sound System
Playful Ambiance with Interactive Games
Communal & Lounge Style Seating • Pet Friendly
Lively & Colorful, Yet Relaxed & Rustic Decor


BACKYARD
PRIVATE & CORPORATE EVENTS

BACKYARD

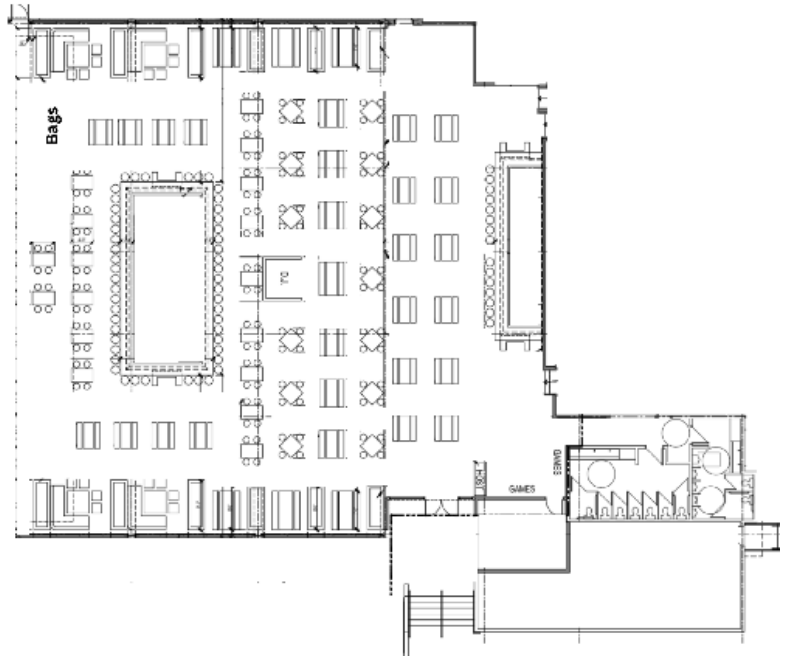


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Come enjoy good times, great food and cold drinks with your furry (and non-furry) friends! This pet friendly concept located in Desert Ridge is the first of its kind from restaurant and nightlife developers, Evening Entertainment Group. The 13,500 square foot, open-air space will allow guests to enjoy the patio scene comfortably 365 days a year.

The lively and colorful, yet rustic and relaxed space is complemented with playful seating including painted picnic tables and lounge furniture. Add interactive games including boxing, oversized jenga, corn hole, pop-a-shot, giant connect four, darts and more along with a state of the art light and sound system, over 45 large customizable TVs and 4-10x18 ft LED screens.

And to top it off, the from-scratch, all-American cuisine is enhanced with the ever-so-playful cocktail menu, wine and over 45 beers to choose from. All of these fun features come together to create the perfect backdrop for your next event!



FLOOR PLAN



1. BACKYARD ROUNDUP

CHOICE OF 1:

SOUTHWEST COBB

avocado, red onion, blue cheese, sweet corn, tomato, hard-boiled egg, crispy tortilla strips, red wine vinaigrette

CAESAR*

Parmesan croutons, roasted garlic & anchovy dressing

BACKYARD SLIDERS

CHOICE OF 2:

(Add a 3rd for \$8 Per Person)

BASIC SLIDER*

American cheese, lettuce, tomato, onion, special sauce, potato roll

DOUBLE FRIED CHICKEN SLIDER

Romaine, pepper jack Smoked Gouda, special sauce, b&b pickles, potato roll

SHREDDED BBQ PORK SLIDER

Smoked pork, Spicy BBQ Sauce, Cabbage Slaw

MARINATED PORTABELLO SLIDER

Buttermilk buns, romesco, gouda cheese

MAC & CHEESE

Pasta, Gouda, cheddar, and Monterey Jack

ROASTED CAULIFLOWER

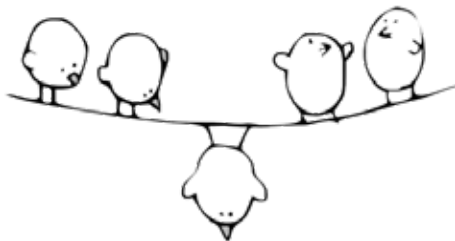
Parmesan, garlic, parsley

CRINKLE CUT FRIES

CHEF'S CHOICE DESSERT

|||||
\$45 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.



2. SOUTHWEST TABLE

SOUTHWEST COBB

avocado, red onion, blue cheese, sweet corn, tomato, hardboiled egg, crispy tortilla strips, red wine vinaigrette

TACO & NACHO BAR*

Warm Flour Tortillas & Corn Tortilla Chips

CHOICE OF 2:

(Add a 3rd for \$10 Per Person)

Barbacoa, Braised Pork Shoulder, Shredded Chicken, Season Ground Beef

Make It An Attended Carnicería Grill Station with Carne Asada & Herb Marinated Chicken

\$10 Per Person

\$150 Attendant Fee Per 150 Guests

SERVED WITH: House-blended Cheese, Cojita Cheese, Shaved Lettuce, Diced Tomato, Diced White Onions, Salsa Rojo, Salsa Verde, Cilantro

ROASTED CAULIFLOWER

Parmesan, garlic, parsley

RANCH BEANS

Pinto Beans, Jalapeño, Roasted Tomato

SPANISH RICE

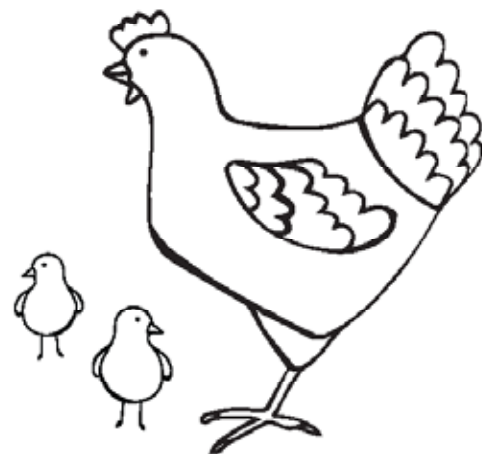
Roasted Tomato & Onion

STICKY TOFFEE PUDDING

toffee sauce, whipped cream

|||||
\$60 PER PERSON

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3. THE GRILL OUT

SOUTHWEST COBB

Avocado, red onion, blue cheese, sweet corn, tomato, hardboiled egg, crispy tortilla strips, red wine vinaigrette

ATTENDED GRILL STATION

CHOICE OF 3:

(Add a 4th for \$10 Per Person)

BASIC SLIDER*

American cheese, lettuce, tomato, onion, special sauce, potato roll

CHICKEN BREAST

Herb Marinated Chicken Breast

THE DOG

All-beef hotdog, bacon, grilled onions, marinated black beans, pickled peppers

VEGETARIAN BURGER

Beyond Meat Burger Patty

SERVED WITH: Tomato, Shaved Lettuce, Onion, Bread & Butter Pickles, Mustard, Ketchup

Add Choice of 2 Premium Toppings at \$9 Per Person: Chili, Bacon, Guacamole, Roasted Chilies, Sautéed Mushrooms & Onions

CHOICE OF 2:

MAC & CHEESE

Fusilli Pasta, Gouda, cheddar, and Monterey Jack

ROASTED CAULIFLOWER

Parmesan, garlic, parsley

CRINKLE CUT FRIES

Sea Salt, Parsley

COLE SLAW

Red & Green Cabbage, Apple, Poppy Seeds, Cider Vinaigrette

RANCH BEANS

BBQ Baked Beans, Jalapeño, Roasted Tomato

CHEF'S CHOICE DESSERT

\$59 PER PERSON

Tax and 23% service charge will be added to all food and beverage. Menus set for 2 hours. Attendant fee of \$150 per 150 guests will apply for attended station. Buffets are available for groups of 30 or more, \$250 fee for groups of less than 30 people. Menus must be received no less than 10 days prior to event.

4. BACKYARD BARBECUE

MINI WEDGE SALAD

Baby Iceberg, Tomato, Chopped Bacon, Pickled Onions, Blue Cheese Dressing & Red Wine Vinaigrette

ATTENDED BBQ BAR

CHOICE OF 2:

(Add a 3rd for \$12 Per Person)

- Prime rib roast
- Marinated chicken breast
- Roasted turkey breast
- Pork loin w/ grain mustard cream
- Beef kielbasa w/ sauerkraut

SERVED WITH: House Rolls, House BBQ, Spicy BBQ

BUILD YOUR OWN MAC-N-CHEESE & MASHED POTATO BAR

Fusilli Pasta, Gouda, cheddar, and Monterey Jack & Garlic Smashed Potatoes

CHOICE OF 3 TOPPINGS:

- | | |
|----------------|-------------------------|
| Diced Chicken | Green Onions |
| Bacon | Crispy Onions |
| Jalapeño Brat | Crushed Fritos |
| Barbacoa | Shredded Cheddar Cheese |
| Roasted Chiles | Sautéed Mushrooms |
| Broccoli | |

ROASTED SEASONAL VEGETABLES

EVOO, Garlic, Salt

CHEF'S CHOICE DESSERT

\$63 PER PERSON

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5. APPETIZER CHOW-DOWN

BUTLER PASSED OR STATIONED FOR UP TO 2 HOURS

MEATBALLS

Fresh Mozzarella, Marinara

MINI MAC & CHEESE

Fusilli Pasta, Gouda, cheddar, and Monterey Jack

ROASTED CAULIFLOWER

Parmesan, garlic, parsley

PIGS IN A BLANKET

Stone Ground Mustard

CRUDITÉ CUPS

Carrots, Celery & Cucumber with House-made Hummus

STICKY RIBS

Pickled vegetables, gochujang BBQ sauce

NACHOS

Short Ribs

House-Made Tortillas Chips, Nacho Cheese, Cheddar Cheese, Pico De Gallo, Pickled Jalapeno, Red Salsa

BACKYARD SLIDERS

BASIC SLIDER*

American cheese, lettuce, tomato, onion, special sauce, potato roll

DOUBLE FRIED CHICKEN SLIDER

Romaine, pepper jack Smoked Gouda, special sauce, b&b pickles, potato roll

SHREDDED BBQ PORK

Smoked pork, Spicy BBQ Sauce, Cabbage Slaw

SHREDDED BBQ CHICKEN

Smoked Chicken, Whiskey BBQ Sauce, Shaved Apple & Cabbage Slaw

CHICKEN PHILLY

Shredded Chicken, Caramelized Onions, Sharp American Cheese, Pickled Jalapeno, Aioli

MARINATED PORTABELLO

Garlic & Balsamic Marinated Portabello Mushroom, Truffled Arugula Slaw

Choice of 2 - \$14 Per Person

Choice of 3 - \$20 Per Person

Choice of 4 - \$26 Per Person

Choice of 5 - \$31 Per Person

PREMIUM DISPLAYS

FARMER CRUDITÉ DISPLAY

Seasonal Heirloom Vegetables with Dip Duo

\$9 PER PERSON

CHARCUTERIE BOARD

Chef's Choice Cured Meats, Assorted Cheeses, Toast Points

\$19 PER PERSON

SAUSAGE BOARD

Assorted Smoked Sausages, Cheeses, Pickled Onion, Bread & Butter Pickles, Mustard Duo, Toast Points

\$25 PER PERSON

FRUIT DISPLAY

Seasonal Melon & Berries, Raspberry Fruit Dip

\$13 PER PERSON



DONUT HOLE BAR

Fresh made Donut Holes with Assorted Toppings

\$13 PER PERSON

ATTENDED CHOCOLATE FOUNTAIN

Choice of Salted Caramel, Milk, Dark or White Chocolate
Served with Assorted Dippers

\$24 PER PERSON \$150 ATTENDANT FEE PER 150

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BEVERAGES + PACKAGES



LIQUOR PRICES: 2 HOUR MINIMUM	TIER 1	TIER 2	TIER 3
Cost for 3 hours	46.	50.	56.
Charges per Additional Hour:	15.	16.	18.
Drink tickets	10.	12.	15.
Mocktail Soda Bar for kids	12.		
Non-Alcoholic Beverages	5.		



*Prices do not include tax (8.6%) or gratuity (23%). Shots and double shots are not included.

Packages Include: Draft and Bottled Beer, White or Red House Wine, Bottled Water, and choice of Liquor grade.

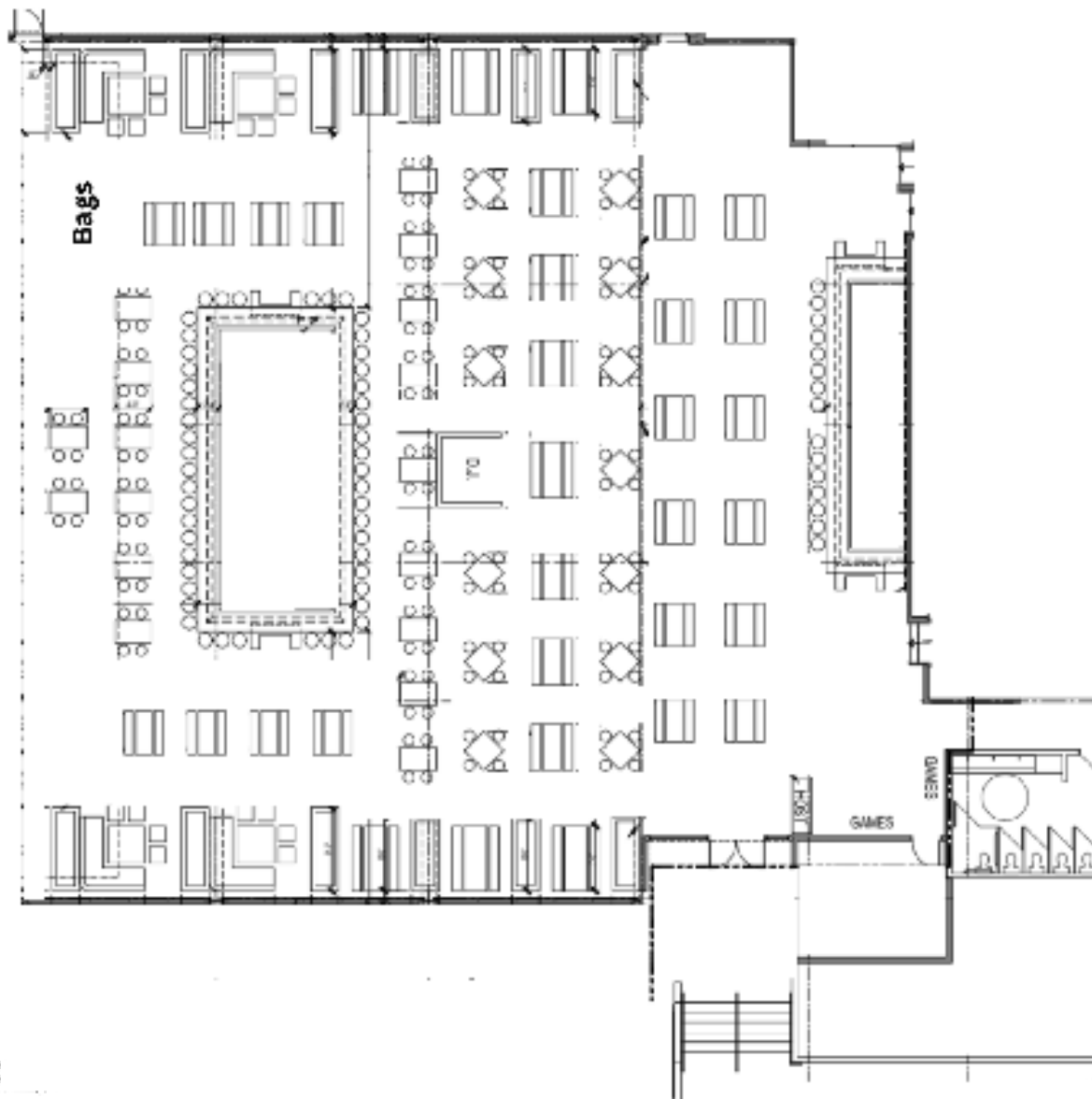
	TIER 1	TIER 2	TIER 3
VODKA	Wheatley's Pinnacle: Grape, Raspberry	Absolut: Vanilla, Lime, Citron Effen: Cucumber, Black Cherry Deep Eddys: Lemon, Grapefruit	Ketel One: Cucumber Mint, Citron, Grapefruit Rose, Grey Goose: Citron, Pear, White Peach, Belvedere, Titos
GIN	Seagrams	Bombay Sapphire, Hendricks, Tanqueray	Awayuki Strawberry, Fid St Pineapple Gin
TEQUILA	Tequila Sauza	Hornitos: Blanco, Reposado Tres Generaciones: Blanco, Reposado	Casamigos: Blanco, Reposado, Patron: Silver, Reposado, Anejo, Don Julio: Blanco, Reposado, Anejo
WHISKEY	Early Times	Crown Royal: Apple, Jameson, Jack Daniels: Honey, Fire, Makers Mark	Old Forester, Eagle Rare, Buffalo Trace, Jack Daniels: Bonded, Triple Mash, Basil Hayden: Dark Rye, Angels Envy: Rye, Woodford: Rye, Double Oak
RUM	Cruzan	Malibu, Bacardi: Limon, Captain Morgan	
SCOTCH		Dewars White Label	Macallan 12 Year, Oban 14 Year, Chivas 12 Year, Glenlivet 12 Year, Glenlivet 14 Year
WINE	Simple Life Cabernet, Brancott Sauvignon, Treana Chardonnay, Santa Cristina Pinot Grigio	Chloe Sauvignon, Robert Mondavi Chardonnay, Cherry Pie Pinot Noir, Maso Canali Pinot Grigio, Truth Be Told Cabernet, The Beach Rosé, 7 Moons Red Blend, Terrazas Malbec	Meiomi Pinot Noir, Four Graces Pinot Noir, Cloudy Bay Sauvignon Blanc, Whispering Angel: Rock Rosé, Textbook Merlot

BOTTLE	Bud Light, Coors Light, Miller Lite, Dos Equis, Dos Equis Amber, Michelob Ultra, Corona, Lagunitas, 805, 805 Cerveza, Wow Wheat Ale, Heineken, Heineken Zero, Budweiser, Guinness, Stella Cider
SELTZERS	Happy Dad: Cherry, Lime, Pineapple, Watermelon, Fruit Punch
DRAFT	Scottsdale Blonde, Coors, Millet Lite, Juicy Jack IPA, Blue Moon, Bud Light, Michelob Ultra, Stella Artois, Dos Equis, Church Music, Kiltlifer

*All brands are subject to change without notice.

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