

# **BOOKING INFORMATION**

## **Great Parties Are Always on Tap At Rock Bottom!**

Rock Bottom is America's premier brewery restaurant offering a variety of reception and dining areas to suit your group's needs. At Rock Bottom Ahwatukee, we offer an exciting, high-energy environment suitable for all occasions.

## **Rock Bottom Restaurant & Brewery**

Should your event requirements exceed 100 people, the Rock Bottom Restaurant and Brewery is available for buy-out. Rates are dependent upon date requested. Please inquire for more information.

## **Top of the Rock**

Located on the second level, the loft overlooks the main dining and bar areas. This room has its own private bar and is surrounded by warm woods with a touch of southwestern flair. It is perfect for receptions, dinner parties and business meetings for groups up to 75 people. The room features a tournament-size billiard table, golden tee, 60 inch television, DVD and a projection screen.

## **The Martha Room and Patio**

Offering semi-private and dining capabilities, the Martha Room and patio can comfortably accommodate groups up to 25 people.

## **The Brewer's Patio**

The best place for a party under the sun! This four season patio offers seating for parties up to 40 people. The Brewer's patio makes a great spot for happy hour gatherings or dinner parties.

## **ADDITIONAL SERVICES**

**Rock Bottom can provide numerous services to guarantee the success of your event. Don't hesitate to ask for services mentioned below.**

### **Personal Touch**

Make your Guests feel extra special by adding a Logo Pint Glass, Beer Sampler, Small Batch Bourbon/Single Malt Scotch selections, or Rock Bottom Merchandise to your package.

### **Audio - Visual Equipment**

A large projection screen, and DVD player are some of the audio visual equipment that Rock Bottom can provide for your event.

### **Bar Arrangements**

Bar Service is typically set-up for clients in one of three ways: an open (host) bar, a cash bar, or a limited bar arrangement with drink tickets.

### **Decorations**

Should you desire flowers, party decorations or specialty linens for your special event, please ask and we will be happy to accommodate your request.

### **Brewery Tours**

This half-hour tasting features a sampling of our handcrafted beer, including a detailed explanation of each beer and a guided tour of our brewing facilities. This can be added for \$10 per guest.

### **Chef & Brewer Dinner**

You pick the theme then allow our Chef and Brewer to create an all inclusive 4 course dinner with beer pairings for your group. Our Chef and Brewer will not only prepare tasty dishes and pair these with great beer but upon request will engage your guests with details about those pairings.  
\$40 per guest (minimum 20 guests)

### **Brewer Cheese & Beer Tasting**

Our Chef will create a world class Beer and Cheese tasting experience tailored to your group. An experience not just for Foodies but a great business meeting as well.  
\$20 per guest (minimum 15 guests)

### **Group Terms and Conditions**

All private events require a food and beverage minimum. This minimum amount does not include tax or a 20% service fee. Group reservations require a signed contract and a credit card number to reserve the area/room.

Cancellation of the function within one week prior to the function date will result in a 25% charge. This charge is based on the number of guests guaranteed, multiplied by the average meal cost.

A final guaranteed guest count is required a week prior to the event. You will be billed for this number, or the number served – whichever is greater. If a guaranteed guest count is not given within a week prior to the function, the guest count on the signed contract will be used as the guarantee.

Full payment is required at the conclusion of your function. Rock Bottom Restaurant and Brewery accepts Visa, Discover, MasterCard and American Express. Groups are billed on a "one check" basis only.



# STARTERS



## Appetizer Platters

<b>Spicy Spinach Cheese Dip</b> Melted Jalapeno Jack, spinach and sautéed onions with house-made tortilla chips.	<b>\$45.00</b> per platter
<b>Gourmet Fresh Fruit or Veggie Platter</b>	<b>\$55.00</b> per platter
<b>Miniature Titan Toothpicks</b> Rolled tortillas stuffed with smoked chicken, Jack cheese, Southwest seasonings and fried golden.	<b>\$45.00</b> per platter
<b>Pretzel Bites</b> Mini Bites of our popular Ball Park Pretzel Seasoned with fresh garlic and oven baked to perfection. Served with our signature beer mustard.	<b>\$45.00</b> per platter
<b>Stout BBQ Ribs</b> Served with our Stout BBQ Sauce	<b>\$55.00</b> per platter
<b>Chicken Tenders</b> Served with your choice of 2 sauces; Bleu Cheese, Ranch, Chipotle BBQ, Stout BBQ or Honey Mustard.	<b>\$50.00</b> per platter
<b>Chicken Wings (Buffalo, Spicy Chipotle BBQ or Plum Hoisen)</b> Pick the perfect style of chicken wings served with your choice of Ranch or Bleu Cheese.	<b>\$55.00</b> per platter
<b>Beer Boiled Shrimp Cocktail</b> Fresh, plump shrimp ready to serve with our spicy cocktail sauce.	<b>\$80.00</b> per order
<b>Asiago Cheese Dip</b> Our most popular appetizer! Asiago cheese, scallions, mushrooms and sundried tomatoes served with our house-made beer bread.	<b>\$45.00</b> per platter
<b>Sesame Seared Ahi</b> Black pepper and sesame seed crusted Ahi tuna served over Asian slaw with pickled ginger, wasabi and soy sauce.	<b>\$70</b> per order

*Seared Ahi and Shrimp Cocktail are served per platter and cannot be added into an appetizer buffet package.*



## STARTERS

### **Appetizer Buffet Packages**

#### **Cocktail Party**

Two hour package includes three selections from Appetizer Platters

All packages are refillable as needed for the hour limit specified.

Guest minimum of 20 required.

**\$16.95** per guest

An Additional hour maybe added for **\$3.95** per guest

#### **Rock Bottom Party**

Priced per guest, 20 guest minimum, an additional hour  
maybe added for **\$3.95** per guest

Pick any four selections for 2 hours from Appetizer Platters - \$18.95 per guest

Pick any six selections for 2 hours from Appetizer Platters - \$21.95 per guest

**All packages are refillable as needed for the hour limit specified.**

- *Seared Ahi and Shrimp Cocktail are priced per order, and are not available in an appetizer buffet package*
- *Add unlimited soda, coffee, lemonade, and iced tea for \$2.49 per guest. Does not include milk, juice or our Handcrafted Root Beer*
- *Prices are not inclusive of sales tax and service fee.*

*\*Consuming raw or undercooked meats, poultry, or seafood, shellfish or eggs may increase your risk of foodborne illness.*



# **BUFFET PACKAGES**



## **Group Luncheon Selections**

*Your Guests will order from your personalized group menu at the time of the event.*

*20 Guest minimum **\$11.95 per Guest.***

*Package includes a family style appetizer of Chips and Salsa.*

*All sandwiches served with fresh fruit, coleslaw or french fries.*

*All salads served with ciabatta bread.*

*Add a dessert for **\$3.95 per Guest.***

### **Hickory Burger**

A mouth-watering burger topped with Cheddar, bacon and Stout BBQ sauce

### **Honey Chicken Sandwich**

A juicy chicken breast brushed with honey mustard, grilled and topped with bacon and melted Swiss cheese on a onion roll

### **Chicken Genovese Pasta**

Seasoned sliced chicken breast tossed in our walnut pesto cream sauce with sundried tomatoes, fresh basil, Parmesan cheese and penne pasta

### **Cobb Salad**

House-roasted, carved turkey breast, hickory-smoked bacon, Gorgonzola cheese, fresh avocado, tomatoes, egg and carrots

### **Tuscan Chicken Salad**

Plum-marinated chicken with fresh Roma tomatoes, red peppers, carrots, greens, Granny Smith apples, candied walnuts, croutons and Gorgonzola. Tossed in our balsamic vinaigrette

### **Chicken Caesar Salad**

Grilled chicken, fresh Romaine lettuce and shredded Parmesan with house-baked croutons and our Parmesan Caesar dressing

### **Reuben Sandwich**

Thin slices of corned beef, melted Swiss cheese, caraway sauerkraut and authentic Russian dressing on lightly grilled marbled rye

### **Club Sandwich**

Sliced house-roasted turkey, hickory-smoked ham, bacon, melted Cheddar and Monterey Jack, tomato and lettuce on focaccia bread with our chipotle mayonnaise

### **Smoked Chicken Enchiladas**

Hickory-smoked chicken in Taos seasonings and Monterey Jack wrapped in blue corn tortillas. Served with vegetarian green chili, Ranchero sauce, Red Ale rice and black beans

*Add unlimited soda, coffee, lemonade, and iced tea for \$2.49 per guest.*

*Does not include milk or our Handcrafted Root Beer.*

# **BUFFET PACKAGES**

Buffet packages include buffet style service with all dishes replenished for two hours as needed. Priced per Guest, 25 Guest minimum.

Create your own Buffet Package:

Choose one salad, two Entrées and one side

Add an Appetizer ala carte from our Appetizer Selections

Add dessert for \$3.95 per Guest

## **Sonoran Buffet -\$23.95**

### Entrees:

#### **Baked Mac and Chicken**

Our famous homemade Mac n' Cheese loaded with juicy chicken and topped with crunchy Parmesan breadcrumbs

#### **Pub Tips**

Choice pan-seared beef tips slow-simmered in our rich Brown Ale sauce with woodland mushrooms

#### **Chicken Genovese Pasta**

Seasoned sliced chicken breast tossed in walnut pesto cream sauce with sundried tomatoes, fresh basil, Parmesan cheese and penne pasta

#### **Top Sirloin**

Aged Certified Angus Beef® top sirloin, seasoned and grilled

#### **Southwestern Shrimp & Chicken Pasta**

Spice-rubbed chicken breast, sautéed shrimp and Anaheim peppers tossed with fettuccine in our roasted red pepper cream sauce

#### **Blackened Chicken with Mango Salsa**

Grilled chicken lightly blackened topped with our house made mango salsa

#### **Chef's Vegetarian Choice**

### Salad Selections:

House

Caesar

### Side Choices:

White Cheddar Mashed

Red Ale Rice or Lemon Rice

Fresh Vegetables

*add an additional side for \$2.95*

*Add unlimited soda, coffee, lemonade, and iced tea for \$2.49 per guest. Does not include milk or our Handcrafted Root Beer*

# **BUFFET PACKAGES**

Buffet packages include buffet style service with all dishes replenished for two hours as needed. Priced per Guest, 25 Guest minimum.

Create your own Buffet Package:

Choose one salad, two Entrées and one side

Add an Appetizer ala carte from our Appetizer Selections

Add dessert for \$3.95 per

## **Red Rock Buffet -\$26.95**

### Entrees:

#### **Grilled Mahi Mahi**

A grilled Mahi fillet, lightly seasoned with lemon zest and topped with a Mediterranean-style sundried tomato and caper vinaigrette

#### **Texas NY Strip**

Our aged NY Strip Certified Angus Beef®, seasoned with crazy pepper with our smoking jalapeño butter

#### **Tuscan Pork Chops**

Marinated Grilled Pork Chops drizzled in our house Tuscan Plum sauce

#### **Jambalaya with Red Ale Rice**

Tender shrimp, chicken and Andouille sausage in a spicy tomato and fresh poblano sauce. Served over our own Red Ale rice

#### **Stout BBQ Ribs**

Dry-rubbed and house-smoked St. Louis-style pork ribs, basted with our original Stout BBQ sauce

#### **Chef's Vegetarian Choice**

### Salad Selections:

House

Caesar

### Side Choices:

White Cheddar Mashed

Red Ale Rice or Lemon Rice

Fresh Vegetables

*add an additional side for **\$2.95***

*Add unlimited soda, coffee, lemonade, and iced tea for **\$2.49** per guest. Does not include milk or our Handcrafted Root Beer*



# DINNER CHOICES



## Plated Selections

20 Guest minimum 35 Guest maximum

\$23.95 per Guest

Package includes your choice of **one** family style appetizer and choice of House or Caesar Salad.

### Family Style Appetizer (select one):

Spicy Spinach Cheese Dip

Asiago Cheese Dip

Pretzel Bites

Mini toothpicks

Chicken Tenders

Fresh Veggie Tray

### Entrée Selection (select choice of four):

#### Baked Mac and Chicken

Our famous homemade mac n' cheese loaded with juicy chicken and topped with crunchy Parmesan breadcrumbs

#### Pub Tips

Choice pan-seared beef tips slow-simmered in our rich Brown Ale sauce with woodland mushrooms

#### Chicken Genovese Pasta

Seasoned sliced chicken breast tossed in walnut pesto cream sauce with sundried tomatoes, fresh basil, Parmesan cheese and penne pasta

#### Southwestern Shrimp & Chicken Pasta

Spice-rubbed chicken breast, sautéed shrimp and Anaheim peppers tossed with fettuccine in our roasted red pepper cream sauce

#### Blackened Chicken with Mango Salsa

Grilled chicken lightly blackened topped with our house made mango salsa

#### Grilled Mahi Mahi

A grilled Mahi fillet, lightly seasoned with lemon zest and topped with a Mediterranean-style sundried tomato and caper vinaigrette

#### Stout BBQ Ribs

Dry-rubbed and house-smoked St. Louis-style pork ribs, basted with our original Stout BBQ sauce

#### Jambalaya with Red Ale Rice

Tender shrimp, chicken and Andouille sausage in a spicy tomato and fresh poblano sauce. Served over our own Red Ale rice

#### Chef's Vegetarian Choice

### Add any steak selection for an additional \$5.00

#### Top Sirloin

An 11oz Certified Angus Beef top sirloin, seasoned and grilled to order. Served with White Cheddar mashed potatoes and seasonal vegetables.

#### New York Strip

Our thick, 14oz. USDA Choice center-cut strip is perfectly seasoned and grilled to order. Served with White Cheddar mashed potatoes and seasonal vegetables.

#### Filet Mignon

Center-Cut 8oz. filet rubbed in house seasonings and topped with roasted garlic butter. Served with White Cheddar mashed potatoes and seasonal vegetables.

**Ask our banquet coordinator about make-your-own pizza parties for the kids**



## DESSERTS



### **Dessert Selections**

*Add a dessert to any package for \$3.95 per Guest  
Combination dessert platters available for \$4.45 per person.*

#### **Chocolate Raspberry Passion**

This homemade triple treat features a moist chocolate brownie topped with vanilla ice cream, buttery nougatine, bittersweet chocolate and a spirited raspberry sauce.

#### **Carrot Cake**

A house specialty, our carrot cake is 24-carat through and through, from its delicately nutty texture with a whisper of Pale Ale, to its buttery-rich frosting. Paired with caramel sauce.

#### **Triple Chocolate Stout Cheesecake**

This creamy cheesecake combines three kinds of chocolate with our smooth Stout and cream cheese filling. Topped off with a delicate milk chocolate icing and garnished with strawberries.

#### **Two Scoops**

Sometimes you just want a touch of sweetness after a satisfying meal. Our vanilla bean ice cream is just the right thing.

*Ask our banquet coordinator about additional specialty desserts*



**BREWED HERE**



## **Brewed with Passion by Brewmaster GUY BARTMESS**

All of our beers are fresh and handcrafted, brewed on-site from recipes designed for and unique to, Rock Bottom Ahwatukee.

**Please ask the banquet manager about our rotating selection of specialty brews**

### **Dream Catcher Light Lager**

Crisp, clean, and refreshing, this mild-flavored light lager uses Hops from the Hood River Valley.

### **Desert Trail Pale Ale**

An aggressive flavored, orange-colored American-style Pale Ale. Brewed with English Crystal malt to provide a slight caramel sweetness. Dry hopping with Amarillo hops instills this beer with a lemon-like citrus aroma.

### **El Jefe Hefeweizen**

A traditional German-style unfiltered Wheat beer, great for summertime refreshment. The Bavarian yeast strain produces hints of banana, clove and vanilla flavors. Highly carbonated, this beer lends a stylish zest to any meal.

### **Raptor Red**

American Amber Ale brewed with English Pale and Crystal malts Giving this beer a medium body balanced with the addition of U.S. Golding Hops for a unique aroma and full flavored Ale.

### **Roadrunner Brown**

Deep, rich, and colorful, this beer has a medley of smooth, semisweet chocolate, and toasty notes with just the right amount of body and dry finish to keep this a favored "session beer".

### **Saguaro Stout**

The Brewmaster will feature different styles of Stout throughout the year. Ask our banquet coordinator for our current selection.



## **DIRECTIONS**



### **LOCATION:**

14205 S. 50<sup>th</sup> Street Phoenix, AZ 85044  
1 block west of the I-10  
SW corner of Ray Road and 50<sup>th</sup> street, behind Petco

### **KEY SURROUNDINGS:**

Best Buy, Petco, AMC Theaters

### **TELEPHONE:**

480-598-1300

### **FAX:**

480-598-1410

### **WEBSITE:**

[www.rockbottom.com](http://www.rockbottom.com)

### **E-MAIL:**

[phoenix@rockbottom.com](mailto:phoenix@rockbottom.com)