



8280 W. Union Hills Dr. Glendale, AZ 85308 (623) 566-2224 (623) 566-2204 Fax

Private Dining Room Information and Contract

Accommodations:

Our private dining room has 750 square feet and seats a maximum of 48 guests. A 52” flat screen TV and HDMI/VGA cable is available for complimentary use of presentations as well for laptops. (We do not have any HDMI cables for any Apple products) Self-parking is available.

Food and Beverage Minimums:

All Sunday-Thursday private dining reservations require a \$2,000 food and beverage minimum. Friday-Saturday food and beverage minimum is \$3,500. Minimums in March and December are different (see below). Minimums include food & beverage only. Minimums do not include tax, gratuity, gift cards, to-go food, or corked bottles of wine. If the agreed minimum for the reservation date has not been met the difference between the agreed minimum and the subtotal of food and beverage will be applied as “unmet minimum” before tax & gratuity. **No split checks.**

March Minimum for Sunday-Tuesday \$2,500. Wednesday-Saturday \$4,500.

** December Minimum for Sunday-Tuesday \$2,500. Wednesday-Saturday \$4,500.**

Deposits and Cancellation Fees:

Deposits are only charged if you cancel your reservation within 14 days prior to your reservation date. We do require a credit card on file to continue to hold your reservation. If you do cancel within 14 days of your reservation, we will charge the card on file \$250. Cancellations before the 14-day window of your reservation will not be charged.

Taxes and Gratuity:

All private dining room reservations will have a 20% gratuity added to the food and beverage subtotal. Sales tax is 10.2%. For parties that do not reach the minimum, gratuity will be applied to the minimum amount. Example: \$2,000 F&B minimum will have a \$400 gratuity minimum.

In order to book the private room, the below information must be filled out and returned to the event coordinator.

Reservation Name/Company: _____ Reservation Date & Time: _____

Event Host (Print): _____ Number of Guests in Party: _____

Email: _____ A/V Needed: _____

Contact Name: _____ Phone Number: _____ Today’s Date: _____

Credit Card Number: _____ Expiration: _____ Signature: _____

Menu (select one): Dining Experience 1 (\$69.99 per-person) Dining Experience 2 (\$89.99 per-person)
 Full Dinner Menu

Alcohol (select one): Guests are responsible for their own tab House wine and beer only
 House wine, beer, and well cocktails Open Bar

By signing this document, I agree to all terms and conditions listed. I understand that the credit card given will be charged \$250 if a cancellation of the reservation date occurs within 14 day of the reservation date. I agree to all the information provided on this document and agree to inform Arrowhead Grill of any changes or additions 48 hours before the reservation.

Private Dining Room Prix-Fixe Menu Options

Prices do not reflect tax and gratuity. Coffee service, specialty coffee drinks, or alcoholic beverages will incur added charges. Once an option is chosen, your guest will have all the listed menu items available to them.

Appetizers for Dining Experience 2 will be pre-ordered for your group and can be either pre-set on the table or served buffet style. Both menu options include bread service, soda, and iced tea.

Dining Experience 1

\$69.99 Per-Person

Choice of 1 item per category per person

SALAD

Caesar Salad
Chopped Salad

ENTRÉE

10oz Delmonico
10oz Prime Rib
Half of a Roasted Chicken
8oz Atlantic Salmon
8oz Filet

SIDE

Sauteed Mushrooms & Onions
Sauteed Broccoli
Creamed Spinach
Mashed Potatoes
Baked Potato
Lyonnais Potatoes
Creamed Corn

DESSERT

Signature Butter Cake
Flourless Chocolate Cake

Dining Experience 2

\$89.99 Per-Person

Choice of 1 item per category per person, not including appetizers

APPETIZER

Calamari
Artisan Cheese Plate

SALAD

Caesar Salad
Chopped Salad
Iceberg Wedge

ENTRÉE

22oz Bone-in-Ribeye
15oz Prime Rib
Half of a Roasted Chicken
8oz Atlantic Salmon
8oz Filet
Seasonal Fish
Half of a Rack of Lamb

SIDE

Sauteed Mushrooms & Onions
Sauteed Broccoli
Creamed Spinach
Mashed Potatoes
Baked Potato
Lyonnais Potatoes
Creamed Corn
Sauteed Asparagus
Twice Baked Potato

DESSERT

Signature Butter Cake
Flourless Chocolate Cake
Key Lime Pie
Crème Brulee