



3213 East Camelback Road Phoenix Arizona 85018
602.955.8100 ♦ Fax 602.955.8181 ♦ tarbells.com

PRIVATE EVENTS

Thank you for your interest in Tarbell's. We have several options to offer through the restaurant, our sister properties The Tavern and The Wine Store, and on location at your home or business.

Tarbell's

features an open floor plan and as such we do not have private rooms. We are able to offer our semi-private alcove, Table One, which seats 8 people. We can utilize the west side of the dining room for groups of up to 50 people; the party will be seated at a number of different tables, and seating flexibility is necessarily limited. For smaller groups we can reserve adjacent tables for you; please note that other guests may be seated in the same area. Tarbell's is not available for a full restaurant buyout.

The Tavern

is a more casual venue with a mix of high-top and regular tables, primarily seating 4 at each. We can utilize the east side, where the bar and the high-tops are located, for cocktail parties. In the dining area, tables may be pushed together for small groups. In both circumstances, other guests may be in the restaurant with you. The Tavern is closed for business after 3PM Sundays, so the restaurant is available for private parties in the evenings. The Tavern may be available for a full restaurant buyout at other times; please inquire.

The Wine Store

is an intimate and unusual background for events. Due to the open connection with The Tavern it is suited to social events that don't need to accommodate speeches and audio-visual. With our existing furniture we can do cocktail parties for 30 and seated dinners for 20. If we add rented tables and chairs we can expand those numbers up to 50 for cocktails and 30 for dinner. On Sundays or in a buyout situation, The Wine Store and The Tavern may be combined for much larger groups.

Catering

We have years of experience catering parties on location. The quality of your food and service will meet every standard that we set in our restaurants. We use only our own culinary and service staff, who have been carefully trained and have successfully completed the background checks that we require of all our employees. We are confident that you will never experience a catering service quite like ours!

Please look through the following menus. The last page of this booklet includes more specifics on service and cost structures. We are here to answer any questions you might have or to begin planning *your* Private Event!



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HORS D'OEUVRES

PASSED OR DISPLAYED

\$3.00 Per Piece

Spicy Ahi Tuna on Crostini

Mini Buratta on Crostini

Wild Mushroom Crostini

Goat Cheese and Mint on Cucumber Crisp

Fresh Mozzarella and Tomato Skewers with Balsamic

(3) Deviled Eggs with Whipped Dijon Aioli Mousse

Grilled Chicken Skewers with Sweet Chile Glaze

Crispy Chicken Tender Lettuce Wrap with Sweet Chile Glaze

Roasted Vegetables in Puff Pastry Cups

Lime Marinated Shrimp with Salsa Verde on Tortilla Chip

Smoked Salmon with Tarragon Crème Fraîche on Crisp Potato Chip

Mini Tostadas with Chicken, Shrimp, or Pork

Mini Fish Crudo Tacos with Avocado Mousse

Grilled NY Strip on Peppered Crostini with Caramelized Onion and Bleu Cheese

Beef Barbacoa on Parmesan Crisp

Mini Meatball with Shaved Parmigiano-Reggiano

Grilled Lamb Lollipops with Mint Chimichurri

DISPLAYED ONLY

Prices Shown Are Per Person.

Artisan Cheese & Charcuterie Board – 8

Domestic and imported cheeses, fruit, crackers, cured meats, savory jams, house-pickled veggies

Cheese Board Only – 6

"Beyond Prime" Carpaccio with Parmigiano-Reggiano – 6

Grilled Flatbread with Hummus, Tapenade and Salsa Verde – 6

Hand-Crafted Bruschetta with Assorted Chef's Toppings – 6

Fresh Seasonal Fruit Platter with Yogurt Dipping Sauce – 7

Smoked Salmon Platter with Crispy Capers and Hard-boiled Egg – 10

Chilled Jumbo Shrimp with House-Made Cocktail Sauce – 13

Salsa Bar with House-Made Pico de Gallo, Guacamole, Con Queso, Tortilla Chips – 6

Grilled Seasonal Vegetable Platter – 7



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PLATED MENU OPTIONS

Three Course Menu - \$75 Per Person – with Wine Pairings \$100 Per Person
Four Course Menu - \$93 Per Person – with Wine Pairings \$118 Per Person

Additional Courses Are Available. Customized Chef's Menus are Available. Please Inquire.

Passed Hors d'Oeuvres Reception – Select from Menu on Page 2 – Priced Per Piece

Course Options

SELECT TWO OPTIONS FOR EACH COURSE

First Course

Seasonal Soup
Mark's "Iron Chef America" Apple and Celery Root Soup with White Cheddar Cap
Mixed Greens with Candied Pecans, Grapes, Crow's Dairy Goat Cheese and Sour Cherry Vinaigrette
Kale Caesar with aged Parmesan and Cornbread Croutons
Roasted Local Beets with Crow's Dairy "Quark" and Chives

Entrée

Cacio e Pepe – Spaghetti with Black Pepper and Pecorino-Romano
House-Made Fettucine
Mark's Famous Spaghetti and Meatballs with Housemade Marinara Sauce

**The following entrée choices are presented in the Chef's seasonal preparation
and include potatoes and seasonal vegetables**

Seared Scottish Salmon *with choice of Honey Mustard Glaze or Molasses Lime Glaze*
Tarbell's "Mr. Fish of the Moment"
Roasted Chicken Breast
Grilled Chicken Breast with Marinara
Petite Filet with Béarnaise
Tarbell's Scotch Beef

Dessert

Chef Adrian's Chocolate Cake with Pistachio Crust and Strawberry Sauce
The Tavern's Famous Coconut Cream Pie
Chocolate Mousse with Salted Caramel and Whipped Cream
Cheesecake with Rosemary Caramel Sauce
Freshly Baked Chocolate Chip Cookies



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DISPLAY (BUFFET) OPTIONS

Sliders

\$15 Per Person (3 Sliders Per Person) - Select Up To Three Varieties

Scotch Beef with Horseradish Cream and Au Jus
Lamb Burgers with Mint Aioli and Feta Cheese
American Classic Burger with Secret Sauce and Traditional Fixings
Mini Meatball with Shaved Parmigiano-Reggiano and Marinara Sauce
Sloppy Joe with American Cheese
Chicken Salad with Fresh Herbs
Grilled Chicken with Salsa Verde, Tomato, Arugula
BLT with Organic Tomato
Grilled Farmer's Market Vegetable with Arugula Pesto

Taco Bar

\$15 Per Person (2 Tacos Per Person) - Select Up To Three Varieties

Taco Bar includes handmade corn tortillas, shredded cabbage, chili sauce, Cotija cheese and our house-made salsa verde.

Chipotle Marinated Chicken
Grilled Rock Shrimp
Slow Roasted Pork al Pastor with Charred Pineapple and Guajillo Chiles
Beef Barbacoa with toasted chilies and cumin

Dessert Bar

Miniature Desserts - \$16 Per Dozen

Chocolate Mousse with Freshly Whipped Cream
Carrot Cake Squares with Cream Cheese Frosting
Cheesecake Bites with Rosemary Caramel Sauce

Extras

Prices Shown Are Per Person

House-Made Kennebec Potato Chips with Dill Dip - 4
Fresh Tortilla Chips with House-made Salsa Verde - 4
Flatbreads with House-made Hummus - 4





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WINE TASTINGS

Wine Tastings may be arranged in The Wine Store space. Prices will vary based on the wines selected, the style of the Tasting, rental glassware that may be required, and your staffing needs. Staffing needs (see explanation of Staffing Costs on page 6) will be dependent on the size of your group, the number of wines you select, and whether or not you will serve food.

An **INFORMAL** Tasting will be set up somewhat like a cocktail party, with guests tasting wines without a specific agenda or collateral materials. A qualified staff member will talk briefly about the wine(s) as they are served. There is no additional fee for an Informal Tasting.

A **FORMAL** Tasting will be a seated event, with tasting placemats, pre-poured wines, and educational collateral. A staff member will lead the guests through a structured step-by-step tasting. There is a \$250 fee (in addition to costs noted above) for a Formal Tasting. Existing seating in The Wine Store can accommodate 10 guests for a Formal Tasting.

For more than 10 guests it will be necessary to rent table(s) and chairs.

You may add a **TASTING WHEEL** to a Formal Tasting for an additional \$30.00 per person. A Tasting Wheel is composed of small portions of five foods that highlight the interaction of food and wine in a Tasting. It adds a fun and interactive element to the Tasting.



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FOOD AND BEVERAGE

All of our food is freshly hand prepared at Tarbell's or The Tavern restaurant using the same impeccable ingredients we serve to our restaurant guests. We use organic, local, and sustainable products as much as is possible. Our seafood is flown in, primarily from the East Coast, and is always the best that we can source. We are equally particular about the poultry and meats that we use; our steaks, for example, are hand-selected and aged especially for us. All meat, fish, and poultry is hand cut on site to ensure freshness and to meet our exacting standards. In fact, we're so diligent about using only the best that some of the items listed in these menus may not be available at all times.

We can accommodate many different requests. Please don't hesitate to ask for something you don't see here, or to customize something you do. We are able to accommodate most dietary restrictions.

We are happy to recommend beverage pairings for your event. You may also purchase Wine and Beer through our venue The Wine Store. Please note that while Tarbell's has a full liquor license, The Tavern and The Wine Store are not licensed for Spirits. Under some circumstances it is possible to obtain a Temporary Special Event Permit; please inquire.

STAFFING AND FEES

At Your Location

In order to provide you with the level of service that Tarbell's is known for, we will recommend the number of culinary and service personnel you will need for your event's set up and the type of menu you've selected. Our staff is \$35 per person, per hour. Two hours are allotted prior to and after your event for prep and load in, then clean up and load out. Thus the average event fee is for 8 to 9 hours. Our staff will arrive in uniform, and will leave your home immaculate. We use our own culinary and service employees, who have been carefully trained to deliver the experience for which Mark Tarbell has earned more than 75 awards since opening Tarbell's in 1994.

We can provide a full bar set up to assist in serving your alcohol. The fee for this service is \$6.00 per person. It includes garnishes such as olives and freshly cut fruit, mixers such as tonics and sodas, as well as ice, cocktail straws, and black paper cocktail napkins.

While we provide a full service catered experience we are not a "catering company" and as such, it is necessary for us to rent items such as tables, chairs, linens, silver, china and glass. We use a reputable third party and bill you as a direct pass-through. We do not charge additional handling fees or mark-ups.

There is a 20% Special Event Fee applied to the food, beverage, and labor portion of your event. This is a standard industry charge covering operations such as production, equipment, auxiliary labor (culinary and administrative), insurance, and other overhead expenses. It will be retained by Tarbell's and is not a tip or a gratuity for service staff. Their wages will be included in the Cost Proposal given to you and while you are always free to give an additional gratuity, it is not expected.

At Our Location

If we assign your event designated Server(s) who will therefore be unable to collect gratuities as they normally do, we will charge you Catering Staff rates as outlined above. If the Server(s) attend to your group while still covering other tables, we will not charge Catering Staff rates but just add a 20% gratuity to your food and beverage.

If we are able to accommodate your event with tables, chairs, linens, glassware, plates and cutlery available in house we will do so. If it's necessary for us to rent any or all of these items we will bill you as outlined above.