



# THE NEWTON PHX

300 E. Camelback Road | Phoenix, AZ | [www.thenewtonphx.com](http://www.thenewtonphx.com) | (602) 320-4483

## PRIVATE EVENTS INFORMATION PACKET



### **About The Newton:**

The Newton is a commercial mixed-use community space housed in the former iconic Beef Eaters restaurant in Central Phoenix. The Newton is home to a restaurant (Southern Rail), a bookstore (Changing Hands Bookstore), a coffee/beer/wine bar (First Draft Book Bar), a garden shop (Southwest Gardener), as well as three rooms for private events.

### **Events at The Newton:**

For parties of 10 or more, The Newton's event spaces are available to rent at a three hour minimum with time accounted for setup/breakdown. Each event reservation includes exclusive use of the space, private entry, free parking, WiFi, limited audio/visual equipment available for use, limited tables/chairs, vendor load-in coordination, site tours/rehearsals, and private access from Southern Rail's kitchen.

### **Catering Services:**

Southern Rail Restaurant and First Draft Book Bar are The Newton's exclusive, on-site caterers serving breakfast, lunch, dinner, and cocktail party options. Catering services are not required with room reservation, however each caterer requires a food and beverage minimum depending on the event. Please refer to pages 3-8 for menus.

### **Beverage Service:**

First Draft Book Bar is the exclusive provider for all alcoholic beverage service, serving beer and wine only. Please refer to page 9 for bar options.

### **Events Team:**

Event Inquiries: [events@thenewtonphx.com](mailto:events@thenewtonphx.com) | 602-859-5184

Events & Marketing Manager: Courtney Craig, [courtney@thenewtonphx.com](mailto:courtney@thenewtonphx.com)

Events Assistant: Jennifer Woods, [jen@thenewtonphx.com](mailto:jen@thenewtonphx.com)



# THE NEWTON PHX

## EVENT SPACES & RATES



### **The Commons (Available 9am-10pm, everyday)**

- Approximately 2,000 square feet
- 180 mixer / 90 dining / 150 theater
- Two mounted LCD monitors w/Apple TV/Airplay
- Catering options by Southern Rail, First Draft (F&B min. required)
- Large beer and wine bar inside the room
- Controlled lighting/music
- Two grand chandeliers
- Starts at: \$130/hourly, depending on event



### **Combined Meeting Rooms 1 + 2 (Available 9am-10pm, everyday)**

- 875 Square Feet
- 80 theater / 55 mixer / 30 dining / 30 classroom / 24 boardroom
- Projector / Projector Screen
- Catering options by Southern Rail, First Draft (F&B min. required)
- Starts at: \$125 hourly, depending on event



### **Meeting Room 1**

- Best for very small meetings and discussions
- Approximately 300 Square Feet
- 25 theater / 18 dining / 15 U-shape / 9 classroom
- Catering options by Southern Rail, First Draft (F&B min. required)
- Starts at: \$40 hourly, depending on event



### **Meeting Room 2**

- Approximately 575 Square Feet
- 44 theater / 24 boardroom / 15 classroom / 12 u-shape
- Flat screen TV w/Apple TV, Airplay capability
- Catering options by Southern Rail, First Draft (F&B min required)
- Starts at \$85 hourly/\$600 daily, depending on event

\*\*Prices subject to change based on events and season.

## Tables/Chairs

### Tables/Chairs available for use:

- Up to 150 black folding chairs - complimentary with facility rental
- Up to 12 6 foot folding tables - complimentary with facility rental
- Up to 10 high-boy cocktail tables - complimentary with facility rental
- Up to 20 barstool chairs with backs - complimentary with facility rental
- Up to 12 black fully padded office/conference chairs - \$4 per chair, per hour

\*\* Any other tables/chairs requested will need to be rented from an outside source. The Newton can coordinate limited rental requests as requested. Clients are welcome to use any vendor.

## Enhance Your Event: Rentals/Decor & Audio/Visual Equipment, Etc.

### The following add-on services available only upon request (prices will include a service charge):

- Audio/Visual equipment use, support, and staffing (see below)
- Coordination of outside rental services (we will use our preferred vendors), limited to the following:
  - Tables
  - Chairs
  - Linens
  - Plant-based centerpieces
  - Entertainment
  - Valet

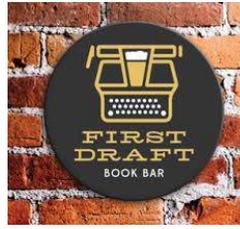
### **Audio/Visual (AV) Policies and Pricing:**

The Newton allows event rentals to utilize Newton-owned AV equipment and can provide limited staffing. Available AV is listed as follows, per event space. Use of these components is billed by the Newton through the facility rental contract. The Newton only provides AV staffing for events as requested and contracted in advance of the event. Use of starred (\*) AV components requires staffing. When not utilizing Newton owned AV, you may choose to use any AV vendor or bring your own equipment (ie: laptop and projector); but note that Newton staff is unable to lend AV assistance with non-Newton owned equipment. AV is based on availability, and is subject to change. *Wireless internet is available for every event space at no additional cost.*

### **Available Equipment/Services:**

- **Audio/Visual staffing and Technical Support: \$65 per hour for a minimum of two hours.** Includes one AV technician to run Newton-owned equipment only.
- AV Equipment available in **The Commons:** (*please note that equipment does not include staffing/support unless requested*)
  - (2) Flat screen TVs with Apple TV/HDMI/VGA capability for presentations - Included with room rental.
  - Macbook Air with Apple TV presentation capability to TVs - \$30 per hour for a minimum of two hours
  - (1) Apple TV box attached to in-house TVs - Included in facility rental
  - (2) Wireless handheld microphones - \$15 per hour for a minimum of two hours
  - \*(1) Clip-on lapel microphone - \$15 per hour for a minimum of two hours
  - Built-in overhead speakers for presenting and ambient music - Included in facility rental
  - \*Projector - \$25 per hour
  - \*Projector screen - \$40 per hour
  - Powerpoint/Keynote remote for presentations - \$5 per hour
  - Small computer speakers - \$5 per hour
- AV Equipment available in the **Meeting Rooms:** (*please note that equipment does not include technical support unless requested*)
  - (1) Flat screen TV (mounted on wall) with Apple TV, HDMI, and VGA capability for presentations - \$20 per hour
  - Macbook Air with Apple TV presentation capability to TVs - \$20 per hour
  - (1) Apple TV box compatible with the in-house TVs - \$10 per hour
  - \*Projector - \$25 per hour
  - Powerpoint/Keynote remote for presentations - \$5 per hour
  - Small computer speakers - \$5 per hour

Any and all other items needed should be coordinated by the client with an outside vendor. You are welcome to use any vendor you'd like for services other than food and beverage.



## Alcoholic Beverage Service at The Newton

All alcoholic beverage service at The Newton is provided exclusively through First Draft Book Bar, serving beer and wine only. Please see the First Draft Book Bar menu below for a full list of options.

\*Please note that any events held in Meeting Rooms 1 and 2 must buy all beer/wine to-go, by the bottle and must self-serve.



### **Option 1: Host Bar**

*A bartender will serve your guests from a bar. The client will pay for what guests consume at the end of the event (unless your event is in the meeting rooms, see note below). A credit card is required.*

### **Option 2: Limited Host Bar**

*A bartender will serve your guests from a bar. Number of drinks is pre-determined and pre-paid, drink tickets are provided. Select:*

- A) Full beer/wine menu (\$8 per drink)
- B) Happy hour beer/wine menu items only (\$6 per drink)

### **Option 3: Cash Bar**

*Guests pay for their own drinks at bar with cash or credit card. This option is not available in the meeting rooms.*

### **Option 4: Bar To-Go (Meeting Rooms Only)**

*No bartender service - All beer/wine will be pre-sold to-go and set up in rooms with glasses/ice. Guests can help themselves throughout the event. More bottles can be purchased at First Draft Book Bar.*

**Note about alcohol if your event is in the Meeting Rooms:** In the Meeting Rooms, all wine/beer is sold by the bottle only. Please refer to the full beer/wine menu on the next page and select what items you would like served in the room during your event. All items selected must be paid for in full and in advance of the event. There are no refunds for leftover beer/wine. More bottles can be sold at the time of the event.



### Catering by Southern Rail at The Newton

Southern Rail, a restaurant by award-winning chef, Chef Justin Beckett, offers fresh, American cuisine with a Southern flair. Southern Rail is a partner in The Newton and the venue's exclusive caterer to The Commons. Southern Rail caters appetizers, lunch, dinner, dessert, and non-alcoholic beverages. A food and beverage minimum is required depending on event.

We are happy to accommodate special menu requests. Please let us know if you'd like us to design something custom just for you!



For alcoholic beverage options, please refer to The Newton Beverage Packages menu on page 4. For breakfast and/or snack options, please refer to the First Draft Book Bar Catering Menu page 9.

### Passed Appetizers/Cocktail Party

*(Choose three for \$18/person, choose four for \$22/person. Serves about 4-5 pieces/person):*

- Low Country Hoe Cakes with Pimento Cheese and Tomato Jam
- Cheddar Drop Biscuits with Bacon Onion Jam
- Southern Dirty Rice Risotto Arancini
- Hushpuppies (Seasonal Flavors)

*(Choose three for \$21/person or four for \$25/person. Serves about 4-5 pieces/person):*

- Chopped Shrimp Remoulade on Toast with Charred Green Onion
- Brown Butter Sweet Potato and Smoked Chicken Spring Rolls (Lightly Fried)
- Roast Beef "Two-Bite" Sandwiches with Horseradish
- Mini Seared Cuban Sandwiches with Mustard and House-Made Pickles

### Passed Dessert options:

*(Choose two for \$6/person or three for \$9/person):*

- Pan Seared Brioche Bread Pudding Bites with Banana Caramel Sauce
- Red Velvet Cake with Cream Cheese Frosting
- Butterscotch Shortbread Bar
- Sweet Potato Pie with Coconut Pecan Streusel
- Carrot Raisin "Cake" with Spiced Buttercream
- Mississippi "Mud Pie" Tartlet

## **Party Platters**

*(Select any many as you like. Serves approx. 20. Order multiple to accommodate larger parties.)*

### **Fresh Shaved Meat & Cheese Platter - \$160**

*(Includes roast beef, ham, pork loin, white cheddar cheese)*

*Served with horseradish mayonnaise, two kinds of mustard, and house-made brioche slider rolls.*

### **Charcuterie Platter - \$180**

*(Includes three chef-selected sliced and cured meats)*

*Served with brioche toast, mustard, roasted nuts, and chef-selected cheese.*

### **Seasonal Vegetables & Fruit Platter - \$150**

*Served with pimento cheese and a pickled relish dipping sauce.*

## **Lunch Buffet**

*(Includes water and iced tea service)*

### **Option 1 - Po'boy Platters** *(Selection of po'boys and a salad) (\$16/person, min. 10 people)*

*(Choose two po'boy types/platter. All po'boys come dressed with shaved lettuce, pickles, tomatoes and mayo. Po'boys are served on french bread):*

- Roast Beef
- Pork "Cuban"
- Catfish
- Shrimp
- Fried Green Tomato

*(Choose one salad):*

- Simple Green Salad, Organic Veggies, served with a Honey Lemon Vinaigrette (served cold)
- Chopped Iceberg and Romaine Salad, Heirloom Carrot Ribbons, served with Pickled Relish Dressing (served cold)

*(Add any one of the following à la carte items below to the Po'boy Platter for \$8/person)*

### **Option 2 - À la Carte Lunch Items** *(two selections for \$20/person, three selections for \$25/person):*

- Chicken and Dumplings, served with Smoked Chicken Velouté and Organic Veggies
- Smoked Chicken and Andouille Gumbo with Grilled Sausage, served with Rice
- Barley and Kale Salad, Smoked Chicken, served with Collard Green Pesto
- Shrimp 'n' Grits, served with Roasted Tomatoes and Onions
- Simple Green Salad, Organic Veggies, served with a Honey Lemon Vinaigrette (served cold)
- Chopped Iceberg and Romaine Salad, Heirloom Carrot Ribbons, served with Pickled Relish Dressing (served cold)

### **Desserts:**

*(\$6 per person. Choose up to 4 for the buffet.)*

- Pan-Seared Brioche Bread Pudding Bites with Banana Caramel Sauce
- Red Velvet Cake with Cream Cheese Frosting
- Butterscotch Shortbread Bar
- Sweet Potato Pie with Coconut Pecan Streusel
- Carrot Raisin "Cake" with Spiced Buttercream
- Mississippi "Mud Pie" Tartlet

## **Dinner Buffet**

*(Includes two entrees, two sides, and french bread for \$28/person. Add another side for \$6/person, or another entree for \$12/person). (Includes water and iced tea service).*

*(Select two entrees):*

- Cider-Brined and Slow-Roasted Pork Loin
- Chicken and Dumplings, served with Smoked Chicken Velouté and Organic Veggies
- Signature Meatloaf, Wood-Oven Roasted with BBQ Sauce Lacquer
- BBQ from our Smoker (seasonal)
- Red Beans 'n' Rice, a New Orleans tradition
- Shrimp 'n' Grits, served with Roasted Tomatoes and Onions
- Grilled Fish (seasonal and fresh)
- Overnight Brined and Roasted Chicken, seasonal flavors

*(Select two sides):*

- Seasonal Vegetable Succotash, with Fresh Herbs, Butter and White Wine
- Simple Green Salad, Organic Veggies, served with a Honey Lemon Vinaigrette (served cold)
- Slow-Braised Collard Greens, Pork Hocks and Bacon
- "Dirty Rice" Risotto
- Seasonal Vegetable and Rice Casserole
- Baked Mac n' Cheese, with Cornbread Crumble
- Alabama Caviar (served cold)
- BBQ Baked Beans, Bacon, Heirloom Beans
- Hopin' Jon Black Eyed Peas, Corn, and Rice
- Brioche Rolls
- Cornbread Muffins
- Green Beans, sautéed in Garlic Butter and Shallots (seasonal)
- Stewed White Bean, Ham Hocks

*(Can add a cocktail hour with passed appetizers prior to the dinner buffet for \$10 - \$14/person)*

### **Desserts:**

*(\$6 per person. Choose up to 4)*

- Pan-Seared Brioche Bread Pudding Bites, with Banana Caramel Sauce
- Red Velvet Cake with Cream Cheese Frosting
- Butterscotch Shortbread Bar
- Sweet Potato Pie with Coconut Pecan Streusel
- Carrot Raisin "Cake" with Spiced Buttercream
- Mississippi "Mud Pie" Tartlet

## **Full Service Seated Lunch**

*(\$19/person for two courses, \$24/person for three courses. (Includes water and iced tea service)*

**Appetizers** (Served family-style for the table. Event host to select up to (3) options for guests.):

- Fried Green Tomatoes, Pimento Cheese
- Southern Dirty Rice Risotto Arancini, Smoked Onion Creme
- Cornbread Muffins, Black Pepper Honey Butter
- Super Creamy Mac 'n' Cheese, Cornbread Crumble

*(Passed appetizer and cocktail hour packages available upon request).*

**Entrees & Large Lunch Salads** (Extend up to (3) of these options to your guests to select in advance of your event):

- New Orleans Style Po'boys: Roast Beef, Pork "Cuban", Catfish, Shrimp or Fried Green Tomato
- Barley, Kale and Chicken Salad, served with Collard Green Pesto, Pecans, Roasted Grapes, and Smoked Chicken

- Organic Greens Salad with Smoked Chicken, served with Honey Shallot Vinaigrette
- Chicken and Andouille Gumbo with Grilled Sausage Link, Rice, Green Onions
- Blackened Catfish in a Cioppino-Style Sauce, served with Potatoes and Corn
- Seasonal Steak Options (Market Price. May change per/person amount)

**Desserts** (Served family-style for the table. Event host to select up to (3) options for guests):

- Pan-Seared Brioche Bread Pudding, Bourbon Sauce
- Red Velvet Cake with Cream Cheese Frosting
- Sweet Potato Pie with Coconut Pecan Streusel
- Carrot Raisin “Cake” with Spiced Buttercream
- Mississippi “Mud Pie” Tartlet
- Coconut Layer Cake, Coconut Pudding

## **Full Service Seated Dinner**

*(\$28 for two courses, \$42 for three courses, \$54 for four courses.) (Includes water and iced tea service).*

**Appetizers** (Served family-style for the table. Select up to three):

- Fried Green Tomatoes, Pimento Cheese
- Southern Dirty Rice Risotto Arancini, Smoked Onion Creme
- Cornbread Muffins, Black Pepper Honey Butter
- Super Creamy Mac ‘n’ Cheese, Cornbread Crumble

**Salads:** (Extend up to (2) of these options to your guests to select in advance of your event):

- Barley and Kale Salad served with Collard Green Pesto, Pecans, and Roasted Grapes
- Simple Green Salad with Organic Veggies and a Honey Lemon Vinaigrette

**Entrees:** (Extend up to (3) of these options to your guests to select in advance of your event):

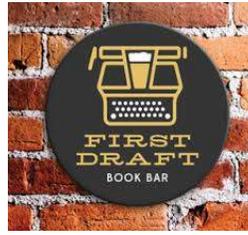
- Brined and Slow-Roasted Pork Loin served with Brown Butter Sweet Potato Puree, Collard Greens, and Velvet Pork Au Jus (gf)
- Wood Oven Roasted Catfish with a Tomato and Fennel Sauce, served with Corn Coins and Roasted Potatoes
- Chicken and Biscuit Dumplings, with Smokey Veloute, served with Organic Veggies
- Blackened Prime Flat Iron, with Smoked Onion Cream, Vegetable Succotash, and Pee-Wee Potatoes (add \$5/person) (gf)
- Broccoli, Cauliflower, Leek and Rice Casserole, with Smoked Onion Cream, Sweet ‘n’ Spicy Nut Crumble (v)
- Any salad listed above can be selected as an entree option

**Desserts** (Served family-style for the table. Event host to select up to (3) options for guests):

- Pan-Seared Brioche Bread Pudding in a bourbon sauce
- Red Velvet Cake with Cream Cheese Frosting
- Sweet Potato Pie with Coconut Pecan Streusel
- Carrot Raisin “Cake”, with Spiced Buttercream
- Mississippi “Mud Pie” Tartlet
- Coconut Layer Cake, Coconut Pudding

## **Non-Alcoholic Beverage Service**

- Southern Rail’s Special Chicory Coffee (\$4 per person)
- Fountain Soda Service (includes iced tea and sweet tea) (\$3 per person)
- Housemade Honey Lemonade (\$4 per person)



## Catering by First Draft Book Bar at The Newton

First Draft Book Bar is The Newton's on-site bar and cafe, serving artisan craft beer and wine as well as gourmet and local pastries, desserts, and small bites. First Draft Book Bar is directly in the middle of Changing Hands Bookstore and The Commons event space. For private events, the bar inside the Commons can be made private. A food and beverage minimum of \$200 is required for catering services.

### **Appetizer Platters**

*Pricing is for serving sizes of either small, medium, or large platters serving either 15/30/60 persons. Select as many platters/size variations as you'd like:*

- Caprese Salad Tray (cherry tomato, mozzarella, basil) (\$30/\$60/\$120)
- Hummus and Vegetable Platter (\$35/\$55/\$75)
- Prosciutto Wrapped Asparagus (\$25/\$55/\$105)
- Pancetta, Mushroom, and Goat Cheese Tarts (\$25/\$55/\$105)
- Spinach, Mushroom, and Goat Cheese Tarts (\$30/\$60/\$120)
- MJ Soft Pretzel Bites with Gourmet Mustard (\$20/\$40/\$80)
- Assorted Cheese Plate with Fresh Grapes and Crackers (\$40/\$50/\$60)

### **Breakfast**

- Assorted Tray of Seasonal Muffins, Donuts, Breads, and Scones. Serves 15. (\$60)
- Small Seasonal Fruit Platter. Serves 6 to 10 (\$30) / Medium Seasonal Fruit Platter. Serves 12 to 14 (\$40) / Large Seasonal Fruit Platter. Serves 16 to 20 (\$50)
- Yogurt Parfait (vanilla yogurt topped with granola and fresh berries) (\$6 each)
- Assorted Granola Bars (\$2 each)
- Seasonal Vegetarian Quiche (\$5 each)
- Seasonal Meat Quiche (\$6 each)

### **Desserts**

- Assorted Dessert Minis (\$6/person) (includes seasonal selection of cookies and brownies)

### **Non-Alcoholic Beverage Service**

- Water Service - Complimentary with catering
- Regular/Decaf Coffee and Assorted Tea Service (\$4 per person) (includes sweeteners, cream)
- Canned Soda (\$2 each)
- First Draft's Assorted Specialty Sodas and Lemonade (\$4 each)
- Bottled Water (\$1.50 each)
- Mineral Water (\$2.50 each)
- Orange Juice/Apple Juice (\$2.50 each)

First Draft Book Bar - Beer & Wine List

**WINE - GLASS / BOTTLE**

**SPARKLING**

*Secco Moscato Italian Bubbles 8 / 24 (Moscato - Colli Euganei, Italy)*

*Secco Bianco Italian Bubbles 9 / 27 (Chardonnay Blend - Veneto, Italy)*

**WHITE**

*Vera Vinho Verde 8 / 24 (Arinto - Minho, Portugal)*

*Milbrandt Traditions Riesling 9 / 27 (Riesling - Columbia Valley, WA)*

*Fantinel 9 / 27 (Pinot Grigio - Friuli-Venezia Giulia, Italy)*

*Tariquet 9 / 27 (Chardonnay - Côte de Gascogne, France)*

**RED**

*Crew Wine Company Sawbuck 7 / 21 (Malbec - Yolo County, CA)*

*Pillsbury Wild Child Red 12 / 36 (Merlot Blend - Cochise County, AZ)*

*A Proper Claret 12 / 36 (Red Blend - Santa Cruz, California)*

*Ercavio Tempranillo Rose 9 / 27 (Tempranillo - Castilla, Spain)*

*M • A • N Africa Ou Kalant (house) 7 / 21 (Cabernet Sauvignon - Coastal Region, South Africa)*

*Bench 10 / 30 Cabernet Sauvignon (Sonoma, California)*

*Chapoutier Bila-Haut 9 / 27 (Syrah Blend - Côtes du Rousillon, France)*

*Madness and Cures 10 / 30 (Petite Sirah Blend - Sonoma County, CA)*

*Le Cirque 9 / 27 (Rosé - Cote Catalanes, France)*

# BEER

## CANS

**Lumberyard Knotty Pine 4** (American Pale Ale - 5.4% ABV - Flagstaff, AZ)

**Four Peaks Kiltlifter 4** (Scottish Ale - 6.0% ABV - Tempe, AZ)

**Four Peaks Hop Knot 4** (American IPA - 6.7% ABV - Tempe, AZ)

## BOTTLES

**Mother Road Gold Road 5** (Kolsch Ale - 4.3% ABV - Flagstaff, AZ)

**Unibroue Blanche de Chambly 6** (Witbier - 5.0% ABV - Québec, Canada)

**Full Sail Session Lager 3** (American Pale Lager - 5.1% ABV - Hood River, OR)

**Estrella Damm Daura (gf) 5** (Euro Pale Lager - 5.4% ABV - Barcelona, Spain)

**Omission Pale Ale (gf) 5** (American Pale Ale - 5.8% ABV - Portland, OR)

**Lagunitas IPA 5** (American IPA - 6.2% ABV - Petaluma, CA)

**Nimbus Old Monkeyshine 5** (English Strong Ale - 8.2% ABV - Tucson, AZ)

**Crispin Original Hard Apple Cider (gf) 6** (Apple Cider - 5.0% ABV - Colfax, CA)