



# *THE* HENRY

THE *GREATEST* NEIGHBORHOOD RESTAURANT

## GROUP DINING



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**THE HENRY**

4455 East Camelback Road • Phoenix, AZ 85018



# THE Henry

**T**he Henry beckons with a timeless vibe, a blend of Gatsby-era elegance and modern industrial cool. Two private rooms, an enchanting patio, or our test kitchen - the premier space for a chef's dinner - provide the perfect backdrop for any event. No matter what you're planning, your go-to for a memorable event is the *greatest* neighborhood restaurant.



# GROUP EVENTS

## NORTH PRIVATE DINING ROOM



*The North Private Dining Room is an airy, bright space offering multiple seating configurations and optional patio space. Fully equipped with a 40" flat-screen TV for all business and special occasion needs.*

Seated: 30

Cocktail Reception: 35

*The numbers above reflect our current capacity to adhere to social distancing standards.*

*Expand your event space by adding The Patio outside the North Dining Room.*

## SOUTH PRIVATE DINING ROOM



*The South Private Dining Room is ideal for your next presentation or cocktail mixer. Fully equipped with a 40" flat-screen TV, AV screen, and projector. Multiple seating configurations available*

Seated: 50

Cocktail Reception: 50

*The numbers above reflect our current capacity to adhere to social distancing standards.*

## NORTH AND SOUTH ROOMS COMBINED

*Guests are able to combine the North and South Private Dining Rooms to create space for larger events.*

Seated: 100   Cocktail Reception: 125

*The numbers above reflect our current capacity to adhere to social distancing standards.  
Expand your event space by adding The Patio outside the North Private Dining Room.*

# GROUP EVENTS



## PRIVATE TEST KITCHEN



*Chef's Test Kitchen is the heart of Fox Restaurant Concepts, where recipes are tested and menus are developed. Treat guests to a plated dinner in a unique setting overlooking The Henry's kitchen, or close the doors for a more exclusive space*

Seated: 20

Cocktail Reception: 30

*The numbers above reflect our current capacity to adhere to social distancing standards.*

## EAST PATIO



*The Patio features classic wicker chairs and marble topped tables, all screened with lush greenery for an exclusive feel. A fireplace surrounded by lounge chairs keeps the space casual and inviting. Climate controlled for comfort with heaters or misters.*

Seated: 80

Cocktail Reception: 125

*The number above reflect our current capacity to adhere to social distancing standards.*







# BREAKFAST MENUS



## CONTINENTAL

\$15 PER PERSON - FOOD STATIONS

**FRESH FRUIT**

**GREEK YOGURT PARFAIT**

**BAGELS & CREAM CHEESE**

plain, everything, whole grain



## BIG BREAKFAST

\$25 PER PERSON - FOOD STATIONS

**FRESH FRUIT**

**BREAKFAST POTATOES**

**ASSORTED PASTRIES**

muffins, scones, danish

**ORIGINAL EGG SANDWICH\***

bacon, avocado, american cheese, mayonnaise

**QUINOA BREAKFAST BURRITO**

eggs, black beans, roasted corn, potato, pasilla chile, avocado, pepper jack

*Server attendant will be present for food stations to avoid self-service at this time.*

SEE PAGE 9 FOR OPTIONAL BREAKFAST ADDITIONS

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# MAKE YOUR OWN BRUNCH MENU



\$30 PER PERSON

Select Four Entrees from the list below to showcase on your menu  
All Brunch service begins with fresh fruit and assorted pastries for the table



## STARTERS FOR THE TABLE

### FRESH FRUIT

### ASSORTED PASTRIES

muffins, scones, danish

## ENTRÉES

SELECT 4

### CHARRED AVOCADO SALAD

romanesco, heirloom carrot, snow pea, bok choy, toasted sesame, ginger miso vinaigrette

### BRUSSELS SPROUT CAESAR SALAD

romaine, toasted torn basil, parmigiano reggiano

### QUINOA BREAKFAST BURRITO

eggs, black beans, roasted corn, potato, pasilla chile, avocado,  
pepper jack, side of breakfast potatoes

### ORIGINAL EGG SANDWICH

bacon, avocado, american cheese, mayonnaise,  
side of breakfast potatoes

### FLOWER CHILD SCRAMBLE

eggs, brussels sprouts, cauliflower, roasted mushroom, kale,  
parmesan, side of breakfast potatoes

### RANCHEROS BREAKFAST BOWL

sunny side up eggs, roasted jalapeño-pumpkin seed salsa,  
corn tortillas, avocado, tomato, queso blanco

### CALIFORNIA BURRITO OR BOWL

eggs, bacon, pepper jack, american cheese, havarti cheese, potato,  
avocado, salsa, side of breakfast potatoes

*Server attendant will be present for food stations to avoid self-service at this time.*

SEE PAGE 9 FOR OPTIONAL BRUNCH ADDITIONS

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# LUNCH MENUS



## FOOD STATIONS

\$27 PER PERSON

### SALADS

#### HENRY HOUSE SALAD

mixed greens, cherry tomato, carrot, crouton

#### CHARRED AVOCADO SALAD

heirloom carrot, snow pea, bok choy, toasted sesame, romanesco, ginger miso vinaigrette

### SANDWICHES

#### CRISPY BUTTERMILK CHICKEN SANDWICH

cabbage slaw, dill pickle, honey dijonaise

#### BEVERLY HILLS CLUB

roasted turkey, bibb lettuce, tomato, bacon, swiss cheese, mayonnaise

### SIDES

#### KALE & APPLE SLAW • ASSORTED COOKIES



## PLATED



\$37 PER PERSON WITH CHOICE OF ENTRÉE

### STARTERS FOR THE TABLE

#### GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon

#### MADE TO ORDER GUACAMOLE

roasted poblano, clementine, marcona almond

### ENTRÉES

#### CHARRED AVOCADO SALAD

grilled asparagus, heirloom carrot, snap pea, bok choy, toasted sesame, ginger miso vinaigrette

#### CRISPY BUTTERMILK CHICKEN SANDWICH

cabbage slaw, dill pickle, honey dijonaise

#### ROASTED TURKEY FRENCH DIP

horseradish aioli, havarti, garlic parmesan roll, natural jus

#### HARVEST BOWL

melted sweet potato, ancient grains grilled portobello, caramelized cauliflower, snow pea, brussels sprouts, avocado, marcona almond pesto, cashew harissa, roasted pepitas, flax seeds

*Server attendant will be present for food stations to avoid self-service at this time.*

SEE PAGE 9 FOR OPTIONAL LUNCH ADDITIONS

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# ADDITIONS

*all pricing per person*

## BREAKFAST & BRUNCH

Bagel & Cream Cheese - \$3

Assorted Mini Pastries - \$3  
muffins, scones, croissants, danish, cinnamon rolls

Crisp Bacon - \$5

Breakfast Potatoes - \$5

Greek Yogurt Parfait - \$7  
laura's granola & berries

## LUNCH

Made To Order Guacamole - \$4  
roasted poblano, clementine, cilantro, pistachio

Grilled & Chilled Shrimp - \$8  
horseradish cocktail, henry sauce, charred lemon

Butternut Squash & Ricotta Toast - \$4  
maple-glazed butternut squash, whipped ricotta,  
brussels sprout leaves & honey drizzle on ciabatta bread

Spicy Tuna & Crispy Rice - \$8  
fresno chile, cilantro, tamari

Deviled Crab Dip - \$10  
garlic brioche toast

Crusty Bread with Whipped Butter & Sea Salt - \$3

## DESSERT - \$8

Maple Carrot Cake - mascarpone crema, carrot raisin compote, candied walnut

Flourless Chocolate Brownie - peanut butter, caramel & coconut topping with whipped cream

## BEVERAGE

Orange Juice (serves 4-5) - \$20

Mason Jar Carafe of Iced Tea or Lemonade (serves 20) - \$30 each

Coffee (serves 24) - \$72

Table Side Mimosas (serves 5-6) - \$40 each

Rosé & Sparkling Wine by the Bottle - ask your event manager for current wine options

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages - charged based on consumption

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# DINNER MENUS



## PLATED

\$60 PER PERSON



## SALADS

### HENRY HOUSE SALAD

mixed greens, cherry tomato, carrot, crouton

## ENTRÉES

*choice of*

### BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

### SCOTTISH SALMON\*

chioggia beet, toasted grains, watercress, marcona almond pesto

### LEMON HONEY ROASTED CHICKEN

roasted butternut squash, roasted brussels sprouts, roasted cipollini onions

## OPTIONAL VEGETARIAN DISH

### HARVEST BOWL

melted sweet potato, ancient grains, grilled portobello, caramelized cauliflower, snow pea, brussels sprouts, avocado, marcona almond pesto, cashew harissa, roasted pepitas, flax seeds

## DESSERTS

*choice of*

### MAPLE CARROT CAKE

mascarpone crema, carrot raisin compote, candied walnut

### FLOURLESS CHOCOLATE BROWNIE

peanut butter, caramel & coconut topping with whipped cream

*For parties over 25 guests, featured dessert is Maple Carrot Cake*

## SEE PAGE 13 FOR OPTIONAL DINNER ADDITIONS

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# DINNER MENUS



## PLATED

\$75 PER PERSON

SERVED FAMILY-STYLE UPON REQUEST:

*family-style includes entire menu served to share, followed by plated desserts*



## STARTERS FOR THE TABLE

### BUTTERNUT SQUASH & RICOTTA TOAST

maple-glazed butternut squash, whipped ricotta,  
brussels sprout leaves & honey drizzle on ciabatta bread

### MADE TO ORDER GUACAMOLE

roasted poblano, clementine, cilantro, pistachio

### GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon

## SALADS

### HENRY HOUSE SALAD

mixed greens, cherry tomato, carrot, crouton

## ENTRÉES

*choice of*

### BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

### SCOTTISH SALMON\*

chioggia beet, toasted grains, watercress, marcona almond pesto

### LEMON HONEY ROASTED CHICKEN

roasted butternut squash, roasted brussels sprouts, roasted cipollini onions

### OPTIONAL VEGETARIAN DISH

### HARVEST BOWL

melted sweet potato, ancient grains, grilled portobello,  
caramelized cauliflower, snow pea, brussels sprouts, avocado,  
marcona almond pesto, cashew harissa, roasted pepitas, flax seeds

## DESSERTS

*choice of*

### MAPLE CARROT CAKE

mascarpone crema, carrot raisin compote, candied walnut

### FLOURLESS CHOCOLATE BROWNIE

peanut butter, caramel & coconut topping with whipped cream

*For parties over 25 guests, featured dessert is Maple Carrot Cake*

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# DINNER MENUS



## PLATED

\$80 PER PERSON

RECEPTION-STYLE APPETIZERS FOLLOWED BY A THREE-COURSE SEATED DINNER.

*Perfect for a cocktail reception upon arrival, followed by a seated dinner.*



## STARTERS

*Served Reception Style*

### BUTTERNUT SQUASH & RICOTTA TOAST

maple-glazed butternut squash, whipped ricotta,  
brussels sprout leaves & honey drizzle on ciabatta bread

### MADE TO ORDER GUACAMOLE

roasted poblano, clementine, cilantro, pistachio

### GRILLED & CHILLED SHRIMP

horseradish cocktail, henry sauce, charred lemon

## ENTRÉES

*choice of*

### BRAISED SHORT RIB

bourbon caramel, roasted mushroom, fourme d'ambert, smashed potato

### SCOTTISH SALMON\*

chioggia beet, toasted grains, watercress, marcona almond pesto

### LEMON HONEY ROASTED CHICKEN

roasted butternut squash, roasted brussels sprouts, roasted cipollini onions

### OPTIONAL VEGETARIAN DISH

### HARVEST BOWL

melted sweet potato, ancient grains, grilled portobello,  
caramelized cauliflower, snow pea, brussels sprouts, avocado,  
marcona almond pesto, cashew harissa, roasted pepitas, flax seeds

## DESSERTS

*choice of*

### MAPLE CARROT CAKE

mascarpone crema, carrot raisin compote, candied walnut

### FLOURLESS CHOCOLATE BROWNIE

peanut butter, caramel & coconut topping with whipped cream

*For parties over 25 guests, featured dessert is Maple Carrot Cake*

SEE PAGE 13 FOR OPTIONAL DINNER ADDITIONS

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# PLATED DINNER ADDITIONS



*all pricing per person*

## APPETIZERS

Crusty Bread with Whipped Butter & Sea Salt - \$3

Butternut Squash & Ricotta Toast - \$4

maple-glazed butternut squash, whipped ricotta  
brussels sprout leaves & honey drizzle on ciabatta bread

Made To Order Guacamole - \$4

roasted poblano, clementine, cilantro, pistachio

Spicy Tuna & Crispy Rice - \$8

fresno chile, cilantro, tamari

Grilled & Chilled Shrimp - \$8

horseradish cocktail, henry sauce, charred lemon

Deviled Crab Dip - \$10

garlic brioche toast



## ENTRÉES

Wood Grilled Filet Mignon\*

*(ask your Special Events Manager for pricing)*

smashed red potato, roasted vegetable, red wine reduction



## BEVERAGE

Select Wine by the Bottle - ask your event manager for current wine options

Customized Wine Pairings - ask your event manager for details

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages - charged based on consumption

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# COCKTAIL APPETIZER MENU



*Items are replenished for 90 minutes*

## **\$40 PER GUEST**

CHOICE OF 3 SMALL BITES  
CHOICE OF 1 ENHANCEMENT

## **\$45 PER GUEST**

CHOICE OF 3 SMALL BITES  
CHOICE OF 2 ENHANCEMENTS

## **\$55 PER GUEST**

CHOICE OF 4 SMALL BITES  
CHOICE OF 3 ENHANCEMENTS

### **SMALL BITES**

#### **HEIRLOOM TOMATO TOAST**

heirloom tomatoes, mascarpone cheese

#### **WARM PARKER HOUSE ROLLS**

bacon, cheddar, chive, crème fraîche

#### **MADE TO ORDER GUACAMOLE**

roasted poblano, clementine, cilantro, pistachio

#### **LEBANESE HUMMUS & PITA**

campari tomato, garden herbs, warm pita

#### **WHITE CHEDDAR & TRUFFLE CROQUETTES**

white cheddar cheese, truffle oil, crisped potato



### **ENHANCEMENTS**

#### **ASPARAGUS CAESAR SALAD**

WITH CRUSTY BREAD AND WHIPPED BUTTER

romaine, toasted torn bread, parmigiano reggiano with noble bread,  
whipped butter & sea salt

#### **CRISPY BUTTERMILK CHICKEN SANDWICH (halved)**

cabbage slaw, dill pickle, honey dijonaise

#### **ROASTED TURKEY FRENCH DIP SANDWICH (halved)**

horseradish aioli, havarti, garlic parmesan roll, natural jus

#### **GRILLED AND CHILLED SHRIMP**

horseradish cocktail, henry sauce, charred lemon

#### **DEVILED CRAB DIP OR DEVILED CRAB TOAST**

served with or on garlic brioche toast

#### **ASSORTED MINI DESSERTS**

seasonal offerings from our Henry Bakery

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# GROUP EVENT INFORMATION



## WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4% service charge, sales tax, and gratuity.

## WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you.

The Service Charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

## HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?

Please submit food and beverage selections to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

## WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees, make sure cancellation occurs two weeks prior to the event date.

## WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferrable.

## WHAT HAPPENS IF I BOOK A PATIO EVENT & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

## WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

# GROUP EVENT INFORMATION



## **ARE DECORATIONS ALLOWED?**

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

## **CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?**

If you would like to include our logo on event collateral, please request a brand standards kit and hi-resolution logo from your Special Events Manager and provide a proof for approval by your event manager for approval before collateral is produced. If the event is ticketed, we ask that you please refrain from using the logo unless previously approved.

## **WHAT HAPPENS TO MY CREDIT CARD INFORMATION?**

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

## **HOW DOES FINAL PAYMENT WORK?**

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Fox Restaurant Concepts gift cards from Costco for event payment.