

Private Event Packages

MONORCHID



What is monOrchid?

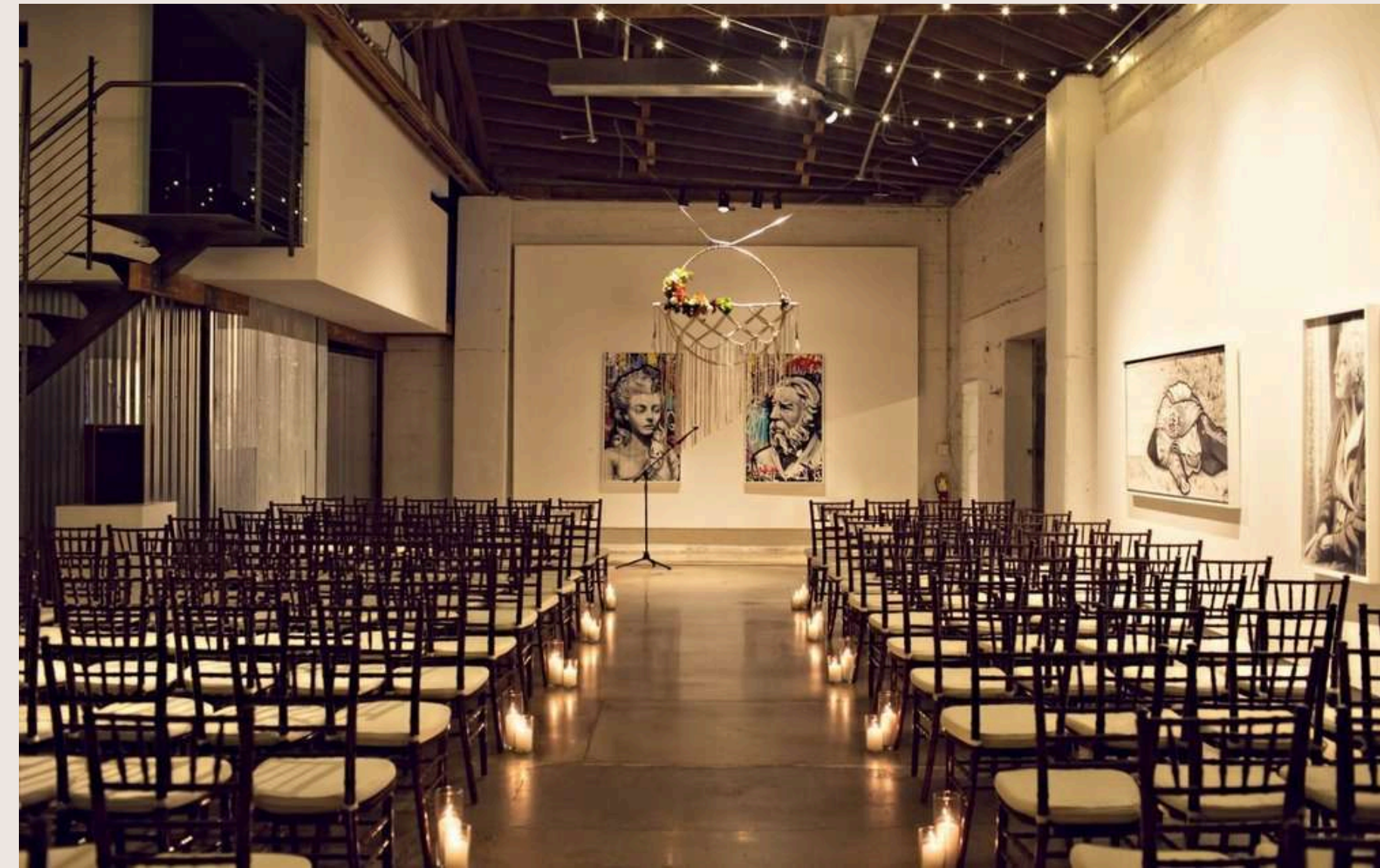
monOrchid is a 14,000 square-foot versatile, artistically driven, expansive event venue and community-centric space in the heart of the Roosevelt Row Arts District in Phoenix, Arizona. On a day-to-day basis, it houses several local restaurant and retail businesses including Kähvi Coffee + Cafe, Phoenix General boutique, Pedal Haus Brewery, and Sake Haus. At any time it can transform into an unparalleled event space that caters to weddings, private dinners, receptions, celebrations of life, graduation ceremonies, and more.

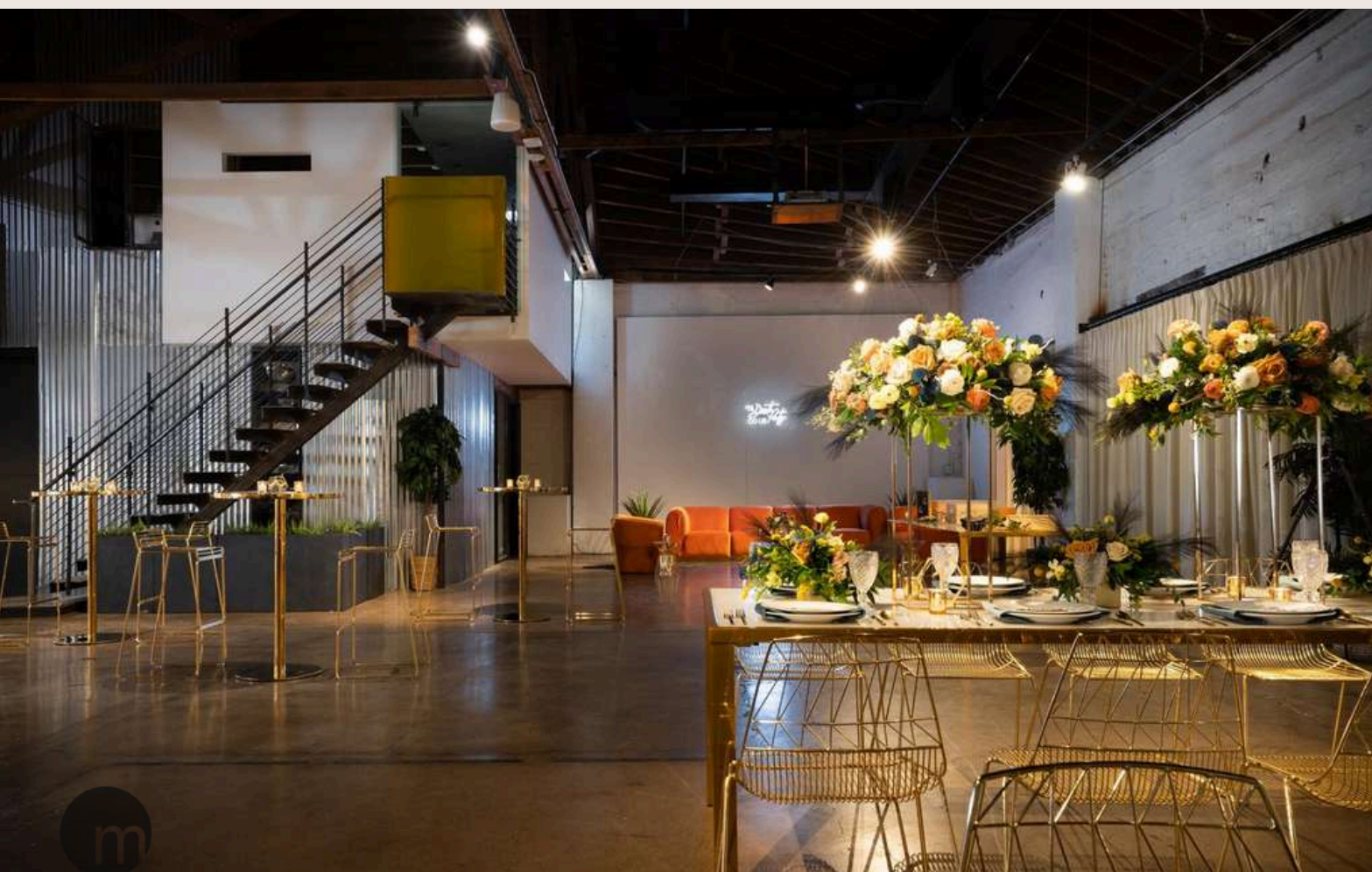
monOrchid is an all-inclusive space that welcomes everyone.



What Makes monOrchid Unique

- A variety of rental options to bring your vision to life, from unique furniture settings to rolling walls, rafter lighting, a cyclorama wall, and more.
- An in-house catering and bar program.
- A large open floor plan that is conducive for large-scale events, and it's a blank canvas for total customization and layout creativity.
- Indoor and outdoor venue options
- Partnerships with local hotels like Cambria Hotel Phoenix/Downtown, FOUND:RE, and Hyatt Place Phoenix/Downtown
- ADA accessibility





VENUE



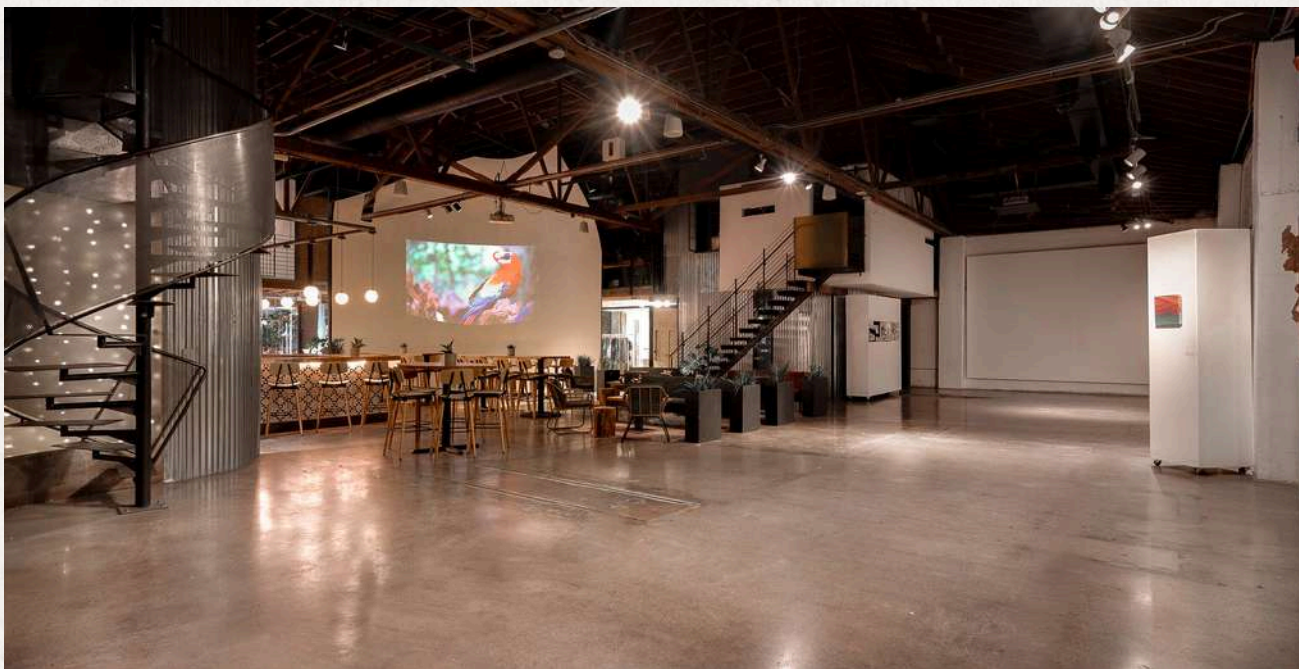
THE WHITE CYCLORAMA



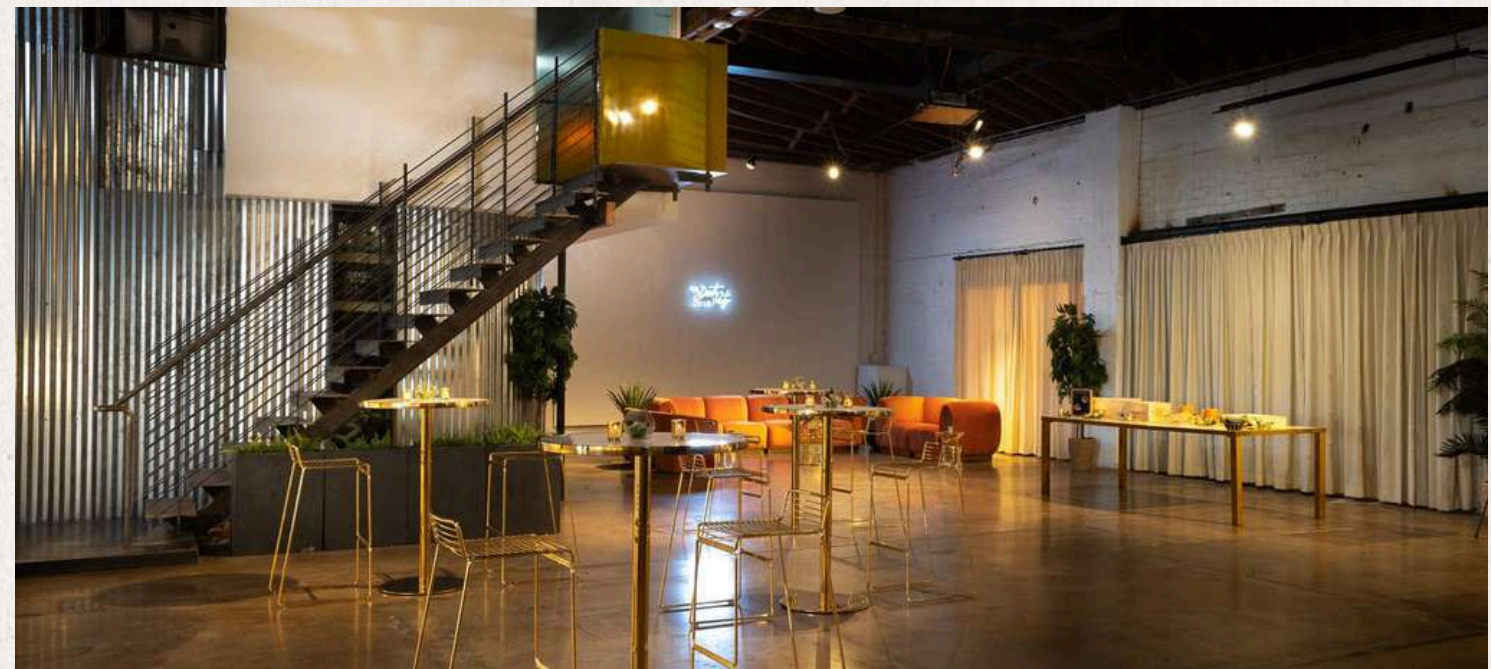
BAR



THE GALLERY

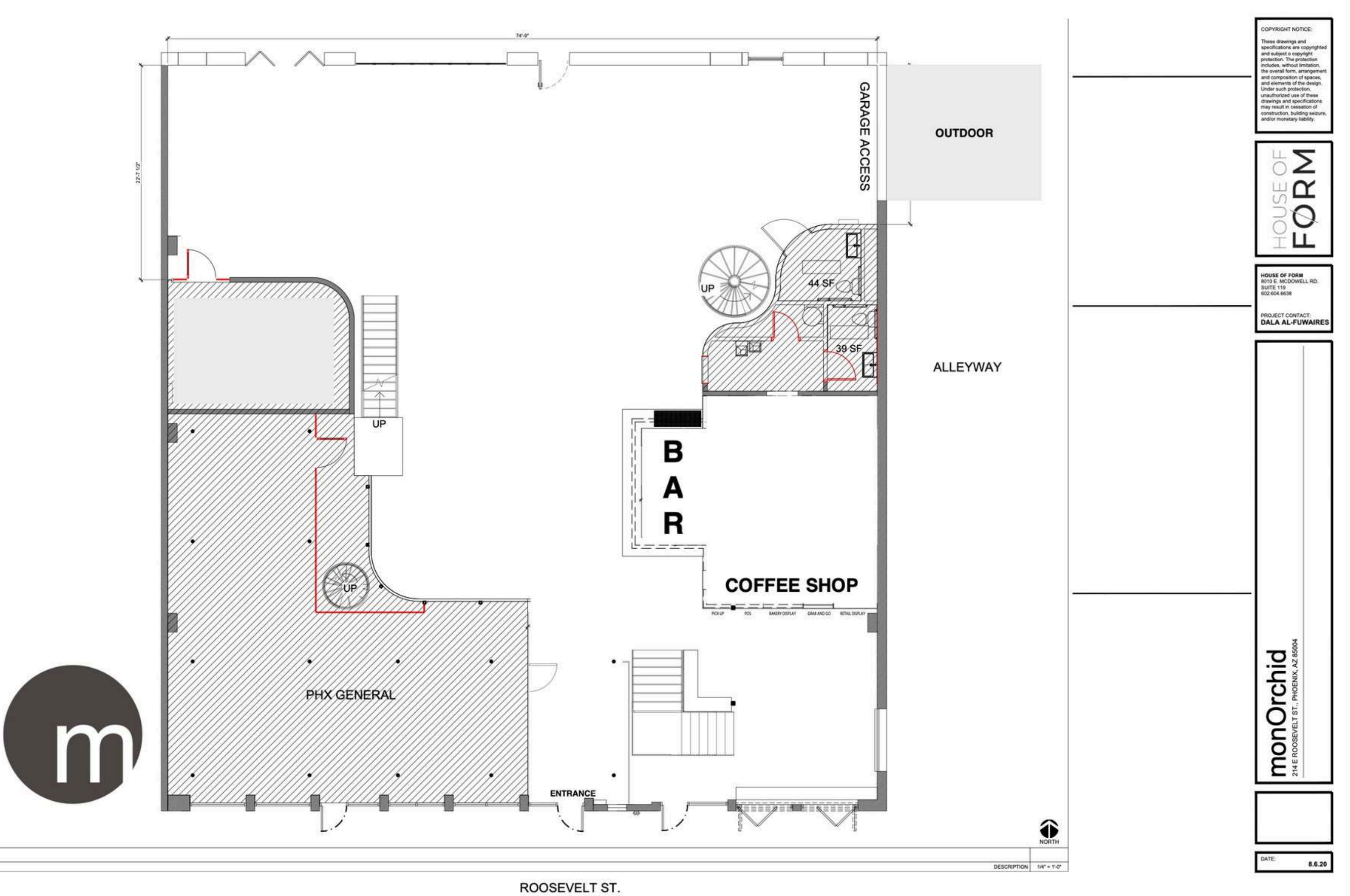


WHOLE SPACE



GALLERY/LOUNGE VIEW

FLOORPLAN



SERVICES



Capacity + Services Included

In addition to in-house catering, monOrchid offers:

- Full bar and service team
- Venue Coordination
- Rentals up to 150 people for seating
- Projection on cyclorama wall
- Lighting
- Mobile white walls
- In-house bar
- Outside vendors
- Wireless internet
- Easy load-in/load-out option from the alley



Cuisine, Bar Packaging + Pricing

Our team can design customized food and beverage menus for clients that are buffet-style with stations or individually plated entrees.

Catering services include:

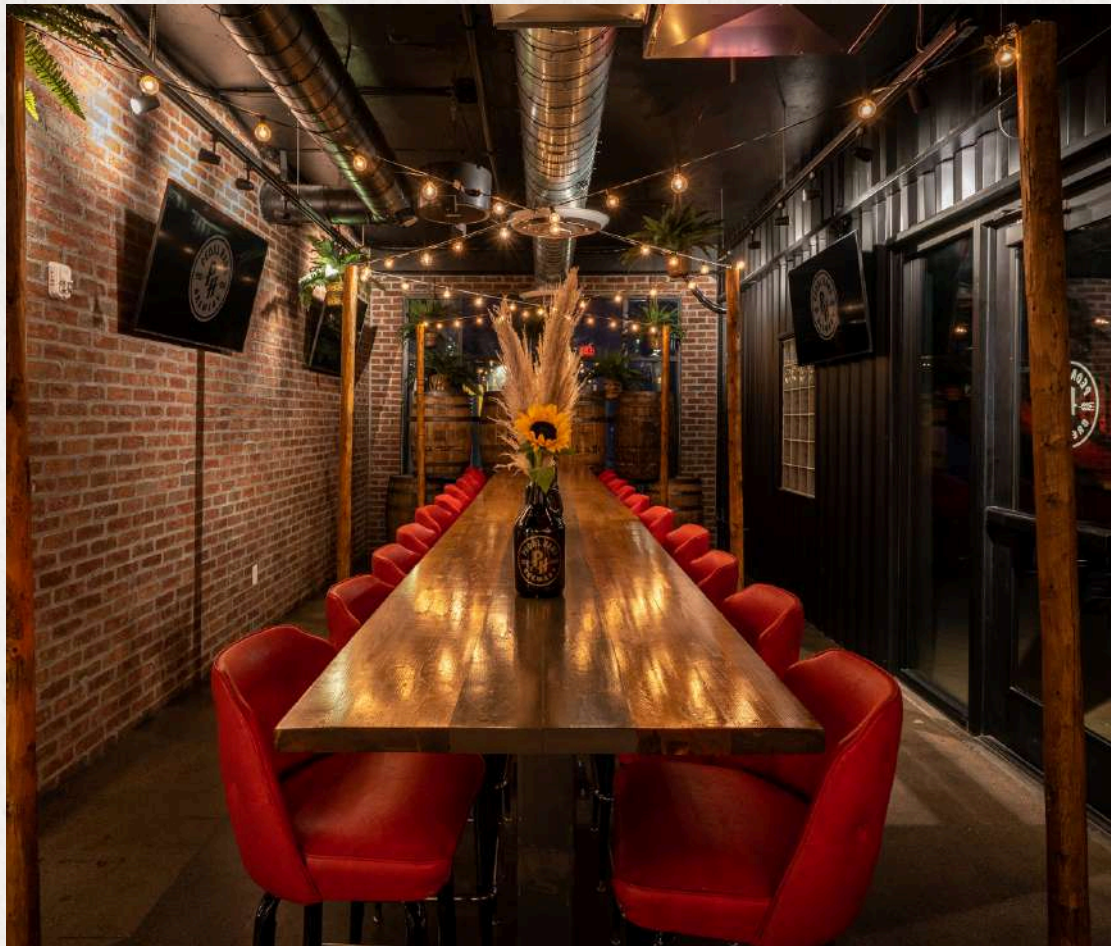
- Family style up to 70 people
- Buffet and/or action station
- Plated up to 70 people
- Hors d'oeuvres
- Servers & bartenders
- Food and drink tasting
- Cocktail reception
- Rehearsal party/dinner
- Tableware (linen, plates, silverware)



Event Package Add- Ons

- DJ including AV at \$1500 for 4-5 hours
- Photographer starting at \$1800
- Live music
- Event planner - Day of Coordination
- Professional moving company for decorations including decor setup
- AV Rental
- Security on-site
- Rehearsal party
- Entertainment (live painting, Fire Art show)
- Photo-Booths, 360 camera
- Balloon decor
- Standard table decor (Simple flower arrangement, Printed menu, LED votives candles)

WHAT ELSE



Seeking the Best Before or After-Party Spot?

Roosevelt Row is home to a variety of bars and nightlife. We happen to have three bars and restaurants located within or within walking distance of the building including,, Pedal Haus Dtphx, Sake Haus, and Luckys, that make for great locations to organize your rehearsal dinner/party or to keep the festivities going.



Nearby Accommodations

monOrchid Guest Package at the FOUND:RE Hotel:

- Accumulation of 10 rooms
- 20% off our best available rate
- 1 Upgraded room at the group rate
- 1 Complimentary Amenity
- Waived Amenity Fee
- \$5.00 parking - overnight
- Ask us for more information if you're interested in booking this package.



Parking + Transportation Options

- We do not have on-site parking, but here are two paid parking lot and/or garage options in the area:
- True North Parking Garage at 1001 N. Central Avenue (\$15 and 0.2 miles away)
- Lot on 4th Street and Garfield St. (\$13.75 and 0.2 miles away)
- SpotHero can be used to pay for parking in garages and lots and can be used to reserve parking spaces.
- Paid (credit card and coin) street parking is also available.
- Lyft and/or Uber are highly suggested

Food & Beverage packages

CATERING MENU



MONORCHID FOOD PACKAGE OPTIONS

Hors D'Oeuvres

MINIMUM 2 DOZEN

Charcuterie Cups | \$43 per dozen

Asian Meatballs | \$38 per dozen

Prosciutto Whipped Ricotta, Fig Jam and Pistachio Bruschetta | \$38 per dozen

Shrimp & Mango Ceviche and Tostadas in a Cup | \$38 per dozen

Crab Cake with Roasted Red Pepper Aioli | \$38 per dozen

Tuna Tartare, Wonton Crisp, Wasabi, Ginger | \$38 per dozen

Heirloom Tomato, Basil, Olive Oil Bruschetta w/ Balsamic Reduction | \$26 per dozen

Caprese skewers Olive Oil w/ Balsamic Reduction | \$28 per dozen

Stuffed Mushrooms (Goat Cheese, Herbs & Garlic) | \$24 per dozen

Pedal Haus Signature Table

A grazing table option is a unique way to present fun food items in a manner that truly stands out. The tables come with fine & gourmet selections of products (Cheese, Cured Meats, Dried Fruit, Nuts, Olives and other Charcuterie items as well as in-season Fresh Fruit and Veggies with Hummus, Baba Ganoush, Haus Mustard, Haus made dips).

Grazing tables are perfect for mix & mingle events, corporate events, beer or wine events, or really any type of party or celebration!

PRICING PER PERSON (PP)- Minimum 50ppl

AS A MEAL

50-70 \$28/PP

71-100 \$24/PP

101-200 \$22/PP

101-200 \$21/PP

AS AN APPETIZER

50-100 \$20/PP

101-200 \$19/PP

201-300 \$18/PP



MONORCHID FOOD PACKAGE OPTIONS

MOBILE OYSTER

MINIMUM 50 PEOPLE -3HR

Our oyster professionals will shuck and serve fresh customized oysters on the spot, providing your guests with an unforgettable experience.

50-100 Guests = \$25/guest (*unlimited oysters)

100+ Guests = \$23/guest (*unlimited oysters)

OYSTER STATION STAFF

<100 = 2

<150 = 3

<200 = 4

*can add a shucker for \$60/hr to any event

OYSTER SELECTION

Blue Point-(Montauk Point, NY)

Kumamoto-(Baja California)

Olympia-(Totten, WA)

Kusshi-(Deep Bay, CAN)



INCLUDED

Champagne Mignonette

House Hot Sauce

Lemon Oil + Mist

CUSTOM OPTIONS \$85

Pineapple Mezcal Mist

Ossetra Caviar

Garlic Hot Sauce

Smoked Bacon Sea Salt

Jalapeno Chimichurri



MONORCHID FOOD PACKAGE

Buffet Style Dinner Menu

MINIMUM OF 20 GUESTS

BASE PRICING

Includes a choice of 1 salad, 2 side dishes, and dinner rolls with butter.

One Entree Choice = 37 per person

Two Entree Choice = 42 per person

ADD-ON OPTIONS

Price if added to a base package above.

Entree | 8 per person

Side or Salad | 4 per person

Dessert | 6 per person

WEDDING CAKE & SPECIALTY DESSERT SERVICE

Cutting & Disposable Plating Fee | 2 per person

ADD A SERVER TO SERVE THE BUFFET | 3 / person

CARVING CHEF STATION | 85

SALADS (Choose 1)

Classic Romaine Caesar with Parmesan & Croutons

Garden Salad, Heirloom Tomatoes, Red Onion, Shredded Carrots & Red Cabbage with Roasted Garlic Lemon Vinaigrette

Arugula with Almonds, Goat Cheese, Fennel, Mandarin (Citrus Slices) Citrus Dressing

Greek Salad with Cucumbers, Tomatoes, Olives, Feta & Oregano Balsamic Vinaigrette

ENTREES

Grilled Salmon with Lemon Dill Aioli

Roasted Chicken with Grilled Lemon

Braised Short Rib Beef with Au Jus

Roasted Pork Loin with Apple and Shallot Reduction

Stuffed Bell Pepper with Beyond Meat with Cheese on top (v)

Roasted Butternut Squash Pasta (v)

Roasted Sliced Prime Rib (6/person)

DESSERTS (ADD-ON OPTION) 6/person

Raspberry Lemon Tart

Chocolate Fudge Brownies

Seasonal Assorted Mini Sweets

SIDE DISHES (Choose 2)

Homestyle Creamy Mashed Potatoes

Herb Roasted Fingerling Potatoes

White Cheddar Macaroni & Cheese

(*vegan pasta option)

Seasonal Vegetable Pasta

Roasted Brussels Sprouts Goat Cheese, Sliced Almond, Honey

Broccolini with Lemon & Breadcrumbs

Oven Roasted Asparagus with Parmesan

MONORCHID FOOD PACKAGE

Taco & Nacho Bar | \$25 per person

Flour and Corn Tortillas, Tortilla Chips, Haus Salsa, Pico De Gallo, Guacamole, Queso Dip, Lime Crema, Shredded Cheese, Black Beans, Chopped Onion & Cilantro Mix plus choose three from the list below:

Carne Asada

Pork Carnitas

Chipotle Chicken

Sweet & Spicy Shrimp Adobo

Fire Roasted Vegetables

BYO sliders & brats | \$26 per person

Includes Mini Burgers & Brats, Burger Buns, Brat Buns, Lettuce, Tomatoes, Pickles, Onions, Sliced Cheese, Haus Mustard, Sauerkraut plus three sides:

Tater Barrels

Potato Salad

Creamy Coleslaw

Garden Salad with Citrus dressing

Caesar Salad

Sauteed Garden Blend (Zucchini, Yellow Squash, Bell Pepper, Onion)

Herb Roasted Fingerling Potatoes

Haus Mac n' Cheese



MONORCHID FOOD PACKAGE

Plated Dinner Menu

Plated or family style dinner max 70ppl (only on special request)
MINIMUM OF 20 GUESTS

APPETIZERS & SALADS

- Hop-Cured Hamachi Crudo w/ Caramelized Pineapple & Salsa Matcha | 14
- Kale & Apple Salad w/ Golden Beets & Creamy Mustard Vinaigrette | 12
- Prosciutto, Whipped Ricotta, Fig Jam, & Toasted Pistachio Bruschetta | 13
- Caprese Salad with Burrata Mozzarella, Heirloom Tomatoes, Fresh Basil & Balsamic Reduction | 13
- Crab Cake with Roasted Red Pepper Aioli, Lemon & Parsley | 17
- Beer-Braised Shrimp Cocktail w/ Louis Sauce & Meyer Lemon Granita | 15
- Black Truffle Croquettes w/ Gruyere de Comte & Calabrian Chile Pesto | 11
- Caesar Salad with Shaved Parmesan & Croutons | 11
- Smoked Corn Chowder with Bacon, Potatoes & Celery | 12 (Add Crab + 3-5)

ENTREES

- Atlantic Salmon w/ Roasted Asparagus & Smashed Sweet Potatoes | 32
- Braised Beef Short Rib with Sauteed Swiss Chard & Creamy Polenta | 32
- Roasted 1/4 Chicken w/ Herb Roasted Potatoes & Mustard Beurre Blanc | 25
- Prime Rib, Mashed Potatoes, Grilled Asparagus, Horseradish Crema & Aus Jus | 35
- Prosciutto-Wrapped Pork Loin w/ Creamy Mashed Potatoes & Brussel Sprouts | 25
- Wild Mushroom Stuffed Manicotti w/ Ricotta & Herbs | 25
- Seasonal Vegetable Risotto with Lemon & Parmesan | 22
- Roasted Vegetable Pasta w/ Butternut Squash Pasta | 20

DESSERTS (ADD-ON OPTION) 8/person

- Raspberry Lemon Tart
- Chocolate Fudge Brownies
- Seasonal Assorted Mini Cakes



MONORCHID FOOD PACKAGE

Breakfast | \$23 per person

ALL THE FOLLOWING:

Frittata
Bacon or Breakfast Sausages
Breakfast Potatoes
Fresh Fruit
Assorted Pastries
Bagels and Cream Cheeses

Includes Fresh Orange Juice, Coffee & Tea
station

Late Night Snacks & Pub Fare

APPROX. 20 - 25 SNACK SIZED SERVINGS PER ORDER

Haus Pizzas - Margarita, Pepperoni or Vegetarian 8-10 pizzas (gluten free available
by request only) | 125

Bavarian Pretzel Bites with Beer cheese stationed | 75

Nacho Platters (Vegan option available) | 75

**WE ARE SUPER FLEXIBLE AND WOULD LOVE TO CREATE SOMETHING UNIQUE
FOR YOU!**

Please do not hesitate to share your special requests, cuisines, dishes... that you
would like us to make for your special event.

Our Chef will be happy to discuss with you!



MONORCHID DRINK PACKAGE

Appropriate glassware & black cocktail napkins are provided.

No outside alcohol.

All beverages must be purchased and served by the venue.

Ice and cups are provided only with drink packages.

ADD-ON OPTIONS WITH YOUR HOURLY OPEN BAR

Custom Signature Cocktail

Standard w/ hourly Open Bar (G) + 2/ hour, per person

Premium w/ hourly Open Bar (H) + 3/ hour, per person

Tray Passed or Tableside Beverage Service

+ 100 per hour

Glassware Rental | 5/ person

Champagne Toast | 9/ person

DRINK TICKETS

(A) Pedal Haus Brews & Wine Only | 8/Ticket

(B) Pedal Haus Brews, Wine & Well Spirits | 11/Ticket

(C) Pedal Haus Brews, Wine & Call Spirits | 12/Ticket

(D) Pedal Haus Brews, Wine & Premium Spirits | 13/Ticket

HOURLY OPEN BAR

Minimum two hours - Includes complimentary N/A beverages.

(E) Pedal Haus Brews & Wine Only | 12/ person, per hour

(F) Pedal Haus Brews, Wine & Well Spirits | 14/ person, per hour

(G) Pedal Haus Brews, Wine & Call Spirit | 17/ person, per hour

(H) Pedal Haus Brews, Wine, Premium Spirits & Specialty Cocktails

Included | 22 / person, per hour

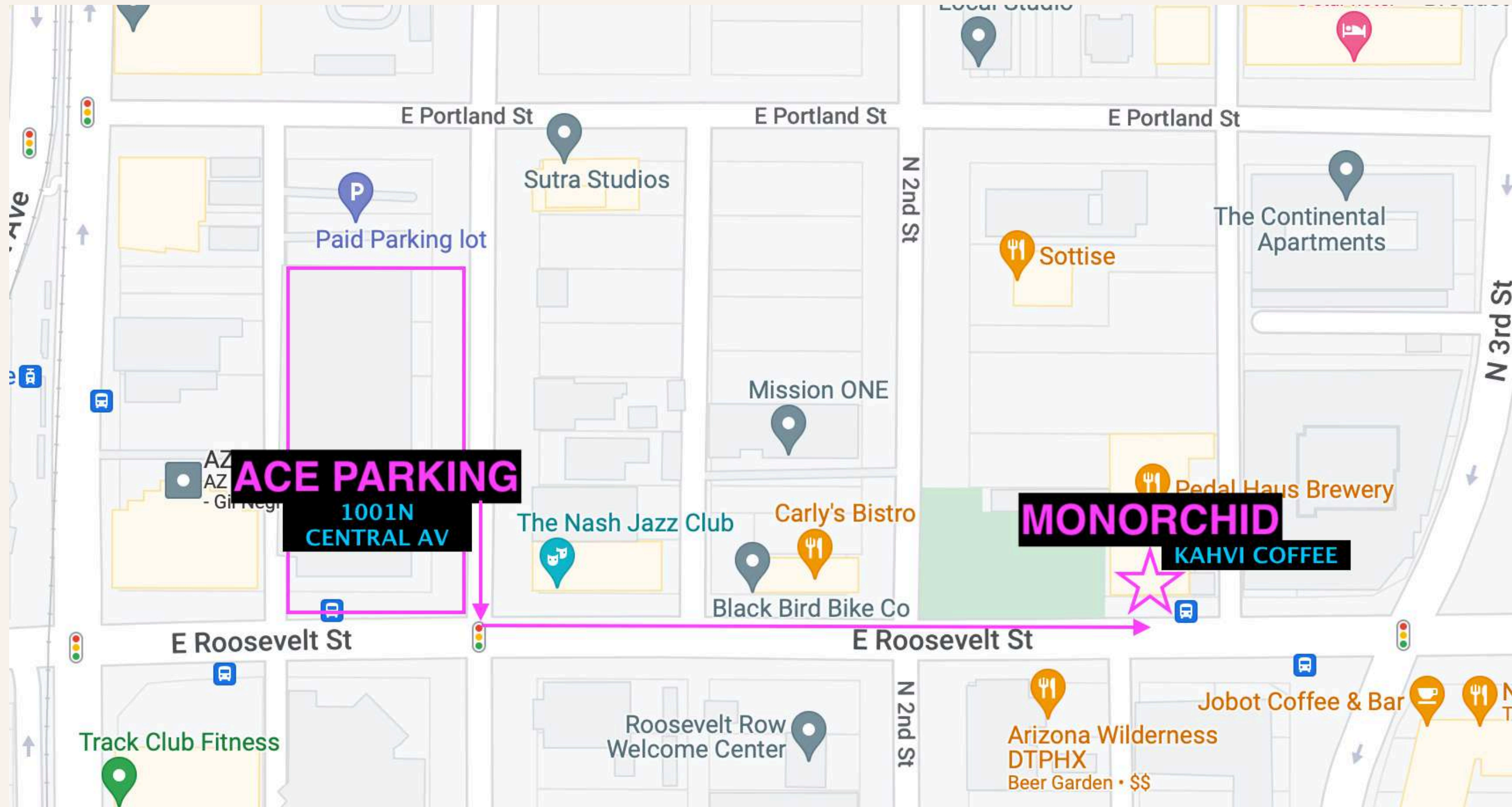
NON-ALCOHOLIC OPEN BAR

Ice tea, Cold brew, Hot Coffee/Tea, Soda & Juices | 7/ person, per hr



PARKING GARAGE

*NOT INCLUDED



LET'S SCHEDULE YOUR TOUR

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Phone Number

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