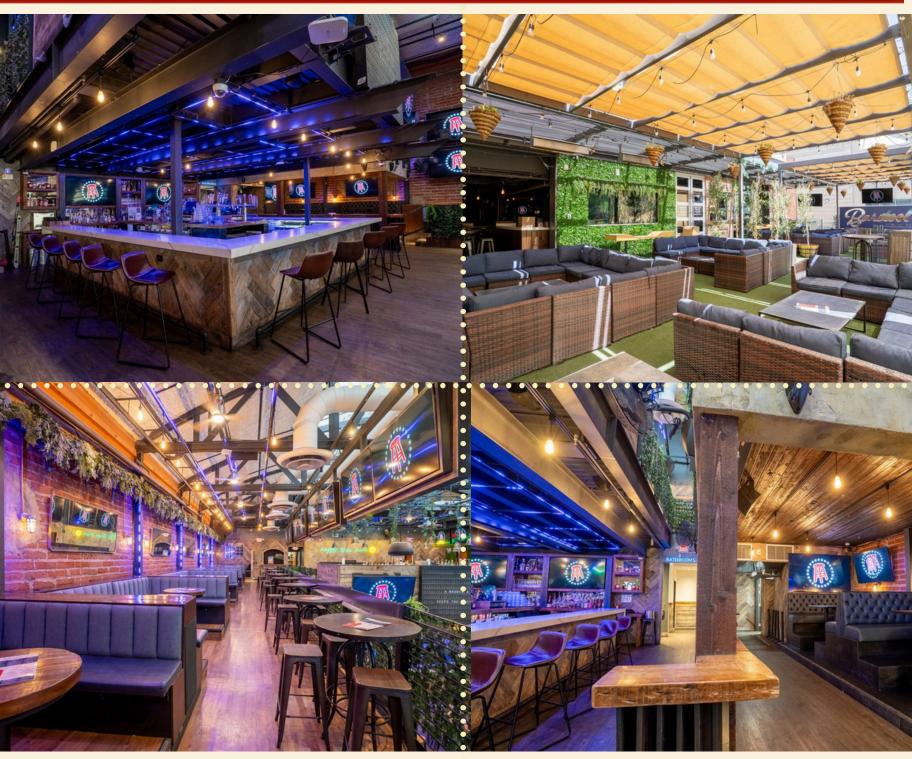




BARSTOOL SCOTTSDALE





TAKE A STEP INSIDE OUR EXPANSIVE SCOTTSDALE LOCATION

Barstool Scottsdale boasts two levels. The firstfloor featuresan oversized horshoe bar, garage doors creating a seamless in door / outdoor experience, and a spacious seating area to view games (which becomes a dance floor in the evening). The mezzanine includes a full premium bar and offers balcony views of the lower level. Our expansive front patio provides a cozy atmosphere with fire towers for warmth during the colder months. With over 50 tvs throughout the venue, it's the ultimate destination for watch parties during the day. By night, the venue transforms into a destination nightlife venue with bottle service and a packed dancefloor. The venue has market-leading nightlife audio visual capabilities and a nightclub-style DJ booth, allowing for Vegas-level production once the sun sets. As a result, it is a preferred destination for national touring acts, in-town celebrities, and has hosted Loud Luxury, Gordo, and Galantis.





INQUIRE ABOUT OUR OPEN BAR PACKAGES

PREMIUM OPEN BAR **PACKAGE INCLUDES ALL** PREMIUM LIQUORS, BEERS, WINES, SELTZERS - NO SHOTS

LOWER LEVEL- MAIN FLOOR MAXIMUM CAPACITY: 350 GUESTS



Sarstool * SCOTTSDALE *

PRICING MAY VARY BASED **ON HOLIDAYS, SPECIAL EVENTS, GAME DAYS, PEAK** SEASON, AND **AVAILABILITY.** WWW.BARSTOOLSCOTTSDALE.COM



Elevated experiences in a semi-private setting





A refined semi-private space featuring exclusive access to a dedicated bar, plush booth banquettes, high-top seating, multiple TVs, private restrooms, full AV capabilities, and balcony views overlooking the main level.

SECOND LEVEL: MAXIMUM CAPACITY 200 GUESTS











Step into our beautiful outdoor patio area, fully decked with cozy couches, fire pits, yard games, and TV's surrounding the area! The patio is open throughout all seasons and great for semi-private events as well as daytime & nighttime reservations!

MAXIMUM CAPACITY: 80 GUESTS



VENUE TABLE MAPS



FIRST LEVEL



SECOND LEVEL (MEZZANINE)





CATERING & EVENTS MENU

APPETIZERS

- HOTHONEYBBQ GLAZED CHICKEN MEATBALLS
- CRISPY POLENTA CAKES
- TOMATO BASIL BRUSCHETTA
- BACON WRAPPED SHRIMP WITH PINEAPPLE-CHILI GLAZE
- . WILD MUSHROOM AND ROASTED GARLIC FLATBREAD
- Southwest Chicken Eggrolls
- FIG JAM AND SLICED APPLE CROSTINI WITH BLUE CHEESE
- SMOKED MOZZARELLA AND BACON CROQUETTE
- CAPRESE SKEWERS WITH BALSAMIC DRIZZLE
- Ahi Poke Skewers with sesame oil and furikake
- FRIED PICKLE CHIPS W/ PARLAY SAUCE AND RANCH

CLASSIC BARSTOOL FARE

- CRISPYCHICKENWINGS, CHOICEOFSAUCE, WITH RANCH AND BLUE CHEESE
- CHICKEN TENDERS AND FRIES
- BACON CHEESEBURGER SLIDERS
- PRETZEL BITES WITH BEER CHEESE AND GRAINY MUSTARD
- CANTINA TACOS WITH CARNE ASADA OR MARINATED CHICKEN
- SPICY CHICKEN CAESAR WRAPS
- Meatball sliders with marinara and provolone cheese
- GREEN CHILI PULLED PORK SLIDERS ON PRETZEL BUNS
- Buffalo Chicken sliders on Hawaiian rolls
- EGGPLANT PARMESAN
- CHICKEN PARMESAN

SALADS, VEGETABLES, PASTAS & MORE

- CLASSIC CAESAR SALAD
- CHEF'S CHOPPED SALAD
- SEASONAL VEGETABLE AND ANCIENT GRAIN SALAD
- ROTINI PESTO PASTA SALAD WITH CHERRY TOMATOES AND FETA CHEESE
- CLASSIC MACARONI SALAD
- . LOADED POTATO SALAD WITH DICED BACON AND CHEDDAR CHEESE
- Honey Roasted Rainbow Carrots

- CHILLED BROCCOLINI WITH A CALABRIAN CHILI CITRUS VINAIGRETTE
- ROASTED BRUSSEL SPROUTS WITH PARMESAN CHEESE AND
 CAESAR DRESSING
- Garlic Roasted Green Beans with tarragon brown butter and toasted almonds
- Stuffed Portabella Mushroom Caps with blue cheese, bacon and panko breadcrumbs
- ROASTED RED POTATOES WITH BELL PEPPERS AND CARAMELIZED ONION





CATERING & EVENTS MENU

SWEETS

- Freshly Baked Cookie Tower
 - -CHOCOLATECHIP, OATMEALRAISIN, RED VELVET, PEANUT BUTTER
- Assorted Cupcake Tower
 - -Chocolate, redvelvet, vanilla bean, jelly roll, peanut butter cut
- MINI CHEESECAKE TOWER
 - -VANILLA, CHOCOLATE, STRAWBERRY, LEMON CREAM AND SALTED CARAMEL
- WARM BROWNIES

- WARM CHOCOLATE CHIP BLONDIES
- Blueberry Cobbler White Chocolate Cheesecake
- RASPBERRY ALMOND SHORTBREAD DESSERT BARS (GLUTEN FREE)
- RICE CRISPY BARS (GLUTEN FREE)
- TIRAMISU
- . GOURMET CARROT CAKE
- APPLE CARAMEL CRUMB CAKE

■ CHOOSE YOUR TIER

FOOD PACKAGES AVAILABLE TO ADD ON TO ANY PARTY OF 30 OR MORE!

TIER ONE - \$25/PERSON

• "RECEPTIONS & MIXERS"-SELECT FIVE CHOICES FROM THE

APPETIZERS & FINGER FOODS SECTION AND ONE CHOICE FROM THE

SWEETS SECTION

This package would be geared towards guests looking for a light cocktail reception style offering where a full meal is not required. These options can be passed around or laid out at stations. Lighter fare, not substantial enough for a full buffet.

TIER TWO - \$30/PERSON

SELECT SEVEN CHOICES FROM ACROSS THE MENU,
 MAXIMUM OF THREE PER SECTION

TIER THREE - \$35/PERSON

SELECT EIGHT CHOICES FROM ACROSS THE MENU,
 MAXIMUM OF THREE PER SECTION

VIP TIER- \$40/PERSON

SELECT 10 CHOICES FROM ACROSS THE MENU WITH NO LIMIT

PLATINUM VIP TIER- \$60+/PERSON

CUSTOM MENU CREATED WITH CHEF CONSULT,

INCLUDES WELCOME RECEPTION AND SUPPLEMENTS

A VIP EXPERIENCE

FOR LATE NIGHT VIP RESERVATIONS PLEASE TEXT 833-566-1305



