



# the herb box

PRIVATE  
DINING

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the herb box

7051 E. 5th Avenue • Scottsdale, AZ 85251



Located in the heart of Old Town Scottsdale, the herb box is pleased to share our brand new location with private dining options for you and your guests.

We are excited to announce the addition of our second private space, the Thyme Room. The Sage Room can seat up to 35 guests and the Thyme Room can hold up to 75 guests, both rooms with AV capability and individually controlled sound. Now, with our retractable barn doors open, you can enjoy the benefit of both spaces combined for up to 150 guests.

**the herb box** menu and style combine all the essential elements to magnify an original idea to its creative limits. Our passion for quality ingredients and culinary excellence, blended with casual chic ambiance and exceptional service are the cornerstones of your private dining experience. Whether your event is a celebration for 12, a sleek cocktail party for 50, to an executive dinner for 100, we strive to create special memories that will be remembered long after the last bite.

# GROUP EVENTS

## SAGE PRIVATE DINING ROOM

The Sage Room dining space seats up to 40 people for a plated affair with a minimum guest count of 15. This room is available for daytime and evening events, seven days a week. The seating configuration is flexible and based upon group size.

55 inch flatscreen TV available for all business and special occasion needs.

## THYME PRIVING DINING ROOM

The Thyme Room dining space seats up to 70 people for a plated affair with a minimum guest count of 25. This room is available for daytime and evening events, seven days a week. The seating configuration is flexible and based upon group size.

55 inch flatscreen TV available for all business and special occasion needs.

## A ROOM FOR ANY OCCASION

The Herb Box offers a blend of both private dining rooms for groups and events for up to 125. When booking both private dining rooms, we can accommodate standing receptions for up to 125 as well as seated meals for up to 115. Breakfast meetings, bridesmaids luncheons, birthday & anniversary celebrations, rehearsal dinners, wedding receptions and post-wedding brunches come alive in the casual elegance of our private dining room. Our menus highlight seasonal and locally sourced ingredients and are complimented by a curated wine list. Entertaining is made easy with a little help from our professional team!

# GROUP MENUS

## BREAKFAST EVENTS

*Available Monday-Friday 8am-11am*

*Breakfast Event items are served as food stations or served as family style*

### THE HERB BOX CONTINENTAL | 23.00 PER PERSON

SEASONAL FRESH FRUIT PLATTER | orange-agave syrup

DECONSTRUCTED PARFAIT | vanilla-bean yogurt, house maple-hemp granola, seasonal fruit and berries

CHEF SELECT BREAKFAST BREADS | whipped butter, house jam, cream cheese

BEVERAGE PACKAGE | orange juice, organic coffee, organic iced tea, organic hot tea, soft drinks

### THE HERB BOX SIGNATURE BREAKFAST | 32.00 PER PERSON

SEASONAL FRESH FRUIT PLATTER | orange-agave syrup

CHEF SELECT BREAKFAST BREADS | whipped butter, house jam, cream cheese

MARKET STREET BLT | crisp pancetta, fried egg, ricotta, organic wild arugula, tomato, roasted red pepper aioli, ciabatta

SMASHED FINGERLINGS | roasted red pepper aioli

BEVERAGE PACKAGE | orange juice, organic coffee, organic iced tea, organic hot tea, soft drinks

### BOOST YOUR BREAKFAST

MIMOSA BAR | 45.00 PER BOTTLE  
fresh season fruit garnish

TRIO OF JUICE | 20.00 PER CARAFE  
cranberry, grapefruit, orange juice

SMOKED BACON | 5.00 PER PERSON

HOUSE QUICHE | 42.00 | SERVES 6

# GROUP MENUS

## BRUNCH EVENTS

*Available on Saturday & Sunday 9am -3pm*

### THE HERB BOX BRUNCH | 37.00 PER PERSON

SEASONAL FRESH FRUIT PLATTER | orange-agave syrup

CHICKEN AVOCADO CHOP SALAD (gf) | blackened chicken, smoked bacon, cotija, organic spring mix, sweet dried corn, tomatoes, jalapeño-avocado vinaigrette

BREAKFAST TACOS (rgf) | scrambled eggs, smoked bacon, radishes, spicy refried beans, pico de gallo, flour tortilla

CHILAQUILES VERDE\* (rgf) | pulled pork, scrambled eggs, cotija, jack, tomatillo verde, flour tortilla

BOURBON GINGER-PEACH FRENCH TOAST | bourbon ginger-peach topping, creme fraiche + smoked bacon

BEVERAGE PACKAGE | orange juice, organic coffee, organic iced tea, organic hot tea, soft drinks

### JAZZ UP YOUR BRUNCH

MIMOSA BAR | 45.00 PER BOTTLE  
fresh season fruit garnish

JUICE | 20.00 PER CARAFE  
mango lemonade, orange juice, grapefruit, cranberry

SPECIALTY COFFEE DRINKS | 3.50-5.00 PER PERSON

SMASHED FINGERLINGS | 7.00 PER PERSON  
roasted red pepper aioli

CHEF SELECTED PASTRY | 3.50 EACH | 1 DOZEN MINIMUM  
daily variety of muffins, scones, croissants, whipped butter, housemade jam

DESSERT SERVICE | 10.00 PER PERSON  
VEGAN LEMON COCONUT LAYER CAKE  
BLACKOUT CAKE (gf) | orange basil marmalade

CHEF SELECT ASSORTED MINI DESSERT | gluten-free and vegan options available for an additional cost

# GROUP MENUS

## LUNCH EVENTS

*Available Monday-Friday 11am-3pm*

### THE HERB BOX LITE LUNCH | 34.00 PER PERSON

#### STARTER | served family style

ROASTED ROOT VEGETABLE HARVEST PLATE | artichoke & white bean hummus, vegan roasted garlic aioli

#### ENTRÈES | CHOICE OF

CHICKEN AVOCADO CHOP SALAD (gf) | blackened chicken, smoked bacon, cotija, organic spring mix, sweet dried corn, tomatoes, jalapeño-avocado vinaigrette

BLACKENED SHRIMP BAJA BOWL | cotija, avocado, black beans, onions, quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeño-avocado vinaigrette

THE HERB BOX BLT | smoked bacon, organic spring mix, tomato, basil-garlic aioli, ciabatta + sweet potato chips  
choice of | rosemary-buttermilk fried chicken or blackened salmon

### THE HERB BOX SIGNAUTE LUNCH | 40.00 PER PERSON

#### STARTERS | served family style

ROASTED ROOT VEGETABLE HARVEST PLATE | artichoke & white bean hummus, vegan roasted garlic aioli

CRISP BRUSSEL SPROUT CHIPS | sea salt, vegan yellow pepper aioli

#### ENTRÈES | CHOICE OF

GRAPEFRUIT & SUGAR CHARRED SALMON\* (gf) | black quinoa, blackberries, fennel, orange, onions, pistachios, radish sprouts

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | cotija, tomatillo salsa + kale ensalada

CHICKEN-AVOCADO CHOP SALAD (gf) | blackened chicken, smoked bacon, cotija, organic spring mix, sweet dried corn, tomatoes, jalapeño-avocado vinaigrette

BLACKENED SHRIMP BAJA BOWL | cotija, avocado, black beans, onions, quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeño-avocado vinaigrette

### JAZZ UP YOUR LUNCH

ORGANIC ICED TEA & SOFT DRINKS | 5.00 PER PERSON

ORGANIC HOT COFFEE & HOT TEA | 5.00 PER PERSON

FULL BEVERAGE PACKAGE | 8.00 PER PERSON

soft drinks, iced tea, coffee, hot tea

JUICE | 20.00 CARAFE

mango lemonade, orange juice, grapefruit, cranberry

DESSERT SERVICE | 10.00 PER PERSON

VEGAN LEMON COCONUT LAYER CAKE

BLACKOUT CAKE (gf) | orange basil marmalade

CHEF SELECT ASSORTED MINI DESSERT | gluten-free and vegan options available for an additional cost

# GROUP MENUS

## DINNER EVENTS

*Available Monday-Saturday 5pm-10pm*

### THE HERB BOX DINNER | 55.00 PER PERSON

#### STARTER

##### GROW HAPPY GARDEN SALAD (gf)

organic spring mix, romaine, carrots, cucumber, radish sprouts, pepperoncini, feta, pepitas, grape tomatoes, red wine vinaigrette

#### ENTRÈES | CHOICE OF

##### GRAPEFRUIT & SUGAR CHARRED SALMON\* 9gf)

black quinoa, blackberries, fennel, orange, onions, pistachios, radish sprouts

##### HERB ENCRUSTED MOROCCAN CHICKEN

herby lentils, spiced carrots, grilled fennel, pickled golden raisins, vegan yellow pepper aioli

##### ROSEMARY GRILLED STEAK

creamy celery root puree, caramelized cipollini onions, roasted balsamic beets

##### BUTTERNUT SQUASH & CORN ENCHILADAS (gf)

cotija, tomatillo salsa + kale ensalada

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#### DESSERT SERVICE

**choose one**

VEGAN LEMON COCONUT LAYER CAKE

BLACKOUT CAKE (gf) | orange basil marmalade

CHEF SELECT ASSORTED MINI DESSERT

gluten-free and vegan options available for an additional cost

# GROUP MENUS

## DINNER EVENTS

### THE HERB BOX SIGNAURE DINNER | 65.00 PER PERSON

#### STARTERS | SERVED FAMILY STYLE

CHEF SELECT CHEESE & CHARCUTERIE BOARD  
marcona, almonds, fig-port jam, lavosh

ROASTED ROOT VEGETABLE HARVEST PLATE  
artichoke & white bean hummus, vegan roasted garlic aioli

GROW HAPPY GARDEN SALAD (gf)  
organic spring mix, romaine, carrots, cucumber, radish sprouts, pepperoncini, feta, pepitas, grape tomatoes, red wine vinaigrette

#### ENTRÈES | CHOICE OF

GRAPEFRUIT & SUGAR CHARRED SALMON\* (gf)  
black quinoa, blackberries, fennel, orange, onions, pistachios, radish sprouts

HERB ENCRUSTED MOROCCAN CHICKEN  
herby lentils, spiced carrots, grilled fennel, pickled golden raisins, vegan yellow pepper aioli

ROSEMARY GRILLED STEAK\*  
creamy celery root puree, caramlelized cipollini onions, roasted balsamic beets

BUTTERNUT SQUASH & CORN ENCHILADAS (gf)  
cotija, tomatillo salsa + kale ensalada

DESSERT SERVICE | CHOOSE ONE  
VEGAN LEMON COCONUT LAYER CAKE  
BLACKOUT CAKE (gf) | orange basil marmalade  
CHEF SLECT ASSORTED MINI DESSERT | gluten-free and vegan options available for additonal cost

#### BEVERAGE PACKAGE

ORGANIC ICED TEA & SOFT DRINKS | 5.00 PER PERSON  
ORGANIC HOT COFFEE & HOT TEA | 5.00 PER PERSON  
FULL BEVERAGE PACKAGE | 8.00 PER PERSON  
soft drinks, iced tea, coffee, hot tea

Custom Cakes & Desserts available upon request  
Add any of the cocktail reception menus to your dinner for a spectacular cocktail hour

**PLEASE ASK YOUR SPECIAL EVENT MANAGER FOR OUR MOST UP TO DATE WINE AND COCKTAIL MENU**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness.



# COCKTAIL RECEPTION MENUS

## COCKTAIL RECEPTION

*served family style*

### 25.00 PER PERSON

CHILLED CILANTRO-LIME CRAB DIP (gf) | lime salted palntain chips

AVOCADO LOVE™ | fennel, organic wild arugula, lemon-agave vinaigrette on whole grain toasts

ROASTED ROOT VEGETABLE HARVEST PLATE | artichoke & white bean hummus, vegan roasted garlic aioli

KOREAN FRIED CAULIFLOWER (gf, v) | radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce

### 30.00 PER PERSON

CHILLED CILANTRO-LIME CRAB DIP (gf) | lime salted palntain chips

AVOCADO LOVE™ | fennel, organic wild arugula, lemon-agave vinaigrette on whole grain toasts

ROASTED ROOT VEGETABLE HARVEST PLATE | artichoke & white bean hummus, vegan roasted garlic aioli

KOREAN FRIED CAULIFLOWER (gf, v) | radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce

AZ GRASS FED SLIDERS | smoked bacon, brie, green apple-jicama slow on mini brioche bun

### 35.00 PER PERSON

CHILLED CILANTRO-LIME CRAB DIP (gf) | lime salted palntain chips

AVOCADO LOVE™ | fennel, organic wild arugula, lemon-agave vinaigrette on whole grain toasts

ROASTED ROOT VEGETABLE HARVEST PLATE | artichoke & white bean hummus, vegan roasted garlic aioli

KOREAN FRIED CAULIFLOWER (gf, v) | radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce

BLACKENED CHICKEN & SAGE PESTO | smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

CRISP BRUSSEL SPROUT CHIPS (gf, v) | sea salt, vegan yellow pepper aioli

## JAZZ UP YOUR COCKTAIL PARTY

MARKET STREET TACO PARTY | 15.00 PER PERSON

ROSEMARY-POBLANO ROASTED SWEET POTATO

MARKET STREET SHORT RIB

cotija, crema, lime, microgreens, grilled flour/corn tortillas, spicy roasted corn & avocado salsa + black bean-mango salad

CHEF SELECT CHEESE & CHARACUTERIE BOARD | 12.00 PER PERSON

marcona, almonds, fig-port jam, lavosh

CHEF SELECT MINI DESSERTS | 10.00 PER PERSON

NOTE - FOOD WILL BE REPLENISHED UP TO 2 HOUR AFTER INTIAL SERVICE

# PRIVATE EVENT INFORMATION

## WHAT IS A FOOD & BEVERAGE MINIMUM?

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?

The service charge includes any associated operating costs and contributes to your Special Event Manager's compensation. Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the agreement or at the end of your event. As always, gratuity is determined solely by you.

## HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Event Manager sends the 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 Event 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 seven 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. 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?

If in fact you need to cancel your event please immediately contact your Special Event Manager. 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 Event Manager for more 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 and adhesives or hooks on any surfaces.

## 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.