

Christopher's **crush**

Group Dinner Package





General Conditions

All reservations and agreements are made upon and subject to the Rules & Regulations of Christopher's Crush and the following conditions:

Deposit

A deposit of 50% of the food/beverage minimum must be paid to Christopher's Crush and delivered with the signed Contract at the time an event goes definite. If your event ever cancels after the signing of the contract, all deposits are **NON-REFUNDABLE**. If your event cancels 30 days prior to the scheduled event date, all deposit monies shall be held to cover said losses as liquidated damages in addition to any other rights Christopher's may have. This also includes estimate of Food and Beverage and all site fees. Final balance due (10) business days prior to the event

Guarantee

It is necessary that the Event Coordinator be informed of the exact number of people who will attend the event by 12:00 PM at least (10) full business days prior to the event. This number will be a guaranteed minimum, not subject to reduction, and charges will be made accordingly. Christopher's will be prepared to serve 5% over your guaranteed number. If a guarantee is not given to Christopher's by 12:00 PM on the date it is due, the approximate number of guests on the event order(s) will become the guarantee.

Alcoholic Beverages/Food Consumption

The sale and service of all alcoholic beverages is regulated by the Arizona State Liquor Commission. Christopher's is responsible for the administration of those regulations. It is a policy; therefore, that no alcoholic beverages are brought into Christopher's from outside sources and no alcoholic beverages be served to persons less than 21 years of age. In accordance with Arizona law, Christopher's will ask for proper identification from anyone looking 30 years of age or under. It is your responsibility to inform your guests of this policy. All food for consumption will be provided by Christopher's.

Dress Code

Christopher's dress code is resort casual. Short shorts and tank tops are not considered appropriate attire. The dress code must be adhered to during your visits to the restaurant and lounge.

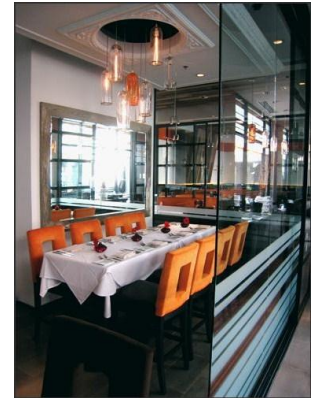


Food & Beverage Minimums / Room Rental Site Fee

ALL EVENT CONTRACTS ARE SUBJECT TO 20% GRATUITY AND APPLICABLES SALES TAX OF 9.3%

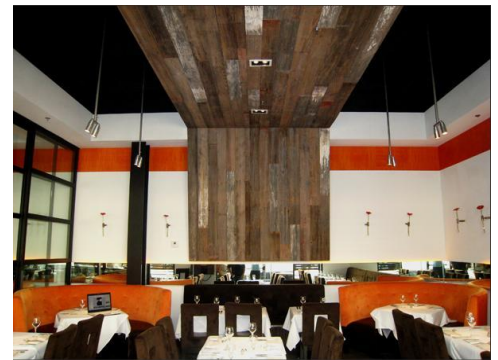
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- Max Capacity 10 people
- Food and Beverage minimum waived with preset menu selection and a 48 hour guest count guarantee.
- Credit Card and BEO contract required



MIDDLE ROOM

- Max capacity is 26 people
- Max capacity with AV presentation is 20 people
- Max capacity of single table down the middle is 12 people
- AV screen rental \$50
- Food and Beverage minimum waived with preset menu selection and a 48 hour guest count guarantee.
- Credit Card and BEO contract required
- Curtains available upon request



MAIN DINING ROOM

- Max capacity is 50 people
- Max capacity with AV presentation is 38 people
- AV screen rental \$50
- Food and Beverage minimum waived with preset menu selection and a 48 hour guest count guarantee.
- Credit Card and BEO contract required
- Curtains available upon request

CRUSH LOUNGE

- Max capacity is 50 people inside, with another 20 people on the patio
- To reserve seating area (non exclusive) an event contract is required with selected hors d'oeuvres and hosted bar. 48 hour guest count guarantee required.



CREDIT CARD AUTHORIZATION FORM

2502 E. Camelback Rd. Phoenix, AZ 85016
Telephone (602) 522-2344 Fax (602) 468-0314
e-mail christophersaz@gmail.com
www.christophersaz.com www.crushaz.com

A final guarantee is required 72 hours in advance of function. If no guarantee is received we will consider the guarantee to be the number on this banquet event contract. If the event function has no set price per person, guarantee shall be subject to check averages as follows: \$30.00++ pp Lunch, \$60.00 ++pp Dinner. Receipt of deposit confirms your event: balance due at time of event. Cancellation Fee: We will retain one half of the deposit if cancellation is received within 72 hours of the event. The full deposit will be refunded if cancellation is received earlier than 72 business hours.

Name of Company: _____

Address: _____

City/State/Zip: _____

Phone Number: _____

Function Name: _____

Function Date(s): _____

On-site Company Contact: _____

PLEASE CHARGE: \$ _____ TO THE FOLLOWING CARD ON _____ (DATE)

Type of Credit Card – Please Circle

Visa Mastercard Discover Diners American Express

Credit Card Number: _____ Exp. _____

Name on Credit Card: _____

Please print name as it appears on the card: _____

Signature of Cardholder: _____ Date: _____

Signature of acceptance authorizes Christopher's restaurant & crush lounge to charge the credit card listed above for all contractual deposits and charges for this event.



Christopher's
Group Dinner Menu I

1st Course – Choice Of:

Roasted Red Bell Pepper Soup

Or

Arugula Salad with Blue Cheese, Fennel and Poached Pear

Main Course – Choice Of:

Grilled Filet Mignon with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Roasted Chicken Breast with Wild Mushrooms
and Au Gratin Potatoes

Or

Fish du Jour
with Seasonal Vegetable

Or

Vegetable Tart

Dessert – Choice Of:

Chocolate Mousse Tower

Or

Tarte Tatin

Price: \$63 ++ per person*

*ITEMS SUBJECT TO AVAILABILITY; CHRISTOPHER'S RESTAURANT RESERVES THE RIGHT TO MAKE
APPROPRIATE SUBSTITUTIONS AS NEEDED.

MENUS CAN BE ADJUSTED TO ACCOMMODATE DIETARY RESTRICTIONS.

Prices subject to change without notice.

2502 East Camelback Road, Phoenix AZ 85016 Tel 602-522-2344 Fax 602-468-0314

E-mail christophersaz@gmail.com www.christophersaz.com www.crushaz.com



Christopher's
Group Dinner Menu 2

1st Course – choice of:

Soup Du Jour

Or

Arugula Salad with Blue Cheese, Fennel and Poached Pear

Main Course – choice of:

Grilled Filet Mignon with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Roasted Chicken Breast with Wild Mushrooms
and Au Gratin Potatoes

Or

Fish du Jour
with Seasonal Vegetable

Or

Vegetable Tart

Dessert – choice of:

Chocolate Mousse Tower

Or

Berry Tart

Price: \$66 ++ per person*

*ITEMS SUBJECT TO AVAILABILITY; CHRISTOPHER'S RESTAURANT RESERVES THE RIGHT TO MAKE
APPROPRIATE SUBSTITUTIONS AS NEEDED.
MENUS CAN BE ADJUSTED TO ACCOMMODATE DIETARY RESTRICTIONS.
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Christopher's
Group Dinner Menu 3

1st Course – Choice Of:

Roasted Red Bell Pepper Soup

Or

Salad of Parmesan Encrusted Goat Cheese with French Bacon

Main Course – Choice Of:

Hanger Steak with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Rack of Lamb
with Au Gratin Potatoes

Or

Fish du Jour
with Seasonal Vegetable

Or

Vegetable Tart

Dessert – Choice Of:

Chocolate Mousse Tower

Or

Christopher's Cheesecake

Price: \$59++ per person*

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Christopher's Group Dinner Menu 4

1st Course – Choice Of:

Roasted Red Bell Pepper Soup

Or

Salad of Mixed Greens

Main Course – Choice Of:

Hanger Steak with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Roasted Chicken Breast with Wild Mushrooms
with Au Gratin Potatoes

Or

Salmon
with Seasonal Vegetables

Or

Vegetable Tart

Dessert – Choice Of:

Chocolate Mousse Tower

Or

Lemon Tart

Price: \$55 ++ per person*

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APPROPRIATE SUBSTITUTIONS AS NEEDED.

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Christopher's
Group Dinner Menu 5

1st Course – choice of:

Duck Confit Salad

Or

Arugula Salad with Blue Cheese, Fennel and Poached Pear

Main Course – choice of:

Grilled Filet with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Roasted Chicken Breast with Wild Mushrooms
and Au Gratin Potatoes

Or

Fish du Jour
with Seasonal Vegetable

Or

Vegetable Tart

Artisan Cheese Course

Dessert – choice of:

Chocolate Mousse Tower

Or

Tarte Tatin

Price: \$75 ++ per person*

*ITEMS SUBJECT TO AVAILABILITY; CHRISTOPHER'S RESTAURANT RESERVES THE RIGHT TO MAKE
APPROPRIATE SUBSTITUTIONS AS NEEDED.

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Prices subject to change without notice.



Christopher's Group Dinner Menu 6

1st Course – Choice Of:

Roasted Red Bell Pepper Soup

Or

Salad of Mixed Greens

Main Course – Choice Of:

Grilled Filet Mignon with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Roasted Chicken Breast with Wild Mushrooms
and Au Gratin Potatoes

Or

Fish du Jour
with Seasonal Vegetable

Or

Vegetable Tart

Dessert – Choice Of:

Chocolate Mousse Tower

Or

Lemon Tart

Price: \$59 ++ per person*

*ITEMS SUBJECT TO AVAILABILITY; CHRISTOPHER'S RESTAURANT RESERVES THE RIGHT TO MAKE
APPROPRIATE SUBSTITUTIONS AS NEEDED.

MENUS CAN BE ADJUSTED TO ACCOMMODATE DIETARY RESTRICTIONS.

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Christopher's Group Dinner Menu 7

1st Course – Choice Of:

Roasted Red Bell Pepper Soup

Or

Caesar Salad

Main Course – Choice Of:

Hanger Steak with Gruyere Mashed Potatoes
and Red Wine Sauce

Or

Chicken Pesto Pasta

Or

Salmon
with Seasonal Vegetable

Or

Vegetable Tart

Dessert – Choice Of:

Chocolate Mousse Tower

Or

Warm Berry Tart

Price: \$55 ++ per person*

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APPROPRIATE SUBSTITUTIONS AS NEEDED.

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Hors D'oeuvres*

Cold Hors D'oeuvres

Tomato Mozzarella Crostini	\$2.00 Each
Oven Roasted Tomato and Arugula	\$2.00 Each
Roasted Portobello on Toast	\$2.00 Each
Vegetable Ratatouille	\$2.00 Each
Salami on Crostini	\$2.00 Each
Curried Chicken Bouchées	\$2.50 Each
Smoked Salmon on edible spoon	\$2.50 Each
Duck Confit on Toast	\$3.00 Each
Prosciutto, Ricotta and Tomato on Toast	\$3.00 Each
Caviar Crème Fraiche Spoons	\$4.50 Each

Hot Hors D'oeuvres

Goat Cheese Bouchées	\$2.00 Each
Onion Puffs	\$2.00 Each
Leek Tarts	\$2.00 Each
Assorted Mini Pizzas	\$2.50 Each
Mini Beef Brochettes	\$2.50 Each
Sesame Chicken Skewers	\$2.50 Each
Wild Mushroom Duxelle Brioche Sandwich	\$2.50 Each
Gruyère Grilled Cheese with Pear Compote	\$2.50 Each
Mini Croque Monsieur	\$3.00 Each
Merguez Sausage in Puff Pastry	\$3.00 Each
Seared Scallop with Orange Zest	\$3.00 Each
Filet on Toast with Mustard Aioli	\$3.50 Each
Seared Lamb Lollipops	\$3.50 Each
Escargot in Puff Pastry	\$3.50 Each
Foie Gras Toast	\$6.00 Each

*Items subject to availability, Christopher's Restaurant reserves the right to make appropriate substitutions as needed.
Prices subject to change without notice.