

BOARD & BATTEN

A MODERN BISTRO

GROUP DINING

FALL 2026

480-641-4148

HOSPITALITY@BBDINING.COM







OUTDOOR CAPACITY

50 PEOPLE

LUNCH MENU

Buffet style

Choice of 3 sandwiches | 40 per Person *

SALADS

FARM SALAD

MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

SOUTHWEST CHOPPED SALAD

ROMAINE, CHICKEN, TOMATO, CORN, BACON, AVOCADO, BASIL RANCH

SANDWICHES

ROASTED CHICKEN SALAD

GRAPES, CANDIED PECANS, CIABATTA

TURKEY CLUB

ROASTED TURKEY, TOMATO JAM, BACON, CIABATTA

CAPRESE SANDWICH

TOMATO, MOZZARELLA, GEORGIA'S PESTO, CIABATTA

ROAST BEEF & CHEDDAR

ONION AOLI, TOMATO, PEPPER RELISH

SIDES

HOUSE CUT CHIPS

ASSORTED COOKIES

*alcohol, beverages, 22% Service charge and tax not included

LUNCH MENU

Buffet style
45 per person *

SALADS

FARM SALAD
MIXED GREENS, FARM VEGETABLES, RED WINE VINAIGRETTE

SOUTHWEST CHOPPED SALAD
ROMAINE, CHICKEN, TOMATO, CORN, BACON, AVOCADO, BASIL RANCH

SANDWICHES

ROASTED CHICKEN SALAD
GRAPES, CANDIED PECANS, CIABATTA

TURKEY CLUB
ROASTED TURKEY, TOMATO JAM, BACON, CIABATTA

CAPRESE SANDWICH
TOMATO, MOZZARELLA, GEORGIA'S PESTO, CIABATTA

ROAST BEEF & CHEDDAR
ONION AOLI, TOMATO, PEPPER RELISH

SIDES

HOUSE CUT CHIPS

ASSORTED COOKIES

*alcohol, beverages, 22% Service charge and tax not included

LUNCH MENU

PLATED LUNCH | 52 PER PERSON *

HOST SELECTS FROM FOUR ENTRÉES

STARTER

FOR THE TABLE

HUMMUS TAHINA

VEGGIE RELISH, FOCACCIA

MAIN ENTRÉE

SOUTHWEST CHOPPED SALAD

ROMAINE, CHICKEN, TOMATO, CORN, BACON, AVOCADO, BASIL RANCH

ROASTED CHICKEN SALAD & CHIPS

GRAPES, CANDIED PECANS, CIABATTA

TURKEY CLUB & CHIPS

ROASTED TURKEY, TOMATO JAM, BACON, FOCACCIA

CHICKEN POT PIE

ROASTED CHICKEN GRAVY, CARROTS, PEA, GREEN BEANS, PUFF PASTRY

CAPRESE SANDWICH

TOMATO, MOZZARELLA, GEORGIA'S PESTO, CIABATTA

ROAST BEEF & CHEDDAR

ONION AOLI, TOMATO, PEPPER RELISH

DESSERTS

SALTED CARAMEL BAR

SHORTBREAD CRUST, LEMON MOUSSE

*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

DINNER MENU

FAMILY STYLE | 75 PER PERSON *

HOST SELECTS FROM BELOW TWO ENTRÉES AND ONE DESSERT

SALAD

FARM SALAD
MIXED GREENS, FARM VEGETABLES, BALSAMIC VINAIGRETTE

MAIN ENTRÉE CHOICES

RED WINE BRAISED SHORT RIBS (GF)
YUKON GOLD WHIPPED POTATOES, GLAZED CARROTS, DEMI- GLACE

GRILLED SALMON
TOASTED FREGOLA PASTA, SPINACH, GEORGIA'S PESTO

ROASTED AIRLINE CHICKEN BREAST (GF)
LEMON RISOTTO, WILD MUSHROOMS, CHICKEN JUS

OPTIONAL VEGETARIAN/VEGAN ENTRÉE
LEMON RISOTTO, GLAZED CARROTS, WILD MUSHROOMS

DESSERT CHOICES

SALTED CARAMEL BAR
SHORTBREAD CRUST, LEMON MOUSSE

FLOURLESS CHOCOLATE CAKE(GF)
CHERRIES, WHIPPED CREAM

*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

DINNER MENU

PLATED DINNER | 85 PER PERSON *

HOST SELECTS FROM BELOW ONE STARTER, TWO ENTRÉES AND ONE DESSERT

STARTER CHOICES

FOR THE TABLE

RICOTTA & HONEY WITH FOCACCIA

HUMMUS & VEGGIES WITH FOCACCIA

GLUTEN FREE OPTIONS AVAILABLE

SALAD

FARM SALAD

MIXED GREENS, FARM VEGETABLES, BALSAMIC VINAIGRETTE

MAIN ENTRÉE CHOICES

RED WINE BRAISED SHORT RIBS (GF)

YUKON GOLD WHIPPED POTATOES, GLAZED CARROTS, DEMI- GLACE

GRILLED SALMON

TOASTED FREGOLA PASTA, SPINACH, GEORGIA'S PESTO

ROASTED AIRLINE CHICKEN BREAST (GF)

LEMON RISOTTO, WILD MUSHROOMS, CHICKEN JUS

OPTIONAL VEGETARIAN/VEGAN ENTRÉE

LEMON RISOTTO, GLAZED CARROTS, WILD MUSHROOMS

DESSERT CHOICES

SALTED CARAMEL BAR

SHORTBREAD CRUST, LEMON MOUSSE

FLOURLESS CHOCOLATE CAKE(GF)

CHERRIES, WHIPPED CREAM

*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

DINNER MENU

PLATED DINNER | 95 PER PERSON *

TWO STARTERS, ONE SALAD, HOST SELECTS FROM BELOW TWO ENTRÉES AND TWO DESSERTS

STARTERS

FOR THE TABLE

RICOTTA & HONEY WITH FOCACCIA

HUMMUS & VEGGIES WITH FOCACCIA

GLUTEN FREE OPTIONS AVAILABLE

SALAD

FARM SALAD

MIXED GREENS, FARM VEGETABLES, BALSAMIC VINAIGRETTE

MAIN ENTRÉE CHOICES

RED WINE BRAISED SHORT RIBS (GF)

YUKON GOLD WHIPPED POTATOES, GLAZED CARROTS, DEMI- GLACE

GRILLED SALMON

TOASTED FREGOLA PASTA, SPINACH, GEORGIA'S PESTO

ROASTED AIRLINE CHICKEN BREAST (GF)

LEMON RISOTTO, WILD MUSHROOMS, CHICKEN JUS

BEEF RIGATONI SUGO

SERVED FAMILY STYLE

OPTIONAL VEGETARIAN/VEGAN ENTRÉE

LEMON RISOTTO, GLAZED CARROTS, WILD MUSHROOMS

DESSERT CHOICES

SALTED CARAMEL BAR

SHORTBREAD CRUST, LEMON MOUSSE

FLOURLESS CHOCOLATE CAKE(GF)

CHERRIES, WHIPPED CREAM

ITALIAN WEDDING CAKE

VANILLA SPONGE, MASCAPONE FROSTING, FRESH BERRIES & WALNUTS

*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

"COCKTAIL" PARTY

SELECT THREE APPETIZERS | 40 PER PERSON *

SELECT FIVE APPETIZERS | 50 PER PERSON *

APPROXIMATELY SEVEN PIECES PER GUEST

MEATBALL BRUSCHETTA
FRESH HERBS & PARMIGIANO

POACHED SHRIMP (GF)
SMOKEY COCKTAIL SAUCE

MUSHROOM ARANCINI
BRIE FONDUE

BACON WRAPPED DATES (GF)
BALSAMIC GLAZE

SALMON TARTAR CROSTINI
LEMON, CAPERS, DILL

TRADITIONAL HUMMUS (V)
CUCUMBER RELISH

SHORT RIB QUESADILLA
PEPPER JACK AND CILANTRO

SALTED CARAMEL BUTTER BAR
SHORTBREAD CRUST, LEMON MOUSSE

*ALCOHOL, BEVERAGES, 22% SERVICE CHARGE AND TAX NOT INCLUDED

BEVERAGES & MORE

Beverage

SELECT WINE BY THE BOTTLE, BEER & COCKTAILS
CHARGE BASED ON CONSUMPTION

PLEASE SEE MORE INFO ON THE "GROUP DINING FAQ"

ADDITIONS TO LUNCH

PRICE PER PERSON

CHARCUTERIE BOARD(FRESH FRUIT, CHEESE, BREAD & CURED MEATS)| 6
FOCACCIA & OLIVE OIL| 4
HUMMUS & VEGGIES| 5
TOMATO BASIL CREAM SOUP| 5
FLOURLESS CHOCOLATE CAKE| 8
ITALIAN WEDDING CAKE (VANILLA SPONGE, MASCAPONE FROSTING, FRESH BERRIES & WALNUTS) | $6/SLICE
SELECT GUEST COUNT FOR CAKE SIZE- 20-25, 25-35, 35-45

ADDITIONS TO DINNER

PRICE PER PERSON

BEEF RIGATONI SUGO(SERVED FAMILY STYLE)| $10
CHARCUTERIE BOARD(FRUIT, CHEESE, BREAD & CURED MEATS)| 6
FOCACCIA & OLIVE OIL| 4
HUMMUS & VEGGIES| 5
TOMATO BASIL CREAM SOUP| 5
FRESH RICOTTA & HONEY| 5
ITALIAN WEDDING CAKE (VANILLA SPONGE, MASCAPONE FROSTING, FRESH BERRIES & WALNUTS) | $6/SLICE
SELECT GUEST COUNT FOR CAKE SIZE- 20-25, 25-35, 35-45



A TINY WEDDING

AT BOARD & BATTEN WE KNOW HOSPITALITY. WE ALSO KNOW THAT SOMETIMES YOU WANT A SIMPLE, ELEGANT AFFAIR. THIS IS A GREAT OPTION FOR THOSE WHO WANT AN INTIMATE CEREMONY WITHOUT A TRADITIONAL RECEPTION.

WE PROVIDE:
THE VENUE, CHAIRS, TABLES, ALTAR BACKDROP AND OF COURSE AN OUTSTANDING FOOD & BEVERAGE MENU.

WE HAVE A BYOM (BRING YOUR OWN MINISTER) APPROACH, WE PROVIDE THE FUNDAMENTALS BUT LET YOU ADD YOUR OWN SPECIAL TOUCHES.

PREFERRED PARTNERS:

FLORIST
JANE GRACE FLORALS
JANEGRACEFLORALS@GMAIL.COM
435 222 4949
INSTA: @JANEGRACEFLORALS

DECOR & MORE
"I DO" RENTALS
KAILAA LEVINE
623 221 8688
WWW.IDORENTALSAZ.COM

GROUP DINING FAQ

Can we schedule an in-person meeting to view the space and discuss details, or is everything done via email?
Absolutely! If you'd like to see the event space, you're welcome to stop by during our regular business hours. If you'd prefer a dedicated in-person or phone appointment to discuss your event details, appointments can be scheduled Tuesday–Saturday, between 2:00–5:00 PM. Phone: (480) 641-4148

WHAT IS A FOOD & BEVERAGE MINIMUM?
All charges for food & beverage, including bar sales, will be applied to meet the required minimums. Please keep in mind that minimums vary based on the day of the week, time of the year, and the group size. Charges not applied to the minimum are space fees, sales tax and a 22% service charge. If the minimum amount is not met, the remainder will be considered additional space fee

WHAT IS A SPACE FEE AND WHAT IS INCLUDED?
The space fee is a standard rental charge to use a private space. We have a separate open plaza to accommodate special events, which we set up according to the size and type of event. As part of the "space fee" you will receive: tables, chairs, table decor, and space heaters when needed in addition to the necessary time and staff to set up and break down your event.

WHAT ARE THE BAR OPTIONS?
Wine, Beer, Cocktails, and non alcoholic beverages are charged based in consumption, pricing is based on current selections. **Please note we are not able to accommodate individual checks for alcoholic beverages.**

HOW DO I MAKE A RESERVATION?
Once you have determined your date, time and level of service, our Hospitality director will e-mail the event agreement and invoice equal to 1/2 of the Food & Beverage minimum as a deposit to be signed, returned and paid within 3 calendar days. A credit card will be required to secure the reservation for cancellation purposes. The information will be destroyed once your event has been closed out.

WHEN DO I CONFIRM FOOD & BEVERAGE SELECTIONS AND FINAL GUEST COUNT?
Please submit all final food and beverage selections to the Hospitality Director two weeks prior to the event. The final guest count is due 5 days before the event. If the guest count cannot be confirmed at least 5 days prior, the guaranteed guest count minimum will be the number included in the agreement. If the actual guest count is higher than the number included in the agreement, we will do our best to accommodate the additional guests.

Is the service charge the tip?
The service charge is not a gratuity. The 22% service charge is allocated to providing a higher wage for the employees who work your event, including the kitchen staff. While this charge helps support our team, gratuity is at your discretion and would be an additional way to acknowledge exceptional service.

CAN I BRING IN MY OWN FOOD, ALCOHOL OR DESSERTS?
As a full-service restaurant, we are dedicated to providing, when possible, all desired elements of your dining experience. In maintaining our responsibility to county laws of food preparation and alcohol service, we will not permit any outside food or beverage to be brought to your event.

CAN I BRING IN MY OWN DECORATIONS?
Our standard lanterns, votives, and table runners will be available. You are welcome to add special touches, if desired. Once you arrive for your event (outside decorations need to be made within contract time). Due to the nature of many decor elements, the following will NOT be permitted as personal touches: Glitter, Confetti, Feathers, Loose Balloons, or adhesive attachments on any surfaces. **B&B will not be able to accommodate the placement of additional outside decor without prior arrangements and applicable fees agreed upon.**

WHAT ABOUT MUSIC:
Unfortunately, we are not able to accommodate live music (including DJ's).

WHAT HAPPENS IF I CANCEL MY EVENT?
To avoid cancellation fees, notification must be given at least 2 weeks prior to the event. If you cancel within 2 weeks of the event, 50% of the food and beverage minimum plus sales tax will be charged. Cancellations that occur within 24 hours from the event will result in 100% charge of the food & beverage minimum plus sales tax.

WHAT HAPPENS IN THE EVENT OF INCLEMENT WEATHER?
We will do our best to anticipate changes in the weather that would adversely effect your event and if possible, relocate your group to a more suitable location. Due to our limited inside space, if mother nature is not cooperating we CAN'T guarantee relocating large groups inside or to a suitable location.
If the there is no suitable "plan B" our hospitality director will discuss options to satisfy your contract. If tent is needed, the additional cost to the renter will range from $2,000 - $3,000 (variable).

WHAT HAPPENS IF I AM LATE TO MY EVENT?
If you are more than 30 minutes late without a phone call, we reserve the right to cancel the event at which time cancellation fees would apply.

HOW DO I MAKE MY FINAL PAYMENT?
At the conclusion of your event, you will receive one final bill for the entire party. Separate bills will not be available. The final bill will include all food and beverage charges, space fees, applicable sales tax, and a 22% service charge. Your reservation deposit will be applied to the total amount due, and the remaining balance will be due at the conclusion of your event.