



PRIVATE EVENT SPACES

TEMPE MARKETPLACE

PRIVATE BAR

CAPACITY: Up to 80 seated & 100 for Reception ✦ SQFT: 1,700

The Private Bar is fun and relaxing, offers a full-service private bar and flexible room configuration as well as sound-proof glass partition doors.

✦ The Pub Patio is adjacent to the private bar and can be rented in conjunction for events larger than 100 guests.

Amenities: High speed internet, audio visual and 5 large screen televisions.



PUB PATIO

CAPACITY: Up to 60 seated & 100 for Reception ✦ SQFT: 1,600

The Pub Patio is the perfect venue to enjoy the Arizona weather and allows you to be part of the high-energy Tempe Marketplace. The three full wall garage doors create an open-air bar and provides excess for walk up bar service.

✦ Adjacent to our Private Bar and Fire-Side Patio which can be rented in conjunction to accommodate for events over 100 guests.

Amenities: Partially covered patio, shade umbrellas, heaters and mister system.





PRIVATE EVENT SPACES TEMPE MARKETPLACE

FIRE-SIDE PATIO

*CAPACITY: Up to 80 seated & 100 for Reception * SQFT: 1,300*

This outdoor event space is centered around our extra-large fire pit great for bringing together friends, family, co-workers.

* Adjacent to our Pub Patio which can be rented in conjunction to accommodate for events over 100 guests.

Amenities: Shade umbrellas, heaters and fire pit.



LION'S DEN

*CAPACITY: Up to 30 seated & 50 for Reception * SQFT: 600*

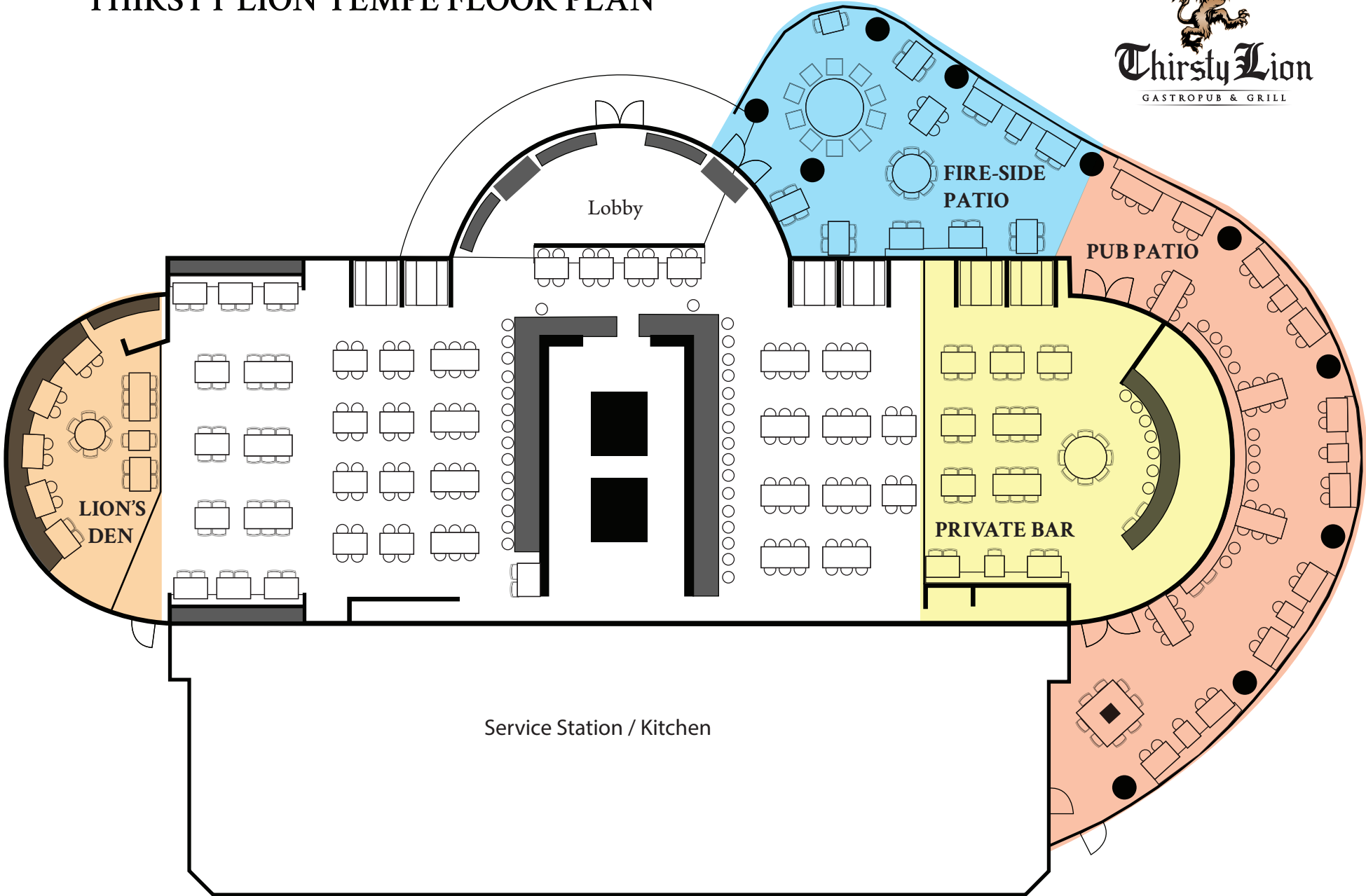
The Lion's Den is a semi-private event venue space that provides the perfect gastropub environment.

* Allows you to have semi-private space within the restaurant.

Amenities: High speed internet, 2 large screen televisions.



THIRSTY LION TEMPE FLOOR PLAN



EVENT MENU



SHARABLE APPETIZERS

Minimum of 12 guests per selection. Prices are per person.

Artichoke & Spinach Dip
with Tortilla Chips & Salsa - 4.75

Sautéed Brussels Sprouts - 3.95

Oven Baked Pretzels with Beer Fondue,
Jalapeño Jam & Sweet Mustard - 4.50

Hand Breaded Chicken Tenderloins - 4.50

Creamy Queso Dip, Fresh Guacamole,
Roasted Tomato Salsa and Tortilla Chips - 4.95

Ahi Poke & Wonton Chips* - 5.50

Chipotle Hummus & Flatbread with Assorted
Vegetables, Peppers, Feta & Olives - 5.50

Garlic Sesame Edamame - 3.95

Grilled Burger Slider* - 4

Spicy Fried Chicken Slider - 4

Falafel Chickpea Slider - 4

Smoked Pulled Pork Slider - 4

Artisan Cheese Platter with
Mixed Nuts & Greek Olives** - 6.50

Seasonal Vegetable Platter** - 4.50

Combination Sushi Platter with
Spicy Tuna*, Veggie, & California Rolls* - 5.50

Grilled Salmon Cakes with Arugula,
& Balsamic Tomatoes - 5.50

Bacon Wrapped BBQ Prawns - 5.50

POPULAR APPETIZER PACKAGES

Packages are priced per guest with a 12 guest minimum.

TRADITIONAL

Chipotle hummus platter, pulled pork slider, artichoke & spinach dip with corn tortilla chips and salsa,
hand-breaded chicken tenderloins with peppercorn ranch. 17.95

SIGNATURE

Bacon wrapped BBQ prawns, grilled burger slider, seasonal vegetable platter, sautéed Brussels sprouts, oven baked soft pretzels
with beer fondue, jalapeño jam and sweet mustard. 19.95

CHEFS CHOICE

Bacon wrapped BBQ prawns, artisan cheese platter, chipotle hummus & flatbread, combination sushi platter and ahi poke wontons. 25.95

SALAD STATION

Packages are priced per guest with a 12 guest minimum. Add roasted chicken for \$2.

Southwest Salad - 4.95

Brussels Sprouts & Quinoa Salad - 4.95

Caesar Salad - 4.95

Thai Noodle Salad - 4.95

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.

** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

BUFFET PACKAGES

Create your own buffet from the following options. Buffets are priced per guest with a 15 guest minimum.

Slider Bar - 19.95

Our specialty mini sliders

Grilled Burger Patties • Spicy Fried Chicken • Smoked BBQ Pulled Pork

Complete with chipotle mac & cheese, lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise, Newcastle BBQ sauce and a variety of condiments. * Served with house green salad and Caesar salad.

Grilled Burger Bar - 20.95

Build your own creations

½ lb. USDA Ground Beef Patties • Marinated Breast of Chicken • Impossible Burger.

Complete with Napa slaw, chipotle mac and cheese, lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise, Newcastle BBQ sauce and a variety of condiments. * Served with house green salad and Caesar salad.

Asian Market Buffet - 22.95

Combination sushi platter, Asian wonton salad, soy glazed edamame and jasmine rice or kimchi fried rice.

Choose 3 of the following: Kung Pao Chicken** • Orange Chicken • Thai Red Curry Chicken • Korean Fried Chicken • Gochujang BBQ Pork

Fiesta Bar - 23.95

Create your own fajitas, tacos and nachos

Grilled chicken breast, tender marinated steak, pork carnitas, grilled peppers & onions, white corn and flour tortillas, tortilla chips, house made jalapeño cheddar queso dip, Santa Fe bacon black beans, shredded cheeses, sour cream, fresh salsa, guacamole, jalapeños, olives, lettuce, green onions and tomatoes.

Served with cilantro jasmine rice, southwest salad and cilantro-lime vinaigrette.

Southern BBQ Buffet - 21.95

Homestyle southern style BBQ

Smoked pulled pork, grilled BBQ smoked chicken breast, chipotle mac & cheese, Santa Fe bacon black beans, house made jalapeño queso dip, Napa slaw, and jalapeño corn bread. Add St. Louis Smoked Ribs: \$3/person

DESSERT SELECTIONS

Minimum of 12 guests per selection. Prices are per person.

Deep Dish Chocolate Porter Brownie** - 3.95 • Crème Brûlée - 3.95 • Chocolate S'mores - 3.95

Seasonal Dessert - 4.95 • Chocolate Chip Cookies** - 3.95

DINNER BUFFET

Create your own buffet from the following options.

Gastropub Buffet - \$30

Choose 1 Starter (From Level 1)

Choose 2 Entrées (From Level 1)

Choose 3 Sides

Tavern Buffet - \$35

Choose 2 Starters (One from Level 1 & One from Level 2)

Choose 3 Entrées (Two from Level 1 & One from Level 2)

Choose 3 Sides

Thirsty Lion Buffet - \$39

Choose 2 Starters from any level

Choose 4 Entrées (Two from Level 1 & Two from Level 2)

Choose 4 Sides

LEVEL 1

Starters

Oven Baked Pretzels & Fondue • Spinach Artichoke Dip • Chipotle Hummus & Flatbread • Seasonal Vegetable Platter

Entrées

Tuscan Romano Herb Chicken • Black Cherry BBQ Pork Tenderloin • BBQ Smoked Chicken Breast

Thai Red Curry Chicken** • Grilled Vegetables & Sun-dried Tomato Cavatappi (Vegetarian)

LEVEL 2

Starters

Bacon Wrapped BBQ Prawns • Artisan Cheese Platter** • Spicy Tuna*, Veggie and California Roll Sushi Platter* • Ahi Poke Wontons

Entrées

Grilled Gorgonzola Steak* • Seared Peppercorn Beef Tips*

Bronzed Atlantic Salmon with Mango Salsa* • Grilled Asparagus & Mushroom Risotto (Vegetarian)

SIDES

House Spring Greens • Caesar Salad* • Southwest Salad • Brussels Sprouts Salad • Sautéed Seasonal Vegetables • Sautéed Brussels Sprouts

White Cheddar Mashed Potatoes • Chipotle Mac & Cheese (Vegetarian) • Santa Fe Bacon Black Beans • Cilantro Jasmine Rice

EVENT MENU



BEVERAGE ARRANGEMENTS

Open Bar

Charges are based on consumption at regular prices.

Drink Tickets Based on Consumption

Client predetermines the number of drink tickets. Drink prices are based on consumption.



BAR PACKAGES

*Guests receive 2 beverages per person, good for the beverages included in the package selected.
Non-alcoholic beverages will be added to the main tab and based on consumption unless otherwise arranged.*

Draft Pints, Bottled Beer, Well Cocktails & House Wines by the Glass - 15

16oz Draft Pints • Bottled Beer • Well Cocktail • 6oz House Wines by the Glass

Premium Bar Package - 17

Absolut • Bacardi • Jose Cuervo • Jack Daniels • Tanqueray • Johnnie Walker Red
Draft Pints, Bottled Beer • All Wines by the Glass • Moscow Mule • Raspberry Drop • Fresh Pressed Grapefruit Greyhound

Top Shelf Bar Package - 19

Ketel One • Meyers Rum • Sauza Hornitos • Crown Royal • Bombay Sapphire • Johnnie Walker Black
Any Signature Craft Cocktails • Draft Pints, Bottled Beer • All Wines by the Glass

Margarita Package - 17

Classic • Blood Orange • Fresh Squeezed • Spicy Jalapeño