

the herb box

catering | eatery | market



PRIVATE DINING

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Old Town
7051 E. 5th Avenue
Scottsdale, AZ 85281

Central Scottsdale
7000 E. Shea Blvd G1010
Scottsdale, AZ 85254



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You deserve a celebration that's not only memorable, but also delicious. Whether you're looking for your tried-and-true herb box culinary favorites, or in search of the newest seasonal offerings, there are 2 beautifully and carefully considered locations from which to choose from – each offering an exclusive space and opportunity to create the most momentous occasion for you and your guests.

Start planning your event today in one of three private dining spaces located at both our Shea & Old Town Scottsdale locations. Have a larger event in mind? Ask us about our 5,000 sq ft patio at Shea and our restaurant buy-out options! We look forward to throwing an unforgettable party for you & your guests. We have the extraordinary cuisine, impeccable service, unique design and beautiful spaces to make your event one worth remembering.

THYME
ROOM



SEATED EVENTS: UP TO 30 GUESTS
Shea + Scottsdale Location

The Thyme Room is equipped with a 45" TV with AV system, ideal for your next event presentation. Thyme features a double sliding door with a unique full mirror. This dining space also includes an attached private patio, perfect for cocktail reception events.

SEATED EVENTS: UP TO 30 GUESTS
Shea + Scottsdale Location

The Sage Room features a full garage door that opens up to a spacious and inviting patio area, offering unlimited guest space for larger event needs. The dining space has an exposed ceiling design + grand windows, providing plenty of natural light to brighten the room.

SAGE ROOM



SEATED EVENTS: UP TO 16 GUESTS
Old Town Scottsdale Location

The Market Room boasts an extremely unique and intimate space with a private entrance at the front of the room. Featuring collective décor, herbage and floor design, this wholesome and attractive space is the perfect spot for an intimate gathering.

MARKET
ROOM



RESTAURANT BUYOUTS

Complete restaurant and patio buyouts available at both Shea and Old Town Scottsdale locations.
Please contact us for details and minimums for buyout events.



Old Town

7051 E. 5th Ave. Suite J
Scottsdale, AZ 85251

Full Buyout

Seats 150 guests with
space for up to 250 for
a cocktail reception.

Patio Buyout

Seats 50 guests

Interior Buyout

Seats 80 guests

Central Scottsdale

7000 E. Shea Blvd. Suite G1010
Scottsdale, AZ 85254

Full Buyout

Seats 150 guests with
space for up to 250 for
a cocktail reception.

Patio Buyout

Seats 75 guests

Interior Buyout

Seats 100 guests



LUNCH

Monday - Friday 11am - 3pm

full beverage package included

Choice of Three Entrées | Buffet or Plated | 43 PP++

STARTER

for the table

BRUSSELS SPROUT CHIPS (gf,v)

sea salt, yellow pepper aioli

ENTRÉES

THE HERB BOX BLT

Buttermilk fried chicken, smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta served with sweet potato chips

BUTTERNUT SQUASH & CORN ENCHILADAS (gf)

cotija, tomatillo verde sauce, served with kale ensalada

CHICKEN AVOCADO CHOP SALAD

blackened chicken, smoked bacon, cotija, organic spring mix, red onions, romaine, sweet dried corn, baby heirloom tomatoes, jalapeño avocado dressing

FULL BEVERAGE PACKAGE

juice, organic hot & iced tea, organic coffee, soft drinks, lemonade

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BRUNCH

weekends 9am-3pm

full beverage package included

Plated or Buffet | 58 PP ++

STARTERS

for the table

FRESH SEASONAL FRUIT

CHEF SELECT CHEESE & CHARCUTERIE BOARD

marcona almonds, fig-port jam, lavosh

ENTRÉES

SIMPLE GOOD MORNING EGGS

smoked bacon, avocado, tomato, served with whole grain toast

BOURBON GINGER-PEACH FRENCH TOAST

bourbon ginger-peach topping, crème fraiche, served with smoked bacon

CHILAQUILES VERDE* (rgf)

egg, short rib, cotija, cilantro, corn tortilla strips, pickled red onion, radish, tomatillo sauce, served with grilled flour tortillas

FULL BEVERAGE PACKAGE

juice, organic hot & iced tea, organic coffee, soft drinks, lemonade

ADD - ONS

MIMOSA BAR

26 PP++ for three hours
juice trio & fresh fruit garnish

BLOODY MARY BAR

26 PP++ for three hours
accoutrements included

DINNER

daily 4pm - 10pm | 90++
full beverage package included

STARTER

for the table

CHEF SELECT CHEESE & CHARCUTERIE BOARD

marcona almonds, fig-port jam, lavosh

KOREAN FRIED CAULIFLOWER (gf, v)

quinoa, radish sprouts, snap peas, korean hot pepper sauce

First Course

wild organic greens, shaved parmesan, sweet cherry tomatoes, red wine vinaigrette

ENTRÉES

GRAPEFRUIT & SUGAR CHARRED SALMON (gf)

blackberries, fennel, grilled onions, orange segments, rainbow quinoa,
pistachios, radish sprouts

SHORT RIB ENCHILADAS (gf)

ancho pasilla sauce, avocado, manchego, cilantro, served with napa
cabbage slaw, avocado lime vinaigrette

CHIMICHURRI BEEF TENDERLOIN (gf)

served with sweet potato fries

LENTIL CAULIFLOWER PLATE (gf, v)

black lentils, crispy brussels sprouts, pickled red grapes, rainbow quinoa,
spiced roasted cauliflower, agave dijon, vegan yellow pepper aioli

SWEET ENDINGS

Chef Select Mini's

CUSTOM DESSERT AND CAKE UPGRADES AVAILABLE

COCKTAIL RECEPTION

includes full beverage package

starters served buffet style | 54 PP++

FOOD WILL BE REPLENISHED UP TO 2 HOURS AFTER INITIAL SERVICE

CHILLED CILANTRO-LIME CRAB DIP (gf)

served with lime salted plantain chips

KOREAN FRIED CAULIFLOWER (gf, v)

rainbow quinoa, radish sprouts, snap peas, korean hot pepper sauce

PEAR & GORGONZOLA FLATBREAD

white cheddar, crisp fried sage, sage pesto sauce

CHEF'S SELECT CHEESE & CHARCUTERIE BOARD

marcona almonds, fig-port jam, lavosh

CRISP BRUSSELS SPROUT CHIPS (gf, v)

vegan yellow pepper aioli

BUTTERMILK FRIED CHICKEN SLIDERS

smoked bacon, organic spring mix, tomato,
basil-garlic aioli on mini brioche buns

FULL BEVERAGE PACKAGE

juice, organic hot & iced tea, organic coffee, soft drinks, lemonade

ADD-ONS

sweet potato chips | 4.5 PP++

smoked gouda mac n cheese | 7 PP++

JAZZ UP YOUR PARTY

MARKET STREET TACO BAR | 18 PP++

SHORT RIB TACOS (gf) OR ROSEMARY-POBLANO ROASTED SWEET POTATO TACOS (rgf)

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

DESSERT SERVICE | 18 PP++

gluten and vegan options available
custom cakes and dessert available upon request

SIPS & SUCH

Please ask your Special Event Manager for our most up-to-date wine and cocktail menus

FULL BAR PACKAGE

58 PP ++ for three hours

all spirits [vodka, gin, rum, tequila, whiskey, scotch, bourbon]
house red and white wine, beer selection

BEER & WINE PACKAGE

43 PP ++ for three hours

house red & white, two beer selection

MIMOSA BAR

26 PP ++ for three hours

juice trio & fresh seasonal fruit garnish

BLOODY MARY BAR

26 PP ++ for three hours

accoutrements included

UPGRADED WINE OPTIONS AVAILABLE

ADD ANY OF THE COCKTAIL RECEPTION MENUS TO YOUR DINNER FOR A SPECTACULAR COCKTAIL HOUR.

PRIVATE EVENT INFORMATION

WHAT IS A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum goes toward 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. 22% gratuity is required on all private dining events and is distributed to the team who executes your event.

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 & beverage selections to your Special Event Manager two weeks prior to your event. This will help ensure the product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count 5 calendar days prior to the event. If your guests are not able to confirm their attendance in time, we will work off of 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.

PRIVATE EVENT INFORMATION

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe 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, please make sure cancellation occurs two weeks prior to the event date.

WHAT ARE CANCELTION 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.

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.