



**PRIVATE EVENTS**  
JOEY CROWFOOT



At JOEY we believe the first step in creating an exciting, unforgettable event starts with selecting the perfect style experience for your group.

## Social Experience

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass canapes and jaw-dropping platters. This experience is catered to meet your specific needs and focuses on creating a social space for your group.

## Globally-Inspired Experience

Take a tour of our Globally Inspired cuisine in this multi-course set menu. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

## Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

*We know. It's hard to choose. Why not combine more than one for the ultimate experience?  
Ask your dedicated event coordinator for more details.*

*All menu offerings and prices are subject to change.*

# Social Experience

## LIVE ACTION STATIONS

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass canapes and jaw-dropping platters. This experience focuses on creating a social space for your group, where you can watch our chefs in action.

Duration: 2 hours

## PRICED FOR 25 GUESTS

### SUSHI STATIONS

#### SUSHI CONE | 450

tempura prawn, avocado, spicy mayo, tobiko

#### SEARED SALMON SUSHI | 450

fire torched salmon, umami sauce, shaved serrano pepper

### STEAK & RAVIOLI STATION

#### STEAK & RAVIOLI BIANCO | 475

grilled sirloin, prawns, grana padano, truffle beurre blanc sauce

### CHEESECAKE STATION

#### CRÈME BRÛLÉE CHEESECAKE | 230

fresh strawberry compote, whipped cream

### PAELLA STATION SERVES 100

#### PAELLA | 1,800

saffron broth, chicken & prawn with chorizo



# Social Experience

## PASSED CANAPES

### 12 BITES

#### JAPANESE GYOZA | 38

pork dumplings with hot mustard

#### TRUFFLE FRIES | 25

grainy mustard aioli

#### CHILI CHICKEN | 25

tempura style, cool cucumbers, chili sauce

#### SLIDERS ROYALE | 75

hand-pressed patty, secret sauce, american cheese

#### VEG SLIDERS | 75

brown rice, mushrooms + almonds, miso dressing, arugula

#### NY PEPPERCORN STEAK BITES | 75

cooked medium-rare, peppercorn sauce

#### GUAC AND CHIPS | 28

cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

#### BLACKENED CHICKEN BITES | 33

chicken, warm potato + bacon salad

#### BUTTER CHICKEN SPOONS | 36

aromatic basmati rice

#### LOBSTER AND PRAWN SUSHI TACO | 70

mango, coconut lime dressing, avocado mousse, sushi rice, crispy wonton shells

#### CRÈME BRÛLÉE CHEESECAKE | 40

fresh strawberry compote, whipped cream



# Social Experience

## STATIONARY APPETIZERS

### HUMMUS PER ORDER | 23

tzatziki, dill + olives, crispy pita

### GUAC AND CHIPS PER ORDER | 19

cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

### SUSHI PLATTER SERVES 20-25 | 240

variety of our seared salmon sushi and tuna & avocado crunch roll

### CHARCUTERIE PLATTER SERVES 20-25 | 327

olive oil crostini, locally produced cured meats and cheeses, condiments + accompaniments

### ARTISINAL CRUDITÈ SERVES 20-25 | 150

seasonal assortment of vegetables, hummus and parmesan dip

### CHEESECAKE PLATTER SERVES 20-25 | 250

fresh strawberry compote, whipped cream



# Globally-Inspired Lunch Menu

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

Includes: JJ Bean drip coffee + pop

35 PER GUEST

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## COURSE 1

HOUSE SALAD

## COURSE 2

GRILLED CHICKEN CLUB

spicy mayo, aged cheddar, smoky bacon, fries

VEGGIE BURGER

brown rice, mushroom + almonds, miso dressing & arugula

55 PER GUEST

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## FOR THE TABLE

HUMMUS

tzatziki, dill + olives, crispy pita

GUAC & CHIPS

cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

## COURSE 1

HOUSE SALAD

## COURSE 2

GRILLED CHICKEN CLUB

spicy mayo, aged cheddar, smoky bacon, fries

STEAK FRITES

CAB sirloin, garlic butter, rocket greens, cherry tomatoes, fries

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

TUNA POKE BOWL

sashimi grade ahi tuna poke, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

# Globally-Inspired Dinner Menu

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

Includes: JJ Bean drip coffee + pop

62 PER GUEST

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## COURSE 1

HOUSE SALAD

## COURSE 2

CLASSIC SIRLOIN

CAB® sirloin, served medium rare, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON

mashed potato, seasonal vegetables

BLACKENED CHICKEN

warm potato salad, bacon + horseradish aioli, creamy coleslaw

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

## COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

82 PER GUEST

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## FOR THE TABLE

HUMMUS

tzatziki, dill + olives, crispy pita

## COURSE 1

HOUSE SALAD

## COURSE 2

CLASSIC FILET

served medium rare, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON

mashed potato, seasonal vegetables

BLACKENED CHICKEN

warm potato salad, bacon + horseradish aioli, creamy coleslaw

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

## COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

92 PER GUEST

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## FOR THE TABLE

HUMMUS

tzatziki, dill + olives, crispy pita

SEARED SALMON SUSHI

fire torched salmon, umami sauce, shaved serrano pepper

## COURSE 1

HOUSE SALAD

## COURSE 2

RIBEYE

bone-in, served medium rare, peppercorn sauce, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON

mashed potato, seasonal vegetables

BLACKENED CHICKEN

warm potato salad, bacon + horseradish aioli, creamy coleslaw

RAVIOLI BIANCO

prawns, crispy onions, truffle beurre blanc, grana padano

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

## COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

# Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

Vegetarian options available upon request.

52 PER GUEST

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## COURSE 1

HOUSE SALAD

## COURSE 2

SPAGHETTI POMODORO

calabrian chili spiked tomato sauce, whipped ricotta,  
fresh basil, parmesan

BLACKENED CHICKEN

SEASONAL VEGETABLES

MASHED POTATOES

67 PER GUEST

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## COURSE 1

HOUSE SALAD

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

## COURSE 2

CHICKEN PARMESAN

spaghetti pomodoro, mozzarella, cheese, fresh basil

HERB CRUSHED SALMON

truffle beurre blanc sauce

SEASONAL VEGETABLES

MASHED POTATOES

## COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

82 PER GUEST

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## COURSE 1

HOUSE SALAD

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

## COURSE 2

RAVIOLI BIANCO

prawns, crispy onions, truffle beurre blanc, grana  
padano

NEW YORK STEAK

cooked medium-rare, peppercorn sauce

GARLIC BUTTER PRAWNS

SEASONAL VEGETABLES

MASHED POTATOES

## COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream



# Steakhouse Experience

This family style steak menu allows you to select your preferred cut, sides and sauce. Gather around the table in an intimate setting like you would at home. Available for most group sizes. Served medium rare.

Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

70 PER GUEST

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## FOR THE TABLE

### HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

## COURSE 1

### HOUSE SALAD

## COURSE 2

*CHOOSE YOUR CUT*

### SIRLOIN

FILET +20

RIBEYE +25

NEW YORK +35

*CHOOSE ONE*

FRENCH FRIES

POTATO SALAD

MASHED POTATOES

FULLY LOADED +5

TRUFFLE +10

LOBSTER +15

*CHOOSE TWO*

ASPARAGUS

BROCCOLINI

MISO MUSHROOMS

SNAP PEAS WITH GINGER

ROASTED CAULIFLOWER

*CHOOSE ONE*

PEPPERCORN SAUCE

RED WINE JUS

## COURSE 3

### CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

# Bar Service Options

## OPEN BAR

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All guests drinks on to host's billing. Additional non-alcoholic options below. Price limits available, see 'Tiers' on the following page.

## WINE SERVICE

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Feature bottled wine selections, priced per bottle.

## CASH BAR

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Guests purchase their own drinks.

## DRINK TICKETS

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Select amount of tickets provided to your guests, charged as redeemed. Price limits available, see 'Tiers' on the following page.

## NON-ALCOHOLIC OPTIONS

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### \$5 PER GUEST

Unlimited Pop, Drip JJ Bean Coffee

### CONSUMPTION BASED

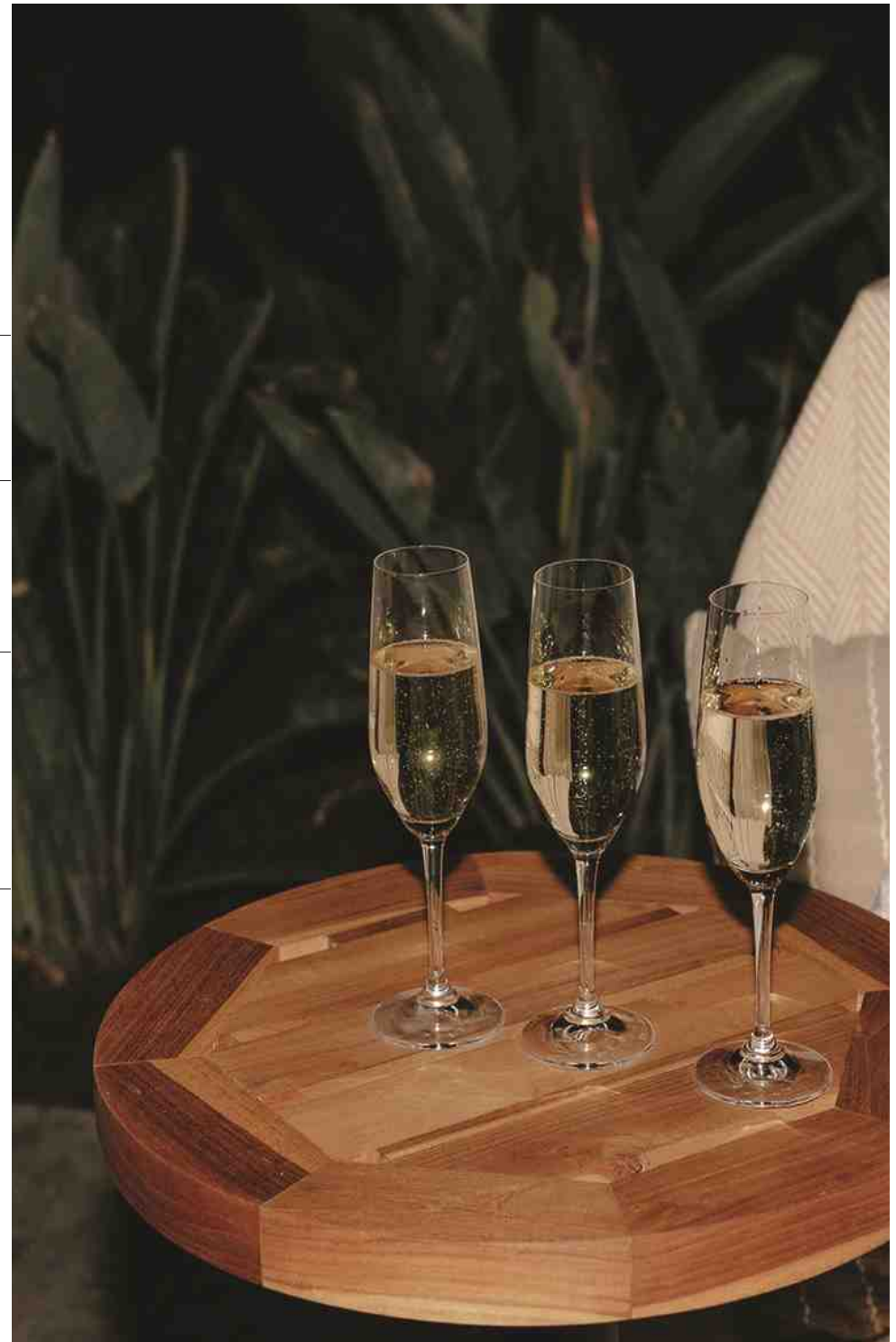
Any non-alcoholic beverage ordered would be added on to your final billing. This can include other options such as lattes, cappos, espressos or mocktails.



# Bar Service Options

## RESTRICTION TIERS

TIER 1	NO RESTRICTIONS	Guests can order any drink price caps
TIER 2	CUSTOM PRICE CAP	Host can customize price cap, orders based on custom cap
TIER 3	\$20 DRINK CAP	Guests can order any drink under \$20, plus double drinks and more premium wine options
TIER 4	\$16 DRINK CAP	Guests can order any drink under \$16, including house-wines only, all draft beer, all signature cocktails, rail liquor, and non-alcoholic beverages
TIER 5	\$13 DRINK CAP	Guests can order any drink under \$13, including house-wines only, all draft beer, most signature cocktails, rail liquor, and non-alcoholic beverages



# Social Experience

## BEVERAGE STATIONS

A dedicated bartender, visual display and fresh ingredients at these lively action stations.

Duration: 2 hours

## WINE BAR PRICE | BY THE BOTTLE

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A dedicated bartender and full selection of available wine and bubbly from our menu. Your choice of red, white, rosé, and bubbly served by the bottle.

## SMOKED OLD-FASHIONED OR NEGRONI STATION

**SERVES UP TO 25 GUESTS | 430**

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Hit all the senses with this buzz-worthy beverage station. A dedicated bartender will light-up the room with the aroma of smoked applewood while preparing our elevated version of these classic cocktails.



# The Room

On-site event coordinators  
Preferred vendor program  
Buyout options available

Corporate lunch  
Cocktail reception

Family + Birthday celebrations  
Morning meeting space



# The Room

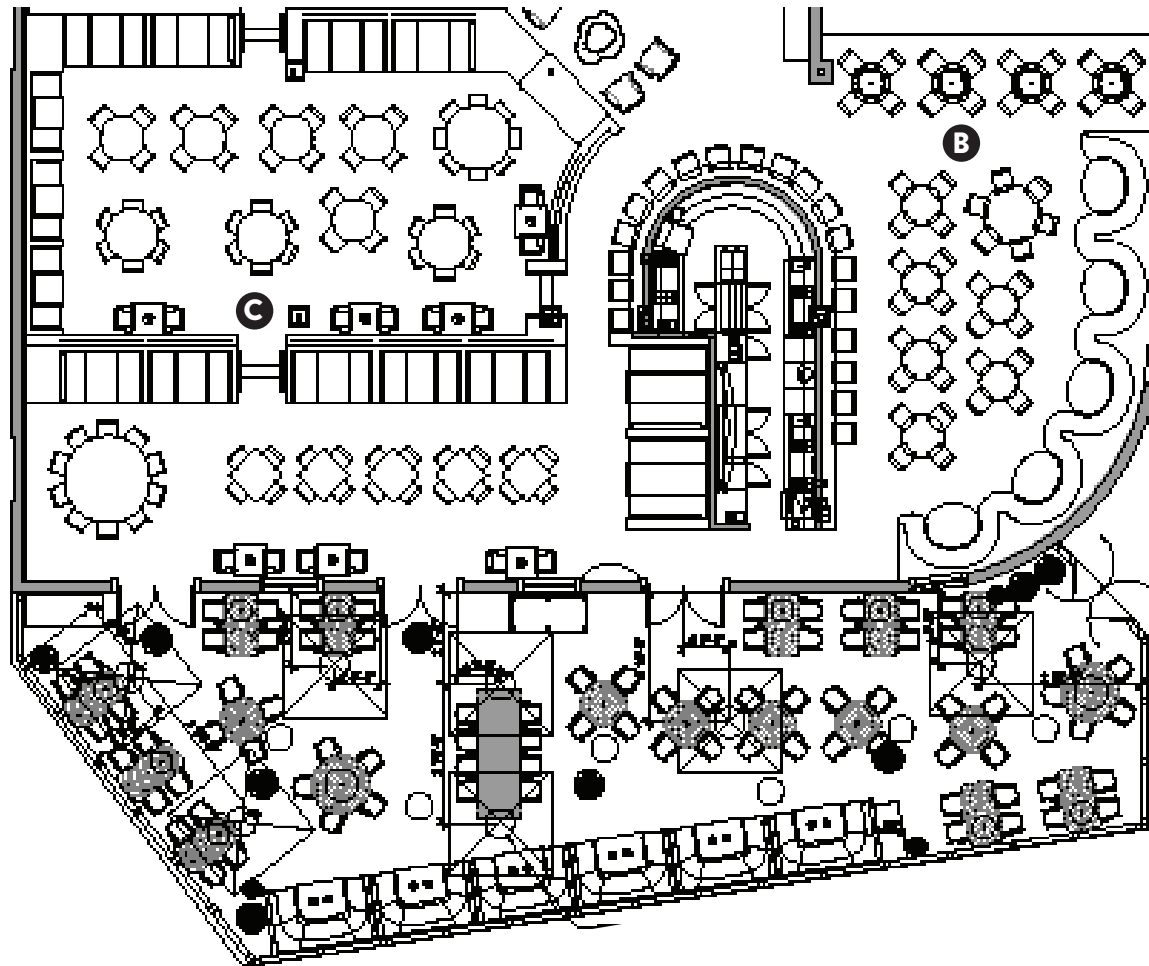
## FLOOR PLAN

Our completely private dining room with built-in audio make the perfect setting for corporate events and celebrations. Other options include the lounge, dining room, or a full restaurant buyout.

**A** PRIVATE DINING ROOM  
14 seated

**B** LOUNGE  
66 seated

**C** DINING ROOM  
80 seated (lower)  
74 seated (upper)



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