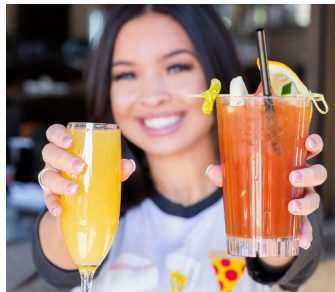




pizzeria + beer garden + nightlife



PIZZERIA + BEER GARDEN + NIGHTLIFE



BOTTLED BLONDE

EST: 2014

Full Kitchen & Custom Catering

40+ HDTVs | Multiple Branding Opportunities

14' x 7' LED Wall

Two 24' Projector Walls

Private & Semi-Private Indoor Event Space

Separated by Glass Garage Doors

Reminiscent of German Bier Garden/Beer Hall





7340 E. Indian Plaza
Scottsdale, AZ 85251
480.429.6000
bottledblondeaz.com



Ride up, park your bike and stop in for a pie and a pint. Bottled Blonde is a casual neighborhood concept. We've upped the al-fresco ante with our lushly-landscaped, covered patio dining and lounge space right in the heart of Old Town Scottsdale's bustling Entertainment District.

The contemporary Italian menu and ambiance are both rustic and relaxed while whimsical audio/visual installations showcase pin-up girls and artistic nods to the classic East Coast brewery. Grab a seat at one of our picnic-style tables, with a local or craft beer in-hand. Highlighting both the classic Italian kitchen and German bier garden – communal in nature with emphasis on beloved recipes, local and craft beer. Let Bottled Blonde's chef showcase the kitchen's extensive selection of antipasto, artisanal salumi, premium cheeses, sandwiches, pizza and salads through our in-house event catering. After dark Bottled Blonde transforms into a lively night club – complete with high tech sound and lighting systems and playful party vibes for days.



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PATIO AREA

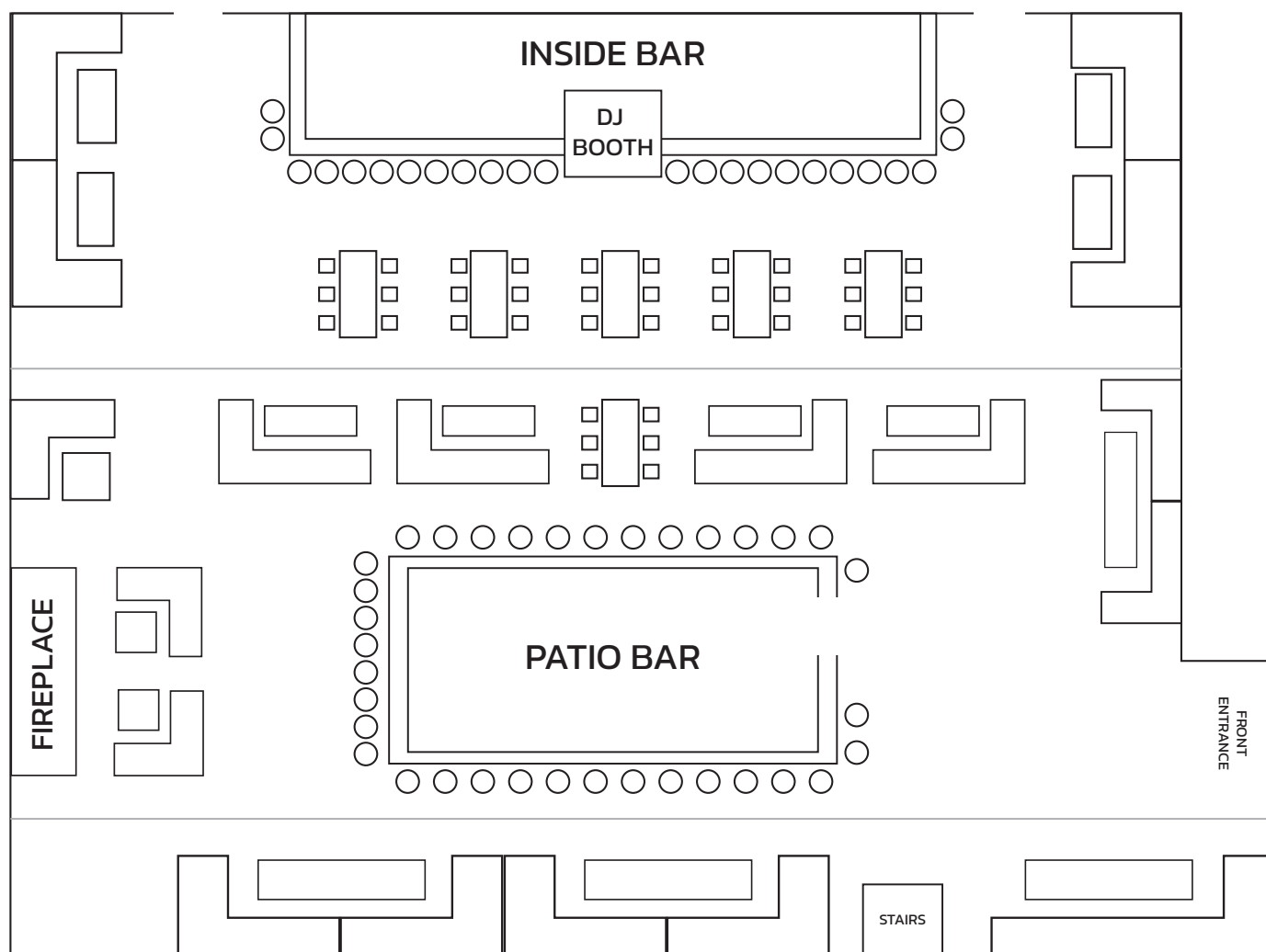


INDOOR AREA

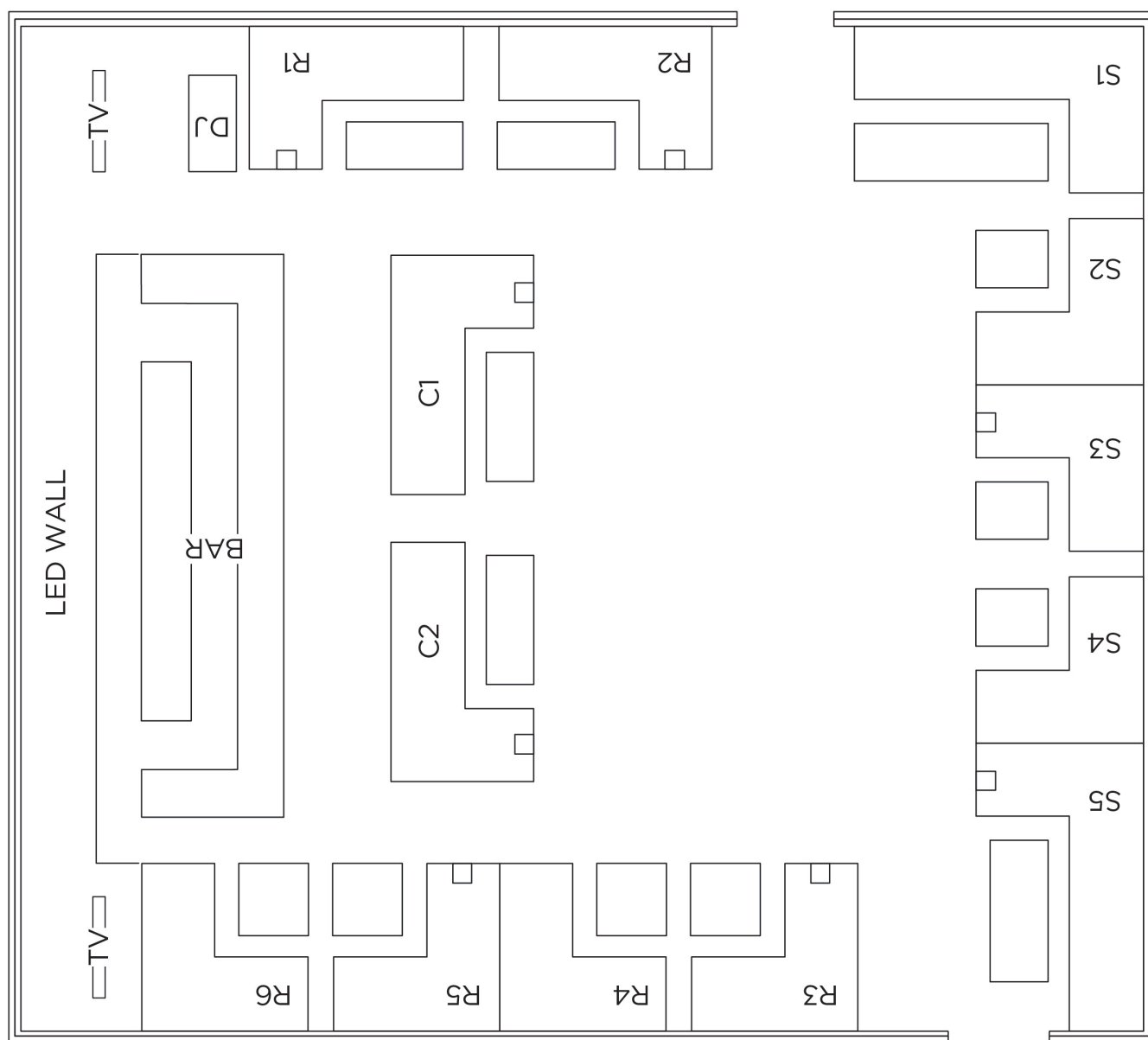


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DOWNSTAIRS FLOOR PLAN



ROOFTOP FLOOR PLAN





BUFFET MENUS

APPETIZERS

CHARCUTERIE DISPLAY **VA**

(*\$10 per person additional*)
Assorted Imported Meats & Cheeses,
Assorted Olives & Peppers,
Tomato Jam, Pesto

CRUDITÉ CUPS **VEG | GF**

Celery, Carrot, Cucumber, Ranch

ANTIPASTO SKEWER **GF**

Salumi, Marinated Cherry Tomato,
Mozzarella, Fresh Basil

BRUSCHETTA

(*Choice of 2. Add a 3rd for \$5 per person.*)
Prosciutto, Fig, Ricotta Cheese **-or-** Tomato
Jam, Pesto, Goat Cheese **-or-** Marinated
Tomato, Pesto

ARANCINI **VEG**

Crispy Risotto, Saffron, Peas,
Provolone, Pomodoro

TOASTED RAVIOLI

Baked Cheese Ravioli, Pomodoro

PROSCIUTTO WRAPPED DATES

Fresh Dates, Goat Cheese, Prosciutto

SAUSAGE STUFFED MUSHROOMS

Roasted Mushroom Caps, House-made
Sausage, Mahón Cheese

PIZZA ROLLS

(*Choice of 1. Add a 2nd for \$5 per person.*)
Pepperoni, Pizza Sauce **-or-** Sausage,
Pesto **-or-** House Blend Cheese, Pizza Sauce

MINI RISOTTO **VEG | GF**

Roasted Mushrooms, Parmigiano,
Truffle Oil, Arugula, Lemon

CHICKEN MILANESE

Crispy Chicken Bite, Pomodoro,
Parmigiano

MINI SANDWICHES

(*Choice of 1. Add a 2nd for \$5 per person.*)

THE ITALIAN

Calabrese Salumi, Pastrami, Pepperoni,
House Giardiniera

CHICKEN PARMESAN

Crispy Chicken Cutlet, Mozzarella,
Pomodoro, Basil

MEATBALL SUB

House-made Veal & Beef, Pomodoro,
Provolone, Basil

2 for \$12 per person 3 for \$17 per person

4 for \$22 per person 5 for \$27 per person

Butler passed or stationed for up to 2 hours.
2 pieces per selection per person.

PLATTERS

BRUSCHETTA PLATTER | \$120++ **VEG**

(*Serves 8-10*)
Heirloom Tomato, Mozzarella, Basil,
Balsamic Reduction and Grilled Asparagus,
Prosciutto, Ricotta, Truffle Oil

BURRATA | \$45++ **VEG**

(*Serves 8-10*)
Gioia Burrata, Marinated Tomato,
Salsa Verde, Saba, Grilled Focaccia

CALAMARI FRITTI PLATTER | \$60++

(*Serves 8-10*)
Crispy Calamari, Pickled Peppers,
Grilled Lemon, Pomodoro

DI AGLIO PLATTER | \$35++ **VEG**

(*Serves 10-12*)
House-made Bread Knots, Garlic Confit,
Fresh Herbs, Parmesan, Pomodoro

POLPETTI | \$85++

(*Serves 8-10*)
House-made Meatballs, Basil,
Pomodoro, Saba

CHICKEN WINGS | \$100++ **GF**

(*Serves 10-12*)
Wings & Drumettes, Choice of Spicy or
Sweet Calabrian Honey Sauce, Ranch,
Shaved Carrot, Celery

ANTIPASTI PLATTER | \$100++ **VA | GF**

(*Serves 10-12*)
Chef's Selection of Imported Cured
Meats & Cheeses, Country Olives, Pickled
Peppers, Giardiniera, Pepperoncini, Red
Wine Tomato Jam, Grilled Focaccia

THE PEP PIZZA | \$165++

(*Serves 15-18*)
Pavone Pepperoni, Red Sauce, Ricotta

MARGHERITA PIZZA | \$165++ **VEG**

(*Serves 15-18*)
Confit Garlic Puree, Fresh Tomato,
Basil, Burrata, EV00

POCO

BB HOUSE SALAD **VA | GF**

Mixed Greens, Artichokes, Tomato,
Cucumber, Pepperoncini, Mixed Olives,
Calabrese Salami, Pickled Peppers, Ricotta
Salata, Oregano Vinaigrette

ROASTED TOMATO TOAST **VEG**

Oven Baked Focaccia, Pomodoro, House-
made Mozzarella, Marinated Tomato, Basil

MEATBALLS

Veal & Pork Meatballs, House-made
Pomodoro, Fresh Basil, Ricotta Salata

MARGHERITA PIZZA **VEG**

Confit Garlic Purée, Tomato, Basil,
Burrata, EV00

THE PEP PIZZA

Pavone Pepperoni, Red Sauce, Ricotta, Basil

SALSICCIA PIZZA

House-made Italian Sausage,
Pickled Onions, Oregano

CHEF'S CHOICE DESSERT **VEG**

\$38 PER PERSON

VEG = VEGETARIAN
GF = GLUTEN FREE
GFA = GLUTEN FREE AVAILABLE

GUSTO

CAESAR SALAD **GFA**

Romaine Lettuce, Parmigiano Dressing, House-made Croutons

CHICKEN PARMESAN

Lightly Breaded & Fried Chicken Breast, Pomodoro Sauce, House-made Mozzarella

SPAGHETTI **VA|GF**

Pomodoro, Roasted Garlic, Pecorino

BRUSSELS SPROUTS **VA|GF**

Bacon, Caramelized Peppers & Onions, Toasted Garlic Breadcrumbs

PESTO PIZZA

Marinated Tomato, House-made Mozzarella, Prosciutto, Pine Nuts

THE CHEESE PIZZA **VEG**

House Blend Cheese, Basil, Black Pepper

THE PEP PIZZA

Pavone Pepperoni, Red Sauce, Ricotta, Basil

CHEF'S CHOICE DESSERT

\$46 PER PERSON

LA FAME

FIELD GREENS **VEG|GF**

Mixed Greens, Tomato, Cucumber, Choice of Ranch, Herb Vinaigrette or White Balsamic

SHRIMP & CALAMARI FRITTI

Crispy Shrimp & Calamari, Pickled Peppers, Pomodoro, Lemon

CHICKEN WINGS **GF**

Choice of Buffalo, Calabrian Chili Glaze or BBQ, Served with Ranch

MINI SANDWICHES

(Choice of 2. Add 3rd for \$7 per person.)

THE ITALIAN SANDWICH

Oven Baked Genoa Salami, Calabrese Salami, Mortadella, Capricola, Fontina, Shaved Lettuce, Hot Giardiniera, Tomato, Garlic Aioli

CHICKEN PANINI

Marinated & Grilled Chicken Breast, Mozzarella, Bacon, Red Wine Tomato Jam, Garlic Aioli, Focaccia

MEATBALL SUB

House-made Veal, Pork & Beef, Pomodoro, Provolone

TARTUFO FRIES **VEG|GF**

Crispy House Fries, Truffle Salt, Parmigiano, Parsley

CHEF'S CHOICE DESSERT

\$42 PER PERSON

FRESCO

CAESAR SALAD **GF**

Romaine Lettuce, Parmigiano Dressing, House-made Croutons

ROASTED TOMATO TOAST **VEG**

Oven Baked Focaccia, Pomodoro, House-made Mozzarella, Marinated Tomato, Basil

ATTENDED PASTA STATION **VA|GF**

(Guest's choice of:)

Spaghetti, Penne Pasta, Shrimp, Diced Chicken, Miniature Meatballs, Spinach, Bell Peppers, Onions, Mushrooms, Pomodoro, Creamy Parmesan Sauce, Parmesan Cheese, Crushed Red Peppers, Basil

GRILLED CHICKEN BREAST **GF**

White Wine, Capers

ROASTED SEASONAL VEGETABLES **VEG|GF**

Garlic, EV00

GARLIC PESTO TOASTED FOCACCIA **VEG**

CHEF'S CHOICE DESSERT

\$52.50 per person (Chef \$150)

CHEF SELECT

PASSED HORS D'OEUVRES

(Passed 30-60 minutes. Choice of 2, add a 3rd for \$7 per person)

BRUSCHETTA **VEG**

Pesto, Marinated Tomatoes, Focaccia

TOASTED RAVIOLI **VEG**

Baked Cheese Ravioli, Pomodoro

PROSCIUTTO WRAPPED DATES **GF**

Fresh Dates, Goat Cheese, Prosciutto

SAUSAGE STUFFED MUSHROOMS

Roasted Mushroom Caps, House-made Sausage, Mahón Cheese

MEATBALLS

Veal & Pork Meatballs, House-made Pomodoro, Fresh Basil, Ricotta Salata

CRAB STUFFED MUSHROOMS

BUFFET DINNER

WEDGE SALAD **VA|GF**

Quartered Iceberg Lettuce, Tomato, Black Pepper Candied Bacon, Crispy Shallots, House-made Bleu Cheese or Balsamic Dressing

GRILLED CHICKEN BREAST **GF**

White Wine, Capers

BAKED ZITI

ROASTED RED BLISS POTATOES **VEG|GF**

Rosemary, Garlic, EV00

BRUSSEL SPROUTS **VA|GF**

Bacon, Caramelized Peppers & Onions, Toasted Garlic, Bread Crumbs

FRESH BAKED DINNER ROLLS **VEG**

CHEF'S CHOICE DESSERT

CARVING STATION

(Choose 1 protein, add a 2nd for \$12 per person)

ROSEMARY & THYME PRIME RIB

Horseradish Cream Sauce, Au Jus

SMOKED PORK LOIN

Spiced Apple Relish

CITRUS BRINED ROASTED TURKEY

Cranberry Sauce

\$76 per person (\$150 per Chef)



++ - Tax and 21% service charge will be added to all food and beverage.

Buffets are available for groups of 30 or more.



LIQUOR PRICES: 3 HOUR MINIMUM		CALL	PREMIUM	DELUXE
Cost for 3 hours		40.	44.	50.
Charges per Additional Hour:		16.	18.	20.
Drink tickets		9.	12.	14.
Mocktail Soda Bar for kids		12.		
Non-Alcoholic Beverages		3.		

Prices do not include tax (8.05%) or gratuity (21%). No shots or double shots included in packages.
All prices are for 3 hours. Pricing and products are subject to change without notice. Available for private events only.



	CALL	PREMIUM	DELUXE
VODKA	Pinnacle: Pineapple, Grape, Raspberry	Stoli: Blueberry, Raspberry, Vanilla Absolut: Citron, Skyy: Cherry, Pineapple Effen: Cucumber	Belvedere, Cîroc, Cîroc: Coconut, Peach, Red Berry, Pineapple, Grey Goose: Cherry, Pear, Effen: Black Cherry, Cucumber
RUM	Cruzan – Mango	Bacardi, Bacardi Limón, Captain Morgan, Malibu	
TEQUILA	Sauza Silver		Don Julio Silver, Patrón Silver, Casamigos Silver, Luna Malvada Silver
WHISKEY	Jim Beam	Crown Royal, Jack Daniel's, Jack Honey, Jameson, Maker's Mark, Seagram's 7	
SCOTCH			Chivaz Regal, Glenlivet, Johnnie Walker Black
COGNAC			Hennessy VS
WINE	Cabernet, Chardonnay	Cabernet, Pinot Noir, Chardonnay, Pinot Grigio	Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio

BEER	BOTTLE: Bud Light, Coors Light, Miller Lite, Bud, Blue Moon, Corona, Corona Light, Stella Artois, Heineken, Guinness, Michelob Ultra, Dos XX Lager DRAFT: Odell IPA, Leffe Belgian Ale, Deschutes Freshly Squeezed IPA, Nitro Vanilla Porter, Guinness, Stella, Big Wave Golden Ale, 312 Wheat Ale, Michelob Ultra, Bud Light, Lagunitas IPA, Dos XX, Shock Top Belgian White, Longboard Lager, Ace Cider, Oak Creek, Stiegl, Widmer Hefeweizen, Four Peaks Hop Knot, Four Peaks Kilt Lifter, Arizona Peach Ale, Odell Drum Roll APA
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*Beverage selections may change without notice.