Private Events:

Venue Information & Sample Menus

Let us plan the perfect private event for your guests.

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Information and Pricing Valid for 2019 to 2020 Season
Venue Selections

The Private Solarium  
Seats up to 40 Guests

For exclusive use of The Rear Solarium between the hours of 5:00 p.m. - 10:00 p.m.
To accommodate additional hours outside of the time frame: $250/hour

VENUE FEE: Tuesday - Thursday: $500  
Friday & Saturday: $750

FOOD & BEVERAGE MINIMUM  
Tuesday – Thursday: $2,500  
Friday & Saturday: $3,600

Additional to add Tamarisk Garden Patio For Cocktail Reception  
Tuesday - Thursday $500  
Friday & Saturday $1,000

Tamarisk Garden Patio  
Seats Up to 60 Guests

For exclusive use of The Tamarisk Garden Patio between the hours of 5:00 p.m. - 10:00 p.m.
To accommodate additional hours outside of the time frame: $250/hour

VENUE FEE: Tuesday – Saturday: $750

FOOD & BEVERAGE MINIMUM  
Tuesday – Thursday:  $2,500
Friday & Saturday:  $3,600

Additional to add Private Solarium For Cocktail Reception  
Tuesday - Thursday $500  
Friday & Saturday $1,000

Minimum pricing does not include sales tax and a 24% production charge. Pre-set menus are required for parties of 12 guests or more. Groups with 15 or more guests require a Private Venue Rental. Additional venue charges for Holiday weekends and Special Event nights will apply.

Event Guarantees

- Final guest count is due 72 business hours prior to event.
- The original guest count will be used if numbers are not updated.
- Chef will select final menu 5 days prior to the dinner.

Venue Reservation

- We require a 50% deposit upon booking the reservation.
- Cancellations must be made 10 business days prior to your event.
- Failure to cancel before then will result in a charge to the credit card given of 50% of the food & beverage minimum and venue fee.

Information and Pricing Valid for 2019 to 2020 Season
**Quiessence Restaurant**

Restaurant buyout

*Seats 100*

For exclusive use of Quiessence Restaurant between the hours of 5:00pm – 10:00pm

To accommodate additional hours outside of the time frame: $250/hour

**VENUE FEE:**
- **Monday -- Thursday:** $2,000
- **Friday -- Sunday:** $3,500

**FOOD & BEVERAGE MINIMUM**
- **Monday -- Thursday:** $6,500
- **Friday -- Sunday:** $9,500

*Minimum pricing does not include sales tax and a 24% production charge. Pre-set menus are required for parties of 12 guests or more. Groups with 15 or more guests require a Private Venue Rental. Additional venue charges for Holiday weekends and Special Event nights will apply.*

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**The Fireplace Room**

Located inside the restaurant featuring the original fireplace

*Seats up to 20 guests*

For exclusive use of our Semi-Private Fireplace Room between the hours of 5:00 p.m. - 10:00 p.m.

To accommodate additional hours outside of the time frame: $250/hour

**FOOD & BEVERAGE MINIMUM**
- **Tuesday – Thursday:** $1,500
- **Friday & Saturday:** $2,000

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**Full Restaurant Buyout**

- Full Restaurant Buyout cancellations must be made 21 days prior to your event.
- Failure to cancel before then will result in a charge to the credit card given as follows: 75% of food & beverage minimum & venue fee, less than 7 days before event full charge of food & beverage minimum & venue fees.

**Beverage Options**

- WINE & BEER BAR: $175 per bar set up fee for during cocktail hour.
- FULL BAR: $250 per bar set up fee for during cocktail hour.
- Wine Selections Need to be Made 7 days prior to the dinner.
- Final beverage charges are based on consumption.
- Bar Service includes 1 bartender. Additional bartenders are $150 each.
- Additional hours will be charged at $75 per hour, per staff person.

Information and Pricing Valid for 2019 to 2020 Season
SOIL & SEED FORAGED GARDEN
A Daily offering of Seasonal Vegetables from our On-Side Garden
$10.00 per person
Hand passed- $14.00 per person

CHARCUTERIE
Cured Local Meats, Marinated Vegetables, Fruits & Brick Oven Baked Artisan Bread
$14.00 per person
Hand passed- $18.00 per person

ARTISAN BREAD AND LOCAL FROMAGE BOARD
Local & House Made Cheese, Brick Oven Baked Artisan Loaves, Seasonal Pestos and Jams
$12.00 per person
Hand passed- $16.00 per person

Get the evening started with Cocktails & Appetizers

This sample menu is based on seasonal ingredients and will change. This menu has been provided to give you an idea of the type of menu that we typically offer large parties. Please let event planner know if there are any specific menu needs or vegetarian/vegan requests.

Information and Pricing Valid for 2019 to 2020 Season
Sample Three Course Menu

$69.00 per Guest

Chef will Select Final Menu 5 days prior to the dinner

FIRST COURSE

Roasted Beet Semi Salad
Apple, Arugula, Sun Choke Chips, Johnny Jump Up Flowers, Smoky Blue Cheese Dressing

or

Kabocha Squash Soup
Apple Relish, House Cured Bacon, Goat Cheese Mousse, Fried Rosemary

SECOND COURSE

"Two Wash Ranch" Guinea Hen Roulade
Miso Eggplant Puree, Crimson Lentils, Coppa, Grilled Hungarian Peppers, Fried Fingerling Potato Salad, Pickled Elephant Garlic

or

Dayboat Alaskan Halibut
Sweet Potato Fume, Cherry Tomatoes, Sweet Potato Creme Fraiche, Braised Greens, Purslane, Fried Shishitos

THIRD COURSE

Honey Panna Cotta
Seasonal Fruits, Sorbet and Nectar

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Information and Pricing Valid for 2019 to 2020 Season
Sample Four Course Menu

FIRST COURSE

Kabocha Squash Soup
Apple Relish, House Cured Bacon, Goat Cheese Mousse, Fried Rosemary
—or—
Hamachi Crudo
Tomato Vinaigrette, Sorrel, Herbs, Persimmon, Radishes, Tessa

SECOND COURSE

Farmer’s Foraged Garden
A Daily Offering of Seasonal Vegetables from our Local Farmers
—or—
Aged AZ Beef Carpaccio
Garden Greens, Parmesan, Blue Cheese Aioli, Tempura Herbs, Pickled Shallots, Bread Spoons

THIRD COURSE

Brick Oven Braised Lamb
Lamb Belly, Flageolet Beans, Grilled Garlic Scapes, Abby Lee Tomatoes, Herb Gremolata
—or—
Mediterranean Seabass
Salsa Verde, Carrot Purée, I’itoi Onions

FOURTH COURSE

Apple Mascarpone Cannoli
with Black Mesa Ranch Dulce de Leche, Apple, Hazelnuts
—or—
Seasonal Housemade Sorbet

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Information and Pricing Valid for 2019 to 2020 Season
Sample Five Course Menu

FIRST COURSE

*Kabocha Squash Soup*
Apple Relish, House Cured Bacon, Goat Cheese Mousse, Fried Rosemary

—or—

*Aged AZ Beef Carpaccio*
Garden Greens, Parmesan, Blue Cheese Aioli, Tempura Herbs, Pickled Shallots

SECOND COURSE

*Farmer’s Foraged Garden*
A Daily Offering of Seasonal Vegetables from our Local Farmers

—or—

*Roasted Beet Semi Salad*
Apple, Arugula, Sun Choke Chips, Johnny Jump Up Flowers, Smokey Blue Cheese Dressing

THIRD COURSE

*Potato Gnocchi*
Mangalitsa Pork Meatballs, Shaved Fennel, Campari Tomatoes, Parmesan Cheese, Basil

FOURTH COURSE

*“Two Wash Ranch” Guinea Hen Roulade*
Miso Eggplant Puree, Crimson Lentils, Coppa, Grilled Hungarian Peppers, Fried Fingerling Potato Salad, Pickled Elephant Garlic

—or—

*Dayboat Alaskan Halibut*
Cherry Tomatoes, Sweet Potato Creme Fraiche, Braised Greens, Purslane, Fried Shishitos

FIFTH COURSE

*Apple Mascarpone Cannoli*
with Black Mesa Ranch Dulce de Leche, Apple, Hazelnuts

—or—

*Seasonal Housemade Sorbet*

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Chef will Select Final Menu 5 days prior to the dinner

$89.00 per Guest