

GROUP DINING & SPECIAL EVENTS



4410 N. 40th St., Phoenix, AZ 85018







Thank you for considering La Grande Orange for your event!

La Grande Orange Grocery & Pizzeria is an iconic, go-to restaurant in the Phoenix area, and has “practically reached historic status at this point,” according to The Arizona Republic. The big city bohemian vibe of the curated general store, wine shop, pizzeria, and breakfast community spot is perfect for your grab-and-go breakfast, coffee, lunch and dinner with the neighborhood.



THE POPULAR BAR

The Popular Bar is the perfect space for receptions and networking events for up to 22 guests seated or up to 25 reception style with a private bar and hi-top tables.

Enjoy LGO Wines, craft beers and signature cocktails alongside LGO's famous pizzas, dip platter, and more.

BREAKFAST BUFFET

*Available any day before 12pm
Replenished for 60 Minutes*

OPTION 1 | \$32 BUFFET SELECTION



FRUIT SALAD BOWL
with local organic fruit

ASSORTED BREAKFAST PASTRIES
includes croissants, muffins, scones

SCRAMBLED EGGS
with fresh herbs

APPLEWOOD SMOKED BACON

ROASTED POTATO YANKS
paprika and sour cream



Gluten Free or can be modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.

BREAKFAST BUFFET

*Available any day before 12pm
Replenished for 60 Minutes*

OPTION 2 | \$42 BUFFET SELECTION



FRUIT SALAD BOWL

with local organic fruit
and crème fraiche

BIRCHERMUESLI

chilled oats, yogurt, fruit, toasted almonds

LGO ENGLISH MUFFIN PLATTER

with preserves and butter

PANCAKE PLATTER

honey, crème fraiche

SMOKED SALMON PLATTER

with smoked salmon
red onions, tomato, capers, cream

SCRAMBLED EGGS

with fresh herbs

SCHREINER'S CHICKEN SAUSAGE

◇ OPTIONAL ENHANCEMENT ◇

HOUSEMADE GLUTEN FREE GRANOLA

with fresh fruit and yogurt parfait | \$6.50 each

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BRUNCH BUFFET

*Available after 11am on Friday - Sunday
Replenished for 60 Minutes*

OPTION 1 | \$44 BUFFET SELECTION



FRUIT SALAD BOWL
with local organic fruit and crème fraîche

MIXED GREENS SALAD
mixed greens, chopped fresh vegetables,
house vinaigrette

ASSORTED BREAKFAST PASTRIES
includes croissants, muffins and scones

COMMUTER SANDWICH
eggs, tomato, mayo on LGO english muffin with avocado

HOUSEMADE GLUTEN FREE GRANOLA
with fresh fruit and yogurt parfait

TWO PIZZAS FROM DAILY SELECTION

◇ **OPTIONAL ENHANCEMENT** ◇
CHEESE & FRUIT PLATTER
artisanal assorted cheeses | \$12 per person

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LUNCH BUFFET

Available any day after 11am

Replenished for 60 Minutes

OPTION 1 | \$40 BUFFET SELECTION



CAESAR SALAD

romaine, croutons, parmesan, our caesar dressing

EVIL THAI PRINCESS CHICKEN SALAD

fresh greens, minced white meat chicken, lemongrass, peanuts, cilantro, red onions and bell peppers, spicy thai vinaigrette

ASSORTED SANDWICHES

ROTISSERIE TURKEY

avocado, tomato, lettuce, havarti, mustard and mayo

TUNA SALAD

tomato, cucumber, apple and greens

VEGETARIAN

tomato, cucumber, roasted peppers, greens, guacamole, herbed goat cheese and havarti

INDIVIDUAL BAGS OF ASSORTED CHIPS

ASSORTED COOKIES

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LUNCH BUFFET

*Available Friday – Sunday after 11am
Replenished for 60 Minutes*

OPTION 2 | \$49 BUFFET SELECTION



CAESAR SALAD

romaine, croutons, parmesan, our caesar dressing

KALE & QUINOA SALAD

sunflower seeds, marinated raisins,
preserved lemon and fresh parmesan

DIP TRIO PLATTER

spicy pimento cheese, hummus and guacamole
with vegetables and tortilla chips

3 ASSORTED PIZZAS

ROTISSERIE CHICKEN SANDWICH

LGO barbecue sauce, coleslaw

BABY OLDTIMERS

VEGAN APPLE ALMOND COOKIES

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DINNER BUFFET

*Available Daily after 4p
Replenished for 60 Minutes*

OPTION 1 | \$33 BUFFET SELECTION



DIP TRIO PLATTER

spicy pimento cheese, hummus and
guacamole with vegetables and tortilla chips

1 SALAD CHOICE

2 ASSORTED PIZZAS



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DINNER BUFFET

*Available Daily after 4P
Replenished for 60 Minutes*

OPTION 2 | \$43 BUFFET SELECTION



DIP TRIO PLATTER

spicy pimento cheese, hummus and
guacamole with vegetables and tortilla chips

CALAMARI

CEVICHE

1 SALAD CHOICE

2 ASSORTED PIZZAS



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DINNER BUFFET

*Available Daily after 4P
Replenished for 60 Minutes*

OPTION 3 | \$50 BUFFET SELECTION



DIP TRIO PLATTER

spicy pimento cheese, hummus and
guacamole with vegetables and tortilla chips

CALAMARI

CEVICHE

SUSHI PLATTER

1 SALAD CHOICE

3 ASSORTED PIZZAS



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APPETIZERS / HORS D'OEUVRES

◇◇ PER PERSON ◇◇

Replenished for up to 60 minutes

CHEESE & FRUIT PLATTER \$11

artisanal assorted cheeses, grapes, strawberries, crackers

ANTIPASTO PLATTER \$14

artisanal cheese, sliced meats, olives

TRIO DIP PLATTER \$11

spicy pimento dip, guacamole, hummus,
vegetables and mixed olives

HOUSEMADE HUMMUS \$7

with baked crackers, vegetables and mixed olives

ASSORTED SUSHI AND SPRING ROLL PLATTER \$10

GULF SHRIMP CEVICHE \$9

with house made tortilla chips

LGO SPICY CHICKEN WINGS \$20 per dozen

grilled with blue cheese

◇◇ PER PIECE ◇◇

Minimum order of 12 per item

TUNA SALAD BITES \$3 each

on cucumber

CAPRESE SKEWER \$3 each

grape tomato, housemade fresh mozzarella, balsamic reduction

INGO'S DEVEILED EGGS \$1.50 each

GUACAMOLE BLT TOAST \$3 each

open-faced, apple smoked bacon, tomato

AVOCADO TOAST \$3 each

sprouted rye toast, goat cheese

ROTISSERIE-ROASTED TURKEY FRENCH DIP SLIDER \$4.50 each

french bread, havarti, aioli

ROTISSERIE CHICKEN SLIDER \$4.50 each

lgo housemade barbecue sauce, coleslaw

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◇◇ **PER PIECE** ◇◇

SELECTION OF PIZZAS

prices range from \$16-\$20 each / 10 slices each

PIZZAS AVAILABLE:
after 4pm Monday-Thursday
11am on Friday-Sunday

DESSERT SELECTION

Per dozen / Minimum order 1 dozen each

ASSORTED CUPCAKES \$57

ASSORTED GLUTEN FREE MACARONS \$36

GLUTEN FREE LEMON BARS \$57

CAKE SELECTIONS FROM OUR CAKE SHOP

A \$3 per person cake cutting fee is applicable for any outside cakes served.
If the cake is purchased from the Cake Shop, the fee is waived.



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FOOD & BEVERAGE MINIMUM We are excited to collaborate with you to develop a food and drink menu that is carefully curated and planned for you and your guests. The food and beverage minimum (excludes tax, gratuity & service fee) must be established prior to your event.

UNMET MINIMUMS If your food and beverage minimum is not met by the end of your event, you will be charged the remaining amount as an "Unmet Minimum Fee." Minimums cannot be met with to-go orders of any kind or gift card purchases. Alternately, if your final bill is excess of your food and beverage minimum, you will be charged that outstanding difference at the conclusion of your event.

ARRIVALS & DEPARTURES Once your event contract has been signed and your deposit has been received (when applicable), we will set aside your tables, assign special staffing, and procure any additional items to ensure your event is as requested. Please make sure that all confirmed event attendees arrive on time. In order to be mindful of other parties who may be waiting, we may be unable to change your event departure time on the day of your event. If your event ends more than 15 minutes past your contracted departure time, you will be automatically charged an additional 10% of your event minimum. Please note that event food and beverage cannot be packaged to-go.

DEPOSIT In order to secure the date and time of your event, a Credit Card Authorization form charging a non-refundable 25% deposit for all groups with a food & beverage minimum of \$5000 or higher, will be processed in order to create a binding agreement for both guests and provider.

GUARANTEE POLICY In order to ensure that our team can properly plan your event, a final guest count must be submitted 3 calendar days before your scheduled event date. We will do our best to accommodate guest count increases, but we cannot reduce contract price for guest count decreases. All guest count adjustment requests must be submitted in writing please.

GRATUITY

A 20% gratuity is added to the final bill for all group dining and special event. Additional compensation for your service staff is welcome at your discretion.

SALES TAX & SERVICE FEE

Per restaurant policy, the final bill will be subject to a 4% service fee and 8.6% sales tax. The service fee covers unique costs associated with your event.

FINAL BILL

Upon completion of your event, one final check will be presented. Please designate whom shall be responsible for this final check at the contract signing. Remaining balance of payment will be collected in full at this time. If you prefer to have the card on file automatically charged, please indicate such on the Credit Card Authorization form.

CANCELLATION/ NO SHOW Please keep in mind that we are scheduling dedicated staff for your event and are blocking out other groups from booking the same. Most large parties book well in advance, so cancelling even a week before an event represents a lost opportunity for others. In the unfortunate situation that you must cancel or reschedule your event, kindly give 14 days' advanced notice of your contracted reservation. Cancellation must be made in writing. Should you cancel your event without proper notice, a fee based on the food & beverage minimum will apply as outlined below.

-3 – 7 days in advance: 50% of total food/beverage minimum

-2 days to event date: 100% of total food/beverage minimum

Minimums of \$1,500 or more:

-3 - 21 days in advance: 50% of total food/beverage minimum

-2 days in advance to event date: 100% of total food/beverage minimum

If you do not cancel or arrive for your event as scheduled, the balance of your food & beverage minimum (plus service fee and tax) is due by the end of the day of your confirmed reservation and will be charged to the credit card provided.

Although unlikely, circumstances outside of our control may alter the careful planning and structuring of your event. Weather conditions and other Acts of God, governmental restrictions, civil commotion, etc., may require that we improvise an alternate accommodation. We will work with you and make every effort to plan the best alternative by rescheduling, restructuring, or moving the event at our discretion, although any necessary changes shall not otherwise void this agreement.

Kim Rowe, Director of Events | 310.341.2302
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