



# LARGE GROUP DINING

(520) 789-7447 • 4340 N Campbell Ave, Ste 104, Tucson, AZ 85718 • [www.prooftucson.com](http://www.prooftucson.com)

# PROOF EVENTS

## AGREEMENT | CONTRACT

### GENERAL INFORMATION

Our patio space can accommodate up to 70 guests for a seated lunch or dinner and up to 100 guests for a cocktail mixer event. The inside of the restaurant can accommodate up to 50 guests for a seated lunch or dinner.

### RESTAURANT BUY OUTS

The capacity of the entire restaurant can accommodate up to 120 guests for a seated event and up to 200 guests for a cocktail style mixer. Proof welcomes restaurant buy outs. Please contact our event coordinator for further inquiry.

### FOOD & BEVERAGE MINIMUM

A food and beverage minimum goes towards any food and beverage spending for your event.

If this minimum amount is not met, the remainder is considered an unmet minimum. 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 sales tax and gratuity and may not be applied to the purchase of gift cards. Banquet food does not accumulate Plaza Perks points.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will be added (this includes gratuity).

### BANQUET MENUS

We feature plated menus ranging from \$30 to \$40 per person and buffet options from \$12 to \$30 plus per person. Parties of 15 or less guests may choose to order off the regular dining room menu but are still subject to the food and beverage minimum quoted. A cake-cutting fee of \$2.00 per person will be applied to cut and serve a cake brought in from an outside bakery.

### DECORATIONS

You may decorate for your event up to one hour prior, but please note we only allow Scotch tape to be used as an adhesive for attaching banners or signs to our walls. We ask that you do not use any adhesives to attach items to our light fixtures as they have special finishes. All other adhesives may not be used. If Proof is left to clean up or clear any decorations, confetti, glitter, etc., you may be subject to a \$50.00 cleaning fee.

## GUARANTEED GUEST COUNT

A guaranteed guest count must be provided at the time of the contractual agreement for all private dining room events. You will have until 3 days prior to your event to provide your final guarantee. If one does not update their guaranteed guest count 3 days prior to their event the original number provided will be used or the actual number of attendees, whichever is greater. Your guaranteed minimum guest count must be confirmed at least 3 days (72 hours) prior to your event. The confirmed guest count will be used as the minimum in finalizing your bill.

## DEPOSIT, PAYMENT AND CONFIRMATION

We do not require a deposit. Instead we ask that our patrons complete a secure electronic credit card authorization form and read and electronically acknowledge our private event agreement or contract. Private event reservations are not confirmed until we have the credit card on file, at which point you will receive a confirmation email. After this has occurred, the menu has been selected, and all the details of your event are complete, you will receive an event summary which needs to be confirmed electronically.

We accept cash, checks, American Express, MasterCard, Visa, and Discover as forms of payment. One check is required for private dining events to eliminate confusion among guests and staff. Alcohol can be on separate tabs for your guests.

The credit card on file to confirm your event does not need to be the final payment used upon completion of your event. We do ask for payment in full at your event's conclusion. Please note, there is an additional 4% service charge applied to the total of the bill IF the credit card on file is not present to be swiped through our on-site credit card processing equipment. This fee is entirely avoidable, as long as the form of payment used on the night of the event is present and a signature from an authorized representative is collected.

## CANCELLATION POLICY

Written cancellation must be provided 7 days prior to the date of the event. Cancellation within 7 days to the event date or a no show is considered a breach of contract. Your credit card will be charged 100% of the food and beverage minimum outlined in your Event Summary plus corresponding sales tax.

Thank you for your interest in



# OPTION #1

## SERVED BUFFET STYLE

(each option is designed to feed 20-25 people)

### CAPRESE SKEWERS

**\$80 | 25 Pieces**

cherry tomato, basil, mozzarella,  
balsamic reduction

### MEATBALLS

**\$100 Half Pan**

baked in red sauce, mozzarella, herbs

### ROSEMARY HERB HUMMUS PLATTER

**\$100**

house made rosemary & herb hummus, house  
made flatbread, fresh vegetable crudo

### ARTICHOKE DIP PLATTER

**\$100**

artichoke, spinach, cream cheese, roasted red  
pepper, house made filone crostini

### CHEESY GARLIC BREAD

**\$50 | 25 Pieces**

filone toast, butter, garlic,  
mozzarella cheese, red sauce

### CAESAR SALAD

**\$80**

hearts of romaine, spinach, herb croutons,  
Romano, classic caesar dressing, lemon

### SIMPLE SALAD

**\$70**

field greens, heirloom tomato,  
red onion, cucumber, lemonette

### SPINACH & PEAR SALAD

**\$80**

spinach, shaved red onion, gorgonzola,  
wine poached bartlett pear, toasted walnut,  
balsamic vinaigrette

### BURRATA FRUTA BOARD

**\$100**

slow roasted tomato salsa, fig onion  
marmalade, sourdough toasts

### MOZZA CONDIMENTI BOARD

**\$90**

house made mozzarella,  
pesto, date infused balsamico,  
extra virgin olive oil, filone condimenti

### BAKE SHOP BOARD

**\$85**

house made country sourdough, pizza  
oven fired bread, house made ciabatta,  
fig onion marmalade, garlic butter, flaked sea salt

### THE BUTCHER CHARCUTERIE BOARD

**\$140**

salami, 600 day prosciutto, pepperoni,  
manchego, artichoke dip, fig jam,  
marinated olives, slice pears, toasted  
brioche, toasted filone

### BAKED CAVATAPPI ALFREDO

**\$70 Half Pan**

parmesan, roasted garlic, shallot  
confit, romano, breadcrumbs  
*add chicken +25, sub gluten free penne +25*

### DEEP DISH PIZZAS

**\$70 Choice of 2 | 32 Pieces**

(16 slices per pie)

Pepperoni, Margherita, White Pie,  
The Big Cheese, Veggie Pie,  
Mom & Dad's Pizza

### BRUSCHETTA PLATTER

**\$75 Choice of 2 | 30 Pieces**

Tomato, Gorgonzola, Olive Tapenade,  
Artichoke, Fig Marmalade,  
Smoked Salmon

### TRADITIONAL MEAT LASAGNA

**Half Pan \$75 | Full Pan \$120**

handmade noodles, beef, pork, veal,  
herb ricotta, mozzarella, sweet  
vegetable sofrito, house made red sauce

# OPTION #2

## FESTA BUFFETS

### PRIMO } \$15 PER PERSON

#### **Cheesy Garlic Bread**

filone toast, butter, garlic,  
mozzarella, red sauce

#### **Rosemary Herb Hummus**

house made flatbread,  
fresh vegetable crudo

#### **Artichoke Bruschetta**

spinach, red pepper, herbs

### MEZZO } \$25 PER PERSON

#### **Cheesy Garlic Bread**

filone toast, butter, garlic,  
mozzarella, red sauce

#### **Rosemary Herb Hummus**

house made flatbread,  
fresh vegetable crudo

#### **Meatballs**

baked in red sauce, mozzarella, herbs

#### **Olive Tapenade Bruschetta**

goat cheese

#### **Caprese Skewers**

tomato, basil, mozzarella, balsamic reduction

### SCORSO } \$35 PER PERSON

#### **The Butcher Charcuterie**

salami, 600 day prosciutto, pepperoni,  
manchego, artichoke dip, fig jam,  
marinated olives, slice pears,  
toasted brioche, toasted filone

#### **Meatballs**

baked in red sauce, mozzarella, herbs

#### **Caprese Skewers**

tomato, basil, mozzarella, balsamic reduction

#### **Marinated Olives**

castelvetrano and kalamata olives,  
house preserved citrus, herbs, garlic,  
olive oil, golden balsamic vinegar

#### **Gorgonzola Bruschetta**

wine poached pear, walnut

#### **Rosemary Herb Hummus**

house made flatbread,  
fresh vegetable crudo

# OPTION #3

## LUNCH BUFFET

**\$25 PER PERSON**

*served buffet style*

### KETTLE CHIPS

### SIMPLE SALAD

field greens, heirloom tomato,  
red onion, cucumber, lemonette

### MEATBALL SLIDERS

meatballs, red sauce, basil, melted mozzarella

### BAKED CAVATAPPI ALFREDO

parmesan, roasted garlic, shallot confit,  
romano, cavatappi, breadcrumbs

### DESSERT

Butterscotch Budino

### INCLUDES ICED TEA & FOUNTAIN DRINKS

## ENHANCEMENTS

- \* Appetizer Options (page 3)
- \* Happy Hour Drink Specials (page 11)
- \* More dessert options (page 12)

# OPTION #4

## PASTA BAR

**\$30 PER PERSON**

*served buffet style*

### CHEESY GARLIC BREAD

filone toast, butter, garlic, mozzarella, red sauce

### CAESAR SALAD

hearts of romaine, spinach, herb croutons,  
Romano, classic caesar dressing, lemon

### CHOICE OF 2 PASTAS:

Alfredo Cavatappi,  
Chipotle Alfredo Cavatappi,  
Traditional Meat Lasagna,  
Vegetarian Lasagna,  
Cavatappi Marinara,  
Spaghetti & Meatballs

### DESSERT

Butterscotch Budino

**INCLUDES ICED TEA  
& FOUNTAIN DRINKS**

## ENHANCEMENTS

- \* Appetizer options (page 3)
- \* Happy hour drink specials (page 11)
- \* More dessert options (page 12)

# OPTION #5

## PIZZA BAR

**\$35 PER PERSON**

*served buffet style*

### CAESAR SALAD

hearts of romaine, spinach, herb croutons,  
Romano, classic caesar dressing, lemon

### CHOICE OF 3 DEEP DISH PIZZAS:

Pepperoni, Margherita, White Pie,  
The Big Cheese, Veggie Pie,  
Sausage, Mushroom,  
The Proof, The Tinga,  
Mom & Dad's, Polynesian Pie

### CHOICE OF 1 PASTA:

Alfredo Cavatappi,  
Chipotle Alfredo Cavatappi,  
Traditional Meat Lasagna,  
Vegetarian Lasagna

### DESSERT

Butterscotch Budino

**INCLUDES ICED TEA  
& FOUNTAIN DRINKS**

## ENHANCEMENTS

- \* Gluten free **+5 per person**
- \* Appetizer options (page 3)
- \* Happy hour drink specials (page 11)
- \* More dessert options (page 12)

# OPTION #6

## BRUNCH

**\$25 PER PERSON**

*3 sides | 2 entrées*

**\$35 PER PERSON**

*4 sides | 3 entrées*

**\$45 PER PERSON**

*5 sides | 5 entrées*

### ENTREES

#### Crunchy "CHURRO" French Toast

house made brioche, 'top secret' Proof batter, corn flakes, cinnamon sugar whipped cream

#### Frittata Primavera

Eggs, roasted tomatoes, artichokes, spinach, feta

#### Rise & Shine Pizza

tomodoro, mozzarella, potato, sliced porchetta roast, soft scrambled eggs

#### Smoked Salmon

with bagels, cream cheese, capers

#### Eggs in Purgatory

eggs poached in red sauce and baked, served with toasted sourdough

#### The Weekender 'Bowl'

breakfast potatoes, red peppers, onions, mushrooms, mozzarella, scrambled eggs

### SIDES

#### Scrambled Eggs

#### Breakfast Potatoes

Yukon gold potato, red pepper, red onion, roasted garlic

#### Bacon

#### Seasonal Fruit

#### Pastry Platter // muffins & scones

**Yogurt** // greek yogurt, berries, pistachios, walnuts, coconut, house made granola, honey

## BYO BELLINI BAR

**\$75**

Choice of 3 Juices & 3 Bottles of Sparkling Wine

*Each additional bottle +25*

# OPTION #7

## PLATED DINNER

**\$33 PER PERSON**

### APPETIZER

*(for the table)*

#### Cheesy Garlic Bread

filone toast, butter, garlic, mozzarella, red sauce

### SALAD

#### Simple Salad

field greens, heirloom tomato,  
red onion, cucumber, lemonette

### ENTRÉE

#### Green Machine

pesto, cream, arugula, sunflower seeds,  
Romano, linguine

#### Chicken Piccata

pounded & brined sauteed chicken breast,  
preserved lemon orange caper sauce, spaghetti

#### Chipotle Linguini

cream sauce, chipotle, roasted red pepper,  
romano, cilantro, linguini

### DESSERT

#### Budino

Italian butterscotch pudding,  
salted caramel, whipped cream

# OPTION #8

## PLATED DINNER

**\$45 PER PERSON**

### APPETIZER

*(for the table)*

#### Marinated Olives

Castelvetrano and kalamata olives, house preserved citrus, herbs, garlic, olive oil, golden balsamic vinegar

#### Rosemary Herb Hummus

house made flatbread, fresh vegetable crudo

### SALAD

#### Caesar

hearts of romaine, spinach, herb croutons, Romano, classic caesar dressing, lemon

### ENTRÉE

#### Mushroom Risotto

cremini and porcini mushroom, spinach, parmesan

#### Chicken Piccata

pounded and brined sauteed chicken breast, preserved lemon orange caper sauce, spaghetti

#### Bolognese

hand chopped beef, pork, and veal, fennel soffritto, red sauce, spaghetti

#### Salmon\*

pan roasted salmon, roasted lemon, risotto, seasonal vegetables

### DESSERT

#### Tiramisu

almond cookie, coffee crème anglaise

# BOOZY OPTIONS

## HAPPY HOUR

To assist the speed of which your guests will receive their first round of drinks, Proof extends our Happy Hour Pricing for these select drinks for events where the alcoholic beverages are included on the host's portion of the final bill. Cheers!

\$6 Bellini

\$6 Italian Spritz

\$6 Elderflower Spritz

\$6 House Pinot Grigio

\$6 House Italian Red

\$6 Prosecco

## BYO BELLINI BAR

**\$75**

Choice of 3 Juices & 3 Bottles of Sparkling Wine

*Each additional bottlet +25*

## PUNCH BOWL SOCIAL

punch bowl served with a ladle and glassware

*gallon serves 6-8 ppl*

### ITALIAN APERITIVO PUNCH \$48

Our house blend of Italian Aperitifs, with flavors of bitter orange and lemon (Aperol, Campari, Cappelletti, gin, grapefruit, lemon, bitters, citrus syrup, club soda)

### PROOF HOUSE PUNCH \$48

A traditional punch blend of rich spirits, peach, and spices (dark rum, brandy, peach liquor, dry curacao, lemon, orange, demerara syrup, nutmeg)

### THE FLOWER BOWL \$48

Light and effervescent mix of elderflower and grapefruit liquors with Prosecco (vodka, elderflower liquor, grapefruit liquor, lemon, orange, citrus syrup, Prosecco)

# DESSERT

## BROWNIES

chocolate brownies

**Half Platter } \$80 | 40 pieces**

**Full Platter } \$160 | 80 pieces**

## RICOTTA CHEESECAKE

meyer lemon curd

**Half Platter } \$80 | 40 pieces**

**Full Platter } \$160 | 80 pieces**

## LEMON BARS

shortbread, lemon curd, mixed berries

**Half Platter } \$80 | 40 pieces**

**Full Platter } \$160 | 80 pieces**

## BISCOTTI COOKIE PLATTER

cranberry and candied orange peel biscotti

**Half Platter } \$40 | 50 pieces**

**Full Platter } \$80 | 100 pieces**

## TIRAMISU SQUARES

**Individual } \$4 each**

**Platter } \$100 | 30 pieces**

## BUTTERSCOTCH BUDINO

**Individual } \$4 each**

**Platter } \$100 | 30 servings**