



LARGE GROUP DINING

(520) 789-7447 • 4340 N Campbell Ave, Ste 104, Tucson, AZ 85718 • 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

There is no space rental fee but we do require a food and beverage minimum be met for each scheduled event. The range for events from 3:00 PM to 11:00 PM are between \$750 and \$2000 plus 6.1% state tax and 20% gratuity. University of Arizona graduation dates may not be available for private events and if so will be charged at an elevated minimum.

You will be billed for consumption of all food, beverage, wine, liquor, beer, and prearranged agreements with regards to linen or decorations, if any. If you fail to meet the food and beverage minimum you will be charged the difference. We encourage guests to enjoy options from our wine list or cocktail list to help you avoid that predicament. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event. The minimums do not include gratuity, service charges or taxes and may not be applied to the purchase of gift cards. **Banquet food does not accumulate Plaza Perks points.**

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

\$75 | 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,
provolone cheese, red sauce

CAESAR SALAD

\$60

hearts of romaine, spinach, herb croutons,
grana padano, classic caesar dressing, lemon

SIMPLE SALAD

\$55

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

SPINACH & PEAR SALAD

\$60

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, selection of compound
butters, flaked sea salt

THE BUTCHER CHARCUTERIE BOARD

\$140

salami, 600 day prosciutto, soppressata,
manchego, artichoke dip, fig jam,
marinated olives, cornichons, toasted
brioche, toasted filone

BAKED CAVATAPPI ALFREDO

\$70 Half Pan

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

DEEP DISH PIZZAS

\$60 Choice of 2 | 24 Pieces

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

\$90 | Full Pan

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

OPTION #2

FESTA BUFFETS

PRIMO } \$12 PER PERSON

Cheesy Garlic Bread

filone toast, butter, garlic,
provolone, red sauce

Rosemary Herb Hummus

house made flatbread,
fresh vegetable crudo

Artichoke Bruschetta

spinach, red pepper, herbs

MEZZO } \$22 PER PERSON

Cheesy Garlic Bread

filone toast, butter, garlic,
provolone, 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 } \$32 PER PERSON

The Butcher Charcuterie

salami, 600 day prosciutto, soppressatta,
manchego, artichoke dip, fig jam,
marinated olives, cornichons,
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

\$20 PER PERSON

served buffet style

HOUSE MADE 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, linguini

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

\$25 PER PERSON

served buffet style

CHEESY GARLIC BREAD

filone toast, butter, garlic, provolone, red sauce

CAESAR SALAD

hearts of romaine, spinach, herb croutons,
grana padano, 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

\$30 PER PERSON

served buffet style

CAESAR SALAD

hearts of romaine, spinach, herb croutons,
grana Padano, 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

pomodoro, 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, provolone, red sauce

SALAD

Simple Salad

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

ENTRÉE

Green Machine

pesto, cream, arugula, sunflower seeds,
grana padano, 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, grana padano, 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 } \$60 | 40 pieces

Full Platter } \$120 | 80 pieces

BISCOTTI COOKIE PLATTER

cranberry and candied orange peel biscotti

Half Platter } \$40 | 50 pieces

Full Platter } \$80 | 100 pieces

TIRAMISU SQUARES

Individual } \$3 each

Platter } \$75 | 30 pieces

BUTTERSCOTCH BUDINO

Individual } \$3 each

Platter } \$75 | 30 servings