

# CITIZEN

◆PUBLIC HOUSE◆



## PRIVATE DINING

[www.citizenpublichouse.com/privatedining](http://www.citizenpublichouse.com/privatedining)

7111 E. 5th Avenue, Scottsdale, AZ

Open Daily 4pm - 10pm



Citizen Public House is a contemporary public house nestled in Old Town Scottsdale serving elevated craft beverages and barrel-aged cocktails alongside award-winning gastropub cuisine.

## AMENITIES

- Dedicated Event Coordinator
- Private Dining Spaces
- Personalized Menu Options
- Reception Packages
- Private Bar Options Available
- A/V Capabilities



# BENJAMIN'S UPSTAIRS



Our upstairs speakeasy is hidden above the main dining room on the restaurant's second floor, only accessible from an inconspicuous door leading to an inviting staircase. Once inside, guests enjoy complete privacy, and have access to a private bar with full A/V capabilities. **26 SEATED** / **24 with AV**

*Note: table configurations are not fully-customizable, and are subject to group size.*



# THE ATRIUM



The atrium is a semi-private dining room offset from the main dining floor, this space has that VIP feel, giving you the best of both worlds - seclusion and interaction with the main restaurant. **16 SEATED MAX**

# THE FAMILY ROOM



A semi-private dining space tucked away in your own corner of our main dining floor. Giving you both an intimate dining experience and the buzz of the dining room at the same time. Perfect for family gatherings or wedding party dining. **10 SEATED MAX**

# THE EAGLE

\$62++ per guest

## Family Style Appetizers

### BURRATA CROSTINI

Hazelnut Chili Romesco

### BACON FAT POPCORN *gf*

## Salad

### THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas,  
Black Currants, Asiago Cheese, Dried Super Sweet Corn,  
Marinated Tomatoes, Buttermilk Herb Dressing

## Main Course

*\*Guests select one at the time of service\**

### AMARO MEATLOAF

Smashed Potatoes, Roasted Zucchini, Mushroom Cream

### SEARED SEA SCALLOPS

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

### GUAJILLO ROASTED CHICKEN

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese *gf*

### COCONUT ELOTE PASTA

Sonoran Pasta Co. Creste di Gallo, Super Sweet Corn, Wild Mushrooms,  
Chive Crema, Pickled Goat Horn Chile, Queso Fresco

*vegan upon request*

## Dessert

*\*Host must choose one option for the group at the time of booking\**

### GERMAN CHOCOLATE CAKE *gf*

### CHEF'S MINI DESSERT PLATTER

### PERSONAL COOKIE BAG

### BANANAS FOSTER BREAD PUDDING

# GOOD COMPANIONS

\$72++ per guest

## Family Style Appetizers

### BURRATA CROSTINI

Hazelnut Chili Romesco

BACON FAT POPCORN *gf*

## Salad

### THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas,  
Black Currants, Asiago Cheese, Dried Super Sweet Corn,  
Marinated Tomatoes, Buttermilk Herb Dressing

## Main Course

*\*Guests select one at the time of service\**

### COFFEE RUBBED SHORT RIBS

Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens *gf*

### SEARED SEA SCALLOPS

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

### GUAJILLO ROASTED CHICKEN

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese *gf*

### COCONUT ELOTE PASTA

Sonoran Pasta Co. Creste di Gallo, Super Sweet Corn, Wild Mushrooms,  
Chive Crema, Pickled Goat Horn Chile, Queso Fresco

*vegan upon request*

## Dessert

*\*Host must choose one option for the group at the time of booking\**

GERMAN CHOCOLATE CAKE *gf*

CHEF'S MINI DESSERT PLATTER

PERSONAL COOKIE BAG

BANANAS FOSTER BREAD PUDDING

# YE OLDE SALUTATION

\$82++ per guest

## Family Style Appetizers

### BURRATA CROSTINI

Hazelnut Chili Romesco

BACON FAT POPCORN *gf*

## Salad

### THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas, Black Currants, Asiago Cheese, Dried Super Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

## Main Course

*\*Guests select one at the time of service\**

### FILET MIGNON

Served Medium Rare, Gorgonzola Mashed Potatoes, Mushroom-Tamari Demi Glace, Calabrian Chile Butter, Grilled Asparagus *gf*

### SEARED SEA SCALLOPS

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

### CORVINA SEA BASS

Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks *gf*

### GUAJILLO ROASTED CHICKEN

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese *gf*

### COCONUT ELOTE PASTA

Sonoran Pasta Co. Creste de Gallo, Super Sweet Corn, Wild Mushrooms, Chive Crema, Pickled Goat Horn Chile, Queso Fresco

*vegan upon request*

## Dessert

*\*Host must choose one option for the group at the time of booking\**

GERMAN CHOCOLATE CAKE *gf*

CHEF'S MINI DESSERT PLATTER

PERSONAL COOKIE BAG

BANANAS FOSTER BREAD PUDDING

# THE WORLD'S END

Our curated dining experience featuring chef's  
choice menu & craft cocktail pairings.

\$115++ per person

## Salad

### THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Israeli Couscous, Arugula, Pepitas,  
Black Currants, Asiago Cheese, Dried Super Sweet Corn,  
Marinated Tomatoes, Buttermilk Herb Dressing

*paired with*

GOOD CITIZEN'S SEASONAL PUNCH

## Appetizer

### PAN SEARED SCALLOP

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens *gf*

*paired with*

DRY HEAT MARGARITA

## Main Course

### COFFEE RUBBED SHORT RIB

Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens *gf*

*paired with*

PRIVATE SELECT OLD FASHIONED

## Dessert

GERMAN CHOCOLATE CAKE *gf*

*paired with*

NITROGEN DRAFT ESPRESSO MARTINI

Substitutions politely declined.



# PROVISIONS

Our selection of finger foods & small plates  
Served family-style for easy sharing

*\* requires a minimum order of 12 pieces for each individual item selected*

## BAR SNACKS

BEER FONDUE \$16

IMPORTED OLIVES \$8 *gf*

BACON FAT POPCORN \$8 *gf*

ROSEMARY ROASTED NUTS \$8 *gf*

NOBLE BREAD FOCACCIA \$11

## PLATTERS\*

*\$6 per guest*

BERNIE'S MAC 'N CHEESE

THE ORIGINAL CHOPPED SALAD

CRAB CAKES WITH NOPALES SALAD & AVOCADO PURÉE

## SKEWERS\*

*\$6 each*

GRILLED ÑDUJA SHRIMP WITH ORANGE GREMOLATA *gf*

FILET MIGNON WITH BOURBON MUSTARD *gf*

SMOKEY HARISSA BBQ MEATBALL WITH ROASTED PISTACHIO

GRILLED CHICKEN WITH PIQUILLO AIOLI *gf*

GRILLED TRUMPET MUSHROOM WITH CHILI HONEY CRISP & CASHEW SAUCE

## BRUSCHETTA BITES\*

*\$2.25 each*

TOMATO BASIL WITH PECORINO ROMANO

BURRATA WITH HAZELNUT CHILI ROMESCO

WHIPPED RICOTTA AND MUSHROOM

## SLIDERS\*

*\$6 each*

SHORT RIB & HORSERADISH AIOLI

GRILLED CHEDDAR CHEESE

BACON, LETTUCE & TOMATO

## MINI DESSERTS\*

*\$2.50 each*

CHOCOLATE BROWNIE

CHOCOLATE CHIP COOKIE

BLUEBERRY CHEESECAKE TART

KEY LIME TART

PECAN PIE TART

*gf - gluten free item, not a gluten free kitchen*

# RECEPTIONS

Our thoughtfully curated Provisions Collections  
Served family-style for easy sharing

## \$25 PER PERSON++

ROSEMARY ROASTED NUTS *gf*  
BURRATA & HAZELNUT CHILI ROMESCO  
TOMATO, BASIL & PECORINO ROMANO BITE  
CHICKEN & PIQUILLO AIOLI SKEWER *gf*  
CRAB CAKE WITH NOPALES SALAD & AVOCADO PUREÉ  
THE ORIGINAL CHOPPED SALAD

## \$31 PER PERSON++

ROSEMARY ROASTED NUTS *gf*  
BACON FAT POPCORN *gf*  
BURRATA & HAZELNUT CHILI ROMESCO BITE  
CHICKEN & PIQUILLO AIOLI SKEWER *gf*  
CRAB CAKE WITH NOPALES SALAD & AVOCADO PUREE  
THE ORIGINAL CHOPPED SALAD  
SHORT RIB SLIDER WITH HORSERADISH AIOLI

## \$37 PER PERSON++

BACON FAT POPCORN *gf*  
BURRATA & HAZELNUT CHILI ROMESCO BITE  
WHIPPED RICOTTA & MUSHROOM BRUSCHETTA BITE  
FILET & BOURBON MUSTARD SKEWER *gf*  
CHICKEN & PIQUILLO AIOLI SKEWER *gf*  
CRAB CAKE WITH NOPALES SALAD & AVOCADO PUREÉ  
THE ORIGINAL CHOPPED SALAD  
SHORT RIB SLIDER WITH HORSERADISH AIOLI

## \$43 PER PERSON++

ROSEMARY ROASTED NUTS *gf*  
BACON FAT POPCORN *gf*  
BURRATA & HAZELNUT CHILI ROMESCO BITE  
FILET & BOURBON MUSTARD SKEWER *gf*  
CHICKEN & PIQUILLO AIOLI SKEWER *gf*  
SMOKEY HARISSA BBQ MEATBALL WITH ROASTED PISTACHIO SKEWER  
THE ORIGINAL CHOPPED SALAD  
GRILLED CHEDDAR CHEESE SANDWICH  
SHORT RIB SLIDER WITH HORSERADISH AIOLI

## MINI DESSERT PLATTER

*\$7.50++ per person*

CHEF'S SELECTION OF MINI DESSERTS

*gf - gluten free item, not a gluten free kitchen*

# FREQUENT QUESTIONS

## **Beverage Options:**

We charge on consumption, meaning you only pay for what you drink from the following offerings:

1. Non-Alcoholic
2. Beer & Wine Only
3. Full Bar (no restrictions)

## **Large Groups on the Main Floor**

For groups exceeding 10 guests, we offer dedicated event spaces through our contracted arrangements. Split seating for groups larger than 10 is unavailable on our main dining room floor.

## **Is a Preset Menu Required?**

Yes. We do not provide a la carte dining options from our full regular menu in our contracted event spaces.

## **Allergies / Dietary Restrictions**

Our event menus are carefully crafted with attention to diverse dietary restrictions and allergies. Our skilled service and kitchen staff are well-versed in accommodating these needs, guaranteeing a delightful dining experience for every guest across all courses.

## **Are your spaces handicap accessible?**

Our semi-private Atrium & Family Room spaces are fully accessible and on the ground floor of our restaurant. However, Benjamin's Upstairs is accessible only by a long flight of stairs.

## **Are there Fees or a Room Charge?**

There is a Food & Beverage Minimum Spend required, as well as an Admin Fee of 3%, Tax of 8.6%, and a Gratuity of 20%.

## **When is the Final Guest Count due?**

72 hours prior to the event

## **Is parking available?**

City street parking is free of charge.

## **How will I know when my event is confirmed?**

Your event is confirmed once your \$100 deposit is paid and signed contract has been submitted to our dedicated teams.



