

THE
STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

BANQUET MENUS

The Perfect Banquet Location

Please contact our Special Events Manager; Janet Wortmann for Group Reservations

(480) 699-3398 | Janet@stockyardssteakhouse.com

THE STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

The LUNCH Banquet Menu

Starters(Select One from Below)

- Cup of Creamy Tomato Soup or Ground Tenderloin Chili** \$ 6.00++ per person
- Cup of Stockyards Steak Soup** \$ 6.00++ per person
- House Salad Orange Balsamic Vinaigrette** \$ 6.00++ per person
- Western Wedge Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon.** . . . \$ 6.00++ per person
- Shrimp Cocktail (2)** \$10.00++per person

Salads & Sandwiches(Select One from Below)

- Fire Roasted Chicken Salad with Pecans** \$15.50++per person
- Chicken Caesar Salad Shaved Parmesan** \$22.50++per person
- Turkey Cobb** \$19.50++per person
- Spinach Salad with Seasonal Berries Candied Almonds**
Feta Cheese, Poppy Seed Vinaigrette. \$17.50++per person
- Grilled Chicken Sandwich Potato Salad.** \$17.50++per person
- Open Face BBQ Brisket On a Toasted Roll with Coleslaw** \$19.50++per person
- Half Pound Steak Burger Served on a Toasted Roll with Lettuce, Tomato and Onion Garnish**
& Potato Salad 19.50++ per person
- New York Strip Steak Sandwich Potato Salad.** \$28.50++per person

Entrées(Select One from Below)

*Entrées and Mixed Grills are accompanied with Whipped Potatoes,
Seasonal Vegetables and Biscuit with Honey Butter*

- Grilled Chopped Steak 12oz Patty Caramelized Onions and Mushroom Gravy** . . . \$23.50++per person
- Bison Meatloaf Pan Gravy** \$25.50++per person
- Herb Roasted Chicken Breast Mustard Pan Gravy.** \$20.50++per person
- Skillet Salmon Citrus Chile Glaze** \$29.50++per person
- 8oz New York Strip Whiskey Peppercorn Sauce** \$28.50++per person
- 5oz Filet Mignon Béarnaise Sauce.** \$31.50++per person
- 8oz Filet Mignon Béarnaise Sauce.** \$39.50++per person

Mixed Grills*(Select One from Below)

*Not available if offering other entrée choices, please select one Mixed Grill for the group

- 4oz New York Strip Whiskey Peppercorn Sauce & Herb Roasted Chicken Breast Mustard Pan Gravy.** \$28.50++per person
- 5oz Filet Mignon Béarnaise Sauce & Herb Roasted Chicken Breast Mustard Pan Gravy.** \$37.50++per person
- 5oz Filet Mignon Béarnaise Sauce & Skillet Salmon Citrus Chile Glaze** \$39.50++per person
- 5oz Filet Mignon Béarnaise Sauce & Southwestern Scampí** \$39.50++per person

Dessert(Select One from Below)

- Chocolate Chip Fudge Brownie** \$ 5.00++ per person
- Scoop of Vanilla Bean ice Cream Chocolate & Caramel Sauce.** \$ 5.00++ per person
- Seasonal Berry Shortcake** \$ 6.00++ per person

Beverages Coffee, Iced Tea or Soda



THE ROSE ROOM

Seats up to 55



THE GOLD COAST ROOM

Seats up to 70



THE CATTLEMAN ROOM

Seats up to 80



THE 1889 SALOON

5009 East Washington Street
Phoenix, Arizona 85034

Banquet Sales Office
(480)699-3398

Fax Number
(480) 838-9888

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.

THE STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

THE STOCKYARD'S DINNER BANQUET

Salad Course. (Select One from Below)

- House Salad *Orange Balsamic Vinaigrette*
- Classic Caesar *Shaved Parmesan*
- Western Wedge *Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon*

Entrée Course

All Entrées are accompanied by Whipped Potatoes, Seasonal Vegetables, and Biscuits with Honey Butter

Groups of 50 or LESS may offer their guests the following menu

Choice of: Chicken, Salmon & One Beef Selection from Below:

8 oz. Filet Mignon • 12 oz. New York Strip • 12 oz. Ribeye

-OR- Select One Entrée Choice for all of your guests

****Groups over 50 must choose one Entrée from below:**

- Filet Mignon *Whiskey Peppercorn Demi-Glaze*
- New York Strip *Whiskey Peppercorn Demi-Glaze*
- Ribeye *Whiskey Peppercorn Demi-Glaze*
- Herb Roasted Chicken Breast *Stone Ground Mustard Gravy*
- Skillet Salmon *Citrus Chile Glaze*

Mixed Grill A: Filet Mignon & Skillet Salmon

B: Filet Mignon & Herb Roasted Chicken Breast

C: Filet Mignon & Scampi Style Southwestern Shrimp

Dessert Course. (Select One from Below)

- Chocolate Chip Fudge Brownie *Ala Mode*
- Seasonal Berry Shortcake *Whipped Cream*
- Sour Cream Cheese Cake *Very Berry Sauce*
- Pairing of Brownie and Cheesecake

Coffee, Iced Tea or Soda

\$55.00++ per person

OPTIONAL UPGRADES

5 oz. Lobster Tail	\$22.00
(2) Jumbo Shrimp.	\$10.00
Seafood Gratin Appetizer.	\$10.00
Parmesan Potato Stack or Twice Baked Potato	\$4.00
Steamed Asparagus or Creamed Spinach	\$4.00

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.



THE ROSE ROOM

Seats up to 55



THE GOLD COAST ROOM

Seats up to 70



THE CATTLEMAN ROOM

Seats up to 80



THE 1889 SALOON

5009 East Washington Street
Phoenix, Arizona 85034

Banquet Sales Office
(480) 699-3398

Fax Number
(480) 838-9888

THE
STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

THE CATTLEMAN'S DINNER BANQUET

Appetizer Course.....(Select One from Page 4)

Salad Course..... (Select One from Below)

- House Salad *Orange Balsamic Vinaigrette*
- Classic Caesar *Shaved Parmesan*
- Western Wedge *Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon*

Entrée Course

All Entrées are accompanied by Whipped Potatoes, Seasonal Vegetables, and Biscuits with Honey Butter

Groups of 50 or LESS may offer their guests the following menu

Choice of: Chicken, Salmon & One Beef Selection from Below:

8 oz. Filet Mignon • 12 oz. New York Strip • 12 oz. Ribeye

-OR- Select One Entrée Choice for all of your guests

****Groups over 50 must choose one Entrée from below:**

- Filet Mignon *Whiskey Peppercorn Demi-Glaze*
- New York Strip *Whiskey Peppercorn Demi-Glaze*
- Ribeye *Whiskey Peppercorn Demi-Glaze*
- Herb Roasted Chicken Breast *Stone Ground Mustard Gravy*
- Skillet Salmon *Citrus Chile Glaze*

- Mixed Grill A: Filet Mignon & Skillet Salmon
- B: Filet Mignon & Herb Roasted Chicken Breast
- C: Filet Mignon & Scampi Style Southwestern Shrimp

Dessert Course..... (Select One from Below)

- Chocolate Chip Fudge Brownie *Ala Mode*
- Seasonal Berry Shortcake *Whipped Cream*
- Sour Cream Cheese Cake *Very Berry Sauce*
- Pairing of Brownie and Cheesecake

Coffee, Iced Tea or Soda

\$65.00++ per person

OPTIONAL UPGRADES

5 oz. Lobster Tail	\$22.00
(2) Jumbo Shrimp	\$10.00
Seafood Gratin Appetizer	\$10.00
Parmesan Potato Stack or Twice Baked Potato	\$4.00
Steamed Asparagus or Creamed Spinach	\$4.00



THE ROSE ROOM

Seats up to 55



THE GOLD COAST ROOM

Seats up to 70



THE CATTLEMAN ROOM

Seats up to 80



THE 1889 SALOON

5009 East Washington Street
Phoenix, Arizona 85034

Banquet Sales Office
(480) 699-3398

Fax Number
(480) 838-9888

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.

THE
STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

THE BARON'S DINNER BANQUET

Appetizer Course.....(Select One from Page 4)

Soup Course.....(Select One from Page 4)

Salad Course..... (Select One from Below)

- House Salad *Orange Balsamic Vinaigrette*
- Classic Caesar *Shaved Parmesan*
- Western Wedge *Roasted Garlic Ranch, Blue Cheese Crumbles & Bacon*

Entrée Course

All Entrées are accompanied by Whipped Potatoes, Seasonal Vegetables, and Biscuits with Honey Butter

Groups of 50 or LESS may offer their guests the following menu

Choice of: Chicken, Salmon & One Beef Selection from Below:

8 oz. Filet Mignon • 12 oz. New York Strip • 12 oz. Ribeye

-OR- Select One Entrée Choice for all of your guests

****Groups over 50 must choose one Entrée from below:**

- Filet Mignon *Whiskey Peppercorn Demi-Glaze*
- New York Strip *Whiskey Peppercorn Demi-Glaze*
- Ribeye *Whiskey Peppercorn Demi-Glaze*
- Herb Roasted Chicken Breast *Stone Ground Mustard Gravy*
- Skillet Salmon *Citrus Chile Glaze*

- Mixed Grill A: Filet Mignon & Skillet Salmon
- B: Filet Mignon & Herb Roasted Chicken Breast
- C: Filet Mignon & Scampi Style Southwestern Shrimp

Dessert Course..... (Select One from Below)

- Chocolate Chip Fudge Brownie *Ala Mode*
- Seasonal Berry Shortcake *Whipped Cream*
- Sour Cream Cheese Cake *Very Berry Sauce*
- Pairing of Brownie and Cheesecake

Coffee, Iced Tea or Soda

\$71.00++ per person

OPTIONAL UPGRADES

5 oz. Lobster Tail	\$22.00
(2) Jumbo Shrimp.....	\$10.00
Seafood Gratin Appetizer.....	\$10.00
Parmesan Potato Stack or Twice Baked Potato	\$4.00
Steamed Asparagus or Creamed Spinach	\$4.00



THE ROSE ROOM

Seats up to 55



THE GOLD COAST ROOM

Seats up to 70



THE CATTLEMAN ROOM

Seats up to 80



THE 1889 SALOON

5009 East Washington Street
Phoenix, Arizona 85034

Banquet Sales Office
(480) 699-3398

Fax Number
(480) 838-9888

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.

THE
STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

APPETIZER & SOUP SELECTIONS

*Make one selection only from the Plated Appetizer Selections
-OR- you may select the Buffet Style Appetizers*

Plated Appetizer Selections

Crabcake

Lump crabcake served atop mesclun greens with a spicy remoulade.

Chicken Stack

Seared chicken breast served atop a warm chive potato cake then drizzled with shiitake mushroom demi-glaze.

Portabella Mushroom Stack

Grilled balsamic marinated portabella mushroom, beef steak tomato and pesto goat cheese round.

Shrimp Cocktail

\$5.00 Additional Upgrade
Three jumbo gulf shrimp served chilled with house-made cocktail sauce & lemon wedges.

Scampi Style

Southwestern Shrimp
\$5.00 Additional Upgrade
Three jumbo gulf shrimp sautéed & served with a southwestern cream sauce.

Seafood Gratin Appetizer

\$10.00 Additional Upgrade
Lobster, shrimp and scallops baked in a garlic cream sauce.

Buffet Style Appetizers

Includes the following:

Assorted Cheese & Smoked Sausage Tray
Assorted domestic cheese, variety of smoked sausage & crackers.

Garden Vegetable Tray
Assorted fresh vegetables served with garlic ranch dip.

Stockyards Meatballs
Barbecue sauce and mushroom pan gravy.

Chips & Salsa

Seafood Appetizer Buffet
\$40.00++ per person Upgrade

(2) Mini Crab Cakes per person,
(3) Jumbo Shrimp per person,
Smoked Rainbow Trout with
Garlic-Caper Aioli, Red Onion
& Seasoned Toast
Vegetable Platter

Soup Selections

(Select One from Below)

Optional: Add a Cup of Soup to any Menu for \$6.00

Stockyard's Steak Soup
Tenderloin Chili
Tomato Basil
Soup of the Day



THE ROSE ROOM

Seats up to 55



THE GOLD COAST ROOM

Seats up to 70



THE CATTLEMAN ROOM

Seats up to 80



THE 1889 SALOON

5009 East Washington Street
Phoenix, Arizona 85034

Banquet Sales Office
(480) 699-3398

Fax Number
(480) 838-9888

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.

THE STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

BANQUET BEVERAGE PACKAGES

Stockyards Well Brands and Premium Brands

Well Brands

1 Hour . . . \$20.00++ per person

2 Hours . . . \$24.00++ per person

3 Hours . . . \$28.00++ per person

Premium Brands

1 Hour . . . \$23.00++ per person

2 Hours . . . \$27.00++ per person

3 Hours . . . \$31.00++ per person

	Well	Premium
Scotch	<i>Famous Grouse</i>	<i>Johnnie Walker Red</i>
Bourbon	<i>Evans Williams</i>	<i>Jack Daniels</i>
Vodka	<i>Skyy</i>	<i>Absolut</i>
Gin	<i>Gilbeys</i>	<i>Tanqueray</i>
Rum	<i>Cruzan</i>	<i>Bacardi</i>
Brandy	<i>Christian Bros.</i>	<i>Hennessey</i>
Tequila	<i>Sauza</i>	<i>Cuervo Gold</i>

Packages include Cocktails, Draft or Bottled Beer, House Wine, Bottled Water, Juice, and Soda.

Premium Wines may be added to any package for \$6.00 ++ per hour
 Raymond Cabernet Sauvignon La Crema Chardonnay

Beer, Wine and Soda Packages

Domestic Bottled Beer, Non-Alcoholic Beer, House Wines and Soda

1 Hour . . . \$18.00++ per person

2 Hours . . . \$21.00++ per person

3 Hours . . . \$24.00++ per person

Premium Wines may be added to any package for \$6.00 ++ per hour
 Raymond Cabernet Sauvignon La Crema Chardonnay

A local sales tax and 20% Gratuity will be added to all food and beverage.

Groups of twenty or more are required to pre-order from the Banquet Menu. One check only presented to groups of 10 or more. An attendance guarantee is required three days prior to a scheduled event. Vegetarian / Vegan meals available when pre-ordered.



THE
STOCKYARDS

ARIZONA'S ORIGINAL STEAKHOUSE

**5009 East Washington Street
Phoenix, Arizona 85034**

**Banquet Sales Office
(480) 699-3398**

**Fax Number
(480) 838-9888**

The Stockyards Restaurant and 1889 Saloon has been serving the finest hand-cut aged steaks and prime rib for over 70 years. The menu also features wild game, pork, poultry, seafood and a wide variety of appetizers, salads and desserts.

Our central location, only 10 minutes from Downtown Phoenix, Scottsdale & Tempe, offers private dining accommodations for groups of 20-225.

Be sure to visit the 1889 Saloon where you will find a solid mahogany, hand-carved bar, crystal chandeliers and historic walls adorned with original murals from the 1950's.

**Step back in time...
relax...and enjoy
an Arizona Landmark!**