



Group DINING



chompies.com   

Contact our Private Dining Room Team
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3212 E. Cactus Rd., Phoenix, AZ 85032

A TASTE OF *New York City* IN THE HEART OF ARIZONA

Chompie's is more than just an ordinary restaurant, we transport our guests to New York City one plate at a time.

Our eclectic menu consists of many dishes you'd expect to only find in The Big Apple, like mile-high sandwiches, smoked fish, and mouth-watering Reubens. Not to mention an extensive array of Jewish favorites like latkes, matzo ball soup, knishes, and more.

Our bakery is the heart of Chompie's. Our variety of freshly baked items are always the first thing to welcome guests as they walk into our locations. Like any great melting pot, it's filled with eats and treats from all corners of the world, ranging from bagels and bread to cannolis and our famous black and white cookies.

Our 32nd St. and Cactus Rd. location also features New York City Libations, an exclusive Chompie's bar that serves up tasty cocktails that embrace the NYC spirit.

So, when you visit Chompie's, expect new adventures. Because like New York City, we have something for everyone.





Group Breakfasts

All Chompie's group breakfasts include coffee and orange juice. Food and beverage minimums apply. Sample group menus are suggestions in various price ranges, we can create a menu to fit most budgets. All prices are prior to a gratuity of 18%, service charge 5%, and tax 8.60%.

STRAWBERRY FIELDS CONTINENTAL 18.00 per person

- ENTRÉE:** Fresh bagels with your choice of two cream cheese flavors. Plain, garden veggie, strawberry almond, blueberry, honey raisin, or southwest. *(additional flavors 2.00 per person)*
- SIDE ITEMS:** Assorted breakfast breads and pastries.
Fresh fruit salad - seasonal melon, pineapple, grapes, strawberries, and blueberries.

30 ROCK HUSTLE 25.00 per person

- ENTRÉE:** Early Riser bagel sandwiches cut in halves.
- SIDE ITEMS:** *Choose (2)* Bacon, turkey sausage, ham, corned beef hash, or spinach.
Chompie's homemade breakfast potatoes.
Fresh fruit salad - seasonal melon, pineapple, grapes, strawberries, and blueberries.

A-TRAIN EXPRESS 22.00 per person

- ENTRÉE:** Toasted English muffins served with jam and butter.
- SIDE ITEMS:** Scrambled eggs.
Smoked bacon and sausage links.
Chompie's homemade breakfast potatoes.

BREAKFAST ENHANCEMENTS 4.00 per person

- ADDITIONAL SIDE ITEMS:** *Choose (1)* Home fries, potato mini latkes, bacon, sausage, mini cheese blintzes, or fresh fruit salad.



Group Breakfasts

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BREAKFAST AT THE MET 30.00 per person

ENTRÉE: Chompie's classic french toast and buttermilk pancakes, topped with fresh strawberries, blueberries, whipped cream, chocolate chips, and babka crumbles.

SIDE ITEMS: Veggie egg frittata.
Smoked bacon or turkey sausage.

THE CHARGING BULL 24.00 per person

ENTRÉE: Ultimate mini breakfast burritos served with salsa and sour cream.

SIDE ITEMS: Homemade breakfast potatoes.
Fresh fruit salad - seasonal melon, pineapple, grapes, strawberries, and blueberries.

BREAKFAST ENHANCEMENTS 4.00 per person

ADDITIONAL SIDE ITEMS: Home fries, potato mini latkes, bacon, sausage, mini cheese blintzes, or fresh fruit salad.
Choose (1)

ADD ON STATIONS AVAILABLE

Must be with an accompanying group menu selection. 150.00 chef fee (based on availability).

OMELET STATION:
20.00 per person

PANCAKE STATION:
20.00 per person



Group Lunches

All Chompie's group lunches include water and iced tea. Food and beverage minimums apply. Sample group menus are suggestions in various price ranges, we can create a menu to fit most budgets. All prices are prior to a gratuity of 18%, service charge 5%, and tax 8.60%.

LUNCH IN A NEW YORK MINUTE **Choose One:** 20.00 per person **Choose Two:** 24.00 per person

Served with pickles, sauerkraut, lettuce, tomato, and onion.

ENTRÉE: *Choose (1- 2)*

Assortment of corned beef and Swiss, pastrami and Swiss, and turkey and cheddar sandwiches, served on assorted breads and rolls.

And/or

Assortment of tuna salad, chicken salad, egg salad, and veggie sandwiches, served on assorted breads and rolls.

SIDE ITEMS: *Choose (2)*

Wedge french fries, potato salad, coleslaw, macaroni salad, pasta salad, or fresh fruit salad.

CENTRAL PARK PICNIC **Choose One:** 24.00 per person **Choose Two:** 28.00 per person

Served with pickles, sauerkraut, lettuce, tomato, and onion. Served with assorted mini indulgences (approximately 2 per person).

STARTER SALAD: *Choose (1)*

Deluxe house salad, Greek salad, or Caesar salad.

ENTRÉE: *Choose (1- 2)*

Assortment of corned beef and Swiss, pastrami and Swiss, and turkey and cheddar sandwiches, served on assorted breads and rolls.

And/or

Assortment of tuna salad, chicken salad, egg salad, and veggie sandwiches, served on assorted breads and rolls.

SIDE ITEMS: *Choose (2)*

Wedge french fries, potato salad, coleslaw, macaroni salad, pasta salad, or fresh fruit salad.

LUNCH ENHANCEMENTS 4.00 per person

ADDITIONAL SIDE ITEMS:
Choose (1)

Mini potato latkes, matzo ball soup, fresh fruit salad, potato salad, coleslaw, pasta salad, macaroni salad, or potato chips.



Group Lunches

All Chompie's group lunches include water and iced tea. Food and beverage minimums apply. Sample group menus are suggestions in various price ranges, we can create a menu to fit most budgets. All prices are prior to a gratuity of 18%, service charge 5%, and tax 8.60%.

BRYANT PARK GRILL 26.00 per person

Served with pickles, sauerkraut, lettuce, tomato, and onion. Served with assorted mini indulgences (approximately 2 per person).

ENTRÉE:

SIDE ITEMS: *Choose (2)*

Charbroiled burgers and Nathan's 100% beef hot dogs.

Wedge french fries, potato salad, coleslaw, macaroni salad, pasta salad, or fresh fruit salad.

NEW YORK FASHION WEEK GALA 32.00 per person

Served with pickles, sauerkraut, lettuce, tomato, and onion. Served with hot rolls and butter. Served with assorted mini indulgences (approximately 2 per person).

STARTER SALAD: *Choose (1)*

ENTRÉE: *Choose (1)*

SIDE ITEMS: *Choose (2)*

Deluxe house salad, Greek salad, or Caesar salad.

Roast chicken, turkey with stuffing, brisket of beef au jus, sweet and sour cabbage rolls, chicken schnitzel, or beer battered cod.

Traditional mashed potatoes, roasted potatoes, french fries, glazed carrots, steamed broccoli florets, roasted vegetable medley, string bean almondine, or rice pilaf.

LUNCH ENHANCEMENTS 4.00 per person

ADDITIONAL SIDE ITEMS:
Choose (1)

Mini potato latkes, matzo ball soup, fruit salad, potato salad, coleslaw, pasta salad, macaroni salad, or potato chips.



Group Dinners

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EMPIRE STATE CLASSIC 36.00 per person

Served with hot rolls and butter. Served with assorted mini indulgences (approximately 2 per person).

STARTER SALAD: *Choose (1)*

Deluxe house salad, Greek salad, or Caesar salad.

ENTRÉE: *Choose (1)*

Roast chicken, turkey with stuffing, brisket of beef au jus, sweet and sour cabbage rolls, chicken schnitzel, or beer battered cod.

SIDE ITEMS: *Choose (2)*

Traditional mashed potatoes, roasted potatoes, french fries, glazed carrots, steamed broccoli florets, roasted vegetable medley, string bean almondine, or rice pilaf.

A BROADWAY HIT 52.00 per person

Served with hot rolls and butter. Served with assorted mini indulgences (approximately 2 per person).

STARTER SALAD: *Choose (1)*

Deluxe house salad, Greek salad, or Caesar salad.

ENTRÉE: *Choose (2)*

Ten spice chicken, roast chicken, apricot glazed chicken, chicken piccata, grilled lime chicken, turkey with stuffing, brisket of beef au jus, corned beef and cabbage, sweet and sour cabbage rolls, or broiled salmon with dill butter.

SIDE ITEMS: *Choose (2)*

Traditional mashed potatoes, roasted potatoes, potato au gratin, glazed carrots with broccoli, glazed carrots, steamed broccoli florets, housemade string beans, rice pilaf, roasted veggies, or garlic sautéed spinach.

ADD ON STATIONS AVAILABLE

25 person minimum. Must be with an accompanying group menu selection. 150.00 chef fee (based on availability).

**BEEF BRISKET
CARVING STATION:**
25.00 per person

**ROAST TURKEY
CARVING STATION:**
20.00 per person



Group Dinners

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WEST SIDE STORY **Choose One: 32.00 per person** **Choose Two: 40.00 per person**

Served with fresh tortilla chips, salsa, refried beans, Spanish rice, calabacitas, shredded cheese, lettuce, tomato, sour cream, and guacamole. Served with assorted mini indulgences (approximately 2 per person).

ENTRÉE: Choose (1-2) Chicken or beef fajita bar, red chile cheese enchilada, or green chile chicken enchilada.

MAMMA MIA! 42.00 per person

Served with buttery garlic sticks. Served with assortment mini indulgences (approximately 2 per person).

STARTER SALAD: Choose (1) Deluxe house salad, Greek salad, or Caesar salad.
ENTRÉE: Choose (1) Chicken piccata, chicken parmesan, chicken marsala, or salmon piccata.
PASTA: Choose (1) Veggie lasagna, meat lasagna, baked ziti, or baked alfredo.
SIDE ITEM: Choose (1) Vegetable medley, green beans almondine, steamed broccoli, or garlic sautéed spinach.

ADD ON STATIONS AVAILABLE

25 person minimum. Must be with an accompanying group menu selection. 150.00 chef fee (based on availability).

**BEEF BRISKET
CARVING STATION:**
25.00 per person

**ROAST TURKEY
CARVING STATION:**
20.00 per person



Beverage AND Bar PACKAGES

Sample group menus are suggestions in various price ranges, we can create a menu to fit most budgets. Food and beverage minimums apply. All prices are prior to a gratuity of 18%, service charge 5%, and tax 8.60%.

CLASSIC MIMOSA AND BLOODY MARY PACKAGE

24.00 per person for 2 hours • 14.00 each additional hour
House bubbles and house vodka served with bloody mary mix, orange juice, limes, and celery stalks.

PREMIUM MIMOSA AND BLOODY MARY PACKAGE

32.00 per person for 2 hours • 18.00 each additional hour
Choice of premium vodkas and prosecco with a selection of orange juice, cranberry juice, pink grapefruit, pineapple juice, bacon, pastrami, roasted, onion strings, half sour pickles, martini olives, and kalamata olives.

BEER AND WINE PACKAGE

28.00 per person for 2 hours • 18.00 each additional hour
Our House selection of beers and wines.

CLASSIC HOSTED BAR PACKAGE

32.00 per person for 2 hours • 20.00 each additional hour
Full bar of house liquors, wines, beers, and a wide variety of mixers.

PREMIUM HOSTED BAR PACKAGE

40.00 per person for 2 hours • 24.00 each additional hour
Full bar of premium liquors, wines, beers, and a wide variety of mixers.



**Must be 21+ to consume alcohol. *Cash bars are inclusive of sales tax.*

**No outside alcohol is to be brought onto premises for any reason.*

**Hosted bars can either be based on a cap (limit), or hourly, and require a credit card authorization on file.*

**Bartenders may be required on some events and clients will be assessed a 150.00 setup fee.*



Dessert Platters

Ask about our custom cake options and pricing.

THE FRENCH CONNECTION

Choose from miniature éclairs, chocolate mousse tarts, napoleons, carrot cake, German chocolate cake, and the award-winning chocolate box cake.

THE ALL AMERICAN

Cheesecake and fudge-nut brownies, cherry cheese and apple strudel, and chocolate and cinnamon-raisin rugelach.

BE MY BUTTER COOKIES TRAYS

Oven-fresh butter cookies, florentines, and rainbow cookies.

LEGENDARY N.Y. BLACK AND WHITES

Two dozen minimum supremely delicious cake-like cookies that are iced with matching half circles of dark chocolate and vanilla icing.





Frequently Asked Questions

What does a food and beverage minimum consist of?

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 a room charge. 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 the 5% service charge, sales tax, and gratuity.

What is the difference between the 5% service charge and gratuity?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs. For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, additional fees may apply. Please speak to your Special Events Manager for details.

How do I confirm my event reservation?

After your dedicated Special Events Manager sends the event agreement, please sign and return within three calendar days.

When do I submit my food and beverage selections?

Please submit food and beverage selections to your Special Event Manager two weeks prior to your event. This will help ensure the product is ordered and delivered on time.

When do I provide my final guest count?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

What type of menus are used for group events?

You will select from a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu.

What happens if I cancel my event?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date.

What are cancellation fees?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum and sales tax. Please ask your Special Events Manager for more information.



Frequently Asked Questions

What happens if I book a patio event and it rains?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

What happens if I'm late to my event?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered as a cancellation and fees will apply.

Are decorations allowed?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes it is flashy and fun, but it lasts forever).

What happens to the credit card information entered into Gather?

The card number entered into the payment portal is for guaranteeing purposes only and is not charged unless a cancellation fee is applied.

How does final payment work?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept Chompie's gift cards from Costco for event payment.

Additional Information:

- Parties are allotted 3 hour windows.
- Pricing includes private dining room rental.
- Fountain soda, iced tea, and coffee included with each package.
Espresso drinks and Dr. Brown's are an additional charge.
- All private parties must order from our private dining room menu. Restaurant menu service is not available.
- Minimum food and beverage \$\$ required ++ (+ tax + gratuity) per \square PDR; each \square seats up to 36 guests.
Please call for details.
- Final menu selections are due 14 days before the event.
- One check presented at the conclusion of the event; gratuity not included.

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