

# THE GLADLY



# PRIVATE DINING

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

2201 E Camelback Rd, Phoenix, AZ 85016

Mon - Thu 11-9pm <> Fri 11-10pm <> Sat 4-10pm



## MAKE IT UNIQUE

The Gladly is a contemporary eatery situated in the heart of Phoenix, Arizona serving flavorful new-American cuisine that boldly pairs with an extensive beverage program featuring craft cocktails and 250+ whiskey selections.

- AV Screen & Sound Available
- Personalized Menu Options
- Reception Packages
- Private Bar Options Available
- Customized Whiskey or Wine Tastings
- Handcrafted Cocktail Pairing Menu





# EVENT SPACES

## THE GREEN ROOM

24 SEATED | 15 with A/V

Just a few steps above the main dining room floor, the upper level mezzanine has a bird's eye view of the entire restaurant. This semi-private room will give your guests the feeling of conspicuous seclusion while still experiencing the energy of the restaurant.



## THE WHISKEY ROOM

50 SEATED | 35 with A/V

A completely private space with comfortable seating, large tables, and a dedicated bar (stocked with whiskey of course!) Top it off with a dedicated sound system and a 150" HD projector screen and you've got yourself the perfect gathering place.

# JADE

## LUNCH

**\$32++ PER PERSON**

Lunch menu options are available for private events booked from  
11am-3pm, Mondays - Fridays.

### **FAMILY STYLE APPETIZERS**

**SUPER YUMMY NUTS** gf

**TOMATO & BASIL BRUSHETTA**

### **MAIN COURSE**

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

**WEDGE SALAD**

Baby Iceberg Head | Blue Cheese Dressing & Crumble | Bacon |  
Tomato | Croutons | Garlic Chili Crunch

**CHICKEN CLUB SANDWICH**

Buttermilk Chicken Breast | Cherry Wood Smoked Bacon |  
Arugula | Tomato | Aioli | Noble Bun

**ORIGINAL CHOPPED SALAD**

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

**ROASTED VEGETABLES & ANCIENT GRAINS**

Beech, Maitake & King Trumpet | Roasted Vegetables  
Hazelnut Vinaigrette | Red Quinoa & Wild Rice - gf

### **DESSERT**

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

**GERMAN CHOCOLATE CAKE** - gf

**CHEF'S MINI DESSERT PLATTER**

**PERSONAL COOKIE BAG**

**BANANAS FOSTER BREAD PUDDING**

Lunch menu options are available for private events booked from  
11am-3pm, Mondays - Fridays

## SALAD

### ORIGINAL CHOPPED SALAD

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

## MAIN COURSE

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

### CHIMICHURRI CHICKEN

Roasted Chicken Breast | Smoked Chile Chimichurri |  
Famous Spicy Potato Casserole | Micro Greens - gf

### NORWEGIAN SALMON

4oz Filet | Mashed Potatoes | Brussels Sprouts  
Saffron Beurre Blanc | Crispy Fried Capers - gf

### COFFEE RUBBED SHORT RIB

Press Coffee Dry Rubbed Boneless Short Rib | Parsnip Purée |  
Charred Broccolini | Cherry BBQ Sauce - gf

### ROASTED VEGETABLES & ANCIENT GRAINS

Beech, Maitake & King Trumpet | Roasted Vegetables  
Hazelnut Vinaigrette | Red Quinoa & Wild Rice - gf

## DESSERT

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

**GERMAN CHOCOLATE CAKE** - gf

**CHEF'S MINI DESSERT PLATTER**

**PERSONAL COOKIE BAG**

**BANANAS FOSTER BREAD PUDDING**

# LAUREL

**DINNER**  
**\$56++ PER PERSON**

Dinner menu options are available for events booked after 3pm.  
Each to be combined with the beverage package of your choosing.

## SALAD

### FIELD GREENS

Tomato | Figs | Candied Almonds |  
Manchego | Sherry Vinaigrette - gf

\*upgrade to The Original Chopped Salad for an additional +\$5 per person\*

## MAIN COURSE

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

### CHIMICHURRI CHICKEN

Roasted Chicken Breast | Smoked Chile Chimichurri |  
Famous Spicy Potato Casserole | Micro Greens - gf

### NORWEGIAN SALMON

Mashed Potatoes | Brussels Sprouts |  
Saffron Beurre Blanc | Crispy Fried Capers - gf

### COFFEE RUBBED SHORT RIBS

Press Coffee Dry Rubbed Boneless Short Ribs | Parsnip Purée |  
Charred Broccolini | Cherry BBQ Sauce - gf

### ROASTED VEGETABLES & ANCIENT GRAINS

Beech, Maitake & King Trumpet | Roasted Vegetables  
Hazelnut Vinaigrette | Red Quinoa & Wild Rice - gf

## DESSERT

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

**GERMAN CHOCOLATE CAKE** - gf

**CHEF'S MINI DESSERT PLATTER**

**PERSONAL COOKIE BAG**

**BANANAS FOSTER BREAD PUDDING**

# CHARTREUSE

**DINNER**  
\$66++ PER PERSON

## SALAD

### THE ORIGINAL CHOPPED SALAD

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

## MAIN COURSE

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

### CHIMICHURRI CHICKEN

Roasted Chicken Breast | Smoked Chile Chimichurri |  
Famous Spicy Potato Casserole | Micro Greens - gf

### PAN SEARED SCALLOPS

Sweet Corn Grits | Bacon Lardon | Sautéed Greens | Cola Grastique - gf

### COFFEE RUBBED SHORT RIBS

Press Coffee Dry Rubbed Boneless Short Ribs | Parsnip Purée |  
Charred Broccolini | Cherry BBQ Sauce - gf

### ROASTED VEGETABLES & ANCIENT GRAINS

Beech, Maitake & King Trumpet | Roasted Vegetables  
Hazelnut Vinaigrette | Red Quinoa & Wild Rice - gf

## DESSERT

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

**GERMAN CHOCOLATE CAKE** - gf

**CHEF'S MINI DESSERT PLATTER**

**PERSONAL COOKIE BAG**

**BANANAS FOSTER BREAD PUDDING**

# HUNTER

**DINNER**  
**\$86++ PER PERSON**

## APPETIZER

**BURRATA & ROMESCO BRUSHETTA**  
**CRAB CAKE SPOON**

## SALAD

### THE ORIGINAL CHOPPED SALAD

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

## MAIN COURSE

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

### CHIMICHURRI CHICKEN

Roasted Chicken Breast | Smoked Chile Chimichurri |  
Famous Spicy Potato Casserole | Micro Greens - gf

### PAN SEARED SCALLOPS

Sweet Corn Grits | Bacon Lardon | Sautéed Pea Greens | Cola Grastique - gf

### GRILLED FILET MIGNON

Served Medium Rare | Mashed Yukon Gold Potatoes | Cabernet Demi Glace |  
Whole Grain Mustard Cream | Charred Broccolini - gf

### ROASTED VEGETABLES & ANCIENT GRAINS

Beech, Maitake & King Trumpet | Roasted Vegetables  
Hazelnut Vinaigrette | Red Quinoa & Wild Rice - gf

## DESSERT

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

**GERMAN CHOCOLATE CAKE** - gf

**CHEF'S MINI DESSERT PLATTER**

**PERSONAL COOKIE BAG**

**BANANAS FOSTER BREAD PUDDING**



# EMERALD

A cocktail pairing dinner experience.

\$115++  
per person

## FIRST COURSE

### THE ORIGINAL CHOPPED SALAD

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

*paired with*

### THE GLADLY SEASONAL PUNCH

## SECOND COURSE

### DEEP SEA RED CRAB CAKE

Argentine Crab | Roasted Corn Salad |  
Avocado Purée

*paired  
with*

### THAI MARGARITA

Silver Tequila | Lime |  
Galangal | Tamarind Reduction |  
Thai Chile Sea Salt | Rocks

## THIRD COURSE

### GRILLED PETITE FILET MIGNON -gf

Served Medium Rare | Mashed Yukon  
Gold Potatoes | Cabernet Demi Glace |  
Whole Grain Mustard Cream | Charred Broccolini

*paired  
with*

### THE PRIVATE SELECT OLD FASHIONED

Pre-Prohibition Style | The Gladly Barrel Select  
Whiskey | Sugar | Bitters | Artisan Ice

## DESSERT

### GERMAN CHOCOLATE CAKE - gf

Coconut Caramel, Whipped Ganache,  
Coconut-Pecan Crumble

*paired  
with*

### ESPRESSO MARTINI

Nitrogen Fueled | Vodka | Cold Brew |  
Espresso Liqueur | Simple Syrup | Up

Substitutions politely declined.

# HORS D'OEUVRES

A pre-dinner reception is a wonderful way to welcome your guests.

Served family-style for easy sharing

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

## BRUSCHETTA BITES\*

\$2.25 each

GOAT CHEESE & FIG JAM  
BURRATA WITH ROMESCO VERDE  
TOMATO & BASIL WITH PECORINO ROMANO  
MUSHROOM, TRUFFLE, & PECORINO ROMANO

## SPOONS\*

SCALLOP CEVICHE \$3.50 EACH gf  
BEEF TARTARE \$3.50 EACH gf  
CRAB CAKE & AVOCADO TZATZIKI \$5.50 EAC  
SWEET CHILI TUNA TARTARE \$3.50 EACH gf

## MINI DISHES\*

\$6 each

BERNIE'S MAC 'N CHEESE  
ROASTED BRUSSELS SPROUTS gf  
THE ORIGINAL CHOPPED SALAD  
CHEVRE WITH ROASTED VEGETABLES gf

## BAR SNACKS

NOBLE BREAD \$11 EACH gf  
SUPER YUMMY NUTS \$8 EACH  
BACON FAT POPCORN \$8 EACH gf  
SAUSAGE, PRETZEL, & CHEESE \$12 EACH  
SHRIMP COCKTAIL 1/2LB \$24 EACH gf

## SKEWERS\*

\$6 each

CHORIZO SHRIMP gf  
ROASTED CHICKEN & CHIMICHURRI gf  
PORT CHARRED FILET MIGNON gf

## DESSERTS\*

\$2.50 each

PECAN PIE TART  
KEY LIME PIE TART  
CHOCOLATE BROWNIE  
CHOCOLATE CHIP COOKIES  
BLUEBERRY CHEESECAKE TART

## SLIDERS\*

\$6 each

CURRY CHICKEN  
BACON, LETTUCE & TOMATO  
PORK PICADILLO QUESADILLA  
SHORT RIB WITH HORSERADISH  
CHEDDAR GRILLED CHEESE & TOMATO BISQUE

# RECEPTIONS

Served family style for easy sharing

\*Pricing not inclusive of tax or gratuity

## \$25 PER GUEST\*

BURRATA & ROMESCO VERDE BRUSCHETTA BITE  
TOMATO, BASIL & PECORINO ROMANO BRUSCHETTA BITE  
GOAT CHEESE & FIG JAM BRUSCHETTA BITE  
CRAB CAKE & AVOCADO TZATZIKI SPOON  
THE ORIGINAL CHOPPED SALAD  
ROASTED CHICKEN & CHIMICHURRI SKEWER gf

## \$30 PER GUEST\*

SUPER YUMMY NUTS gf  
BURRATA & ROMESCO VERDE BRUSCHETTA BITE  
GOAT CHEESE & FIG JAM BRUSCHETTA BITE  
CRAB CAKE & AVOCADO TZATZIKI SPOON  
THE ORIGINAL CHOPPED SALAD  
ROASTED CHICKEN & CHIMICHURRI SKEWER gf  
SHORT RIB WITH HORSERADISH SLIDER

## \$36 PER GUEST\*

BACON FAT POPCORN gf  
BURRATA WITH ROMESCO VERDE BRUSCHETTA BITE  
GOAT CHEESE & FIG JAM BRUSCHETTA BITE  
CRAB CAKE & AVOCADO TZATZIKI SPOON  
THE ORIGINAL CHOPPED SALAD  
PORT CHARRED FILET MIGNON SKEWER gf  
ROASTED CHICKEN & CHIMICHURRI SKEWER gf  
SHORT RIB WITH HORSERADISH SLIDER

## \$42 PER GUEST\*

BACON FAT POPCORN gf  
SUPER YUMMY NUTS gf  
BURRATA WITH ROMESCO VERDE BRUSCHETTA BITE  
GOAT CHEESE & FIG JAM BRUSCHETTA BITE  
CRAB CAKE & AVOCADO TZATZIKI SPOON  
SWEET CHILI TUNA TARTARE SPOON  
THE ORIGINAL CHOPPED SALAD  
PORT CHARRED FILET MIGNON SKEWER gf  
SHORT RIB WITH HORSERADISH SLIDER  
CHEDDAR GRILLED CHEESE & TOMATO BISQUE

## MINI DESSERT PLATTER

\$7.50++ per person

CHEF'S SELECTION OF MINI DESSERTS

gf - gluten free item, not a gluten free kitchen

## **BAR PACKAGES:**

We charge on consumption, meaning you only pay for what you drink. Our event planning team will assist you with selecting the program for your budget and taste. In general, we offer 4 packages to choose from:

- Non-Alcoholic Beverages Only
- Beer & Wine Only up to \$14/beverage
- Beer, Wine, & Cocktails up to \$20/beverage
- Full bar - No restrictions

\* If your group is drinking wine, we recommend selecting a white & red bottle upon arrival. At that time our service team will be happy to guide you through the current wine list.

## **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 RESTRICTITONS**

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?**

The Green Room is accessible via three steps and perched just slightly above the main dining floor. Our Whiskey Room is fully accessible and on the ground floor of our restaurant.

## **WHEN IS THE FINAL GUEST COUNT DUE?**

72 hours prior to the event

## **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.

## **WHERE DO WE PARK?**

We have two lots available: one, located directly on Camelback Road, and a second lot on 22nd street for all Anchor Centre Visitors. Parking here is free with validation, we validate for all guests.

**GREEN ROOM'S**

