



PRIVATE EVENTS

VENUE INFORMATION
SAMPLE MENUS & PRICING
2023-2024 SEASON

quiessence
AT THE FARM



THE FARM AT SOUTH MOUNTAIN | 6106 SOUTH 32ND STREET, PHOENIX, ARIZONA 85042
INFO@QATTHEFARM.COM | 602.276.0601 | QATTHEFARM.COM

VENUE SELECTIONS

INFORMATION & PRICING FOR THE 2023-2024 SEASON



The Private Solarium

Seats up to 40 Guests

Exclusive use of the Private Solarium:

Tuesday & Thursday: \$550 | Friday & Saturday: \$800
Between the hours of 5:00 p.m.-10:00 p.m.

Additional hours outside of time frame: \$250/hour

Food & Beverage Minimum:

Tuesday & Thursday: \$2,750 | Friday & Saturday: \$3,750

Add Tamarisk Sunset Patio for Cocktail Reception:

Tuesday & Thursday: \$1,500 | Friday & Saturday: \$2,000



Tamarisk Sunset Patio

Seats up to 40 Guests

Exclusive use of The Tamarisk Sunset Patio:

Tuesday & Thursday: \$650 | Friday & Saturday: \$900
Between the hours of 5:00 p.m.-10:00 p.m.

Additional hours outside of time frame: \$250/hour

Food & Beverage Minimum:

Tuesday & Thursday: \$2,750 | Friday & Saturday: \$3,750

Add Private Solarium for Cocktail Reception:

Tuesday & Thursday: \$1,500 | Friday & Saturday: \$2,000

Minimum pricing does not include sales tax and a 24% production charge. Pre-set menus are required for parties of 12 guests or more. Groups with 12 or more guests require a Private Venue Rental. Additional venue charges for Holiday weekends and Special Event nights will apply.

EVENT GUARANTEES

- Final guest count is due 72 business hours prior to event.
- The original guest count will be used if numbers are not updated.
- Chef will select final menu the week of the event.
- Please let Chef know of any dietary restrictions at least one week prior to the dinner. If restrictions arise at the event, we will do our best to accommodate but cannot guarantee that the timing of the event will remain the same.

VENUE RESERVATION

- We require a **50% deposit** upon booking the reservation prior to event.
- The final guaranteed number of guests is due **three days prior to the event**. If the final guest count is not given, the billing charges will be based on the original number. If guest count is increased within three days of the event, billing charges are based on the increased count.
- Deposit is fully refundable if cancellation notice is received **at least two weeks prior** to the event.
- Deposit is 50% refundable if cancellation notice is received **at least one week prior** to the event.
- Deposit is non-refundable if cancellation notice is received **within the week leading up to the event**.

VENUE SELECTIONS

INFORMATION & PRICING FOR THE 2023-2024 SEASON



The Fireplace Room

Seats up to 15 Guests

Located inside the restaurant featuring the original fireplace.

Exclusive use of the Semi-Private Fireplace Room:

Tuesday & Thursday: \$250

Friday & Saturday: \$500

Between the hours of 5:00 p.m.-10:00 p.m.

Additional hours outside of time frame: \$250/hour

Food & Beverage Minimum:

Tuesday & Thursday: \$1,700

Friday & Saturday: \$2,200



Quiescence Restaurant

Restaurant Buyout | Seats up to 100 Guests

Exclusive use of Quiescence Restaurant:

Tuesday & Thursday: \$3,000

Friday & Saturday: \$5,000

Between the hours of 5:00 p.m.-10:00 p.m.

Additional hours outside of time frame: \$250/hour

Food & Beverage Minimum:

Tuesday & Thursday: \$7,500

Friday & Saturday: \$12,500

Minimum pricing does not include sales tax and a 24% production charge. Pre-set menus are required for parties of 12 guests or more. Groups with 12 or more guests require a Private Venue Rental. Additional venue charges for Holiday weekends and Special Event nights will apply.

FULL RESTAURANT BUYOUT

- Full Restaurant Buyout cancellations must be made 21 days prior to your event.
- Failure to cancel before then will result in a charge to the credit card given: 75% of food and beverage minimum and venue fee.
- Cancellation less than 7 days prior to event will result in a charge to the credit card given: 100% of food and beverage minimum and venue fee.

BEVERAGE OPTIONS

- Wine & Beer Bar during cocktail hour: \$175 setup fee per bar
- Full Bar during cocktail hour: \$250 setup fee per bar
- Wine selections need to be made seven days prior to the event.
- Final beverage charges are based on consumption.
- Bar service includes one bartender. Additional bartenders: \$150 each
- Additional hours: \$75 per hour, per staff person

Cocktail Hour with Hors D'oeuvres

GET THE EVENING STARTED WITH COCKTAILS AND APPETIZERS!

Soil & Seed Foraged Garden

2-3 bites per person

A daily offering of seasonal vegetables from our onsite garden in various preparations.

\$10 per person | Hand-passed: \$14 per person



Charcuterie

2-3 bites per person

In-house cured meats, marinated vegetables, fruits, jams, and artisan bread.

\$14 per person | Hand-passed: \$18 per person



Artisan Bread & Local Fromage

2-3 bites per person

Local and house made cheese, artisan loaves, seasonal pesto, and jams.

**\$12 per person
Hand-passed: \$16 per person**



This sample menu is based on seasonal ingredients and will change. This menu has been provided to give you an idea of the type of menu we typically offer large parties. Please let event planner know if there are any specified menu needs or dietary requests at least one week prior to the event.

Sample Three Course Menu

(1.5 to 2 hours) — Chef will select final menu the week of the event — \$109.00 per guest

FIRST COURSE

Roasted Beet Semi Salad

Apple, Arugula, Sun Choke Chips, Johnny Jump Up Flowers, Smokey Blue Cheese Dressing

— OR —

Kabocha Squash Soup

Apple Relish, House-Cured Bacon, Goat Cheese Mousse, Fried Rosemary



SECOND COURSE

Potato Gnocchi

“S&S” Duck Confit, Purple Graffiti Cauliflower, Oven-Dried Tomatoes, Corn, Espelette, Mint



THIRD COURSE

Chicken Fried Cornish Hen

Eggplant Purée, Eggplant Chips, Herb Aioli, Carrot Tops, Sous Vide Carrots, Daikon Radish

— OR —

Grilled “Chula Seafood” Swordfish

Black Eyed Peas, Braised Greens, Pickled Sunchokes, Watermelon Radish, Bacon Aioli, Zucchini Ribbons, Shiso



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Sample Four Course Menu

(2 to 2.5 hours) — Chef will select final menu the week of the event — \$119.00 per guest

FIRST COURSE

Kabocha Squash Soup

Apple Relish, House Cured Bacon, Goat Cheese Mousse, Fried Rosemary



SECOND COURSE

Soil & Seed Foraged Garden Salad

"A Daily Offering of Seasonal Vegetables from Our On-Site Garden in Various Preparations

— OR —

Aged Arizona Beef Carpaccio

Garden Greens, Parmesan, Blue Cheese Aioli, Tempura Herbs, Pickled Shallots, Bread Spoons



THIRD COURSE

Potato Gnocchi

"S&S" Duck Confit, Purple Graffiti Cauliflower, Oven Dried Tomatoes, Corn, Espelette, Mint

FOURTH COURSE

Chicken Fried Cornish Hen

Eggplant Purée, Eggplant Chips, Herb Aioli, Carrot Tops, Sous Vide Carrots, Daikon Radish

— OR —

Grilled "Chula Seafood" Swordfish

Black Eyed Peas, Braised Greens, Pickled Sunchokes, Watermelon Radish, Bacon Aioli, Zucchini Ribbons, Shiso



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Optional Additions

Chef will select final menu the week of the event.

BREAD SERVICE

Toasted Breads

Country Loaf and Ciabatta from Noble Bread with House Flavored Compound Butter

\$6 Per Person

ENTRÉE OPTIONS

Grilled Ribeye

Black Garlic Emulsion, Fried Corn, Loaded Fingerling Potatoes, Grilled Broccoli, Chimichurri

\$15 Upcharge

“Soil & Seed” Hibachi Grilled Duck Breast

Eggplant Purée, Eggplant Chips, Herb Aioli, Carrot Tops, Apple Butter, Sous Vide Carrots, Daikon Radish

\$20 Upcharge

DESSERT OPTIONS

Apple Mascarpone Cannoli

Green Apple Sorbet, Caramel Sauce, Candied Hazelnuts, Celery Heart

\$17

Brioche Bread Pudding

Bourbon Anglaise, Vanilla Ice Cream

\$17

Vanilla Ice Cream with Smoked Brisket Fat Powder

Preserved Farm Apple, Pistachios, Mint

\$16

DELICACIES

Japanese A-5 Wagyu Beef

\$40 per ounce
2 ounce minimum

*(Typically recommend
1-2 ounces per person)*

Wood Fire Grilled Oysters

Mascarpone, Italian Caviar, Meyer Lemon Mignonette, Chives, Violas

\$12 per Oyster

Foie Gras Macaron

Poached Kumquat, Pistachio, Apple Butter, Honey Gastrique, Mint

\$12 per Macaron



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