



EVENT HOSTING GUIDE

tavernaflagstaff.com

2420 S Woodlands Village Blvd
Flagstaff, AZ 86001

(928) 213 - 9994

Shawnti Le Febvre

Special Event Manager

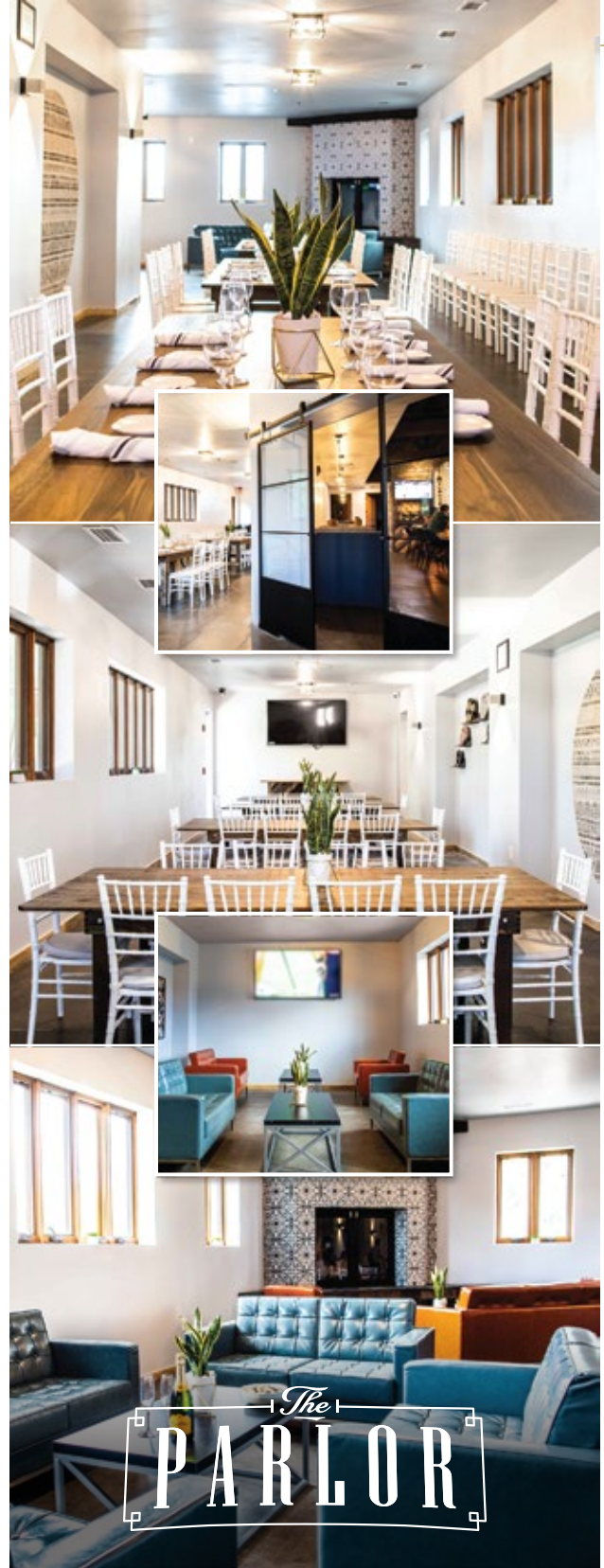
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TAVERNA

MODERN MEDITERRANEAN

Where clean Mediterranean chic meets the mountain air. Now in its 13th year, Taverna carters a menu of enticing dishes paired with excellent service. Your guests will enjoy delicious food, both familiar and unexpected, fine wines, hand-made cocktails, and much more. Contact our event manager for all the details, or better yet visit Taverna in person to see what sets us apart!



GROUP SIZE 60 SEATED

Taverna is a popular host for events of every size, large and small. In response to the demand, we created the Parlor; a private, enclosed space designed just for your special day. Both flexible and comfortable, it boasts a floating bar, two 75" flat screens, fireplace, and stylish lounge furnishings.



MAIN FLOOR

GROUP SIZE 150 SEATED

For business and social gatherings, a buyout of Taverna's main floor leaves room to breathe. Break for individual tables, pile into a comfortable booth, or mingle at the wrap-around bar. Every occasion can take advantage of this ideal, upscale-casual space and the excellent dishes prepared from our open kitchen.

all Interiors, exteriors, and food samples featured in this guide may be subject to change



Taverna Modern Mediterranean

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TAVERNA PARTY!

[shared platters](#) | price per person | does not include n/a beverages

PARTY 1 \$16

price [per guest](#)

HUMMUS

kalamata olives, cucumber, tomato, feta cheese, paprika

SAGANAKI

baked kefalotyri cheese, pita slices, lemon

PARTY 2 \$26

includes all of party tier 1

+ ZUCCHINI CAKES

feta cheese, heirloom tomato, herb aioli

+ SPANAKOPITA

baked phyllo, spinach, feta, arugula, red wine vinaigrette

PARTY 3 \$36

includes all of party tier 1 and 2

+ DOLMADES

ground beef and rice in grape leaves, pita, tzatziki, shaata

+ BACON DATES

bacon-wrapped, goat cheese, green apple, thyme, dill

TAVERNA LUNCH

\$23

FOR THE TABLE

HUMMUS

kalamata olives, cucumber, tomato, feta cheese, paprika

PERSONAL ENTRÉE

[choice of one](#)

GREEK SALAD

mesclun greens, heirloom tomato, cucumber, bell pepper, kalamata olives, pepperoncini, red wine vinaigrette

GYRO PITA

hand stacked beef and lamb, onion, lettuce, tomato, feta cheese, house tzatziki sauce

FALAFEL PITA

crispy chickpea fritter, lettuce, onion, tomato, feta cheese, house tzatziki sauce

GRILLED CHICKEN PITA

lettuce, onion, tomato, feta, house tzatziki sauce

TAVERNA BURGER

fried prosciutto, roasted mushrooms, charred tomato, crescenza cheese, arugula, roasted garlic aioli

ENHANCEMENTS

FOR THE TABLE

[price per item](#)

SAGANAKI

guest favorite! baked kefalotyri cheese, lemon, pita 14.49

SPANAKOPITA

baked phyllo dough, spinach and feta stuffing 14.99

ZUCCHINI CAKES

herb aioli, feta cheese, heirloom tomato 14.49

PERSONAL PIZZA

CLASSIC MARGHERITA

tomato, mozzarella, basil, extra virgin olive oil 15.99

3 LITTLE PIGS

pepperoni, calabrese, fennel sausage, mozzarella 18.99

PERSONAL DESSERT

HOUSEMADE BAKLAVA

buttery layers of phyllo dough, baked with sugar, honey, pistachios, hazelnuts 10

TAVERNA DINNER

DINNER 1 - \$39

preorder required for more than 20 guests

FOR THE TABLE

HUMMUS

kalamata olives, cucumber, tomato, feta cheese, paprika

PERSONAL SALAD

choice of one

GREEK SALAD

mesclun greens, heirloom tomato, cucumber, bell pepper, kalamata olives, pepperoncini, red wine vinaigrette

CAESAR

organic romaine, croutons, parmesan cheese, lemon, house caesar dressing

PERSONAL ENTRÉE

choice of one

GRILLED CHICKEN PESTO

campanelle pasta, pecorino cheese, pine nuts, landyn's pesto sauce

BAKED FUSILLONI

spiral pasta, hot italian sausage, ricotta and mozzarella cheese, house bolognese sauce

SPICY PENNE

penne pasta, spicy parmesan cream sauce, cherry tomato, feta cheese, chile threads

CHICKEN SANTORINI

lemon risotto, spinach, red pepper, feta cheese, santorini cream sauce, and broccolini

GYRO PLATTER

hand stacked beef and lamb, lemon roasted potatoes, broccolini, pita, house tzatziki sauce

PERSONAL DESSERT

choice of one

HOUSEMADE BAKLAVA

buttery layers of phyllo dough, baked with sugar, honey, pistachios, hazelnuts

DINNER 2 - \$51

preorder required for more than 20 guests

FOR THE TABLE

HUMMUS

kalamata olives, cucumber, tomato, feta cheese, paprika

SAGANAKI

guest favorite! baked kefalotyri cheese, lemon, pita

ZUCCHINI CAKES

herb aioli, feta cheese, heirloom tomato

PERSONAL SALAD

choice of one

GREEK SALAD

mesclun greens, heirloom tomato, cucumber, bell pepper, kalamata olives, pepperoncini, red wine vinaigrette

CAESAR

organic romaine, croutons, parmesan cheese, lemon, house caesar dressing

PERSONAL ENTRÉE

choice of one

CHICKEN PARMESAN

crushed tomato, provolone and mozzarella cheese, rigatoni pasta, parmesan cream sauce

BAKED FUSILLONI

spiral pasta, hot italian sausage, ricotta and mozzarella cheese, house bolognese sauce

CHICKEN SANTORINI

lemon risotto, spinach, red pepper, feta cheese, santorini cream sauce, and broccolini

GRILLED SALMON

house mediterranean rub, fennel bulbs, cherry tomatoes, lemon risotto

SOUVLAKI

choice of chicken, beef or both, lemon roasted potatoes, broccolini, pita, house tzatziki sauce

PERSONAL DESSERT

see left



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Final Confirmation **7 Day Notice**

After your dedicated events manager sends the online event agreement, please sign and return it within three calendar days.

Final Guest Count **7 Day Notice**

If your guests are unable to confirm their attendance in time, we will use the agreement's original guest count. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

Payment

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, service charge, sales tax, and gratuity.

- ▶ A \$250 non-refundable deposit is required to reserve your space. It will be applied to the total bill at the time of the event.

Cancellation **2 Week Notice**

We understand that life doesn't always go to plan, and an event will need to be canceled. To avoid cancellation fees, please provide a two-week notice.

Cancellation Fees

- ▶ Cancellations occurring after the two-week notice will incur sales tax and a 50% charge of the food-beverage minimum.
- ▶ Cancellations occurring less than 24 hours before the event will result in a 100% charge.
- ▶ Cancellations do not include the non-refundable \$250 reserve deposit.
- ▶ Different cancellation policies apply for group reservations in the dining room or full restaurant buyout. If this applies to your event, please ask your special events manager for more information. Cancellation fees are not transferable.

FOOD & BEVERAGE

Final Selection **2 Week Notice**

Please submit food and beverage selections to your event manager two weeks before the event. This will help ensure all product is ordered, delivered, and prepared in time.

Menus Options

We offer a prix fixe menu consisting of an array of signature items from our restaurant menus. To ensure that your culinary experience is top-notch, our menus may include substitutions based on seasonality and availability.

- ▶ Please provide your event manager with any prevalent food allergy requirements. The event server(s) can all fulfill individual needs on request.

Food & Beverage Minimum

Minimums go towards all food and beverage prepared for the event. If the minimum is not met, the remainder is considered a room charge.

- ▶ It is helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size.

FEES

Please speak to your event manager for additional details.

All events include:

- ▶ Venue fee - 5%, which pays for any associated operating costs: setup, breakdown, and cleaning.
 - ▶ Detailing - \$250/penalty. We love when guests make our space their own by adding a special touch. Battery powered candles, balloons, table runners, and centerpieces are all great ways to customize the space. To ensure future guests can have the same customer experience, we do not allow anything that will stick around longer than a given event. This can include, but is not limited to: live candles, balloons, confetti, glitter, feathers, and adhesives.
- ▶ Gratuity - 20%
- ▶ Sales tax - 11.18% (2023)

CONCERNS

Late Arrival

A 30-minute delay, without a phone call, will give us the right to release the space. This will be considered as a cancellation and fees will apply.

Bad Weather

We try our best to be on mother nature's good side; however, your patio event will go on rain/snow or shine. If the weather is not cooperating, we will do our very best to relocate your group. If no "Plan B" is available, the event organizer is responsible for the required cancellation fee.



FOOD, SERVICE & SURFACES
we take your health seriously