



BUCK & RIDER

WHERE MOMENTS...



BECOME MEMORIES.

PRIVATE DINING AND SPECIAL EVENTS

From the hands of fishermen to our kitchens to your celebrations, every detail matters.

At Buck & Rider, we bring in the world's freshest seafood daily, prepare it with care, and serve it in spaces designed for connection—so every gathering feels effortless, every celebration unforgettable.

Our fully customizable menus are meant to be shared and savored—crafted for celebration, complemented by a maritime-focused wine list that transports, and delivered with the kind of attentive hospitality that allows you to be fully present. With private rooms, airy patios, and three distinct locations, each event is thoughtfully tailored so every event runs flawlessly.

HERE TO PLAN EVERY DETAIL

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(480) 863-8844





“One cannot think well, love well,
sleep well, if one has not dined well.”

- Virginia Woolf

SAMPLE MENUS

On the following pages, you will find sample dinner, lunch, and brunch menus. Full customization is available. Menu items and prices are subject to change due to availability and seasonality.

Our team goes to extraordinary lengths to bring you the best ingredients. We take a mindful approach to sourcing, buying directly from small producers around the world. We fly their catch into our kitchens seven days a week. Our commitment to quality goes far beyond seafood. Steaks come from our B&R Reserve beef program: USDA certified, aged, and cut to our specifications.

Our cocktails follow the same ingredient-driven philosophy, made with hand-squeezed juices and premium spirits.

ENHANCEMENTS FOR THE TABLE

From fresh oysters and hand-rolled sushi to table-side cocktails and signature shareables, our enhancements bring extra flavors, energy, and connection to the table. Explore the options below and discover the perfect way to elevate your celebration.

Raw Bar BY THE DOZEN

SELECTION OF FRESHLY SHUCKED OYSTERS \$46.8
OISHII SHRIMP \$58.8

Seafood Platters

PAPAGO PLATTER \$115 EA

6 Oysters
5 Jumbo Oishii Shrimp
3 Peruvian Scallops on the Half Shell
Dungeness Crab
Half Boston Lobster



CAMELBACK PLATTER \$220 EA

12 Oysters
6 Jumbo Oishii Shrimp
4 Peruvian Scallops on the Half Shell
¼ lb Alaskan King Crab
Dungeness Crab,
Whole Boston Lobster



CATALINA PLATTER \$430 EA

12 oysters
8 Peruvian scallops on half shell
8 jumbo Oishii shrimp
1 whole lobster
½ lb Alaskan king crab
Dungeness crab
4 oz hamachi sashimi
4 oz #1 Bigeye tuna sashimi
½ oz golden osetra caviar

Shareables

CRISPY BRUSSELS SPROUTS \$18

apple gastrique, almonds,
goat cheese dipping sauce

CRISPY CALAMARI POINT JUDITH, RI \$18

Thai dipping sauce, KILLER Louie dressing

TUNA CRISPY RICE \$20

#1 Bigeye tuna, avocado, sesame, spicy aioli

EDNA'S PICNIC CHICKEN SNACK \$15

herbs, spices, hot sauce, ranch dipping sauce

Sushi

HAMACHI CRUDO KAGOSHIMA, JP \$21

Thai chili sauce, ponzu

BAKED YUZU CRAB ROLL \$24

blue crab, tuna, serrano pepper, soy paper, avocado

DELUXE SPICY TUNA ROLL \$18

#1 Bigeye tuna, avocado, spicy aioli

CRUNCHY SHRIMP ROLL \$18

roasted almonds, avocado, spicy aioli, serrano pepper

HAMACHI & SALMON ROLL \$18

Ora King salmon, hamachi, asparagus, soy paper

Table Side Mimosas

Choice of orange, cranberry, and grapefruit juice.

ACINUM PROSECCO ITALY \$46

THE DIVER BRUT CALIFORNIA \$46

M. HASLINGER BRUT CHAMPAGNE \$70

Caviar & Bubbly

14g Golden Osetra Caviar
paired with
NV Emile Paris' Reserva' Champagne
\$145



Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 9.1% Sales tax and 24% taxable service charge.



PLATED DINNER ONE

\$80 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

Salad Course

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, shaved carrots, almonds,
orange segments, whole grain mustard vinaigrette

CAESAR SALAD
sweet gems, Reggiano, hand-torn croutons

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged to our specs

MARY'S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

PAN CRISP YELLOWTAIL SNAPPER ALLIGATOR REEF, FL
lemon caper beurre blanc,
market vegetable

SHRIMP SCAMPI RISOTTO*
Oishii shrimp,
garlic, fresh herbs

TROFIE PASTA
shrimp, housemade chicken sausage,
tuscan kale, sun-dried tomatoes, almond pesto

DUNGENESS CRAB "WEDGE" *
iceberg lettuce, egg, heirloom tomatoes, olives,
KILLER Louie dressing

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 Lobster
30

1/4 lb. King Crab
45

Scallop
12 ea

Crab Cake
25 ea

Shrimp Scampi
5 ea



Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas
and more to your event.
Explore options on page 6.

Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 9.1% Sales tax and 24% taxable service charge.

PLATED DINNER TWO

\$90 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

BAJA SHRIMP CEVICHE
Oishii shrimp, cucumber, tomato,
cilantro, avocado

SMOKED TROUT DIP
Ducktrap farms trout,
watermelon radish, saltines

Salad Course

CAESAR SALAD
sweet gems, Reggiano,
hand-torn croutons

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, almonds,
shaved carrots, orange segments,
whole grain mustard vinaigrette

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

TODAY'S FRESH FISH
flown in fresh daily and direct to our to chefs

SHRIMP SCAMPI RISOTTO
Oishii shrimp,
garlic, fresh herbs

TROFIE PASTA
shrimp, housemade chicken sausage,
tuscan kale, sun-dried tomatoes, almond pesto

MARY'S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged
to our specifications

CENTER CUT FILET MIGNON (8oz.)
B&R Reserve CAB, cut and aged
to our specifications

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 Lobster 30	1/4 lb. King Crab 45	Scallop 12 ea	Crab Cake 25 ea	Shrimp Scampi 5 ea
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Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

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DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas
and more to your event.
Explore options on page 6.



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PLATED DINNER THREE

\$105 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

BAJA SHRIMP CEVICHE
Oishii shrimp, cucumber, tomato, cilantro, avocado

THE PAPAGO PLATTER
6 Oysters, 5 Jumbo Oishii Shrimp, Dungeness Crab
3 Peruvian Scallops, Half Boston Lobster
(per 8 - 12 guests)

Salad Course

CAESAR SALAD
sweet gems, Reggiano, hand-torn croutons

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, almonds, shaved carrots, orange segments, whole grain mustard vinaigrette

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS! pommery mustard

MARY'S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

TODAY'S FRESH FISH
flown in fresh daily and direct to our to chefs

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged to our specs

DIVER SCALLOPS
U10 dayboat scallops pan seared with lemon caper beurre blanc

CENTER CUT FILET MIGNON (8oz.)
B&R Reserve CAB, cut and aged to our specs

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 Lobster 30	1/4 lb. King Crab 45	Scallop 12 ea	Crab Cake 25 ea	Shrimp Scampi 5 ea
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Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!



DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 6.

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FAMILY STYLE DINNER

\$95 PER GUEST

Shareables

SELECT 3

FRESH PULL-APART DINNER ROLLS
with Maldon sea salt

EDNA'S PICNIC CHICKEN SNACK ♦
herbs, spices, hot sauce, ranch dipping sauce

CRISPY BRUSSELS SPROUTS ♦
apple gastrique, almonds,
goat cheese dipping sauce

TUNA CRISPY RICE
#1 Bigeye tuna, avocado, spicy aioli, sesame oil

SMOKED TROUT DIP
Ducktrap farms trout,
watermelon radish, saltines

CRISPY CALAMARI ♦ POINT JUDITH, RI
Thai dipping sauce, KILLER Louie dressing

VOODOO FRIED RICE
shrimp, chicken, peas, gochujang, red fresnos

BAJA SHRIMP CEVICHE*♦
Oishii shrimp, cucumber,
cilantro, tomato, avocado

Market Vegetables

SELECT 2

ask about our current
seasonal market vegetable selections

Entrees

SELECT 3

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS!, pommery mustard

SHRIMP SCAMPI RISOTTO
Oishii shrimp, garlic, fresh herbs

TROFIE PASTA
Oishii shrimp, housemade chicken sausage,
Tuscan kale, sun-dried tomatoes, almond pesto

MARY'S PAN ROASTED CHICKEN
sauteed greens, lemon, fresno chili, garlic

PAN CRISP YELLOWTAIL SNAPPER
lemon caper beurre blanc

RIBEYE STEAK (16OZ.)*
B&R Reserve certified Angus beef,
cut and aged to our specifications

Make it a Surf & Turf
served family style

½ Lobster	30
¼ lb. King Crab	45
Scallop	12 ea
Crab Cake	25 ea
Shrimp Scampi	5 ea

Desserts

SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE
made fresh in-house

SEASONAL DESSERT
ask about our current selection



DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 6.

BUFFET DINNER

\$90 PER GUEST

The Meal

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

SUSHI PLATTERS
Crunchy Shrimp Roll | Vegetable Roll | Deluxe Spicy Tuna Roll

ARCADIA MIXED GREENS SALAD
watermelon radish, asparagus, almonds, shaved carrots,
orange segments, whole grain mustard vinaigrette

VOODOO FRIED RICE
shrimp, chicken, peas, gochujang, red fresnos

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS! pommery mustard,

SHRIMP SCAMPI RISOTTO
Oishii shrimp, garlic, fresh herbs

PAN CRISP YELLOWTAIL SNAPPER
lemon caper beurre blanc

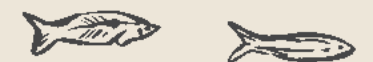
MARKET VEGETABLE OF THE DAY

Dessert Selection

SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE
made fresh in-house

SEASONAL DESSERT
ask about our current selection



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TRAY PASSED OR DISPLAYED

Ask your event specialist for custom pricing quote.
Seafood items subject to change due to seasonality.

- SHRIMP COCKTAIL | \$4.90 ea**
jumbo Oishii shrimp
with cocktail sauce
- TUNA CRISPY RICE | \$7 ea**
#1 Bigeye tuna, avocado, spicy aioli, sesame
- EDNA'S PICNIC CHICKEN SNACK | \$6**
herbs, spices, hot sauce, ranch dipping sauce

- SMOKED TROUT DIP | \$6 ea**
served on saltines
- BAJA SHRIMP CEVICHE | \$7 ea**
Oishii shrimp, cucumber, tomato,
cilantro, avocado, served with chip
- MINI BLUE CRAB CAKES | \$12 ea**
with Pommery Sauce

Sushi Display

- DELUXE SPICY TUNA ROLL**
#1 Bigeye tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL**
roasted almonds, avocado, spicy aioli,
serrano pepper
- HAMACHI & SALMON ROLL**
Ora King salmon, hamachi, asparagus, soy paper
- CRUNCHY TOFU ROLL**
XO marinated tofu, tempura asparagus,
mixed greens
- BAKED YUZU CRAB ROLL**
blue crab, tuna, soy paper, avocado,
serrano pepper

Raw Bar Display

- THE PAPAGO**
6 Oysters
5 Jumbo Oishii Shrimp
3 Peruvian Scallops on the Half Shell
Dungeness Crab
Half Boston Lobster
- THE CAMELBACK**
12 Oysters
6 Jumbo Oishii Shrimp
4 Peruvian Scallops on the Half Shell
1/4 lb Alaskan King Crab
Dungeness Crab
Whole Boston Lobster
- BY THE DOZEN**
selection of freshly shucked oysters \$46.8
Oishii shrimp \$58.8

Salad Display

- CAESAR SALAD**
sweet gems, Reggiano, hand-torn croutons
- ARCADIAN MIXED GREENS SALAD**
watermelon radish, asparagus, almonds,
shaved carrots, orange segments,
whole grain mustard vinaigrette

Dessert Stations

- SEASONAL PIE OR CAKE**
Buck's Famous Lemon Meringue Pie
Chocolate Cake
\$6.50 per portion (mini slice)
- SEASONAL GELATO**
\$7 per guest

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PLATED LUNCH ONE

AVAILABLE WEEKDAYS 11AM-3PM
\$38 PER GUEST

Shareables

BAJA SHRIMP CEVICHE

Oishii shrimp, cucumber, tomato, cilantro, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltine crackers

Entrée Course

CRUNCHY SHRIMP ROLL

roasted almonds, avocado, spicy aioli

HAMACHI & SALMON ROLL

Ora King salmon, hamachi, asparagus, soy paper

CAESAR SALAD WITH OISHII SHRIMP

sweet gems, Parmesan Reggiano,
hand-torn croutons,
4 jumbo Oishii shrimp, grilled or chilled

TUNA TATAKI SALAD

seared #1 Bigeye tuna, XO dressing,
goat cheese, mixed greens

GRILLED FISH TACOS

hand-pressed corn tortillas, avocado,
tomatillo crema, cilantro

A.O.B. CHEESEBURGER

B&R Reserve beef, Beecher's smoked cheddar,
crispy shallots, french fries

Dessert

Enjoy dessert for an additional
\$7.50 per portion

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LUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 6.



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PLATED LUNCH TWO

AVAILABLE WEEKDAYS 11AM-3PM
\$45 PER GUEST

Shareables

BAJA SHRIMP CEVICHE
Oishii shrimp, cucumber, tomato, cilantro, avocado

TUNA CRISPY RICE
#1 Bigeye tuna, avocado, spicy aioli, sesame

Entrée Course

DELUXE SPICY TUNA
#1 Bigeye tuna, avocado, spicy aioli

HAMACHI & SALMON ROLL
Ora King salmon, hamachi, asparagus, soy paper

BUCK'S FAMOUS FISH SANDWICH
pan-seared Mediterranean Loup De Mer,
house tartar, lettuce, tomato, pickle

GRILLED FISH TACOS
hand-pressed corn tortillas, avocado,
tomatillo crema, cilantro

CRAB CAKES 'THE LUNCH VERSION'
jumbo lump crab NO FILLERS!,
pommery mustard,
farmers market vegetable

A.O.B. BURGER
B&R Reserve beef, Beecher's smoked cheddar,
crispy shallots, french fries

TROFIE PASTA
shrimp, housemade chicken sausage,
sun-dried tomatoes,
tuscan kale, almond pesto

Dessert

Enjoy dessert for an additional
\$7.50 per portion



LUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
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FAMILY STYLE LUNCH

WEEKDAYS 11AM-3PM | \$62 PER GUEST

Shareables & Salads

SELECT 3

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltines

BAJA SHRIMP CEVICHE

Oishii shrimp, cucumber, cilantro, tomato, avocado

TUNA CRISPY RICE

#1 Bigeye tuna, avocado, spicy aioli, sesame oil

CRISPY BRUSSELS SPROUTS

apple gastrique, almonds, goat cheese dipping sauce

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red Fresnos

CRISPY CALAMARI

Thai dipping sauce, KILLER Louie dressing

EDNA'S PICNIC CHICKEN SNACK

herbs, spices, hot sauce, ranch dipping sauce

SEASONAL VEGETABLES

ask about our current selections

ARCADIAN MIXED GREENS SALAD

watermelon radish, shaved carrots, asparagus, roasted almonds, orange, chervil vinaigrette

CAESAR SALAD

sweet gems, Reggiano, hand-torn croutons

B&R RESERVE STEAK SALAD + \$8 per guest

filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette

Entrees

SELECT 3

GRILLED FISH TACOS

hand-pressed corn tortillas, avocado, tomatillo crema, cilantro

TROFIE PASTA

shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto

PAN CRISP YELLOWTAIL SNAPPER

lemon caper beurre blanc, farmers market vegetable

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

BUCK'S FAMOUS FISH SANDWICH

pan-seared Mediterranean Loup De Mer, house tartar, lettuce, tomato, pickle

SUSHI AS ENTRÉE

choice of 2 rolls

Spicy Tuna

#1 Bigeye tuna, avocado, spicy aioli

Hamachi & Salmon

Ora King salmon, hamachi, asparagus, soy paper

Crunchy Shrimp Roll

roasted almonds, avocado, spicy aioli, serrano

Desserts

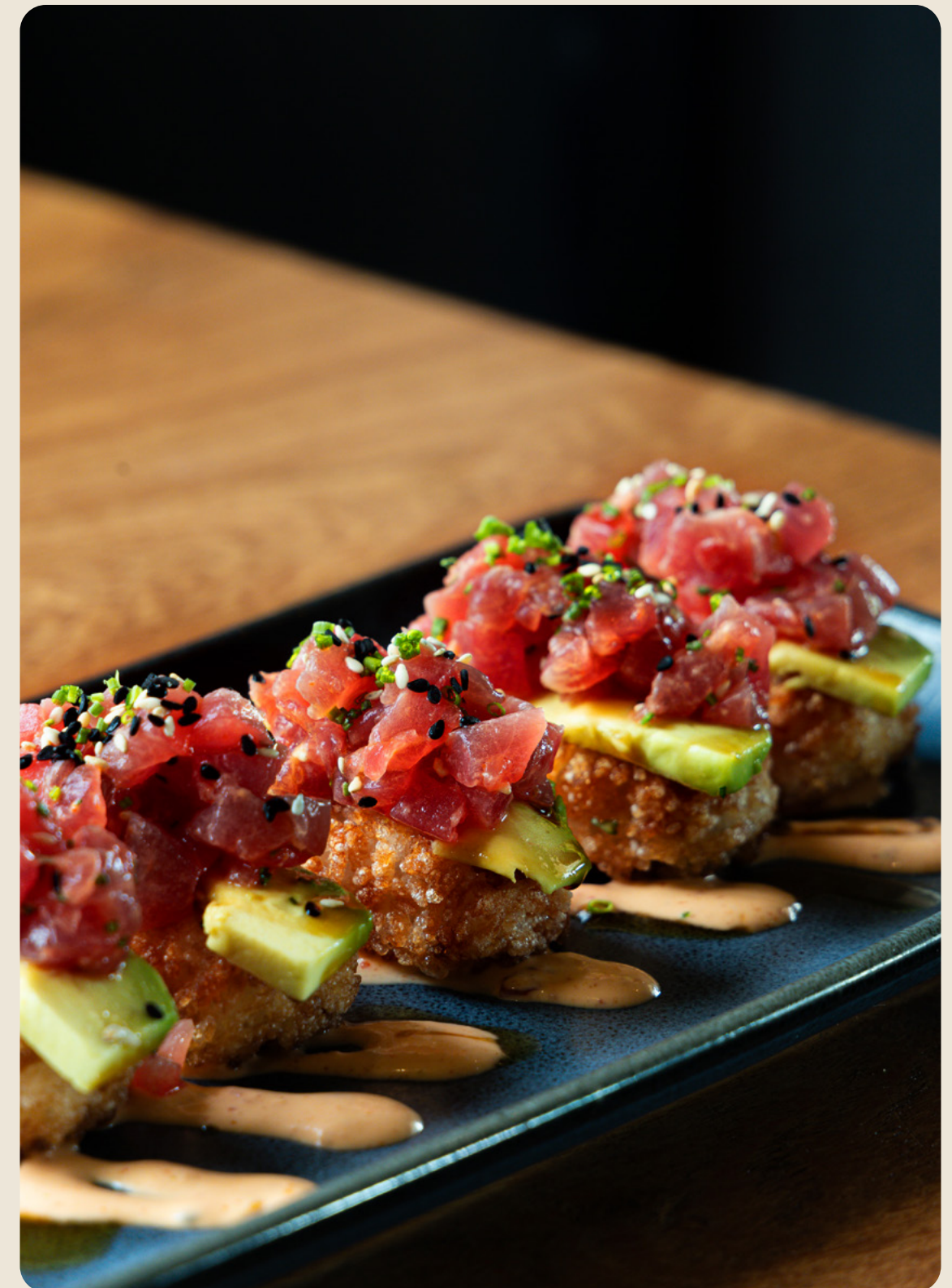
SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE SEASONAL DESSERT

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LUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event. Explore options on page 6.



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PLATED BRUNCH ONE

WEEKEND UNTIL 3PM
\$45 PER GUEST

Shareables

HOUSEMADE BISCUITS
rosemary, whipped honey butter

BAJA SHRIMP CEVICHE
Oishii shrimp, cucumber, cilantro, tomato, avocado

Entrée Course

CLASSIC FRENCH OMELET
cage-free farm eggs, gruyere, fine herbs,
petite greens salad

CRAB CAKE BENEDICT
fresh blue crab, spinach, hollandaise

FARMER'S VEGETABLE HASH
selection of farmers market vegetables,
sunny side egg, chimichurri, english muffin

COWBOY SKILLET
bacon, housemade chicken sausage,
white cheddar, two eggs, hash browns

NEW ORLEANS SHRIMP & GRITS
Marsh Hen Mill grits, Oishii shrimp, cheddar, bacon

Dessert

Enjoy dessert for an additional \$7.50 per portion

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BRUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
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PLATED BRUNCH TWO

WEEKEND UNTIL 3PM
\$50 PER GUEST

Shareables

HOUSEMADE BISCUITS
rosemary, whipped honey butter

BAJA SHRIMP CEVICHE
Oishii shrimp, cucumber, cilantro, tomato, avocado

SMOKED TROUT DIP
Ducktrap farms trout, watermelon radish, saltine crackers

Entrée Course

CALIFORNIA AVOCADO TOAST WITH FRIED EGG
grilled sourdough, heirloom baby tomatoes, burrata, herbs

FARMER'S VEGETABLE HASH
farmers market vegetables, sunny side egg, chimichurri, english muffin

CRAB CAKE BENEDICT
fresh blue crab, spinach, hollandaise

BUCK'S FAMOUS FISH SANDWICH
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll

COWBOY SKILLET
bacon, housemade chicken sausage, white cheddar, two eggs, hash browns

Dessert

Enjoy dessert for an additional \$7.50 per portion

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BRUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 6.

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FAMILY STYLE BRUNCH

AVAILABLE WEEKENDS UNTIL 3PM
\$75 PER GUEST

Shareables

SELECT 3

HOMEMADE BISCUITS

rosemary, whipped honey butter

BAJA SHRIMP CEVICHE

Oishii shrimp, cucumber, cilantro, tomato, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltines

TUNA CRISPY RICE

#1 Bigeye tuna, avocado, spicy aioli, sesame oil

CRISPY BRUSSELS SPROUTS

apple gastrique, almonds, goat cheese dipping sauce

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red Fresnos

CRISPY CALAMARI

Thai dipping sauce, KILLER Louie dressing

EDNA'S PICNIC CHICKEN SNACK

herbs, spices, hot sauce, ranch dipping sauce

Sides

SELECT 2

Enjoy 3 for an additional \$8 per guest

CRISPY HASH BROWNS

SEASONAL FRUIT

SEASONAL MARKET VEGETABLE

ARCADIAN MIXED GREENS SALAD

watermelon radish, carrots, asparagus, almonds, orange, chervil vinaigrette

CAESAR SALAD

sweet gems, Reggiano, hand-torn croutons

Desserts

SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE SEASONAL DESSERT

Entrees

SELECT 3

ELITE PRIME NY STRIP STEAK & EGGS

prime NY strip, egg, tomato

EGGS BENEDICT

English muffin, Canadian bacon, spinach, hollandaise

SHRIMP & GRITS

Oishii shrimp, Marsh Hen Mill grits, cheddar, bacon

SALMON TOAST

noble bread, herb creme fraiche (+egg)

AVOCADO TOAST

grilled sourdough, burrata, heirloom tomato (+egg)

GRILLED FISH TACOS

hand-pressed corn tortillas, avocado, tomatillo crema, cilantro

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

SUSHI AS ENTRÉE

choice of 2 rolls

Spicy Tuna

#1 Bigeye tuna, avocado, spicy aioli

Hamachi & Salmon

Ora King salmon, hamachi, asparagus, soy paper

Crunchy Shrimp Roll

roasted almonds, avocado, spicy aioli, serrano

Half Off Bubbly!

PICK A BOTTLE & TAKE 50% OFF

Acinum Prosecco Italy 46

The Diver Brut California 46

NV M. Haslinger Brut Champagne 70

NV Emile Paris 'Reserve' Brut Champagne 95

NV Bollinger 'Special Cuvée' Brut Champagne 165

MAKE IT A MIMOSA with your choice of fresh orange, cranberry, or grapefruit juice

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BUCK & RIDER

GROUP DINING & EVENT POLICIES

UNMET FOOD & BEVERAGE MINIMUMS

If your contracted food and beverage minimum is not met by the end of your event, you will be charged the remaining amount as an "Unmet Minimum". Minimums cannot be met with to-go orders of any kind or gift card purchases. Alternately, if your final bill is excess of your food and beverage minimum, you will be charged that outstanding difference at the conclusion of your event.

ARRIVAL & DEPARTURE

Please make sure that all confirmed event attendees arrive on time. Buck & Rider may be unable to change your event start and departure times on the day of your event.

DEPOSIT & CC FOR CONTRACT COMPLETION

In order to secure the date and time of your event, a Credit Card Authorization is required. The credit card is to be used for a non-refundable deposit (based on event size) in order to create a binding agreement for both guests and provider. This card will be held on file in the event of a no-show or cancellation within 24 hours resulting in charges for the food & beverage minimum in full, or payment refusal of any kind. Your deposit amount will be deducted from the amount due at the end of your private dining experience. A credit card or method of payment must be physically present for use for final charges.

GUARANTEE POLICY

Final guest counts are to be provided 3 days before your scheduled event date. We will do our best to accommodate guest count increases, but we cannot reduce contract price for guest count decreases. All guest count adjustment requests must be submitted in writing.

GRATUITY

A 20% gratuity is added to the final bill for all group dining and special event. Additional compensation for your service staff is welcome at your discretion.

TAX & STAFFING, PLANNING, LOGISTICS FEE

Per restaurant policy, the final bill will be subject to a 4% staffing, planning, logistics fee and 9.1% city, state & sales tax. The staffing, planning, logistics fee covers unique costs associated with your event.

FINAL BILL

Upon completion of your event, one final check will be presented. Up to 5 payment methods may be used. Any exceptions are up to the discretion of management.

CANCELLATION/ NO SHOW

Private dining deposits are non refundable and non transferable to another date. If your private event cancels within 24 hours, you will be charged the food & beverage minimum in full plus applicable tax + fees using the credit card on file for the deposit unless an additional payment method is provided for use instead.

ACTS OF GOD

Although very unlikely, circumstances well outside all of our control may require altering the plan we create together for your event. Such circumstances, including but not limited to weather conditions, governmental restrictions, Acts of God, civil commotion, etc. may require that we make alternate accommodations. If alternate accommodations are necessary, we will make every effort to plan the best alternative for you by restructuring, moving or rescheduling your event without penalty. If these alternate accommodations do not meet your needs, you may cancel your event and receive a refund for your deposit.

QUESTIONS? GET IN TOUCH

Leah Triller
Ltriller@buckandrider.com
(480) 863-8844

Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 9.1% Sales tax and 24% taxable service charge.