



Private Event & Team-Building Catering Menus

Star 78 Speakeasy offers an authentic Prohibition-era experience, perfect for team building, corporate off-sites, and private gatherings of up to **35 guests**. Step through the phone booth inside The Grove Café and discover a hidden world of classic cocktails and vibrant atmosphere.

Choose from a variety of service styles to best fit your event's vibe.

OPTION 1: BUFFET STYLE (SELF-SERVE STATIONS)

Perfect for casual gatherings, mix & mingle style.

\$50 per person

SMALL BITES STATION

- Maple Bacon-Wrapped Dates
- Prosciutto, Whiskey Cheese & Smoked Nuts Board
- Cranberry Apple & Sunrise Muffins

SANDWICH BAR

- Smoked Turkey Stack with Herb Aioli
- Black Truffle Egg Salad Brioche
- Pastrami on Rye

SIDES

- Rosemary Sweet Potato Fries
- Pickled Red Potato Salad

DESSERTS

- Espresso-Soaked Brownie Bites
- Warm Blueberry Scones



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“ Hidden gem alert! This was my first visit to Star 78 and I loved every minute of my time at this stylish little speakeasy. The phone booth entrance is such a fun touch and a neat photo op. The space itself is gorgeous: moody lighting, plush seating, and a vibe that's equal parts classy and cozy. The service was top-notch! 10/10, would dial again! ”

OPTION 2: FAMILY-STYLE PLATTERS

Shared at the table, encourages conversation & collaboration.

\$45 per person

- Platters of Assorted Sandwiches (Turkey Club, Brie & Apple Melt, Garden Chicken Wrap)
- Seasonal Salad (Lemon Parmesan Arugula or Apple & Cheddar)
- Sides: Crispy Garlic-Parmesan Chips + Dill Pickle Chips
- Dessert Trio: Cookies, Croissants & Brownies



OPTION 3: PLATED PRIX FIXE DINNER

Three-course meal, served individually.

\$50 per person

STARTER (CHOOSE ONE)

- Maple Bacon-Wrapped Dates
- Wedge Salad



ENTRÉE (CHOOSE ONE)

- Double-Crossed Club (Smoked Turkey, Herb Aioli)
- Interrogation Melt (Prosciutto, Cheese, Fig Jam)
- Garden Chicken Wrap

DESSERT

- Espresso-Soaked Brownie Bites
- Chocolate Croissant

OPTION 4: MIXED EXPERIENCE

Buffet starters + plated main course + dessert station.

\$55 per person



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“ Star 78 Speakeasy is a MUST try if you live in the valley and are looking for a fun night out or date night. The service is great, but the best part is the atmosphere. You would seriously never even know that this place was here. I have never been anywhere else where the dining experience is elevated with games like here. Highly recommend! ”

LUNCH & DINNER BUFFET — PER-PIECE PRICING

SMALL BITES STATION

- Maple Bacon-Wrapped Dates — **\$5.50 each**
- Prosciutto, Whiskey Cheese & Smoked Nuts Board — **\$10.00 per person**
(platter style)
- Cranberry Apple & Sunrise Muffins — **\$4.25 each**

SANDWICH BAR (½ SANDWICH = 1 PORTION)

- Smoked Turkey Stack with Herb Aioli — **\$6.50 each**
- Black Truffle Egg Salad Brioche — **\$5.75 each**
- Pastrami on Rye — **\$6.75 each**
- BYO Wrap/Sandwich Options — **starting \$6.00 each**
(+toppings \$0.50-\$2.00 each)



SIDES

- Rosemary Sweet Potato Fries — **\$4.50 per serving**
- Pickled Red Potato Salad — **\$4.00 per serving**
- Crispy Garlic-Parmesan Chips — **\$3.75 per serving**

SALADS (SINGLE-SERVE BOWLS OR SHARED PLATTERS)

- Wedge Salad — **\$6.50 per person**
- Lemon Parmesan Arugula Salad — **\$8.00 per person**
- Apple & Cheddar Salad — **\$7.50 per person**

DESSERTS

- Espresso-Soaked Brownie Bites — **\$5.50 each**
- Warm Blueberry Scones — **\$6.75 each**



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“ If you’re looking for something beyond the usual bar or dinner spot, Star 78 Speakeasy delivers a unique, story-driven evening that’s fun, immersive, and just mysterious enough to make you feel like part of the show. The staff is so friendly and we loved that it was hidden inside The Grove Cafe, another favorite of ours! We will be back! ”

BREAKFAST BUFFET ADD-ON (AM MEETINGS /WORKSHOPS)

Available with any catering package

\$30–\$35 per person (depending on selections)

(Includes brewed coffee, tea selection, and assorted cookies)

- AM Wrap (Egg, Bacon, Potato, Spinach, Cheddar, Onions, Mayo)
- Farm-to-Table Bowl (Yogurt, Hemp Seeds, Fresh Berries, Nuts, Honey, Granola)
- Harvest Biscuit (Egg, Cheddar, Bacon or Sausage)
- Assorted Croissants & Muffins
- Fresh Brewed Coffee & Tea

COFFEE SPONSORSHIP MENUS

Perfect for **corporate off-sites, workshops, and team-building days.**

Packages can be billed to a sponsoring company/host.

COFFEE BREAK PACKAGES

- Small Team Break (up to 30 guests) – **\$300**

Brewed coffee, tea selection, and assorted cookies

- Office Fuel-Up (up to 30 guests) – **\$375**

Coffee, cold brew, teas, plus muffins & scones

- Full Team Experience (up to 35 guests) – **\$450**

Espresso drinks, nitro cold brew, artisan teas, and bakery assortment (croissants, cookies, muffins)



ADD-ON ENHANCEMENTS

- Branded Coffee Sleeves or Signage – **\$50 setup**
- Coffee Flight (Cold Brew, Nitro, Seasonal Latte) – **\$10 per person**
- Cookie or Croissant Add-On – **\$4.50–\$7 each**



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DRINK PACKAGES

- Signature Cocktails – **\$18–21 each**
- Mocktails – **\$15–18 each**
- Open Bar Package – **starting \$30 per person/hour**



SERVICE, SPACE & DELIVERY FEES

SERVICE FEE (BASED ON PACKAGE TYPE)

- Buffet / Drop-off / Minimal staff → **~15%**
- Family-Style / Full setup + staff → **~22%**
- Plated Service / High staff demands / Full beverage & bar service → **~25%**

DELIVERY FEE

- **\$75** flat fee within 10 miles of The Grove / Speakeasy
- **\$100** flat fee within Scottsdale city limits (10–20 miles)
- **\$3** per mile beyond 20 miles (round trip), capped at \$250

SPACE USAGE FEE (COVERS PRIVATE USE OF VENUE + STAFFING/CLEAN-UP)

- Weekday (Mon–Thurs): **\$250 flat space fee**
- Weekend (Fri–Sun): **\$500 flat space fee**
- Premium/Holiday Dates: **\$750+**

(Closed-hours pricing applies for events outside regular operating times)

FOOD BEVERAGE MINIMUM

- Weekday (Mon–Thurs): **\$1,000 minimum spend**
- Weekend (Fri–Sun): **\$2,500 minimum spend**
- Premium/Holiday Dates: **\$3,500+**

"A venue usage fee and food & beverage minimum are required to reserve The Grove Coffee Shop or Speakeasy for private events. Weekday events require a \$250 space fee and \$1,000 minimum spend; weekends require a \$500 space fee and \$1,500 minimum spend. All food & beverage purchases apply toward the minimum. Service fees and delivery charges are additional."

BARTENDER FEE

- **\$175** per bartender/server for up to 4 hours
- **\$45** per additional hour
- Two bartenders recommended for groups up to 35 guests



Private Event & Team-Building Drink Packages

TIER 1 – CLASSIC OPEN BAR (\$30 PER PERSON)

Great for casual events or shorter receptions (2 hours)

- Domestic & Imported Beer
- House Red & White Wine
- Well Spirits (vodka, gin, rum, tequila, whiskey, scotch)
- Assorted Mixers (soda, tonic, juice, lime/lemons)
- Non-Alcoholic Options (soda, iced tea, lemonade, sparkling water)

Add'l Hour: +\$25 per person



TIER 2 – PREMIUM OPEN BAR (\$40 PER PERSON)

Most popular — includes higher-quality selections + cocktails

- Premium Spirits (Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Espolòn Tequila, Jack Daniels, Dewar's Scotch)
- Local & Craft Beer Selection
- House & Premium Wines (Cabernet, Pinot Noir, Sauvignon Blanc, Chardonnay)
- 2 Specialty Cocktails (choose from Venue's cocktail list or custom-designed)
- Non-Alcoholic Mocktails (Virgin Mojito, Cucumber Lemonade, Cold Brew Spritz)

Add'l Hour: +\$30 per person

TIER 3 – SIGNATURE EXPERIENCE (\$50 PER PERSON)

Upscale option with craft cocktails, perfect for team building or private buyouts

- Top-Shelf Spirits (Grey Goose Vodka, Hendrick's Gin, Patron Tequila, Woodford Reserve Bourbon, Macallan Scotch)
- Curated Wine Selection (upgrade labels or sparkling wine included)
- Craft & Seasonal Beer Selection
- 3 Custom Signature Cocktails themed for the event (example: "Speakeasy Mule," "Artisan Old Fashioned," "Team Spirit Spritz")
- Coffee & Dessert Pairing Cocktails (Espresso Martini, Irish Coffee)
- Elevated Non-Alcoholic Bar (mocktails, kombucha, nitro cold brew)

Add'l Hour: +\$35 per person

ADD-ON OPTIONS (AVAILABLE FOR ANY TIER)

- **Champagne Toast – \$7 per person**
- **Signature Cocktail Station (BYO Old Fashioned / Gin & Tonic bar) – \$10 per person**
***Shots not included**