



THE LIVING ROOM

PEPPER 1124

Live, Laugh, Lounge

Let us bring your party to life at our stunning Scottsdale location.

At the Living Room, you can kick back and relax with your friends in soft seating while we keep the food hot, and the drinks chilled. With over 300 wines to pair with fresh, unique dishes prepared by one of AZ's most creative chefs, **CHRIS GEORGE**.

Stop by and stay awhile because the clock doesn't matter when you're on Living Room time.

RENEE BRUNO
SPECIAL EVENTS MANAGER
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The Living Room
CAFE & LOUNGE

EVENT SPACES

SUNSET ROOM

PATIO FIRE PITS

INDOOR DINING

PEACOCK

Photos & Descriptions coming soon

CAFE & LOUNGE

The Living Room

SCOTTSDALE, AZ

THE COCKTAIL MENU

\$40 PER PERSON

APPETIZERS

— Passed Style —

THAI CHICKEN SATAYS*

Thai Yellow Curry Sauce

BRUSCHETTA PLATTERS

Traditional and Orchard

MARGHERITA FLATBREAD

COCONUT SHRIMP STICKS*

SUSHI ROLLS

CALIFORNIA ROLL*

Crab, Avocado and Cucumber

SPICY TUNA ROLL*

Tuna and Cucumber

VEGGIE ROLL

*Taken, Yamagobo, Avocado,
Cucumber, Red Pepper*

THE BUFFET MENU

\$70 PER PERSON

APPETIZERS

— Family Style —

THAI CHICKEN LETTUCE CUPS

Thai Chili Garlic Sauce

BRUSCHETTA PLATTERS

Traditional, Orchard, Italian and Chop

Salad

ARIZONA LOCAL FARMER'S MARKET SALAD

*Field Greens, Grape Tomatoes, Cucumber, Shaved Carrot,
Champagne Vinaigrette*

ENTREES

GRILLED ATLANTIC SALMON*

Roasted Garlic Scampi Butter Sauce

PAN SEARED CHICKEN BREAST*

Lemon Piccata Herb Sauce

MESQUITE GRILLED NEW YORK STEAK*

Wild Mushroom Peppercorn Brandy Sauce

ROASTED RED BLISS POTATOES

GRILLED SEASONAL VEGETABLES

Dessert

CHOCOLATE PETITE FOURS

CAFE & LOUNGE

The Living Room

SCOTTSDALE, AZ

THE PROSECCO MENU

\$70 PER PERSON

APPETIZERS

— Family Style —

MEAT & CHEESE BOARD

Prosciutto, Genoa Salami, White Cheddar, Brie, Smoked Gouda, Olives, Roasted Peppers, Almonds, and Toasted Ciabatta

GRILLED ROSEMARY FOCACCIA

MARGHERITA FLATBREAD

RED PEPPER HUMMUS CRUDITÉS

Salad

ARIZONA LOCAL FARMER'S MARKET SALAD

Field Greens, Grape Tomatoes, Cucumber, Shaved Carrot, Champagne Vinaigrette

ENTREES

— Choice of One —

PAN ROASTED HALF CHICKEN*

Smoked Bacon Pan Gravy

SHRIMP SCAMPI*

Tri-Color Penne Pasta, Parmesan Herb Scampi Butter

PESTO GRILLED SALMON*

Scampi Butter Sauce

Dessert

NEW YORK STYLE CHEESECAKE

CAFE & LOUNGE

The Living Room

SCOTTSDALE, AZ

THE CHAMPAGNE MENU

\$90 PER PERSON

APPETIZERS

— Family Style —

CRISPY BRUSSELS SPROUTS & CAULIFLOWER

Sweet Thai Chili Sauce

BRUSCHETTA PLATTERS

Traditional, Orchard, Italian and Chop

LOBSTER POTSTICKERS*

Salad

CAESAR SALAD

*Grilled Ciabatta Croutons, Parmesan, Anchovy,
Lemon Caesar Dressing*

ENTREES

— Choice of Two —

AU POIVRE GRILLED NEW YORK STEAK*

Herb Demi Glace

THE PORK CHOP*

House-Cured, Double Cut, Apple Chutney

MISOYAKI BLACK COD*

Wasabi Butter Sauce

COCONUT CRUNCH SHRIMP*

Soy Ginger Butter Sauce

Dessert

VANILLA BEAN CREME BRÛLÉE

CAFE & LOUNGE

The Living Room

SCOTTSDALE, AZ

THE BORDEAUX MENU

\$115 PER PERSON

APPETIZERS

— Family Style —

THAI CHICKEN LETTUCE CUPS

Thai Chili Garlic Sauce

GRILLED ROSEMARY FOCOCCIA PLATTER

Tapenade, Sun Dried Tomato, EVOO, Roasted Garlic

CRISPY LOBSTER POTSTICKERS*

Togarashi Miso Butter Sauce

Salad

THE CHOP SALAD

*Roasted Turkey, Salami, Tomatoes, Provolone,
Peppercini Red Onion, Red Wine Vinaigrette*

ENTREES

— Choice of Two —

MESQUITE GRILLED FILET MIGNON*

Wild Mushroom Shiitake Demi Glace

GRILLED CHILEAN SEA BASS*

Maine Lobster Cognac Sauce

HERBED BUTTER SEARED COLOSSAL SHRIMP*

Soy Ginger Butter Sauce

GRILLED NEW ZEALAND RACK OF LAMB*

Minted Pesto Sauce

Dessert

FUDGE DEVINE LAVA CAKE

THE RECEPTION MENU

\$125 PER PERSON

PASSED APPETIZERS

CHIMICHURRI GRILLED FILET SKEWERS*

CRISPY GOLDEN LOBSTER POTSTICKERS*

Togarashi Miso Butter Sauce

PEPPERONI FLATBREAD

BARBECUE CHICKEN FLATBREAD*

Buffet Appetizers

GRILLED CHICKEN SLIDERS

Lettuce, Tomato, Onion, Spicy Chipotle Aioli

BANG BANG SHRIMP LETTUCE CUPS

MEAT & CHEESE BOARD

Salami, Prosciutto, Brie, Smoked Gouda, Cheddar

VEGETABLE CRUDITE

Grilled Bread, Hummus, Cucumber, Heirloom Carrot

SEAFOOD STATION

— Pick Two Options —

CHILLED ALASKAN KING CRAB*

Spicy Cocktail Sauce

OYSTERS ON THE HALF SHELL*

COLLASAL SHRIMP COCKTAIL*

SUSHI PLATTER*

Dessert Petite Fours

CHOCOLATE PETITE FOURS

PETITE CAKE BITES

ENHANCE YOUR MENU

TRADITIONAL SUSHI PLATTER

Choose 5 rolls from the menu

\$85

TOMMY SUSHI PLATTER

Combination platter; California roll, Spicy Tuna roll, Rainbow roll, with Salmon nigiri, Tuna nigiri, and Yellowtail nigiri

\$110

ADD A SALAD OR DESSERT

\$5 per person

INDIVIDUAL SLIDERS

Hamburger, Prime Rib, or Chicken Sliders

\$6 each

LAMB CHOP LOLLIPOP

With Mint Pesto

\$12 each

SANGRIA PITCHER (serves 5)

Choice of house-made red or white sangrias

\$55

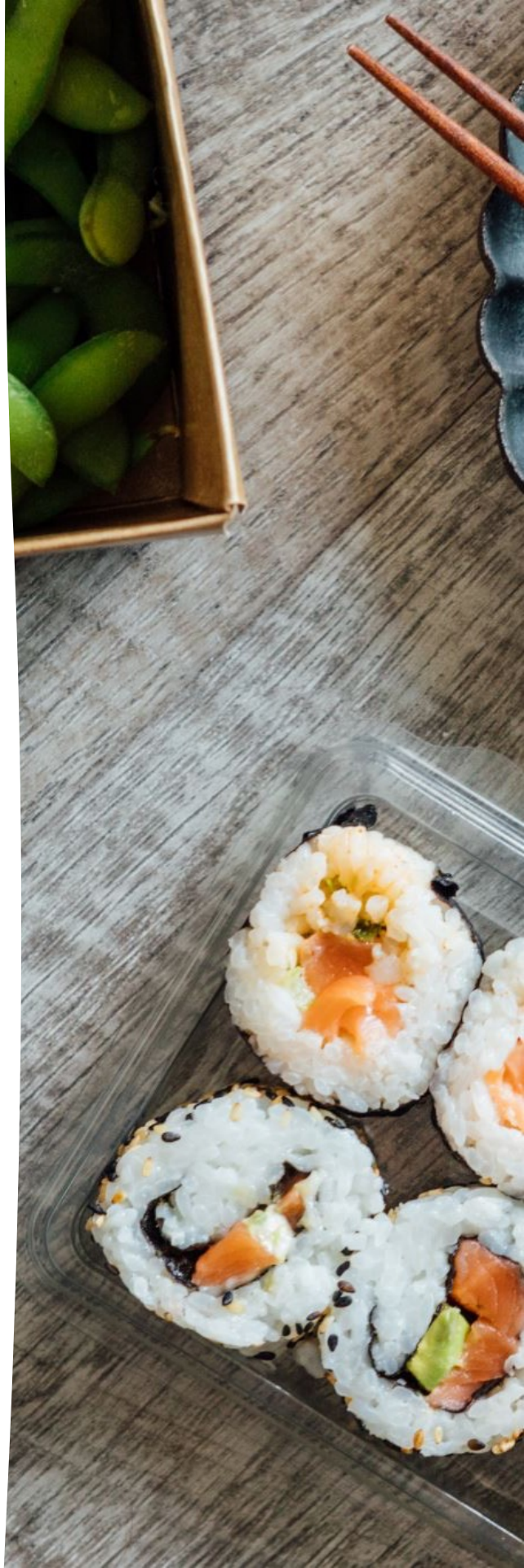
MARGARITA PITCHER (serves 5)

Blanco tequila, Agave Nectar, Fresh Lime Juice, Orange Liqueur

\$65

Blackberry Margarita Pitcher

\$75



Frequently Asked Questions

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of the year, space requested, and group size. This does not include the 4.25% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4.25% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs.

HOW DO I CONFIRM MY EVENT RESERVATION?

After the special events manager sends the online agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage options one week prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

CAN THE MENUS BE MODIFIED?

Absolutely! We are partners with you in your event, we want to make your event special as possible. We just ask that no changes are made after the final confirmation one week prior.

Frequently Asked Questions

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go as planned and you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event. This same term does not apply for restaurant buyouts.

WHAT ARE CANCELLATION FEES?

If you cancel outside of two weeks there is no penalty, if it is within two weeks a charge for 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in 100% charge of food and beverage minimum. Different cancellation policies apply for full buyouts, patio buyouts during brunch, and The Peacock Room.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. We will do our absolute best to relocate your group to another location. If plan B is not what you wanted for your event, we can either reschedule, or cancel all together. There will be no cancellation fee at this time.

WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love the personal touches to your party, we encourage centerpieces, candles, flowers, balloons attached to weights, and table runners. We just ask you not to decorate with items that stick around longer than the event. These include but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, GLITTER (yes, it is flashy and fun, but it lasts forever)

HOW DOES FINAL PAYMENT WORK?

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, sales tax, service charge, and gratuity.