



province
URBAN KITCHEN & BAR

RECEPTION / LARGE GROUP MENUS

333 NORTH CENTRAL AVENUE, PHOENIX, ARIZONA 85004 • PROVINCEPHX.COM • 602.429.3600





DISCOVER PROVINCE URBAN KITCHEN & BAR

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Located in the heart of The Westin Phoenix Downtown, Province offers an authentic dining experience like no other in the Valley. An American restaurant featuring a clean, simple menu that incorporates seasonally fresh ingredients, Province greets you with a comfortable, modern setting, complete with an outdoor patio hidden from the bustle of the downtown streets. Outdoor fire and water features present a stimulating welcome and a serene place to relax with soaring views of the surrounding downtown Phoenix architecture.

Discover the delectable options for your dining experience, and let us know how we can further personalize your setting, meals or service for your event.

PROVINCE URBAN KITCHEN & BAR

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LUNCH

STARTERS SELECT 2 ITEMS

items pre-set upon arrival

Avocado Toast Chayote squash, radish, pepitas, feta, dill (V)

Blackened Mahi-Mahi Fish Tostadas Pico de gallo, green monster dressing, bibb lettuce

Hummus Inspiration Local and seasonal, grilled naan bread, carrot & celery (V)

Beer Fondue Local IPA, Mahon cheese, broken pomodoro sauce, crusty bread (VG)

Green Chile Pork Monterey jack cheese, poblano peppers, warm flour tortillas

2 SELECTIONS @ \$10.00 PER PERSON

DESSERTS SELECT 1 FOR ALL GUESTS

included with meal selection

Apple Tart & Ice Cream

Fresh Baked Cookie and Ice Cream

SALADS SELECT 1 FOR ALL GUESTS

Kale Caesar Baby kale, Caesar dressing, Mediterra sourdough croutons, parmesan

Classic Caesar Romaine hearts, parmesan dressing, sourdough crouton

Market Salad House mixed lettuces, tomato, cucumber, crouton, cheddar, chive buttermilk dressing

ENTRÉES SELECT 3 ITEMS

guests order tableside

W.P.D. Burger Ground chuck patty, LTO, white cheddar, fry sauce, local challah bun

In House Smoked Turkey Stack Bacon, swiss, avocado, tomato, bibb lettuce, toasted Mediterra sourdough

Roast Beast Slow cooked ribeye, local challah bun, horseradish cream, sweet onion

Mahi Fish Tacos Marinated seared, pico de gallo, green monster aioli, corn tortilla

Torta Crispy eggplant, lettuce, tomato, avocado, escabeche aioli, havarti cheese (V)

Chicken Flautas Pulled chicken, avocado creme, pico de gallo & sonoran caesar salad

@ \$39.00 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 SUPERFOOD | V - VEGETARIAN | GF - GLUTEN FREE WE PRIDE OURSELVES IN PROVIDING GLUTEN FREE MENU CHOICES.



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DINNER

STARTERS SELECT 2 ITEMS
items pre-set in center of table upon arrival

Blackened Mahi-Mahi Fish Tostada Pico de gallo, green monster dressing, bibb lettuce

Hummus Inspiration Local and seasonal, grilled naan bread, carrot & celery (V)

Beer Fondue Local IPA, Mahon cheese, broken pomodoro sauce, crusty bread (VG)

Cauliflower Croquettes Saffron roasted garlic aioli (VG)

Mesquite Smoked Swordfish Cakes Smoked swordfish, escabeche aioli, pickled carrot, grilled lime

Chilaquiles Over easy egg, ancho, blue corn, pepitas, radish, local cheese (GF)

2 SELECTIONS @ \$10.00 PER PERSON

SALADS SELECT 1 FOR ALL GUESTS

Classic Caesar Crisp romaine, Caesar dressing, Mediterra sourdough croutons, parmesan

Market Salad House mixed lettuces, tomato, cucumber, crouton, cheddar, chive buttermilk dressing

Downtown Salad McClendon's baby mixed lettuces, apples, marcona almonds, cabrales, local honey vinaigrette (GF & VG)

Urbano Salad Tatsoi-Mizuna lettuce, lentils, farro, quinoa, grilled corn, avocado, Crow's Dairy feta (VG)

ENTRÉES SELECT 3 ITEMS
guests order tableside

Shrimp & Gritz Hopi blue corn grits, shrimp, Iberico pork chorizo, McClendon Farm's smoked corn (GF)

Ruby Red Trout McClendon organic tender greens, local grilled citrus vinaigrette, seasonal organic shaved apples, candied roasted Arizona pecans (GF)

Mary's Organic Chicken Pumpkin seed sauce, heirloom potato & dark meat hash, squash, McClendon Campari tomatoes (GF)

Roasted Cauliflower Steak Organic coconut oil, seasonal vegetables, fennel tomato sauce, local olive oil, crema de balsamico (GF & V)

Diver Scallop Mango serrano, forbidden rice, tomatillo, baby radish (GF)

@ \$48.00 PER PERSON

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DINNER

PREMIUM ENTRÉES

Mesquite Swordfish Carrot puree, green olives, capers, pickled peppers

Diver Scallops Corn & pea puree, pork belly, pea tendril, radish, dried corn (GF)

Petite Filet Mignon Mesquite grilled, cauliflower fritter, roasted tomato broth, organic chef mushrooms with poblano relish

@ \$58.00 PER PERSON

**Note: If 2 or more entrees are selected from the premium menu, the \$58 per person will apply for all guests*

DESSERTS SELECT 1 FOR ALL GUESTS

included with meal selection

Fresh Fruit Cup

Seasonal Cheesecake

Fresh Baked Cookie and Ice Cream

PREMIUM DESSERTS

Strawberry Tres Leche Soaked sponge cake, meringue

Arroz con Leche Coconut streusel, grilled pineapple compote

Bunuelos Cinnamon sugar, passion fruit curd, Plantation Rum ice cream

**Note: Add \$3 per person for premium dessert selection*

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RECEPTION

STATIONS REQUIRE A MINIMUM OF 15 GUESTS. BASED ON 90 MINUTES OF SERVICE. ADDITIONAL SERVICE TIME IS AVAILABLE WITH AN INCREASE OF \$5 PER PERSON FOR EVERY 30 MINUTES. MINIMUM OF 3 RECEPTION TABLE ITEMS REQUIRED IF STATIONS ARE WITHOUT DINNER ENTRÉE. QUANTITIES FOR ALL ITEMS MUST MATCH FINAL GUARANTEE.

COLD CANAPES

stationary or butler passed

Seared Rare Beef With horseradish cream on marble rye

Smoked Chicken Bruschetta With tomatoes and mozzarella on a toasted crostini

Prosciutto and Cantaloupe Skewer

Ahi Stack Sushi rice, ahi tuna, ginger wasabi caviar

Prickly Pear Goat Cheese With sliced apple, spicy apple chutney cornbread

@ \$8.00 PER PIECE

HOT CANAPES

stationary or butler passed

Jumbo Scallops Wrapped in jalapeno bacon

Firecracker Shrimp Tail Cholula hot sauce, wrapped in spring roll

Parmesan Artichoke Hearts Local goat cheese

Bacon Wrapped Filet & New York Tips

On a skewer

Peppercorn Crusted Beef Kabob Fry sauce

Thai Peanut Chicken Satay

@ \$8.00 PER PIECE

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RECEPTION TABLES

SLIDER STATION

Ground Chuck Patty LTO, cheddar, fry sauce, locally made brioche roll

Salmon Slider Wild arugula, tomato, red onion, lemon caper aioli

Roasted Seasonal Vegetable Vegan green goddess dressing

W.P.D. French Fry Baskets Ancho ketchup, lemon cracked pepper aioli

@ \$32.00 PER PERSON

URBAN GARDEN

Seasonal Arrangement of Raw and Grilled Vegetables Lemon hummus, chimichurri sauce

@ \$14.00 PER PERSON

SONORAN

House Fried Corn Tortillas Fire roasted salsa, tomatillo salsa, pico de gallo, guacamole

@ \$18.00 PER PERSON

TACO BAR

Carne Asada / Cochinita Pibil Pork / Beer Can Chicken Salsa roja, avocado-tomatillo salsa, cotija, sour cream, shaved cabbage, cheese, flour & corn tortillas

@ \$28.00 PER PERSON

PAELLA STATION

Spanish Chorizo / Chicken / Shrimp / Mussels Peas, arborio rice

@ \$28.00 PER PERSON

ROTISSERIE SALMON STATION

Roasted with fresh lemon and dill, served with seasonal sauce, rye roll

@ \$325.00

feeds 25 guests

BEER BRINED TURKEY

Slow Cooked Turkey Breast With sage gravy, 9 grain wheat roll

@ \$344.00

feeds 30 guests

BACON WRAPPED BEEF TENDERLOIN

Cabernet demi, horseradish cream, locally made bread roll

@ \$390.00

feeds 20 guests

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RECEPTION TABLES – DESSERT

CUPCAKE DISPLAY

Red velvet
Chocolate
Vanilla

@ \$15.00 PER PERSON

SHOOTER DISPLAY

Tiramisu
Chocolate peanut butter
Strawberry shortcake

@ \$14.00 PER PERSON

W.P.D. DOUGHNUTS

Sprinkled with cinnamon & sugar
Chocolate Sauce
Lemon Curd
Seasonal Preserves

@ \$15.00 PER PERSON

MINIATURE PASTRY DISPLAY

@ \$55.00 PER DOZEN

CHEESECAKE LOLLIPOPS

@ \$55.00 PER DOZEN

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BEVERAGE

HOSTED BAR

bartender required for every 50 guests

\$175.00 PER BARTENDER
PLUS 25% GRATUITY AND 8.6% TAX

Preferred Brands Smirnoff, Gordons, Bacardi Superior, Jose Cuervo Silver, Johnnie Walker Red, Jim Beam, Christian Brothers Amber, Jack Daniels

@ \$9.00 PER EACH

Appreciated Brands Absolut, Bombay Sapphire, Sailor Jerry, Herradura Silver, Johnnie Walker Black, Bulleit Bourbon, Crown Royal, Hennessy VSOP

@ \$10.00 PER EACH

Domestic Beer Budweiser, Bud Light, Coors Light, St. Pauli NA, Michelob Ultra

@ \$5.50 PER EACH

Specialty Beer Heineken, Blue Moon, Stone IPA, Kilt Lifter, Stella Artois

@ \$6.50 PER EACH

Preferred white wines by the glass

Magnolia Grove, Chardonnay - California
Banfi, Rosé, "Centine" - Tuscany, Italy

Kim Crawford, Sauvignon Blanc - Marlborough, New Zealand

@ \$9.00 PER EACH

Preferred red wines by the glass

Magnolia Grove, Cabernet Sauvignon - California
Wild Horse, Merlot - Central Coast, California
De Loach, Pinot Noir - Central Coast, California

@ \$9.00 PER EACH

CASH BAR

priced higher than hosted bar to account for tax

Preferred Brands Smirnoff, Beefeater, Bacardi Superior, Jose Cuervo Silver, Jack Daniels, Johnnie Walker Red, Jim Beam, Seagrams 7, Hennessy VS

@ \$11.00 PER EACH

Appreciated Brands Absolut, Bombay Sapphire, Cruzan, Herradura Silver, Johnnie Walker Black, Bulleit Bourbon, Crown Royal, Hennessy VSOP

@ \$12.00 PER EACH

Domestic Beer Budweiser, Bud Light, Coors Light, St. Pauli NA, Michelob Ultra

@ \$6.00 PER EACH

Specialty Beer Heineken, Blue Moon, Stone IPA, Kilt Lifter, Stella Artois

@ \$7.00 PER EACH

Preferred white wines by the glass

Magnolia Grove, Chardonnay - California
Banfi, Rosé, "Centine" - Tuscany, Italy
Kim Crawford, Sauvignon Blanc - Marlborough, New Zealand

@ \$10.00 PER EACH

Preferred red wines by the glass

Magnolia Grove, Cabernet Sauvignon - California
Wild Horse, Merlot - Central Coast, California
De Loach, Pinot Noir - Central Coast, California

@ \$10.00 PER EACH