



BLOCK A

SPORTS BAR & GRILL | TUCSON, AZ

LARGE GROUP DINING



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ALL THE DETAILS

50

Patio Seated

200

Patio Reception

10-35

Interior Groups

OVERVIEW

Our patio accommodates up to 50 guests for a seated event or 200 guests for a cocktail and appetizers reception. The interior of the restaurant can host groups of 10 to 35 guests. Block A does not have a private dining room, so events are given space to accommodate the contracted guest count. We take pride in the details of every event, and our management team and staff are well-trained and passionate about delivering an exceptional guest experience.

MENU OPTIONS

Groups of up to 20 guests may order from our regular menu. Groups larger than 20 must select from our large party menu. All menus are sample menus and are subject to change based on seasonal availability and product quality. Large party menus are buffet-style, portioned per guest, with quantities set according to the contracted guest count or the number of platters purchased. A menu must be selected no later than 7 days prior to the event date. Food purchased for private events does not accumulate rewards points.

CONFIRMATION

We do not require a deposit. Instead, we ask that patrons complete a secure electronic credit card authorization form. Events are not confirmed at Block A until this form is on file — once received, you'll get a confirmation email. After the menu has been selected and all event details are finalized, you'll receive an event contract to confirm electronically.

CAKE CUTTING FEE

A \$2.00 per person fee applies to cut and serve a cake brought in from outside Block A. Store-bought cakes only — no homemade cakes.

DECORATIONS

You may decorate up to one hour prior to your event start time. Tape and adhesives may not be applied to walls or fixtures due to special finishes, and glitter is not permitted. A \$150.00 clean-up fee will be applied to the final bill for any decoration or confetti clean-up, or wall repainting.

LIQUOR

Wine and all alcoholic beverages must be purchased through Block A and may not be brought into the restaurant for events.

GUARANTEED GUEST COUNT

A guaranteed guest count is required at the time of the contractual agreement for menus that are priced per person, and must be no less than 15% of the projected attendee count. The guaranteed minimum must be confirmed at least 3 days (72 hours) prior to the event.

FOOD & BEVERAGE MINIMUMS

Minimums vary based on day of the week, time of day, and special occasions such as sporting events or graduations. Some dates may be unavailable for booking. Full buyouts are available at limited times but are not offered on Friday or Saturday evenings.

MINIMUMS

If the food and beverage minimum is not met, an event rental charge will be applied to cover the difference. This minimum applies only to food and beverages consumed on-site during the event, and does not include gratuity, service charges, taxes, or gift card purchases. A 4% service charge will be added to the bill if the credit card on file is not present and processed on-site. This fee is avoidable as long as the form of payment used the night of the event is present, along with a signature from an authorized representative.

CHECKOUT

One check is required for private dining events to avoid confusion among guests and staff. Alcohol may be placed on a separate check.

CANCELLATIONS

Cancellations made with less than 7 days' notice will be charged the full food and beverage minimum plus tax as stated in the agreement.

PLATTERS SERVED BUFFET STYLE

★ THE STARTING LINEUP ★

Each option is designed to feed 20 to 25 people.

Wings GF \$175
Sauce choices: garlic parm, BBQ, honey buffalo. 65 pieces.

Hummus Platter \$100
Seasonal hummus, carrots, celery, black olive, pita bread

Pretzel Bites \$60
Served with cheese sauce & mustard blend. 75 pieces.

Caesar Salad \$80
Romaine, parmesan, croutons, lemon, classic Caesar dressing

House Salad \$70
Mixed field greens, cucumber, tomato, croutons, parmesan, house vinaigrette

Block A Classic Sliders \$125
Beef patty, american cheese, caramelized onion, slider buns. 25 pieces.

Pulled Pork Sliders \$125
Pulled pork, BBQ, pickle, slaw, slider buns. 25 pieces.

Roasted Veggies GF \$75
Sautéed zucchini, squash, shallots, garlic, butter

Coleslaw GF \$45
Classic coleslaw

Mac & Cheese HALF PAN \$90
Cavatappi, leek crème, cracked black pepper crust

Detroit Style Pizza \$70
Select 3 styles (24 slices total): Cheese, Pepperoni, Margherita, Veggie, Wildcat, Hawaiian, Chicken Pesto, OR Buffalo Chicken.

BBQ Meatballs HALF PAN \$110
Beef meatballs, BBQ glaze

Herb Roasted Potatoes GF HALF PAN \$65
Yukon potatoes roasted & tossed with garlic, fresh rosemary, thyme, parsley, and finished with butter and herbs

Fresh Seasonal Fruit GF \$125
Fresh fruit, berries & melons, with a sweet yogurt dipping sauce

Buffalo Chicken Skewers GF \$150
Grilled chicken, buffalo & ranch drizzle. 50 skewers.

Bruschettas \$80
Choice of 2 types. 30 pieces.
• The Hot Honey - Whipped Ricotta, Hot Honey, Fresh Basil
• The Avocado Garden - Avocado Mash, Tomatoes, Sunflower Seeds,
• Tomato Tango - Roasted Tomato, Herbed Whipped Ricotta, Balsamic Reduction, Fresh Basil
• Berry Dreamy - Mascarpone, Strawberries, Honey, Lemon Zest

Caprese Skewers GF \$80
Cherry tomatoes, basil, mozzarella, balsamic reduction. 25 skewers.

Buffalo Chicken Dip HALF PAN \$90
Buffalo chicken, cream cheese, buffalo sauce, ranch, cheddar cheese. Served with Wonton Chips and Pita bread.





APPETIZER BUFFETS, PRICED PER PERSON

★ THE TAILGATE SPREAD ★

FIRST QUARTER BITES

\$27 PER PERSON

Pretzel Bites

Cheese sauce, mustard blend

Wings GF

Choice of buffalo, garlic parm or whiskey BBQ

Hummus

Seasonal hummus, carrots, cucumber, celery, black olive, pita bread

Block A Classic Sliders

Beef patty, american cheese, caramelized onion, classic slider buns

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SECOND QUARTER BITES

\$37 PER PERSON

Pretzel Bites

Cheese sauce, mustard blend

Wings GF

Choice of buffalo, garlic parm or whiskey BBQ

Block A Classic Sliders

Beef patty, american cheese, caramelized onion, classic slider buns

Pulled Pork Sliders

Slow braised BBQ pulled pork, pickle, slaw, slider buns

BBQ Meatballs GF

Beef Meatballs, BBQ glaze

2

THIRD QUARTER BITES

\$47 PER PERSON

Pretzel Bites

Cheese sauce, mustard blend

Wings GF

Choice of buffalo, garlic parm or whiskey BBQ

Block A Classic Sliders

Beef patty, american cheese, caramelized onion, classic slider buns

Pulled Pork Sliders

Slow Braised BBQ pulled pork, pickle, slaw, classic slider buns

BBQ Meatballs GF

Beef meatballs, BBQ glaze

Buffalo Chicken

Skewers GF

Seared chicken, buffalo, ranch drizzle

3

DINNER BUFFETS, PRICED PER PERSON

★ THE FULL COURT PRESS ★

BEAR DOWN BUFFET

\$30 PER PERSON

Block A Classic Sliders

Beef patty, american cheese,
caramelized onion, classic slider buns

Mac & Cheese HALF PAN

Cavatappi, leek crème, cracked
black pepper crust

House Salad

Mixed field greens, cucumber,
tomato, croutons, parmesan,
house vinaigrette

Fresh Seasonal Fruit GF

Fresh fruit, berries & melons, with
a sweet yogurt dipping sauce

Chocolate Chip Cookies

THE HAIL MARY BUFFET

\$40 PER PERSON

Chicken Fingers

Served with ranch & whiskey
BBQ sauce

Mac & Cheese

Cavatappi, leek crème, cracked
black pepper crust

House Salad

Mixed field greens, cucumber,
tomato, croutons, parmesan,
house vinaigrette

Roasted Veggies GF

Baby squash, zucchini, butter,
shallot, garlic

Brownies

THE RED ZONE BUFFET

\$50 PER PERSON

Seared Salmon

Chipotle honey glaze

Fried Chicken

Buttermilk fried all-natural chicken

Classic Coleslaw GF

Mac & Cheese

Cavatappi, leek crème, cracked
black pepper crust

Herb Roasted Potatoes GF

Roasted Veggies GF

Baby squash, zucchini, butter,
shallot, garlic

Assorted Desserts

Chocolate chip cookies,
snickerdoodle cookies, brownies





DESSERT OPTIONS



Brownies

Chocolate brownies

Half platter. 40 pieces.

\$80

Full platter. 80 pieces.

\$160

Blondies

White chocolate, brown sugar, berries

Half platter. 40 pieces.

\$80

Full platter. 80 pieces.

\$160

Churro Fries

Cinnamon and sugar dusted, chocolate sauce

Half platter. 45 bite size pieces.

\$80

Full platter. 80 bite size pieces.

\$160

Cookie Platter

Snickerdoodle & chocolate chips

Half platter. 50 pieces.

\$50

Full platter. 100 pieces.

\$100

Chocolate Mascarpone Cannoli's

Crisp cannoli shells, chocolate mascarpone cream, berry compote, dark chocolate chips

Half platter. 40 pieces.

\$40

Full platter. 80 pieces.

\$80

Lemon Mascarpone Cannoli's

Crisp cannoli shells, vanilla mascarpone ricotta cream, white chocolate, and house made lemon curd

Half platter. 40 pieces.

\$40

Full platter. 80 pieces.

\$80

★ **HAPPY HOUR BEVERAGE OPTIONS** ★

To assist in the speed of which your guests will receive their first round of drinks, **Block A extends our Happy Hour pricing** for these select drinks for events where alcoholic beverages are included on the host's portion of the final bill. **Cheers!**

\$7 Moscow Mule

\$5 House Red or White Wine

\$1 Off Draft Beer

\$4 Well Cocktails

\$6 Classic Margarita

\$6 Canned Cocktails

READY TO PLAN YOUR EVENT?

Ask about availability, event minimums and full buy-out options.

