



## Amethyst

### Package Details - *The Full Fogo Experience*

- ◆ Market Table & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with sausage), seasonal soup, and more
- ◆ Fire-roasted meats including Filet Mignon, Ribeye, Picanha, Lamb Chops, Chicken, Sausage, and more
- ◆ Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- ◆ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
- ◆ Fountain beverages, coffee and tea

**Dinner \$67**

**Monday - Friday Lunch \$48**

**Weekend Brunch \$51**

### Package Enhancements

- ◆ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
- ◆ Jumbo Shrimp Cocktail - \$21.5 per order
- ◆ Family Style Starter Platters - \$2 per person
- ◆ Plated Salad Service - \$2 per person
- ◆ Tray-passed Caipirinha cocktails or Champagne - prices vary

# FOGO DE CHÃO

(480) 235-5963 | [ScottsdaleEvents@FOGO.com](mailto:ScottsdaleEvents@FOGO.com) | 6300 N. Scottsdale Rd. | Scottsdale

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#### Responsible Alcohol Service

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## Diamond

### Package Details - *The Full Fogo Experience*

- ◆ Market Table & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with sausage), seasonal soup, and more
- ◆ Fire-roasted meats including Filet Mignon, Ribeye, Picanha, Lamb Chops, Chicken, Sausage, and more
- ◆ Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- ◆ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
- ◆ Two hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines, beverages including bottled sodas, lemonade, coffee, espresso and iced tea

**Dinner \$125**

**Monday - Friday Lunch \$103**

**Weekend Brunch \$106**

### Package Enhancements

- ◆ Extend your cocktail service: Half Hour \$10, 1 Hour \$20, 2 Hours \$30
- ◆ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
- ◆ Seafood Tower - \$99 per order
- ◆ Family Style Starter Platters - \$2 per person
- ◆ Plated Salad Service - \$2 per person
- ◆ Tray-passed Caipirinha cocktails or Champagne - prices vary

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## Emerald

### Package Details - *The Full Fogo Experience*

- ◆ Market Table & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with sausage), seasonal soup, and more
- ◆ Fire-roasted meats including Filet Mignon, Ribeye, Picanha, Lamb Chops, Chicken, Sausage, and more
- ◆ Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- ◆ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brûlée
- ◆ Two glasses of wine, imported and domestic beers, or cocktails per person
- ◆ Fountain beverages, coffee and tea

**Dinner \$92**

**Monday - Friday Lunch \$73**

**Weekend Brunch \$76**

### Package Enhancements

- ◆ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
- ◆ Jumbo Shrimp Cocktail - \$21.5 per order
- ◆ Family Style Starter Platters - \$2 per person
- ◆ Plated Salad Service - \$2 per person
- ◆ Tray-passed Caipirinha cocktails or Champagne - prices vary

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## A Cut Above

### Package Details - The Full Fogo Experience

- ◆ Jumbo Shrimp Cocktail with Brazilian malagueta cocktail sauce
- ◆ Market Table & Feijoada Bar with seasonal salads, exotic vegetables, imported cheeses, smoked salmon, cured meats, Fogo feijoada (traditional black bean stew with sausage), seasonal soup, and more
- ◆ Fire-roasted meats including Filet Mignon, Ribeye, Picanha, Lamb Chops, Chicken, Sausage, and more
- ◆ Traditional Brazilian sides of warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas
- ◆ Choice of desserts from our full list, including favorites such as Papaya Cream, Caramel Flan, and Crème Brulée
- ◆ Three hours of hosted Top Shelf Premium Bar including cocktails, imported and domestic beers, upgraded wines, beverages including bottled sodas, lemonade, coffee, espresso and iced tea
- ◆ Sparkling and Still bottled water service throughout the evening

**Dinner \$158**

**Monday - Friday Lunch \$138**

**Weekend Brunch \$141**

### Package Enhancements

- ◆ Extend your cocktail service: Half Hour \$10, 1 Hour \$20, 2 Hours \$30
- ◆ Substitute Chilean Sea Bass for the traditional meat service (does not affect package price; final count of seafood entrées must be received 48 hours in advance)
- ◆ Seafood Tower - \$99 per order
- ◆ Family Style Starter Platters - \$2 per person
- ◆ Plated Salad Service - \$2 per person
- ◆ Tray-passed Caipirinha cocktails or Champagne: wine list available

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## Garnet Package

### **Garnet Package** (20 guest minimum)

Sold as a package prior to a meal

- ◆ **Hand-Passed** (5 pieces per guest - one of each)
  - Fogo black pepper candied bacon
  - Brazilian empanadas
  - Endive stuffed with chicken salad
  - Caprese skewers
  - Prosciutto-wrapped melon

\$12 per person

### **Package Enhancements**

- ◆ Chilled Lobster and Seafood Display - \$25 per person
- ◆ Shrimp Cocktail Display - \$9.5 per person
- ◆ Individual Lamb Lollipops - \$4 per person
- ◆ Sautéed Garlic Shrimp - \$3 per person

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## Ruby Package

### Ruby Package (30 guest minimum)

Two and a half hours of hosted Bar including cocktails, house wines, and beer

- ◆ **Hors d'oeuvres Display**  
Vegetable crudités, charcuterie with cured meats and cheeses, fresh berries, hearts of palm & spinach dip with crostini
- ◆ **Canapé Display**  
Caprese skewers, smoked salmon cucumber cup, tomato bruschetta, endive stuffed with chicken salad, prosciutto-wrapped melon
- ◆ **Hand-Passed**  
Fogo black pepper candied bacon, bacon-wrapped steak, beef tenderloin skewers, fiery chicken skewers, bacon-wrapped chicken, Brazilian empanadas

\$99 per person for Call Bar

\$120 per person for Premium Bar

### Package Enhancements

- ◆ Extend your cocktail service: Half Hour \$8, 1 Hour \$16, 2 Hours \$20
- ◆ Chilled Lobster and Seafood Display - \$25 per person
- ◆ Shrimp Cocktail Display - \$9.5 per person
- ◆ Individual Lamb Lollipops - \$4 per person
- ◆ Sautéed Garlic Shrimp - \$3 per person

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## Bar Selections

Emerald / Ruby

### VODKA

Tito's  
Stolichnaya  
Stolichnaya Vanil  
Stolichnaya Razberi  
Sobieski  
Absolut  
Absolut Citron  
Absolut Mandrin

### RUM - CACHAÇA - AÇAI

Bacardi Superior  
Captain Morgan  
Myers's Rum  
Malibu  
Fogo Premium Cachaça  
Fogo Silver Cachaça  
Pisco Portón  
VeeV Açai Spirit

### TEQUILA

Sauza Blue  
Jose Cuervo Especial Gold

### GIN

Bombay Sapphire  
Tanqueray  
Beefeater  
New Amsterdam

### COGNAC - BRANDY - PORT

Christian Brothers  
Warre's Otima Tawny 10yr

### WHISKEY - SCOTCH

Maker's Mark  
Jack Daniel's  
Jack Daniel's Honey  
Jameson  
Seagrams 7 Crown  
Dewar's White Label  
Jim Beam  
Chivas 12 year  
Crown Royal  
Knob Creek  
Knob Creek Rye

### BEER

A selection of Domestic,  
Imported and Craft Beers.

### LIQUEURS - CORDIALS

Grand Marnier  
Campari  
Fernet Branca  
03 - Premium Orange  
Limoncello  
Frangelico  
Disaronno Originale  
St Germain Elderflower  
Drambuie  
Baileys Irish Cream  
Romana Sambuca  
Cointreau  
Triple Sec  
Peach Schnapps  
Crème de Menthe  
Tia Maria  
Dry Vermouth  
Sweet Vermouth  
Crème de Cacao  
PAMA Pomegranate  
Crème de Cassis  
Butterscotch Schnapps  
Peppermint Schnapps  
Licor 43  
Jägermeister  
Kahlúa  
Godiva Dark  
Midori  
Chambord  
Patrón XO Café  
Fireball Cinnamon Whiskey  
Tuaca

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## Premium Bar Selections

*A Cut Above / Diamond*

### TEQUILA

Sauza Blue  
Jose Cuervo Especial Gold  
Patrón Silver  
Patrón Anejo  
Don Julio Silver  
Don Julio Reposado  
Don Julio Blanco

### GIN

Hendrick's  
Bombay Sapphire  
Tanqueray  
Beefeater  
New Amsterdam

### VODKA

Chopin 80  
Ciroc  
Belvedere  
Ketel One  
Grey Goose  
Grey Goose L'Orange  
Tito's  
Stolichnaya  
Stolichnaya Vanil  
Stolichnaya Razberi  
Sobieski  
Absolut  
Absolut Citron  
Absolut Mandrin

### COGNAC - BRANDY - PORT

Hennessy VS  
Hennessy VSOP Privilège  
Remy Martin VSOP  
Courvoisier VSOP  
Christian Brothers  
Warre's Otima Tawny 10yr

### RUM - CACHAÇA - AÇAÍ

Mount Gay Black Barrel  
Bacardi Silver  
Captain Morgan  
Myers's Rum  
Malibu  
Fogo Premium Cachaça  
Fogo Silver Cachaça  
Pisco Portón  
VeeV Açai Spirit

### WHISKEY - SCOTCH

Basil Hayden's  
Knob Creek  
Knob Creek Rye  
Maker's Mark  
Woodford Reserve  
Crown Royal Reserve  
Crown Royal  
Monkey Shoulder  
Jack Daniel's  
Jack Daniel's Honey  
Gentleman Jack  
Jameson  
Seagrams 7 Crown  
Dewar's White Label  
Jim Beam  
Glenlivet 12 year  
Macallan 12 year  
Johnnie Walker Black  
Chivas 12 year

### BEER

A selection of Domestic, Imported and Craft Beers.

### LIQUEURS - CORDIALS

Grand Marnier  
Campari  
Fernet Branca  
03 - Premium Orange  
Limoncello  
Frangelico  
Disaronno Originale  
St Germain Elderflower  
Drambuie  
Baileys Irish Cream  
Romana Sambuca  
Cointreau  
Triple Sec  
Peach Schnapps  
Crème de Menthe  
Tia Maria  
Dry Vermouth  
Sweet Vermouth  
Crème de Cacao  
PAMA Pomegranate  
Crème de Cassis  
Butterscotch Schnapps  
Peppermint Schnapps  
Licor 43  
Jägermeister  
Kahlúa  
Godiva Dark  
Midori  
Chambord  
Patrón XO Café  
Fireball Cinnamon Whiskey  
Tuaca

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## Wines By the Glass

Emerald / Ruby

### SPARKLING, ROSÉ, & WHITES

**Prosecco - La Marca**  
Italy

**Sparkling Moscato - Astoria 187ml**  
Veneto, Italy

**Brut Rosé - Le Grand Courtaige, "Grand Cuvee" 187ml**  
France

**Brut - Chandon, "Classic" 187ml**  
California

### LIGHT WHITES

**Moscato d'Asti - Umberto Fiore**  
Piedmont, Italy

**Riesling - Chateau Ste. Michelle**  
Columbia Valley, Washington

**Rosé - Montes, Cherub**  
Colchagua, Chile

**Pinot Grigio - Mezzacorona**  
Trentino, Italy

**Pinot Grigio - Tramin**  
Alto Adige, Italy

**Sauvignon Blanc - Lapostolle "Grand Selection"**  
Rapel Valley, Central Valley, Chile

**Sauvignon Blanc - Kim Crawford**  
Marlborough, New Zealand

**Chardonnay - William Hill Winery**  
Central Coast, California

**Chardonnay - Calina**  
Casablanca Valley, Aconcagua, Chile

**Chardonnay - Sonoma Cutrer "Russian River Ranches"**  
Sonoma Coast, California

### REDS

**Pinot Noir - Robert Mondavi, Private Selection**

California

**Pinot Noir - A to Z**  
Oregon

**Pinot Noir - Meiomi**  
Monterey-Santa Barbara-Sonoma Counties, California

**Merlot - Lapostolle, "Grand Selection"**  
Rapel Valley, Central Valley, Chile

**Merlot - Seven Falls**  
Wahluke Slope, Washington

**Malbec - Alamos**  
Argentina

**Malbec - Catena, "Vista Flores"**  
Mendoza, Argentina

**Malbec - Jorjão by Fogo de Chão, "Reserva"**  
Mendoza, Argentina

**Red Blend - The Seeker**  
Colchagua, Maipo, Chile

**Red Blend - Primus, "The Blend"**  
Colchagua Valley, Central Valley, Chile

**Red Blend - Eulila by VIK**  
Cachapoal Valley, Chile

**Cabernet Sauvignon - J. Lohr, "Seven Oaks"**  
Paso Robles, California

**Cabernet Sauvignon - Trapiche, "Broquel"**  
Mendoza, Argentina

**Cabernet Sauvignon - Intrinsic**  
Columbia Valley, California

**Zinfandel - Seghesio**  
Sonoma County, California

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## Premium Wine List

A Cut Above / Diamond

May be served by the glass or bottle.

### SPARKLING

**La Marca, Prosecco** Italy  
**Astoria, Moscato** Veneto, Italy  
**Le Grand Courtaige, Brut Rosé "Grand Cuvee"** France  
**Chandon, Brut "Classic"** California

### LIGHT WHITES

**Umberto Fiore, Moscato d'Asti** Piedmont, Italy  
**Chateau Ste. Michelle, Riesling**  
Columbia Valley, Washington  
**S. A. Prum, Riesling Essence**, Germany  
**Mezzacorona, Pinot Grigio** Trentino, Italy  
**Castello Banfi "San Angelo" Pinot Grigio** Tuscany, Italy  
**Tramin, Pinot Grigio** Alto Adige, Italy

### SAUVIGNON BLANC

**Lapostolle "Grand Selection"**  
Rapel Valley, Central Valley, Chile  
**Kim Crawford** Marlborough, New Zealand  
**Honig** Napa Valley, California

### CHARDONNAY

**William Hill Winery** Central Coast, California  
**Calina** Casablanca Valley, Aconcagua, Chile  
**Sonoma Cutrer "Russian River Ranches"**  
Sonoma Coast, California  
**Lapostolle "Cuvée Alexandre Atalayas Vineyard"**  
Casablanca Valley, Aconcagua, Chile  
**Bodega Catena Zapata "Catena Alta"**  
Casablanca Valley, Aconcagua, Argentina  
**Jordan** Russian River Valley, California

### WHITE BLENDS & ROSÉ

**The Prisoner "Blindfold"** California  
**tenshen** California  
**Montes, Cherub Rosé** Colchagua, Chile

### PINOT NOIR

**Robert Mondavi, Private Selection** California  
**A to Z** Oregon  
**Meiomi** Monterey-Santa Barbara-Sonoma Counties, California

### MALBEC

**Alamos** Mendoza, Argentina  
**Catena "Vista Flores"** Mendoza, Argentina  
**Jorjão by Fogo de Chão "Reserva"** Mendoza, Argentina  
**Familia Zuccardi, Q** Mendoza, Argentina  
**Tikal, Amorio** Mendoza, Argentina

### MERLOT

**Lapostolle "Grand Selection"**  
Rapel Valley, Central Valley, Chile  
**Seven Falls** Wahluke Slope, Washington  
**Duckhorn, Decoy** Sonoma Valley, California

### RED BLENDS

**The Seeker** Colchagua, Maipo, Chile  
**The Pessimist by Daou** Paso Robles, California  
**Joel Gott (Cabernet Sauvignon, Merlot, Syrah, Malbec)**  
Columbia Valley, Washington  
**Primus "The Blend" (Cabernet Sauvignon, Merlot, Syrah)**  
Colchagua Valley, Central Valley, Chile  
**O Leão by VIK** Cachapoal Valley, Chile  
**Cain "Cuvée"** Napa Valley, California  
**Miolo "Cuvée Giuseppe"** Vale dos Hinhedos, Brazil

### CABERNET SAUVIGNON

**J. Lohr "Seven Oaks"** Paso Robles, California  
**Trapiche "Broquel"** Mendoza, Argentina  
**Intrinsic** Columbia Valley, California  
**Concha y Toro "Marqués de Casa Concha"**  
Puente Alto, Central Valley, Chile  
**Lapostolle "Cuvée Alexandre"** Colchagua Valley, Chile  
**Franciscan** Napa Valley, California

### ZINFANDEL

**Seghesio** Sonoma County, California

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