



2545 W. SR 89A • Sedona, AZ 86336 • 928-282-1447 • www.goldengoosegrill.com

Private Dining Menu Options & Pricing for Fall 2026 and 2027

Overview

The Golden Goose American Grill would be honored to host your special event. Our team takes pride in delivering exceptional food and warm hospitality, ensuring a memorable experience for you and your guests. Whether you're planning for a small gathering or a large celebration, our staff is experienced in accommodating groups of all sizes with ease.

We invite you to explore what our guests are saying on TripAdvisor, Facebook, Google, and other customer review sites. Recognized by *USA Today* as one of the **10 Best Restaurants in Sedona**, the Golden Goose consistently ranks among TripAdvisor's **Top 5 Sedona restaurants**. We're also proud to have been named "**Best of Sedona**" for our prime rib, steaks, seafood, and desserts by Sedona residents for multiple years.

Private Dining Menu

Our private dining menu is designed especially for groups of 15 or more, making it perfect for tour groups, wedding rehearsal dinners, family reunions, and other celebrations.

Event organizers may select **three entrées** (or four, if a vegetarian option is desired) and **two desserts** from the menu below. If the group is larger than 40, the selections are limited to **two entrées**.

- All entrées include a fresh dinner salad, mashed potatoes, and the chef's vegetable du jour.
- Pasta selections include a dinner salad and garlic toast.
- All group events are served with **plated meal service** for a polished dining experience. *Please note: we do not offer buffet-style service due to space limitations.*

Pricing & Service Details

- Menu pricing is for meals only and does not include beverages, sales tax, or a 22% service charge.
- The service charge is shared among the staff who set up, serve, and clean up your event.
- We are happy to provide separate checks for alcoholic beverages and can divide the final bill into smaller tickets if multiple parties are covering costs.

Reservation Policy

Groups must provide a guaranteed guest count at least **two (2) weeks prior** to the event.

NOTE: Group events must be scheduled to begin no later than 6:00 p.m. Larger groups may be asked to arrive even earlier depending on day of week and time of year.

Other Charges & Specific Details

All private and group events are subject to a food and beverage minimum. The semi-private dining room, which accommodates up to 30 guests, requires a minimum expenditure of \$1,500. For larger groups, limited accommodations

may be available in the main dining room with prior management approval; additional restrictions may apply. Minimums for larger parties will be determined by the number of guests and the space required.

To Book Your Event

To request booking a group event email dine@goldengoosegrill.com.

GOLD PACKAGE OPTIONS - \$46++ PER PERSON

Chicken Entrées

Chicken Marsala
Chicken Piccata
Chicken Parmesan
Parmesan-Crusted Chicken
Chicken Fettuccini Alfredo
Tuscan Pasta
(chicken, sundried tomatoes, spinach
Mushroom in a garlic cream sauce)

Fish/Seafood Entrées

Parmesan Crusted Mahi
Mahi
Blackened Mahi Mahi
w/pineapple salsa
Pecan-topped trout
Shrimp Scampi over linguini

Meat Entrées

Dijon-crusted Pork Loin

Pork Loin w/raspberry-apple

compote
Baby Back Ribs (1/4 rack)
Bourbon-glazed Sirloin
Sirloin Marsala
Sirloin w/ mushroom demiglaze

Vegetarian Entrées

Garden Ratatouille Portobello
Vegetable Stir Fry w/ rice
Pasta Primavera

PLATINUM PACKAGE OPTIONS - \$55 ++ Per Person

Chicken Entrées

Chicken Saltimbocca
Chicken Cordon Bleu
Pistachio-Crusted Chicken
Chicken Oscar (topped with crab,
asparagus & bernaïse)

Fish/Seafood Entrées

Chilean Sea Bass
Pecan-Crusted Grouper
Ginger-Lime Organic Salmon

Organic Salmon w/ Mango

Salsa
Ahi Tuna

Meat Entrées

Prime Rib
New York Steak w/
Mushroom-Gorgonzola
Delmonico (ribeye) steak
Steak Au Poivre
Bacon-Wrapped Filet
Mignon (\$5 upcharge)

Filet Mignon w/ Bernaïse (\$5
upcharge)

Steak & Shrimp (sirloin &
scampi)

Vegetarian Entrées

Butternut Squash Ravioli with
Alfredo Sauce
Eggplant Parmesan
Vegetarian Pasta with garlic
cream sauce

Kid's Menu (for children under 12 only)

A choice of either chicken fingers and fries, macaroni and cheese or grilled cheese and fries is available for \$10 for children under 12.

Desserts

Dessert is an additional \$12++ per person. You may select two options.

New York Style Cheesecake
Salted Caramel Cheesecake

Flourless Chocolate Cake
Tiramisu

Triple Chocolate Cake
Italian Lemon Cake

Wedding and Specialty Cakes

You are welcome to bring a cake from a bakery of your choosing in lieu of dessert purchased from the restaurant; however, a cake plating fee of \$2.00 per person will be charged if bringing your own dessert.

CASH DISCOUNT PROGRAM – We offer a 4% discount for all cash payments. The menu prices quoted within are cash prices. Card payments will be slightly higher.