URBAN PHOENIX CULINARY

CHEF-DRIVEN CATERING & EVENT EXPERIENCES

At Urban Phoenix Culinary, food is our obsession. We don't just make menus — we design edible experiences that blend artistry, precision, and bold creativity. Every dish is built from scratch, every garnish intentional, every flavor dialed in until it's unforgettable. We are relentless about perfection and absolutely obsessed with delicious food.

FOOD IS ONLY HALF OF THE STORY

Our front-of-house team executes with the same discipline and artistry as our chefs. Every platter is passed with intention, every glass poured with care, every interaction fine-tuned to feel seamless and elevated. Service is choreography — precise, polished, and modern — yet warm and intuitive so guests feel cared for, not managed.

BRING YOUR VISION TO LIFE

From intimate plated dinners to galas for 1,500+, we deliver events that look effortless but are crafted with obsessive attention behind the scenes. With onsite cooking for peak taste and freshness, full-service event planning and production.

we bring your vision to life and transform it into an event that feels like no other: elevated, refined, and unapologetically chef-driven.

URBAN PHOENIX

KERI FRAZIER
(623) 696-2537
KERI@THEURBANPHX.COM
WWW.THEURBANPHX.COM

SIGNATURE CHEF EXPERIENCE

OUR FLAGSHIP OFFERING

This is where Urban Phoenix shines — menus as immersive experiences. Perfect for weddings, galas, and milestone celebrations where food is theatre, indulgence, and memory-making.

Chef Keri Frazier — Co-Founder and Chief Culinary Architect — immerses herself in your event's story: its inspiration, its people, its meaning. From there, she creates a menu that is purely yours, designed to reflect your vision, your guests, and the feeling you want to create.

From nitro-chilled bites and edible cocktails to roaming caviar attendants, raw bars, and live chef demonstrations, every detail is designed to surprise and delight. Expect playful touches, unexpected presentations, and experiences that guests will talk about long after the last course.

FULLY LICENSED AND INSURED BAR SERVICE AVAILABLE AS AN ADD-ON.

STARTING AT: $150++ PER GUEST

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SOCIAL & SIMPLE HAPPY HOUR

3–4 passed or stationed appetizers
Beverage station (non-alcoholic)
Starting at: $35+ per guest
Fully licensed and insured bar service available as an add-on.

ELEVATED COCKTAIL & RECEPTION

4–6 heavy appetizers
1–2 light food stations
1–2 mini desserts
Beverage station (non-alcoholic)
Starting at: $65+ per guest
Fully licensed and insured bar service available as an add-on.

STREAMLINED ELEGANCE

1–2 appetizers
1 salad
3–4 Fully composed entrées
1 dessert
Beverage station (non-alcoholic)
Starting at: $75+ per guest
Fully licensed and insured bar service available as an add-on.

SPECIALTY SERVICES

Craft Mixology & Beverage Programs*
Sommelier-Led Tastings*
Themed & Costumed Events
Full Planning & Event Production
*Fully licensed and insured bar service available as an add-on.

EVENT DETAILS & MINIMUMS
STARTING PRICES LISTED ARE FOOD ONLY AND DO NOT INCLUDE OPERATIONS FEES, GRATUITY, TAX, SERVERS, BARTENDERS, OR RENTALS.

EVENT MINIMUMS (INCLUDING GUEST COUNT AND SPEND) VARY BASED ON SEASONALITY, DATE POPULARITY, AND DEMAND. FINAL PROPOSALS ARE CUSTOMIZED TO YOUR EVENT VISION AND LOGISTICS.CHEF-DRIVEN. ELEVATED. ENDLESSLY CUSTOMIZABLE.