

House Party Host Guide

Benefitting The Arizona Pet Project



The Arizona

Pet Project[™]



How you can help

Are you the type of person who looks for any excuse to host people in your home or plan a party? Does gathering to wine and dine with your friends and family while raising money for a great cause speak to you? Our team at The Arizona Pet Project LOVES parties, and if you do too, then we're a match made in heaven.

Partnering with good people - just like you - is critical to our life-saving success. The funds raised through our "House Parties" save the lives of pets by keeping them out of overcrowded shelters in our community. By focusing on prevention, our host also helps at-risk and vulnerable families which include the isolated elderly, veterans, those fleeing domestic violence, the chronically ill, and the unsheltered. It's a win-win!

Getting Started

Our House Party partners host a gathering of friends and family in their home (or alternate venue). This is an opportunity to introduce them to our work and impact in the community. As the saying goes: to know us is to love us! Below outlines a typical House Party and the host responsibilities, along with suggested party planning details for your event (but remember, everything is customizable).



Host Responsibilities

*We will make it as easy as possible for you, but as the House Party Host, there are some items you are responsible for. I mean, as a lover of parties, you know they don't plan themselves! **Here's what we can use your help with:***

Set a fundraising goal for your event.

The Arizona Pet Project team can help you create a strategy to reach your goal and provide donation envelopes and other materials to help you succeed.

Select an event date and time that works best

for you and your contacts alike. There is no strict format for a house party and ideally is aligned with your guests' interests and comfort. Different ideas include brunch, cocktail hour, formal dinner, book club, wine or beer tasting, afternoon tea, luncheon, etc.

Compile an invitation list of friends, professional contacts, and community members you enjoy spending time with.

Choose a location for your house party.

The ideal location for this intimate gathering is your personal home to ensure your friends & contacts are comfortable. However, we understand this may not always be possible or preferable for a host. If an alternative event venue is preferred, a host will work with The Arizona Pet Project development team to select a location with exclusive venues available.

Select and secure food & beverages based on

the type of event and expectations of your guests. For your convenience, we have worked with Conceptually Social to create exclusive catering menus.

Confirm RSVPs for the event. Touch base with your guests to confirm their attendance at the event.

Present Your "Why" to your guests during your event. The most important portion of a House Party occurs when hosts share why they are passionate about The Arizona Pet Project, the organization's mission, and how they personally contribute. We can provide talking points as needed, based on the host's comfort and requests.



AZPP

Responsibilities

We're your partners! We said it before and we meant it - House Parties and hosts are vital to our life-saving mission. Our work simply isn't possible without you. To show our commitment, The Arizona Pet Project has compiled a list of the activities we will take care of. Also, we just really like inviting ourselves to parties!

We've got it covered

Create Invitations. We will provide you with event invitations or an invitation template if you would like to create your own. The verbiage will clearly share that this event is a fundraising event to ensure your contacts are prepared and comfortable throughout the event. Invitations should also provide our website and mailing address for any invited guests who are unable to attend the event.

Print Event Materials. The Arizona Pet Project will provide printed materials and donation materials for the event, to be given out to guests, based on the scope of the event and host's preferences.

Day-of Staff Support. At least one Development Team staff member will attend your event, assisting with the event flow, guest list, and donation collection.

Please keep in mind that the above responsibilities are a jumping-off point. Additional assistance may be available, depending on the scope of the event, expected attendance, and capacity of The Arizona Pet Project staff.



Next Steps

Are you feeling ready to host?

If you're ready to host your own House Party
(I mean, you've read this far, let's do this!),
please reach out to Sarah Grone at
Sarah@azpetproject.org.

Together, we can support families and save lives!



The Arizona

Pet Project™

Supporting Families. Saving Pets.



Party Planning Suggestions



The Arizona

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House Party Catering

You know your guests better than we ever could! But, in case you are looking for some ideas and would like a catering menu for your house party to benefit The Arizona Pet Project, we have included two menus from our incredible partner, **Conceptually Social Catering**. Their exclusive house party event menus have been included on the following pages. Trust us, you won't want to look at these if you're hungry!

One of our board members, Kyu Utsunomiya, is a restaurateur and philanthropist who has agreed to offer his catering menu, Conceptually Social, **at cost** (i.e. no business profits made) for fundraising efforts on behalf of The Arizona Pet Project.

Party Locations

If you would prefer to host your party outside of your home we have you covered thanks once again to the good people at Conceptually Social. Not only are they incredible caterers, but they also run two best-in-class restaurants, **The Larry** and **Kaizen**. Conveniently located in Downtown Phoenix, they can construct a space for 10 - 100 people.

Because they're so awesome, we'll want to book your party space early. Please email sarah@azpetproject.org to coordinate event dates and we'll do the work of confirming availability.





conceptually social catering

HORS D'OEUVRES

GF=gluten free, DF=dairy free, V=vegan, Veg=vegetarian

\$3/Person++ (per item/per piece)

Crispy Deviled Egg topped with Crisp Balsamic Candied Bacon
Hummus Cups (V, GF, DF) Seasonal Flavors, Fresh Vegetable Crudite
Slow Braised Short Rib Hushpuppies Tomato & Red Pepper Jam
Fried Chicken & Donuts Hot Honey Drizzle

\$4/Person++ (per item)

Chorizo Stuffed Dates (GF, DF) Wrapped In Bacon With A Chile Honey Drizzle
Brie & Grilled Apple Bruschetta (veg) with Balsamic Strawberry Mint Relish
Grilled Broccoli & Walnut Bruschetta (V) Vegan Lemon Ricotta & Fig Balsamic Gastrique
Green Chili Chicken and Cotija Mini Empanadas
Cauliflower Poppers (GF, V) Roasted Cauliflower Tossed in Smoked Maple BBQ
Wing Sauce with Green Goddess Crema
Stuffed Mushrooms (veg) with Water Chestnuts & Boursin
Goat Cheese Mousse Tartlet (veg) Fresh Thyme, Pickled Blueberries, Pistachios and Smoked Salt

\$5/Person++ (per item)

Artichoke, Boursin & Prosciutto Flats Arugula & EVOO drizzle
Fire-Roasted Jerk Chicken Skewers (GF) Mango & Pineapple Chutney
Marbled Saffron & Herb Potato Cakes (GF, DF) with chianti braised short rib,
portobello and a lemon basil gremolata
Pistachio Grilled Shrimp (GF) Lemon Preserve

\$6/Person++ (per item)

Conceptual Slider Boursin, Bacon Onion Jam, Heirloom Tomato, Noble Bun
Herb Crusted Ahi Skewers (GF) Tarragon Mostarda
Crab Cake Chipotle Aioli & Micro Greens

All pricing is per person and before tax and service. Minimum & Maximum Quantities may apply to certain items. Pricing is subject to change based on product availability and market fluctuations. Please email info@conceptuallysocial.com for a full proposal.

Individual 'Nosh' Boxes

Mexican Chips & Dips (\$7/Person)

Tortilla Chips, Roasted Tomato Salsa, Salsa Verde & Guacamole

Charcuterie (\$10/Person)

*Chef's Selection of Imported & Domestic Cheeses & Cured Meats,
Accompanied By Fruit, Pickled Vegetables, Whole Grain Mustard,
Seasonal Jam, & Crackers*

All pricing is per person and before tax and service. Minimum & Maximum Quantities may apply to certain items. Pricing is subject to change based on product availability and market fluctuations. Please email info@conceptuallysocial.com for a full proposal.



conceptually social
catering

NEW AMERICAN DINNER MENU

\$45/person *

PASSED HOR DOURVES

(choice of 3)

PISTACHIO GRILLED SHRIMP

Lemon Preserve (gf)

FRIED CHICKEN & DONUTS

Hot Honey Drizzle

GOAT CHEESE MOUSSE TARTLET

Fresh Thyme, Pickled Blueberries,
Pistachios And Smoked Salt

HERB CRUSTED AHI SKEWERS

Tarragon Mostarda (gf)

RED BEET ARANCINI

Golden Beet Puree, Dill Oil and Stuffed
With Cheese

SLOW BRAISED SHORT RIB

HUSHPUPPIES

Tomato & Red Pepper Jam

CRISPY DEVEILED EGGS

Topped With Balsamic Candied Bacon

STATIONED DINNER

SALAD *(choice of 1)*

SPRING PANZANELLA SALAD

Mesclun Mix, Romaine Lettuce, Vine-Ripened Tomato, Roasted Yellow Bell Pepper,
Garlic 'Crouton', Asparagus, Fried Caper, Parmesan, Red Onion, Broken Red Wine
Herb Vinaigrette (v)

GREEN GODDESS CHOPPED SALAD

Chopped Gem Lettuce, Fennel, Pea Tendrils, Sun Dried Tomatoes, Avocado,
Red Onion, Sugar-Cured Bacon, Puffed Corn, Green Goddess Dressing (gf)

CALIFORNIA RIBBON SALAD

Avocado, Shaved Carrot, Julienne Breakfast Radish, Pickled Red Onion, Arugula and
Frisee Mix, Chimichurri Vinaigrette (v/gf)

LOCAL FARMER SALAD

Crow's Dairy Pepper Corn Fetta, Red, Golden & Pink Beets, Pistachios, Bourbon
Smoked Salt, Broken Charred Lemon Honey Vinaigrette

*sample menu- menu pricing does not include tax (8.6%) or service charge (20%) restrictions apply.
prices subject to change with market fluctuations.

STARCHES *(choice of 1)*

TOASTED ORZO WITH HEIRLOOM TOMATO & GRILLED ASPARAGUS
Roasted Artichoke, Creamy Garlic Lemon Oregano Sauce (v)

SMOKED MUSHROOM AND SWEET PEA RISOTTO
Shaved Parmesan (v/gf)

BOURSIN MASHED POTATOES (gf)

VEGETABLES *(choice of 1)*

GRILLED VEGETABLES WITH HERB PISTOU
Grilled Zucchini, Yellow Squash, Red Bell Pepper, Mushroom, Red Onion, Broccoli,
Cauliflower and Baby Carrot (v/gf)

HARISSA AND MAPLE ROASTED CARROTS
Grilled Asparagus, Preserved Lemon, Spiced Almond (v/gf)

ROASTED BUTTERNUT SQUASH, PARSNIPS & CARROTS
Cilantro Mint Pepita Pesto, Juniper Berry Salt (v/gf)

ENTREES *(choice of 1)*

PAN SEARED CHICKEN BREAST
Artichoke, Blistered Tomato, Spring Onion, Chablis Beurre Blanc (gf)

PESTO STUFFED CHICKEN
Lemon Caper Beurre Blanc

CHEF'S BRAISED SHORT RIB
Red Wine Mushroom Demi

PAN SEARED SALMON (+\$8pp)
Charred Lemon, Pickled Heirloom Tomato, Oregano, Sage and Thyme Butter (gf)

BEEF TENDERLOIN + (+\$10pp)
Caramelized Onion and Tarragon Mostarda Butter