

POSTINO ^{B'SIDE}



PRIVATE DINING PACKAGES

POSTINOWINECAFE.COM | 3939 E. CAMPBELL AVENUE PHOENIX, 85018

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UPDATED AUG2021



Postino B-Side is our dedicated private event space located next door to Postino Arcadia in Phoenix (3939 E Campbell Ave). Enjoy the Postino experience, but with the perks and amenities of a private, exclusive event!

AMENITIES

- Dedicated Staff
- AV Screen & Projector
- State of The Art Sound System
- Multiple Seating Configurations Available
- Customizable Menu Options
- Patio Buyout Options Available



Email postinobside@upwardprojects.com or call (602) 297-3287 to book your event!

Work with our team to build your custom menu!
 Can be served family-style or buffet.

LITE BITES *OR* FULL PLATE

\$25 PER PERSON

Select two items from any category.

\$35 PER PERSON

Select three items from any category.

SNACKY THINGS

SELECT FROM:

- Crispy Cauliflower
- Meatballs & Goat Cheese
- Tuna Tartare
- Skewers
- Mozzarella & Tomatoes
- Sweet Potato Wedges
- Smoked Salmon

BRUSCHETTA & BOARDS

SELECT FROM:

- Chef's Choice Bruschetta
- The Bounty
- Table Cheese
- Chef's Charcuterie
- Pub Board

PANINI

SELECT FROM:

- Tuscan Tuna
- Chicken & Mozzarella
- Nine Iron
- Roasted Turkey
- Vegetarian
- Prosciutto With Brie

SALADS

SELECT FROM:

- Caesar Salad
- Hannah's Field
- Raspberry Chicken
- Mixed Greens
- Brussels Sprout Salad
- Romaine Salad

SIPS

NON-ALCOHOL

\$5 per person

- Includes:
- Drip Coffee, Tea,
 - Soda

B-SIDE BAR

\$25 per person

- Includes:
- 2 drinks per person.
 - Featuring a lineup of hand selected beer and wine

+ \$10 Baller Bar

Premium selection of beer & wine

BUBBLE BAR

\$17 per person

- Includes:
- 2 drinks per person.
 - Mimosas, white peach bellini & sparkling wine

CUSTOM BAR

Build a custom beverage menu to fit your event!

SWEETS & PASTRIES

SWEET TOOTH

\$3 per person

- Cookies & Ricotta Fritters

CHOICE TREATS

\$10 per person

- Choice of:
- Chocolate Bouchon
 - Crème Brulee
 - Salted Caramel Sundae

PREMIUM PASTRIES

\$12 per person

- Includes:
- Ricotta Fritters
 - Cast Iron Sticky Bread
 - Seasonal Fruit

Full menu descriptions on next page!

SNACKY THINGS

CRISPY CAULIFLOWER

cauliflower, sultana raisin, caper, romesco

MEATBALLS & GOAT CHEESE

house meatballs, pomodoro, goat cheese, chive

TUNA TARTARE*

salsa verde, persian cucumber, pine nut, lemon oil, focaccia crostini

SKEWERS

grilled petite filet & chicken skewers, sicilian garlic yogurt, olive oil

MOZZARELLA & TOMATOES

distefano stracciatella, vine ripe tomato, basil, crouton

SWEET POTATO WEDGES

calabrian chile tahini, sesame seed, chive

SMOKED SALMON

green apple-fennel crème fraiche, fennel slaw, chive, lavash bread

SALAD

CAESAR SALAD*

baby gem lettuce, parmigiano-reggiano, house crouton, garlic dressing

HANNAH'S FIELD

kale, quinoa, apple, apricot, toasted almond, pecorino stagionato, pickled red onion, apple cider-mustard vinaigrette

RASPBERRY CHICKEN SALAD

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette

MIXED GREENS SALAD

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette

BRUSSELS SPROUTS SALAD

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing

* Our gluten free bread is made in a gluten free facility, but our kitchens are not. Our kitchens are small. Please be aware that any of our products may contain allergens. Many ingredients are not listed. Please let us know if you have an allergy. ** These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

PANINI

TUSCAN TUNA

albacore tuna, olive oil, balsamic vinegar, white cheddar, pickle, dijonaise

VEGETARIAN

smoked almond hummus, avocado, cashew, cucumber, roasted yellow tomato, goat cheese, olive, mixed greens, tomato, basil

ROASTED TURKEY

turkey, provolone, tomato, mixed greens, house pesto

NINE IRON

smoked bacon, grilled chicken, fresh stracciatella, mixed greens, tomato, dijonaise

PROSCIUTTO & BRIE

prosciutto di parma, brie, fig jam, arugula, balsamic vinegar, olive oil

CHICKEN & MOZZARELLA

grilled chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli

BOARDS

ASSORTED BRUSCHETTA

Chef's Choice

THE BOUNTY

roasted heirloom carrot, cauliflower, broccolini, sweet pepper, blistered brussels sprout, roasted artichoke, watermelon radish, spicy marcona almond, side of green goddess dressing

TABLE CHEESE

chef's cheese pick, d'affinois brie, creamy cambozola & honey, walnut, fig jam, dried cherry, granny smith apple, pear, lavash bread

CHEF'S CHARCUTERIE

prosciutto di parma, spanish chorizo, salami, truffle burrata, chef's cheese pick, olive, heart of palm, charred artichoke, blistered sweet pepper, crostini, lavash bread

PUB BOARD

soft pretzel, schreiner's chorizo, cornichon, aged cheddar, peruvian corn nuts, tony packo pickle

SWEETS & PASTRIES

CAST IRON STICKY BREAD

warm pull apart bread, cinnamon, spiced pecans, madagascar vanilla caramel

CRÈME BRULEE

caramelized custard

SALTED CARAMEL SUNDAE

vanilla bean ice cream, chocolate covered corn nuts, pretzel stick, warm salted caramel

RICOTTA FRITTERS

apple butter, raspberry, madagascar vanilla caramel

CHOCOLATE BOUCHON

warm chocolate ganache, vanilla bean ice cream

COOKIE ASSORTMENT





B-SIDE BAR

WINE MERCHANT BRENT KARLICEK

B BRENT'S PICK **P** POSTINO EXCLUSIVE



ANSEMI PROSECCO	NV	ITALY	12	42
BIUTIFUL CAVA	NV	SPAIN	11	38
MERCAT SPARKLING ROSE	NV	SPAIN	13	45
CA DEL SARTO PINOT GRIGIO	2020	ITALY	10	35
P SAHALE SAUVIGNON BLANC	2019	WASHINGTON	12	42
BICO LOUREIRO	2020	PORTUGAL	9	31
ECKER GRUNER VETTLINER	2019	AUSTRIA	12	42
CONDESA ALBARINO	2019	SPAIN	11	38
P PERFEKT RIESLING	2020	GERMANY	12	42
MILOU CHARDONNAY	2020	FRANCE	11	38
B CURATOR CHENIN BLANC	2020	SOUTH AFRICA	10	35
BOREALIS WHITE BLEND	NV	OREGON	11	38
FIORE MOSCATO	2020	ITALY	12	42
HOLLY'S WAY CHARDONNAY	2020	CALIFORNIA	13	45
P VILLA WOLF ROSE	2020	GERMANY	12	42
STAGEDIVE PINOT NOIR	2019	CALIFORNIA	13	45
VISO BARBERA-NEBBIOLO	2018	ITALY	11	38
P DOWNTOWN GRENACHE-MOURVEDRE	2019	ARIZONA	12	42
TERRES BLONDES GAMAY	2019	FRANCE	12	42
BADIA AL COLLE SANGIOVESE	2020	ITALY	10	35
B CAREME SYRAH-CINSAULT	2019	SOUTH AFRICA	11	38
VINA GORMAZ TEMPRANILLO	2019	SPAIN	10	35
DORINA TOURIGA NACIONAL	2017	PORTUGAL	9	31
COSTA RED BLEND	2018	CALIFORNIA	12	42
ANTIOCH ZINFANDEL	2018	CALIFORNIA	11	38
P BODINI MALBEC	2020	ARGENTINA	11	38
DE MARTINO CABERNET SAUVIGNON	2019	CHILE	12	42

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BALLER BAR

DELAMOTTE SPARKLING	CHAMPAGNE	NV	75
RAVENTOS I BLANC SPARKLING ROSE	CONCA DEL RIU ANOIA	2016	55
JULES TAYLOR SAUVIGNON BLANC	MARLBOROUGH	2018	48
ANTIQUUM FARM PINOT GRIS	WILLAMETTE VALLEY	2017	51
MOUNT EDEN CHARDONNAY	EDNA VALLEY	2016	55
VINUM ROSE OF PINOT NOIR	RUSSIAN RIVER VALLEY	2018	48
VALRAVN PINOT NOIR	SONOMA COUNTY	2017	51
LA POSTA MALBEC	MENDOZA	2018	48
SINSKEY RED BLEND	NAPA VALLEY	2014	75
REQUIEM CABERNET SAUVIGNON	COLUMBIA VALLEY	2016	48

FAQS

IS THERE A FOOD & BEVERAGE MINIMUM?

Food and beverage minimums vary based on day, time and season. The minimum excludes sales tax and 20% service charge. If you don't meet the minimum, the remainder is considered a room charge. In order to secure the date and time for your event, a deposit is required upon approval of your proposal.

IS GRATUITY AUTOMATICALLY ADDED TO MY BILL?

We do not add gratuity to our large events! Any gratuity left for the team that served you is never expected but always appreciated. Gratuity is at your discretion. The 20% service charge pays for any associated operating costs.

WHAT HAPPENS IF I CANCEL MY EVENT?

We get it! Things happen and you may need to cancel your event. We just ask for 10 days notice. If cancellation occurs within 10 days of your event, 50% of the food & beverage minimum and sales tax will be charged. Cancellations within less than 24 hours out will result in a 100% charge of the food and beverage minimum and sales tax.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count 10 days before your event. If your guests are not able to confirm their attendance, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we'll do our best to accommodate!

WHAT HAPPENS IF I'M LATE?

If you are more than 30 minutes late without a phone call, it will be considered a cancellation and fees will apply.

CAN I USE THE POSTINO B-SIDE LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a high resolution logo and provide a proof to be approved by our team before anything is produced.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented - sorry, we do not offer separate checks for group events! The total cost includes food, beverage, sales tax and service charge. Unfortunately, we do not accept Postino gift cards from Costco for event payment.

