

# POSTINO <sup>B'SIDE</sup>



## PRIVATE DINING PACKAGES

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

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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](mailto: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!

EVENTS

## 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

## 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

## SWEETS & PASTRIES

### CAST IRON STICKY BREAD

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

### RICOTTA FRITTERS

apple butter, raspberry, madagascar vanilla caramel

### CHOCOLATE BOUCHON

warm chocolate ganache, vanilla bean ice cream

### 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

### 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

### CRÈME BRULEE

caramelized custard

### SALTED CARAMEL SUNDAE

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

### COOKIE ASSORTMENT





# B-SIDE BAR

WINE MERCHANT BRENT KARLICEK

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



<b>ANSELM</b>   PROSECCO	NV	ITALY	12	42
<b>VALOR</b>   CAVA	NV	SPAIN	11	38
<b>BOUVET</b>   SPARKLING ROSE	NV	FRANCE	13	45
<b>CA DEL SARTO</b>   PINOT GRIGIO	2020	ITALY	10	35
<b>FERNLANDS</b>   SAUVIGNON BLANC	2021	NEW ZEALAND	12	42
<b>VE-VE</b>   LOUREIRO	2020	PORTUGAL	9	31
<b>B</b> <b>VRAI CAILLOU</b>   SEMILLON-SAUVIGNON	2019	FRANCE	11	38
<b>MONCAYO</b>   GARNACHA BLANCA	2020	SPAIN	10	35
<b>P</b> <b>PERFEKT</b>   RIESLING	2020	GERMANY	12	42
<b>RYAN PATRICK</b>   CHARDONNAY	2020	WASHINGTON	11	38
<b>AREYNA</b>   TORRONTES	2020	ARGENTINA	11	38
<b>FRINGE</b>   WHITE BLEND	2020	ARIZONA	12	42
<b>FIORE</b>   MOSCATO	2020	ITALY	12	42
<b>P</b> <b>HOLLY'S WAY</b>   CHARDONNAY	2020	CALIFORNIA	13	45
<b>P</b> <b>ALPINA</b>   ROSE	2020	FRANCE	12	42
<b>P</b> <b>STAGEDIVE</b>   PINOT NOIR	2019	CALIFORNIA	13	45
<b>VISO</b>   BARBERA-NEBBIOLO	2020	ITALY	11	38
<b>DOWNTOWN</b>   GRENACHE-MOURVEDRE	2020	ARIZONA	12	42
<b>FRANCIS</b>   SANGIOVESE	2020	ITALY	9	31
<b>BRAAI</b>   PINOTAGE	2019	SOUTH AFRICA	10	35
<b>LUBERRI</b>   TEMPRANILLO	2020	SPAIN	11	38
<b>BROADBENT</b>   TOURIGA NACIONAL	2019	PORTUGAL	10	35
<b>B</b> <b>MARY TAYLOR</b>   MERLOT-CABERNET FRANC	2018	FRANCE	12	42
<b>COSTA</b>   RED BLEND	2019	CALIFORNIA	12	42
<b>P</b> <b>ESPIRITU</b>   MALBEC	2019	ARGENTINA	11	38
<b>THREE</b>   ZINFANDEL	2019	CALIFORNIA	11	38
<b>CENTENARIO</b>   CABERNET SAUVIGNON	2019	CHILE	12	42

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# BALLER BAR

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

