

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



## PRIVATE DINING PACKAGES

POSTINOWINECAFE.COM | 3939 E. CAMPBELL AVENUE PHOENIX, 85018  
POSTINOBSIDE@UPWARDPROJECTS.COM | 602.297.EATS





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!

# POSTINO

## TO START

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

### TABLE CHEESE

**\$90 FULL / \$55 HALF**

chef's cheese pick, whipped ricotta & calabrian honey, d'affinois brie with fig jam, creamy cambozola & honey, walnut, crostini, lavash bread 350 cal

### CHEF'S CHARCUTERIE

**\$95 FULL / \$60 HALF**

prosciutto di parma, spanish chorizo, salami, whipped feta, chef's cheese pick, olive, almond hummus, charred artichoke, pickled pepper, crostini, lavash bread 320 cal

### BELLA POSTINO \$45

crostini bread served with one warm pint artichoke spread and one pint smoked almond hummus 180 cal

### CRISPY CAULIFLOWER \$50

cauliflower, sultana raisin, caper, romesco 120 cal

### NICK'S BOARD \$69

warm soft pretzel, italian sausage, spanish pork link, creamy pimento cheese, spicy peruvian corn nut, sweet drop pepper, packo pickle 440 cal

### CRUDITÉ PLATTER \$80

heirloom carrot, cauliflower, broccolini, pickled sweet pepper, spicy marcona almond, watermelon radish, cucumber, green goddess dressing, ranch yogurt 260 cal

### SHRIMP SCAMPI \$108

butter poached jumbo shrimp, artichoke, calabrian chili, chablis spritz, focaccia 190 cal

### MEATBALLS & GOAT CHEESE \$85

house meatballs, pomodoro, goat cheese, chive 370 cal

### SKEWERS \$95

grilled petite filet & chicken skewers, served with sicilian garlic yogurt and olive oil 280 cal

## SALAD

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

**ADD CHICKEN SKEWERS 84 CAL FOR \$25 FULL / \$15 HALF**

**ADD STEAK SKEWERS 95 CAL FOR \$40 FULL / \$25 HALF**

### RASPBERRY CHICKEN SALAD \$74 FULL / \$43 HALF

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 440 cal

### HANNAH'S FIELD \$67 FULL / \$38 HALF

kale, heritage grains, apple, apricot, toasted almond, pecorino stagionato, pickled red onion, apple cider-mustard vinaigrette 250 cal

### CAESAR SALAD\* \$65 FULL / \$37 HALF

baby gem lettuce, parmigiano-reggiano, house crouton, garlic dressing 170 cal

### BRUSSELS SPROUTS SALAD \$70 FULL / \$41 HALF

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 400 cal

### MIXED GREENS SALAD \$68 FULL / \$39 HALF

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 230 cal

## PANINI

**\$90 FULL / \$55 HALF**

**GF\*: \$105 FULL / \$62 HALF 330-810 cal**

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

**ADD SIDE OF ORGANIC CHIPS 324 CAL OR ROMAINE SALAD 180 CAL FOR \$15**

### NINE IRON

smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonnaise

### WEST COASTER

smoked ham, smashed avocado, arugula, roasted garlic aioli, pickled red onion, calabrian chili, feta cheese

### CRUNCHY VEGETARIAN

creamy feta, almond hummus, avocado, spicy marcona almond, cucumber, olive, mixed greens, tomato, basil

### PROSCIUTTO & BRIE

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

### CHICKEN & MOZZARELLA

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

### ITALIAN BEEF DIP +15

roast beef, melted brie, caramelized onions, garlic aioli, au jus



### THE BREAKDOWN:

**1 FULL PLATTER = 7 PANINIS OR 28 PIECES**

## BRUSCHETTA

**\$60**

**GF\*: \$70 170-320 cal**

PLATTERS SERVE 10-12 PEOPLE.

CHOOSE YOUR FAVORITES FROM THE LIST BELOW, OR GO FOR THE ASSORTMENT!

### BRIE, APPLE & FIG SPREAD

### MEXICAN STREET CORN

### PROSCIUTTO DI PARMA, FIG & MASCARPONE

### SWEET N' SPICY PEPPER JAM & GOAT CHEESE

### MUSHROOM & MASCARPONE

### SALAMI & PESTO

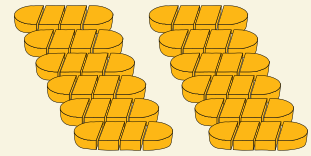
### RICOTTA, DATE & PISTACHIO

### BURRATA, BACON, ARUGULA & TOMATO

### WARM ARTICHOKE SPREAD

### SMOKED SALMON\* & PESTO

### FRESH MOZZARELLA, TOMATO & BASIL



### THE BREAKDOWN:

**1 PLATTER = 12 BRUSCHETTA OR 48 SLICES**

## SWEETS

### HOT DONUT DOTS

housemade ricotta donut holes with salted butter chocolate, caramel and vanilla glaze dipping sauces 730 cal

### COOKIE SUNDAE

waffle cone, vanilla bean ice cream, warm fudge sauce, cookie cutter swirl, chocolate chip cookie 820 cal

### COOKIE ASSORTMENT 440-490 cal

CALORIES LISTED PER SERVING BASED ON 12 SERVINGS

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

\* 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.





# B-SIDE BAR

**SPARKLING + ROSE** | GLASS 90-150 CAL | **BOTTLE** 450-750 CAL

**WHITE** | GLASS 90-150 CAL | **BOTTLE** 450-750 CAL

**RED** | GLASS 140-160 CAL | **BOTTLE** 700-800 CAL

## THE MAIN LINEUP

<b>ANSELM</b>   PROSECCO	NV	ITALY	13	48
<b>INTUICION</b>   CAVA	NV	SPAIN	13	48
<b>RARE AIR</b>   SPARKLING ROSE	NV	AUSTRIA	14	52
<b>ISOLA</b>   ARNEIS-CORTESE	NV	ITALY	11	40
<b>LAST AUGUST</b>   SAUVIGNON BLANC	2022	CALIFORNIA	14	52
<b>DAS GUTE</b>   GRUNER VELTLINER	2021	AUSTRIA	13	48
<b>SAHALE</b>   RIESLING	2022	WASHINGTON	14	52
<b>BAYONNE</b>   WHITE BLEND	2022	FRANCE	12	44
<b>MILOU</b>   CHARDONNAY	2022	FRANCE	12	44
<b>FIORE</b>   MOSCATO	2022	ITALY	12	44
<b>FRINGE</b>   WHITE BLEND	2021	ARIZONA	13	48
<b>HOLLY'S WAY</b>   CHARDONNAY	2022	CALIFORNIA	14	52
<b>MOTHER BLOCK</b>   ORANGE	2022	AUSTRALIA	12	44
<b>NEVERMIND</b>   ROSE	2022	FRANCE	13	48
<b>STAGEDIVE</b>   PINOT NOIR	2022	CALIFORNIA	14	52
<b>BOIRE</b>   GAMAY	2022	FRANCE	12	44
<b>VISO</b>   BARBERA-NEBBIOLO	2021	ITALY	12	44
<b>DE LA TIERRA</b>   TEMPRANILLO	2021	SPAIN	13	48
<b>FRANCIS</b>   SANGIOVESE	2020	ITALY	11	40
<b>LA CORREA</b>   GARNACHA	2022	SPAIN	12	44
<b>ANTIOCH</b>   ZINFANDEL	2021	CALIFORNIA	12	44
<b>LA DANZA</b>   MALBEC	2022	ARGENTINA	12	44
<b>DELAS</b>   RED BLEND	2020	FRANCE	13	48
<b>ELDRIDGE</b>   MERLOT	2021	CALIFORNIA	14	52
<b>CENTENARIO</b>   CABERNET SAUVIGNON	2022	CHILE	14	52

# 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.

