

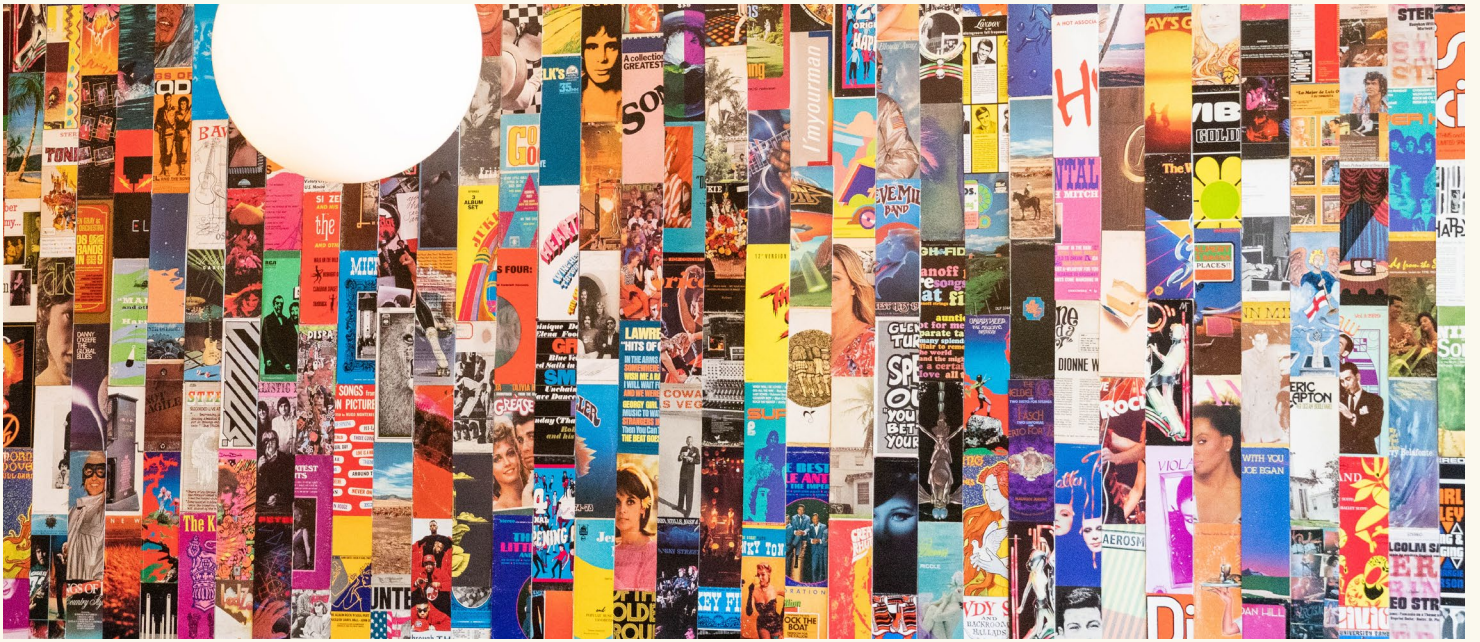
POSTINO ^{B'SIDE}



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 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

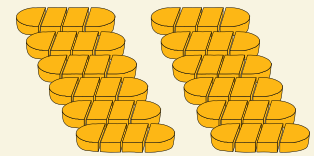
RICOTTA, DATE & PISTACHIO

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

ANSELM PROSECCO	NV	ITALY	14	52
BOUVET SIGNATURE BRUT	NV	FRANCE	13	48
EBBIO SPARKLING ROSE	NV	ITALY	14	52
ISOLA ARNEIS-CORTESE	NV	ITALY	11	40
HI RISE SAUVIGNON BLANC	2023	NEW ZEALAND	14	52
UNA MAS VERMENTINO	2023	CALIFORNIA	13	48
PERFEKT RIESLING	2022	GERMANY	14	52
BAYONNE WHITE BLEND	2022	FRANCE	13	48
STAND CHARDONNAY	2022	CALIFORNIA	12	44
FIGORE MOSCATO	2023	ITALY	13	48
DOWNTOWN WHITE BLEND	2021	ARIZONA	12	44
HOLLY'S WAY CHARDONNAY	2022	CALIFORNIA	15	56
MOTHER BLOCK ORANGE	2023	AUSTRALIA	13	48
NEVERMIND ROSE	2022	FRANCE	13	48
STAGEDIVE PINOT NOIR	2022	CALIFORNIA	15	56
BOIRE GAMAY	2022	FRANCE	12	44
VISO BARBERA-NEBBIOLO	2021	ITALY	12	44
PINTO PAIS	2023	CHILE	13	48
FRANCIS SANGIOVESE	2020	ITALY	11	40
LA CORREA GARNACHA	2022	SPAIN	13	48
ANTIOCH ZINFANDEL	2021	CALIFORNIA	12	44
BELA TEMPRANILLO	2022	SPAIN	13	48
ESPIRITU MALBEC	2022	ARGENTINA	13	48
COSTA RED BLEND	2022	CALIFORNIA	14	52
CENTENARIO CABERNET SAUVIGNON	2022	CHILE	14	52

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.

