

POSTINO ^{B'SIDE}



PRIVATE DINING PACKAGES

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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 or call (602) 297-3287 to book your event!

TO START

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

MEDITERRANEAN PLATTER \$50

sicilian garlic yogurt, whipped feta and fresh garnished hummus dipping trio served with grilled ciabatta and pita 320 cal

TABLE CHEESE

\$90 FULL / \$55 HALF

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

CHEF'S CHARCUTERIE

\$95 FULL / \$60 HALF

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

CRISPY CAULIFLOWER \$55

cauliflower, sultana raisin, caper, romesco 120 cal

NICK'S BOARD \$69

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

CRUDITÉ PLATTER \$80

cucumber, cauliflower, broccolini, pickled pepper, spicy almond, watermelon radish, romesco, 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 \$35 FULL / \$21 HALF

RASPBERRY CHICKEN SALAD \$77 FULL / \$46 HALF

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 570 cal

GREEN GARDEN CHICKEN

CHOP SALAD \$75 FULL / \$44 HALF

sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal

CAESAR SALAD* \$68 FULL / \$39 HALF

baby gem lettuce, parmigiano-reggiano, house croutons, garlic dressing 470 cal

BRUSSELS SPROUTS SALAD \$75 FULL / \$44 HALF

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 680 cal

MIXED GREENS SALAD \$70 FULL / \$41 HALF

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 510 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.

PANINI

\$95 FULL / \$60 HALF

GF*: \$110 FULL / \$67 HALF 330-810 cal

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

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

TUSCAN TUNA

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

PROSCIUTTO & BRIE

prosciutto, 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

WEST COASTER

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

NINE IRON

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

CAPRESE

basil pesto, fresh mozzarella, roma tomato, arugula, balsamic, olive oil



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

BOQUERONES

PROSCIUTTO, FIG & MASCARPONE

SWEET N' SPICY PEPPER JAM & GOAT CHEESE

MUSHROOM & MASCARPONE

SALAMI & PESTO

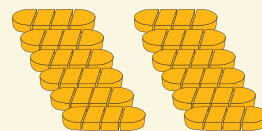
RICOTTA, DATE & PISTACHIO

BURRATA, BACON, ARUGULA & TOMATO

WARM ARTICHOKE SPREAD

SMOKED SALMON* & PESTO

FRESH MOZZARELLA, TOMATO & BASIL



THE BREAKDOWN:

1 PLATTER = 12 BRUSCHETTA OR 48 SLICES

SWEETS

OLIVE OIL CAKE \$50

house yogurt whip and amarena cherries 830 cal

FUDGY ESPRESSO BROWNIES \$40

Cartel coffee brownie, cookie butter 940 cal

HOT DONUT DOTS \$40

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

SWEET TREAT BOX \$40

olive oil cake, fudgy espresso brownies, hot donut dots 730-940 cal

COOKIE ASSORTMENT \$24

chocolate pretzel, spiced oatmeal & chocolate chunk 440-490 cal

* 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.





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.

