

A background photograph of a dining table with various dishes including a large pepperoni pizza, two bowls of salad, and several glasses of wine and cocktails. Hands are visible holding the glasses, suggesting a toast. The image is dimly lit with a dark overlay.

frasca
PIZZERIA | WINE BAR

Private Events

SAMANTHA BARTHOLOMAE | 312 863 0555

FRASCAEVENTS@4SRG.COM

3358 N PAULINA ST, CHICAGO, ILLINOIS

BRUNCH

\$28 PER PERSON

Served family style. Includes coffee, tea, and soft drinks.
Parties must begin by 3pm to take advantage of this package.

STARTERS

host choice of 2
add a third selection for +\$5 per person

HOT & FRESH CINNAMON SUGAR DONUTS
tossed in cinnamon sugar, espresso chocolate sauce

SKILLET PIZZA BREAD
housemade bread, san marzano tomato sauce, grated provolone, mozzarella

BUTCHER'S BOARD
chef's choice of two meats and two cheeses

SMOKED SALMON TOAST
avocado smash, marinated tomatoes, everything bagel seasoning

ARANCINI
fried parmesan risotto balls, parmesan aioli

ENTRÉES

host choice of 2
add a third selection for +\$7 per person

ITALIAN FARMHOUSE BREAKFAST
two wood-fired eggs, spicy tomato sauce, prosciutto, crostini

BREAKFAST PIZZA
eggs, sausage, bacon, cheese atop housemade crust

WRIGHTWOOD SALAD
chicken, tomatoes, raisins, avocado, corn, almonds, goat cheese

PORCHETTA BENEDICT
porchetta, oven-dried tomato, hollandaise, basil

RIGATONI
sausage, tomato cream sauce, peas

CAVATELLI PRIMAVERA
asparagus, spinach, artichokes, lemon-white wine butter, pine nuts

NUTELLA PANCAKES
warm maple syrup

PANCETTA FRITTATA
asparagus, artichokes

GARDEN FRITTATA
egg white, avocado, tomato, goat cheese

SIDES

host choice of 2

HASHBROWNS

BACON

SAUSAGE

CAESAR SALAD

FRESH FRUIT

DESSERT ADDITIONS

+\$3 per guest, per dessert
served family style

CLASSIC TIRAMISU
espresso soaked lady fingers, mascarpone cream, kahlua, chocolate

CANNOLI
crispy shell, ricotta-chocolate filling, pistachios

PROFITEROLES
assorted choux pastries, cream filling

GELATO OR SORBET
seasonal flavor selection

HORS D'OEUVRES

\$28 PER PERSON

Served family style. Includes coffee, tea, and soft drinks.

APPETIZERS

approx. 1.5 pieces of each item per person

ASSORTED BRUSCHETTA
MEATBALLS + MARINARA
ARANCINI

SALADS

host choice of 1

FARMERS MARKET
field greens, croutons, tomatoes

CAESAR
romaine, garlic croutons, parmigiano reggiano

SPINACH & ARUGULA
apples, bacon, almonds, manchego

PIZZAS

host choice of 2

add a third selection for +\$6 per person

MARGHERITA
san marzano tomato sauce, fresh mozzarella, tomatoes, basil

FUNGHI
garlic cream, roasted mushrooms, mozzarella, ricotta, crushed red pepper

PROSCIUTTO
olive oil, fresh mozzarella, arugula, prosciutto

CONTADINA
bacon, red onion, goat cheese, garlic cream, spinach, hot honey

PEPPERONI
san marzano tomato sauce, spicy soppressata, pepperoni, fresh mozzarella

RUSTICA
prosciutto, oven dried tomato, basil pistou, mozzarella, crushed red pepper

ITALIAN SAUSAGE
san marzano tomato sauce, fennel sausage, sautéed onion, fresh mozzarella

BUILD YOUR OWN
*san marzano tomato sauce, grated provolone, mozzarella.
Choice of 3 additional toppings:*

*artichokes, arugula, garlic, red onions, roasted mushrooms,
roasted red peppers, sliced tomatoes, sun-kissed tomatoes,
caramelized onions*

*bacon, fennel sausage, italian anchovies, meatballs,
soppressata, pepperoni, prosciutto*

*goat cheese, gorgonzola, mozzarella fior de latte,
ricotta cheese*

COCKTAIL RECEPTION

\$35 PER PERSON

for 2 hours. Includes coffee, tea, and soft drinks.

ASSORTED BRUSCHETTA
toasted ciabatta, chef's choice of toppings

ARANCINI
fried parmesan risotto balls, parmesan aioli

DEVEILED EGGS CARBONARA
crispy pancetta, black pepper, parmesan

BACON-WRAPPED DATES
piquillo pepper sauce

MEATBALL SLIDERS
mozzarella, marinara

CHICKEN PARMESAN SLIDERS
marinara, fontina

BUTCHER'S BLOCK
*+\$12 per person
chef's choice of four meats and four cheeses*

TASTE OF FRASCA

\$50 PER PERSON

Served family style. Includes coffee, tea, and soft drinks.

APPETIZERS

host choice of 2

PANKO CRUSTED CALAMARI
MEATBALLS + MARINARA
PIZZA BREAD

SALAD

host choice of 1

CAESAR
romaine, garlic croutons, parmigiano reggiano

SPINACH & ARUGULA
apples, bacon, almonds, manchego

PASTA

host choice of 1

VESUVIO AL A VODKA E BURRATA
vodka sauce, burrata, basil, crushed red pepper

BUCATINI
tomato sauce, parmigiano reggiano, basil

RISOTTO
seasonal vegetables, garlic, white wine, toasted garlic

ENTRÉE

host choice of 1

ROAST HALF CHICKEN
rosemary, potato, chicken jus

CHICKEN PARMESAN
crispy breaded chicken, melted fontina, bucatini tomato

SALMONE FRESCA
grilled salmon, asparagus, avocado, red onion, tomato, basil, saba

SIDES

host choice of 2

CRISPY POTATOES
parmesan

BROCCOLINI
chilies & garlic

ROASTED BRUSSELS SPROUTS
& CAULIFLOWER
capers, parmigiano reggiano, lemon

DESSERT

host choice of 1

CLASSIC TIRAMISU
PROFITEROLES
CANNOLI

THE FULL FRASCA

\$75 PER PERSON

Served family style. Includes coffee, tea, and soft drinks.

APPETIZERS

host choice of 3

ASSORTED BRUSCHETTA
ANTIPASTO PLATTER
MEATBALLS + MARINARA
BUTCHER'S BLOCK
assorted meat and cheese

SALADS

CAPRESE
ciliegine mozzarella, tomatoes, basil, balsamic syrup

WRIGHTWOOD SALAD
tomatoes, raisins, avocado, corn, almonds, goat cheese

PASTA + ENTRÉES

host choice of 3

TORTELLINI
pesto cream with sun dried tomatoes, basil, pine nuts

RIGATONI
sausage, tomato cream sauce, peas

BRICK CHICKEN
parmesan polenta, artichokes, sun dried tomatoes, olives, chicken jus

SALMONE FRESCA
grilled salmon, asparagus, avocado, red onion, tomato, basil, saba

SIDES

host choice of 2

CRISPY POTATOES
parmesan

BROCCOLINI
chilies & garlic

ROASTED BRUSSELS SPROUTS
& CAULIFLOWER
capers, parmigiano reggiano, lemon

DESSERTS

CLASSIC TIRAMISU
PROFITEROLES

BEVERAGE PACKAGES

All packages quoted for 2 hours. Additional time available for +\$10 per person per hour.

Doubles, shots, rocks, and martini-style cocktails are not included; can be charged on consumption.

Wine and craft beer will be selected by Frasca Pizzeria + Wine Bar. All guests must participate in the selected drink package. Exceptions can be made for persons not of legal drinking age and pregnant or nursing guests. Please discuss with the Sales Manager before your event date.

HOUSE BEER + WINE PACKAGE

\$30 per person for 2 hours

HOUSE RED WINE
HOUSE WHITE WINE
DOMESTIC BEER
COFFEE, TEA AND SOFT DRINKS

WINE TOUR PACKAGE

\$35 per person for 2 hours

3 RED WINES
2 WHITE WINES
1 SPARKLING WINE
DOMESTIC BEER
COFFEE, TEA AND SOFT DRINKS

BRUNCH BAR PACKAGE

\$35 per person for 2 hours

APEROL SPRITZ
MIMOSA
ROSÉ SANGRIA
COFFEE, TEA AND SOFT DRINKS

CALL BAR PACKAGE

\$40 per person for 2 hours

2 RED WINES
2 WHITE WINES
DOMESTIC BEER
CALL LIQUORS *(including 2 specialty cocktails)*
COFFEE, TEA AND SOFT DRINKS

PREMIUM BAR PACKAGE

\$50 per person for 2 hours

2 RED WINES
2 WHITE WINES
DOMESTIC BEER
2 CRAFT BEERS
PREMIUM LIQUORS *(including all specialty cocktails)*
COFFEE, TEA AND SOFT DRINKS

HOSTED BAR

HOSTED BARS ARE CHARGED ON CONSUMPTION AND CAN BE CUSTOMIZED BASED ON YOUR PREFERENCES. WE WELCOME YOU TO PRESELECT WINES FOR YOUR EVENT.

PIZZA ADDITIONS

+\$10 PER PERSON

Choice of 3 pizzas, served family style. Available with any package.

MARGHERITA
san marzano tomato sauce, fresh mozzarella, tomatoes, basil

FUNGHI
garlic cream, roasted mushrooms, mozzarella, ricotta, crushed red pepper

PROSCIUTTO
olive oil, fresh mozzarella, arugula, prosciutto

CONTADINA
bacon, red onion, goat cheese, garlic cream, spinach, hot honey

PEPPERONI
san marzano tomato sauce, spicy soppressata, pepperoni, fresh mozzarella

RUSTICA
prosciutto, oven dried tomato, basil pistou, mozzarella, crushed red pepper

ITALIAN SAUSAGE
san marzano tomato sauce, fennel sausage, sautéed onions, fresh mozzarella

BUILD YOUR OWN
san marzano tomato sauce, grated provolone, mozzarella.

choice of 3 additional toppings:

artichokes, arugula, garlic, red onions, roasted mushrooms, roasted red peppers, sliced tomatoes, sun-kissed tomatoes, caramelized onions

bacon, fennel sausage, italian anchovies, meatballs, soppressata, pepperoni, prosciutto

goat cheese, gorgonzola, mozzarella fior de latte, ricotta cheese

DESSERT ADDITIONS

+\$3 PER PERSON

per dessert. Available with any package.

CLASSIC TIRAMISU
espresso-soaked lady fingers, mascarpone cream, kahlua, chocolate

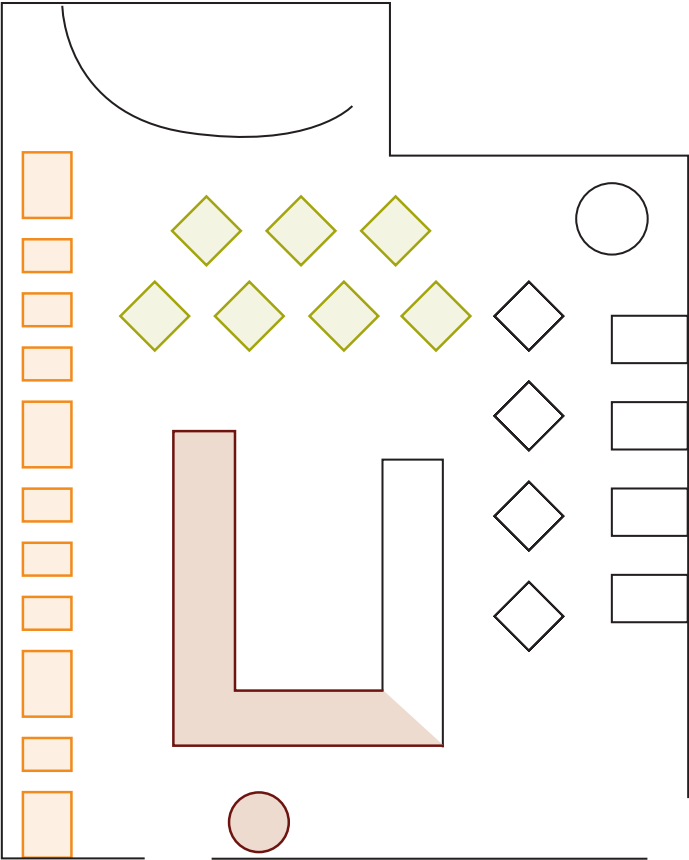
CANNOLI
crispy shell, ricotta-chocolate filling, pistachios

PROFITEROLES
assorted choux pastries, cream filling

GELATO OR SORBET
seasonal flavor selection

PARTY SPACE QUICK REFERENCE

color indicates section available for each party space option



BANQUETTE



30 seated

MARKET TABLES



18 seated

3/4THS BUYOUT



*48 seated
60 reception*

FULL BUYOUT



*90 seated
125 reception*

ADDITIONAL INFORMATION

MINIMUM COSTS

Frasca does not charge a space rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.

RESERVATION GUARANTEES & DEPOSITS

We reserve event space on a first-come, first-serve basis. A signed contract and 25% deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.

MENU SELECTIONS & GUEST COUNT

Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday - Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.

The remaining event balance will be charged to the card on file when the final guest count is received. Any overages will be charged following the conclusion of the event.

FEES, GRATUITY & OUTSIDE FOOD

Pricing does not include 10.75% tax, 5% admin fee, or 20% gratuity. Fees are non-negotiable and cannot be removed or altered.

Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware.

A/V SUPPORT

Independent audio control is available with a full buyout of the restaurant. Volume may be adjusted at the manager's discretion.

DECOR, SPECIAL AMENITIES & ADDITIONAL SERVICES

Our preferred vendor list, including florals, party games, specialty A/V equipment, and more, is available upon request. Special requests may incur an additional cost and do not count towards the food and beverage minimum.

Glitter, confetti, and open flames are not permitted (fully enclosed votives may be used with prior approval from the Sales Manager). No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs.

PARKING & TRANSPORTATION

Frasca is conveniently located directly across from the Paulina Brown Line stop, and a block away from the #9 Ashland bus. Street parking is available on Roscoe west of the restaurant, and Paulina south of the restaurant.