

frasca

PIZZERIA | WINE BAR



PRIVATE EVENTS

773-551-7455
EVENTS@45RG.COM

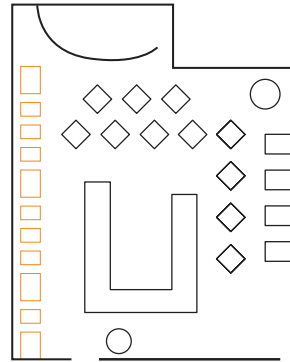


PARTY SPACE QUICK REFERENCE

*orange color indicates section available
 for each party space option*

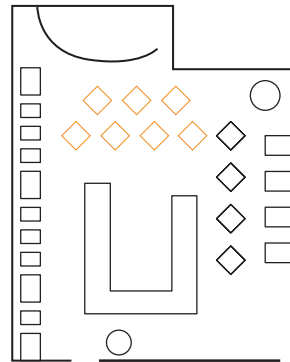
BANQUETTE

table seating 40, cocktail 45



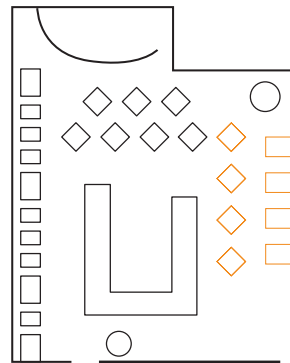
MARKET TABLES

table seating 28, cocktail 30



ROSCOE BAR

table seating 32, cocktail 35

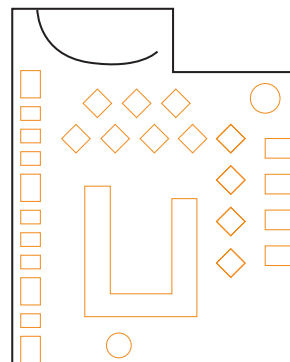


THE BUYOUT

table + bar seating 125

cocktail 175

private



GENERAL INFORMATION

MINIMUM COSTS

THERE ARE NO ROOM RENTAL FEES

*A minimum food and beverage cost may be required.
The food and beverage cost varies depending upon time and day of week.
Please contact us for more specific information.*

RESERVATIONS GUARANTEES & DEPOSITS

*We reserve private party space on a first come, first serve basis.
A signed contract and credit card number are required to reserve your date.
Your reservation is guaranteed upon receipt of the signed contract and
credit card number.*

CANCELLATION POLICY

*No deposit is charged unless you cancel 14 or fewer days prior to event date
(30 days in December). Additional fees apply if an event is canceled less than 7
days prior to the event date.*

PARKING & TRANSPORTATION

*Frasca Pizzeria & Wine Bar is located directly off the Paulina Brown Line Stop.
Street parking may also be available.*

Pricing does not include 10.75% tax, 4% service fee, 20% gratuity.

FOR MORE INFORMATION CONTACT

*Private Events
773-551-7455
events@4srg.com*

DRINK PACKAGES

HOUSE BEER & WINE PACKAGE

2 HOUR EVENT \$24 PER PERSON
+\$8 EACH ADDITIONAL HOUR

*house red and white wine, domestic beer,
soda, coffee & tea*

WINE TOUR PACKAGE

2 HOUR EVENT \$27 PER PERSON
+\$8 EACH ADDITIONAL HOUR

*3 reds, 2 whites and 1 sparkling, domestic beer,
soda, coffee & tea*

CALL BAR PACKAGE

2 HOUR EVENT \$32 PER PERSON
+\$9 EACH ADDITIONAL HOUR

*2 reds, 2 whites, call liquors, domestic beer, 2 craft beers,
soda, coffee & tea*

BRUNCH BAR PACKAGE

2 HOUR EVENT \$25 PER PERSON

Aperol Spritz, Mimosa, Rose Sangria

PREMIUM BAR PACKAGE

2 HOUR EVENT \$36 PER PERSON
+\$10 EACH ADDITIONAL HOUR

*2 reds, 2 whites, premium liquors, domestic beer, 2 craft beers,
soda, coffee & tea*

HOST BAR TAB

ALL DRINKS ARE CHARGED BY CONSUMPTION
AND WILL BE PAID FOR BY THE HOST

CASH BAR TAB

ALL DRINKS ARE CHARGED BY CONSUMPTION
AND WILL BE PAID FOR BY THE GUESTS

\$40 server fee may apply

SODA PACKAGE

\$4 PER PERSON

*unlimited soda, coffee & tea
+ \$2 unlimited juice*

*Wine and craft beers 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 Event Manager before your event date.*

BRUNCH \$25 PER PERSON

*Family Style. Includes unlimited coffee, tea, and soft drinks.
Parties must begin by 3pm to take advantage of this package.*

STARTERS

host choice of 2

+\$5 per person for each additional starter

HOT AND FRESH CINNAMON SUGAR DONUTS

SKILLET PIZZA BREAD

CHARCUTERIE

Chef's choice of two meat and two cheese

SMOKED SALMON TOAST

POLENTA FRIES

ENTRÉES

host choice of 2

+\$7 per person to add a third

ITALIAN FARMHOUSE BREAKFAST

two wood fired eggs, spicy tomato sauce, prosciutto, crostini

BREAKFAST PIZZA

eggs, sausage, bacon, and cheese atop our 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, pinenuts

NUTELLA PANCAKES

warm maple syrup

PANCETTA FRITTATA

asparagus, artichokes

GARDEN FRITTATA

egg white, avocado, tomato, goat cheese

SIDES

host choice of 3

+\$3 per person for each additional side

HASHBROWNS

BACON

SAUSAGE

CAESAR SALAD

FRESH FRUIT

DESSERTS

served family style

IRON SKILLET COOKIE

+\$3 per person

CLASSIC TIRAMISU

+\$3 per person

HORS D'OEUVRES \$28 PER PERSON

Served buffet or family style. Includes unlimited coffee, tea, and soft drinks.
Includes all appetizers and choice of 3 pizzas.

APPETIZERS

approx. 1.5 pieces of each item

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 3

+\$6 per person to add fourth

PROSCIUTTO
olive oil, fresh mozzarella, arugula, prosciutto

FUNGHI
roasted mushrooms, mozzarella, ricotta, chilies

ITALIAN SAUSAGE
fennel sausage, sautéed onions, fresh mozzarella

RUSTICA
prosciutto, oven dried tomatoes, basil pesto, provolone, mozzarella

MARGHERITA
tomato sauce, fresh mozzarella, sliced tomatoes, basil

SOPRANO
hot coppa, sausage, pepperoni, soppressata, roasted red peppers

PEPPERONI
tomato sauce, oregano, provolone, fresh mozzarella

QUATTRO FORMAGGI
mozzarella, gorgonzola, ricotta, provolone

PORCHETTA PIZZA
smoked mozzarella, rapini, roasted garlic, calabrian chilies

CREATE YOUR OWN
with up to 3 ingredients

COCKTAIL RECEPTION \$32 PER PERSON

for 2 hours

ARANCINI

spinach, mushrooms, parmesan, risotto

ASSORTED BRUSCHETTA

DEVILED 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

chef's choice of four meats and four cheeses
+\$12 per person

TASTY ADDITIONS

PASTA

\$5 per person

RIGATONI

sausage, peas, tomato cream sauce

BUCATINI

pomodoro sauce, parmigiana reggiano, basil

DESSERTS

+\$3 per person

IRON SKILLET COOKIE

CLASSIC TIRAMISU

TASTE OF FRASCA

\$45 PER PERSON

Served buffet or family style. Includes unlimited coffee, tea, and soft drinks.

APPETIZERS

host choice of 2

BUTCHER'S BLOCK
assorted meat & cheese
PANKO CRUSTED CALAMARI
MEATBALLS + MARINARA
PIZZA BREAD

SALAD

host choice of 1

FARMERS MARKET
field greens, croutons, tomatoes
SPINACH & ARUGULA
apples, bacon, almonds, manchego

PASTA

BUCATINI
pomodoro sauce, parmigiano reggiano, basil
RISOTTO
seasonal vegetables, garlic, white wine, toasted garlic

ENTRÉES

SEASONAL FISH
CHICKEN PARMESAN

SIDES

CRISPY POTATOES
parmesan
BROCCOLINI
chilies & garlic
ROASTED BRUSSELS SPROUTS
& CAULIFLOWER
capers, parmigiano reggiano, lemon

DESSERTS

host choice of 1

IRON SKILLET COOKIE
CLASSIC TIRAMISU
PROFITEROLES

THE FULL FRASCA

\$75 PER PERSON

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

APPETIZERS

ASSORTED BRUSCHETTA
ANTIPASTO PLATTER
BUTCHERS BLOCK
ASSORTED MEAT AND CHEESE

SALAD

CAPRESE
ciliegine mozzarella, tomatoes, basil, balsamic syrup
WRIGHTWOOD SALAD
tomatoes, raisins, avocado, corn, almonds, goat cheese

PASTA

TORTELLINI
pesto cream with sun dried tomatoes, basil, pine nuts
RIGATONI
sausage, tomato cream sauce, peas

ENTRÉES

BRICK CHICKEN
parmesan polenta, artichokes, sun dried tomatoes, olives, natural jus
PAN ROASTED SALMON
asparagus, sun dried tomatoes, fennel, citrus butter sauce

DESSERT

CLASSIC TIRAMISU
PROFITEROLES

PIZZA ADDITIONS

host choice of 3 +\$6 per person

PROSCIUTTO
FUNGHI
ITALIAN SAUSAGE
RUSTICA
MARGHERITA
SOPRANO
PEPPERONI
QUATTRO FORMAGGI
CREATE YOUR OWN
with up to 3 ingredients