



Francesca's

MIO MODO
EST 1992

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FAMILY-STYLE PACKAGES

FOR OUR FAMILY-STYLE DINING OPTIONS, THE PARTY HOST PRE-SELECTS THE MENU. FOOD IS SERVED ON LARGE PLATTERS AND PASSED AMONGST GUESTS. MENUS AVAILABLE FOR GROUPS OF 10 OR MORE. LUNCH PRICING IS AVAILABLE BEFORE 2:30 PM DAILY, DINNER PRICING AFTER 3:00 PM DAILY.

PACKAGES INCLUDE freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea and American coffee.

PICCOLO

Lunch \$24 pp

ONE APPETIZER / ONE SALAD
TWO PASTAS
ONE DESSERT

CLASSICO

Lunch \$27 pp / Dinner \$38 pp

ONE APPETIZER / ONE SALAD
ONE PASTA / ONE ENTRÉE
ONE DESSERT

PRIMO

Lunch \$35 pp / Dinner \$47 pp

TWO APPETIZERS / ONE SALAD
TWO PASTAS / ONE ENTRÉE
ONE DESSERT

GRANDE

Dinner \$58 pp

TWO APPETIZERS / ONE SALAD
TWO PASTAS / TWO ENTRÉES
ONE DESSERT

APPETIZERS

Bruschette Alla Romana

GARLIC TOAST WITH TOMATOES, FRESH MOZZARELLA, BASIL, AND OLIVE OIL

Polpette In Umido

HOMEMADE 2 OZ. MEATBALLS BRAISED IN TOMATO SAUCE AND HERBS

Assorted Pizza

THIN CRUST PIZZAS WITH ASSORTED TOPPINGS

Lenticchie E Spinaci

WARM LENTILS WITH SPINACH AND GOAT CHEESE

Funghi Con Polenta

SAUTÉED WILD MUSHROOMS WITH CREAMY HERBED POLENTA, SHAVED PARMESAN, AND VEAL BROTH

Risotto Al Pomodoro

ITALIAN RICE WITH ROASTED PLUM TOMATOES, TOPPED WITH ARUGULA, LEMON, AND SHAVED PARMESAN

Vegetali Misti

SAUTÉED MIXED VEGETABLES WITH GORGONZOLA CHEESE

Sausage & Peppers

ITALIAN SAUSAGE WITH PEPPERS, ONIONS, AND GARLIC

Calamari Fritti

SERVED WITH MARINARA SAUCE
(add \$2 / person)

Gamberi Al Fresco

SHRIMP WITH WILD MUSHROOMS, SPINACH, TOMATOES, LEMON, BALSAMICO, AND BASIL
(add \$3 / person)

SALADS

Insalata Di Cesare

CAESAR SALAD WITH GARLIC CROUTONS, ROASTED PEPPERS, AND PARMESAN

Insalata Caprese

TOMATOES, FRESH MOZZARELLA, BASIL, AND OLIVE OIL

Insalata Classica

TRADITIONAL DINNER SALAD WITH ROMAINE, CARROTS, CUCUMBERS, TOMATOES, EXTRA VIRGIN OLIVE OIL, AND BALSAMICO

Insalata Alla Francesca

ROMAINE, RADICCHIO, AND ENDIVE WITH SEASONAL VEGETABLES, EXTRA VIRGIN OLIVE OIL, BALSAMICO, AND BLUE CHEESE

PASTAS

Rigatoni Con Mozzarella

PASTA WITH TOMATO-BASIL SAUCE AND TOPPED WITH FRESH MOZZARELLA

Rigatoni Alla Vodka

PASTA WITH A TOMATO-VODKA CREAM SAUCE, BASIL, AND FRESH TOMATOES

Rigatoni Ai Funghi

PASTA WITH WILD MUSHROOMS, GARLIC, AND A LIGHT TOMATO-BASIL SAUCE

Rigatoni Con Asparagi

PASTA WITH A LIGHT LEMON CREAM SAUCE, ASPARAGUS, AND PINE NUTS

Rigatoni Dei Sardi

PASTA WITH SAUSAGE, WILD MUSHROOMS, TOMATO SAUCE, AND PARMESAN

Ravioli Con Spinaci

SPINACH AND RICOTTA FILLED RAVIOLI SAUTÉED WITH A FOUR-CHEESE SAUCE, SPINACH, AND A TOUCH OF TOMATO SAUCE

Rigatoni Con Pollo

PASTA WITH GRILLED CHICKEN BREAST, SPINACH, AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE
(ADD \$2 / PERSON)

CHILDREN'S MENU

\$12 pp

INCLUDES MILK, SOFT DRINK, OR JUICE, PLUS A SCOOP OF GELATO. AVAILABLE FOR CHILDREN 12 AND UNDER.

PRE-SELECT THREE DISHES THAT WILL BE OFFERED AS A CHOICE THE DAY OF THE EVENT.

Rigatoni & Meatball

WITH TOMATO SAUCE

Rigatoni

WITH BUTTER

Cheese Pizza

Crispy Chicken Tenders

WITH FRENCH FRIES

Roasted Salmon

WITH STEAMED BROCCOLI AND CARROTS

ENTRÉES

Parmigiana Di Melanzane

BAKED EGGPLANT PARMESAN WITH TOMATO-BASIL SAUCE AND FRESH MOZZARELLA

Pollo Al Limone

ROASTED CHICKEN BREAST WITH LEMON, WHITE WINE, CAPERS, AND SAUTÉED SPINACH

Pollo Alla Romana

ROASTED CHICKEN BREAST WITH GARLIC, SHALLOTS, ROSEMARY, LEMON, OLIVE OIL, AND ROASTED POTATOES

Pesce Bianco Della Casa

SAUTÉED WHITEFISH WITH RED ONIONS, MUSHROOMS, ROASTED PEPPERS, GARLIC, AND WHITE WINE

Salmone Acqua Pazza

ROASTED SALMON WITH A SPICY CHERRY TOMATO SAUCE, CAPERS, GARLIC, AND WHITE WINE OVER SAUTÉED SPINACH

Maiale Sassi

PAN-ROASTED PORK TENDERLOIN MEDALLIONS WITH BABY ARTICHOKES, WILD MUSHROOMS, AND HERBS IN A LIGHT BRANDY SAUCE
(ADD \$5 / PERSON)

Filetto Con Barolo

ROASTED FILET MIGNON MEDALLIONS WITH BABY SPINACH, WILD MUSHROOMS, AND A BAROLO RED WINE SAUCE
(ADD \$12 / PERSON)

DESSERTS

Tiramisu

LADYFINGERS SOAKED IN ESPRESSO WITH MASCARPONE CHEESE AND COCOA

Torta Di Formaggio

MASCARPONE CHEESECAKE, GRAHAM CRACKER CRUST, FRESH MIXED BERRIES, RASPBERRY SAUCE, AND WHIPPED CREAM

Profiteroles Al Gelato

CREAM PUFFS FILLED WITH VANILLA GELATO AND TOPPED WITH CHOCOLATE SAUCE

Dessert Platters

TIRAMISU, PROFITEROLES, SEASONAL DESSERT WITH GELATO AND SORBET
(ADD \$5 / PERSON)

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PLATED PACKAGES

MENUS AVAILABLE FOR GROUPS UP TO 30 GUESTS.
LUNCH PRICING IS AVAILABLE FOR ALL PARTIES STARTING BEFORE 2:30 PM DAILY.
DINNER IS AVAILABLE AFTER 3:00 PM SUNDAY - THURSDAY.

PACKAGES INCLUDE our freshly baked Italian bread,
fountain drinks, brewed iced tea, hot tea
and American coffee.

APPETIZERS

Add \$8.50
Per Person

SELECT TWO FOR SHARING

SALADS

Included in price
of Main Course

SELECT ONE

MAIN COURSE

Individually
priced

SELECT THREE CHOICES FOR GUESTS

DESSERTS

Included in price
of Main Course

SELECT ONE

APPETIZERS

Bruschette Alla Romana

MOZZARELLA, BASIL, TOMATOES, GARLIC TOAST, AND OLIVE OIL

Polpette In UmidoHOMEMADE 2 OZ. MEATBALLS BRAISED
IN TOMATO SAUCE AND HERBS**Assorted Pizza**

THIN CRUST PIZZAS WITH ASSORTED TOPPINGS

Lenticchie E Spinaci

WARM LENTILS WITH SAUTÉED SPINACH AND GOAT CHEESE

Sausage & PeppersITALIAN SAUSAGE WITH ROASTED PEPPERS,
ONIONS, AND GARLIC**Calamari Fritti**FRIED CALAMARI SERVED WITH MARINARA SAUCE
(ADD \$2 / PERSON)**Gamberi Al Fresco**SHRIMP WITH WILD MUSHROOMS, SPINACH,
TOMATOES, LEMON, BALSAMICO, AND BASIL
(ADD \$3 / PERSON)

SALADS

Insalata Di CesareCAESAR SALAD WITH GARLIC CROUTONS,
ROASTED PEPPERS, AND PARMESAN**Insalata Caprese**

TOMATOES, FRESH MOZZARELLA, BASIL, AND OLIVE OIL

Insalata ClassicaTRADITIONAL DINNER SALAD WITH ROMAINE,
CARROTS, CUCUMBERS, TOMATOES, EXTRA VIRGIN OLIVE OIL,
AND BALSAMICO**Insalata Alla Francesca**ROMAINE, RADICCHIO, AND ENDIVE WITH SEASONAL VEGETABLES,
EXTRA VIRGIN OLIVE OIL, BALSAMICO, AND BLUE CHEESE

DESSERTS

TiramisuLADYFINGERS SOAKED IN ESPRESSO
WITH MASCARPONE CHEESE AND COCOA**Torta Di Formaggio**MASCARPONE CHEESECAKE, GRAHAM CRACKER CRUST,
FRESH MIXED BERRIES, RASPBERRY SAUCE, AND WHIPPED CREAM**Profiteroles Al Gelato**CREAM PUFFS FILLED WITH VANILLA GELATO
AND TOPPED WITH CHOCOLATE SAUCE

MAIN COURSE

Lunch / Dinner

Rigatoni Con Mozzarella \$30 / \$34PASTA WITH TOMATO-BASIL SAUCE
AND TOPPED WITH FRESH MOZZARELLA**Rigatoni Alle Verdure \$32 / \$36**PASTA WITH WILD MUSHROOMS, CHERRY TOMATOES, ZUCCHINI,
EGGPLANT, BELL PEPPERS, BROCCOLI, ESCAROLE, GARLIC,
OLIVE OIL, AND PINE NUTS IN AN HERB BROTH**Rigatoni Con Pollo \$36 / \$41**PASTA WITH GRILLED CHICKEN BREAST, SPINACH,
AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE**Rigatoni Dei Sardi \$35 / \$39**PASTA WITH SAUSAGE, WILD MUSHROOMS,
TOMATO SAUCE, AND PARMESAN**Ravioli Con Spinaci \$34 / \$38**SPINACH AND RICOTTA FILLED RAVIOLI SAUTÉED
WITH A FOUR-CHEESE SAUCE, SPINACH,
AND A TOUCH OF TOMATO SAUCE**Gnocchi Con Ricotta \$32 / \$36**HOMEMADE POTATO DUMPLINGS SAUTÉED
IN A TOMATO-BASIL SAUCE WITH SPINACH
AND FRESH RICOTTA**Risotto Alla Contadina \$32 / \$36**ITALIAN RICE WITH SAUSAGE, ONIONS,
ROASTED PLUM TOMATOES, AND FONTINELLA CHEESE**Pollo Al Limone \$36 / \$41**ROASTED CHICKEN BREAST WITH LEMON,
WHITE WINE, CAPERS, AND SAUTÉED SPINACH**Pollo Alla Romana \$36 / \$41**ROASTED CHICKEN BREAST WITH GARLIC, SHALLOTS,
ROSEMARY, LEMON, OLIVE OIL, AND ROASTED POTATOES**Pesce Bianco Della Casa \$36 / \$42**SAUTÉED WHITEFISH WITH RED ONIONS, MUSHROOMS,
ROASTED PEPPERS, GARLIC, AND WHITE WINE**Salmone Acqua Pazza \$38 / \$44**ROASTED SALMON WITH A SPICY CHERRY TOMATO SAUCE,
CAPERS, GARLIC, AND WHITE WINE OVER SAUTÉED SPINACH**Maiale Sassi \$42 / \$50**PAN-ROASTED PORK TENDERLOIN MEDALLIONS WITH BABY ARTICHOKES,
WILD MUSHROOMS, AND HERBS IN A LIGHT BRANDY SAUCE**Filetto Con Barolo \$54 / \$62**ROASTED FILET MIGNON MEDALLIONS WITH BABY SPINACH,
WILD MUSHROOMS, AND A BAROLO RED WINE SAUCE

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BUILD YOUR OWN RECEPTION MENU

Base price of \$7 / person
and includes soft drinks, iced tea, coffee & hot tea

1 HOUR RECEPTION
minimum of 6 pc / person

2 HOUR RECEPTION
minimum of 10 pc / person

3 HOUR RECEPTION
minimum of 15 pc / person

APPETIZER BY THE PLATTER

HALF TRAY SERVES 8-10 PEOPLE / FULL TRAY SERVES 16-20 PEOPLE

Vegetali Misti con Gorgonzola

Half \$36 / Full \$72

SAUTEED MIXED VEGETABLES WITH GORGONZOLA CHEESE

Polenta con Ragu e Funghi

Half \$48 / Full \$94

CREAMY HERBED POLENTA WITH SAUTEED WILD MUSHROOMS

Pizza Assortita

12 inch \$14.75ea

CHOICE OF MARGHERITA, SAUSAGE & MUSHROOM,
OR SEASONAL VEGETABLE

Lenticchie e Spinaci

Half \$48 / Full \$94

BRAISED LENTILS WITH SAUTEED SPINACH AND CRUMBLLED GOAT CHEESE

Risotto Contadina

Half \$56 / Full \$107

ITALIAN RICE WITH SAUSAGE, ONIONS, ROASTED PLUM TOMATOES AND FONTINELLA

Risotto Funghi

Half \$54 / Full \$105

ITALIAN RICE WITH WILD MUSHROOMS, HERBS, GARLIC AND FRESH MOZZARELLA

Calamari Fritti

Half \$78 / Full \$150

CRISPY FRIED CALAMARI SERVED WITH LEMON AND MARINARA

Piatto di Salumi e Formaggi

Half \$75 / Full \$145

ASSORTED ITALIAN MEATS AND CHEESE
WITH AN ASSORTMENT OF CHEF'S "SNACK"

Pinzimonio

Half \$57 / Full \$92

ASSORTED FRESH VEGETABLES WITH A SELECTION OF HOUSE MADE DIPS AND OILS

MINI DESSERT PLATTER

(20) 2-BITE DESSERTS INCLUDES 5 EACH \$30 / 20 pc
(48 HR. NOTICE REQUIRED)

Traditional cannoli

S'mores bar

A GRAHAM COOKIE BASE,
CHOCOLATE FUDGE GANACHE AND
TOASTED MARSHMALLOW

Vanilla cheesecake with berries

Matcha amaretti cookie

A GLUTEN AND DAIRY FREE COOKIE
FLAVORED WITH MATCHA AND ALMOND

APPETIZER BY THE PIECE

MINIMUM ORDER OF 20 PIECES FOR EACH ITEM

Bruschette alla Romana

\$2.75 / pc

GARLIC TOAST WITH TOMATOES, BASIL AND FRESH MOZZARELLA

Arancini di Riso

\$2.50 / pc

CRISPY RISOTTO STUFFED WITH RICOTTA,
SPINACH AND PARMESAN CHEESE

Spiedini alla Caprese

\$2.00 / pc

TOMATO, BASIL AND MOZZARELLA SKEWERS
WITH OLIVE OIL AND BALSAMIC GLAZE

Spiedini di Carciofi e Prosciutto

\$2.50 / pc

BALSAMIC ROASTED ARTICHOKE AND PROSCIUTTO DI PARMA SKEWERS

Spiedini di Manzo e Vegetali

\$6 / pc

MARINATED STRIPLOIN, MUSHROOMS AND ONIONS WITH SALSA VERDE

Spiedini con Gamberi e Zucchine

\$5.25 / pc

ROASTED LEMON & HERB SHRIMP WITH ZUCCHINI SKEWERS

Spiedini di Salsicce e Peperoni

\$4.25 / pc

ROASTED ITALIAN SAUSAGE, PEPPER AND ONION SKEWERS

Spiedini alla Romana

\$4.75 / pc

HERB ROASTED CHICKEN BREAST WITH CRISPY POTATO
WITH A LEMON & ROSEMARY SAUCE

Shrimp Cocktail

\$5.00 / pc

JUMBO POACHED SHRIMP
WITH COCKTAIL SAUCE AND FRESH LEMONS

Panino con Polpetta

\$4.75 / pc

MEATBALL SLIDERS WITH FRESH MOZZARELLA AND BASIL

Panino con Cotoletta

\$4.75 / pc

LIGHTLY BREADED CHICKEN SLIDERS WITH ARUGULA, RED ONIONS,
GRANA PADANA AND LEMON AIOLI

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BEVERAGE PACKAGES

PACKAGES ARE PRICED PER PERSON. CHARGES APPLY TO ALL GUESTS 21 YEARS OF AGE AND OLDER IN ATTENDANCE AT THE EVENT. FRANCESCA'S REQUIRES ALL GUESTS CONSUMING ALCOHOL TO PROVIDE VALID IDENTIFICATION. PRICE DOES NOT INCLUDE ADDITIONAL BEVERAGES, TAX, OR SERVICE FEE. SHOTS ARE NOT AVAILABLE AS PART OF BEVERAGE PACKAGES. UPGRADED WINE SELECTIONS ARE AVAILABLE FOR AN ADDITIONAL FEE.

WINE & BEER

Two hours - \$33
Three hours - \$40

INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES AND DOMESTIC & IMPORTED BEERS

HOUSE SPIRITS

Two hours - \$37
Three hours - \$45

INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES, DOMESTIC & IMPORTED BEERS, SPIRITS, AND MIXERS

PREMIUM SPIRITS

Two hours - \$41
Three hours - \$50

INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES, DOMESTIC & IMPORTED BEERS, SPIRITS, AND MIXERS

SUPER-PREMIUM SPIRITS

Two hours - \$45
Three hours - \$55

INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES, DOMESTIC & IMPORTED BEERS, SPIRITS, AND MIXERS

NON - PACKAGE BAR OPTIONS

HOST BAR

A HOST BAR ALLOWS YOUR GUESTS TO ORDER FROM THE FULL ARRAY OF WINE, BEER, AND SPIRITS AVAILABLE AT FRANCESCA'S. THE FINAL BAR TAB IS BASED ON CONSUMPTION AND IS PAID BY THE EVENT HOST AT THE CONCLUSION OF THE FUNCTION.

LIMITED HOST BAR

A LIMITED HOST BAR ALLOWS YOUR GUESTS TO ORDER FROM A SPECIFIC SELECTION OF WINE, BEER, AND SPIRITS THAT YOU HAVE SELECTED PRIOR TO THE START OF THE EVENT. THE FINAL BAR TAB IS BASED ON CONSUMPTION AND IS PAID BY THE EVENT HOST AT THE CONCLUSION OF THE FUNCTION.

CASH BAR

A CASH BAR REQUIRES GUESTS TO PAY FOR THEIR OWN ALCOHOLIC BEVERAGES ON CONSUMPTION. FOUNTAIN DRINKS, BREWED ICED TEA, HOT TEA, AND REGULAR & DECAF AMERICAN COFFEE ARE FREE OF CHARGE AND INCLUDED IN ALL LUNCH AND DINNER MENU PACKAGES.

UPGRADES & CUSTOMIZATIONS

TALK WITH YOUR EVENTS SALES MANAGER ABOUT TURNING YOUR SPECIAL EVENT INTO A ONE-OF-A-KIND EXPERIENCE.

PROSECCO TOAST
BLOODY MARY SERVICE
SIGNATURE COCKTAIL
LIMONCELLO SERVICE

PRICES WILL VARY

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LOCATIONS

CHICAGO CITY

LAKEVIEW

MIA FRANCESCA (THE ORIGINAL)

3311 N. CLARK ST.
(773) 281-3310

GOLD COAST

FRANCESCA'S ON CHESTNUT

200 E. CHESTNUT ST.
(312) 482-8800

CHICAGO SUBURBS

ARLINGTON HEIGHTS

FRANCESCA'S TAVOLA

208 S. ARLINGTON HEIGHTS RD.
(847) 394-3950

FRANKFORT

FRANCESCA'S FORTUNATO

40 KANSAS ST.
(815) 464-1890

BARRINGTON

FRANCESCA'S FAMIGLIA

100 E. STATION ST.
(847) 277-1027

LAKE FOREST

FRANCESCA'S INTIMO

293 E. ILLINOIS RD.
(847) 735-9235

NORTHBROOK

FRANCESCA'S NORTH

1145 CHURCH ST.
(847) 559-0260

PALOS PARK

FRANCESCA'S VICINATO

12960 S. LA GRANGE RD.
(708) 671-1600

ELMHURST

FRANCESCA'S AMICI

174 N. YORK ST.
(630) 279-7970

OAK LAWN

FRANCESCA'S ON 95TH

6248 W. 95TH ST.
(708) 598-7007

ST. CHARLES

MIO MODO

200 S. 2ND ST.
(630) 587-8221

NAPERVILLE (DOWNTOWN)

LA SORELLA DI FRANCESCA

18 W. JEFFERSON AVE.
(630) 961-2706

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GENERAL INFORMATION

GUARANTEED GUEST COUNT

A GUARANTEE OF THE FINAL NUMBER OF GUESTS IS REQUIRED 3 BUSINESS DAYS PRIOR TO THE EVENT. IF THE PATRON DOES NOT CONFIRM THE GUEST COUNT, THEN THE ORIGINAL NUMBER OF GUESTS, AS SPECIFIED ON THE SPECIAL EVENT AGREEMENT, WILL BE UTILIZED AS THE GUARANTEED NUMBER OR ACTUAL NUMBER, WHICHEVER IS GREATER.

ROOM MINIMUMS

PRIVATE DINING SPACES MAY BE ASSIGNED A MINIMUM OF FOOD AND BEVERAGE BASED ON THE DAY OF THE WEEK AND THE TIME OF THE EVENT. THE MINIMUM REPRESENTS THE DOLLAR AMOUNT THAT MUST BE SPENT TO SECURE THE ROOM PRIVATELY. IF THE ROOM MINIMUM IS NOT MET, AN ADDITIONAL CHARGE WILL BE ADDED TO THE FINAL BILL. SALES TAX AND SERVICE CHARGE DO NOT CONTRIBUTE TO THE MINIMUM FOOD AND BEVERAGE REQUIREMENT.

DEPOSITS & PAYMENTS

FRANCESCA'S RESTAURANTS MAY REQUIRE A DEPOSIT WHEN BOOKING A GROUP DINING RESERVATION. PAYMENT OF THE DEPOSIT, ALONG WITH A FULLY EXECUTED SPECIAL EVENT AGREEMENT SIGNED BY BOTH PATRON AND EVENT SALES MANAGER, ARE REQUIRED IN ORDER TO CONFIRM THE EVENT.

DEPOSITS WILL BE DEDUCTED FROM THE FINAL GUEST CHECK AND THE CUSTOMER WILL BE RESPONSIBLE FOR PAYMENT OF THE REMAINING BALANCE ON THE NIGHT OF THE EVENT.

TAXES, SERVICE FEES & GRATUITIES

LOCAL TAXES WILL BE APPLIED TO THE SUBTOTAL AT THE APPLICABLE RATE ON THE DAY OF THE EVENT FUNCTION. IN LIEU OF A GRATUITY, FRANCESCA'S RESTAURANTS ADDS A 22% SERVICE CHARGE ON ALL IN-HOUSE GROUP DINING AND FULL-SERVICE CATERING EVENTS. THE ENTIRETY OF THIS SERVICE CHARGE IS DISTRIBUTED TO OUR STAFF. ANY ADDITIONAL GRATUITY LEFT FOR THE SERVICE STAFF IS OPTIONAL AND AT THE HOST'S DISCRETION. DROP-OFF CATERING ORDERS WILL BE SUBJECT TO A DELIVERY FEE.

TAX EXEMPT EVENTS – MUST PROVIDE A CURRENT LETTER TO CONFIRM THE ORGANIZATION'S TAX EXEMPT STATUS. ALL FORM OF PAYMENTS RELATED TO THE TAX EXEMPT EVENT MUST BE PROVIDED DIRECTLY FROM THE ORGANIZATION LISTED ON THE TAX EXEMPT LETTER.

MENU SELECTIONS

MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN 10 DAYS PRIOR TO THE EVENT. IF SELECTIONS ARE NOT MADE BY THIS DATE, YOUR FRANCESCA'S EVENT SALES MANAGER WILL SELECT A MENU FOR YOU, CHOOSING OUR MOST POPULAR ITEMS.

SPECIAL DIETARY NEEDS

WE CAN ACCOMMODATE GUESTS THAT HAVE SPECIAL DIETARY NEEDS WITH SEPARATE MEALS. PLEASE LET US KNOW ANY SPECIFIC DIETARY NEEDS WHEN YOU PLACE YOUR MENU SELECTIONS 10 DAYS PRIOR TO THE EVENT.

OUTSIDE FOOD & BEVERAGE

IT IS THE POLICY OF FRANCESCA'S RESTAURANTS TO PROHIBIT ANY FOOD OR BEVERAGE PREPARED OUTSIDE OF FRANCESCA'S FROM BEING SERVED ON THE PREMISES. EXCEPTIONS MAY BE MADE AT THE EVENT SALES MANAGER'S DISCRETION FOR THE PURPOSE OF RELIGIOUS NECESSITY OR OTHER SPECIFIC CIRCUMSTANCES. UPON REQUEST, YOU ARE ALLOWED TO BRING IN A DESSERT FROM A COMMERCIAL BAKERY. ALL ARRANGEMENTS MUST BE MADE IN ADVANCE AND REQUIRE A SUPPLEMENTAL SIGNED AGREEMENT.

EVENT SETUP

WE TYPICALLY ALLOW THE HOST TO ARRIVE A MAXIMUM OF 1 HOUR PRIOR TO THE EVENT START TIME, HOWEVER THIS IS CONTINGENT ON WHETHER OR NOT THERE IS A PARTY SCHEDULED PRIOR TO YOUR EVENT. PLEASE LET YOUR EVENT SALES MANAGER KNOW IF YOU ARE ARRIVING PRIOR TO YOUR GUEST ARRIVAL TIME. WE ALLOW YOU TO DECORATE THE PRIVATE DINING ROOM WITH THE FOLLOWING EXCEPTIONS: NO MATERIAL TO BE AFFIXED TO THE CEILING, WALLS, FLOORS, LIGHT FIXTURES. NO CONFETTI, GLITTER, OR ANYTHING SIMILAR.

HANDICAP ACCESSIBILITY

PLEASE CHECK WITH YOUR EVENT SALES MANAGER TO MAKE SURE THE ROOM OR SPACE YOU ARE RESERVING IS HANDICAP ACCESSIBLE.

RENTALS

RENTAL OF SPECIALTY LINENS AND AUDIO-VISUAL EQUIPMENT IS AVAILABLE. IF YOUR EVENT REQUIRES RENTAL OF THESE ITEMS, PLEASE MAKE YOUR EVENT SALES MANAGER AWARE WITH ADVANCED NOTICE. SUCH RENTALS ARE CONTRACTED THROUGH A THIRD-PARTY VENDOR AND ARE BASED ON AVAILABILITY AT AN ADDITIONAL CHARGE.

VALET PARKING

VALET PARKING IS AVAILABLE AT SELECT FRANCESCA'S RESTAURANT LOCATIONS. IF VALET PARKING IS AVAILABLE DURING REGULAR BUSINESS HOURS, YOUR GUESTS MAY UTILIZE THIS SERVICE AT THE STANDARD RATES. IF YOU REQUIRE THE USE OF VALET PARKING FOR YOUR EVENT AT A TIME IT IS NOT NORMALLY OFFERED, A MINIMUM CHARGE WILL APPLY, IN ADDITION TO THE STANDARD RATE PER VEHICLE. PLEASE DISCUSS THE AVAILABILITY OF VALET PARKING WITH YOUR EVENT SALES MANAGER.

(48 HR. NOTICE REQUIRED)

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT

VASILIS
Vasilis

ZADE'S LOUNGE

Davanti
Enoteca



Pizzeria & Bakery

FIORE

SMOKESHOW
EST BBO 1992

VINNY'S
Clam Bar

Mio modo
EST. 1992



disotto

CRAFTED BY

SCOTT HARRIS
Hospitality



VISIT THE SCOTT HARRIS
HOSPITALITY EVENT PAGE