



Francesca's

EST.1992

PRIVATE EVENTS

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 regular & decaf American coffee.

PICCOLO

Lunch \$25 pp

ONE APPETIZER / ONE SALAD
TWO PASTAS
ONE DESSERT

CLASSICO

Lunch \$28 pp / Dinner \$39 pp

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

PRIMO

Lunch \$37 pp / Dinner \$49 pp

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

GRANDE

Dinner \$59 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 Flatbreads

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 ROASTED PEPPERS,
ONIONS, GARLIC, AND POMODORO SAUCE

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, 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

\$13 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

TRADITIONAL CANNOLI, VANILLA CHEESECAKE WITH
BERRIES, S'MORES BAR, MATCHA AMARETTI COOKIE
(ADD \$5 / PERSON)



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 freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

APPETIZERS

Add \$9.50
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

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

Polpette In Umido

HOMEMADE 2 OZ. MEATBALLS BRAISED IN TOMATO SAUCE AND HERBS

Assorted Flatbreads

WITH ASSORTED TOPPINGS

Lenticchie E Spinaci

WARM LENTILS WITH SPINACH AND GOAT CHEESE

Sausage & Peppers

ITALIAN SAUSAGE WITH ROASTED PEPPERS, ONIONS, GARLIC, AND POMODORO SAUCE

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, 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

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

ENTRÉES

Rigatoni Con Mozzarella \$31 / \$35

PASTA WITH TOMATO-BASIL SAUCE AND TOPPED WITH FRESH MOZZARELLA

Rigatoni Alle Verdure \$33 / \$37

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 \$37 / \$42

PASTA WITH GRILLED CHICKEN BREAST, SPINACH, AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE

Rigatoni Dei Sardi \$36 / \$40

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

Ravioli Con Spinaci \$35 / \$39

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

Gnocchi Con Ricotta \$33 / \$37

HOMEMADE POTATO DUMPLINGS SAUTÉED IN A TOMATO-BASIL SAUCE WITH SPINACH AND FRESH RICOTTA

Risotto Alla Contadina \$33 / \$37

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

Pollo Al Limone \$37 / \$42

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

Pollo Alla Romana \$37 / \$42

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

Pesce Bianco Della Casa \$37 / \$43

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

Salmone Acqua Pazza \$39 / \$45

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

Maiale Sassi \$43 / \$51

PAN-ROASTED PORK TENDERLOIN MEDALLIONS WITH BABY ARTICHOKES, WILD MUSHROOMS, AND HERBS IN A LIGHT BRANDY SAUCE

Filetto Con Barolo \$55 / \$63

ROASTED FILET MIGNON MEDALLIONS WITH BABY SPINACH, WILD MUSHROOMS, AND A BAROLO RED WINE SAUCE

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

SAUTÉED MIXED VEGETABLES WITH GORGONZOLA CHEESE

Polenta con Ragu e Funghi

Half \$48 / Full \$94

CREAMY HERBED POLENTA WITH SAUTÉED WILD MUSHROOMS

Lenticchie e Spinaci

Half \$48 / Full \$94

BRAISED LENTILS WITH SAUTÉED SPINACH AND CRUMBLED 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 & OILS

MINI DESSERT PLATTER

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

\$65 / 20 pc

Traditional Cannoli

Vanilla Cheesecake with Berries

S'mores Bar

A GRAHAM COOKIE BASE,
CHOCOLATE FUDGE GANACHE AND TOASTED MARSHMALLOW

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

\$3.00 / pc

GARLIC TOAST WITH TOMATOES, BASIL AND FRESH MOZZARELLA

Arancini di Riso

\$3.00 / pc

CRISPY RISOTTO STUFFED WITH RICOTTA,
SPINACH AND PARMESAN CHEESE

Spiedini alla Caprese

\$3.00 / pc

TOMATO, BASIL, AND MOZZARELLA SKEWERS WITH OLIVE OIL AND AGED SABA

Spiedini di Carciofi e Prosciutto

\$3.00 / pc

BALSAMIC ROASTED ARTICHOKE AND PROSCIUTTO DI PARMA SKEWERS

Spiedini di Manzo e Vegetali

\$7.00 / pc

MARINATED STRIPLOIN, MUSHROOMS AND ONIONS WITH SALSA VERDE

Spiedini con Gamberi e Zucchine

\$6.00 / pc

ROASTED LEMON & HERB SHRIMP WITH ZUCCHINI SKEWERS

Spiedini di Salsicce e Peperoni

\$5.00 / pc

ROASTED ITALIAN SAUSAGE, PEPPER AND ONION SKEWERS

Spiedini alla Romana

\$5.00 / pc

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

Shrimp Cocktail

\$6.00 / pc

JUMBO POACHED SHRIMP WITH COCKTAIL SAUCE AND FRESH LEMONS

Panino con Polpetta

\$5.00 / pc

MEATBALL SLIDERS WITH FRESH MOZZARELLA AND BASIL

Panino con Cotoletta

\$5.00 / pc

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

FLATBREADS

Assorted Flatbreads

\$15.95 / ea

WITH ASSORTED TOPPINGS

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 - \$35

Three hours - \$45

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

HOUSE SPIRITS

Two hours - \$38

Three hours - \$48

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

PREMIUM SPIRITS

Two hours - \$43

Three hours - \$53

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

SUPER-PREMIUM SPIRITS

Two hours - \$48

Three hours - \$58

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.
BARTENDER FEE: \$75 FOR LUNCH, \$150 FOR DINNER

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



LOCATIONS

PLEASE CONTACT OUR EVENT PLANNERS FOR YOUR CATERING AND PRIVATE EVENT REQUESTS

CHICAGO

LAKEVIEW

MIA FRANCESCA (THE ORIGINAL)

3311 N. CLARK ST.

KATHERINE WOODS

(773) 615-1852 | KATHERINE@SHHOSPITALITY.CO

GOLD COAST

FRANCESCA'S ON CHESTNUT

200 E. CHESTNUT ST.

KATHERINE WOODS

(773) 615-1852 | KATHERINE@SHHOSPITALITY.CO

CHICAGO SUBURBS

ARLINGTON HEIGHTS

FRANCESCA'S TAVOLA

208 S. ARLINGTON HEIGHTS RD.

KATHERINE WOODS

(773) 615-1852 | KATHERINE@SHHOSPITALITY.CO

LAKE FOREST

FRANCESCA'S INTIMO

293 E. ILLINOIS RD.

LISA JOYNER

(630) 564-2896 | LISAJ@SHHOSPITALITY.CO

BARRINGTON

FRANCESCA'S FAMIGLIA

100 E. STATION ST.

VICTORIA ALANIS

(331) 625-4502 | VHOGAN@SHHOSPITALITY.CO

PALOS PARK

FRANCESCA'S VICINATO

12960 S. LA GRANGE RD.

NANCY GERENSTEIN

(630) 247-7747 | NANCY@SHHOSPITALITY.CO

NORTHBROOK

FRANCESCA'S NORTH

1145 CHURCH ST.

LISA JOYNER

(630) 564-2896 | LISAJ@SHHOSPITALITY.CO

OAK LAWN

FRANCESCA'S ON 95TH

6248 W. 95TH ST.

MIKE WROBEL

(773) 318-8763 | MWROBEL@SHHOSPITALITY.CO

ELMHURST

FRANCESCA'S AMICI

174 N. YORK ST.

NANCY GERENSTEIN

(630) 247-7747 | NANCY@SHHOSPITALITY.CO

NAPERVILLE

LA SORELLA DI FRANCESCA

18 W. JEFFERSON AVE.

MIKE WROBEL

(773) 318-8763 | MWROBEL@SHHOSPITALITY.CO

FRANKFORT

FRANCESCA'S FORTUNATO

40 KANSAS ST.

MIKE WROBEL

(773) 318-8763 | MWROBEL@SHHOSPITALITY.CO

ST. CHARLES

MIO MODO

200 S. 2ND ST.

LISA JOYNER

(630) 564-2896 | LISAJ@SHHOSPITALITY.CO



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.

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

Francesca's

EST.1992

VASILIS

Vasilis

Davanti
Enoteca

disotto 

Mio modo

EST. 1992

VINNY'S

Clam Bar

Pizzeria & Bakery

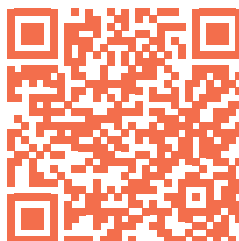
FiORE

GLAZED

and infused

CRAFTED BY

SCOTT HARRIS
Hospitality



VISIT THE SCOTT HARRIS
HOSPITALITY EVENT PAGE