



MAKE IT MEMORABLE  
MAKE IT FRANKIE'S RISTORANTE  
Winter, Spring &  
Summer 2020 Packages

*Bridal and Baby*

*Shower Luncheon Packages*

The rich and elegant decor, authentic fresh Italian cuisine and impeccable service make Frankie's Ristorante an excellent choice for your upcoming special occasion. We believe food and celebration go hand in hand.

We put all of our expertise to work for you to make your event remarkable. Included you will find everything from general information and fees, along with additional services.

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Package Customization

We have chosen a variety of our most popular recipes for the shower luncheon menu appropriate for women. Package customizations may be made, however, doing so may affect final pricing.

Guest Count

A final guaranteed confirmation for the number of guests that will be attending is needed by Noon, five business days prior to your event. The confirmation is required in writing to ensure our team may properly plan for your event. If a guest confirmation is not received by the allotted date, the estimate in the contract or the actual number of guests in attendance (whichever is greater) will be used as the final guest count. Once the guest count is given, it may not be decreased.

Charges for Gratuity and Tax

Applicable state and local taxes of 9.75 percent will be added to all food and beverage charges. Please note that a minimum 20 percent service charge will automatically be applied to the final master tab.

## **Room Capacity & Food and Beverage Minimums**

Our Private Dining Room can accommodate up to 55 guests maximum and is available from Noon until 3pm starting with a \$1,150 food & beverage minimum that varies by season.

Our Main Dining Room can accommodate up to 80 guests maximum and is available from Noon until 3pm starting with a \$1,250 food and beverage minimum that varies by season.

**\*Room capacities are based on one gift table with guest of honor opening gifts, not a “display shower” which requires more gift tables.**

## **Deposit & Cancellations**

We require \$350.00 deposit on all events and a credit card on file. Deposit is refundable up to 90 days prior to the event; a \$100 admin cancellation fee applies.

## **Miscellaneous Charges**

Hosts are required to contact the Event Coordinator, Angela for approval upon bringing a specialty cake, pastries or cupcakes. All items must be from a licensed storefront bakery; no homemade items are allowed for health code reasons. There is a \$25 service fee to plate and serve all of these items. NO other outside food may be brought in.

## **Arrival & Departure Time**

Host may arrive one hour prior to event start time for decor set up, cake delivery, etc. Please note, we do not allow items to be taped onto walls, doors, etc.

**\*Events must start and end at your contracted time to ensure sufficient time for cleaning and setting up for the next event; we host more than one event per day.**

## **To Go Items**

We are unable to box un-eaten leftovers from guest plates that have already been served and sitting out. We follow and respect the strict health code for the safety of our guests.

## **Children’s Menu**

We offer a special menu for children 12 and under for \$10.95 Penne pasta with mini meatballs OR chicken strips with fries & vanilla gelato

## **Luncheon package includes:**

**>American Coffee  
>White Linen Tablecloths and Napkins**

**>Italian Bread with  
Parmesan Cheese & Extra Virgin Olive Oil**

**Main Entrée Includes:  
Seasonal Vegetables & Red Roasted Potatoes**

Custom linens & flowers can be arranged for you by your Private Dining Manager, Angela for an additional fee. Please inquire for more information.

## HORS D'OEUVRES SELECTIONS

The following selections are available  
family style on each guest table OR passed butler style...

### CALDO/Hot selections

Fried calamari served with marinara sauce **\$13.95/order**  
(Each order serves 4 guests)

Mozzarella Caprese flatbread **\$12.00/order**  
Sliced tomatoes, fresh basil and melted mozzarella cheese,  
drizzled with house made balsamic reduction

Bacon wrapped dates stuffed with goat cheese **\$1.75/piece**  
(Minimum 30 pcs)

Mini meatballs in tomato sauce **\$1.25/piece**  
(Minimum 30 pcs)

Mini meatballs in a Marsala wine sauce with mushrooms **\$1.25/piece**  
(Minimum 30 pcs)

### FREDDO/Cold selections

**Bruschetta \$1.75 per piece**  
Toasted bread rounds with assorted toppings

**\*Variety of custom seasonal bruschetta available.**  
Please inquiry for more options.

>Fresh tomatoes, basil & herbs drizzled with extra virgin olive oil

>Fresh pears, blue cheese & walnuts drizzled with honey

>Fresh peaches, ricotta cheese, crushed walnuts & honey

## Offer your guests the following alcoholic beverages

Mimosas \$6.00 per glass

Prosecco \$6.50 per glass

Variety of Red & White Wines \$6.50 per glass

Bloody Mary's \$6.00 per glass

Soft Drinks (Iced tea, lemonade & soda)  
\$3.00 with un-limited refills

Red or White Sangria \$175 (30 servings)

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Custom Signature Drink Available

## LUNCHEON PACKAGE 1

(Available Noon until 3pm)

**\$22.95**

### First Course

#### Insalata Mista

Mixed greens, tomatoes, cucumbers and shaved carrots in our house made Italian dressing

### Main Course

(Host pre-selects two options below-one chicken and one fish option.  
Guest will select one of the options the day of the event)

#### **Pollo Limone** \*available gluten free

Boneless breast of chicken topped with a lemon, butter and capers sauce, served with roasted red potatoes & seasonal vegetables

#### **Penne con Gamberetti**

House made penne pasta prepared with shrimp and fresh seasonal vegetables sautéed in Extra Virgin olive oil and a touch of garlic

#### **Pollo Vesuvio**

Boneless breast of chicken topped with mushrooms, roasted sweet bell peppers, sun dried tomatoes & rosemary in a white wine sauce, served over white Vesuvio style potato wedges

### Dessert Course

Vanilla Gelato

**Package includes American coffee**

## LUNCHEON PACKAGE 2

(Available Noon until 3pm)

**\$25.95**

### First Course

#### Insalata Mista

Mixed greens, tomatoes, cucumbers & shaved carrots in our house made Italian dressing

### Second Course

Frankie's Famous House Made Rigatoni alla Vodka

### Main Course

(Host pre-selects two options below-one chicken and one fish option.  
Guest will select one of the options the day of the event)

#### **Pollo Limone** \*available gluten free

Boneless breast of chicken prepared with a lemon, capers and butter sauce, served with roasted red potatoes & seasonal vegetables

#### **Pollo alla Nina**

Boneless breast of chicken topped with sun dried tomatoes and artichokes in a brandy sauce, served with red roasted potatoes & fresh seasonal sautéed vegetables

#### **Saltati Tilapia**

Blackened tilapia topped with a lemon butter sauce, served with roasted red potatoes & seasonal vegetables

### Dessert Course

Vanilla Gelato

**Package includes American coffee**

**Upgrade Your Salad**

**+ \$1.25 to package price**

**Frankie's Salad**

Mixed greens, tomatoes, goat cheese & walnuts  
tossed with Chef Calandrini's balsamic vinaigrette

**Upgrade Your Dessert**

**+ \$1.25 to package price**

**Zarlengo's Seasonal Gelato**

(salted caramel, "turtle" caramel, chocolate & pecans,  
pistachio, chocolate chocolate chunk)

**+1.50 to package price**

**Frankie's Famous Creamy Tiramisu**