frasca
FOOD AND WINE

PRIVATE DINING

Frasca is the creation of Master Sommelier Bobby Stuckey & Chef Lachlan Mackinnon-Patterson.

Their shared passion for Friulano cuisine and fine wine is reflected in the exquisitely prepared fare and a comprehensive wine list boasting over 200 varieties. Above all, the vision of hospitality remains paramount. We invite you to be our guest.







PRIVATE DINING COORDINATOR

Taylor Paraboschi
events@frascafoodandwine.com
720.266.8974

LOCATION

1738 Pearl Street
Boulder, CO 80302

PRIVATE DINING AND EVENTS

RESTAURANT BUYOUT

There is nothing we love more than when guests entrust themselves to us fully. An exclusive buyout of Frasca Food and Wine allows us to dedicate our entire team to your evening's event.



CAPACITIES

70 Guests Seated
110 Reception

FOOD AND BEVERAGE MINIMUM

LUNCH	ON REQUEST
DINNER	
Sunday - Thursday Full Evening	$20,000 - $25,000
Friday & Saturday Full Evening	$28,000 - $32,000

Food and Beverage Minimum Subject to 9.345% Tax, Gratuity, and 5% Event Fee.



MENU

4-Course Menu (2 Options per Course)	$170 per person

BEVERAGES

All beverages are based on consumption.

Our team of knowledgeable wine professionals are happy to help enhance your beverage service experience by selecting wine and beverage pairings prior to your event.

AV CAPABILITIES

We are happy to work with you on custom A/V needs.

Pricing not inclusive of 9.345% Tax, Gratuity, and 5% Event Fee

PRIVATE DINING AND EVENTS

TAVERNA ROOM

Originally used as Frasca's Bar, the Taverna Room was created with the redesign of Frasca Food and Wine in 2013. A fully enclosed private dining space adjacent to Frasca's main dining room, the Taverna Room is perfect for business dinners with a presentation, or a wonderfully intimate personal celebration.





AV CAPABILITIES

40" Hidden Flatscreen TV

CAPACITIES

26 Guests Seated
16 Guests with A/V

FOOD AND BEVERAGE MINIMUM

DINNER

Sunday - Thursday	
Full Evening	$3,500 - $5,000
Friday & Saturday	
Half Evening*	$3,500 - $4,000
Full Evening	$5,000 - $6,000

*A Half Evening Rental consists of a 5:00 - 7:30pm seating, and is only available on certain dates

Food and Beverage Minimum Subject to 9.345% Tax, Gratuity, and 5% Event Fee.

MENU

We are proud to provide a menu featuring seasonal Italian cuisine pointing to the northeastern region of Friuli-Venezia Giulia. Traditionally, we serve our Quattro Piatti (four course) menu with two options per course for $170.00 per person. We are also happy to provide arrival additions and supplements that celebrate the season and add a touch of luxury.

BEVERAGES

All beverages are based on consumption. Our team of knowledgeable wine professionals are happy to help enhance your beverage service experience by selecting wine and beverage pairings prior to your event.

ADDITIONS

Let our team of food and beverage experts design a custom experience for you and your guests. From seasonal supplements, to tableside service to tailored wine pairings, we are proud to create the event you've always envisioned. Below are a selection of enhancements.

SUPPLEMENTS

Selection of Passed Canapes for 30 Min. Basic /Premium/ Luxury	$30/$45/$60 per person
Family Style Salumi, Frico Caldo, Olives, & Almonds	$20 per person
Formaggi Course	$20 per person







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