

A decorative blue border with ornate, swirling corner pieces and horizontal lines at the top and bottom frames the central text.

GROUP & PRIVATE DINING

201 E. Washington Street, Phoenix, AZ 85004

CREATE SPECIAL MOMENTS

Whether you're celebrating a milestone or hosting an important meeting, Mancuso's offers a setting designed for those who value quality, service, and attention to detail.

Choose from private or semi-private dining rooms, and let our Private Dining Manager handle every detail—from menu planning to timing—to ensure your event runs smoothly and leaves a lasting impression.

Centrally located in downtown Phoenix, directly across from the Convention Center, Footprint Center, and Chase Field, Mancuso's combines a warm, intimate atmosphere with Northern Italian and continental cuisine.

Perfect for:

- Corporate & pharmaceutical events
- Full restaurant buyouts (up to 250 guests)
- Family dinners
- Birthdays & anniversaries
- Wedding & rehearsal dinners
- Baby & bridal showers
- Happy hour gatherings

VENUE M

An elegant extension of Mancuso's Restaurant, Venue M is a sophisticated private event space designed for luxurious gatherings of 30 to over 100 guests. Spanning more than 2,500 square feet, the venue offers an inviting yet elevated setting for receptions, corporate functions, celebratory dinners, and more.

Guests are welcomed into a beautifully appointed space featuring a built-in bar, private patio, and buffet-style service options tailored to your event's needs. A flexible, reception-style layout allows for seamless transitions between cocktail hours, dinners, and social mingling.

State-of-the-art audio and visual capabilities are integrated throughout, ensuring a polished experience for presentations, speeches, or ambient entertainment.

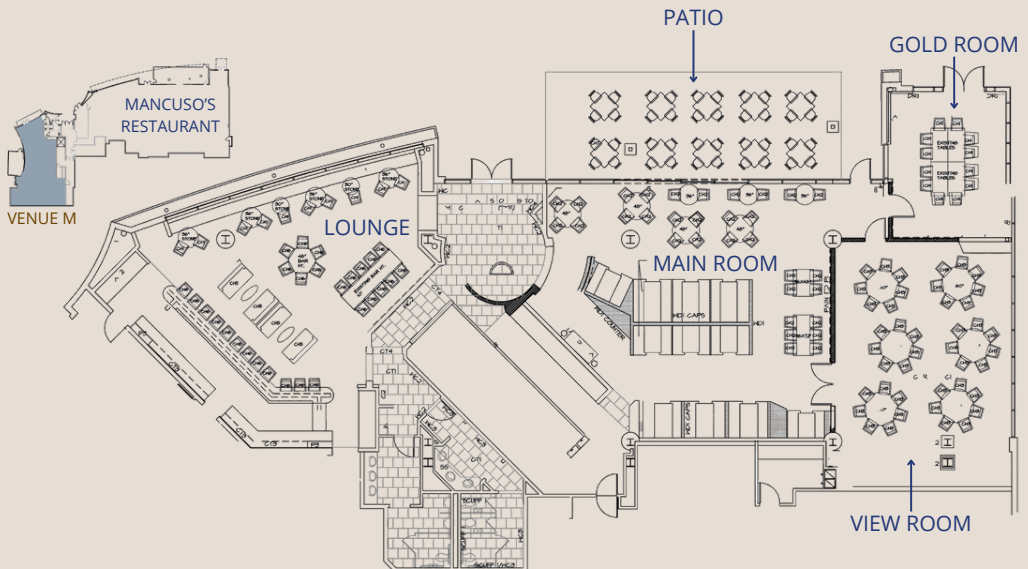
Ideally situated adjacent to Mancuso's Restaurant, Venue M combines privacy, elegance, and convenience—making it the ideal backdrop for events that require both sophistication and excellent service.

MANCUSO'S RESTAURANT

GROUP DINING CAPACITIES

ROOM	SEATED	RECEPTION	SQ.FT.	A/V EQUIPMENT
VENUE M	80	120+	2500+	MULTI-SCREEN (4)*
PRIVATE GOLD ROOM	26	30+	525	70" FLATSCREEN TV
PRIVATE VIEW ROOM	65	90	1570	95" FLATSCREEN TV
PRIVATE PATIO	45	90	—	
LOUNGE	42	85	—	65" FLATSCREEN TV (2)
MAIN ROOM	80	100	—	
MAIN ROOM + PATIO	100	140	—	

ADDITIONAL AMENITIES: WIRELESS/WIRED MICROPHONES, WIRELESS/WIRED HIGH-SPEED INTERNET. *VENUE M IS EQUIPPED WITH 4 LINKED FLATSCREEN TVS FOR UNIFIED MEDIA DISPLAY (2 x 75" FLATSCREEN TVS, 1 x 70" FLATSCREEN TV, 1 x 55" FLATSCREEN TV).





BEVERAGE PACKAGES

Select one of our beverage packages to complement your event, including house selections, private label wines, and full cocktail service.

**Maximum of 4 drinks per guest*

HOUSE SELECTIONS PACKAGE

Includes domestic beers (Budweiser, Bud Light, Miller Lite, Michelob Ultra) and house wines: Cabernet & Chardonnay.

- **2 Hours** — \$25 per guest
- **3 Hours** — \$32 per guest
- **4 Hours** — \$38 per guest

PRIVATE LABEL PACKAGE

Includes domestic and imported beers, and select wines: Chardonnay, Pinot Grigio, Merlot, and Cabernet Sauvignon.

- **2 Hours** — \$28 per guest
- **3 Hours** — \$37 per guest
- **4 Hours** — \$42 per guest

COCKTAIL PACKAGE ADD-ON

Add cocktails & mixed drinks to any beverage package — \$6 per guest, per hour

Includes: Evan Williams Bourbon, Passport Scotch, Sobieski Vodka, Seagram's Gin, Cruzan Rum, Christian Brothers Brandy, Juarez Tequila



BUFFET & PASSED APPETIZER CHOICES

We offer both buffet-style and passed appetizers for group events, providing a flexible and elegant service experience. Other menu choices are also available to suit the needs of your event.

**Pans serve approximately 15-20 guests.*

BUFFET STATION ITEMS

Mac & Cheese with Lobster (2 lbs) – \$295 per pan

Baked Meat Lasagna (30 half orders) – \$225 per pan

Cheese Tortellini al Panna – \$190 per pan

Calamari Fritti – \$190 per pan

Red Lentil Penne with Pesto Sauce (GF & V) – \$190 per pan

Assorted Cheese & Cracker Tray – \$200 per tray

Fruit & Vegetable Tray – \$190 per tray

Prosciutto & Melon (Seasonal) – Priced per piece

Caprese Tray – \$200 per tray

Crab Cakes (Small) – \$16 each

Toasted Cheese Ravioli with Marinara – \$2.50 each

Stuffed Mushrooms – \$3 each

Meatballs in Marinara (2 oz) – \$3.50 each

Shrimp Cocktails – \$7 each

PASSED ITEMS

Caprese & Tomato Ball Skewers – \$4 each

Seared Ahi Tuna Bites – \$3 each

Dates Wrapped with Bacon & Goat Cheese – \$6.50 each

Bruschetta – \$3 each

Chicken Skewers – \$6 each

Sausage & Peppers Skewers – \$6 each

Filet Mignon Skewers (1 oz) – \$9 each



PRIVATE DINING MENUS

Choose from six group menus at a range of price points, with the flexibility to accommodate most budgets. Menus can be customized to suit your event style and guest preferences.

18% Gratuity • 3% Service Charge • 8.6% Tax

Plant-Based Options (May be added to any menu):

Red Lentil Penne - GF & V

Red lentil pasta tossed with sautéed broccolini, extra virgin olive oil, balsamic reduction, and roasted garlic.

Vegetarian Paella - GF & V

A fragrant saffron rice dish with squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, bell peppers, green beans, and fresh herbs.

HOUSE MENU

Appetizer, Choice of

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

CHICKEN PICCATA

Wine, butter, lemon, parmesan and Romano cheese, capers

MEAT LASAGNA

House made

SHRIMP SCAMPI

Olive oil, garlic, lemon, butter, on a bed of linguini

FRESH SALMON FILET

Dill sauce, seasonal vegetable, and pasta

Dessert

NEW YORK CHEESECAKE

\$56 PER PERSON PLUS TAX AND GRATUITY

MANCUSO'S

RESTAURANT

ROBERTO MENU

Appetizer, Choice of

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

CHICKEN PICCATA

Wine, butter, lemon, parmesan and Romano cheese, capers

FILET MIGNON (6OZ)

Béarnaise sauce

SHRIMP SCAMPI

Olive oil, garlic, lemon, butter, on a bed of linguini

FRESH SALMON FILET

Dill sauce, seasonal vegetable, and pasta

Dessert

NEW YORK CHEESECAKE

\$72 PER PERSON PLUS TAX AND GRATUITY



FRANCINE MENU

Family-Style Appetizer

BEEF & PORK MEATBALLS

Marinara sauce

CAPRESE

Fresh mozzarella, tomato, basil dressing

With Choice of,

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

CHICKEN PICCATA

Wine, butter, lemon, parmesan and Romano cheese, capers

FILET MIGNON (6OZ)

Béarnaise sauce

SHRIMP SCAMPI

Olive oil, garlic, lemon, butter, on a bed of linguini

FRESH SALMON FILET

Dill sauce, seasonal vegetable, and pasta

Dessert

CREAM BRULÉ CHEESECAKE

\$84 PER PERSON PLUS TAX AND GRATUITY

MANCUSO'S

RESTAURANT

AGNES MENU

Family-Style Appetizer

BEEF & PORK MEATBALLS

Marinara sauce

SHRIMP COCKTAIL

With Choice of,

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

CHICKEN MARSALA

Wine sauce, wild mushrooms, fontina cheese

FILET MIGNON (6OZ)

Béarnaise sauce

LOBSTER FRA DIAVOLO

Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce, on a bed of linguini

FRESH SALMON FILET

Dill sauce, seasonal vegetable, and pasta

Dessert, Choice of

CREAM BRULÉ CHEESECAKE

TIRAMISU

\$93 PER PERSON PLUS TAX AND GRATUITY



FRANK MENU

Family-Style Appetizer

BEEF & PORK MEATBALLS

Marinara sauce

SHRIMP COCKTAIL

With Choice of

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

CHICKEN MARSALA

Wine sauce, wild mushrooms, fontina cheese

FILET MIGNON (6OZ)

Béarnaise sauce

LOBSTER FRA DIAVOLO

Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce, on a bed of linguini

FRESH CHILEAN SEA BASS

Lobster sauce

VEAL CHOP (14 OZ, BONE-IN)

Cognac mushroom sauce

Dessert, Choice of

CREAM BRULÉ CHEESECAKE

TIRAMISU

\$112 PER PERSON PLUS TAX AND GRATUITY



THE FAMILY MENU

Appetizer

CRAB STACK

Jumbo lump crabmeat, avocado, mango, wasabi vinaigrette

With Choice of

WEDGED ICEBERG

Artichoke hearts, hearts of palm, Kalamata olives, pico de gallo, blue cheese dressing

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

LOBSTER FRA DIAVOLO

Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce, on a bed of linguini

FILET MIGNON (6OZ) & LOBSTER TAIL (6OZ)

Béarnaise sauce

FRESH CHILEAN SEA BASS

Sautéed, served with dill sauce

VEAL CHOP (14 OZ, BONE-IN) & SHRIMP SCAMPI

Cognac mushroom sauce

Dessert, Choice of

CREAM BRULÉ CHEESECAKE

TIRAMISU

\$130 PER PERSON PLUS TAX AND GRATUITY



PHARMACEUTICAL MENU

Family-Style Appetizer

BRUSCHETTA

Diced Roma tomatoes, fresh basil, garlic

With Choice of

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAESAR SALAD

Romaine, parmesan cheese

Entrée, Choice of

CHICKEN PICCATA

Wine, butter, lemon, parmesan and romano cheese, capers

FILET MIGNON (6OZ)

Béarnaise sauce

SHRIMP SCAMPI

Olive oil, garlic, lemon, butter, on a bed of linguini

FRESH SALMON FILET

Dill sauce, seasonal vegetable, and pasta

Dessert

NEW YORK CHEESECAKE

Wine (2 Glass), Choice of

J. Lohr "Riverstone" Chardonnay

Prelius Cabernet, Toscana

\$93 F&B • \$20 SERVICE CHARGE (21%) • \$8 TAX
\$125 TOTAL

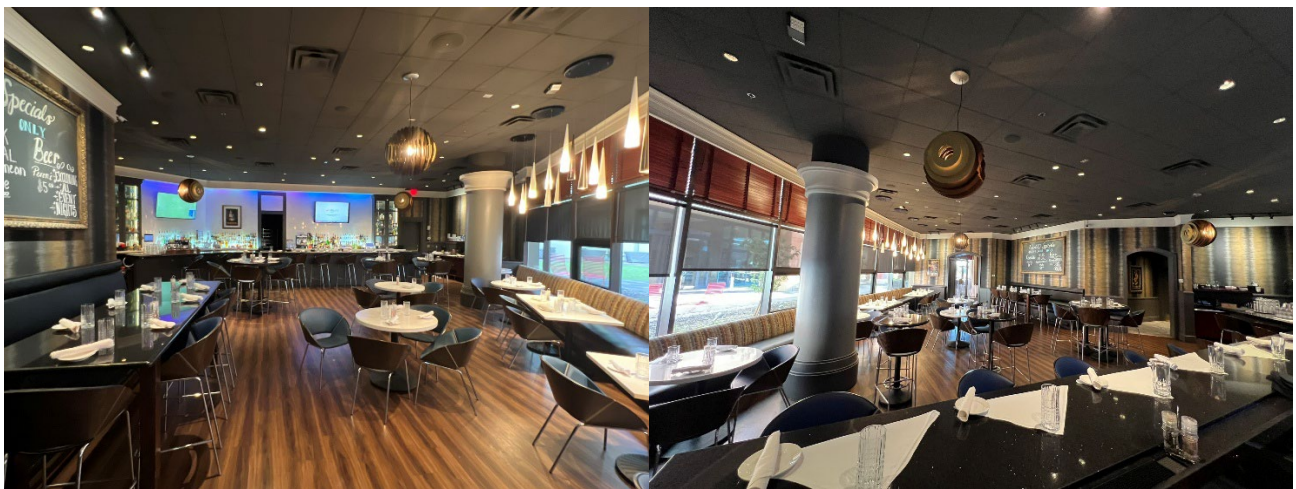
GOLD PRIVATE ROOM



VIEW PRIVATE ROOM



LOUNGE



PATIO



VENUE M

