

VENICE RISTORANTE PRIVATE EVENTS

DENVER

1700 WYNKOOP ST DENVER CO 80202
303-534-2222

GREENWOOD VILLAGE

5946 S HOLLY ST GREENWOOD VILLAGE CO 80111
720-482-9191

DIRECTOR OF SALES

ASHLEY SKAJA

815-261-8454 (TEXT FRIENDLY)

VENICEPRIVATEEVENTS@GMAIL.COM



ABOUT US

Founded in 2002, Venice Ristorante has brought a five-star Venetian dining experience right to Denver & DTC in Colorado. Each of our three Ristorantes; Venice Downtown, Venice DTC & Chianti expresses the highest culinary expertise from the owner Alessandro Carollo & Executive Chef, Christian Delle Fave. Venice invites you to join us for your next private event (business or pleasure).





DOWNTOWN DENVER PRIVATE ROOMS

(FOR ALL F&B MINIMUMS PLEASE REACH OUT TO ASHLEY DIRECTLY)

SEMI-PRIVATE

Smaller semi-private space perfect for birthdays & smaller business dinners.

CAPACITY: 15

CATANIA ROOM

Private space that looks into the wine cellar.

CAPACITY: 24

DINING ROOM

Entire dining room exclusively reserved for your group. Room for cocktail hour and dinner in the same space

CAPACITY: 120-150

UPPER BAR

Elevated semi-private space above the main bar.

CAPACITY: 25

PALERMO ROOM

Enjoy a space with large glass doors that look out to 17th street. Can open when weather is permitting

CAPACITY: 35

PATIO

Directly across from union station with beautiful views. Completely outdoors.

CAPACITY: 25

LOWER BAR

This area is great for happy hours or cocktail style events.

CAPACITY: 50

CATANIA & PALERMO

Perfect for rehearsal dines or large corporate events. Has areas that look into the wine cellar along with natural light from windows.

CAPACITY: 60

ENNA

Private space looks into the wine cellar. Has large window doors that look out onto 17th street.

CAPACITY: 45

Full Restaurant Buyout Available

GREENWOOD VILLAGE (DTC) PRIVATE ROOMS

(FOR ALL F&B MINIMUMS PLEASE REACH OUT TO ASHLEY DIRECTLY)

PDR

Small intimate setting tucked into the back of the restaurant. Perfect for small gatherings.

CAPACITY: 16

BAR

Our small bar area is perfect for happy hours or cocktail style events.

CAPACITY: 25

SAN MARCO ROOM

Fully private space perfect for small groups or special occasions.

CAPACITY: 25

RIALTO ROOM

Located on the new side of the restaurant. Featuring a large window with natural light.

CAPACITY: 36

RIALTO & SAN MARCO

Spacious room perfect for rehearsal dinners or larger corporate events.

CAPACITY: 60

DINING ROOM

Enjoy our entire dining room exclusive to your group.

CAPACITY: 110



APPETIZERS

(PRICING BY THE DOZEN)

MUST ORDER A MINIMUM AMOUNT PER APPETIZER BASED ON THE NUMBER OF GUESTS IN YOUR PARTY. EXAMPLE - IF YOU HAVE 20 PEOPLE, YOU WILL NEED TO ORDER 2 DOZEN OR MORE PER APPETIZER YOU ARE LOOKING TO ORDER

- Bruschetta al Pomodoro \$50
- Calamari e Zucchini Fritte \$50
- Mozzarella Caprese Skewers \$50
- Italian Meat & Cheese Skewers \$50
- Italian Style Meatballs \$60
- Veal Meatballs \$70
- Tortelloni alla Parmigiana \$50
- Italian Style Crab Cakes \$90
- Grilled Shrimp on Avocado Salsa \$90
- Grilled Lamb Lollipops \$160
- Sausage Stuffed Mushrooms \$80
- Prosciutto Wrapped Melon Skewers \$50
- Shrimp Cocktail \$80
- Cappellacci di Zucca \$50





SMALL BITE PACKAGES

(ONLY AVAILABLE FOR GROUPS
HAVING A SIT-DOWN DINNER. NOT
AVAILABLE FOR COCKTAIL EVENTS)

\$20 per person

- Italian Style Meatballs
- Bruschetta al Pomodoro

\$26 per person

- Sausage Stuffed Mushrooms
- Mozzarella Caprese Skewers
- Italian Meat & Cheese Skewers

\$36 per person

- Veal Meatballs
- Grilled Shrimp on Avocado Salsa
- Prosciutto Wrapped Melon Skewers
- Sausage Stuffed Mushrooms

\$64 MENU

ANTIPASTO

Mozzarella Caprese

INSALATA

Insalata Cesare

ENTREES

Chicken Parmigiana

Lightly Breaded • Fresh Tomato Sauce • Fresh Mozzarella •
Parmesan • Sautéed Vegetables

Tortelloni alla Parmigiana

Homemade Hat Shaped Ravioli • Fresh Mozzarella •
Burrata • Parmesan • Gorgonzola Cream Sauce

Scaloppine Marsala

Veal Scaloppine • Mushrooms •
Marsala Wine Sauce • Seasonal Vegetables

Tagliatelle Bolognese

Egg Ribbon Pasta • Beef Meat Ragu • Parmesan

Gnocchi alla Vodka e Burrata

Vodka Pink Sauce • Burrata • Parmesan

DESSERT

Cannoli

Tiramisu

Profiteroles al Cioccolato Scuro





\$74 MENU

ANTIPASTO

Veal Meatballs

INSALATA

Insalata di Spinaci

ENTREES

Filetto al Gorgonzola

Filet • Gorgonzola • Chianti Red Wine Sauce • Roasted Potatoes

Salmone alla Griglia

Grilled Shkuna Bay Salmon • Seasonal Vegetables

Ravioli di Salsiccia

Homemade Ravioli • Italian Sausage • Ricotta Cheese •
Porcini Mushrooms • Parmesan • Fresh Tomatoes •
Sausage Wine Sauce

Chicken Piccata

Capers • Roasted Garlic • Lemon Chardonnay Wine
Sauce • Seasonal Vegetables

Cappellacci di Zucca

Hat Shaped Ravioli • Butternut Squash • Raisins •
Parmesan • Marinara Brown Butter Sage • Toasted Walnuts

DESSERT

Crepes alla Nutella

Tiramisu

Crème Brulee

\$84 MENU

ANTIPASTO

Calamari e Zucchini Fritte

INSALATA

Insalata Lemoncello

ENTREES

Filetto alla Griglia

Filet Mignon • Porcini Mushroom Sauce • Roasted Potatoes

Agnolotti ai Funghi

Homemade Round Ravioli • Portobello & Cremini Mushrooms • Ricotta • Porcini & Gorgonzola Cream Sauce

Pappardelle al Cinghiale

Artesian Egg Ribbon Pasta • Braised Wild Boar • Root Vegetables • Plum Tomatoes • White Truffle Oil

Pollo al Marsala

Chicken Breast • Marsala Wine Sauce • Fresh Porcini & Oyster Mushrooms • Seasonal Vegetables

Chilean Seabass

Pan Seared • Capers • Chardonnay Lemon Beurre Blanc • Seasonal Vegetables

DESSERT

Cheesecake

Crème Brûlée

Tiramisu





\$94 MENU

ANTIPASTO

Charcuterie & Fromage

INSALATA

Insalata Lemoncello

Panzanella

LA PASTA

Tortelloni alla Parmigiana

Rigatoni con Salsiccia

ENTREES

Agnello alla Griglia

New Zealand Lamb Chips • Herbs • Olive Oil • Roasted Potatoes

Filetto alla Griglia

Filet Mignon • Mushrooms Sauce • Roasted Potatoes

Veal Chop Parmigiana

Veal Chop • Lightly Breaded • Fresh Tomato Sauce •

Parmesan • Mozzarella • Seasonal Vegetables

Chilean Seabass

Pan Seared • Capers • Chardonnay Lemon Beurre Blanc • Seasonal Vegetables

Spaghetti Quadrati all' Aragosta

Square Spaghetti • Fresh Maine Lobster • Clams • Mussels • Fresh Tomatoes

DESSERT

Zabaglione alle Fragole e Sorbetto

Tiramisu

Crème Brulee



DRINK PACKAGES

(MINIMUM 2 HOURS REQUIRED)

Bronze Drink Package \$20pp per hour

Draft & Bottled Beer
House Wines

Silver Drink Package: \$25pp per hour

Draft & Bottled Beer
House Wines
Well Mixed Drinks

Gold Drink Package: \$29pp per hour

Draft & Bottled Beer
Premium Wines
Premium Liquor

OPEN BAR

Your guests will have the option of ordering anything from the bar which will be charged based on consumption.



Q&A

WHAT IS THE TAX & GRATUITY?

Our tax at our Denver location is 8% and 7.25% at our DTC location. The gratuity is 23%

CAN I CUSTOMIZE MY MENU?

You are welcome to mix and match items from each menu and create a custom menu. Once you are finished creating your menu, send the menu to Ashley and she will give you a per person price.

WHEN IS MY FINAL GUEST COUNT DUE?

Your final guest count is due 7 days prior the event date. Your final guest count is the number we will charge for unless the number exceeds your final count guest.

WHAT HAPPENS IF I DO NOT REACH THE F&B MINIMUM?

The remaining balance will be charged as an unmet minimum onto the final check.



Q&A

HOW DO YOU HANDLE ALLERGIES?

Our servers will go around and ask for dietary restrictions before taking orders. If the pre-set menu that is selected does not have anything to fit the dietary needs of a guest, our server will work directly with the chef on a special meal for them.

DO WE OFFER SEPARATE CHECKS ON EVENTS?

All private events require one check. You may use up to 4 cards to split the payment on one check.

CAN I BRING IN MY OWN CAKE?

You are welcome to bring a cake. The cake does have to be store bought or from a bakery.

CAN I BRING IN DECORATIONS?

You are welcome to bring any decorations besides confetti & glitter.

DO I HAVE TO HAVE A PRE-SET MENU?

Groups 20 or below are welcome to order off the regular dining menu. Groups above 20, we require a pre-set menu or buffet.