

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

EVENT MANAGER

MATT FIELDS

720-201-3625 (TEXT FRIENDLY)

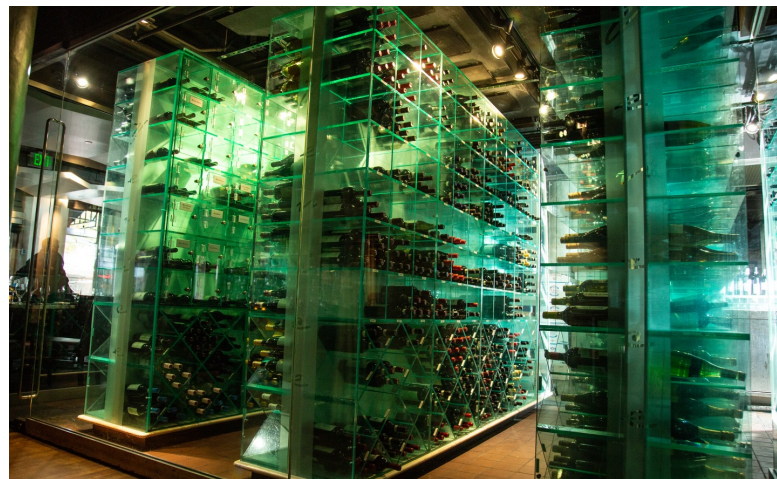
VENICEPRIVATEEVENTS@GMAIL.COM



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 MATT 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

UPPER BAR

Elevated semi-private space above the main bar.

CAPACITY: 24

PALERMO ROOM

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

CAPACITY: 35

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

DINING ROOM

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

CAPACITY: 120-150

PATIO

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

CAPACITY: 25

Full Restaurant Buyout Available

DTC PRIVATE ROOMS

(FOR ALL F&B MINIMUMS PLEASE REACH
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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

Full Restaurant Buyout Available



APPETIZERS

- Assorted Bruschetta
- Calamari e Zucchini Fritte
- Mozzarella Caprese Skewers
- Italian Meat & Cheese Skewers
- Italian Style Meatballs
- Veal Meatballs
- Lune all Parmigiana
- Italian Style Crab Cakes
- Seared Scallops w/ Citrus Confit
- Grilled Shrimp on Avocado Salsa
- Grilled Lamb Lollipops
- Sausage Stuffed Mushrooms
- Prosciutto Wrapped Melon Skewers
- Shrimp Cocktail
- Cappellacci di Zucca
- Risotto Salsiccia





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

\$14 per person

- Italian Style Meatballs
- Bruschetta al Pomodoro

\$22 per person

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

\$28 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

Galletto Caprese

Chicken Breast • Fresh Tomatoes • Marinara Sauce •
Parmesan • Fresh Mozzarella • Sautéed Vegetables

Lune alla Parmigiana

Homemade Full Moon Shaped Ravioli • Fresh Mozzarella •
Ricotta • Burrata • Parmesan Cheese • Gorgonzola Cream Sauce

Scaloppine Marsala

Veal Scaloppine • Fresh Button Mushrooms •
Marsala Wine Sauce • Roasted Potatoes

Tagliatelle Bolognese

Egg Ribbon Pasta • Parmesan Cheese • Butter • Meat Ragu

Melanzane alla Parmigiana

Layered Eggplant • Parmesan Cheese • Basil •
Provolone Cheese • Marinara Sauce Vegetables

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 Balsamico

Grilled Scottish Salmon • Polenta •
Julienne Vegetables • Balsamic Reduction Sauce

Ravioli di Salsiccia

Homemade Round Ravioli • Spicy Italian Sausage • Ricotta •
Porcini Mushrooms • Parmesan • Mushrooms, Tomatoes &
Sausage Wine Sauce

Medaglioni di Pollo

Chicken Breas Medallions • Parma Proscuitto • Asparagus •
• Fontina • Chardonnay Wine Sauce • Seasonal Vegetables

Cappellacci di Zucca

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

DESSERT

Tartufo Classico

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 •
Parmesan • Ricotta • Garlic • Mushroom & Gorgonzola Cream Sauce

Pappardelle al Cinghiale

Homemade Egg Ribbon Pasta • Braised Wild Boar • Root Vegetables •
Plum Tomatoes • Wine Sauce • White Truffle Oil

Vitello alla Milanese

Lightly Breaded Veal Scaloppini • Arugula Salad • Cherry
Tomatoes • Red Onions • Parmesan • Lemon Vinaigrette

Branzino alla Pizzaiola

Seabass • Sautéed Capers • Olives • Tomatoes • Julienne Vegetables

DESSERT

New York Cheesecake

Tartufo Pistachio

Tiramisu





\$94 MENU

ANTIPASTO

Charcuterie & Fromage

INSALATA

Insalata Lemoncello

Panzanella

LA PASTA

Lune 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

Polletto Piccata

Chicken Breast • Capers • Roasted Garlic • Lemon

Chardonnay Wine Sauce • Seasonal Vegetables

Branzino alla Pizzaiola

Seabass • Sauteed Capers • Olives • Tomatoes • Julienne Vegetables

Risotto con Spinaci e Salsiccia

Italian Rice • Spicy Sausage • Tomatoes • Mushrooms • Spinach • Parmesan • Truffle

DESSERT

Zabaglione alle Fragole e Sorbetto

Crepes alla Nutella

Crème Brulee



DRINK PACKAGES

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 8.81% 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 Matt and he 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.