

TAVERNETTA



Private Dining

Summer 2026

1889 16th St.
Denver, CO 80202



Authentic Italian. Genuine Hospitality.

Tavernetta is a steward of Italian values and traditions, the greatest of which is the time-honored tradition of gathering around the table.

Our private dining team is here to walk you through every step of the way - from a seamless booking experience to menu curation and night of execution.

Our aim is attentive, unobtrusive service and unbridled hospitality that allow you and your guests to enjoy a thoughtful and most of all delicious event.

We look forward to taking care of you.





The Board Room

Seated Capacity | 14



Tucked intimately away behind our wine cellar, with a view into the kitchen, the Board Room is the perfect place to gather with your closest friends, family, or business colleagues.

Our beautiful custom oak table offers a warm and inviting private dining experience, and a 65" mounted TV Screen is available at no additional charge for slideshows and presentations. Enjoy an a la carte menu experience or a cultivated menu from our team!

Food and Beverage Minimums

Food and Beverage Minimum does not include tax - 8%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

Lunch | \$900

Dinner | \$2,000

**Minimums subject to change seasonally. Please inquire directly for December pricing*

La Casina

at Tavernetta Denver

Seated Capacity | 17 - 75



La Casina is Tavernetta's new stand-alone private event space, offering the full amenities of a restaurant with the same modern alpine design and vintage Slim Aarons charm guests love. Fully furnished and complete with its own private full-service bar, La Casina provides a warm, self-contained setting ideal for larger celebrations, pop-ups, and special programming—giving Tavernetta guests greater flexibility and more ways to gather just steps from the main restaurant.

Food and Beverage Minimums

17-25 Guests

Sunday - Thursday | \$4,250

Friday & Saturday | \$4,750

26-35 Guests

Sunday - Thursday | \$5,500

Friday & Saturday | \$6,000

36+ Guests

Sunday - Thursday | \$8,000

Friday & Saturday | \$9,000

Food and Beverage Minimums do not include tax - 8%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

**Minimums subject to change seasonally. Please inquire directly for December pricing*

The Gallery Room

Seated Capacity | 28
Reception Capacity | 28



Our Gallery Room is an homage to “la dolce vita” or “the sweet life.” Surrounded by original Slim Aarons photographs, the room also features a floor to ceiling sliding door for full privacy from the dining room and glass french doors onto intimate patio, providing views of Denver’s bustling 16th Street. This space is perfect for any kind of celebration!

Food and Beverage Minimums

Full Evening Rental | Sunday - Thursday | \$7,000

Full Evening Rental | Friday & Saturday | \$7,500

Food and Beverage Minimum does not include tax - 8%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

**Minimums subject to change seasonally. Please inquire directly for December pricing*



Gallery & Grotto

Seated Capacity | 60
Reception Capacity | 60



Rental of the Gallery and Grotto rooms at Tavernetta provides guests with the consummate Tavernetta experience with the exclusivity of the entire back half of the restaurant to include both of the dining rooms, which is completely separated from the bar and lounge by our spacious open kitchen.

With this style of rental, the bar and lounge area remains open to the public for standard reservations, however, completely privatized to you and your guests.

Food and Beverage Minimums

Sunday - Thursday | \$17,000

Friday & Saturday | \$20,000

Food and Beverage Minimum does not include tax - 8%, event fee - 5% and gratuity - at your discretion.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

**Minimums subject to change seasonally. Please inquire directly for December pricing*



Full Buyout

Seated Capacity | 70
Reception Capacity | 125



Enjoy the exclusivity of Tavernetta for your personal or corporate celebration.

With just over 3000 sq. feet of dining space, guests will have ample room to mingle and enjoy views of the Union Station platform and Slim Aarons photography spread throughout the restaurant. Our culinary team will develop the perfect menu specific to your event!

Food and Beverage Minimums

Please inquire directly [here](#)

Food and Beverage Minimum does not include tax - 8%, event fee - 5% and gratuity - at your discretion.







Beverage Package

You may order beverages upon consumption, or you may opt for our house beverage package which includes house wines, premium spirits, beer, juice, soda, coffee, and tea. Wine upgrades are available for supplemental fee.

\$110 per guest

Spirits

Vodka

Roaring Fork
Ketel One
Chopin

Gin

Tanqueray
Ford's
Hendrick's

Tequila

Lalo Blanco
Tequila Ocho Reposado
Fortaleza Anejo

Rum

Planeray Original Dark
Hamilton 151
La Favorite Agricole

Bourbon

Elijah Craig Private Barrel
Maker's 46
Woodford Reserve

Rye

High West Double Rye
George Dickel
Pikesville

Scotch & Brandy

Glenmorangie Triple Cask
Laphroaig 10 Year
Pierre Ferrand 1840

Amari

Braulio
Amaro Nonino
Montenegro

Grappa

Nonino Moscato
Jacopo Poli Torcolato

Vini del Casa

Sparkling

Scarpetta 2024 Prosecco, Brut, Grave del Friuli, Friuli Venezia Giulia, Italy

White

Due del Monte 2021 Chardonnay, Mont Quarin, Collio, Friuli, Italy
Via Alpina 2024 Sauvignon Blanc, Colli Orientali, Friuli, Italy
Clelia Romano 2024 Fiano di Avellino, 'Colli di Lapio,' Campania, Italy

Red

Benanti 2022 Etna Rosso, Mt. Etna, Sicily, Italy
Tiberio 2022 Montepulciano d'Abruzzo, Abruzzo, Italy
Isole e Olena 2021 Chianti Classico, Barberino Tavarnelle, San Donato in Poggio, Tuscany, Italy
Tenuta Argentera 2022 Bolgheri Rosso 'Poggio ai Ginepri', Castagneto Carducci, Tuscany, Italy

Wine Upgrade Packages

Package 1 | +\$50 per person

Sparkling

Bertrand-Delespierre, M.V Brut, 'Enfant de la Montagne,' Chammery, Montagne de Reims, France

White | Choose one primary

Hedele 2021 Chardonnay 'Goce', Vipava Valley, Slovenia

Doro Princic 2023 Sauvignon, Pradis, Cormons, Collio, Friuli, Italy

Federico Curtaz 2022 Etna Bianco, 'Gamma,' Mt. Etna, Sicily, Italy

Red | Choose one primary

Le Ragnaie 2021 Rosso di Montalcino, Montalcino, Tuscany, Italy

Ca del Baio 2022 Barbaresco 'Auntibej', Barbaresco, Piemonte, Italy

Ronc Platat 2022 Rosso (Bordeaux Blend), Colli Orietali del Friuli, Friuli, Italy

Package 2 | +\$100 per person

Sparkling | Choose one primary

A.Margaine MV 'L'Extra Brut' Blanc de Blancs, Montagne de Reims, Champagne

Laurent Perrier MV 'Cuvée Rosé', Montagne de Reims, Champagne

White | Choose one primary

Murva 2021 Bianco, Isonzo, Friuli, Italy

Maugeri 2023 Etna Bianco Superiore, 'Volpare,' Milo, Mt. Etna, Sicily, Italy

Red | Choose one primary

Rocca di Montegrossi, 2019 Chianti Classico Gran Selezione, 'Vigneto San Marcellino', Gaiole, Tuscany, Italy

G.D. Vajra & Frasca Hospitality Group 2020, Barolo, Piemonte, Italy

Le Serre Nuove dell'Ornellaia 2022 Bolgheri Rosso, Castagneto Carducci, Tuscany, Italy

Package 3 | +\$150 per person

Sparkling

Krug MV Brut, 'Grande Cuvée 169eme Édition,' Montagne de Reims, Champagne

White | Choose one primary

Hedele 2021 Chardonnay 'Obelunec,' Vipava Valley, Slovenia

Due Del Monte 2019 Friulano 'Subida 23', Collio, Friuli, Italy

Red | Choose one primary

L'Aietta 2018 Brunello di Montalcino, Tuscany, Italy

Giacomo Fenocchio 2019 Barolo, Monforte d'Alba, Italy

Ca' Marcanda 2023 Bolgheri Rosso 'Magari', Castagneto Carducci, Tuscany, Italy

Four-Course Plated Menu

Individually plated, curated for guests to select from on-site | Up to 30 Guests at Tavernetta, Up to 16 Guests at La Casina

Selections are subject to seasonal change based on market availability

Includes Tavernetta Focaccia

\$135 per guest

Antipasti

Choice of:

Insalata Mista

Farm Lettuce, Pickled Shallot, Buttermilk, Parmigiano-Reggiano

Insalata di Cicoria

Chicory, Fennel, Bagna Cauda

Chef's Seasonal Antipasti Selection

Primo

Seasonal Risotto Selection

Secondi

Choice of:

Chef's Seasonal Vegetarian Entree

Branzino

Mediterranean Sea Bass, Seasonal Set

Manzo

New York Strip, Seasonal Set

Supplement | Family Style Contorni | \$10 per person

Two Selections, Served with Secondi

Friarelli

Broccoli Rabe, Chili, Garlic

Polenta

Sheep's Milk Ricotta

Verdure Stagione

Seasonal Market Vegetable

Dolci

Choice of:

Chef's Seasonal Dolce

Gelato and Sorbetti

Tiramisu

Rum, Mascarpone, Espresso, and Cocoa

Four-Course Family Style Menu

Large format dishes to be presented to the table to enjoy family style

Selections are subject to seasonal change based on market availability

Includes Tavernetta Focaccia

\$140 per guest

Upgrade to Three Selections per Course | \$160

Antipasti

Two Selections

Burrata

Trapanese Pesto, Focaccia Breadcrumb, and Basil

Insalata Mista

Farm Lettuce, Pickled Shallot, Buttermilk, and Parmigiano-Reggiano

Insalata di Cicoria

Chicory, Fennel, Bagna Cauda

Carpaccio alla Cipriani

Grass-Fed Beef, Grana Padano, Espelette

Piatti di Salumi

Prosciutto di Parma, Coppa, Finocchiona

Primi

Two Selections

Rigatoni

Lamb Ragu, Pecorino Romano

Radiatore

Pomodoro, Parmigiano-Reggiano

Cavatelli

'Nduja, Escarole, Pangrattato

Rigatoni Cacio e Pepe

Pecorino Romano, Black Pepper

Lumache * \$10 supplement per guest

Maine Lobster, Calabrian Chili, Preserved Tomato

Secondi

Two Selections

Branzino alla Griglia

Grilled Mediterranean Sea Bass, Arugula, Salmoriglio

Pollo Girarrosto

Whole Roasted Chicken, Fennel Pollen, Chicory

Porchetta

Crispy Skin Pork Roast, Salsa Verde

*Bistecca alla Fiorentina** \$45 supplement per guest

Dry-Aged Porterhouse, Roasted Garlic, and Tuscan Olive Oil

Contorni

Two Selections, Served with Secondi

Friarelli

Broccoli Rabe, Chili, Garlic

Polenta

Sheep's Milk Ricotta

Verdure Stagione

Seasonal Market Vegetable

Dolci

Two Selections

Tiramisu

Rum, Mascarpone, Espresso, and Cocoa

Italian Cookie Plate

Cannoli

Ricotta, Orange, Dark Chocolate

Three-Course Family Style Lunch Menu

Large format dishes to be presented to the table to enjoy family style | Required for Groups of 15+

Selections are subject to seasonal change based on market availability

Includes Tavernetta Focaccia

\$60 per guest

Antipasti

Two Selections

Burrata

Trapanese Pesto, Focaccia Breadcrumb,
and Basil

Insalata Mista

Farm Lettuce, Pickled Shallot, Buttermilk, Parmigiano-Reggiano

Insalata di Cicoria

Chicory, Fennel, Bagna Cauda

Secondi

Three Selections

Rigatoni

Lamb Ragu and Pecorino Romano

Radiatore

Pomodoro, Parmigiano-Reggiano

Rigatoni Cacio e Pepe

Pecorino Romano and Black Pepper

Branzino

Grilled Mediterranean Sea Bass, Arugula, Salmoriglio

Pollo Girarrosto

Roasted Chicken, Fennel Pollen, Chicory

Dolci

One Selection

Tiramisu

Rum, Mascarpone, Espresso, and Cocoa

Arrival Additions

Enhancements for your Seated Events

Family Style Salumi e Formaggi | \$20 per person

Chef's Selection of Salumi & Cheeses served with Grissini

Cicchetti Table | \$30 per person

To include:

Verdure

Marinated Olives
House Giardiniera

Carne

Prosciutto di Parma
Finocchiona
Spicy Coppa

Formaggi

Parmigiano-Reggiano with Aged Balsamic
Gorgonzola with Colorado Honey

Grissini

Marcona Almonds

45 Minutes Passed Canapes | \$30 per person

Select three:

Seasonal Arancini

Crostini, Ricotta, Honeycomb (V)

Pannelle, Calabrian Chili, Castelvetro Olive, Mint (GF, VG)

Carne Cruda, Beef Tartare, Caper, Parmigiano-Reggiano Frico (GF)

Seasonal Crudo, Preserved Citrus, Rice Cracker (GF, Pescatarian)

Carciofi, Preserved Artichoke, Lemon Vinaigrette, mint (GF, VG)

Focaccia, Straciatella, Bottarga (Pescatarian)

Gnocco Fritto, Grana Padano, Lardo

Polenta Fritta, Porcini Powder, Taleggio (GF, V)

Dietary Accommodations

Please inquire about dietary accommodations and allergies





Querciabella

Parmigiano - Reggiano
Italy

Tavernetta Reception Menu

A combination of stationary and passed items to enjoy throughout Tavernetta

\$100 per guest for a two hour reception

Cicchetti Table

A bountiful table of Italian favorites:

To include:

Verdure

Marinated Olives
House Giardiniera

Carne

Prosciutto di Parma
Finocchiona
Spicy Coppa

Formaggi

Parmigiano-Reggiano with Aged Balsamic
Gorgonzola with Colorado Honey

Grissini

Marcona Almonds

Passed Canapes

Select three:

Seasonal Arancini

Crostini, Ricotta, Honeycomb (V)

Panelle, Calabrian Chili, Castelvetro Olive, Mint (GF, VG)

Carne Cruda, Beef Tartare, Capers, Parmigiano-Reggiano Frico (GF)

Seasonal Crudo, Preserved Citrus, Rice Cracker (GF, Pescatarian)

Carciofi, Preserved Artichoke, Lemon Vinaigrette, mint (GF, VG)

Focaccia, Stracciatella, Bottarga (Pescatarian)

Gnocco Fritto, Grana Padano, Lardo

Polenta Fritta, Porcini Powder, Taleggio (GF, V)

Supplements

Additional Canape Selection | \$10

Passed Small Plate Pastas

Choice of Two:

Rigatoni | Lamb Ragu, Pecorino Romano

Radiatore | Pomodoro, Parmigiano-Reggiano

Cavatelli | 'Nduja, Escarole, Pangrattato

Rigatoni Cacio e Pepe | Pecorino Romano, Black Pepper

Lumache | Maine Lobster, Calabrian Chili, Preserved Tomato (*\$10 supplement per guest)

Tavernetta Reception Additions

Priced per Guest

Caviar Station | \$125

Ossetra Caviar with Traditional Accompaniments to include:

Gnocco Fritto
Caper Salsa Verde
Semolina Crackers
Crema Fraiche
Chives

Raw Bar | \$50

Assorted Chilled and Raw Seafood Selection | Oysters, Shrimp, Lobster
Lemon Wedges
Cocktail Sauce
Mignonette

Salad Station | \$20

Insalata Mista | Farm Lettuce, Pickled Shallot, Buttermilk, Parmigiano-Reggiano
Insalata di Cicoria | Chicory, Fennel, Bagna Cauda Dressing

La Dolce Vita Table | \$15

A stationary presentation of sweet bites from our pastry chef
Menu based on seasonality

Carving Station | \$45

Choice of Two:

Served with Salsa Verde and Lemon
Manzo
Fennel Rubbed Roasted Chicken
Porchetta
Grilled Branzino
Rack of Lamb

Contorni Station | \$10*

*not available at La Casina

Choice of Two, only with Carving Station:

Patate | yukon potato, grana padano
Friarelli | broccoli rabe, chili, garlic
Polenta | sheep's milk ricotta
Verdure Stagione | seasonal market vegetable



Grazie.