TAVERNETTA



Private Dining

Winter 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





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 private 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, and the private 16th street patio, 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 (see next page).

$110 per guest

Spirits

Vodka

Tito's
Ketel One
Grey Goose

Gin

Tanqueray
Bombay Sapphire
Hendrick's

Tequila

Lalo Blanco
Ocho Reposado
Fortaleza Anejo

Rum

Flor de Cana
Plateray Original Dark

Bourbon

Elijah Craig Private Barrel
Maker's 46
Woodford Reserve

Rye

High West Double Rye
Michter's Rye
Pikesville

Scotch & Brandy

Glenmorangie Triple Cask
Laphroaig 10 Year
Park Cognac VS 'Carte Blanche'

Amari

Fernet Branca
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 2024 Chardonnay, Mont Quarin, Collio, Friuli, Italy
Via Alpina 2025 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 2023 Chianti Classico, Barberino Tavarnelle, San Donato in Poggio, Tuscany, Italy
Tenuta Argentiera 2023 Bolgheri Rosso 'Poggio ai Ginepri', Castagneto Carducci, Tuscany, Italy

Wine Upgrade Packages

Wine Supplements only available with the addition of $110 Tavernetta Beverage Package.



Package 1 | *+$50 per person (Total $160 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
Venica 2024 Sauvignon 'Ronco del Cero, ' Collio, Friuli
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

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Package 2 | *+$100 per person (Total $210 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

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Package 3 | *+$150 per person (Total $260 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

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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

Formaggi
Parmigiano-Reggiano with Aged Balsamic
Gorgonzola with Colorado Honey

Carne
Prosciutto di Parma
Finocchiona
Spicy Coppa

Grissini
Marcona Almonds

45 Minutes Passed Canapes | $30 per person

Select three:

Seasonal Arancini
Crostini, Ricotta, Honeycomb (V)
Panelle, Calabrian Chili, Castelvetrano 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, Stracciatella, Bottarga (Pescatarian)
Gnocco Fritto, Grana Padano, Lardo
Polenta Fritta, Porcini Powder, Taleggio (GF, V)



Dietary Accommodations

Please inquire about dietary accommodations and allergies

Winter 2026



Photo Credit Jody Zorn

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

Formaggi
Parmigiano-Reggiano with Aged Balsamic
Gorgonzola with Colorado Honey

Carne
Prosciutto di Parma
Finocchiona
Spicy Coppa

Grissini
Marcona Almonds

Passed Canapes

Select three:

Seasonal Arancini
Crostini, Ricotta, Honeycomb (V)
Panelle, Calabrian Chili, Castelvetrano 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, 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
Creme 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

Contorni Station | $10*

*not available at La Casina

Choice of Two, only with Carving Station:

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


Grazie.