



AVELINA

DENVER • CO

PRIVATE EVENTS

Avelina, a sophisticated stunner in the heart of lower Downtown Denver, turns out captivating New American cooking and offers a selection of private event spaces to suit nearly every affair. From small and intimate dinners at our chef's table to rehearsal dinners in our private dining room or more casual gatherings in The Bar at Avelina and on the patio, Avelina offers great food and exceptional service in an unforgettable venue. The beautifully executed dishes, exceptional wine list, thoughtful cocktails and intoxicating ambiance are not to be missed.

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avelinadenver.com

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CONTACT

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THE SPACES



PRIVATE DINING | UP TO 50 GUESTS

Perfect for receptions, celebrations or corporate events, Avelina's private dining room can accommodate 35 people for a seated meal, and up to 50 people for a cocktail style event.



THE BAR AT AVELINA & PATIO | UP TO 50 GUESTS

A semi-private lounge for celebrations and after-work affairs, our bar can accommodate parties as large as 50, or as few as eight and everything in between.



THE CHEF'S TABLE | UP TO 10 GUESTS

An intimate space ideal for special occasion brunch, lunch or dinner for up to 10 people. Avelina's open kitchen allows your guests to watch the chef and his team in action.



THE RESTAURANT | UP TO 200 GUESTS

Avelina's beautiful, lively dining room can accommodate up to 120 for a seated meal, and up to 200 guests for a cocktail style experience.

THE DETAILS

Our private event spaces are reserved through contracts which contain an agreement on our food and beverage spending minimums.

We base these reasonable minimums on the time of day of the week and the season.

Our team will gladly let you know the minimum spending amount for each space for your requested date.

Minimums do NOT include tax and a standard service charge of 21%.

Special requests that require use of an outside vendor are also not included.

A deposit may be required for larger events.



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THE MENUS

PRIVATE DINING

Allows your guests to eat at their own pace. We offer an assortment of appetizers, entrées and desserts displayed in a style that matches your event. Items require pre-ordering in a set amount.

PASSED APPETIZERS

by the each | minimum of 18 of each

DUCK LIVER MOUSSE ON TOAST

berry jam | 2.5

GLAZED LAMB MEATBALLS

cashew butter | 3

MUSHROOM TARTS

black garlic sauce | 2.5

SMOKED SAUSAGE EN CROUTE

spicy mustard | 3

GRILLED SHRIMP SKEWERS

lime, togarashi aioli | 3

TRUFFLE POTATO AGNOLOTTI

butternut squash purée | 2.5

GRILLED BISTRO SKEWERS

chimichurri | 4

GOAT CHEESE TARTLETS

beets, chive | 2.5

ARANCINI

parm, pistachio pesto | 2.5

PORK BELLY

harissa maple | 3

FRIED ARTICHOKE

tomato jam | 2.5

PLATTERS

SHRIMP COCKTAIL

cocktail sauce, lemon | 2.50/shrimp | (minimum 48 shrimp)

CHARCUTERIE PLATTER

salami, duck liver mousse, pate, sausage, pickles, mustard seed, fig compote, irish butter, bread | 100

CHEESE PLATTER

local & imported cheeses, dried fruit, nuts, pickles, bread | 80

MEAT & CHEESE PLATTER

salami, duck liver mousse, pate, sausage, local & imported cheeses, bread | 100

OVEN ROASTED, SHAVED & PICKLED VEGETABLES

whipped goat cheese | 75

SEAFOOD PLATTER*

shrimp cocktail, tuna tartare, oysters, octopus, cocktail sauce, lemon, flatbread | 150

Please inform Avelina staff of any/all food allergies & intolerances, as not all ingredients are listed in menu descriptions.

*Denotes items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 11.14



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DINNER MENUS

DINNER 1

.....
\$37 per guest
Choose any 2 appetizers
Choose any 3 entrees

APPETIZERS (choose 2 of the following)

AVELINA SALAD *roasted butternut squash, fennel, bacon, candied pecans, sage maple vinaigrette, mixed greens*

VEGETABLE BROTH SOUP *potato, celery root, squash, carrot, spinach, fried leeks, chive creme fraiche*

CRISPY BRUSSELS SPROUTS *cilantro, cumin lime vinaigrette, toasted hazelnuts, feta, apple*

ENTREES (choose 3 of the following)

CRISPY ROASTED GARLIC PANISSE *tomatillo salsa verde, grilled zucchini, grilled maitake mushrooms, goat cheese, avocado*

FLAT IRON STEAK* *grilled zucchini, crispy potatoes, pickle fresno, zucchini bbq*

SALMON* *caramelized celery root purée, couscous, squash caponata, bourbon gastrique, macadamia nuts, sunchoke chip*

TRUFFLE POTATO AGNOLOTTI *dungeness crab, roasted garlic beurre fondue, chive, bacon, lemon, caramelized leeks*

DINNER 2

.....
\$45 per guest
Choose any 3 appetizers
Choose any 3 level 1
or level 2 entrees
Choose 2 desserts

APPETIZERS (choose 3 of the following)

AVELINA SALAD *roasted butternut squash, fennel, bacon, candied pecans, sage maple vinaigrette, mixed greens*

VEGETABLE BROTH SOUP *potato, celery root, squash, carrot, spinach, fried leeks, chive creme fraiche*

CRISPY BRUSSELS SPROUTS *cilantro, cumin lime vinaigrette, toasted hazelnuts, feta, apple*

ENTREES (choose 3 of the following)

LEVEL 1

CRISPY ROASTED GARLIC PANISSE *tomatillo salsa verde, grilled zucchini, grilled maitake mushrooms, goat cheese, avocado*

FLAT IRON STEAK* *grilled zucchini, crispy potatoes, pickle fresno, zucchini bbq*

SALMON* *caramelized celery root purée, couscous, squash caponata, bourbon gastrique, macadamia nuts, sunchoke chip*

TRUFFLE POTATO AGNOLOTTI *dungeness crab, roasted garlic beurre fondue, chive, bacon, lemon, caramelized leeks*

LEVEL 2

ROASTED CHICKEN *oat risotto, duck liver pâté, roasted carrots, dried cherry, cherry gastrique*

PORK TENDERLOIN* *bacon cheddar polenta cake, sautéed spinach, pepper purée, date gastrique, mustard demi*

APPLE BBQ SHORT RIBS* *cauliflower gratin, wild mushrooms, butternut squash purée, sweet potato chip*

DESSERTS

choice of 1: **GELATO** or **SORBET**

choice of 1:

CHOCOLATE HAZELNUT CRUNCH CAKE BAR or

MACADAMIA NUT BLONDIE *sweet cream, banana chip*

CHEESE CAKE BITES *by the each | 2.50*

COOKIES *by the each | 2.50*



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DINNER MENUS

DINNER 3

\$65 per guest
Choose any 3 appetizers
Choose any 3 entrees
Choose any dessert

APPETIZERS (choose 3 of the following)

AVELINA SALAD *roasted butternut squash, fennel, bacon, candied pecans, sage maple vinaigrette, mixed greens*

VEGETABLE BROTH SOUP *potato, celery root, squash, carrot, spinach, fried leeks, chive creme fraiche*

CRISPY BRUSSELS SPROUTS *cilantro, cumin lime vinaigrette, toasted hazelnuts, feta, apple*

CHARRED OCTOPUS *romesco, marble potatoes, charred lemon aioli*

WAYGU BEEF CARPACCIO* *whipped ricotta, tomato jam, shiitake purée, toast*

TUNA TARTARE* *fresh pear, cucumber, mint tamari vinaigrette, avocado, rice crackers, togarashi*

RMF TOMATO SALAD *mixed greens, cucumber, tarragon, toasted almonds, achoite dressing*

BEETS & BURRATA *pistachio pesto, figs, pickled beets, ciabatta crisp, red wine dressing, mixed greens*

ENTREES (choose 3 of the following)

LEVEL 1

CRISPY ROASTED GARLIC PANISSE *tomatillo salsa verde, grilled zucchini, grilled maitake mushrooms, goat cheese, avocado*

FLAT IRON STEAK* *grilled zucchini, crispy potatoes, pickle fresno, zucchini bbq*

SALMON* *caramelized celery root purée, couscous, squash caponata, bourbon gastrique, macadamia nuts, sunchoke chip*

TRUFFLE POTATO AGNOLOTTI *dungeness crab, roasted garlic beurre fondue, chive, bacon, lemon, caramelized leeks*

LEVEL 2

ROASTED CHICKEN *oat risotto, duck liver pâté, roasted carrots, dried cherry, cherry gastrique*

PORK TENDERLOIN* *bacon cheddar polenta cake, sautéed spinach, pepper purée, date gastrique, mustard demi*

APPLE BBQ SHORT RIBS* *cauliflower gratin, wild mushrooms, butternut squash purée, sweet potato chip*

LEVEL 3

ROHAN DUCK BREAST *blackberry romesco, gnocchi, roasted beets, chevre blue cheese, roasted cherry tomatoes*

PORK TENDERLOIN* *bacon cheddar polenta cake, sautéed spinach, pepper purée, date gastrique, mustard demi*

RIBEYE* *grilled zucchini, crispy potatoes, pickle fresno, zucchini bbq*

SEARED DIVER SCALLOPS* *parsnip potato purée, wild mushrooms, butternut squash, black garlic demi, tomato jam*

ALAMOSA STRIPED BASS* *caramelized celery root purée, couscous, squash caponata, bourbon gastrique, macadamia nuts, sunchoke chip*

DESSERTS (choose any)

GELATO

SORBET

CHOCOLATE HAZELNUT CRUNCH CAKE BAR

MACADAMIA NUT BLONDIE *sweet cream, banana chip*

CHEESE CAKE BITES *by the each | 2.50*

COOKIES *by the each | 2.50*