



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 MENU

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

WILD MUSHROOM AGNOLOTTI

vichyssoise, english peas, serrano ham, parmesan | 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

romesco aioli | 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

DESSERTS

CHEESE CAKE BITES *by the each* | 2.50

COOKIES *by the each* | 2.50

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. 6.10



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DINNER MENUS

DINNER 1

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

APPETIZERS (choose 2 of the following)

AVELINA SALAD *bibb lettuce, roasted shallot vinaigrette, blueberries, strawberries, radish, smoked almonds*

HEIRLOOM TOMATO GAZPACHO *avocado mousse, red onion, compressed melon*

COLORADO LAMB MEATBALL *spiced yogurt, tahini vinaigrette, cilantro, feta*

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

ENTRÉES (choose 3 of the following)

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

FLAT IRON STEAK* *ramp aioli, asparagus, roasted potatoes, cipollini, blue cheese butter*

SALMON* *carrot purée, lentils, sweet peas, horseradish crema*

WILD MUSHROOM AGNOLOTTI *vichyssoise, english peas, serrano ham, parmesan*

DINNER 2

.....
\$45 per guest
Choose any 3 appetizers
Choose any 3 entrées
Choose 2 desserts

APPETIZERS (choose 3 of the following)

AVELINA SALAD *bibb lettuce, roasted shallot vinaigrette, blueberries, strawberries, radish, smoked almonds*

HEIRLOOM TOMATO GAZPACHO *avocado mousse, red onion, compressed melon*

COLORADO LAMB MEATBALL *spiced yogurt, tahini vinaigrette, cilantro, feta*

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

ENTRÉES (choose 3 of the following)

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

FLAT IRON STEAK* *ramp aioli, asparagus, roasted potatoes, cipollini, blue cheese butter*

SALMON* *carrot purée, lentils, sweet peas, horseradish crema*

WILD MUSHROOM AGNOLOTTI *vichyssoise, english peas, serrano ham, parmesan*

OVEN ROASTED BBQ CHICKEN *potato salad, brussels, dill aioli, pickled mustard seeds*

PORK TENDERLOIN* *polenta cake, chorizo, summer succotash, black garlic reduction, tomato jam*

SHORT RIB* *confit spring vegetables, arugula, radish top pesto, smoked tuscan butter*

DESSERTS

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

choice of 1:

CHOCOLATE HAZELNUT CRUNCH CAKE BAR or

PEACH LAVENDER SORBET *berries, prosecco, caramelized white chocolate brittle, mint syrup*



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DINNER MENUS

DINNER 3

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

APPETIZERS (choose 3 of the following)

AVELINA SALAD *bibb lettuce, roasted shallot vinaigrette, blueberries, strawberries, radish, smoked almonds*

HEIRLOOM TOMATO GAZPACHO *avocado mousse, red onion, compressed melon*

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

COLORADO LAMB MEATBALL *spiced yogurt, tahini vinaigrette, cilantro, feta*

OCTOPUS *romesco, marble potato salad, garlic aioli*

WAYGU BEEF CARPACCIO* *grilled asparagus, parmesan, creamy horseradish, frisée*

TUNA TARTARE* *cream cheese, lime, avocado, orange, cucumber, cracker*

SMOKED COBIA SALAD *frisee, arugula, tahini vinaigrette, avocado, cucumber, apple*

BURRATA *foie gras, cherry compote, toast*

ENTRÉES (choose 3 of the following)

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

FLAT IRON STEAK* *ramp aioli, asparagus, roasted potatoes, cipollini, blue cheese butter*

SALMON* *carrot purée, lentils, sweet peas, horseradish crema*

WILD MUSHROOM AGNOLOTTI *vichyssoise, english peas, serrano ham, parmesan*

OVEN ROASTED BBQ CHICKEN *potato salad, brussels, dill aioli, pickled mustard seeds*

SHORT RIB* *confit spring vegetables, arugula, radish top pesto, smoked tuscan butter*

LAMB SHOULDER *couscous, harissa tomatoes, yogurt, bordelaise, crumb*

PORK TENDERLOIN* *polenta cake, chorizo, summer succotash, black garlic reduction, tomato jam*

RIBEYE* *ramp aioli, asparagus, roasted potatoes, cipollini, blue cheese butter*

FISH OF THE DAY*

STEELHEAD TROUT* *carrot purée, lentils, sweet peas, horseradish crema*

DESSERTS (choose any)

GELATO

SORBET

CHOCOLATE HAZELNUT CRUNCH CAKE BAR

PEACH LAVENDER SORBET *berries, prosecco, caramelized white chocolate brittle, mint syrup*



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LUNCH MENU

LUNCH

LEVEL 1

\$25 per guest

Choose any 2 appetizers

Choose any 3 entrées

LEVEL 2

\$35 per guest

choice of 2 appetizers

choose any 3 entrées

choice of dessert

APPETIZERS

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

HEIRLOOM TOMATO GAZPACHO *avocado mousse, red onion, compressed melon*

ENTRÉES

SALMON SALAD* *cilantro, pickled fresno, cucumber, tomato, peanuts, thai dressing*

GRILLED CHICKEN SALAD* *poblano ranch, bacon, red onion, sieved egg, pepperoncini, smoked almond*

ROASTED BEET SALAD *champagne vinaigrette, farro, arugula, dried cherries, apples, chèvre, pepitas*

QUINOA SALAD *tahini vinaigrette, curried cauliflower, currants, kale, carrot, cashews*

FLOUNDER SANDWICH *remoulade, pickled peppers*

NIMAN RANCH BURGER* *fancy sauce, pickles, bibb lettuce, cheddar cheese*

SHORT RIB GRILLED CHEESE *sambal aioli, cheddar, pullman toast*

ALBACORE TUNA MELT *cheddar cheese, pullman toast, house pickles, bibb lettuce, tomatoes*

LAMB MEATBALL GYRO *tahini, cabbage, red onion, tzatziki*

BBQ CHICKEN SANDWICH *brussels slaw, pickles*

WILD MUSHROOM AGNOLOTTI *vichyssoise, english peas, serrano ham, parmesan +\$3*

FLAT IRON STEAK* *ramp aioli, asparagus, roasted potatoes, cipollini, blue cheese butter +\$3*

SEARED SCOTTISH SALMON* *carrot purée, lentils, sweet peas, horseradish crema +\$3*

DESSERTS

GELATO or SORBET

CHOCOLATE HAZELNUT CRUNCH CAKE BAR

SEASONAL DESSERT