



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 35 GUESTS

Perfect for receptions, celebrations or corporate events, Avelina's private dining room can accommodate 35 people for a seated meal, and up to 30 for a cocktail style event.



THE BAR AT AVELINA & PATIO

THE BAR: UP TO 20 GUESTS OR AS FEW AS 8
THE PATIO: UP TO 30 GUESTS, COCKTAIL STYLE EVENT ONLY
A semi-private lounge for celebrations and after-work affairs, the bar seats up to 20 guests or as few as 8 and the patio seats up to 30 guests, cocktail style event only.



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 110 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

GOAT CHEESE AGNOLOTTI
braised lamb, pickled mushrooms, roasted poblano, corn velouté, sunchoke | 2.5

GRILLED BISTRO SKEWERS
chimichurri | 4

GOAT CHEESE TARTLETS
beets, chive | 2.5

ARANCINI
parm, pistachio pesto | 2.5

PORK BELLY
root vegetable purée, braised cabbage, smoked almonds, egg yolk jam, shallot gastrique | 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. 10.30



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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, blistered heirloom tomatoes, blue cheese croûtons, leek buttermilk vinaigrette*

CORN BISQUE *charred corn, bacon, cilantro, pickled fresno, feta*

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

PORK BELLY *root vegetable purée, braised cabbage, smoked almonds, egg yolk jam, shallot gastrique*

TUNA TARTARE* *black garlic shoyu, peanuts, rice cracker, sesame green onion salad*

CRISPY BRUSSELS SPROUTS *maple sage vin, grapes, blue cheese, bacon, candied walnuts*

ENTRÉES (choose 3 of the following)

CELERY ROOT POMME FRITE *butternut tikka masala, jasmine rice, feta cheese, pumpkin seeds*

FLAT IRON STEAK* *brown butter cauliflower, cipollini onions, capers, cherry au poivre*

SCOTTISH SALMON* *root vegetable risotto, maitake mushrooms, hazelnuts, pickled carrot, lemon beurre blanc, crispy parsnip*

SPINACH FETTUCCHINE *'nduja, shrimp, mussels, ciabatta*

GOAT CHEESE AGNOLOTTI *braised lamb, pickled mushrooms, roasted poblano, corn velouté, sunchoke*

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, blistered heirloom tomatoes, blue cheese croûtons, leek buttermilk vinaigrette*

CORN BISQUE *charred corn, bacon, cilantro, pickled fresno, feta*

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

PORK BELLY *root vegetable purée, braised cabbage, smoked almonds, egg yolk jam, shallot gastrique*

TUNA TARTARE* *black garlic shoyu, peanuts, rice cracker, sesame green onion salad*

CRISPY BRUSSELS SPROUTS *maple sage vin, grapes, blue cheese, bacon, candied walnuts*

ENTRÉES (choose 3 of the following)

CELERY ROOT POMME FRITE *butternut tikka masala, jasmine rice, feta cheese, pumpkin seeds*

FLAT IRON STEAK* *brown butter cauliflower, cipollini onions, capers, cherry au poivre*

SCOTTISH SALMON* *root vegetable risotto, maitake mushrooms, hazelnuts, pickled carrot, lemon beurre blanc, crispy parsnip*

SPINACH FETTUCCHINE *'nduja, shrimp, mussels, ciabatta*

GOAT CHEESE AGNOLOTTI *braised lamb, pickled mushrooms, roasted poblano, corn velouté, sunchoke*

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

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

PASTRAMI SHORT RIB *charred broccoli purée, beef fat potato, bacon braised leeks, mustard broccoli*

DESSERTS

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

choice of 1: **CHOCOLATE HAZELNUT CRUNCH CAKE BAR** or
TAHINI GELATO *poached pears, lemon apples, candy walnuts*



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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, blistered heirloom tomatoes, blue cheese croûtons, leek buttermilk vinaigrette*

CORN BISQUE *charred corn, bacon, cilantro, pickled fresno, feta*

PORK BELLY *root vegetable purée, braised cabbage, smoked almonds, egg yolk jam, shallot gastrique*

TUNA TARTARE* *black garlic shoyu, peanuts, rice cracker, sesame green onion salad*

CRISPY BRUSSELS SPROUTS *maple sage vin, grapes, blue cheese, bacon, candied walnuts*

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

OCTOPUS *romesco, marble potato salad, garlic aioli*

WAYGU BEEF CARPACCIO* *apple butter, balsamic vinaigrette, arugula, pumpkin seeds, pumpernickel cracker, whipped beef fat*

ROASTED WILD MUSHROOMS *haricot vert, chive crema, rye croûtons, smoked almonds, parmesan*

BURRATA *foie gras, marinated figs, toast*

ENTRÉES (choose 3 of the following)

CELERY ROOT POMME FRITE *butternut tikka masala, jasmine rice, feta cheese, pumpkin seeds*

FLAT IRON STEAK* *brown butter cauliflower, cipollini onions, capers, cherry au poivre*

SEARED SCALLOPS *root vegetable risotto, maitake mushrooms, hazelnuts, pickled carrot, lemon beurre blanc, crispy parsnip*

SPINACH FETTUCCHINE *'nduja, shrimp, mussels, ciabatta*

GOAT CHEESE AGNOLOTTI *braised lamb, pickled mushrooms, roasted poblano, corn velouté, sunchoke*

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

PASTRAMI SHORT RIB *charred broccoli purée, beef fat potato, bacon braised leeks, mustard broccoli*

ROHAN DUCK BREAST *almond mole, heirloom carrots, baby beets, goat cheese, blood orange marmalade*

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

RIBEYE* *brown butter cauliflower, cipollini onions, capers, cherry au poivre*

DESSERTS (choose any)

GELATO

SORBET

CHOCOLATE HAZELNUT CRUNCH CAKE BAR



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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 *maple sage vin, grapes, blue cheese, bacon, candied walnuts*

CORN BISQUE *charred corn, bacon, cilantro, pickled fresno, feta*

PORK BELLY *root vegetable purée, braised cabbage, smoked almonds, egg yolk jam, shallot gastrique*

TUNA TARTARE* *black garlic shoyu, peanuts, rice cracker, sesame green onion salad*

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*

SPINACH FETTUCCHINE *'nduja, shrimp, mussels, ciabatta*

GOAT CHEESE AGNOLOTTI *braised lamb, pickled mushrooms, roasted poblano, corn velouté, sunchoke +\$3*

FLAT IRON STEAK* *brown butter cauliflower, cipollini onions, parsley, capers, cherry au poivre +\$3*

SEARED SCOTTISH SALMON* *root vegetable risotto, maitake mushrooms, hazelnuts, pickled carrot, lemon beurre blanc, crispy parsnip +\$3*

DESSERTS

GELATO or SORBET

CHOCOLATE HAZELNUT CRUNCH CAKE BAR