



# Osteria Marco

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1453 Larimer Square  
Denver, CO 80202



## Group Dining Information



Osteria Marco's humble elegance offers a fantastic setting for any gathering. Friends, family, and/or associates can gather to sample the craftsmanship behind our social Italian fare. We offer two private dining spaces each comfortably seating a maximum of 30-35 guests for seated dinners and up to 50 guests for standing cocktail receptions (see attached pages for additional information). Full restaurant buyouts are also available for parties larger than 50 guests. **Parties larger than 15 people require a set menu. Parties of 15-20 guests have the option of reserving the private dining room or sharing their space with other diners. Parties over 20 guests are required to reserve the room. Prices vary based on the day of the week.**

**Wine Room-** This semi-private dining space offers your group a secluded space without feeling left out of Osteria Marco's lively atmosphere. Separated from the dining room by floor to ceiling wine racks, this room allows for a fun and upbeat dining experience seamlessly created just for you. This room comfortably seats up to 35 guests. Picture available at the end of this packet.

**Tavern Room-** This fully private dining area is closed off from the rest of the restaurant by sound buffering sliding panels, offering your group more privacy. This room is perfect for business meetings, rehearsal dinners, and surprise parties. Osteria Marco will cater to your guests, offering them a one of a kind private dining experience. This room comfortably seats up to 30 guests. Picture available at the end of the packet.

***Osteria Marco Private Party Fees:***

**Dinner Events: Available for parties of up to 30-35 guests.**

**Reception Events: Available for parties of up to 50 guests.**

<b>Reservation Date</b>	<b>Minimum</b>
Monday, Tuesday and Wednesday	\$750*
Thursday and Sunday	\$1500*
Friday and Saturday (5:30pm reservation or 8:30pm reservation available**)	\$2000*

\*All options include unlimited tea and coffee. Prices are exclusive of tax and gratuity.

\*\*An over age fee of \$350 per half hour will be applied for groups staying past the allotted time.

There are many ways our staff can work with you to make your event at Osteria Marco a sensation-- from collaborating on food and wine selections, customizing a special event cake, organizing audio visual equipment or helping plan flower arrangements. Please let us know how you envision your event and we will be happy to assist you.

**Christin Marvin**

**Events Coordinator, Mizuna, Luca D'Italia, & Osteria Marco**

**cm@mizunadenver.com**

**Direct: 303.525.1702**

**Fax: 303.832.3532**



## **Reception Events**

*Thank you for considering Osteria Marco for your event. We look forward to showcasing our commitment to excellence in a casual setting--from our wine list, to artisan Italian food, and great service.*

Whether planning a professional function or a social celebration, Osteria Marco is the perfect location for a lively cocktail reception. Our restaurant space can comfortably accommodate up to 200 guests for a standing reception.

### ***Osteria Marco Standing Reception Fees:***

Available for parties of 36 to 200 guests. Reservations for parties over 50 will vary based on guest count, time and day.

<b>Reservation Day</b>	<b>Number of Guests</b>	<b>Minimum</b>
Sunday-Thursday	36 to 50	\$1,500 Set menu required + beverages
Friday-Saturday	36 to 50	\$2,000

		Set menu required + beverages
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**\*As a courtesy to us and our other guests, we ask that you adhere closely to your designated start and end times for you event.**

Our menu features house cured meats, olives, mushrooms and peppers, perfect for a social event. You may choose a variety of options from our current menu for your event. **All items will be served buffet style or passes for your guests to enjoy at their convenience.**

If you are interested in a wine or drink selection for your event, please let us know. We are more than happy to put you in touch with our sommelier that can assist in personally designing your beverage selections. Reserve wine list available on request.

There are many ways we can work with you to make your event at Osteria Marco a sensation-- from collaborating on food and wine selections, to organizing audio/visual equipment or floral arrangements. Please let us know how you envision your event and we will be happy to assist you.

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## **Menu Options**

Each private dining space requires guests to order off of a set menu consisting of 2, 3 or 4 courses designed just for them. All courses are served family style, perfect for larger gatherings. Each menu option includes a selection of our house crafted cheeses and salumis to begin the meal and an Italian dessert. Ask us about having our staff customize a special cake for your event.

Please inform us of any dietary restrictions.

***\*All meals are served family style. We can also readily accommodate vegetarians with advance notice. Please note that prices are exclusive of tax and gratuity.***

**Dinner Events: (Please select your items from our private dining room menu)**

**Two Course Menu- \$25 per person**

Chef's selection of antipasti including formaggio and salumi (included)

Choice of **two** salads

Choice of **three** wood-fired pizzas or pressed panini  
Gelato **or** chocolate torte (**select one**)

**Three Course Menu -\$35 per person.**

Chef's selection of antipasti including formaggio and salumi  
(included)

Choice of **one** antipasti item

Choice of **two** salads

Choice of **three** wood-fired pizzas or pressed paninis

Gelato **or** chocolate torte (**select one**)

**Three Course Secondi Menu-\$45 per person.**

Chef's selection of antipasti including formaggio and salumi  
(included)

Choice of **one** antipasti item

Choice of **two** salads

Choice of **three** wood-fired pizzas/ pressed paninis/**secondi**

Gelato **or** chocolate torte (**select one**)

**Lunch Events:**

**Three Course Menu-\$25 per person.**

Chef's selection of antipasti including formaggio and salumi  
(included)

Choice of **one** antipasti item

Choice of **two** salads

Choice of **three** wood-fired pizzas or pressed paninis

Gelato **or** chocolate torte (**select one**)

**Four Course Menu-\$35 per person.**

Chef's selection of antipasti including formaggio and salumi  
(included)

Choice of **one** antipasti item

Choice of **two** salads

Choice of **three** wood-fired pizzas/ pressed paninis/secondi

Gelato **or** chocolate torte (**select one**)

**Reception Events: Standing Events with Passed  
Appetizers**

**Two Course Menu- \$25 per person**

Chef's selection of **four** passed appetizers

Choice of **two** pressed paninis

**Beverage & Wine Selection:**

**Lunch and Dinner** Private groups may order their drinks a la carte, or preselect wine or cocktails to be served with their meal. Our knowledgeable staff is available to assist you with choosing the best option to fit your event



**Wine Room**



**Tavern Room**

