

Osteria Marco



Restaurant Buy-out Information
LUNCH-DINNER

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

For a truly exceptional dining experience, we offer buyouts of the entire restaurant. This option is available for parties up to **150 seated and 200 standing**. Below are the food and beverage pricing associated with a restaurant buyout at Osteria Marco. Please note that we cannot hold any reservations without a signed copy of the dining contract and a credit card authorization form. Please return it via fax at 303-832-3532 or e-mail liza@mizunadenver.com.

Lunch:

Monday - Sunday
\$5,000*

*Lunch Buyouts include use of the entire restaurant for a full afternoon, a custom food menu, non-alcoholic beverages and a full staff ready to serve you and your party.

Cash bar is available if you wish.

*Prices exclude tax and a 20% gratuity.

Dinner:

Monday-Thursday
\$14,000**

Friday-Sunday
\$18,000**

Dinner Buyouts include use of the entire restaurant for a full evening, a custom food menu, house red and white wine selection*, open well bar, and a full staff ready to serve you and your party.

*Prices exclude tax and a 20% gratuity.

***Upgrades to higher level wine and spirit selections available for additional cost.

There are many ways we can work with you to make your event at Osteria Marco a sensation-- from collaborating food and wine selections, to organizing audio visual equipment or helping plan flowers and arrange for music. Please let us know how you envision your event and we will be delighted to assist you.

Liza Zimmerman

Associate Creative Director & Event Coordinator

Mizuna, Luca, Osteria Marco, Bones, Green Russell, Wednesday's Pie, Lou's Food Bar, Russell's Smokehouse, Vesper Lounge and Salt & Grinder

liza@mizunadenver.com

Direct: 720.737.4277

Fax: 303.832.3532



**Well Liquors, Bottled & Tap Beer, Housemade & Fresh Mixers
(Included)**

Liquor

SKYY Vodka (**flavors too)

Bombay Gin

Flor de Cana Rum

Espolon Tequila

Wild Turkey Bourbon

Cutty Stark Scotch

**SKYY Ginger, Pineapple, Raspberry, Passion Fruit, Citrus, House Infused Lemongrass

Mixers

Housemade Tonic Mix

Regular & Lavender Sours

Fresh Grapefruit and Orange Juice

Regatta Ginger beer

Boylans Soda

**Premium Liquors, Bottled & Tap Beer, Homemade & Premium Mixers*
(\$1,500 charge)**

Liquor

Ketel One Vodka (**flavors too)

Cruzan Spiced & Malibu Rum

Patron Tequila – Blanco

Jim Beam

Russels Reserve 6 year

Glenlivet 12

**Ketel One Orange and Citrus

Mixers

Pellegrino Sodas

Housemade Sours

Housemade Grenadine

*Also includes mixers from Well Tier

**Top Shelf Liquors, Bottled & Tap Beer, Housemade & Top Shelf Mixers*
(\$2,000 charge)**

Liquor

Grey Goose, Hanger One & Belvedere Vodka

Hendricks & Bombay Sapphire Gin

Mount Gay & Ron Zacapa Rum

Don Julio Tequila - Blanco, Reposado & Anejo

Makers Mark, Knob Creek, Jameson

Glenlivet, Macallan, Oban

Johnny Walker Black

Mixers

Prosecco

Espresso

*Also includes mixers from Well & Premium Tiers

Includes Specialty Liqueurs: *St. Germain, Canton Ginger, Fernet Branca, Aperol, Baileys & Pama* and Osteria Marco Specialty Drinks

Wine Options

House Red and White Wine are included in the price of the buyout. Varietals vary based on availability.

Premium Increase (\$2,500 charge)

Choose *ONE* selection from each.

Vini Frizzante*

Bisol "Jeio" Prosecco Brut (Veneto) *Glera*
Casa Vinicola Marengo Moscato D'asti (Piedmont)
2013 Terredora Dipaolo Rosato (Campania) *Aglianico*

Vini Bianchi*

2013 Anselmi (Friuli) *Friulano*
2013 La Cappuccina (Veneto) *Sauvignon*
2013 Fantinel (Friuli) *Pinot Grigio*
2013 Cantine Povero (Piedmont) *Arneis (on tap)*
2013 Fontaleoni Vernaccia di San Gimignano (Tuscany)
2013 Lechthaler (Trentino) *Riesling*
2013 Argiolas (Sardinia) *Vermentino*
2013 Castello Di Pomino (Tuscany) *Chardonnay*

Vini Rossi*

2013 Cantine Bolzano Santa Maddalena Classico (Alto Adige) *Schiava, Lagrein*
2013 Le Salette Valpolicella Classico (Veneto) *Corvina, Rondinella, Molinara*
2013 Ronchi di Pietro (Friuli) *Schioppettino*
2013 Mauro Molino Barbera d'Alba (Piedmont)
2012 Quattro Mani Montepulciano D'Abruzzo (Abruzzo)
2012 Silvio Grasso Langhe Nebbiolo (Piedmont)
2011 Cantele Salice Salentino Riserva (Puglia) *Negroamaro*
2012 Poggerino Il Labirinto (Tuscany) *Sangiovese*
2012 Aia Vecchia Lagone (Tuscany) *Merlot, Cabernet Franc, Cabernet Sauvignon*

Top Shelf Wine Increase is also available. Please ask for the current wine list for ala carte purchasing.

*Vintage subject to change.



Osteria Marco Full Buyout Contract

Please read carefully and initial in the spaces provided.

- _____ Osteria Marco can comfortably accommodate a maximum of 150 guests seated and 200 guests standing. **(Please do not book your event past the 200 guest restaurant capacity.)**
- _____ We ask that you please provide us with a signed dining contract, credit card authorization and your menu selections **no later than two weeks prior** to your event. Osteria Marco cannot hold any reservations without a signed event contract.
- _____ An accurate guest count is needed at least **one week prior** to the event. Room charges and seating arrangements will be based on the confirmed guest total.
- _____ The buyout fee for this event is \$_____. Please note that menu price is exclusive of gratuity and tax.
- _____ To insure availability of specific wines for your event, please provide wine selections **no later than one week prior** to your event.
- _____ A 20% suggested gratuity will be added to the final bill, before tax.
- _____ In case of cancellation, **a two week advance notice is required**. If you fail to cancel your reservation without giving a two weeks' notice, the buyout fee will be applied to the credit card on file.

I, _____, agree with the above stipulations. Date: _____

Type of Event (please circle one) Afternoon Reception Seated Lunch
 Evening Reception Seated Dinner

Company/Event Name: _____

Event Contact: _____ Phone Number: _____ - _____ - _____

E-mail: _____ Fax Number: _____ - _____ - _____

Event Date: _____ - _____ - _____ Arrival Time: _____ Number of Guests _____



Credit Card Authorization Form

The completion of this authorization form will confirm your reservation at Osteria Marco and act as a deposit if you should unexpectedly cancel your reservation (please refer to cancellation policy below). We will keep all information entered on this form strictly confidential. Please sign and fax this form to 303.832.3532 or email to liza@mizunadenver.com. Thank you.

I, _____, hereby authorize Osteria Marco Restaurant to charge my credit card account in the amount not to exceed \$_____ (insert buyout fee)

Credit Card Information:

VISA MasterCard American Express Diner

Credit Card Number: _____

Expiration Date: ____ / ____

Will this card be used as payment the night of the event yes no

If no, who should the check be presented

to? _____

Credit Card Billing Address:

Name: _____

Company Name: _____

Street: _____

City: _____ State: _____

Zip Code: _____ - _____ Country: (if not US) _____

Telephone: () ____ - _____

_____/_____/_____
Cardholder's Signature Date Date

Cancellation Policy:

Date of Reservation:

If you should cancel your reservation less than two week before your reservation time, we will charge the above credit card the food and beverage fee stated in your dining contract.

Menu:

Osteria Marco will work with you to create your own personalized menu for your event. There are several options per course and the Chef is willing and able to work around all dietary restrictions.