

**JOVANINA'S**

BROKEN ITALIAN



LUCIEN  
ALBRECHT

PIPER-HEIDSIECK

PIPER

GRUET

GRUET

GRUET

# JOVANINA'S LOCATION DETAILS

**STREET ADDRESS: 1520 BLAKE ST DENVER, COLORADO**

**PHONE: 970-541-7721**

**EMAIL: JOVANINASBROKENITALIAN.COM**

- **PARKING: THERE IS ABUNDANT ON-STREET METERED PARKING AS WELL AS PAID PARKING GRAGES WITHIN WALKING DISTANCE**
- **DISTANCE FROM DENVER AIRPORT: 37 MINUTE TRAIN**
- **DISTANCE FROM DENVER UNION STATION: 5 MINUTE WALK**
- **DISTANCE FROM CAPITAL: 10 MINUTE DRIVE**
- **DISTANCE FROM BOULDER: 35 MINUTE DRIVE**
- **COORS FIELD, EMPOWER FIELD, BALL ARENA ALL ARE WITHIN WALKING DISTANCE**
- **MOST MAJOR HOTELS BRANDS WITHIN WALKING DISTANCE**



# JOVANINA'S CAPACITY DETAILS

## **JOVANINA'S MAIN DINING ROOM**

**COCKTAIL/PASSED APPS: 140**

**SEATED DINNER: 75**

## **SOTTO VOCE CHAMPAGNE SPEAKEASY-DOWNSTAIRS**

**COCKTAIL/PASSED APPS: 60**

**SEATED DINNER: 40**

## **VIA SOPRA PRIVAE DINING-UPSTAIRS**

**COCKTAIL/PASSED APPS: 35**

**SEATED DINNER: 30**



# JOVANINA'S SALES GUIDELINES

- *BEO menu required for groups of 12 or more*
- *Not inclusive of 8% tax and an automatic 23% gratuity*
- *\$25,000 minimum for restaurant buy out*
- *\$20,000 minimum for main floor buy out*
- *\$3,500 minimum for Sotto Voce*
- *\$1,500 minimum for Via Sopra*



# JOVANINA'S POLICIES

## POLICIES

**Tax and Service Charge** – All food and beverage prices are subject to service charges totaling twenty-two percent (23%), which are subject to change, and sales tax(es) at the prevailing rate, which is currently 8.5% and subject to change. Tax-exempt organizations must furnish a Colorado Certificate of Exemption to the Catering Office with this Agreement.

**Food and Beverage** – Jovanina's is the sole provider of all food and beverage served at this venue(s). In compliance with Colorado Liquor Laws, Jovanina's is the only authorized licensee able to sell and serve liquor, beer, and wine on premises.

## PAYMENT

The Group's deposit is non-refundable and will be applied to the Group's final balance. The final payment, based on the anticipated attendance, shall be made in full by cash, check, money order, cashier's check or credit card (see form) at least fourteen (14) days prior to the Event. If payment has not been secured within the specified timeframe, Jovanina's reserves the right to cancel the Event and retain the deposit. Once the details regarding the Event(s) have been finalized, Jovanina's will send them to the Engager in the form of a BEO(s), which will then be an addendum to this Agreement.

In order to execute the Event(s), the Engager/Group Representative and authorized signature will sign the BEO(s) for food, beverage, other services and/or incidentals, acknowledging the fact that there is no dispute over such services and that the Engager/ group is solely responsible for the payment of the total amount due.



# JOVANINA'S POLICIES

## **INCIDENTALS**

Any incidental charges that are incurred during the Event will be charged to the credit card on file.

## **AUDIO/VISUAL/LIGHTING & SOUND**

Jovanina's has a list of approved AV Contractors/Vendors.

## **EVENT PLANNERS, FLORISTS, AND DECORATORS**

Jovanina's has a list of Preferred Suppliers yet we realize that these services are most definitely a matter of personal style, taste, and preference. Your Catering Representative will work with you and your vendor(s) of choice and will facilitate their understanding and compliance with Jovanina's Policies, Procedures and House Rules.

## **PHOTOGRAPHY AND VIDEOGRAPHY**

We also have a list of Preferred suppliers for your photographic and video requirements. Event Engagers can work with their contractor(s) of choice and Jovanina's Policies, Procedures and House Rules will be supplied through your Jovanina's Catering Representative.

## **MENU NOTES AND POLICIES**

Food and Beverage Pricing is Subject to TBD % Taxable Service Charge and Prevailing Colorado State and City taxes. Pricing is subject to change without notice























CALABRO  
Whole Milk  
Fresh  
Hand Dipped  
RICOTTA  
CHEESE

CALABRO  
Whole Milk  
Fresh  
Hand Dipped  
RICOTTA  
CHEESE





# FAMILY STYLE MENUS

**\$75 PER PERSON**

SERVICE: FAMILY STYLE

*FRESH BAKED HOUSE MADE BREAD*

*DIAVALO CASTELVETRANO OLIVES*

*orange zest + garlic + calabrian chili*

*ORGANIC GREEN SALAD*

*aged balsamic vinaigrette + seasonal vegetable*

*CAMPANELLE PESTO*

*basil + arugula + toasted cashew*

*ELK BOLOGNESE*

*rosemary mascarpone ricotta + sage salt*

*SALTED CARAMEL BUDINO*

*amaro fresh whipped cream + hazelnut tuille*

*\*\*Menu subject to change based on seasons and supply*



# FAMILY STYLE MENUS

**\$95 PER PERSON**

SERVICE: FAMILY STYLE

*FRESH BAKED HOUSE MADE BREAD*

*DIAVALO CASTELVETRANO OLIVES  
orange zest + garlic + calabrian chili*

*ORGANIC GREEN SALAD  
aged balsamic vinaigrette + seasonal vegetables*

*CAMPANELLE PESTO  
basil + arugula + toasted cashew*

*BAROLO BRAISED SHORT RIBS  
roasted garlic whipped potato*

*WOOD OVEN ROAST SEASONAL FISH (HALIBUT OR KING SALMON)  
Seasonal grilled vegetables*

*SALTED CARAMEL BUDINO  
amaro fresh whipped cream + hazelnut tuille*

*\*\*Menu subject to change based on seasons and supply*



# FAMILY STYLE MENUS

**\$125 PER PERSON**

SERVICE: FAMILY STYLE

*FRESH BAKED HOUSE MADE BREAD*

*DIAVALO CASTELVETRANO OLIVES*  
*orange zest + garlic + calabrian chili*

*ORGANIC GREEN SALAD*  
*aged balsamic vinaigrette + seasonal vegetables*

*CAMPANELLE PESTO*  
*basil + arugula + toasted cashew*

*SMOKED BUTTER BRAISED FILET MIGNON*  
*roasted garlic whipped potato*

*WOOD OVEN ROAST SEASONAL MAINE LOBSTER*  
*Grilled lemon broccolini*

*SALTED CARAMEL BUDINO*  
*amaro fresh whipped cream + hazelnut tuille*

*\*\*Menu subject to change based on seasons and supply*



# PASSED APPETIZER MENUS

*\*Can be priced by the person or by each piece*

*\*\*Menu subject to change based on seasons and supply*

- ❖ Seasonal fresh vegetables: arugula pesto + cannellini bean hummus
- ❖ Assorted Selections of Cheese & Charcuterie *preserves + pickles + breads or crackers*
- ❖ Prosciutto Wrapped Grissini Bread Sticks
- ❖ Coal Roasted Castelvetrano Olives *rosemary + orange zest + calabrian chilis*
- ❖ Sicilian Spiced Nuts *wood oven roasted + sicilian spices*
- ❖ Prosciutto Wrapped Seared Scallops *red pepper jam*
- ❖ Crispy Risotto Arancini *smoked mozz & herbs + calabrian orange aioli*
- ❖ Grilled Bruschetta Roasted Mushroom *ricotta fresca + aged balsamic*
- ❖ Fresh Raw Oysters *basil + seasonal mignonette*
- ❖ Fresh Wood Oven Roasted Oysters *prosciutto + butter + shallot + garlic + tarragon*
- ❖ Grilled Shrimp Spiedini *lemon oil + herbs*
- ❖ Short Rib Meat Balls *fresh mozzarella + basil + marinara*



# STATIC DISPLAY APPETIZER MENUS

*\* Sample options, other options may be available*

*\*\*Menu subject to change based on seasons and supply*

- ❖ Raw And Roasted Fresh Oysters
- ❖ White Anchovy Caesar Salad (Anchovy-less Option Available)
- ❖ Organic Mixed Greens With White Balsamic And Extra Virgin Olive Oil
- ❖ Assorted Fresh Baked Breads
- ❖ Selected Cheese & Charcuterie
- ❖ Selected Pickles & Preserves
- ❖ Whole Wood Oven Roasted Fresh Fish
- ❖ Rotisserie Roasted Porchetta
- ❖ Grilled Sliced Ribeye Or Tenderloin
- ❖ Nutella Tira Misu
- ❖ Salted Caramel Buddino



# PLATED MENUS

*\* Sample options, other options may be available*

*\*\*Menu subject to change based on seasons and supply*

- ❖ Raw And Roasted Fresh Oysters
- ❖ White Anchovy Caesar Salad (Anchovy-less Option Available)
- ❖ Organic Mixed Greens With White Balsamic And Extra Virgin Olive Oil
- ❖ Assorted Fresh Baked Breads
- ❖ Selected Cheese & Charcuterie
- ❖ Selected Pickles & Preserves
- ❖ Whole Wood Oven Roasted Fresh Fish
- ❖ Rotisserie Roasted Porchetta
- ❖ Grilled Sliced Ribeye Or Tenderloin
- ❖ Nutella Tira Misu
- ❖ Salted Caramel Buddino





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