### JOVANINA'S SALES GUIDELINES

- > BEO menu required for groups of 12 or more
- ➤ Not inclusive of 8% tax and an automatic 22% gratuity, 3% kitchen wage and 2% benefits fee.
- > \$12,000 \$18,500 minimum for restaurant buy out
- > \$4,000 \$12,000 minimum for Sotto Vocce
- > \$1,500 \$8,500 minimum for Via Sopra



# JOVANINA'S POLICIES

**Tax and Service Charge** – All food and beverage prices are subject to service charges totaling twenty-two percent (22%) 3% kitchen wage and 2% benefits fee which are subject to change, and sales tax(es) at the prevailing rate, which is currently 8% and subject to change. Tax-exempt organizations must furnish a Colorado Certificate of Exemption to the us 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.

**Menus**— Jovanina's menus change with the seasons and are often at the mercy of the supply chain or other factors outside of the restaurants control. We will always provide a great experience and will do our best to notify guests of any changes but please be aware that substitutions may occur.

#### **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 or credit card the night of 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.



### APPETIZER MENUS

- \*Priced by the person
- \*\*Menu subject to change based on seasons and supply
- ❖ Assorted Selections of Cheese & Charcuterie preserves + pickles + breads or crackers (12pp)
- Crispy Risotto Arancini smoked mozzarella & herbs + calabrian orange aioli (10pp)
- Grilled Bruschetta Roasted Mushroom ricotta fresca + aged balsamic (12pp)
- Fresh Raw Oysters basil + mignonette (12pp)
- Prosciutto Wrapped Seared Scallops + red pepper aioli (16pp)
- ❖ Fresh Wood Oven Roasted Oysters butter + shallot + garlic + tarragon (12pp)
- Grilled Shrimp Spiedini *lemon oil + herbs* (12pp)
- ❖ Short Rib Meat Balls fresh basil + pomodoro (15pp)
- ❖ Mozzarella Bocconcini + pomodoro (10pp)
- Marinated Artichokes (8pp)
- Brie En Croute (12pp)
- Pork Tenderloin Carving Station (18pp)
- Filet Mignon Carving Station (22pp)



### FAMILY STYLE MENUS

\$75 PER PERSON

SERVICE: FAMILY STYLE

FRESH BAKED HOUSE MADE BREAD

COAL ROASTED CASTELVETRANO OLIVES

Rosemary + orange zest + Calabrian chili

ORGANIC GREEN SALAD aged balsamic vinaigrette + shaved fennel

**WOOD OVEN PORK LOIN** Creamy Polenta

Choice Of Either CAMPANELLE PESTO basil + arugula + toasted cashew OR

**ELK BOLOGNESE** rosemary mascarpone ricotta + sage salt

**BUDINO** fresh whipped cream \$85 PER PERSON

**SERVICE: FAMILY STYLE** 

FRESH BAKED HOUSE MADE BREAD

COAL ROASTED CASTELVETRANO **OLIVES** 

Rosemary + orange zest + Calabrian

chili

ORGANIC GREEN SALAD aged balsamic vinaigrette + shaved

fennel

CAMPANELLE PESTO basil + arugula + toasted cashew

**ELK BOLOGNESE** rosemary mascarpone ricotta + sage salt

**WOOD OVEN PORK LOIN** Creamy Polenta

BUDINO fresh whipped cream \$95 PER PERSON

**SERVICE: FAMILY STYLE** 

FRESH BAKED HOUSE MADE BREAD

Marinated CASTELVETRANO OLIVES rosemary + orange zest + calabrian chili

ORGANIC GREEN SALAD aged balsamic vinaigrette + shaved fennel aged balsamic vinaigrette + shaved fennel

CAMPANELLE PESTO basil + arugula + toasted cashew

BAROLO BRAISED SHORT RIBS roasted garlic whipped potato

WOOD OVEN ROAST SEASONAL FISH Roasted Vegetables

**BUDINO** fresh whipped cream \$125 PER PERSON

SERVICE: FAMILY STYLE

FRESH BAKED HOUSE MADE BREAD

COAL ROASTED CASTELVETRANO OLIVES rosemary + orange zest + calabrian chili

ORGANIC GREEN SALAD

CAMPANELLE PESTO basil + arugula + toasted cashew

BONE IN PORTERHOUSE STEAK roasted garlic whipped potato

Choice Of Either WOOD OVEN ROAST SEASONAL FISH Roasted Vegetables

OR

DUCK ROULADE Roasted Vegetables

BUDINO fresh whipped cream

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

## JOVANINA'S BEVERAGE PACKAGE OPTIONS

\*Optional\* pay by consumption is also available. Package will last for 3 hours.

### Well (\$60pp)

includes:
Beer, Wine\* & Well
spirits
& Draft Cocktails

#### **Call (\$75pp)**

includes:

Beer, Wine\*, Call Spirits & House Signature Cocktails

#### Premium (\$100pp)

includes:

Beer, Wine\*, Premium
Spirits, House Signature
Cocktails & Two
Personalized Cocktails

Beer & Wine\* Only (\$45pp)



# JOVANINA'S CAPACITY DETAILS

**JOVANINA'S MAIN DINING ROOM** 

**COCKTAILS/PASSED APPS:70** 

**SEATED DINNER: 70** 

SOTTO VOCE CHAMPAGNE SPEAKEASY-DOWNSTAIRS

**COCKTAILS/PASSED APPS: 60** 

**SEATED DINNER: 60** 

VIA SOPRA PRIVAE DINING-UPSTAIRS

**COCKTAILS/PASSED APPS: 70** 

**SEATED DINNER: 70** 





































































### JOVANINA'S LOCATION DETAILS

STREET ADDRESS: 1520 BLAKE ST DENVER, COLORADO

PHONE: 720-541-7721

**EMAIL: JOVANINASBROKENITALIAN.COM** 

▶ PARKING: THERE IS ABUNDANT ON-STREET METERED PARKING AS WELL AS PAID PARKING GARAGES WITHIN WALKING DISTANCE

- > DISTANCE FROM DENVER AIRPORT: 37 MINUTE TRAIN
- > DISTANCE FROM DENVER UNION STATION: 5 MINUTE WALK
- > DISTANCE FROM CAPITOL: 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

