



{bonanno}
concepts

Restaurant Buyout Information





Thank you for considering Luca for your event. We look forward to showcasing our commitment to excellence from our wine list, our artisan Italian food and through our outstanding service. Fine art provides the backdrop for our dining room– an elegant, lively setting for intimate gatherings.

For a truly exceptional dining experience, we offer buyouts of the entire restaurant. This option is available for parties up to **85 seated**. Below are the food and beverage minimums associated with a restaurant buyout at Luca. 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.

Full Buyout Food & Beverage Minimums

Reservation Date	F&B Minimum
Sunday, Tuesday and Wednesday Evenings	\$3,750
Thursday Evenings	\$4,000
Friday and Saturday Evenings	\$7000
Monday Evenings	\$5000

***Prices are exclusive of tax and 18% gratuity.**

The minimum fee may be applied to the exceptional food, extraordinary wine, cocktails or supplemental courses.

All beverages are charged a la carte and on consumption unless otherwise noted. We request that you make selections from our wine list in advance; if you would like assistance or suggestions, our sommelier will be happy to assist you.

There are many ways we can work with you to make your event at Luca 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.

Buyout Booking Policies

To move forward with the **booking process** for either a group dining or private room reservation, please let the event coordinator know as soon as possible so they can recheck availability, tentatively hold the space for you and send the contract and credit card authorization form. Anytime a guest requests a custom menu or the party size necessitates a custom menu, a contract and credit card authorization form is also required. A reservation is confirmed once the event coordinator has received the completed forms. **Luca cannot hold any reservations without a signed event contract. We ask that you please provide us with a signed dining contract and menu selection form no later than one month prior to your event.**

In the event of a cancellation, we ask for at least **2 weeks' notice**. If an event is cancelled within 2 weeks of the agreed upon event date, the food and beverage minimum will be applied to the credit card on file.

Is there a fee or deposit required? We do not have a room rental charge or require a deposit for a buyout, rather we ask for a completed contract and credit card authorization form. Secondly there is a food and beverage minimum associated with reserving the space. All food and beverage ordered within the room does apply towards the minimum. The minimum must be met prior to tax and gratuity and the facilities fee. If the party fails to hit the minimum with food and beverage revenue, Luca will total the bill to the minimum amount and then add the gratuity, facilities fee and tax.

Menu Selections - All events with more than 11 guests are asked to create a custom menu. The menu guidelines will help you in selecting the appropriate number of choices based on the current group/private dining menu. I am happy to help you with suggestions or make a menu that is suitable for your special event. **We ask for finalized menu selection no later than one week prior to your event.**

Beverages - All beverages are charged a la carte and on consumption. We request you make selections from our wine list in advance; if you would like assistance or suggestions, our sommelier will be happy to assist you. We have plenty of ways to customize beverage options- please ask!

Final Guest Count -Luca requires a final confirmed guest count 1 week prior to the event. The final bill will be calculated according to the number of guests stipulated on the contract, or the final number of guests in attendance, whichever is greater.

Accessibility -The restaurant is wheelchair accessible but please speak with the coordinator.

AV Compatibility – Yes, we can accommodate audio-visual equipment in our private dining room.

Allergies and Dietary Restrictions - In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs with advance notice.

Parking –We offer complimentary valet around the corner in front of Mizuna Tuesday- Saturday starting at 5pm.

Additional Fees – applied to the final bill include a 18% suggested gratuity and 8% Sales Tax and a 2 % Facilities Fee. The 2% Facilities Fee is calculated on the food and beverage minimum or the menu price x the confirmed guest count, whichever is greater. The facilities fee will not be applied to the food and beverage minimum and is subject only to sales tax.



Private Dining Menu Options

Groups of 11 and more are asked to dine from a customized menu.

We offer two menu styles when it comes to our custom menus:

- Prix Fixe – Individually Plated
 - Family Style
- *Tax and Gratuity are not included in per person price.

Prix Fixe (Individually Plated) Dinner

What this means: The host will pre-select the menu and on the day/night of the event, guests order directly from the specialized event menu the night of your occasion.

You may choose from one of the following price points:

- **3 Course - \$65 per person*** - served with chef selection of antipasti including olives, mixed nuts and rustic bread for the table & your choice of any 3 courses
- **4 Course - \$75 per person*** - served with chef selection of antipasti including olives, nuts and rustic bread for the table & choice of any 4 courses
- **5 Course - \$85 per person*** - served with chef selection of antipasti including olives, nuts and rustic bread for the table & your choice of any 5 courses

Mix and match and select 3 options for each course from our monthly dinner menu. Please select 2 options for dessert that will be served in addition to a chef selection of gelato.

-----or-----

Family Style Dinners

What this means: The meal is served family style which means the host will pre-select the menu and on the day/night of the event, everything is served on large platters, passed around the table and guests can help themselves to as little or as much of each item as they would like.

You may choose from one of the following price points:

- \$50 per person: Choice of 2 starters, 2 mains, 2 sides & 1 individually plated dessert
- \$65 per person: Choice of 3 starters, 3 mains, 2 sides & 1 individually plated dessert

*Add a pasta for +\$5 per person per pasta

** Family style dining is best for groups 15 or less