





Thank you for considering Mizuna for your event. We look forward to showcasing our commitment to excellence from our wine list, our artisan food and through our outstanding service. Opened in April 2001, Mizuna showcases Frank Bonanno's dedication to fresh, simple ingredients and seamless service. The fare is imaginative and artistic, but pure, clean flavors render even the most exotic fare familiar. Rated by Zagat's as one of the top restaurants not just in Colorado, but in the nation, Mizuna is ultimately an American-style restaurant heavy on French technique, influence and philosophy.

For a truly exceptional dining experience, we offer buyouts of the entire restaurant. This option is available for parties up to **55 seated**. Below are the food and beverage minimums associated with a restaurant buyout at Mizuna. 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
Tuesday and Wednesday Evenings	\$4,000
Thursday Evenings	\$4,500
Friday and Saturday Evenings	\$7,500
Sunday and Monday Evenings	\$5,000

*Prices are exclusive of 8% Colorado Sales tax & 18% gratuity

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



Menu Options

You may choose from one of the following price points:

\$80 per person* – 4 courses – choice of appetizer, salad, entrée & dessert

\$100 per person* – 5 courses – choice of appetizer, salad, fish entree, meat entrée & dessert

Chef-selected passed appetizers are available for an additional \$15 per person

Select options for each course from our monthly dinner menu. Mizuna will compose a special menu for your guests based on those choices. Guests order directly from the specialized event menu the night of your occasion.

* Prices are exclusive of 8% Colorado Sales tax & 18% gratuity

** Some menu items have supplemental fees

Buyout Booking Policies

To move forward with the **booking process** for a full restaurant buyout, 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. **Mizuna 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 full buyouts. There is a food and beverage minimum associated with reserving the space. All food and beverage orders do apply towards the minimum. The minimum must be met prior to tax, gratuity and the facilities fee. If the party fails to hit the minimum with food and beverage revenue, Mizuna will total the bill to the minimum amount and then add the gratuity, facilities fee and tax.

Menu Selections - All events with more than 9 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

Final Guest Count - Mizuna requires a final confirmed guest count 7 business days 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 - *Unfortunately, our private dining room cannot accommodate audio-visual equipment.

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 directly in front of the restaurant 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 Party Menu Selections

\$80 per person – 4 courses – choice of appetizer, salad, entrée & dessert*

\$100 per person – 5 courses – choice of appetizer, salad, fish entree, meat entrée & dessert*

*Some supplemental fees may apply

Below are the guidelines for choosing your menu:

1) Passed Appetizer (OPTIONAL):

Would you like to add an array of chef-selected passed appetizers (+ \$15 per person)

Yes

No

2) Plated Appetizer Choices:

You may pick **two** appetizers for your guests to choose from.

Appetizer Choices: Please select two appetizers

1) _____

2) _____

3) Salad Choices: Please select two salads

1) _____

2) _____

4) Entrée Choices:

You may select **three** entrees for your guests to choose from

*For the five course menu, please choose two seafood items and two meat items.

1) _____

2) _____

3) _____

4) _____

Available with 5- course menu only

5) Dessert

We will pre-select our most popular dessert

