LARGE PARTIES & PRIVATE DINING

Vesta, a LoDo original restaurant, was established by owner Josh Wolkon in July, 1997.

Vesta began as a “dipping grill” and has always had panoramic scope of cuisine, featuring food from around the globe on the menu. Executive Chef Nicholas Kayser embraces this eclectic notion of cuisine, while Beverage Director Michael Casey brings local beers and fantastic wines from across the globe to your table. And Bar Manager Kari Cummings continues to pioneer innovative and unique cocktails that set the standard.

Most importantly, Vesta has helped to set the standard for warm authentic hospitality in Denver over the years, and we invite you to experience all that we have to offer.

EVENTS COORDINATOR

Jessie Secord
jessie@secretsaucedenver.com
303.242.8520

LOCATION

1822 Blake Street
Denver, CO 80202
RESTAURANT BUYOUT

Having over 20 years of hospitality experience, our guests entrust themselves with our knowledgable and friendly staff night after night. An exclusive buyout of Vesta ensures that our staff is dedicated solely to your group for the entire evening of your event.

CAPACITY
120 guests seated
180 reception

FOOD AND BEVERAGE MINIMUM

Sunday - Thursday
$7,000

Friday & Saturday
$14,000

An event fee of $500 will be added to all food and beverage ordered on the evening of the event.

A gratuity of 20% is added to every group of 10 or more guests.

Food, beverage, gratuity, and event/room fees are subject to a tax of 8%.

MENUS AND BEVERAGES

Vesta is happy to offer our full seasonal menu for your event, or our $45, $55, and $65 prix fixe menus at the end of this document.

All beverages are based upon consumption.
We are able to help estimate this cost.

Our team of dedicated cocktails, wine, and beer professionals are happy to enhance your experience by helping you select wines for your guests to share and to help offer limited selections of our most popular beers and wines.

AUDIO/VISUAL

Vesta is unable to offer visual amenities. We are able to offer a wireless microphone for various applications.
SEMI-PRIVATE AREA

The building in which Vesta resides is rich in Denver history. Beginning as the Millar Spice Factory and Coffee Company, Vesta was built on an old warehouse floor. As such, there are no walls or partitions to create a truly private dining experience. However, one section of our restaurant is removed from all major thoroughfares and away from the kitchen, restrooms, and entryway. It is the ideal setting for business meals, gatherings, celebrations, and receptions.

CAPACITY

30 guests seated
50 reception

FOOD AND BEVERAGE MINIMUM

Sunday - Thursday
$50 per guest

Friday & Saturday
$75 per guest*

An event fee of $250 will be added to all food and beverage ordered on the evening of the event.

A gratuity of 20% is added to every group of 10 or more guests.

Food, beverage, gratuity, and event/room fees are subject to a tax of 8%.

MENUS AND BEVERAGES

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NO AUDIO/VISUAL
PARTIES OF 30 - 55 GUESTS

For groups that would like to join us with a party size between 30 and 55 guests, and would like not to opt for a full restaurant buyout, Vesta has a section of the restaurant that can indeed seat a group of this size. While the section cannot host all guests at a single table, we can offer a series of booths that can sit up to six guests comfortably. There are five booths in this section. To seat the remaining guests, we would then construct a table adjacent to those booths that can seat up to 25 guests. There is no privacy to this restaurant as the main thoroughfare splits this section.

CAPACITY
Up to 55 guests seated
No reception

FOOD AND BEVERAGE MINIMUM
Sunday - Thursday
$50 per guest

Friday & Saturday
Unavailable

An event fee of $250 will be added to all food and beverage ordered on the evening of the event.

A gratuity of 20% is added to every group of 10 or more guests.

Food, beverage, gratuity, and event/room fees are subject to a tax of 8%.

MENUS AND BEVERAGES

Vesta is happy to offer our full seasonal menu for your event, or our $45, $55, and $65 prix fixe menus at the end of this document.

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NO AUDIO/VISUAL
$45 Prix Fixe Menu

STARTERS

**Vesta Sauce Sampler**
warmed naan bread served with
black pepper aioli, ghost chili bbq***, roasted corn
Hatch green chile gastrique, chermoula

**Chicken Liver Mousse**
hazelnut hemp crumble, orange marmalade,
bourbon currant reduction, onion focaccia tuile

SALAD COURSE

**Heirloom Tomato Caprese**
heirloom baby tomato, pistachio pesto, pistachio panisse,
house-made ricotta, wildflowers

ENTRÉES

Choice of

**Brick Pressed Chicken**
brick pressed half chicken, frisée, pickled onions,
natural jus with choice of dipping sauces

**Market Vegetable Dinner**
rotating Chef selections of
Union Station Farmer’s Market produce

DESSERT

Choice of

**Peanut Butter Cup**
peanut butter mousse, maldon salt, fudge sauce

**Dragon’s Breath**
raspberry & passion fruit meringue

*These items may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

**Our menus are thoughtfully crafted** from the availability
of locally sourced, organic, and sustainable ingredients

**Please alert your servers of any allergies or dietary restrictions;**
allergy specific menus available
STARTERS

Colorado Bison Sausage
barley, shallots, preserved lemon, chili oil, jalapeño mustard

Charred Baby Octopus
confit new potatoes, pickled endive, fava bean purée, yuzu-black garlic pesto

SALAD COURSE

Union Station Farmer’s Market Salad
rotating seasonal Chef’s selections of vegetables and house-made vinegars

ENTRÉES

Choice of

Madras Grilled Venison
duck fat fries, spigarello, ginger roasted mushrooms, cherry port reduction

Dayboat Diver Scallops
sweet corn risotto, tasso ham, Fresno chiles, scallions, porcini mushroom broth, basil

Market Vegetable Dinner
rotating Chef selections of Union Station Farmer’s Market produce

DESSERT

Choice of

Peanut Butter Cup
peanut butter mousse, maldon salt, fudge sauce

Dragon’s Breath
strawberry & passion fruit meringue

Sticky Toffee Pudding
pomegranate poached apples, candied pecans, vanilla bean ice cream

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$55 Prix Fixe Menu
$65 Prix Fixe Menu

STARTERS
Mixed Platter of In House Charcuterie
Artisanal Cheeses, and Seasonal Accoutrement

SALAD COURSE
Union Station Farmer’s Market Salad
Altius Farm greens, braised beets, truffle pecorino,
green garlic dressing, spiced honey pepitas, Acres radishes

ENTRÉES
Choice of
Grilled Beef Tenderloin
olive oil marinated, smoked carrots, pea purée,
roasted pearl onions, smoked veal demi

Brick Pressed Chicken
brick pressed half chicken, frisée, pickled onions,
natural jus with choice of dipping sauces

Market Vegetable Dinner
cococonut curry daikon, black quinoa, pickled fresnos,
Colorado asparagus, romesco

Pan Roasted Halibut
cockles, mussels, anise roasted tomatoes,
braised fennel, spiced tomato broth

DESSERT
Choice of
Peanut Butter Cup
peanut butter mousse, maldon salt, fudge sauce

Dragon’s Breath
strawberry & passion fruit meringue

Chocolate Orange Mousse
vanilla bean caramel, roasted hazelnuts, chantilly cream

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Level 1 Beverage Package

(Selections are subject to change without notice)

**COCKTAILS - $8**

**Barrel-Aged Negroni**
Family Jones gin, Contratto bitters, Miro rojo vermouth

**Rum-D.M.C.**
Don Q rum, Falernum, kaffir lime-cardamom syrup, lime, soda

**Vesta Tonic**
Jones gin or vodka, East Imperial grapefruit tonic, fresh herbs and citrus

**French Tuck**
Jones vodka, Pamplemousse, Dolin Blanc, Teakoe tea, lemon

**DRAFT BEER - $6**

Pilsner - Bierstadt Lagerhaus, 5.2% abv
Fruited - Rockyard Brewing, Boysenberry Blonde, 5% abv
Wit - Avery, White Rascal, Belgian-Style, 5.6% abv
Amber - Odell, 90 Shilling, 5.3% abv
Nitro - Great Divide, Velvet Yeti, Stout, 5% abv

**WINE - $40/BTL**

**Sparkling**
Domanda NV - Prosecco, It.
Frico Lambrusco (red sparkling) - Emilia, It. 8.4oz. can

**White**
Mont Gravet, Colombard, 2015 - Côtes de Gascogne, Fr.

**Rosé**
A by Acacia, 2016 - Rosé, California, US.

**Red**
Vale do Bomfim by Dow’s, 2015 - Douro, Pt.
COCKTAILS

Mile High Mule
Woody Creek vodka, ginger beer, lime 10

Portuguese Spritz
fino sherry, white port, prosecco, lemon, kaffir lime-cardamom syrup 10

Green Thumb
Ketel One Botanical cucumber-mint vodka, Chareau Aloe liqueur, Dolin Genepy, kiwi, ginger soda 12

Modern Love
Pig’s Nose blended whiskey, Hayman’s Sloe gin, salted tarragon agave, lemon, bitters 12

Oaxacan on Sunshine
Banhez mezcal, salted cherry sake, Canton ginger liqueur, Mirto Myrtle liqueur, lemon, aquafaba 13

Ginny from the Block
Block Distilling summer gin, sake, elderflower liqueur, thai basil-black pepper juice, lime basil 13

The Beehive
jalapeño infused Suerte Blanco tequila, local honey, Brambuie, Cocchi Americano aperitif, lemon 13

Sangria Roja
Portuguese red, Laird’s Applejack, Dow’s ruby port lemon, pomegranate 9

Sangria Rosada
Spanish rosé, Lillet rosé, pomegranate, Laird’s Applejack, Croft pink port, lemon 9

DRAFT BEER

Pilsner - Bierstadt Lagerhaus, 5.2% abv
Fruited - Rockyard Brewing, Boysenberry Blonde, 5% abv
Wit - Avery, White Rascal, Belgian-Style, 5.6% abv
Saison - Funkwerks, 6.8% abv
Amber - Odell, 90 Shilling, 5.3% abv
IPA (Hazy) - Odd13, Codename: Superfan, 6.8% abv
IPA - Odell Brewing, 7% abv
Nitro - Great Divide, Velvet Yeti, Stout, 5% abv
Cider - C Squared, Lila, Lavender/Honey, 5% abv 10oz.
Seasonal - Rotating Colorado Favorite

WINE

SPARKLING

Domanda, Prosecco D.O.C., Veneto, It., MV 9/36
Contadi Castaldi, Brut Rose, Franciacorta DOCG, It., MV 14/56
Frico by Scarpetta, Lambrusco (Red), Emilia, It. *8.4oz can 8
Coppo, Moscato d’Asti, Piedmont, It., 2017 12/48

DRY ROSÉ

Copain, Pinot Noir, Mendocino, California, 2017 13/52
Ch. St. Eulalie, Syrah/Cinsault/Carig, Minervois, Fr., 2017 11/44

WHITE

(Somm’s Juice)

Mas Igneus, Barranc dels Closos, Priorat, Sp., 2012 12/48
Vesta, Sauvignon Blanc, Marlborough, N.Z., 2018 11/44
Quinta da Lixa, Vinho Verde DOC, Pt., 2017 10/40
Koehler-Ruprecht, Riesling, Kabinett, Pfalz, De., 2010 12/48
Venica & Venica, Friulano, Collio, It., 2016 12/48
Hanna, Chardonnay, Russian River Valley, Ca., 2017 13/52
Colterris, PG/SB/CH, Grand Valley, Co., 2016 *8.4oz can 13

RED

Bodegas Iranzo, Bobal, Utiel-Requena, Sp., 2016 12/48
Vesta, Pinot Noir, Willamette Valley, Or., 2017 11/44
Vale do Bomfim by Dow’s, Douro, Pt., 2016 8/32
Durigutti, Malbec, Mendoza, Ar., 2017 11/44
Malabaila, Nebbiolo, Langhe, Piedmont, It., 2017 11/44
Poggio Bonelli, Chianti Classico, Tuscany, It., 2015 13/52
Dehasa La Granja, Tempranillo, Castilla y León, Sp., 2011 13/52
Loscano, Cabernet Sauvignon, Mendoza, Ar., 2016 14/56
Colterris, Mal/CS/Syr, Grand Valley, Co., 2016 *8.4oz can 14