



IN-HOUSE PACKAGES

Valore \$25 per person

- Choose: Marco's House or Caesar Salad
- Assorted Specialty Pizzas
- Nutella Dessert Pizza

Primo \$30 per person

- Choose: House Antipasto or Spinach & Artichoke Dip
- Coal-Fired Limoncello Chicken Wings
- Assorted Specialty Pizzas
- Nutella Dessert Pizza

Ultimo \$35 per person

- House Antipasto
- Spinach & Artichoke Dip
- Choose: Coal-Fired Limoncello Chicken Wings or Meatball Sliders
- Choose: Marco's House or Caesar Salad
- Assorted Specialty Pizzas
- Mini Cannolis

Upgrade Any Package Price per Guest

- Specialty Salad \$3
- Spinach & Artichoke Dip \$3
- Eggplant Rollatini \$3
- Meatballs \$3
- Classic Meat Lasagna \$4
- Chicken Parmesan \$5
- Stuffed Shells with Sauce \$4





BAR PACKAGES - 2 HOURS

Prosecco Toast \$5 per person

LaFesta \$20 per person

 Well Cocktails, House Wines, Select Draft Beers

Mezzo \$30 per person

 Tier 2 Spirits Cocktails, Marco's Signature Cocktails (2), Hand Selected Wine list (3), Select Draft Beers

Premio \$40 per person

 Top Shelf Spirits, Marco's Signature Cocktails (up to 4), Hand Selected Wine list (5), Premium Draft Beers

Shots not included. Additional time extra.







VENUES - Ballpark | Denver

Passionate authenticity. Award winning interior design. A decade of experience. Three ingredients for a one-of-a-kind event.

Private Dining Room

Capacity - 55 seated | 65 cocktail

Private Courtyard Patio

Capacity - 45 seated | 60 cocktail

Main Dining Room

■ Capacity - 80 seated | 120 cocktail

Full Buyout Options Available

Our warm and inviting spaces can be tailored to fit the character of your event, and our 5-star service will leave you feeling like family.







VENUES - DTC | Englewood

Passionate authenticity. Award winning interior design. A decade of experience. Three ingredients for a one-of-a-kind event.

Private Dining Room

■ Capacity - 40 seated | 55 cocktail

Covered Patio

■ Capacity - 85 seated | 100 cocktail

Main Dining Room

■ Capacity - 120 seated | 140 cocktail

Full Buyout Options Available

Our warm and inviting spaces can be tailored to fit the character of your event, and our 5-star service will leave you feeling like family.







FAQs

What is your deposit and cancellation policy?

We do not charge a reservation deposit. All large group reservations are required to have a signed Event Information contract with a Credit Card on file. Written cancellation within 7 days of your reservation will be subject to a cancellation fee of 50% of the minimum per person package total.

What is the service gratuity?

20% gratuity will be added to the final bill, before tax. We gladly accept multiple payments, however we do not split event checks.

Can we decorate for our Party or bring our own cake?

Absolutely! Decorations that are not affixed to the walls may be brought in advance on the day of your event. No confetti please. Our cake cutting and plating fee is \$1 per person.

Do you offer Gluten Free and Vegetarian/ Vegan options? What about kids?

 Yes, we have gluten free and vegan options available for all course selections. Kids aged 4-12 yrs are half-price of party package. Kid's teams & groups excepted. Please contact us for more info.

What if my group is Tax Exempt?

In order to receive tax exempt status on your reservation, your exempt organization certificate must be submitted on or before final reservation confirmation 24 hours ahead of the event.