



ARUGULA PRIVATE DINING GUIDE

CELEBRATE LIFE'S SPECIAL OCCASIONS WITH US

Arugula in North Boulder brings together the simple flavors of Europe, the healthy tastes of the Mediterranean, and classic American favorites to offer the most delicious food in the neighborhood. Fresh, local, seasonal ingredients sourced from Boulder farms make up the foundation to our local twist on Italian, French, and Spanish fare. Arugula creates flavorful food in a warm, friendly environment.

We offer multiple private rooms and private dining settings where you can host your next event, each with its own unique ambiance. Authentic. Fresh. Local & Seasonal is our menus are based on. We offer menus that honor the ingredients we get from local farmers, ranchers and purveyors!

Let us help you with your next business get together, cocktail party, wedding rehearsal, corporate dinner, family birthday celebration, holiday party, or any other private dining occasion in Boulder. Our event staff will make it all turn key, so you can sit back, relax and enjoy your guests without a worry.

MENUS

All of our menus come from Arugula's kitchen and can be customized for a small up-charge any which way to fit your needs.

BEVERAGES/BAR

Pricing for all drinks is based on consumption. That means that you are only charged for what your guests consume.

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AMARO

Amaro is the private room between Arugula and Tangerine restaurants. It comfortably seats up to 36 guests and is one of the most exquisite, serene, private small function rooms in all of Boulder.

With its warm, inviting atmosphere, exceptional farm-to-table cuisine, outstanding service and prime Boulder location, Amaro is ideal for events and celebrations of all sizes.

This unique space has its own bar, entrance and restroom. Its interior is home to unique artwork commissioned by chef/owner Alec Schuler, featuring installations of antique culinary tools he has collected over the years, old climbing, biking, skiing gear, as well as, a few family heirlooms.

Tables can be arranged in a variety of settings, big and small, depending on the size of your group and the format of your event. All menu options come from Arugula's kitchen. To ensure exceptional service, a pre-selected menu is required for all events.

FOOD & BEVERAGE MINIMUMS

Our pricing structure is based on a minimum food and beverage expenditure.

Our guidelines for minimums are calculated prior to tax. We do not charge a room fee, however, in a case where the minimum is not met, a surcharge will be assessed. Please keep in mind these are only guidelines and the minimums vary based on the restaurant's peak season and availability.

Sunday – Thursday Minimum Expenditure: \$700-\$1200

Friday & Saturday Minimum Expenditure: \$1200 - \$1800

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TANGERINE

Located in North Boulder next to Arugula, Tangerine comfortably seats up to 60 guests and is available after 5:00pm, any evening of the year, for private dining. It has its own large kitchen that can easily create any type of event: from cocktail parties to buffets to intricate multi-course dinners. This private room can be combined with the Amaro room to accommodate up to about 96 people seated or 120+ in a “cocktail” setting.

Hosts can choose menus from Arugula’s local fare that is constantly evolving to highlight the current season and local farms. To ensure exceptional service, a pre-selected menu is required for all events.

FOOD & BEVERAGE MINIMUMS

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Monday – Sunday Minimum Expenditure: \$1,400 - \$2,000

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ARUGULA

Arugula is available for private dining buyouts, any day of the week. The main Arugula dining room seats up to 75 guests or can accommodate 100+ in a “cocktail” setting. The recently renovated setting is flexible to fit any of your private room needs. This room can be combined with the Amaro room to seat 110 people or 140+ in a “cocktail” setting. Or combine all three rooms for 170 people seated or 220+ in a “cocktail” setting.

Enjoy our creative cocktails, an extensive wine list, and refreshing local craft brews including three nitro taps bar.

FOOD & BEVERAGE MINIMUMS

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Sunday – Thursday Minimum Expenditure: \$5,000 - \$6,000

Friday & Saturday Minimum Expenditure: \$7,000 - \$9,000

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PRICING*

3-Course Dinner Family Style: \$48/guest

Cocktail Hour + Main Course + Dessert Course
(includes 4 cocktail hour choices, 3 main course choices and 2 dessert choices)

Or

Appetizer Course + Main Course + Dessert Course
(includes 3 appetizer choices, 3 main course choices and 2 dessert choices)

4-Course Dinner Family Style: \$58/guest

Cocktail Hour + Appetizer Course + Main Course + Dessert Course
(includes 4 cocktail hour choices, 3 appetizer choices, 3 main course choices and 2 dessert choices)

Or

Appetizer + Salad/Soup Course + Main Course + Dessert Course
(includes 3 appetizer choices, 3 Salad/Soup course choices, 3 main course choices and 2 dessert choices)

Cocktail hour Includes 3-4 bites per appetizer, per person.
Additions can be made to the menu, prior, or during the event.

Note: Additional choices can be added to any course for \$5/guest.
Additional course may be added at \$15/guest. Plated menus are also available for a small up-charge.

*Pricing does not include tax and gratuity.

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Cocktail Party Appetizers Only:

\$28/guest

includes 5 appetizer choices

\$35/guest

includes 7 appetizer choices

Add on Dessert Bites: \$6/guest for 2 dessert choices

Includes 3-4 bites per appetizer, per person.

Additions can be made to the menu, prior, or during the event.

Additions to the cocktail menu will be priced accordingly.

Lunch

3-Course Family Style Lunch: \$28/guest

includes assorted appetizers during cocktail hour, main course and dessert

OR

Cocktail hour, salad course, main course

4-Course Family Style Lunch: \$35/guest

includes assorted appetizers during cocktail hour, salad course, main course and dessert

Note: Additional choices can be added to any course for \$5/guest. Additional course may be added at \$15/guest. Plated menus are also available for a small up-charge. Prices do not include tax & gratuity.

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BAR OPTIONS

Open/Hosted Bar

All drinks are charged to the host's final bill, based on final guest consumption. Guests may order any level of alcohol that has been preselected by the host.

Select Hosted Bar

Host pre-selects drink options. All pre-selected drinks are charged based on consumption and added to the final bill. Beverages outside of the pre-selected options are charged to guest tabs.

Cash Bar

All drinks are paid for by guests.

WHAT CAN BE OFFERED TO GUESTS

Beer & Wine Only

Beer, Wine, plus 2 Pre-selected specialty cocktails

Full Open Bar

Hosts will pre-select wine options for their guests. We recommend 2 red and 2 white, but can customize for the host.

Please see wine list for available selections at www.arugularestaurant.com. We are happy to accommodate special wine orders with notice.

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TERMS

Deposit

We require a \$300 to \$600 non-refundable deposit to confirm your date and event space. The remainder of your balance will be due at the end of your event.

Final Guest Count

The final guest count will be due 7 days prior to your event. We will base your final invoice on this number, unless the guest count goes up from there.

Final Menu Selections

Final menu selections are due 14 days prior to event date. This is so we can order all necessary ingredients for your event.

Cancellations

In the event of a cancellation, all deposits will be forfeited. If the cancellation occurs within 7 days of the event, you will be charged 100% of estimated food revenue for your event. This number will be based on the final guest count given 7 days prior to the event.

We must charge you even if your event does not take place because we will have ordered our ingredients by this time and have staff reserved for the date. And, we have turned away others in order to keep this date for you.

Tax & Gratuity

Boulder County Sales Tax will be added to all final event invoices. Tax and Gratuity are not included in pricing estimates.

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