

The image shows a restaurant interior with a rustic brick wall and a decorative ceiling. A large wall mural on the left features various flowers and greenery. The room is filled with tables set for a private event, with black chairs and glassware. A large, ornate floral arrangement is visible on the right side of the frame.

Aventura

PRIVATE EVENTS

THE MEZZANINE

CAPACITY

Seated Dinner: 30

Mix and Mingle: 40

FOOD & BEVERAGES MINIMUMS

Sunday-Thursday: \$2,500

Friday-Saturday: \$4,200 (incl. \$1,000 room fee.)



THE WINE CELLAR

CAPACITY

Seated Dinner: 28

Mix and Mingle: 32

FOOD & BEVERAGE MINIMUMS

Sunday-Thursday: \$2,500

Friday-Saturday: \$4,000 (incl. \$1,000 room fee.)



GARROTXA ROOM

CAPACITY

Mix and Mingle: 25

FOOD & BEVERAGAE MINIMUMS

Sunday-Thursday: \$1,200

Friday-Saturday: \$2,000





DINNER PACKAGES

LA RECEPCIÓN

\$50 per person

APERITIVO

PAN A LA CATALANA

grated tomato, olive oil, garlic, grilled baguette

ENCURTIDOS

Spanish pickles, garlic, cauliflower, carrot, cornichons, olives

BITES

CHOOSE TWO

PATATAS BRAVAS

crispy potatoes, salsa brava, garlic aioli, fried egg

CROQUETA DE JAMÓN

serrano ham, béchamel, romesco

CROQUETA DE MANCHEGO

Spanish cheese, béchamel, quince jam

TORTILLA ESPAÑOLA

Spanish omelet, salsa brava, garlic aioli

TAPAS

CHOOSE THREE

COLES DE BRUSELAS

brussels sprouts, green apple, shallot, crème fraîche, honey, pistachio

PIMIENTOS DE PADRÓN

shishito pepper, romesco, lemon

DATILES CON CHORIZO

bacon wrapped, chorizo stuffed dates, mustard membrillo

CHORIZO A LA PLANXA

seared Bilbao chorizo skewers, parsley

GAMBAS AL AJILLO

grilled prawns, garlic, fresno pepper, parsley, olive oil, baguette

PAELLA

CHOOSE ONE

AMERICANA

boneless chicken thigh, catalan sausage, chorizo, english pea, cauliflower, romano bean, broccolini, piquillo pepper, saffron, sofrito

VERDURAS

roasted cauliflower, wild mushroom, broccolini, scallion, piquillo pepper, english pea, saffron, sofrito

POSTRES

ADD ON \$5 PER PERSON

CHURROS

spiced chocolate, caramel

LA CELEBRACIÓN

\$60 per person

APERITIVO

PAN A LA CATALANA

grated tomato, olive oil, garlic, grilled baguette

QUESOS

board of three cheeses with housemade pickles, jam, bread

BITES

CHOOSE TWO

PATATAS BRAVAS

crispy potatoes, salsa brava, garlic aioli, fried egg

CROQUETA DE JAMÓN

serrano ham, béchamel, romesco

CROQUETA DE MANCHEGO

Spanish cheese, béchamel, quince jam

DATILES CON CHORIZO

bacon wrapped, chorizo stuffed dates, mustard membrillo

TAPAS

CHOOSE THREE

COLES DE BRUSELAS

brussels sprouts, green apple, shallot, crème fraîche, honey, pistachio

CHORIZO A LA PLANXA

seared Bilbao chorizo skewers, parsley

PIMIENTOS DE PADRÓN

shishito pepper, romesco, lemon

COLIFLOR GRATINADA

gratin cauliflower, manchego bechamel, pine nuts, herbed breadcrumbs

GAMBAS AL AJILLO

grilled prawns, garlic, fresno pepper, parsley, olive oil, baguette

PAELLA

CHOOSE UP TO TWO

AMERICANA

boneless chicken thigh, catalan sausage, chorizo, english pea, cauliflower, romano bean, broccolini, piquillo pepper, saffron, sofrito

VERDURAS

roasted cauliflower, wild mushroom, broccolini, scallion, piquillo pepper, english pea, saffron, sofrito

VALENCIANA

confit duck, bone-in chicken legs, romano bean, white bean, artichoke hearts, rosemary, saffron, sofrito

POSTRES

CHOOSE ONE

CHURROS

spiced chocolate, caramel

BASQUE CHEESECAKE

traditonal baque cheesecake with a chocolate twist

EL GOURMET

\$70 per person

APERITIVO

PAN A LA CATALANA

grated tomato, olive oil, garlic, grilled baguette

QUESOS Y CHARCUTERÍA

board of three cheeses & three meats with housemade pickles, jam, bread

BITES

CHOOSE TWO

PATATAS BRAVAS

crispy potatoes, salsa brava, garlic aioli, fried egg

CROQUETA DE JAMÓN

serrano ham, béchamel, romesco

CROQUETA DE MANCHEGO

Spanish cheese, béchamel, quince jam

DATILES CON CHORIZO

bacon wrapped, chorizo stuffed dates, mustard membrillo

ALMENDRAS Y PIÑA

brûléed pineapple, goat cheese, marcona almond, grilled crostini

TAPAS

CHOOSE FOUR

COLES DE BRUSELAS

brussels sprouts, green apple, shallot, crème fraîche, honey, pistachio

CHORIZO A LA PLANXA

seared Bilbao chorizo skewers, parsley

PINTXOS MORUNOS

grilled skewered beef tri tips, couscous, pineapple, pistachio

COLIFLOR GRATINADA

gratin cauliflower, manchego bechamel, pine nuts, herbed breadcrumbs

PULPO A LA GALLEGA

lash fried baby octopus, squid ink, salsa verde

PIMIENTOS DE PADRÓN

shishito pepper, romesco, lemon

IBERICO PRESA KATSU

Iberico pork shoulder, sherry tonkatsu, napa cabbage, spring onion, pickled watermelon radish, hazelnut

GAMBAS AL AJILLO

grilled prawns, garlic, fresno pepper, parsley, olive oil, baguette

PAELLA

CHOOSE UP TO THREE

AMERICANA

boneless chicken thigh, catalan sausage, chorizo, english pea, cauliflower, romano bean, broccolini, piquillo pepper, saffron, sofrito

VERDURAS

roasted cauliflower, wild mushroom, broccolini, scallion, piquillo pepper, english pea, saffron, sofrito

MARISCO

clams, shrimp, mussels, octopus, piquillo pepper, english pea, saffron, sofrito

POSTRES

CHOOSE UP TO TWO

CHURROS

spiced chocolate, caramel

BASQUE CHEESECAKE

traditional baque cheesecake with a chocolate twist

A close-up photograph of two wine glasses held by hands. The glass on the left contains white wine, and the glass on the right contains red wine. The background is a brick wall, and the person holding the glasses is wearing a dark shirt. The word "BEVERAGES" is overlaid in white, bold, uppercase letters across the center of the image.

BEVERAGES

SANGRIA
BY THE PITCHER

BLANCA

viura, apricot, apple, lime, lemon, brandy,
curacao 44

TINTA

tempranillo, orange, cinnamon, brandy,
curacao 44

SANGRIA FALSA

tempranillo, orange, cinnamon, brandy,
curacao 44

BLANCO

WHITES BY THE BOTTLE

PARDEVALLES

albarin • Leon, Spain 2023 52

GABA DO XIL O BARREIRO

godello • Valdeorras, Galicia 2022 60

CAN SUMOI

garnatxa blanca • Penedès, Catalonia 2022 64

TINTO

REDS BY THE BOTTLE

LANZAGA CORRIENTE

tempranillo blend • Rioja, Spain 2021 60

FAMILIA TORRES GRAN CORONAS

cabernet sauvignon, tempranillo • Penedès,
Catalonia 2019 72

URBINA SELECCION

tempranillo • Rioja 2000 92

ESPOMOSA

SPARKLING BY THE BOTTLE

MERCAT

macabeo, parellada, xarel·lo • Penedès,
Catalonia 2019 40

PORTELL CAVA BRUT ROSÉ TREPAT

blend • Penedès, Catalonia 2022 50

RAVENTOS BLANC DE BLANC EXTRA BRUT

xarel·lo, macabeu, parellada • Penedès,
Catalonia 2020 60

CERVEZA

BEERS BY THE BOTTLE

ESTRELLA

especial lager | spain 8

OLD NATION M-43

new england IPA | willimanston, mi 10

We kindly request parties of 20+ pre-select bottles so we can best serve your guests.
We suggest choosing two reds & two whites for the group. Sangria and beer can be added as desired.
Cocktails and other custom options are available upon request.
All beverages are charged based on consumption.
Bottles are charged once opened; all can be corked and taken at end of the event.



WIKIPAELLA

Aventura has been officially recognized by the international non-profit organization, Wikipaella, as one of six restaurants in the United States who deliberately and successfully uphold the gastronomic traditions and values of Valencian paella throughout the world.

Please Note: Paella, when prepared properly, has a scorched rice crust known as socarrat.



FREQUENTLY ASKED

WHAT IS TAPAS STYLE DINING?

Tapas style dining is, in essence, the sharing of small plates amongst friends! At its core, *Aventura* emphasizes a shared culinary experience.

CAN I BRING DECORATIONS?

Of course you may! We do, however, ask that any decorations you bring are no smaller than a quarter and that you take anything you bring, home at the end of your event.

DO YOU HAVE OPTIONS FOR THOSE WITH ALLERGIES?

We have many options for those with allergies and we are always happy to accommodate based on dietary restrictions.

ARE WE ABLE TO RENT AV MATERIALS?

Yes, you are! We have a screen and projector available for a \$40 surcharge.

CAN WE HAVE COCKTAILS FOR OUR EVENT?

Of course! We can customize a beverage package for your group that meets the needs & desires for the party.

CAN WE BUY OUT THE ENTIRE RESTAURANT?

Absolutely! We even offer the restaurant outside of our business hours during the day. If you are interested in doing so, please contact us for more information.

CAN YOU DO INDIVIDUALLY PLATED DINNERS?

We only specialize in tapas style dining.

DO YOU OFFER OPTIONS FOR CHILDREN?

At this time, we do not, though we are always happy to collaborate with you to find a solution for our tiny guests!



¡GRACIAS!

QUESTIONS? READY TO BOOK?
PLEASE EMAIL OUR EVENTS COORDINATOR

VALERIE EGAN

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