

PRIVATE DINING & EVENTS AT

FIAMMA





Welcome to Fiamma, WHERE ITALIAN SOUL MEETS LIVE-FIRE FLAVOR.

From intimate celebrations to exclusive venue engagements, our events promise elevated hospitality, a unique culinary experience, and unforgettable moments in a space designed to ignite the senses.

Fiamma, or “little flame” in Italian, is a live fire, Italian-inspired restaurant in Sun Valley, Idaho, created by acclaimed chefs Britt Rescigno and Kinsey Leodler-Rescigno.

At Fiamma, we believe in the power of simplicity elevated to its finest. Focusing on local and seasonal ingredients, we celebrate the art of open flame cooking and pasta fatto a mano, ensuring every dish is as fresh and flavorful as possible. Beyond the kitchen, our passion for creating an exceptional dining experience extends into everything we do.



Full Bellies, Full Hearts,
& Always Sexy Food

Britt Rescigno *Kinsey Leodler-Rescigno*



Brady McAlister
SOMMELIER

SOMM-CURATED WINE MENU

At the heart of our Italian-inspired hospitality is our in-house sommelier, Brady McAlister, offering curated wine pairings that elevate each dish and reflect the soul of our culinary philosophy. With a deep knowledge of regional vintages and global selections, Brady ensures every guest enjoys a seamless, personalized journey through food and wine—enhancing both flavor and occasion.

BESPOKE EVENT MANAGEMENT

Emily Bowman, Fiamma's Events Manager, brings a refined eye and extensive experience in event planning and production. With a balance of precision and creativity, she collaborates closely with each host to curate events that reflect the warmth and elegance of Fiamma. Emily's deep understanding of Fiamma's culinary philosophy, paired with an intuitive sense of hospitality, allows every gathering to feel as effortless as it is unforgettable.



Emily Bowman
EVENTS MANAGER



Exclusive Venue Engagements

A full restaurant buyout offers guests exclusive use of the venue for the duration of their event. This elevated experience allows for complete privacy, personalized service, and a fully customized culinary offering tailored to the occasion. From ambiance and flow to food and beverage, every detail is thoughtfully curated to reflect your vision while showcasing the essence of refined hospitality. Ideal for farewell brunches, rehearsal dinners, milestone celebrations, and corporate gatherings.



Investment

DINNER BUYOUT

Site Fee (July, Aug, Sept)	\$12,000
Food & Beverage Minimum	\$13,800
25% Gratuity	
5% Event Management Fee	

Reservation Assurance Fee: A deposit of \$12,000 is required to secure the space for an Exclusive Venue Engagement. Cancellations made within 21 days of the event may result in forfeiture of the deposit.

BRUNCH BUYOUT

Site Fee (October-June)	\$7,000
Site Fee (July, Aug, Sept)	\$8,500
Food & Beverage Minimum	\$3,000
25% Gratuity	
5% Event Management Fee	

CAPACITY

Main Dining: 60
Semi-Private Taverna Room: 18
Total Restaurant: 85
Standing Room: 100

Applicable taxes are not included in these proposals. Gratuity and the Event Management fee will be automatically applied to all food & beverage, including enhancements and additional service-related line items on the final folio.



Sample Dinner Menu Selections

Our food and beverage selections are thoughtfully crafted with a focus on regional sourcing and seasonality. They are fully customizable—from welcome cocktails, tray-passed appetizers, and bespoke florals to elevated dining formats such as elegant stations, cocktail receptions, and refined plated or family-style dinners. Selections are subject to availability, as we prioritize the use of fresh, local ingredients.



TRAY-PASSED APPETIZERS

- Arancini (seasonal preparation)
- Italian deviled egg with Calabrian chili, crispy pancetta and crispy basil
- Fiamma tartare on house focaccia
- Crab salad on polenta cake
- Seared scallop and romesco sauce
- Fried artichoke with lemon basil aioli
- Tomato pie - tomato and pecorino pizza
- 'Porchetta' pork belly
- Stuffed shells - crisped pasta shell filled with spinach and ricotta
- Italian oysters Rockefeller with arugula, fennel and parmesan

STATIONS

- Charcuterie Station - 4 cheeses and 4 meats sliced fresh on our fly wheel slicer plus accoutrements
- Med Board Station - 3 spreads (hummus, baba ghanouj, whipped ricotta) with pickled vegetable crudités, ciabatta chips and fresh house foccacia

SALAD

- Fiamma Caesar salad with little gem, roasted lemon, anchovy and croccante
- Trista salad with cicoria, crispy prosciutto, pepperoncino, roasted pepper, castelvetrano olive, crispy spiced garbanzos and gorgonzola vinaigrette
- Beets and burrata salad with arugula and citrus vinaigrette
- Roasted cauliflower with garbanzos, cucumbers, pickled onions, arugula, herb vinaigrette

SIDES

- Creamy polenta
- Roasted potatoes
- Duck fat potatoes
- Pure di patate
- Charred broccolini salad with basil vinaigrette
- Roasted asparagus with parmesan
- White bean salad
- Crispy brussel sprouts with calabrian hot honey
- Braised fennel

ENTREES

- Pasta bolognese
- Pasta alla vodka
- Pasta puttanesca
- Lasagna
- Risotto mushroom and asparagus
- Kurobuta porchetta
- Kurobuta herb crusted pork loin with natural jus
- Kurobuta pork coletta
- Venison rack with black current jus
- Roasted wagyu filet
- Braised Short rib
- Pheasant piccata
- Pheasant scarpariello

DESSERT

plated individually

- Seasonal gelato
- Tiramisu
- Other desserts available upon request

ENHANCEMENTS

Offered at a flat rate, allowing us to provide a more flexible and inclusive experience for this portion of the event, regardless of final guest count..

- Caviar Service
 - Truffle Service
 - Espresso & Tea Service
 - House-Made Focaccia
 - Italian Sodas
 - Floral: Pricing available upon request
 - Cake Cutting & Service
- *Applies to desserts provided by an outside vendor

Selections are subject to availability, as we prioritize the use of fresh, local ingredients. Each is priced per-guest. Please inquire for a personalized proposal.

SAMPLE DINNER MENU SELECTIONS

Sample Brunch Menu Selections

Our food and beverage selections are thoughtfully crafted with a focus on regional sourcing and seasonality.

Selections are subject to availability, as we prioritize the use of fresh, local ingredients.



STATIONS

- Charcuterie Station - 4 cheeses and 4 meats sliced fresh on our fly wheel slicer plus accoutrements
- Med Board Station - 3 spreads (hummus, baba ghanouj, whipped ricotta) with pickled vegetable crudités, ciabatta chips and fresh house foccacia

TRAY-PASSED APPETIZERS

- Arancini (seasonal preparation)
- Italian deviled egg with Calabrian chili, crispy pancetta and crispy basil
- Fiamma tartare on house focaccia
- Crab salad on polenta cake
- Seared scallop and romesco sauce
- Fried artichoke with lemon basil aioli
- Tomato pie - tomato and pecorino pizza
- 'Porchetta' pork belly
- Stuffed shells - crisped pasta shell filled with spinach and ricotta
- Italian oysters Rockefeller with arugula, fennel and parmesan

FAMILY-STYLE BRUNCH SELECTIONS

- Italian Waffle with candied pancetta and mascarpone whipped cream
- Biscuits & Gravy with house chive parmesan biscuits and nduja gravy
- Prawns and polenta with pancetta, arugula and salsa verde
- Seasonal Quiche
- Caesar salad with anchovy, croccante and charred lemon
- Trista salad with olives, red peppers, crisped chickpeas and crispy prosciutto
- Duck fat potatoes with Fiamma house ketchup
- Mascarpone scrambled eggs
- Fiamma Bolognese with bison and wild boar
- Burrata & house focaccia
- Britt's famous meatballs with whipped ricotta

DESSERT

plated individually

- Seasonal gelato
- Tiramisu
- Other desserts available upon request

ENHANCEMENTS

Offered at a flat rate, allowing us to provide a more flexible and inclusive experience for this portion of the event, regardless of final guest count..

- Caviar Service
 - Truffle Service
 - Espresso & Tea Service
 - House-Made Focaccia
 - Italian Sodas
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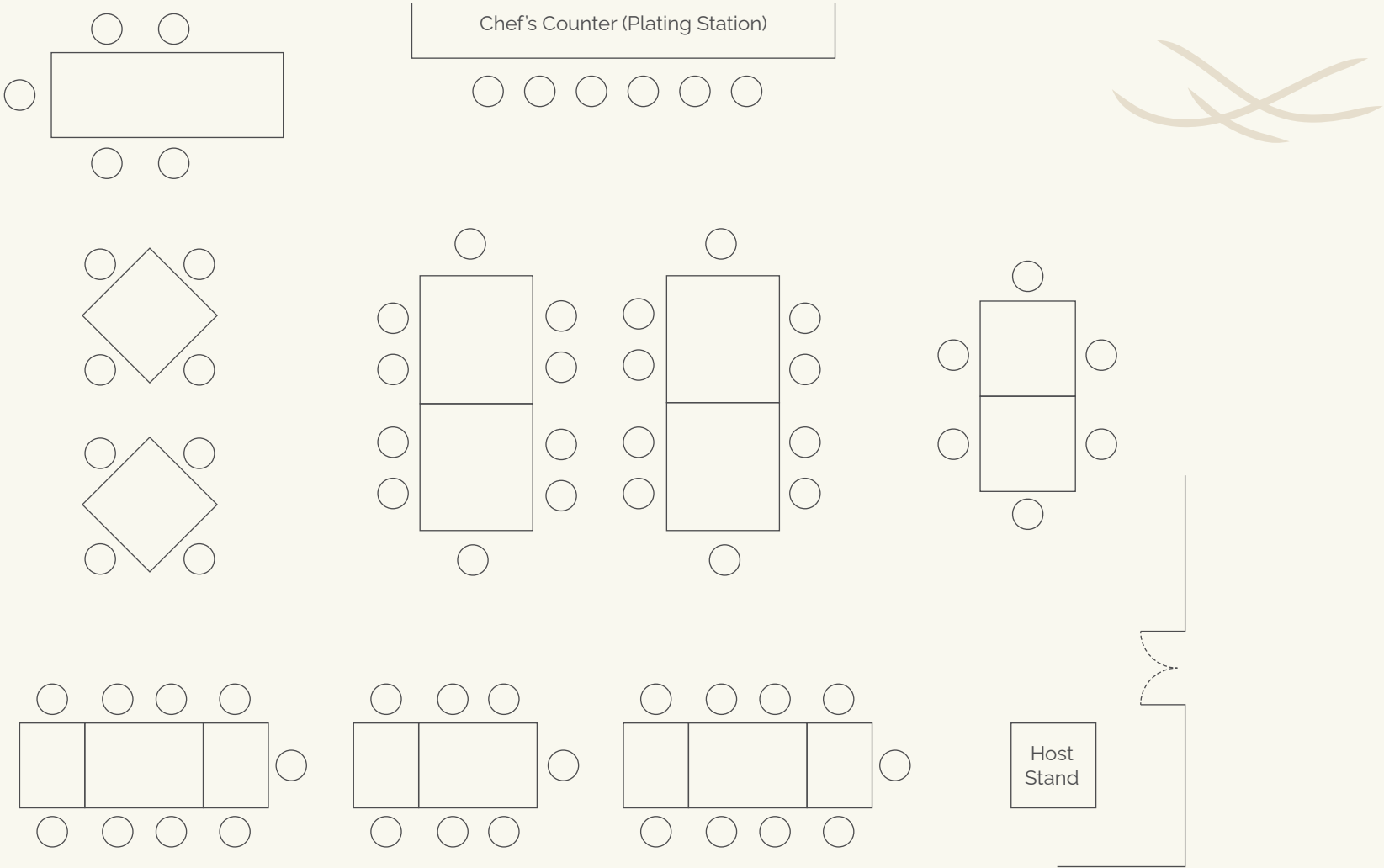
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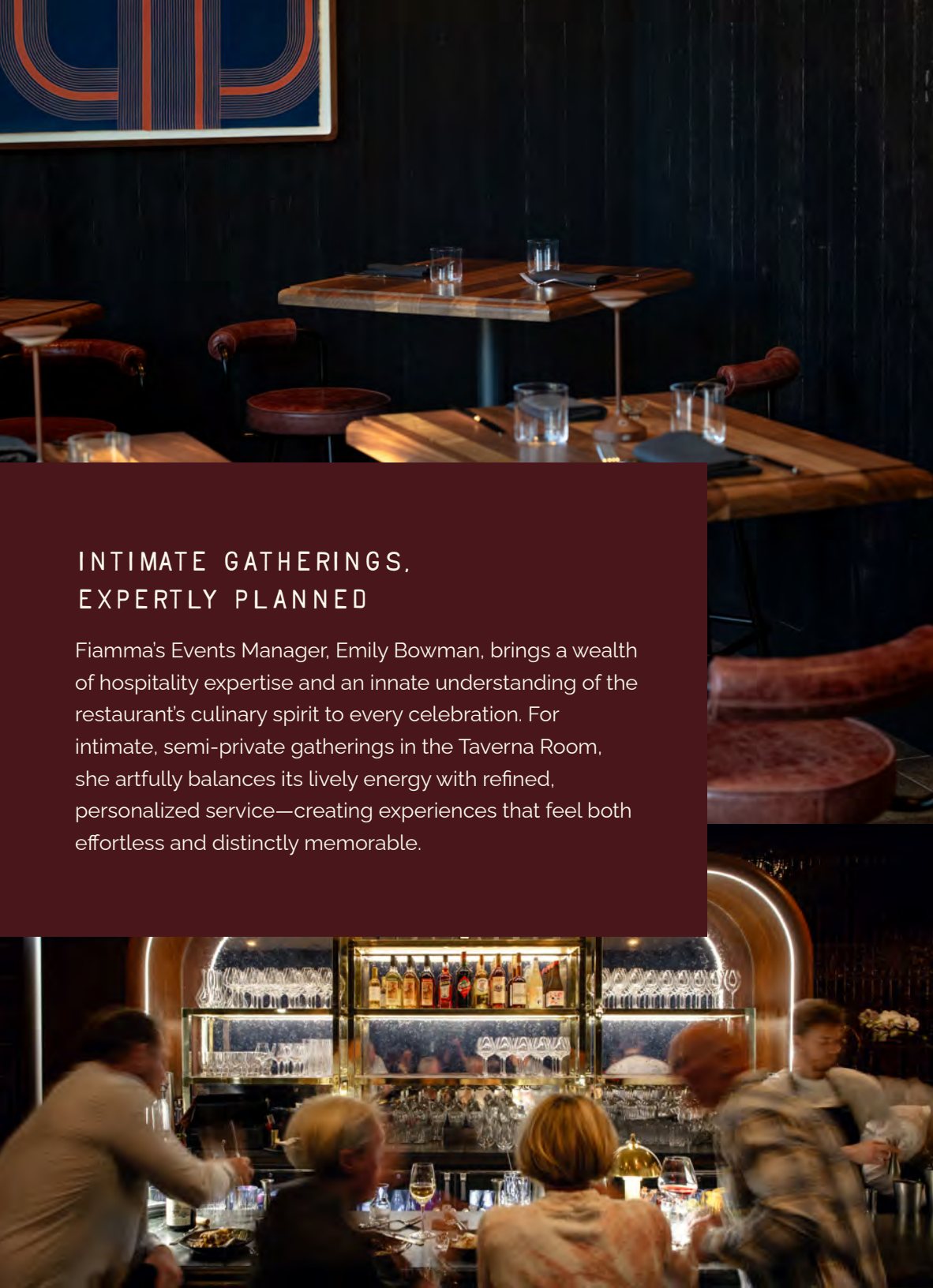
SAMPLE BRUNCH MENU SELECTIONS

Main Dining Room

FLOOR PLAN

Our dining room offers a sophisticated, warm and inviting atmosphere. In order to best serve you, we are committed to maintaining the integrity of our space; therefore, this floor plan is fixed and may not be altered, with the exception of designated end caps being removed.





INTIMATE GATHERINGS. EXPERTLY PLANNED

Fiamma's Events Manager, Emily Bowman, brings a wealth of hospitality expertise and an innate understanding of the restaurant's culinary spirit to every celebration. For intimate, semi-private gatherings in the Taverna Room, she artfully balances its lively energy with refined, personalized service—creating experiences that feel both effortless and distinctly memorable.

Semi-Private Dining

TAVERNA ROOM

Adjacent to the main dining room, our semi-private Taverna Room offers an intimate, elegant setting ideal for celebrating life's special moments. Guests will enjoy personalized service and a thoughtfully curated dining experience, tailored to your occasion.

Food & beverage minimums vary by season and day of the week. All minimums are exclusive of tax and gratuity.

MARCH – JUNE & OCTOBER:

Wednesday & Thursday	<i>please inquire</i>
Friday & Saturday	\$3,000 minimum
Sunday Brunch	\$2,200 minimum

JULY – SEPTEMBER & NOVEMBER – FEBRUARY:

Wednesday & Thursday	\$2,200 minimum
Friday & Saturday	\$3,000 minimum
Sunday Brunch	\$2,200 minimum

25% Gratuity
5% Event Management Fee

Holidays & peak times subject to change.

Reservation Assurance Fee: A \$1,000 deposit is required to secure your booking, and will be applied to the final folio. Please note that cancellations made within 72 hours of the reservation are subject to forfeiture of the deposit.



Catering

Let Fiamma bring its signature warmth, elegance, and live-fire, Italian-inspired cuisine to the venue of your choice. Chefs Britt Rescigno and Kinsey Leodler-Rescigno create seasonal menus rooted in authentic Italian tradition, elevated by bold flavors and with our own creative, sexy twist.

THE FIAMMA EXPERIENCE

Partnering with Fiamma means working with seasoned hospitality and culinary professionals who deliver the attentive service and thoughtful coordination that elevate an event from memorable to unforgettable. Fiamma's Events Manager, Emily Bowman, collaborates closely with hosts to define their goals and bring their vision to life. From private residences to elaborate venues, she ensures every detail—from menu design to guest experience—reflects the warmth and elegance of Fiamma.

Elevated Hospitality

Our team seamlessly adapts to a wide variety of spaces and occasions. We are committed to creating a sensory-driven experience that combines sights, sounds, service, setting, and flavors.

Occasions include, but are not limited to:

- Rehearsal Dinners
- Wedding Receptions
- Private, In-Home Events
- Fundraising Galas
- Corporate Functions



SAMPLE CATERING SELECTIONS

- Tray-Passed hors d'oeuvres
- Elegant starters such as cured meats, cheeses, crostini, marinated vegetables, crudo, and seasonal small bites
- Oyster bar
- Housemade focaccia
- Fresh, seasonal salads featuring bold Italian flavors—think arugula, burrata, citrus, fennel
- Handmade pastas to include a variety of sauces, game and seafood
- Main course proteins prepared over our live fire
- Elevated vegetarian entrées
- Deserts to include gelato, sorbetto and tiramisu

PER-GUEST PRICING STRUCTURE

Rates are thoughtfully calculated based on selected food and beverage, with custom menus tailored to suit the style and vision of your event. The final rate reflects the ingredients, preparation, and level of service involved in creating a seamless culinary experience.

Catering Assurance Fee: A 50% deposit is required to secure offsite catering events. Cancellations made within 21 days of the event may result in forfeiture of the deposit.

Applicable taxes are not included in these proposals. A 25% Gratuity and 5% Event Management fee will be automatically applied to all Food & Beverage, including enhancements and additional service-related line items on the final folio.

WE LOOK FORWARD TO
MAKING MEMORIES WITH YOU!



FIAMMA



LET US HELP PLAN YOUR NEXT UNFORGETTABLE EVENT!

Emily Bowman, Events Manager
emily@fiammasunvalley.com

LOCATED IN THE HEART OF KETCHUM AT 211 LEADVILLE AVENUE FIAMMASUNVALLEY.COM @FIAMMA_SUNVALLEY

Photography courtesy of Joshua Michael Johnson