

BOTTEGA

PRIVATE DINING





Flexible and intimate spaces for private dining, accommodating groups from as little as 10 guests or as many as 60. Our rooms are a unique city dining experience. Our purpose built private rooms located on the first floor and are perfect spaces for a wide range of events - from corporate lunches & dinners, Christmas parties and medical industry presentations to milestone birthdays, intimate weddings, engagement dinners and wine dinners. Due to the popularity of our private rooms, Bottega does not take tentative reservations so it is necessary for you to contact our event coordinator to provide further details of your event, including a deposit payment, to secure a reservation. There are no additional charges to reserve a private room, provided the quoted minimum expenditure is reached with food and beverage consumption.

Guidelines

OPERATION TIMES

Bottega's private dining rooms are available for hire Monday - Saturday

Lunch 12pm - 4:30pm

Dinner 5:30pm until late

SEATING CAPACITY

Configuration	Single room	Double room	Exclusive use
	6-18	19-36	37-60

MINIMUM CHARGES

A minimum spend applies to all Private Dining Room reservations.

For information regarding our minimum spends, please fill out our online enquiry form to receive a detailed quote.

SIGNATURE SET MENU (SAMPLE ONLY)

4 COURSE SET MENU - \$110 PER PERSON

(AVAILABLE LUNCH & DINNER)

CANAPÉS

ENTRÉE

Beef carpaccio, truffle dressing, rocket, caper and parmesan

Charcoal grilled squid, braised peppers, aioli, n'duja

Walnut, chard and goat cheese agnolotti del plin, sweetcorn, sage and butter

Tuna crudo, egg yolk dressing, smoked eel croquette, radish and cucumber

MAIN COURSE

Fillet of baby snapper, braised fennel, panzanella

Tasmanian grass-fed scotch fillet, lemon and truffle butter, wild rocket

Twice cooked pork belly, house-made cotechino, mustard fruits, lentils and rye

Spinach and ricotta cannelloni, smoked tomato, buffalo mozzarella

Saffron risotto, scallop carpaccio, fennel pollen

Mixed leaves & lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Traditional tiramisu, topped with gianduja

Chilled chocolate risotto, cocoa nib brittle, passionfruit sorbet

Valrhona chocolate cremoso, peanut butter gelato, baci di cafe, amarena cherries

Selection of local & imported cheeses

Coffee or tea

MENU 1 (SAMPLE ONLY)

3 COURSE SET MENU \$90 PER PERSON

(AVAILABLE LUNCH & DINNER)

ENTRÉE

Charcoal grilled squid, braised peppers, aioli, n'duja

Beef carpaccio, truffle dressing, rocket, caper and parmesan

Bottega's caprese salad, heirloom tomatoes, basil, olive tapenade and buffalo mozzarella

MAIN COURSE

Crisp skinned salmon, salad of grilled zucchini, cannellini bean, prawns,
black olive and orange dressing

Twice cooked lamb shoulder, eggplant, almond and black garlic

Tri-coloured casarecce, house made pork and fennel sausage, broccolini, garlic and chilli

Mixed leaves & lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Poached rhubarb, cheesecake mousse, sbrisolona crumble

Traditional tiramisu, topped with gianduja

Our selection of house made gelato and sorbetti

Coffee or tea

MENU FAMIGLIA - TO SHARE (SAMPLE ONLY)

(FAMILY MENU) - \$80 PER PERSON

All dishes are served to the centre of the tables for guests to share.
The minimum number of guests for this menu is 12.

ENTRÉE

Olive Cunzatti, lemon and fennel marinated olives

Salumi: Selected meats, preserves and cheese

Heirloom beetroots, goat curd, pine nut shortcrust and saba

Taleggio and leek croquettes

Chargrilled chorizo, agrodulce braised peppers

MAIN COURSE

Please select any three main dishes

Today's fish

Ricotta gnocchi, Kidden Park goat, braised in saffron, pecorino

Tri-coloured casarecce, house made pork and fennel sausage,
broccoli rapa, garlic and chilli

Twice cooked lamb shoulder, eggplant, almond and black garlic

Saffron risotto, seared scallops, fennel pollen

Thrice cooked potatoes, salmoriglio, pecorino

Chopped baby iceberg salad, radish, shallot and oregano

Warm salad of grilled zucchini, chickpeas, roast shallots, preserved lemon and mint

DESSERT

Traditional tiramisu, topped with gianduja to share

Coffee or tea

MENU 3 (SAMPLE ONLY)

2 COURSE SET MENU \$65 PER PERSON / AVAILABLE LUNCH ONLY

ENTRÉE

Charcoal grilled squid, braised peppers, aioli, n' duja

Beef carpaccio, truffle dressing, rocket, caper and parmesan

Bottega's caprese salad, heirloom tomatoes, basil, olive tapenade and buffalo mozzarella

MAIN COURSE

Crisp skinned salmon, salad of grilled zucchini, cannellini bean, prawns, black olive and orange dressing

Twice cooked lamb shoulder, eggplant, almond and black garlic

Tri-coloured casarecce, house made pork and fennel sausage, broccolini, garlic and chilli

Mixed leaves and lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

Coffee or tea

MENU 4 (SAMPLE ONLY)

2 COURSE SET MENU \$65 PER PERSON / AVAILABLE LUNCH ONLY

MAIN COURSE

Crisp skinned salmon, salad of grilled zucchini, cannellini bean, prawns, black olive and orange dressing

Twice cooked lamb shoulder, eggplant, almond and black garlic

Tri-coloured casarecce, house made pork and fennel sausage, broccolini, garlic and chilli

Mixed leaves and lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Poached rhubarb, cheesecake mousse, sbrisolona crumble

Traditional tiramisu, topped with gianduja

Our selection of house made gelato and sorbetti

Coffee or tea

Beverage Packages

BEVERAGE PACKAGE 1

\$40 per person for 3 hrs (\$12.50 for each additional hr)

- 2015 All Saints Estate Pinot Grigio - Rutherglen, Vic
 - 2015 All Saints Estate Sangiovese Cabernet - Rutherglen, Vic
 - Boags Premium and Coopers Light beers
 - A selection of soft drinks
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BEVERAGE PACKAGE 2

\$50 per person for 3 hrs (\$15 for each additional hr)

- NV Brown Brothers Brut - King Valley, Vic
 - 2015 The Darling Sauvignon Blanc - Marlborough, NZ
 - 2014 Epsilon Shiraz - Barossa Valley
 - Boags Premium and Coopers Light beers
 - A selection of soft drinks
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BEVERAGE PACKAGE 3

\$65 per person for 3 hrs (\$20 for each additional hr)

- NV Pirie Sparkling - Pipers River, Tas
 - 2016 Craggy Range Sauvignon Blanc - Marlborough, NZ
 - 2014 Leeuwin Estate Prelude Chardonnay -Margaret River, WA
 - 2012 Kooyong Estate Pinot Noir - Mornington, Vic
 - Boags Premium and Coopers Light beers
 - A selection of soft drinks
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Beverage Packages continued

SIGNATURE BEVERAGE PACKAGE 4

\$100 per person for 3 hrs (\$25 for each additional hr)

- NV Piper Heidsieck Champagne, Reims, France

YOUR CHOICE OF 2 PREMIUM WHITES

- 2015 Grosset Springvale Riesling - Clare Valley, SA
- 2015 Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA
- 2014 Leeuwin Estate Prelude Chardonnay, Margaret River, WA

YOUR CHOICE OF 2 PREMIUM REDS

- 2013 Curly Flat Pinot Noir - Macedon, Vic
- 2013 Balnaves Estate Cabernet Sauvignon, Coonawarra
- 2013 St Hallet Blackwell Shiraz, Barossa Valley, SA

- Peroni Nastro Azzuro and Coopers Light beers
 - Sparkling mineral water and a selection of soft drinks
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SOMMELIER'S PACKAGE

Hand selected wines from our extensive wine list
in consultation with our sommelier Ben Knight

Additional Information

PARKING

Parking on Bourke Street is very limited.
The closest off street parking is located at:

Parkade Car Park
34-60 Little Collins Street
or 55 Bourke Street, Melbourne

WHEELCHAIR ACCESS

We can accommodate wheelchairs in the main dining room, however as the private dining rooms are on the first floor, they are not accessible to wheelchairs.

LOCATION



PLEASE REFER TO THIS LOCATION IN YOUR INVITATIONS

- BOTTEGA RESTAURANT 74 Bourke Street, Melbourne, VIC 3000 AUSTRALIA •
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