

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 to book for lunch and dinner 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 MENU (SAMPLE ONLY)

4 COURSE SET MENU - \$110 PER PERSON

(AVAILABLE LUNCH & DINNER)

CANAPÉS

ENTRÉE

Antipasto: prosciutto, mortadella, pan-roasted cacciotta, olives, house-made pickle

Jerusalem artichoke soup, preserved porcini, creme fraiche

Beef carpaccio, truffle dressing, witlof

Fritto misto – calamari, prawns, sardines

MAIN COURSE

Wholemeal casarecce – wild mushrooms

Ricotta gnocchi - braised rutherghlen lamb, pecorino and mint

Snapper, fregola, tomato and saffron

Pan-roasted duck breast, caramelised fig, prosciutto di parma, soft polenta, roast beets

Chargrilled marinated flat iron steak, (Gippsland, pasture-fed, marble score 2+) rocket and pecorino salad, cacio pepe butter

Mixed leaves & lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Affogato - house made vanilla ice cream, espresso & your choice of liqueur

Traditional tiramisu, gianduja

Chocolate fondant, strawberry shortcake gelato

Our selection of house made gelato and sorbetti

Coffee or tea

ENTREE, MAIN & DESSERT (SAMPLE ONLY)

3 COURSE SET MENU - \$90 PER PERSON

(AVAILABLE LUNCH & DINNER)

ENTRÉE

Beef carpaccio, truffle dressing, witlof

Wholemeal casarecce – wild mushrooms

Ravioli del plin - taleggio, house made pork and fennel sausage, tomato, basil, chilli

MAIN COURSE

Confit duck leg, caramelised fig, prosciutto di parma, soft polenta, roast beets

Snapper, fregola, tomato and saffron

Risotto – kent pumpkin, tosi artisanal gorgonzola dolce

Mixed leaves & lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Traditional tiramisu, gianduja

Slow roasted quince, rum and raisin ice cream

Our selection of house made gelato and sorbetti

Coffee or tea

ENTREE & MAIN (SAMPLE ONLY)

2 COURSE SET MENU - \$65 PER PERSON

(AVAILABLE LUNCH ONLY)

ENTRÉE

Beef carpaccio, truffle dressing, witlof

Wholemeal casarecce – wild mushrooms

Ravioli del plin - taleggio, house made pork and fennel sausage, tomato, basil, chilli

MAIN COURSE

Confit duck leg, caramelised fig, prosciutto di parma, soft polenta, roast beets

Snapper, fregola, tomato and saffron

Risotto – kent pumpkin, tosi artisanal gorgonzola dulce

Mixed leaves & lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

Coffee or tea

MAIN & DESSERT (SAMPLE ONLY)

2 COURSE SET MENU - \$65 PER PERSON

(AVAILABLE LUNCH ONLY)

MAIN COURSE

Confit duck leg, caramelised fig, prosciutto di parma, soft polenta, roast beets

Snapper, fregola, tomato and saffron

Risotto – kent pumpkin, tosi artisanal gorgonzola dulce

Mixed leaves & lemon olive oil

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Traditional tiramisu, gianduja

Slow roasted quince, rum and raisin ice cream

Our selection of house made gelato and sorbetti

Coffee or tea

Beverage Packages

BEVERAGE PACKAGE 1 \$45 per person for 3 hrs (\$15.00 for each additional hr)

- 2019 All Saints Estate Pinot Grigio - Rutherglen, Vic
 - 2019 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 \$55 per person for 3 hrs (\$17.50 for each additional hr)

- NV Brown Brothers Brut - King Valley, Vic
 - 2018 Mahi Sauvignon Blanc - Marlborough, NZ
 - 2018 Epsilon Shiraz - Barossa Valley, SA
 - 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 Collet Brut - Champagne, France
 - 2019 Mahi Sauvignon Blanc - Marlborough, NZ
 - 2018 Kooyong Clonale Chardonnay - Mornington, Vic
 - 2016 Moorooduc Estate Pinot Noir - Mornington, Vic
 - 2016 Fox Creek Short Row Shiraz - McLaren Vale, SA
 - Boags Premium and Coopers Light beers
 - A selection of soft drinks
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SIGNATURE BEVERAGE PACKAGE 4 \$100 per person for 3 hrs (\$25 for each additional hr)

- NV Collet Brut - Champagne, France
- YOUR CHOICE OF TWO PREMIUM WHITES:
- 2017 Rockford 'Hand Picked' Riesling - Eden Valley, SA
 - 2019 Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA
 - 2017 Leeuwin Estate Prelude Chardonnay, Margaret River, WA

YOUR CHOICE OF TWO PREMIUM REDS:

- 2015 Curly Flat Pinot Noir - Macedon, Vic
 - 2014 Balnaves Estate Cabernet Sauvignon - Coonawarra, SA
 - 2015 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

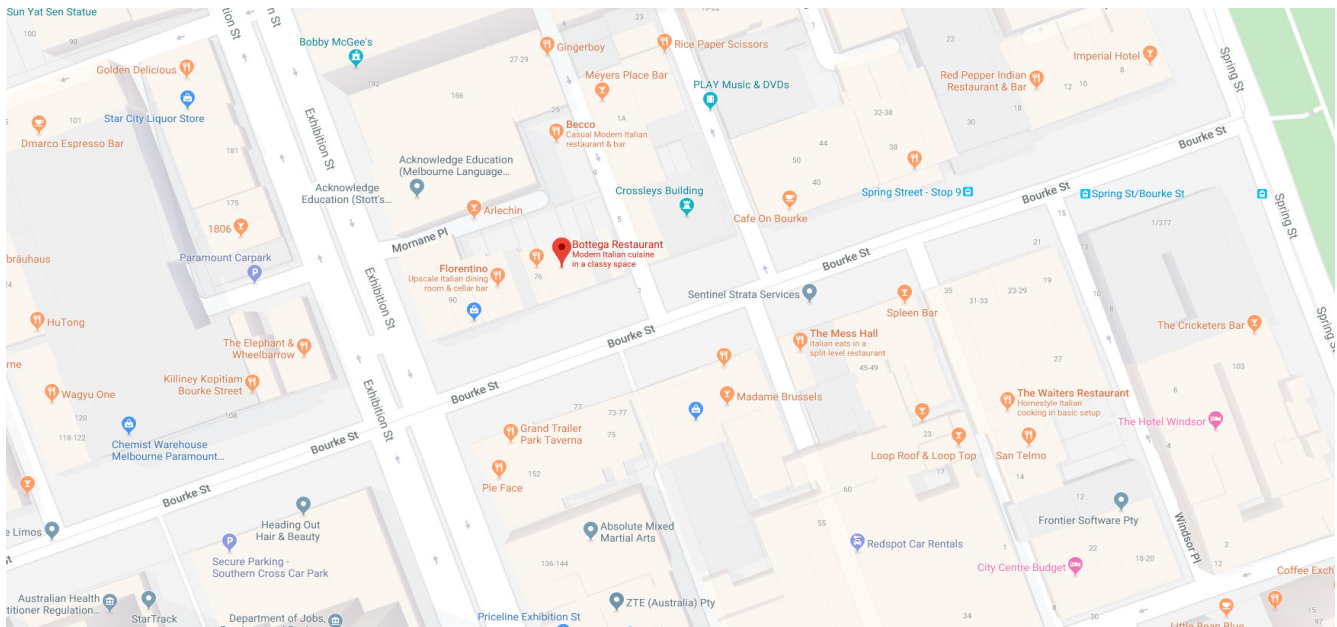
Parking on Bourke Street is limited.
The closest off street parking is located at:

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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