

74 Bourke Street

melbourne victoria 3000 australia
tel: (03) 9654 2252
email: dine@bottega.com.au
www.bottega.com.au

Thank you for your inquiry regarding group bookings at Bottega.

We can accommodate your reservation in our private dining area. Please find as follows the details regarding group bookings here at Bottega.

Due to the popularity of our private rooms, Bottega does not take tentative reservations so it is necessary for you to follow the procedure set out below and provide further details including a deposit payment to secure a reservation.

As you may be aware our purpose built upstairs private rooms are ideal for groups such as yours and can be reserved exclusively for groups from 10 people up to 65 people.

There are no additional charges to reserve a private room provided a minimum expenditure (food & beverages) is reached. The minimum expenditure is based on the number of guests, day and whether the booking is for lunch or dinner.

We will need confirmation of your menu and wine selections upon making a deposit.

We do accept all major credit cards however Visa or MasterCard are preferred over American Express and we would appreciate those cards where possible please.

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Important Details:

- To proceed with a reservation we do require a deposit of \$30 per person via credit card. At this point it is necessary for you to determine your numbers. It is based on this information that we will allocate rooms. *Please note that any deposit received is non transferrable or refundable*
- A credit card must accompany all EFT deposits. Funds must be cleared in to Bottega's account within 5 working days or the deposit will be charged to the credit card provided.
- For groups of 10 or more we do ask that you select one of our function menus. Please find following our current menus for your perusal. For groups of 30 or more we do ask that you select two dishes from each course to be served alternatively.
- Drinks can be charged on a consumption basis. With over 250 wines currently on our list, to assist with the smooth running of your function, we require that you select at least one white and one red wine. Additional selections can also be made on the night if required. *Alternatively, you may wish to select one of our all-inclusive beverage packages. Please find details of these special packages after our function menus.* As Bottega is a fully licensed restaurant, we do not offer BYO of any beverages.
- Please note all menus are subject to seasonal changes and price increases. Also, as our wine list is constantly updated some wines may not be available.
- It is extremely important to confirm correct numbers of guests 24 hours prior to the function, as your account will reflect this minimum number or final attendance whichever is the greater. Saturday functions need to be confirmed 48 hours prior, and Monday functions on the Friday prior.
- An itemised account will be presented to the host at the conclusion of the function for payment. Please note that a 2% credit card surcharge will apply.

Please do not hesitate to contact me at Bottega on 9654 2252 if you have any queries or would like to come in and view the rooms and our facilities in person. Alternatively, please visit our website for more information and pictures of the restaurant.

Kind Regards,
Sarah Partington
Events

BOTTEGA Restaurant
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SIGNATURE SET MENU 4 COURSE SET MENU \$110 PER PERSON

AVAILABLE LUNCH & DINNER

CANAPÉS

ENTRÉE

BUXTON SMOKED RAINBOW TROUT, FENNEL CREAM, PARSLEY, HORSERADISH

WAGYU PASTRAMI, ROCKET & CAPERS, TRUFFLE DRESSING & PARMIGIANA REGGIANO

EGGPLANT PARMIGIANA, BURRATA MOUSSE, OLIVE PANGRATTATO, BALSAMIC GLAZE

SMOKED POTATO GNOCCHI, CASTELFRANCO, TOSI GORGONZOLA DULCE, WALNUTS

MAIN COURSE

TASMANIAN OCEAN TROUT, MT. ZERO LENTILS, MUSSELS, AND SAFFRON CREMA

TASMANIAN GRASS-FED SCOTCH FILLET, PECORINO AND RADICCHIO, VINCOTTO, ITALIAN HAY MUSHROOMS

CORN FED FREE-RANGE CHICKEN, JERUSALEM ARTICHOKE AND MUSHROOM, SMOKED CHICKEN JUS

CASARECCE, WILD BOAR RAGU, PECORINO

PORCINI RISOTTO, BRAISED DRY-AGED BEEF AND PANCETTA

MIXED LEAVES & LEMON OLIVE OIL

THRICE COOKED POTATOES, SALMORIGLIO, PECORINO

DESSERT

BOTTEGA'S TIRAMISU, COFFEE AND ORANGE

CARAMELISED PEAR, CHESTNUT AND CARAMEL GELATO, ALMOND, BARBERRIES AND CACAO

WHITE CHOCOLATE MOUSSE AND BROWNIE,
QUINCE POACHED IN ALL SAINTS ESTATE MUSCADET, YOUNG COCONUT SORBET AND LIME

SELECTION OF LOCAL & IMPORTED CHEESES

GENOVESE COFFEE OR TEA

⊗ PLEASE NOTE FOR FUNCTIONS OF 30 PEOPLE OR MORE CHOICES ARE LIMITED TO
2 ITEMS PER COURSE, SERVED ALTERNATIVELY (50/50).
MENUS AND PRICES ARE SUBJECT TO CHANGE WITH OUT NOTICE.

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MENU 1 **3 COURSE SET MENU \$90 PER PERSON**

AVAILABLE LUNCH & DINNER

ENTRÉE

EGGPLANT PARMIGIANA, BURRATA MOUSSE, OLIVE PANGRATTATO, BALSAMIC GLAZE

BUXTON SMOKED RAINBOW TROUT, FENNEL CREAM, PARSLEY, HORSERADISH

WAGYU PASTRAMI, ROCKET & CAPERS, TRUFFLE DRESSING & PARMIGIANA REGGIANO

MAIN COURSE

TODAY'S FISH

SLOW-COOKED LAMB SHOULDER, FREGOLA AND ROAST SHALLOTS

SMOKED POTATO GNOCCHI, CASTELFRANCO, TOSI GORGONZOLA DULCE, WALNUTS

MIXED LEAVES & LEMON OLIVE OIL
THRICE COOKED POTATOES, SALMORIGLIO, PECORINO

DESSERT

BUTTERMILK PANNACOTTA, RHUBARB, PISTACHIO, MANDARIN

BOTTEGA'S TIRAMISU, COFFEE AND ORANGE

WHITE CHOCOLATE MOUSSE AND BROWNIE,
QUINCE POACHED IN ALL SAINTS ESTATE MUSCADET, YOUNG COCONUT SORBET AND LIME

GENOVESE COFFEE OR TEA

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SET MENU \$80 PER PERSON TO SHARE

ENTRÉE

OLIVE CUNZATTI, LEMON & FENNEL MARINATED OLIVES
PROSCIUTTO AND PARMIGIANO CROQUETTES
ANTIPASTO: SELECTED MEATS, PRESERVES AND CHEESE
EGGPLANT PARMIGIANA, BURRATA MOUSSE, OLIVE PANGRATTATO, BALSAMIC GLAZE
BURRATA, CHARGRILLED HOUSE-MADE FOCACCIA, FENNEL AND BLACK OLIVE SALAD

MAIN COURSE

PLEASE SELECT THREE MAIN DISHES

TODAY'S FISH

SMOKED POTATO GNOCCHI, CASTELFRANCO, TOSI GORGONZOLA DULCE, WALNUTS
CASARECCE, WILD BOAR RAGU, PECORINO
PORCINI RISOTTO, BRAISED DRY-AGED BEEF AND PANCETTA
CORN FED FREE-RANGE CHICKEN, JERUSALEM ARTICHOKE AND MUSHROOM, SMOKED CHICKEN JUS
FLINDERS ISLAND LAMB SHOULDER, SPINACH, FREGOLA, ROAST SHALLOTS

*ROAST KENT PUMPKIN, GOAT CHEESE, PARMESAN AND HAZELNUT CRUMBLE
THRICE COOKED POTATOES, SALMORIGLIO, PECORINO
HANDPICKED GARDEN SALAD, SHALLOT AND RADISH, VINCOTTO*

DESSERT

BOTTEGA'S TIRAMISU TO SHARE

⊗ PLEASE NOTE FOR THAT THE MINIMUM NUMBER REQUIRED FOR THIS MENU IS 12 GUESTS.
MENU ITEMS MAY VARY DUE TO SEASONAL AVAILABILITY

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MENU 3 **2 COURSE SET MENU \$65 PER PERSON**

AVAILABLE LUNCH ONLY

ENTRÉE

EGGPLANT PARMIGIANA, BURRATA MOUSSE, OLIVE PANGRATTATO, BALSAMIC GLAZE

BUXTON SMOKED RAINBOW TROUT, FENNEL CREAM, PARSLEY, HORSERADISH

WAGYU PASTRAMI, ROCKET & CAPERS, TRUFFLE DRESSING & PARMIGIANA REGGIANO

MAIN COURSE

TASMANIAN OCEAN TROUT, MT. ZERO LENTILS, MUSSELS, AND SAFFRON CREMA

SMOKED POTATO GNOCCHI, CASTELFRANCO, TOSI GORGONZOLA DULCE, WALNUTS

SLOW-COOKED LAMB SHOULDER, FREGOLA AND ROAST SHALLOTS

MIXED LEAVES & LEMON OLIVE OIL
THRICE COOKED POTATOES, SALMORIGLIO, PECORINO

GENOVESE COFFEE OR TEA

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MENU 4 **2 COURSE SET MENU \$65 PER PERSON**

AVAILABLE LUNCH ONLY

MAIN COURSE

TASMANIAN OCEAN TROUT, MT. ZERO LENTILS, MUSSELS, AND SAFFRON CREMA

SMOKED POTATO GNOCCHI, CASTELFRANCO, TOSI GORGONZOLA DULCE, WALNUTS

SLOW-COOKED LAMB SHOULDER, FREGOLA AND ROAST SHALLOTS

MIXED LEAVES & LEMON OLIVE OIL
THRICE COOKED POTATOES, SALMORIGLIO, PECORINO

DESSERT

BUTTERMILK PANNACOTTA, RHUBARB, PISTACHIO, MANDARIN

BOTTEGA'S TIRAMISU, COFFEE AND ORANGE

GENOVESE COFFEE OR TEA

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BOTTEGA BEVERAGE PACKAGES

BEVERAGE PACKAGE #1 - \$40 PER PERSON FOR 3HRS (\$12.50 FOR EACH ADDITIONAL HR)

- 2015 ALL SAINTS ESTATE PINOT GRIGIO - RUTHERGLEN, VIC
- 2015 ALL SAINTS ESTATE SANGIOVESE CABERNET - RUTHERGLEN, VIC
- BOAGS PREMIUM & COOPERS LIGHT BEERS
- A SELECTION OF SOFT DRINKS

BEVERAGE PACKAGE #2 - \$50 PER PERSON FOR 3HRS (\$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 & COOPERS LIGHT BEERS
- A SELECTION OF SOFT DRINKS

BEVERAGE PACKAGE #3- \$65 PER PERSON FOR 3HRS (\$20 FOR EACH ADDITIONAL HR)

- NV PIRIE SPARKLING - PIPERS RIVER, TAS
- 2015 THE DARLING SAUVIGNON BLANC - MARLBOROUGH, NZ
- 2014 LEEUWIN ESTATE PRELUDE CHARDONNAY - MARGARET RIVER, WA
- 2012 KOOYONG ESTATE PINOT NOIR - MORNINGTON, VIC
- 2012 COLLECTOR FOLDED BLUE SHIRAZ - PYRENEES, VIC
- BOAGS PREMIUM & COOPERS LIGHT BEERS
- A SELECTION OF SOFT DRINKS

'SIGNATURE' BEVERAGE PACKAGE #4 \$100 PER PERSON FOR 3HRS (\$25 FOR EACH ADDITIONAL HR)

- NV LANSON BLACK LABEL CHAMPAGNE, FR

YOUR CHOICE OF TWO PREMIUM WHITE WINES

- 2015 GROSSET SPRINGVALE RIESLING, CLARE VALLEY, SA
- 2015 SHAW AND SMITH SAUV BLANC - ADELAIDE HILLS, SA
- 2014 BINDI KOSTAS RIND CHARDONNAY, MACEDON, VIC

YOUR CHOICE OF TWO PREMIUM RED WINES

- 2013 CURLY FLAT PINOT NOIR - MACEDON, VIC
- 2012 KATNOOK ESTATE CABERNET SAUVIGNON - COONAWARRA, SA
- 2013 ST HALLETT BLACKWELL BAROSSA VALLEY
- PERONI NASTRO AZZURO & COOPERS LIGHT BEERS
- MINERAL WATER - & A SELECTION OF SOFT DRINKS

SOMMELIER'S PACKAGE - PRICE ON APPLICATION

HAND SELECTED WINES FROM OUR EXTENSIVE WINE LIST IN CONSULTATION WITH OUR SOMMELIER BEN KNIGHT

**PLEASE NOTE THAT ALL WINES ARE SUBJECT TO AVAILABILITY*