

## EVENT SPACES

### NORTH GARDEN

**The North Garden** is the centerpiece of Bottino: a large covered patio backing up to the beautiful back gardens of the brownstones behind us. The space is enclosed and heated in cold weather months - early October to Mother's Day in May --when it is also available as a private dining option for up to 34 guests.

In warm weather months (early May to early October) the North Garden is unenclosed and larger – but always covered for rain. In that season it is available for early cocktail events (typically between 5:00 and 7:30 PM) or wedding ceremonies (5:00-6:00 PM).

To book the North Garden for an event that lasts throughout the evening (ending by 10:30 PM) it is necessary to book in tandem with the adjacent **Pool Room**.

### POOL ROOM

**The Pool Room** is a private room that accommodates up to 52 guests for a seated dinner, and can be made available privately for a minimum guarantee \$ 3000.00 food and bar.

A seated dinner in the **Pool Room** can be preceded by 45 minutes of passed hors d'oeuvres and cocktails in the adjacent covered (and seasonally enclosed) **North Garden** concluding by 7:30 PM, for the minimum guarantee of \$3500.00 food and bar. Following cocktails, the garden and Pool Room are separated and the garden is opened to other guests.

The **Pool Room and North Garden** are separated by large sliding frosted glass doors. When open the two spaces are very fluid, and combine to provide a large private event space to accommodate 60-90 guests. Minimum guarantee to book the two spaces is \$6500.00 food and bar.

### EAST GARDEN

Tucked behind the main dining room, and to the right of the North Garden, is a small enclosed patio space we call the **East Garden**. The space accommodates one long table for up to 26 guests for a seated meal (\$1200.00 food and bar guarantee). The East Garden has optional heating and AC.

A seated dinner in the **East Garden** can be preceded by passed hors d'oeuvres and cocktails in all or part of the adjacent covered (and seasonally enclosed) **North Garden** with cocktails ending by 7:30 PM, for the minimum guarantee of \$1500.00 food and bar.

Following are a variety of prix fixe dinner options. We are happy to customize menus, add seasonal menu specials, arrange for special event desserts, flowers, menu headings, etc. Please let us know how we can make your dinner party at Bottino perfect for you.

# BOTTINO

246 Tenth Avenue New York 10001

**1 BOTTINO PRIX FIXE MENU:**

**CLASSICO**

\$ 60.00 per person plus bar on consumption

Sales tax, 5% event administration fee and 20% gratuities additional.

**SAMPLE MENU**

**ANTIPASTO for the table**

- Fritto Misto: Tuscan tempura of calamari, shrimp and vegetables
- Bruschetta with Tomato and Basil
- Cured Meats: Assorted Salumi and Tuscan Pecorino

**SALAD COURSE Guests' Choice of:**

Red and Gold Beets, Feta, Hazelnuts, Greens, Shallot Vinaigrette

Fennel, Orange, Arugula, Shaved Parmigiano, Citrus Vinaigrette

**MAIN Guests' Choice of:**

Grilled Salmon:  
Salsa Verde, Fingerlings and Haricot Verts—or  
Fish of the Day

Organic Chicken, Seasonal Preparation

Ravioli Verdi: Homemade Spinach Pasta, Ricotta & Swiss Chard; Tomato & Basil

Homemade Fettuccine with Lobster, Shrimp, Tomato, Cognac, Saffron

Filet Mignon: Chianti Reduction, Mashed Potatoes, Sautéed Greens

**DESSERT Guests' Choice of:**

Poached Pears or Berries and Zabaglione (Seasonal)  
Chocolate Tiramisu  
Homemade Biscotti  
Coffee/Tea

**BASIC WINE PACKAGE**

Prosecco, select white and red wine, craft beers, and non-alcoholic beverages:  
30.00 per person additional.

**OPEN BAR PACKAGE**

Premium open bar, prosecco, select wines, craft beers, and non-alcoholic beverages:  
50.00 per person additional.

BAR PACKAGES INCLUDE ONE ROUND PRIOR TO DINNER AND CONTINUED SERVICE THROUGH THE COMPLETION OF ENTREES AND CLEARING FOR DESSERT.

After dinner or dessert drinks additional.

**Sales tax, 5% event administration fee and 20% gratuities additional.**

**BOTTINO**

246 Tenth Avenue New York 10001

**2 BOTTINO PRIX FIXE MENU  
CLASSICO +HORS D'OEUVRES**

Includes 45 minutes of **passed hors d'oeuvres** .  
\$ 70.00 per person plus bar on consumption

Sales tax, 5% event administration fee and 20% gratuities additional.

**SAMPLE MENU**

**FOUR PASSED HORS D'OEUVRES**

- Smoked Salmon on Black Bread with Crème Fraiche
- Grilled Shrimp Skewers
- Mini Focaccia Sandwiches with Prosciutto and Mascarpone
- Onion and Asiago Tartlets

**SEATED DINNER**

**SALAD Guests' Choice of:**

Red and Gold Beets, Feta, Hazelnuts, Greens,  
Shallot Vinaigrette

Insalata Casa:  
Organic Greens, Radish, Fennel, Balsamic

**And For the Table:**

- Fritto Misto: Tuscan tempura of calamari, shrimp and vegetables
- Bruschetta with Tomato and Basil

**MAIN Guests' Choice of:**

Grilled Salmon: Salsa Verde, Fingerlings and Haricot Verts—or Fish of the Day

Organic Chicken, Seasonal Preparation

Ravioli Verdi: Homemade Spinach Pasta, Ricotta & Swiss Chard; Tomato & Basil

Homemade Fettuccine with Lobster, Shrimp, Tomato, Cognac, Saffron

Filet Mignon: Chianti Reduction, Mashed Potatoes, Sautéed Greens

**DESSERT Guests' Choice of:**

Poached Pears or Berries and Zabaglione (Seasonal)

Chocolate Tiramisu

Homemade Biscotti

Coffee/Tea

**BASIC WINE PACKAGE**

Prosecco, select white and red wine, craft beers, and non-alcoholic beverages:  
40.00 per person additional.

**OPEN BAR PACKAGE**

Premium open bar, prosecco, select wines, craft beers, and non-alcoholic beverages:  
60.00 per person additional.

BAR PACKAGES INCLUDE 45 MINUTES OF SERVICE WITH HORS D'OEUVRES, AND CONTINUED SERVICE THROUGH THE COMPLETION OF ENTREES AND CLEARING FOR DESSERT.

After dinner or dessert drinks additional.

**Sales tax, 5% event administration fee and 20% gratuities additional.**

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### **3 BOTTINO PRIX FIXE MENU**

#### **TUSCAN CHEF DINNER**

\$ 70.00 per person plus bar on consumption

Sales tax, 5% event administration fee and 20% gratuities additional.

#### **SAMPLE MENU**

#### **A SELECTION OF 5 ANTIPASTO PLATES / SALADS FOR THE TABLES**

- Fritto Misto: Tuscan tempura of calamari, shrimp and vegetables
- Bruschetta with Tomato and Basil
- Cured Meats: Assorted Salumi and Tuscan Pecorino
- Fennel, Orange, Arugula, Shaved Parmigiano, Citrus Vinaigrette
- Tuna Tartare with Avocado and Lime Leaf

#### **PASTA COURSE**

#### **A SELECTION OF 2 SIGNATURE PASTA DISHES – FAMILY STYLE**

Ravioli Verdi –Homemade Spinach Pasta, Fresh Ricotta and Chard, Tomato Basil

Orecchiette with Broccoli Rabe and Boar Sausage, Hot Pepper, White Wine, Pecorino

#### **MAIN**

#### **MIXED GRILL –family style**

Pan-Roasted Branzino

Grilled Lamb with Rosemary and Garlic – or New York Strip Steak Tagliata

Grilled Organic Baby Chicken

Roast Potatoes with Garlic and Sage  
Sautéed Broccoli Rabe

#### **DESSERT Guests' Choice of:**

Poached Pears or Berries and Zabaglione (Seasonal)  
Chocolate Tiramisu  
Homemade Biscotti  
Coffee/Tea

#### **BASIC WINE PACKAGE**

Prosecco, select white and red wine, craft beers, and non-alcoholic beverages:  
45.00 per person additional.

#### **OPEN BAR PACKAGE**

Premium open bar, prosecco, select wines, craft beers, and non-alcoholic beverages:  
60.00 per person additional.

**Sales tax, 5% event administration fee and 20% gratuities additional.**

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