

**BOTTINO PRIX FIXE MENU:
SATURDAY AND SUNDAY LUNCH**

SHOWERS AT BOTTINO:

Our Saturday and Sunday shower lunches begin with 45 minutes of mingling and passed wine, prosecco, mimosas and hors d'oeuvres, followed by a three course seated lunch. The event – approximately three hours in duration – costs \$45.00 per person and includes one alcoholic beverage and all non-alcoholic beverages throughout.

Additional bar served is added to the bill.

On **Saturdays** 5% event admin fee, suggested 20% gratuities and sales tax are added to the bill.

On **Sundays** Bottino only opens for private events, and staffing the private events requires a service of \$ 185.00 per server in lieu of gratuities on the lunch. 20% gratuities will be added to any additional bar bill. 5% event admin fee and sales tax are also additional.

EVENT SPACES: LUNCH

The Pool Room is a private room that accommodates up to 44 guests with room for a Gift Table, and is available privately for a minimum guarantee at lunch of \$1200.00 food and bar on Saturday, and \$1500.00 food and bar on Sundays.

The North Garden is a large patio that is the centerpiece of the restaurant, enclosed and heated for cold weather, and covered for rain in warm weather and is used for cocktails when guests arrive. It can be combined with the Pool Room on Saturdays to seat up to 75 guests when enclosed (minimum guarantee of \$2400.00 food and bar) or 90 guests in warm weather (\$3000.00 food and bar guarantee). The North Garden is not available for private dining except in combination with the Pool Room or Dining Room.

The **East Garden** is an enclosed patio that is available for maximum capacity of 22 guests and a guarantee of \$800.00 food and bar. The **East Garden** is available on **Saturdays only**.

The Dining Room is available for a private lunch event on **Sundays only** when we are closed to the public, and accommodates up to 60 guests for a minimum guarantee of \$2400.00. When combined with the **North Garden** the two spaces can accommodate about 90 guests seated.

THE MENU

We will provide a printed menu with a personalized heading or logo for the event, and your guests will have a choice of three starters, four or five main courses, and desserts.

We are happy to work with you to provide a menu that suits your taste, but here is a sample:

BOTTINO

246 Tenth Avenue New York 10001

LUNCH MENU

\$45.00 per person

PASSED PROSECCO, WINE, MIMOSAS IN THE GARDEN – one per guest on average is included

PASSED & STATIONED

HORS D'OEUVRES – suggested menu

- Smoked Salmon on Black Bread
- Homemade Mini Scones and Muffins
- Onion and Asiago Tartlets

SEATED LUNCH

SALAD

guest's choice of:

Red and Gold Beets, Feta, Hazelnuts

Pears and Gorgonzola, Candied Walnut, Arugula

Tomato Arugula, Shaved Parmigiano

MAIN

Please choose four to offer:

Rigatoni with Eggplant, Peppers, Tomato, Basil
Ricotta Salata

Grilled Chicken Breast;
Avocado and Tomato Salad

Grilled Norwegian Salmon and Salsa Verde,
New Potato and Haricot Verts

Wild Mushroom and Goat Cheese Omelet
Pan-Fried Potatoes with Sage and Rosemary

Brioche French Toast, Hudson Valley Maple Syrup

DESSERT

Guests' Choice of:

- Chocolate Tiramisu
- Poached Pears or Mixed Berries (Seasonal)
with Zabaglione

- Coffee, Tea and Homemade Biscotti

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