

## SHOWERS & DAYTIME EVENTS

### SPACES

The private **POOL ROOM** accommodates around 40 guests for a seated lunch with space for a gift table, and is available for a three-hour daytime event for a minimum guarantee of \$ 1200.00 food and beverage charges -- excluding 20% service, 5% event admin fee and sales tax.

Our lunch is preceded by a short cocktail reception in the adjacent covered (and seasonally enclosed) **NORTH GARDEN**. The Pool Room and North Garden can also be combined to seat upwards of 80 guests for lunch. To book the two spaces for the lunch requires a minimum food and bar guarantee of \$ 2500.00.

The small enclosed **EAST GARDEN** is available for maximum seating of 24 guests at one table with a minimum food and bar guarantee requirement of \$ 600.00 at lunch. For lunches of 18 or more guests it is possible to take a portion of the adjacent North Garden for a cocktail as guests arrive. The space is covered year round, enclosed in cold weather, and has AC and heating.

### THE DINING ROOM – SUNDAYS ONLY

On Sundays we only open for private lunch parties – not to the general public – making the main dining room available as another option for private lunches and can accommodate up to 60 guests, or more than 100 when combined with the adjacent North Garden.

To book the main dining room for your Sunday event requires a minimum food and bar spend of \$ 2000.00, and to book the North Garden and Dining Room together requires a guarantee of \$ 3500.00 food and bar. A three-hour lunch buyout – making the Pool Room available for your event as well– increases the guarantee requirement to \$5000.00 food and bar. Service charges and sales tax and additional.



The Pool Room looking to the North Garden (Summer).



The East Garden (Summer)



The East Garden (Fall).



The Dining Room.

# BOTTINO

246 Tenth Avenue New York 10001

## PRIX-FIXE LUNCH MENUS

Our basic three-hour lunch events offer prix fixe menus from \$ 50.00 per person and up, and include a glass of prosecco, wine or mimosa (one per guest on average) served as guests arrive and mingle during a forty-five minute reception prior to sitting for lunch. The cocktail period can be held in an appropriate portion of the North Garden or the within the East Garden or Pool Room where the lunch is served, depending on size of the event and availability.

All non-alcoholic beverages are included throughout. Any additional alcohol you would like to make available to your guests will be added to the total bill.

On Saturdays we add 20% suggested gratuities, 5% event admin fee and sales tax to your check.

On Sundays, as we only open for private parties, we charge \$ 200.00 per server as needed – in lieu of gratuities on the lunch package – and 20% gratuities on **any additional bar consumption only**. 5% event admin and sales tax are additional.

Lunch begins with stationed hors d'oeuvres -- smoked salmon on baguette, homemade mini muffins and mini quiches -- and passed prosecco, wine and mimosa (one per person on average is included).

Additional bar will be added to the bill.

Here is an example of the menu your guest's will receive – but there are many options available to you for creating the menu you would like to offer.

### *Lunch in honor of.....*

#### **Choice of:**

Red and Gold Beets with Feta,  
Toasted Hazelnuts, Organic Baby Greens, Shallot  
Vinaigrette

Pear and Tuscan Pecorino, Frisee,  
White Balsamic, Caramelized Walnuts

Tuna Tartare with Ginger, Sesame Oil, Soy  
Watercress

#### **Choice of:**

Grilled Scottish Salmon  
Salsa Verde, Fingerlings and Haricot Verts

Grilled Chicken Breast, Tricolore Salad  
Avocado and Tomato

Fusilli with Fresh Ricotta and Grape Tomatoes,  
Shallot and Basil

Omelet with Shiitake Mushrooms and Goat Cheese  
Pan-Fried Potatoes

Brioche French Toast  
Fresh Berries and Hudson Valley Maple Syrup

#### **Choice of:**

Chocolate Tiramisu  
Mixed Berries or Poached Pears (Seasonal) Zabaglione  
Coffee and Teas with Homemade Biscotti

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