

PRIVATE EVENTS: DINNERS AT BOTTINO

Bottino offers several private areas for events:

The Pool Room is a room that accommodates up to 50 guests, and can be made available exclusively for a minimum guarantee \$ 3000.00 food and beverage charges.

Our central **North Garden** is a patio space partially covered against rain in warm weather, and glass-enclosed and heated for cold weather. When it is enclosed (mid-October to early May) it is available as a private dining space for up to 34 guests with a minimum guarantee of \$2200.00 food and bar. When open for warm weather we do not generally make it available for private groups.

The smaller enclosed **East Garden** is available for maximum capacity of 26 guests and a guarantee of \$1200.00 food and bar.

Following are our basic dinner menu 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 PRIX FIXE MENU OPTION 1

DINNER

\$ 55.00 per person plus bar on consumption

Sales tax, 3% event administration fee and 20% gratuities additional.

SUGGESTED MENU

FOR THE TABLE

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

WITH

Individual Seasonal Salad

MAIN COURSE

CHOICE OF

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

Organic Chicken - seasonal preparation

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

Lasagna al Forno: Homemade Pasta, Bolognese and Béchamel

Filet Mignon: Pan-Seared, Chianti Reduction, Mashed Potatoes

DESSERT

CHOICE OF Chocolate Tiramisu, Seasonal Fruit with Zabaglione

and Coffees, Teas and Homemade Biscotti

COCKTAILS AND DINNER
PRIX FIXE OPTION 2

A forty-five minute cocktail reception with passed hors d'oeuvres preceding dinner held in the garden (always covered and enclosed for winter use) or another space. Cocktails must begin no later than 7:00pm and conclude for seated dinner at 8:00pm on most nights.

\$ 65.00 per person plus bar on consumption

Sales tax, 3% event administration fee and 20% gratuities additional.

SUGGESTED MENU

PASSED HORS D'OEUVRES

Garlic Shrimp
Mini Tarts with Caramelized Onions
Prosciutto and Mascarpone on Rosemary Focaccia
Smoked Salmon and Crème Fraiche on Black Bread

SEATED DINNER

CHOICE OF:

- Tomato and Arugula, Shaved Parmigiano
- Red and Gold Beets, Sheepsmilk Feta, Mixed Greens, Shallot Vinaigrette
- Tuna Tartare

MAIN COURSE

CHOICE OF

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

Organic Chicken - seasonal preparation

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

Lasagna al Forno: Homemade Pasta, Bolognese and Béchamel

Filet Mignon: Pan-Seared, Chianti Reduction, Mashed Potatoes

DESSERT

CHOICE OF Chocolate Tiramisu, Seasonal Fruit with Zabaglione

and Coffees, Teas and Homemade Biscotti

BAR PACKAGES

OPTIONAL BAR PACKAGES FOR PRIX FIXE ONE

With seated dinner only:

prosecco, selected house wines, craft beers and all non-alcoholic beverages through completion of main course:

35.00 per person

premium open bar with signature cocktails:

50.00 per person

Sales tax, 3% event administration and 20% gratuities additional

OPTIONAL BAR PACKAGES FOR PRIX FIXE TWO

Includes 45 minute cocktail period and continued service through completion of main course:

prosecco, selected house wines, craft beers and all non-alcoholic beverages

45.00 per person

premium open bar with signature cocktails:

60.00 per person

Sales tax, 3% event administration and 20% gratuities additional