

PRIVATE EVENTS:

LUNCH EVENTS & SHOWERS

Bottino offers a three hour lunch package in one of two private areas:

1. Our private **East Garden** is an enclosed patio space (with air conditioning in summer, and heated for inclement weather) that is available for groups of 15-25 guests. Guests are seated at one long table.

2. The **Pool Room** is available for private groups of 26 to 48 guests, with seating at up to four tables, with a minimum guarantee of \$ 1200.00 food and bar for weekdays, or \$ 1500.00 on Sundays (see the Sunday special information, below).

ON SUNDAYS: The **main dining room** is also available as a space for lunch accommodating in excess of 60 guests, with a minimum guarantee required on Sundays of \$ 2000.00 food and bar.

We are happy to help with arrangements for flowers, special occasion cakes or cupcakes, etc., and we always create a personalized menu with an appropriate heading for each guest.

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**TUESDAY THROUGH SATURDAY:
PRIVATE LUNCH EVENTS**

Tuesdays through Saturdays we offer a three course seated lunch, for 40.00 per person, inclusive of one glass of wine, prosecco, mimosa or bloody mary on average per person, as well as all all non-alcoholic beverages throughout the lunch.

If you would like to add a 45 minute period mingling in the garden (covered in summer, and enclosed for winter use) with passed hors d'oeuvres before sitting for lunch, there is an additional charge of \$ 5.00 per person inclusive of three hors d'oeuvres.

Sales tax, 3% event administration fee (in lieu of any room charges) and 20% gratuities are additional.

Following is our popular lunch prix fixe menu, but other menu options can be substituted:

SUGGESTED LUNCH MENU

Choice of:

Tuna Tartar with Sesame Oil and Ginger;
Watercress and Cucumber

Gold and Red Beets; Goat Cheese and
Organic Greens

Tomato and Bocconcini of Mozzarella;
Olive Oil and Basil

Choice of:

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

Rigatoni with Roast Eggplant and Peppers;
Tomato, Basil and Ricotta Salata

Grilled Chicken Breast; Avocado and Tomato
and Tricolore Salad

Sautéed Shrimp with White Wine, Garlic and
Herbs; Italian Lentils

Chocolate Tiramisu, Berries and Zabaglione,
Homemade Biscotti

Coffees, Organic Teas

SUNDAY BRUNCH SHOWERS AND EVENTS

On Sundays Bottino opens only for large special events (minimum 30 guests), allowing for greater flexibility in room choice and seating options. We also can incorporate some brunch menu items into our Italian lunch menu. Our 45.00 Sunday lunch menu includes the use of the garden for greeting your guests and mingling before lunch for 45 minutes with passed hors d'oeuvres. As on Saturday, the lunch price is inclusive of one glass of wine, prosecco, mimosa or bloody mary on average per person, and all non-alcoholic beverages throughout.

Because we staff the restaurant only for the events, we require a guarantee of 185.00 per server (minimum three servers required). 20% gratuities will only be added to any additional bar consumption.

Sales tax and 3% event administration fee (in lieu of any room charges) are additional.

On Sundays we can book an event beginning at noon, with use of the enclosed garden area for forty-five minutes of cocktails and hors d'oeuvres, followed by a seated private lunch in the Pool Room (capacity approximately 40 guests; minimum guarantee \$ 1500.00 food and bar).

We can also book a larger party beginning at 1:00 PM, with use of the garden area for forty-five minutes of cocktails and hors d'oeuvres, followed by a seated lunch in the main dining room (capacity approximately 60 guests; guarantee \$ 2000.00 food and bar.)

SUNDAY LUNCH EVENTS

45.00 per person

Cocktails in the garden, including wine, mimosas, bloody mary and prosecco. Alcohol with seated lunch is charged on consumption; non-alcoholic beverages are included throughout.

Suggested passed hors d'oeuvres:

Smoked salmon and crème fraiche

on country baguette

Mini onion and asiago tarts

Skewers of fresh fruit

SEATED LUNCH

For the Tables:

Homemade Mini Muffins and Scones

Sample Menu

Choice of:

Bocconcini of Mozzarella with Tomato,
Olive Oil and Basil

Gold and Red Beets; Goat Cheese and Organic Greens

Baby Spinach Salad with Goat Cheese
and Apple-smoked Bacon

Choice of:

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

Rigatoni with Eggplant, Peppers, Tomato,
Basil; Shredded Ricotta Salata

Grilled Chicken Breast; Avocado and Tomato
and Tricolore Salad

Omelet with Mixed Green Salad

Brioche French Toast, Berries, Hudson Valley
Maple Syrup

Chocolate Tiramisu, Berries and Zabaglione,
Homemade Biscotti

Coffees, Organic Teas