



Exclusive Indulgent Experiences

BOTTEGA COCCO

ITALIAN FOOD & PATISSERIE

www.bottegacoco.com.au



BELLA STORIA

Our signature restaurant encumbers a unique dining experience located in the heart of Sydney. Explore our exclusive upper level private dining room, and inspire your guests with the rich culinary heritage of Italy in our timeless and elegantly designed main dining quarter. Step inside and be immediately transported to a contemporary and sophisticated atmosphere.



OUR FOOD

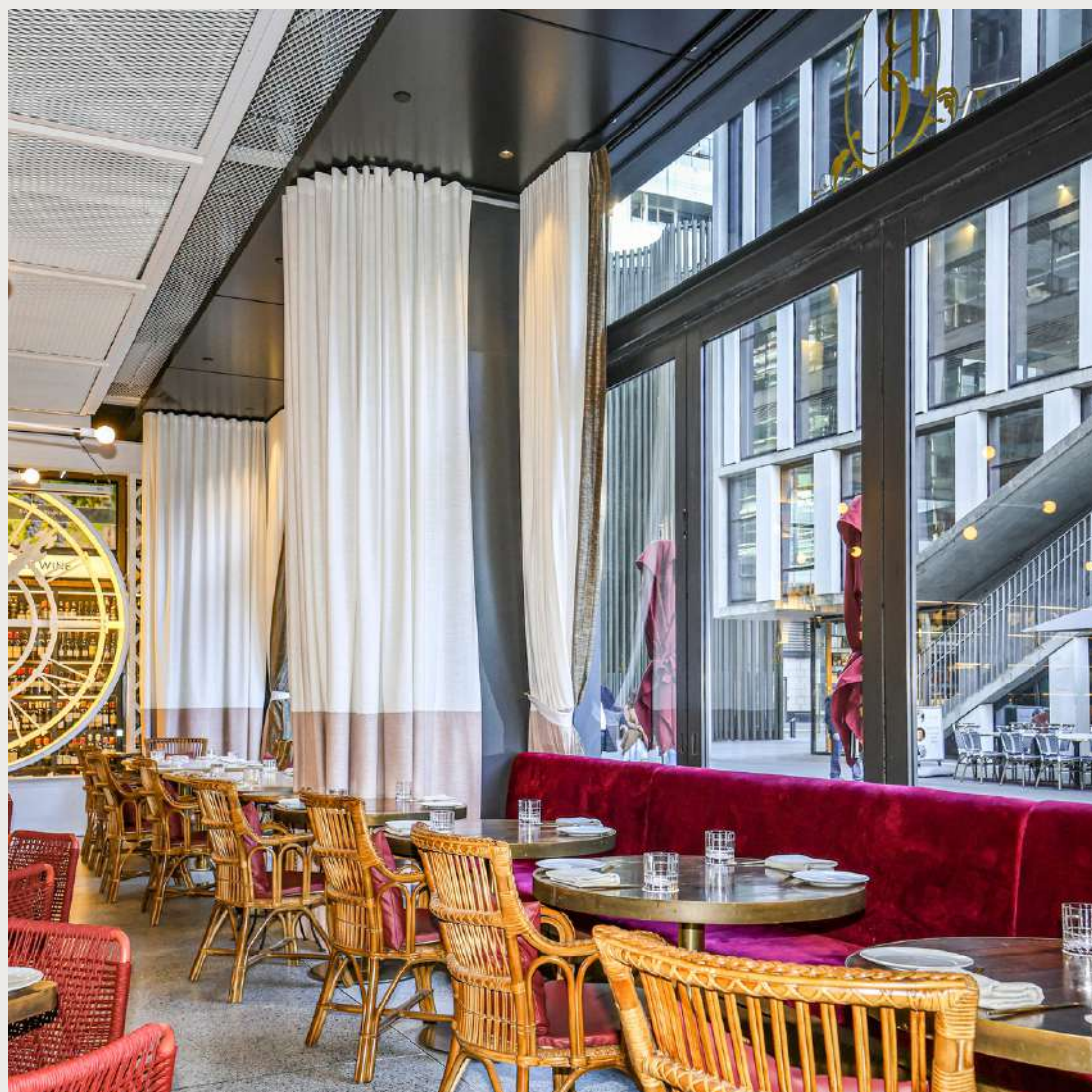


ULTIMATE GOURMET EXPERIENCE





OUR SPACES



BOTTEGA MAIN DINING

Event space for up to 150 guests seated and 200 guests standing. Minimum spend spend may apply.



BOTTEGA PRIVATE DINING

*Event space for up to 20 guests seated and 35 standing.
Minimum spend \$1500 Mon - Thur & Sunday.
\$2000 Minimum Fri - Sat*





Celebrate a special memory in style

PRIVATE DINING ROOM



EXCLUSIVE AND EXQUISITE

Lavish and seductive - our Private Dining Room is fit for the elite. Ensure that your event showcases the best of Bottega Coco's culinary craft combined with stunning décor and ambient audiovisual to match your exclusive event.



MAIN DINING ROOM



VIBRANT AND MEMORABLE

Bottega Coco can host up to 150 of your guests seated and 200 standing for a cocktail style. Our stylish, contemporary interiors and divine menu selection will make your event a highlight.



Premium service paired with a perfect cuisine

FUNCTION OPTIONS

Set a beautiful tone and elevate your group event at Bottega Coco.

We have chosen some of our most highlighted dishes from our menu and curated these into a special experience for you and all your guests to enjoy.



BOTTEGA SPECIÀLE

SHARED BANQUET \$90PP - AVAILABLE FOR GROUPS OF 4

ANTIPASTI

BRUSCHETTA CAPRESE (V)
BOTTEGA CHARCUTERIE

MAIN

GNOCCHI ALLA SORRENTINA (V) (DFO)
PAPPARDELLE RAGU
BUFFALO MARGHERITA PIZZA (V)
CAPRICCIOSA PIZZA
ROCKET PEAR & GORGONZOLA SALAD (V) (GF) (DFO)

TO FINISH

CHEF'S SELECTION OF MIXED HOME-MADE DESSERTS

*All menu items are customisable but may incur an additional cost. Please explore our add-on options and ensure to advise us if there are any allergies or dietary requirements, we will be happy to provide a detailed list of ingredients.



BOTTEGA SQUISITO
SHARED BANQUET \$125PP - AVAILABLE FOR GROUPS OF 4

COURSE 1

BOTTEGA CHARCUTERIE
EGGPLANT SICILIANA (V) (GF)
BUFFALO MOZZARELLA

COURSE 2

VEAL PAPPARDELLE RAGU
ACQUERELLO PRAWN CHAMPAGNE RISOTTO

COURSE 3

MERLUZZO ALLA SCAPECE (GF) (DF)
TAGLIATA DI MANZO (GF) (DF)
MIXED GREEN SALAD (V) (GF) (DF)

COURSE 4

CHEF'S SELECTION OF MIXED HOME-MADE DESSERTS

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BOTTEGA MAGNIFICO BANQUET
SHARED BANQUET \$140PP - AVAILABLE FOR GROUPS OF 4

COURSE 1

ROSEMARY FOCCACIA
CARNE CRUDA
CARPACCIO DI RICCIOLA (GF)

COURSE 2

GNOCCHETTI SARDI AL PESTO ROSSO (V)
LINGUINE ALLA MARINARA (DF)

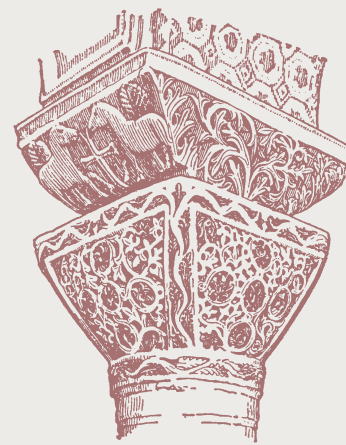
COURSE 3

1KG BLACK ANGUS T-BONE
MIXED GREEN LEAF SALAD (V) (GF) (DF)
ROASTED BABY POTATOES WITH SEA SALT AND FRESH ROSEMARY (V) (GF) (DF)

COURSE 4

CHEF'S SELECTION OF MIXED HOME-MADE DESSERTS

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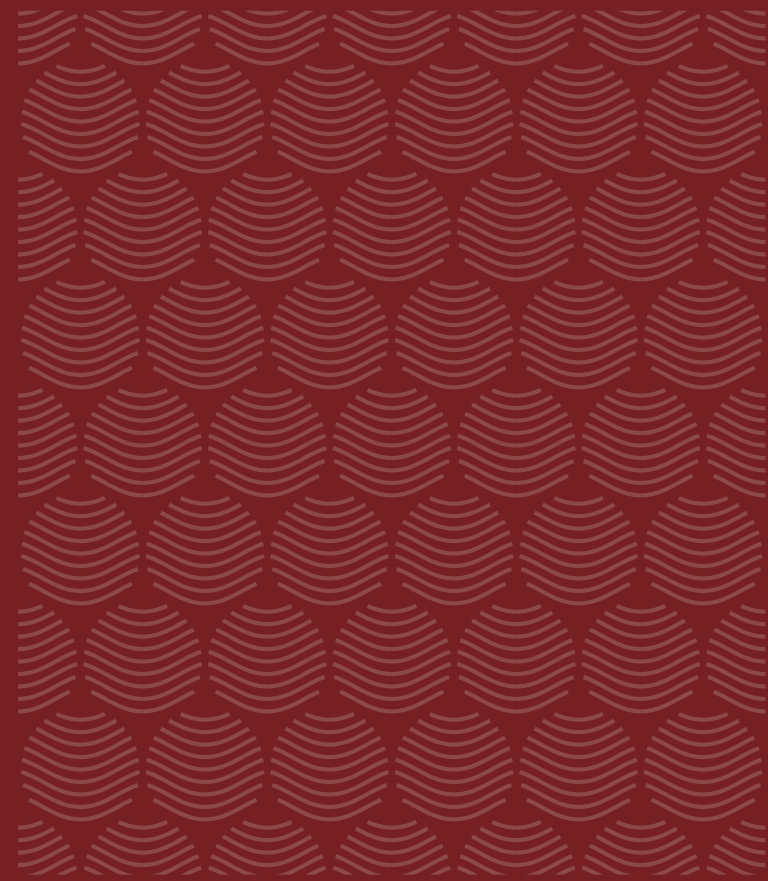
BOTTEGA CANAPÉS

\$85PP

A SELECTION OF

SOURDOUGH MINI BRUSCHETTA CAPRESE (V)
ARANCINI SICILIANI
MINI FOCACCIA WITH RICOTTA, LEMON, BASIL (V)
MINI BEEF TARTARE
MINI POLPO E PATATE (GF)

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OUR DRINKS



PREMIUM VARIETY FOR CHOICE





BOTTEGA STANDARD

\$85PP 2.5HRS

WINES & SPARKLING

N/V Villa Sandi Prosecco DOC (Veneto Italy)

2022 Vins Breban La Tonelle Rose (Provence, France)

2022 Printhie Chardonnay (Orange NSW)

2021 "Weemala" Shiraz Viognier (Orange NSW)

BEERS

Peroni Nastro Azzurro tap

Peroni 0.0%

SOFT DRINK & WATER

Unlimited soft drink, still, and sparkling water

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BOTTEGA PREMIUM

\$105PP 2.5HRS

WINES & SPARKLING

N/V Domaine Chandon Brut (Yarra Valley, VIC)
2021 Pala 'Soprasole' Vermentino di Sardegna, (Sardinia, IT)

OR

2021 Domaine Naturaliste 'Discovery' Chardonnay, (Margaret River, WA)
2021 Domenica 'Two Cells' Shiraz, (Beechworth, VIC)

OR

2020 Poggiotondo Chianti (Sangiovese - Tuscany, IT)

BEERS

Peroni Nastro Azzurro tap
Peroni 0.0%

SOFT DRINK & WATER

Unlimited soft drink, still, and sparkling water

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TEAM BUILDING EVENTS

COCKTAIL MAKING CLASSES

Our masterclass is perfect for hosting friends, hens parties and corporate team building. Share some fun and laughs while learning a new skill that you will keep for life.

This class will dive into all the tips and tricks of creating the perfect drink, and will have you experimenting with flavours like a master mixologist.

\$105PP

Includes

Choice of 60 or 90 minute fun & interactive class

Make & enjoy classic cocktails

Class is followed by shared nibbles

Competitions & prizes to be won!

Minimum of 10 guests

*Please advise us if you have any allergies, we will be happy to provide a detailed list of ingredients.

TEAM BUILDING EVENTS

PASTA MAKING CLASSES

Grab your team and come join the fun while our expert chef regales you with authentic techniques and the rich history behind Italian pasta making & cooking. Whether you prefer ravioli, gnocchi or classic spaghetti - this class has something for every pasta lover. Also included with this package is a fabulous two course dining experience, where you can indulge in your creations and enjoy a homemade feast of your dreams.

\$105PP

Includes

Choice of 60 or 90 minute fun & interactive class

Glass of sparkling on arrival

Class followed by a shared antipasto platter

Mains - Enjoy a shared banquet of Pizza, Pasta & Salad

Challenges, competitions & prizes to be won!

Minimum of 10 guests

**Please advise us if you have any allergies, we will be happy to provide a detailed list of ingredients.*



OUR CHEF



PIER DAVIDE MAIURI

Executive Chef

As the Executive Chef of Bottega Coco, Chef Pier Davide brings his extensive expertise and unwavering passion to every dish that graces the menu. Combining his technical process with an innate creativity, he orchestrates symphonies of flavour that delight the senses and leave a lasting impression on all who indulge in his gastronomic creations.



GROUP BOOKING POLICY:

For bookings above 8 guests, a set menu will be offered and you will be contacted by our events team to discuss our function package options and a 10% service surcharge will be applied for groups of 8 and over. Management may also request for a deposit payment if your booking is over 50 guests and for your event to be paid in full prior to the booking. Final numbers are due 48 hours prior to your booking or event. This is the final number that will be charged on the day of your booking.

ARRIVAL AND SEATING TIMES:

We encourage guests to arrive at the time of their reservation to avoid any disappointment. Your reservation will be held for 15 minutes from the time you have scheduled your reservation. Your reservation may be used for another booking, should you arrive 15 minutes late.

BOOKING ALLOCATION TIMES:

Please note, all reservations are for a 90 minute seating. If we are able to extend your reservation time on the day, we would be delighted to do so, however this is not a guarantee.

REQUESTED SEATING AND CAPACITY:

All reservation requests will be taken into consideration but they are not guaranteed. Should your booking be equal to or larger than 15 guests, you may be seated on two or more tables.

CAKEAGE FEE:

Should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per person.

SURCHARGE:

A surcharge of 10% applies on Sundays & Public holidays.

CREDIT CARD FEES:

All credit cards incur a 1.1% fee.