

# PRIVATE FUNCTION

UNFORGETTABLE MEMORIES AT BOTTARGA

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# BOON





# BOOK YOUR NEXT PRIVATE EVENT AT BOTTARGA

Immerse yourself in a truly unforgettable dining experience by hosting your next private event at Bottarga. With our unique setup featuring an open view kitchen, your guests will be captivated as they watch our talented chefs craft exquisite dishes right before their eyes.

At Bottarga, we pride ourselves on delivering exceptional service and creating a memorable ambiance for any occasion. Whether it's a corporate gathering, birthday celebration, or special milestone, our team is dedicated to ensuring your event is a resounding success.





# A UNIQUE DINING EXPERIENCE

OUR OPEN  
KITCHEN  
CONCEPT  
ALLOWS YOU  
TO FEEL LIKE  
YOU'RE INSIDE  
YOUR OWN  
KITCHEN WITH  
YOUR PRIVATE  
CHEF.



## EXCEPTIONAL CUISINE:

Our commitment to delivering  
outstanding food is unwavering.



## INTIMATE SEATING:

Enjoy an intimate and cozy dining  
atmosphere that sets the stage for  
memorable gatherings.



# DISTINGUISH FINE DINING

Bottarga offers an exclusive dining experience with limited seats. We don't have private rooms; instead, we offer two distinct dining sections: the main dining room, offering a direct view of our kitchen, and an outdoor dining area where you can watch our chefs in action through a glass window.

Our restaurant is dedicated to delivering an extraordinary culinary journey, complemented by a carefully curated selection of wines.





*Unforgettable Atmosphere*

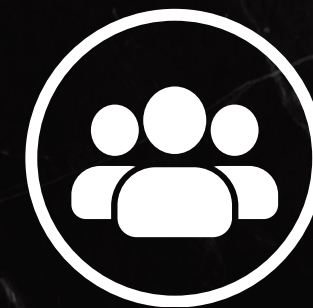






At Bottarga, we take pride in creating an enchanting ambiance that perfectly complements any occasion. Whether you're planning a corporate gathering, a birthday celebration, or a special milestone, our team is dedicated to ensuring that your event is an absolute success.

# CAPACITY



Capacity: up to 25 people for dining in inside / 12 people outside  
Canape capacity up to 40 people for both inside and outside

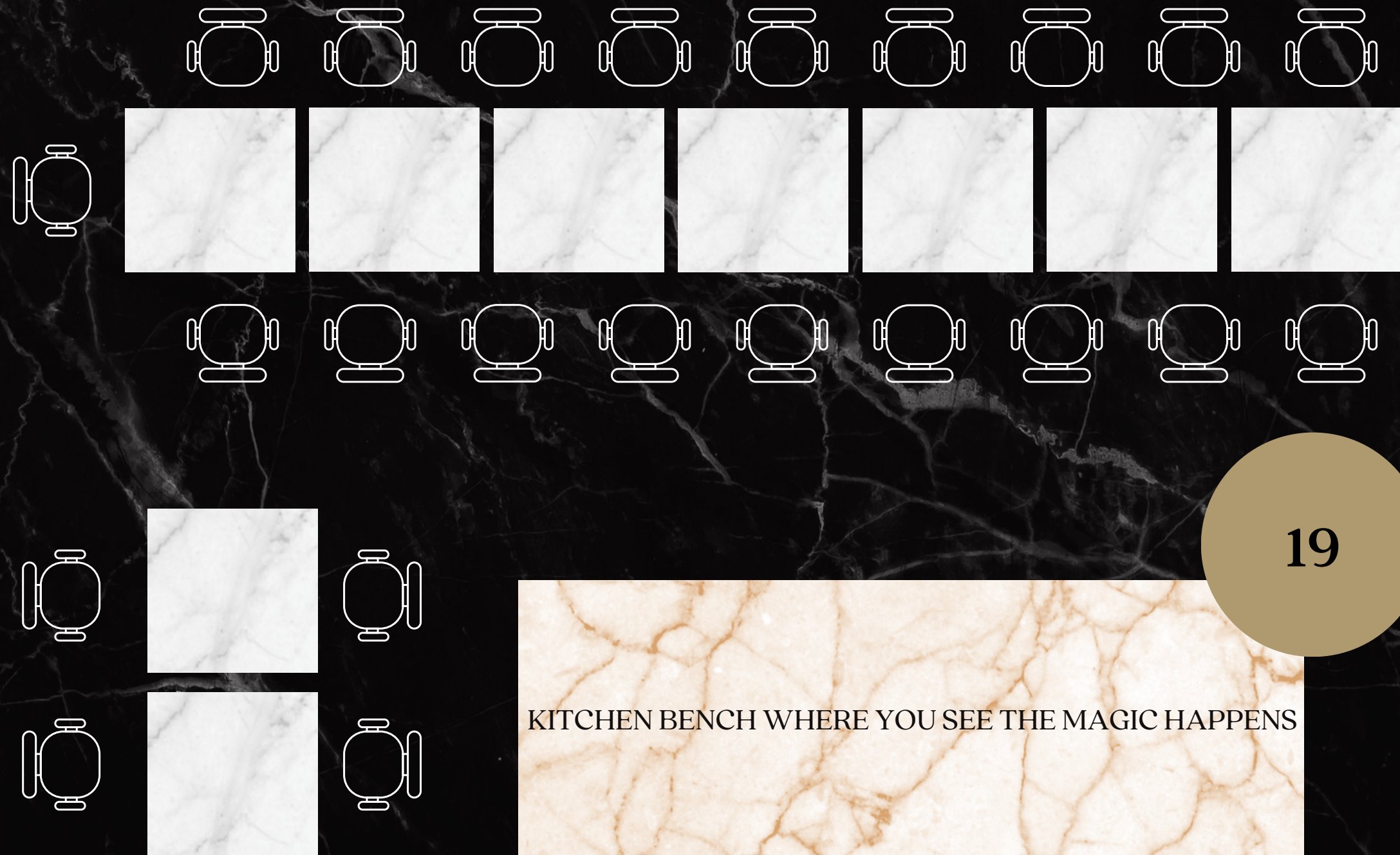


# DINING ROOM

Our largest tables hold a recommended max of 18 guests (we can squeeze 19 guests)

For bookings of 19 people or more you would be required to split the party into 2 tables or required an L shape surrounded our open kitchen

This table layout is ideal for children table or elderly





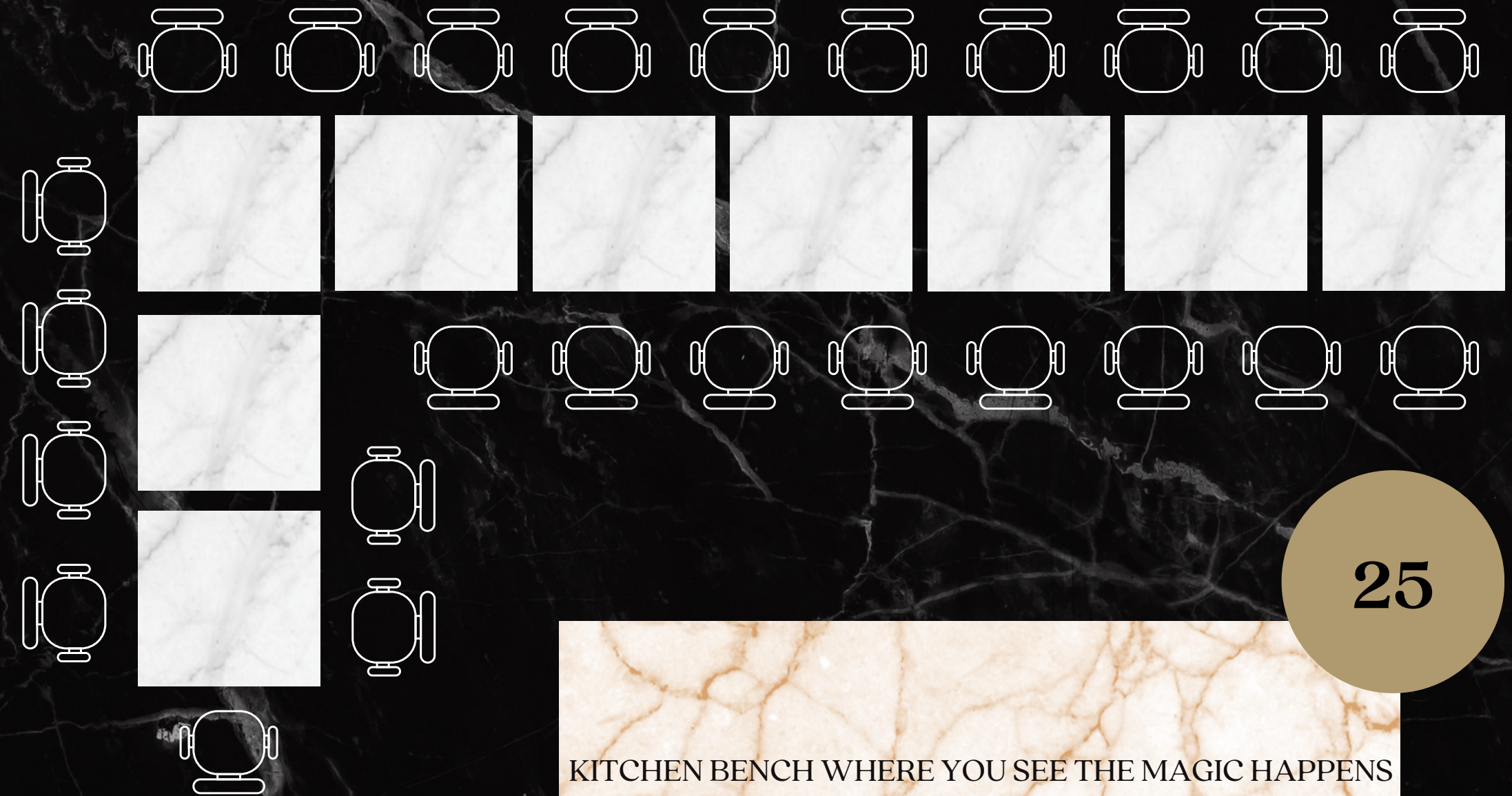
# DINING ROOM

L-Shape Layout for Up to 25

People

This layout is perfect for all gatherings, as it surrounds you with our kitchen area.

Everyone will enjoy being seated at the same table and can witness the action in the kitchen at the same time.



25

KITCHEN BENCH WHERE YOU SEE THE MAGIC HAPPENS



# OUTDOOR

MARTIN STREET



12



SEATED 12 (OUTDOOR DINING)



# CANAPÉ

Although we have limited space, a canapé event at Bottarga is ideal for those who love great food and enjoy standing up. Step into the heart of our open kitchen and witness our chefs in action as they prepare each dish before your eyes. Bottarga's unique setting allows you to enjoy the experience of dining in a lively and interactive atmosphere.

Please note that we do have umbrellas available for our outdoor area in case of rain. However, we cannot guarantee their effectiveness, as Melbourne's weather can be quite unpredictable at times. We recommend being prepared for potential changes in weather conditions during your visit.





# MINIMUM SPEND

JAN - SEP

LUNCH 12PM—3.30PM

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MON—THU	\$1,500
FRI—SAT	\$2,000
SUN	\$1,500

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DINNER 6PM ONWARDS

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MON—WED	\$2,500
THU	\$3,500
FRI—SAT	\$5,500
SUN	\$2,500

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OCT - DEC

LUNCH 12PM—3.30PM

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MON—THU	\$2,000
FRI—SAT	\$2,800
SUN	\$1,800

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DINNER 6PM ONWARDS

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MON—THU	\$4,500
FRI—SAT	\$7,500
SUN	\$3,500

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Please note that during the summer months, there is an applicable discount on bookings for indoor or outdoor-only functions. Please kindly inquire with our management for more details. We will continue our normal service otherwise







# THE FOOD



Delve into our exquisite set menu, crafted for sharing and camaraderie, starting from just \$95pp

From delightful snacks on arrival to shared appetizers, and then individual main courses, the culinary journey culminates with individual desserts, cheese platters, and delightful mini rhum baba shots that will leave your taste buds delighted.



## ULTIMATE GOURMET INDULGENCE

*At Bottarga, we embrace dietary requirements with open arms and can accommodate most needs when provided with advance notice. It's important to note that while we take every precaution to ensure safety, we cannot claim to be a gluten-free or allergen-free kitchen, and therefore cannot guarantee complete allergen avoidance in our dishes. Your epicurean adventure awaits!*



# OUR MENU OPTIONS

INDULGENCE ROYAL TASTE





## MENU OPTIONS

# SEATED SET MENU

*Our thoughtfully crafted set menus draw inspiration from our popular tasting experiences and the best dishes from our regular menu. We believe that these menus offer a taste of Italy fit for royalty, but with a contemporary twist that Bottarga is known for. Whether you're planning an intimate gathering or a grand affair, we have a menu that will be a perfect fit for your event. Allow us to assist you in creating a remarkable culinary experience for your guests.*





# 95PP

Potato **bread** / black garlic cultured butter

Saffron & mushroom **arancini** / truffle mayo

# 125PP

WA 'Akoya' **oyster** / garlic pearl / avruga caviar

Potato **bread** / black garlic cultured butter

**Morcilla** sausage / salsa verde

Saffron & mushroom **arancini** / truffe sauce

# 165PP

WA 'Akoya' **oyster** / garlic pearl / avruga caviar

Potato **bread** / black garlic cultured butter

**Morcilla** sausage / salsa verde

Saffron & mushroom **arancini** / truffe sauce

Wagyu MB 7 **tartare bite** / fried shallots

**Scallop** crudo / native citrus & herbs / yuzu / whipped karasumi / tobiko

Hand-stretched **burratina** / fennel & onion marmalade / olives crumb / bronze fennel

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CHOOSE BETWEEN

**Rigatoni** / braised **duck** / exotic mushrooms / Barossa 'La Dame'

Stuffed **chicken** / **rabbit** sausage / black barley / roquefort / jus

Organic **rocket & radicchio** / nashi pear / walnuts / parmesan / vincotto

**Rigatoni** / braised **duck** / exotic mushrooms / Barossa 'La Dame'  
OR

Stuffed **chicken** / **rabbit** sausage / black barley / roquefort / jus

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**Market Fish** / caponata / mint / olives  
Organic **rocket & radicchio** / nashi pear / walnuts / parmesan / vincotto  
Hand-cut chips / black garlic mayo

CHOOSE BETWEEN

Tiger prawn **culurgiones** / 'Thai' coconut curry / kelp soy / tiger nut or  
OR

**Rigatoni** / braised duck / exotic mushrooms / Barossa 'La Dame'

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CHOOSE BETWEEN

Wagyu MB 7 **eye-fillet** / potato gratin / jus / signature butter  
OR

"Heard Island" **toothfish** / miso sauce / kale / avruga caviar

Organic **rocket & radicchio** / nashi pear / walnuts / parmesan / vincotto  
Hand-cut **chips** / black garlic mayo

CHOOSE BETWEEN

**Our tiramisu**' – tarallucci biscuits / mascarpone / Vahlrona / 'Mr Black'

Mini rhum **baba**

**Our tiramisu**' – tarallucci biscuits / mascarpone / Vahlrona / 'Mr Black'  
OR

**Desert Lime** / mistelle rhubarb / coconut / white chocolate / raspberry

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Mini rhum **baba**

CHOOSE BETWEEN

**Our tiramisu**' – tarallucci biscuits / mascarpone / Vahlrona / 'Mr Black'  
OR

**Desert Lime** / mistelle rhubarb / coconut / white chocolate / raspberry

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Mini rhum **baba**

Please note that we can offer more than our standard menu items to accommodate your event budget. Menu options can be discussed directly with our kitchen team to tailor the offerings to your preferences.



These packages are just a glimpse of the culinary experiences we can craft, and we understand that budgets can vary. To create a truly tailored experience, we'd appreciate knowing your budget per person. This way, we can harmonize both the delectable food and beverage choices with your specific financial considerations. With a clear understanding of your preferences, our chef will expertly curate a menu and provide you with a customized quote. Our primary aim is to ensure that your guests are treated to an abundance of exquisite food, keeping them satisfied and delighted throughout your event.



*Stand Up Event*

# CANAPÉ

\$75pp - choose 10

\$85pp choose 12

\$95pp choose 14





HOUSE POTATO BREAD, / EVO / BALSAMIC - UNLIMITED

## COLD

- Pacific, Sydney Rock, Akoya **Oysters** served with soy vinegar
- Gravlax **salmon**, creme fraiche, crisp
- **Scallop** tartlets, smoked bonito cream, peas
- **Burratina**, cherry tomato, salsa verde, fry basil
- **Tuna tartare**, prawn cracker
- **Beef tartare** bite

## HOT

- Chef wagyu **meatballs**
- **Ascolana** olives
- Ham and mozzarella **arancini**, truffle sauce
- Potato & **scamorza suppli**, saffron mayo
- **Morcilla sausage** salsa verde
- **Cheese & onion** twist

## LARGE

- **Rigatoni duck ragú** and pecorino
- **Fish of the day**, caponata, basil, mint

## MORE SUBSTANCIAL

- Lasagna vegetarian or beef +5pp
- Milano style **pizza prosciutto**, olive & mushroom +5pp

## DESSERT

- Mini **pannacotta with berries**
- Mini **lemon tarts**
- Sicilian buffalo **ricotta cannoli**
- **Macarons** selection

*(almonds, chocolate, lemon, raspberry, pistachio)*

- **Petit fours** selection

*(rasberry, cheesecake, opera, almondines with lemon, caramel & cinnamon financier, chocolate crumble, triple chocolate square, apricot financier)*

## ADD ON +

ADDING A LITTLE  
LUXURY TOUCH

*Yarra valley caviar blini,  
crème fraîche +5pp*

**Spanner crab sandwich**  
smoked taragon slaw +12ea

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



## THE VARIOUS AGEWORTHY CHOICES



# THE DRINKS



## CLASSIC TIER

The Classic tier presents you with the wonderful opportunity to enjoy unlimited beverages for up to 3 hours during your event. Our sommelier is at your service, ready to create a wine list that perfectly aligns with your budget. Even within the entry-level wine package, you can rest assured that every sip will be a delightful experience for all.

## SOMMELIER TIER

The Sommelier tier offers a more refined experience, tailored to those seeking an extra touch of sophistication for their event. Our sommelier takes pride in crafting a wine pairing menu that harmonizes with each course, elevating your dining experience to new heights. With up to 7 carefully selected wines interwoven seamlessly with your chosen set menu, this tier ensures a truly memorable culinary journey.



*These wine package options also include unlimited sparkling water and soft drinks to ensure that none of your guests will go thirsty throughout your event. Additionally, we offer a selection of tea and coffee to conclude your meal.*

## CLASSIC TIER

75 PP

105 PP

145 PP

NV Pizzolato Prosecco Brut "M-Use" Veneto, Italy  
2021 Camille de Labrie Chardonnay Frankland River, WA  
2018 Rockcliffe Third Reef Pinot Noir Great Southern, WA  
Messina Larger Sicily, Italy

NV Pizzolato Prosecco Brut "M-Use" Veneto, Italy  
2020 Zeneto Soave Classico Garganega Trebbiano Veneto, Italy  
2018 Rockcliffe Third Reef Pinot Noir Great Southern, WA  
2018 Tait Basket Press Shiraz Barossa Valley, SA  
Messina Larger Sicily, Italy

NV Scandola Costa D'oro Prosecco DOCG Veneto, Italy  
2020 Laurent Chardigny Bourgogne Chardonnay Chablis, France  
2021 Gembrook Hill Vineyard Pinot Noir Yarra Valley, VIC  
2018 Falesco Vitiano Cabernet Sauvignon Umbria, Italy  
Ichnusa Classic Sardinia, Italy

Upgrade to champagne/premium Sparkling for the first half hour on arrival, + \$25 pp and please note that this sample only wine all items are subject to availability.

## SOMMELIER TIER

WINE PAIRING ENTRY \$85 PP

WINE PAIRING INDULGENCE \$150 PP

WINE PAIRING PRESTIGE \$205 PP

The wine selection for the Wine Pairing tier will vary, drawing directly from our extensive cellar. Our collection includes rare and hard-to-find bottles, enhancing your dining experience with the utmost quality and exclusivity. Please note that the availability of specific wines is subject to change.





## *Cocktails Creation*

Classic with a Personalized Twist

*Please let us know what additional features or inclusions you'd like to enhance your experience, and we will incorporate them into your final package quote.*



## *Amaro/Digestive*

Adding an Italian touch to your experience with our selection of Amaro.



## *Spritz/pre-batch cocktails*

Classic cocktail aperitivo upon arrival.

# ADD ON<sup>+</sup>



BEVERAGE ON CONSUMPTION IS AVAILABLE WITH BEVERAGES TO BE SELECTED PRIOR TO YOUR EVENT. OUR TEAM CAN SEND YOU A SMALL WINE LIST TO CHOOSE FROM. WE RECOMMEND SELECTING ONE SPARKLING, TWO WHITE AND TWO RED WINES BUT THE CHOICE IS YOURS.

COCKTAILS CAN BE PREORDERED AND SERVED AS A ROUND AT THE TIME OF YOUR CHOOSING.

RESPONSIBLE SERVICE OF ALCOHOL APPLIES. DRINK RESPONSIBLY









# TERMS & CONDITIONS

## **RESERVATIONS**

Reservations are not confirmed until full prepayment of the required deposit has been made.

## **DEPOSITS, REFUNDS AND PAYMENTS**

A deposit of \$50 per person or 50% of the minimum spend is required to secure and confirm any private event booking. We are unable to hold tentative dates. Your account will be calculated for the number of people confirmed 72 hrs prior to your booking, so please inform and confirm us of any changes in numbers.

Full payment of any balance remaining is to be made at the conclusion of the event. Accepted payments are Visa, Mastercard, American Express and cash. Please note a surcharge will apply for all credit card payments. A 15% surcharge applies on all public holidays. These charges apply to all reservations. Please note that we are only able to issue one bill per event and we do not split bills under any circumstances.

## **EVENT TIMING**

Please ensure your guests arrive in a timely manner to avoid any potential delays of service, or restrictions to service time.

We are licensed until 11.00pm and the premises must be vacated by 11:30pm. Due to penalty rates, a surcharge of \$50 per 15 minutes will be charged for all events which do not vacate by 11:30pm.

Whilst lunchtime events may begin as early as 12am, they must finish no later than 3.30pm with everyone having vacated the premises by 4.00pm to allow us time to reset for dinner.

## **CORKAGE AND CAKEAGE**

The corkage charge is normally \$30 per bottle. Cakeage fee includes storage of cake the day of your booking, candles, cutting and serving. The cakeage charge is \$10 per person.

All food and beverage selected is subject to change due to seasonality.

We will inform you as soon as possible if your selections are affected.

## **MINIMUM SPEND AND SERVICE CHARGE**

A minimum spend applies to all private reservations and can be made up with food and beverage. This amount will be advised upon the tentative reservation of a space. If the minimum spend is not reached then a venue hire charge will be added up to the minimum spend amount. All functions will incur an additional service charge of 10% of the minimum spend or the total bill. All minimum spends quoted include GST.

## **CANCELLATION**

All cancellations of events must be made in writing to the management at Bottarga.

You are required to give a minimum of 10 working days (2 weeks) notice in order to cancel your event. Should you fail to provide the required notice, you will forfeit your deposit. ALL REFUNDS (including Covid related) will incur a 10% fee, which covers charges by credit card provider, NowBookIt (Online Booking System), Stripe (our secure on-line payment portal) and administration fee.

## **PROPERTY**

Bottarga is not liable to you or your guests in respect of any loss or damage (including consequential loss or damage) which may be suffered or incurred or which may arise directly or indirectly in respect of the venue hire. Similarly, it does not accept responsibility for damage or loss of any guest's property before, during or after an event. Any gifts or personal belongings for which you are responsible, must be removed from our venue at the conclusion of your event. You will be financially responsible for any damage caused to the property of Bottarga if caused by any member of your party. Please note that smoking or vaping is not permitted anywhere within our venue.

## **RESPONSIBILITY & DUTY OF CARE**

We reserve the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) guests will be asked to leave the premises immediately. We also reserve the right to refuse continued alcohol service to any party on an alcoholic beverage package and no discounts will be issued.



