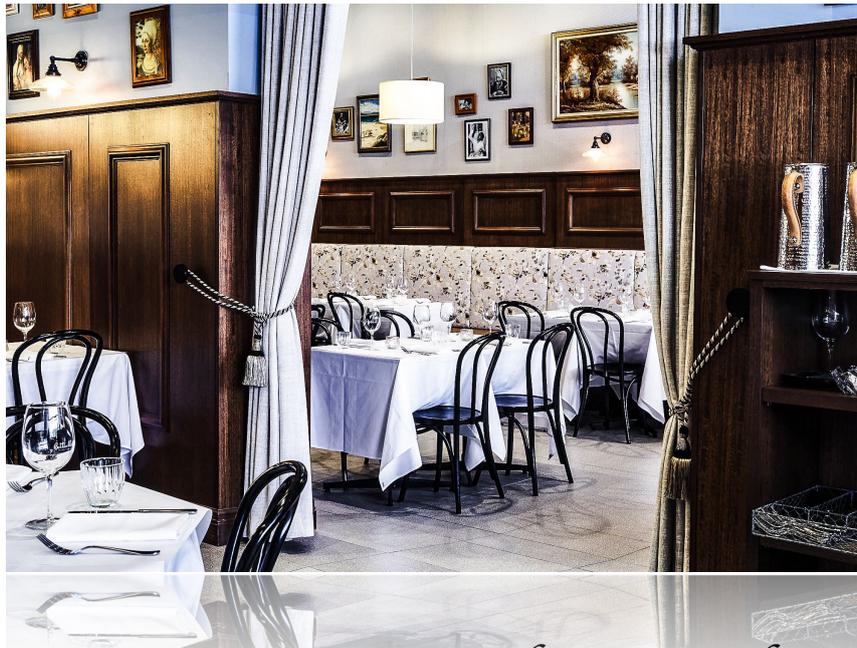


EVENTS PLANNING AT BOTTICELLI



The Sorrento Room is a perfect space for your next private event. A separating curtain divides our two indoor dining areas. We can accommodate up to 43 guests for seated service.

All events are strictly with a set food menu at \$90 or \$110 per person. Children are able to dine from our kids menu.

Drinks are a la carte, with options from an open bar to limited beverages of your choice.



90\$ SET FOOD MENU

Starters

CALAMARI SALE e PEPE

Crispy encrusted pepper & sea salt calamari, shallow fried with house made Aioli

ANTIPASTO RAVELLO

‘Sharing Antipasto Platters’

Calamari sale e pepe, warm marinated Gaeta black olives & green Sicilian olives in rosemary & garlic, chargrilled vegetables, mozzarella di bufala, sautéed mushrooms, confit tomatoes, chargrilled bread & crostini

CAPRESE SALAD

Mozzarella Di Bufala, cherry tomatoes, pesto, rocket & basil

BRUSCHETTA POMODORO

DESSERT

Tea & Coffee

Served with our homemade biscotti

Main Course

SCALOPPINE di VITELLO FUNGHI

Veal escalopes with white wine, field mushrooms, truffle, porcini, cream & herbs or

BARRAMUNDI FILLET

Crispy grilled fillet of Barramundi, sautéed spinach, roasted pumpkin purée, chargrilled artichoke & aged balsamic

LINGUINE MARINARA - BIANCO or ROSSO

Mixed shellfish tossed with scallops, calamari, garlic & herbs in extra virgin olive oil, or in a traditional Neapolitan garlic & herb tomato sugo

RAVIOLI PRIMAVERA

Home made spinach & ricotta filled ravioli, in a traditional Neapolitan tomato sugo with field mushrooms, pecorino & cream

ARROSTO D'ANATRA

Tender & Crispy Twice Cooked Half Duck

Glazed with peppered Campari & orange sauce, crushed potatoes, seasonal greens & sliced orange





110\$ SET FOOD MENU

Starters

CALAMARI SALE e PEPE

Crispy encrusted pepper & sea salt calamari, shallow fried with house made Aioli

ANTIPASTO RAVELLO

'Sharing Antipasto Platters'

Calamari sale e pepe, warm marinated Gaeta black olives & green Sicilian olives in rosemary & garlic, chargrilled vegetables, mozzarella di bufala, sautéed mushrooms, confit tomatoes, chargrilled bread & crostini

CAPRESE SALAD

Mozzarella Di Bufala, cherry tomatoes, pesto, rocket & basil

BRUSCHETTA POMODORO

DESSERT

Traditional Tiramisu

Italian Disaster - Layered meringue torte

Vanilla Panna Cotta

Tea & Coffee

Served with our homemade biscotti

Main Course

SCALOPPINE di VITELLO FUNGHI

Veal escalopes with white wine, field mushrooms, truffle, porcini, cream & herbs or

BARRAMUNDI FILLET

Crispy grilled fillet of Barramundi, sautéed spinach, roasted pumpkin purée, chargrilled artichoke & aged balsamic

LINGUINE MARINARA - BIANCO or ROSSO

Mixed shellfish tossed with scallops, calamari, garlic & herbs in extra virgin olive oil, or in a traditional Neapolitan garlic & herb tomato sugo

RAVIOLI PRIMAVERA

Home made spinach & ricotta filled ravioli, in a traditional Neapolitan tomato sugo with field mushrooms, pecorino & cream

ARROSTO D'ANATRA

Tender & Crispy Twice Cooked Half Duck

Glazed with peppered Campari & orange sauce, crushed potatoes, seasonal greens & sliced orange





FINISHING TOUCHES



We allow celebration cakes with a 5\$ cakeage charge per person.

Table decorations/ balloons place cards/ flowers are welcome. Room set up depends on party size and guest needs

events@botticelli.com.au

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