



BOTTEGA COCCO

ITALIAN RESTAURANT, PATISSERIE AND CELLAR DREAMS COLLIDE

www.bottegacoco.com.au



OUR STORY

Our signature restaurant offers 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.

From thoughtfully sourced, seasonal produce to eco-conscious packaging and minimal-waste kitchen practices, we're passionate about doing good for the planet, while serving exceptional food.







BOTTEGA COCO FUNCTIONS

SET A BEAUTIFUL TONE AND ELEVATE YOUR NEXT EVENT



MAIN DINING ROOM



PRIVATE DINING ROOM

OUR SPACES

MAIN DINING

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.

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



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.

Event space for up to 20 guests seated and 35 guests standing
Minimum spend:

\$1500 Monday – Wednesday

\$2000 Thursday – Sunday.



FUNCTION

BANQUET MENUS

A GENEROUS SPREAD INSPIRED BY ITALIAN TRADITION, MADE TO BE SAVOURED.



FUNCTION OPTIONS

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.



TASTE OF ITALY

Shared Banquet \$89pp
Minimum 2pax



TASTE OF ITALY - PREMIUM

Shared Banquet \$125pp
Minimum 4pax



TASTE OF ITALY

SHARED BANQUET \$89pp
(minimum 2pax)

ANTIPASTO

HOME-MADE FOCACCIA (V)

ARANCINI (GF)

BURRATA CHEESE (GF)(V)

MAINS (TO SHARE)

LAMB RAGU PAPPARDELLE (DFO) (GFO)

DUCK CONFIT (GF) (DF)

MIXED SALAD

TO FINISH

TIRAMISU

*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. All menu items are available based on season

TASTE OF ITALY PREMIUM

SHARED BANQUET \$125pp
(minimum 2pax)

ANTIPASTO

FOCACCIA PEAR AND PECORINO (V)

KINGFISH CEVICHE (GF)

FRIED SMOKED PROVOLA

FIORE DI ZUCCA (GF)

PRIMO

LAMB RAGÙ PAPPARDELLE (DFO GFO)

SECONDO

STINCO DI AGNELLO (Lamb Shank) (GF/DF)

SIDES

MIXED SALAD

TO FINISH

TIRAMISU

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BEVERAGE PACKAGES

PACKAGE OPTIONS

BOTTEGA COCO SYDNEY



STANDARD

From \$60pp



PREMIUM

From \$75pp



LUXE

From \$80pp

BOTTEGA STANDARD

WINES & SPARKLING

Cavaliere Prosecco \$5pp (IT)

T'Gallant Imogen Pinot Gris (VIC)

Wynn's Cabernet Sauvignon (SA)

BEERS

Heineken

Heineken 0.0%

SOFT DRINK & WATER

Unlimited soft drink, still, and sparkling water

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BOTTEGA PREMIUM

WINES & SPARKLING

Cavaliere Prosecco (IT)

Pala Saprashole Vermentino (IT)

Antinori Peppoli Chianti (IT)

BEERS

Heineken

Heineken 0.0%

SOFT DRINK & WATER

Unlimited soft drink, still, and sparkling water

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BOTTEGA LUXURY

2 Hours - \$90pp | 3 Hours - \$105pp

WINES & SPARKLING

Cavaliere Gabbiano Prosecco (IT)

Cloudy Bay Pelorus (NZ)

Cloudy Bay Sauvignon Blanc (NZ)

Terrazas Malbec (AR)

BEERS

Heineken

Heineken 0.0%

SOFT DRINK & WATER

Unlimited soft drink, still, and sparkling water

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TEAM BUILDING ACTIVITIES

PERFECT FOR CORPORATE GROUPS. RELAXED, SOCIAL, AND FULL OF FAVOUR.

COCKTAIL MAKING CLASSES

\$105pp | min 10 guests

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.

INCLUDES

- 60-90 minute hands on & interactive class
- Welcome sparkling on arrival
- Nibbles to share
- Make & enjoy classic cocktails Class
- Minimum of 10 guests





PASTA MAKING CLASSES

\$105pp | min 10 guests

Gather your team and dive into the art of Italian pasta making! Our expert chef will share authentic techniques and the rich history behind this beloved culinary tradition, making it a truly hands-on and engaging experience for every pasta enthusiast.

INCLUDES

- 60 – 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

PIZZA MAKING CLASSES

\$105pp | min 10 guests

Our pizza-making class is a lively, crowd-pleasing experience where you'll master the art of crafting authentic Italian pizza from scratch. Led by our professional chefs and true pizza perfectionists, you'll create and taste one of the most delicious pizzas you've ever had... made by your own hands!

INCLUDES

60 – 90 minute fun & interactive class
Glass of sparkling on arrival
Nibbles
Eat your own pizza creation!



COCO'S TEA PARTY

STANDARD \$90PP | PREMIUM \$105PP

STANDARD | \$90PP

Includes unlimited tea & coffee + sweet and
savory treats

PREMIUM | \$105PP

Includes a glass of Chandon, unlimited tea &
coffee + sweet and savory treats





BOTTEGA COCO

Coco's Tea Party



Savoury

Mushroom & Spinach Quiche

Mini Ham & Cheese Croissant

Moroccan Lamb Pie

Italian Bruschetta

Chicken & Pumpkin Quiche

Prawn - olive & Cherry tomato skewers

Sweet

Chocolate & Coffee Opera

Mango & Coconut Tart

Pistachio & Raspberry cake

Macaroon

Scones

CIAO BELLA

BOTTOMLESS BRUNCH

2 HOURS | \$99PP | MIN 2 GUESTS

Available Friday to Sunday | 12pm- 3pm
Includes unlimited tea & coffee + sweet and
savoury treats

ENJOY UNLIMITED SELECTED DRINKS
Limoncello Spritz, Aperol Spritz, and soft drinks





Ciao Bella Branch

Enjoy 2 hours of unlimited Spritz or house wine, with Italian share plates



Antipasto

Home made Rosemary Focaccia

Burrata

cherry tomatoes - rocket - balsamic dressing

Charcuterie

borgo mortadella - soppressata - san Daniele
prosciutto - asiago - pecorino cheese - mix
olives - fig jam - lavosh



Mains

Lamb Ragu Pappardelle (gfo/dfo)

Margherita Pizza

Mix Salad



Dessert

House Made Tiramisu

savoardi - mascarpone cream - espresso -
coffee liquor

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 10 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 72 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

A service fee of 10% applies for group of 10 guests + .

CREDIT CARD FEES:

1.3% DEBIT | 1.9% CREDIT | 1.9% AMEX | 3.9% INTERNATIONAL