

Bottiglia

CUCINA & ENOTECA

GROUP DINING



RESTAURANT PROFILE

Freshness is tantamount at Bottiglia, from the luscious herb-friendly cuisine to the breathtaking ambiance. Located in the stunning Green Valley Ranch, Bottiglia is an ageless restaurant that offers sophisticated rustic Italian fare, cuisine that is approachable, friendly and savory, as well as a wine list that is robust and unique, giving guests an array of choices of vino from Napa, Sonoma, Italy, France and all around the world.

The effervescence of Bottiglia carries over from the bright and lively surroundings, which is appointed with floral prints and decorative touches, to the menu, which is bountiful with antipastos, salads, fresh fish and the house-made pasta.

Bottiglia offers both semi-private to private room options for any group size. Whether dining al fresco on our patio that features a soothing fire pit upon entry or dining in our beautiful private dining room, Bottiglia is the perfect location for your next event.

The restaurant is available for full or partial buyouts.

VENUE FEATURES

Full Service Bar
State of the art sound system
Flat screen TVs throughout the venue
Full Venue Buyout: 250 Reception | 225 Seated
Private Dining Room: 26-28 Seats
Patio: 100 Reception | 80 Seated
Lounge: 20-30 Reception

To get started, please call Group Sales at 702-489-2129 or email groupsales@cliquehospitality.com.

To book your event with us, we require a signed contract and credit card authorization form.

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GROUP DINING

SEATED FAMILY STYLE DINNER MENUS

3 COURSE FOR 45 PER GUEST

(add a salad course, 5 per person)

3 antipasti selections
2 selections from entrees
1 pasta selection
chef's nightly selection of dessert

4 COURSE FOR 55 PER GUEST

(add a salad course, 5 per person)

4 antipasti selections
2 pasta selections
2 entree selections
chef's nightly selection of dessert

4 COURSE FOR 65 PER GUEST

4 antipasti selections
1 insalata selection
2 pasta selections
3 entree selections
chef's nightly selection of dessert

BEVERAGE PACKAGES

Consumption Bar • All Beverages are Based on Consumption and Added to the Final Bill
Restrictions can be applied to limit what your guests can order

Beer & Wine Package 30 Per Guest

2 hour open bar consisting of draft beers, and house red and white.

Standard Package 40 Per Guest

2 hour open bar consisting of house liquor, draft beers, and house red and white.

Premium Package 48 Per Guest

2 hour open bar including all wines by the glass, specialty cocktails, draft and bottle beer.

15 per guest for an additional hour of drinks



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All non-exclusive reservations are subject to prevailing tax and 21% gratuity
All exclusive/full-venue buyouts are subject to prevailing tax and 23% gratuity

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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GROUP DINING FAMILY STYLE MENU SELECTIONS

• ANTIPASTI •

ANTIPASTI MISTI PLATTER

meats & cheeses, olives, marinated peppers & more

ZUCCHINI FLOWERS

lemon ricotta, aioli

MEATBALLS

gravy, garlic lemon bread crumbs, burrata

CHAR GRILLED OCTOPUS*

*blood orange vinaigrette, black garlic yogurt, mint,
lemon bread crumbs*

ARANCINI

risotto, fontina cheese, bolognese sauce

CRISPY CALAMARI*

garlic tomato sauce

WOOD BAKED CRISPY MOZZARELLA

tomato gravy, parmesan cheese, basil

• INSALATA •

(included in \$65 menu, available for additional \$5 per person on all other menus)

CAESAR SALAD

creamy parmesan dressing, focaccia crouton

BURRATA & TOMATO CAPRESE

*marinated heirloom tomatoes, torn burrata,
pistachios, aged balsamic*

TOMATO SALAD

pistachio pesto, aged balsamic, marinated heirloom tomatoes



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BY CHEF BRIAN MASSIE

GROUP DINING FAMILY STYLE MENU SELECTIONS

• ENTREES •

ROASTED CHICKEN

rosemary, olives, capers

CHICKEN PARMESAN

pounded chicken, mozzarella, parmesan cheese

CHICKEN PICATTA

lemon, capers, white wine

CHICKEN MARSALA*

mushrooms, marsala wine, chicken jus

PAN ROASTED HALIBUT*

farro risotto, carrot purée, peas

GRILLED SALMON

quinoa salad, chick peas, lemon herb vinaigrette

VEAL & EGGPLANT

roasted eggplant, mozzarella, red pepper tomato sauce

VEGAN EGGPLANT "PARM"

wood baked eggplant, cherry tomato sauce

WOOD GRILLED WAGYU NEW YORK

crispy artichokes, agrodolce steak sauce

• PASTA •

WILD MUSHROOM TAGLIATELLE

black truffle cream, buratta, garlic crumbs

BAKED GNOCCHI ARRABBIATA

*spicy calabrian chili, buffalo mozzarella,
san marzano tomatoes*

RIGATONI & CHERRY TOMATO

sciù sciù - mozzarella, basil

PENNE BOLOGNESE

san marzano, pancetta, red wine

VEGAN PASTA

basil, cherry tomatoes, garlic, rigatoni

LINGUINI VONGOLE*

garlic, white wine, clams

SPAGHETTI & MEATBALLS

*homemade grandma's gravy,
zesty meatballs*



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GROUP DINING A LA CARTE ADD ONS

• FAMILY STYLE SIDES •

serves 4

CARBONARA MAC & CHEESE 8

guanciale, peas, parm

ROASTED SPAGHETTI SQUASH 8

san marzano tomato sauce, pecorino

CRISPY BRUSSEL SPROUTS 9

hazelnuts, pomegranate, ricotta salata

FARRO RISOTTO 9

mascarpone, peas, sun dried tomatoes

• SEAFOOD DISPLAY •

GRAND SHELLFISH TOWER 59 PER TOWER

shrimp, lobster, oysters, crab

serves 4



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GROUP DINING MENU SELECTIONS

• PLATED OPTION - 4 COURSE •

80 per person

FAMILY STYLE ANTIPASTI

ANTIPASTI MISTI PLATTER

meats & cheeses, olives, marinated peppers & more

INSALATA

CAESAR SALAD

creamy parmesan dressing, focaccia crouton

ON-SITE ENTRÉE SELECTION (PRE-SELECT 3)

WOOD GRILLED WAGYU NEW YORK

crispy artichokes, agrodolce steak sauce

GRILLED SALMON

quinoa salad, chick peas, lemon herb vinaigrette

CHICKEN PARMESAN

pounded chicken, mozzarella, parmesan

LOBSTER FRA'DIAVOLO

spicy cherry pepper, lobster cream sauce

FAMILY STYLE PASTA OR SIDES (CHOOSE 2)

**BAKED GNOCCHI
ARRABBIATA**

spicy calabrian chili, buffalo mozzarella,
san marzano tomatoes

**WILD MUSHROOM
TAGLIATELLE**

black truffle cream, buratta, garlic crumbs

**ROASTED SPAGHETTI
SQUASH**

san marzano tomato sauce, truffle oil

**RIGATONI AND
CHERRY TOMATO**

sciucé sciucé- mozzarella, basil

CARBONARA MAC & CHEESE

guanciale, peas, parm

**CRISPY
BRUSSEL SPROUTS**

hazelnuts, pomegranate, ricotta salata

CHEF'S SELECTION OF NIGHTLY DESSERTS

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RECEPTION MENU

• PASSED MENU ITEMS •

per piece

CAPRESE SKEWERS 3

heirloom tomatoes, fresh basil, mozzarella ciliegine

MEATBALL 4

gravy, garlic lemon bread crumbs

ARANCINI 3

risotto, fontina cheese, bolognese sauce

CAPONATA BRUSCHETTA 3

slow roasted eggplant, micro basil, balsamic glaze

PROSCIUTTO TRUFFLE GRISSINI 3

herb bread stick, truffle butter, grana padano cheese

MELON PROSCIUTTO SKEWERS 3

watermelon, basil, balsamic glaze

• STATIONED MENU ITEMS •

SALAD

per person

CAESAR 10

creamy parmesan dressing, focaccia crouton

CHOPPED SALAD 12

radicchio, olives, ceci beans, pickled shishito peppers, salami, provolone

CAPRESE SALAD 12

marinated heirloom tomatoes, torn burrata, pistachios, aged balsamic

SHELLFISH

JUMBO SHRIMP 8 per person

minimum 100 pieces

cocktail sauce & lemon

SHELLFISH PLATTERS

small 30 - serves 2-3 • medium 60 - serves 4-5 • large 95 - serves 6-8

crab, lobster, shrimp & oysters

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RECEPTION MENU

• ANTIPASTI •

CHARCUTERIE & CHEESE 14 per person

*chefs nightly selection of assorted meats & cheeses
grilled vegetables, olives, bread + spreads*

• PASTA STATIONS •

2 selections • 20 per person

BAKED GNOCCHI ARRABBIATA

spicy calabrian chili, buffalo mozzarella, san marzano tomatoes

PENNE BOLOGNESE

san marzano, pancetta, red wine

WILD MUSHROOM PENNE

black truffle, burrata, garlic crumbs

RIGATONI SAUSAGE

calabrian chili, fennel sausage, broccoli rabi, ricotta

CHICKEN PARMESAN

san marzano gravy, 3 cheese blend

CHICKEN PICATTA

lemon, capers, white wine

CHICKEN MARSALA

mushroom, marsala sauce, chicken ajus

• CARVING STATIONS •

chef attendant fee 150

HERB CRUSTED TENDERLOIN 350

roasted potatoes, red wine ajus • serves 15 people

SLOW ROASTED PRIME RIB 450

herb ajus horseradish sauce • serves 30 people

TOM'S SLOW ROASTED TURKEY BREAST 325

herb roasted potatoes, cranberry sauce • serves 15 people

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RECEPTION MENU

• SIDE DISHES •

6 per person

CRISPY BRUSSEL SPROUTS

hazelnut, pomegranate, ricotta salata

CARBONARA MAC

guanciale, peas, parmesan bread crumbs

SPAGHETTI SQUASH

san Marzano tomatoes, pecorino

TRUFFLE FRIES

truffle oil, parsley, parmesan cheese

FARRO RISSOTTO

mascarpone, peas, sun dried tomatoes

• DESSERTS •

4.50 per person

MINI TIRAMISU

frangelico, mascarpone, espresso

MINI STRAWBERRY PANNACOTTA

lemon thyme pound cake

56 per dozen

LEMON POPPY SEED DONUTS

lemon curd, blueberry dipping sauce

MINI CANNOLIS

mascarpone, ricotta, chocolate

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BRUNCH PACKAGES

LIGHT BRUNCH

25 PER PERSON

starter

acai granola bowl
fresh berries, granola, acai sorbet

or

caesar salad
creamy parmesan dressing, focaccia croutons

choose two • shared for the table

eggs scrambled

smoked salmon scramble

chicken panini

gouda, bacon, garlic aioli

pancakes

cinnamon butter, maple syrup

waffles

seasonal fruit, whipped coconut creme

french toast

blackberries, bourbon maple syrup

sides

breakfast potatoes

choice of bacon or chicken & apple sausage

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BRUNCH PACKAGES

FAMILY BRUNCH

30 PER PERSON

starter

acai granola bowl
fresh berries, granola, acai sorbet

or

caesar salad
creamy parmesan dressing, focaccia croutons

choose three • shared for the table

prosciutto eggs benedict*
poached eggs, english muffin, hollandaise

egg white scramble*
sliced avocado, asparagus

french toast
blackberries, bourbon maple syrup

chicken panini
gouda, bacon, garlic aioli

waffles
seasonal fruit, whipped coconut creme

sides

choice of bacon or chicken & apple sausage

breakfast potatoes

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BRUNCH PACKAGES

A LA CARTE ADD-ONS

grand shellfish tower 59

shrimp, lobster, oysters, crab

serves 2-4

oysters on the half shell 3 each

daily selection

seasonal fresh fruit bowl 7

avocado toast 12

rustic bread, basil pesto, heirloom tomatoes

coffee caramel pecan sticky bun 10

vanilla mascarpone icing

sangria rosso pitcher 35

red wine, dry curacao, sweet vermouth, lemon,

hibiscus sangria tea ice

sangria blanco pitcher 35

white wine, apricot, vermouth blanc, lemon,

sonoma chardonnay tea ice

bottomless mimosas 15 per person

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