

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 Venue Buyout: 150 Reception | 115 Seated
Private Dining Room: 26 Seats
Patio: 50 Reception | 50 Seated
Lounge: 20 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 FOUR COURSE • \$40 MENU

• SALAD •

caesar salad

creamy parmesan dressing, focaccia croutons

• APPETIZERS •

Pre-select One

meatballs

gravy, parmesan bread crumbs

arancini

risotto, fontina cheese, bolognese sauce

• ENTRÉES •

Guests Select Entrée Onsite

chicken picatta

lemon, capers, white wine

chicken marsala

mushrooms, marsala wine, chicken jus

tagliatelle bolognese

san marzano, pancetta, red wine

• DESSERT •

mini cannolis

mascarpone, ricotta, chocolate

Vegan options available on request

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 4% large party service fee. All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee

*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 FOUR COURSE • \$50 MENU

• SALAD •

Pre-select one

caesar salad

creamy parmesan dressing, focaccia crouton

chopped salad

radicchio, olives, ceci beans, pickled shishito peppers, salami, grapes, mozzarella

• APPETIZERS •

Pre-select one

meatballs

gravy, parmesan bread crumbs

arancini

risotto, fontina cheese, bolognese sauce

zucchini flowers

lemon ricotta, black garlic yogurt

• ENTRÉES •

Guests Select Entrée Onsite

chicken parmesan

pounded chicken, mozzarella, grana padano

chilean sea bass*

farro risotto, carrot purée, peas

veal marsala

mushrooms, marsala wine, veal jus

wild mushroom tagliatelle

black truffle cream, torn burrata

• DESSERT •

mini cannolis

mascarpone, ricotta, chocolate

Vegan options available on request

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GROUP DINING FOUR COURSE • \$55 MENU

• SALAD •

Pre-select one

chopped salad

radicchio, olives, ceci beans, pickled shishito peppers, salami, grapes, mozzarella

mozzarella & tomato caprese

marinated heirloom tomatoes, mozzarella di bufala, pistachios, aged balsamic

• APPETIZERS •

Pre-select one

meatballs

gravy, parmesan bread crumbs

arancini

risotto, fontina cheese, bolognese sauce

shrimp cocktail*

horseradish cocktail sauce

• ENTRÉES •

Guests Select Entrée Onsite

chicken parmesan

pounded chicken, mozzarella, grana padano

chilean sea bass*

farro risotto, carrot purée, peas

wood grilled new york*

crispy artichokes, agrodolce steak sauce

add'l \$10 per person

king crab bucatini

zucchini, roasted tomatoes, meyer lemon cream

• DESSERT •

Your choice of

mini cannolis

mascarpone, ricotta, chocolate

or

mini tiramisu

frangelico, mascarpone, espresso

Vegan options available on request

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BRUNCH PACKAGES

LIGHT BRUNCH 25 PER PERSON

• **STARTER** •

Pre-select One

acai granola bowl

fresh berries, granola, acai sorbet

or

caesar salad

creamy parmesan dressing, focaccia croutons

• **ENTRÉES** •

Guests select entrée on-site

two eggs any style

breakfast potatoes, toast, jam

turkey panini

gouda, bacon, parmesan garlic aioli

pancakes

cinnamon and maple syrup

french toast

blackberries, bourbon maple syrup

• **SIDES** •

Pre-select One

breakfast potatoes, bacon, or fries

Vegan options available on request

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BRUNCH PACKAGES

PLATED BRUNCH 30 PER PERSON

• **STARTER** •
Pre-select One

acai granola bowl

fresh berries, granola, acai sorbet

or

caesar salad

creamy parmesan dressing, focaccia croutons

• **ENTRÉES** •

Guests select entrée on-site

prosciutto eggs benedict*

poached eggs, english muffin, hollandaise

egg white scramble*

sliced avocado, asparagus

french toast

blackberries, bourbon maple syrup

turkey panini

gouda, bacon, parmesan garlic aioli

waffles

seasonal fruit, whipped coconut creme

• **SIDES** •

Pre-select One

bacon or chicken & apple sausage

breakfast potatoes, or fries

Vegan options available on request

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BRUNCH PACKAGES

A LA CARTE OPTIONS

grand shellfish tower 59

shrimp, lobster, oysters, crab

serves 2-4

oysters on the half shell 3 each

daily selection

simple fresh fruit bowl 4

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

18 per person

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BEVERAGE OPTIONS

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

• ESSENTIALS BAR PACKAGE •
\$35 Per Guest

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

• PREMIUM BAR 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 beverage package**

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