

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: 250 Reception | 225 Seated
Private Dining Room: 26 Seated
Patio: 100 Reception | 80 Seated
Semi-Private: 12 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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SPACE AVAILABILITY



FULL VENUE BUYOUT | 250 RECEPTION • 225 SEATED



PRIVATE DINING ROOM | 26 SEATED



PATIO | 100 RECEPTION • 80 SEATED

Semi-Private Dining Room Also Available • Seats up to 12

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CUCINA & ENOTECA

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

Two Hour Package

Draft Beer, House Red and White Wine, Soft Drinks & Juices

ESSENTIALS BAR PACKAGE

40 Per Guest

Two Hour Package

House Brand Cocktails, Draft Beers, House Red & White Wine, Soft Drinks & Juices

PREMIUM BAR PACKAGE

48 Per Guest

Two Hour Package

Premium Brand Cocktails, Wines by the Glass,
Draft and Bottled Beer, Soft Drinks, Juices

15 per guest for an additional hour of beverage package

Non-Alcoholic Beverage is Included in all Bar Packages
Bar Packages do not include Shots, Martini's, Bottled Water or Redbull

Each Bar Package is based on up to 2 hours of service.

Bar Packages are Applicable to the Entire Group Guarantee

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



Bottiglia

CUCINA & ENOTECA

GROUP DINNER

SORRENTO | FAMILY STYLE MENU

45 PER PERSON

add salad course for additional 5 per-person

STARTERS

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

caesar salad *add chicken 4*

creamy parmesan dressing, focaccia croutons

ENTRÉES • *pre-select two*

served with a side of spaghetti

chicken parmesan

pounded chicken, mozzarella, parmesan cheese

chicken picatta

lemon, capers, white wine

tagliatelle bolognese

san marzano, pancetta, red wine

vegan spaghetti bolognese

chickpea bolognese, almond ricotta

SIDE • *pre-select one*

rosemary roasted potatoes

white truffle cheese fonduta

crispy brussel sprouts

hazelnuts, pomegranate, ricotta salata

roasted spaghetti squash

san marzano tomato sauce, grana padano

DESSERT

chef's nightly selection

Celebrate your birthday with us!

FULL NY STYLE CHEESECAKE 125

Gluten-free & Vegan Options Available Upon Request

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GROUP DINNER

RAVELLO | FAMILY STYLE MENU

55 PER PERSON

add salad course for additional 5 per-person

STARTERS • *pre-select two*

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

arancini

risotto, fontina cheese, bolognese sauce

meatballs

gravy, parmesan bread crumbs

crispy calamari

garlic tomato sauce, calabrian aioli

caesar salad *add chicken 4*

creamy parmesan dressing, focaccia croutons

ENTRÉES • *pre-select two*

served with a side of spaghetti

chilean sea bass

farro risotto, carrot purée, peas

chicken marsala

mushrooms, marsala wine, chicken jus

vegan eggplant parm

breaded eggplant, cherry tomato sauce

chicken parmesan

pounded chicken, mozzarella, parmesan cheese

PASTA • *pre-select one*

baked gnocchi arrabbiata

spicy calabrian chili, buffalo mozzarella, san marzano tomatoes

wild mushroom tagliatelle

black truffle cream, torn burrata

rigatoni & cherry tomato

sciùé sciùé - mozzarella, basil

DESSERT

chef's nightly selection

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GROUP DINNER

POSITANO | FAMILY STYLE MENU

65 PER PERSON

add salad course for additional 5 per-person

STARTERS • *pre-select two*

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

fried burrata

tomato relish, pesto

meatballs

gravy, parmesan bread crumbs

seared octopus

calabrian chili aioli, fried potatoes, tapenade dressing

caesar salad *add chicken 4*

creamy parmesan dressing, focaccia crouton

ENTRÉES • *pre-select two*

served with a side of spaghetti

filet mignon

wood grilled asparagus, red wine demi

veal picatta

lemon, capers, white wine

chilean sea bass

farro risotto, carrot purée, peas

chicken picatta

lemon, capers, white wine

chicken parmesan

pounded chicken, mozzarella, parmesan cheese

FAMILY STYLE SIDE • *pre-select one*

rosemary roasted potatoes

white truffle cheese fonduta

crispy brussel sprouts

hazelnuts, pomegranate, ricotta salata

wood grilled asparagus

fennel spiced, caramelized lemon

DESSERT

chef's nightly selection

Celebrate your birthday with us!

FULL NY STYLE CHEESECAKE 125

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GROUP DINNER

AMALFI | PLATED MENU

85 PER PERSON

STARTERS

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

caesar salad

add chicken &

creamy parmesan dressing, focaccia crouton

CHOICE OF ENTRÉE • *pre-select two*

served with a side of spaghetti

lobster fra' diavolo

spicy cherry pepper, lobster cream sauce

filet mignon

wood grilled asparagus, red wine demi

chicken picatta

lemon, capers, white wine, spaghetti

chicken parmesan

pounded chicken, mozzarella, parmesan cheese, spaghetti

FAMILY STYLE PASTA • *pre-select one*

baked rigatoni

italian sausage, cherry peppers, ricotta, basil

wild mushroom tagliatelle

black truffle cream, torn burrata

tagliatelle bolognese

san marzano, pancetta, red wine

FAMILY STYLE SIDE • *pre-select one*

wood grilled asparagus

fennel spiced, caramelized lemon

rosemary roasted potatoes

white truffle cheese fonduta

crispy brussel sprouts

hazelnuts, pomegranate, ricotta salata

DESSERT

chef's nightly selection

Celebrate your birthday with us!

FULL NY STYLE CHEESECAKE 125

Gluten-free & Vegan Options Available Upon Request

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DINNER ENHANCEMENTS

A LA CARTE

ANTIPASTI

Small - Serves 1-2 • Medium - Serves 2-4 • Large - Serves 4-6

antipasti misti platter • *small 16 medium 30 large 44*
meats & cheeses, olives, marinated peppers & more

SEAFOOD DISPLAY

grand shellfish tower* 65
shrimp, lobster, oysters, crab • serves 3

oysters on the half shell* 3 each
chef's nightly selection

shrimp cocktail* 16
horseradish cocktail sauce

DESSERT

the bottiglia dessert ladder 125
*a rustic, tiered tabletop dessert ladder
topped with one dozen mini cannolis, one dozen tiramisu cups, and one tirami "shoe"*

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GROUP BRUNCH MENU

PLATED BRUNCH 25 PER PERSON

SHARED FOR THE TABLE • *pre-select one*

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

avocado toast *add smoked salmon 5*

rustic bread, basil pesto, heirloom tomatoes

caesar salad *add chicken 4*

creamy parmesan dressing, focaccia croutons

CHOICE OF MAIN • *pre-select three*

egg white scramble

sliced avocado, asparagus

turkey panini

gouda, bacon, parmesan garlic aioli, avocado puree

french toast

black berries, maple syrup

prosciutto eggs benedict

poached eggs, english muffin, hollandaise

Get Bubbly!

ADD BOTTOMLESS MIMOSAS *or* APEROL SPRITZ
18 PER PERSON



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GROUP BRUNCH MENU

PLATED BRUNCH 30 PER PERSON

SHARED FOR THE TABLE • *pre-select one*

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

avocado toast *add smoked salmon 5*

rustic bread, basil pesto, heirloom tomatoes

caesar salad *add chicken 4*

creamy parmesan dressing, focaccia croutons

CHOICE OF MAIN • *pre-select three*

california eggs benedict

roasted tomato, rotisserie chicken, avocado

egg white scramble

sliced avocado, asparagus

french toast

blackberries, maple syrup

turkey panini

gouda, bacon, parmesan garlic aioli, avocado purée

FAMILY STYLE SIDE • *pre-select one*

hash browns • bacon • chicken & apple sausage • fries

Get Bubbly!

ADD BOTTOMLESS MIMOSAS *or* APEROL SPRITZ
18 PER PERSON

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GROUP BRUNCH MENU

PLATED BRUNCH 37 PER PERSON

SHARED FOR THE TABLE • *pre-select one*

antipasti misti platter

meats & cheeses, olives, marinated peppers & more

avocado toast *add smoked salmon 5*

rustic bread, basil pesto, heirloom tomatoes

caesar salad *add chicken 4*

creamy parmesan dressing, focaccia croutons

CHOICE OF MAIN • *pre-select three*

lobster benedict

butter poached lobster, parmesan creamed spinach, spiced hollandaise

chicken "parm"

pounded chicken, mozzarella, grana padano, spaghetti

tagliatelle bolognese

san marzano, pancetta, red wine

king crab bucatini

zucchini, roasted tomatoes, meyer lemon cream

Get Bubbly!

ADD BOTTOMLESS MIMOSAS *or* APEROL SPRITZ
18 PER PERSON

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BRUNCH ENHANCEMENTS

A LA CARTE OPTIONS

grand shellfish tower 65

shrimp, lobster, oysters, crab

shrimp cocktail 16

horseradish cocktail sauce

oysters on the half shell* 3 each

daily selection

antipasti misti platter small 16 medium 30 large 44

meats & cheeses, olives, marinated peppers & more

simple fresh fruit bowl 4

orange caramel pecan sticky bun 10

vanilla mascarpone icing

sangria rosso pitcher 35

grey goose citron vodka, hibiscus, grapefruit

sangria blanco pitcher 35

grey goose citron vodka, white peach, lemon, mint

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RECEPTION MENU

AVAILABLE FOR FULL VENUE BUYOUTS

ANTIPASTI STATION

antipasti misti platter 14 per person
meats & cheeses, olives, marinated peppers & more

SALAD STATION *priced per person*

caesar salad* 10
creamy parmesan dressing, focaccia croutons

chopped salad 12
radicchio, olives, ceci beans, pickled shishito peppers, salami, grapes, mozzarella

caprese salad 12
marinated heirloom tomatoes, mozzarella di bufala, aged balsamic

APPETIZER STATION *priced per piece*

meatballs 4
gravy, parmesan bread crumbs

arancini 3
risotto, fontina cheese, bolognese sauce

PASTA STATION | 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 cream, torn burrata

baked rigatoni
italian sausage, cherry peppers, ricotta, basil

ENTRÉE STATION

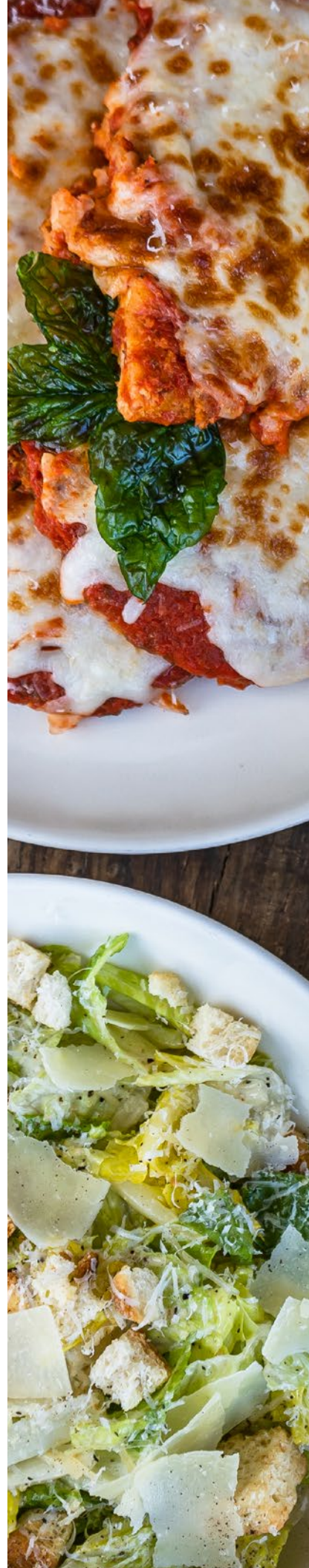
chicken parmesan
pounded chicken, mozzarella, parmesan cheese

chicken picatta
lemon, capers, white wine

chicken marsala
mushroom, marsala sauce, chicken jus

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RECEPTION MENU

CARVING STATIONS

herb crusted tenderloin 350 • serves 15 people

roasted potatoes, red wine ajus

slow roasted prime rib 450 • serves 30 people

herb ajus horseradish sauce

tom's slow roasted turkey breast 325 • serves 15 people

herb roasted potatoes, cranberry sauce

SIDE STATION 6 per person

crispy brussel sprouts

hazelnuts, pomegranate, ricotta salata

carbonara mac & cheese

guanciale, peas, parmesan cheese

roasted spaghetti squash

san marzano tomato sauce, grana padano

truffle fries

truffle oil, parsley, parmesan cheese

rosemary roasted potatoes

white truffle cheese fonduta

wood grilled asparagus

fennel spiced, caramelized lemon

DESSERT STATION | 56 per dozen

mini tiramisu

frangelico, mascarpone, espresso

mini chocolate coconut pudding

dark chocolate, coconut cream, hazelnut shortbread cookies

lemon poppy seed donuts

lemon curd, blueberry dipping sauce

mini cannolis

mascarpone, ricotta, chocolate

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