

# FUNCTIONS & EVENTS

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*Matteo*





STEP FOOT INTO THE HUSTLE AND BUSTLE OF MATTEO DOWNTOWN, A BRIGHT AND VIBRANT SISTER RESTAURANT TO THE RELAXED DOUBLE BAY TRATTORIA.

We capture the essence of big city energy, combined with the uncompromising quality of authentic Italian cuisine.

Set in the heart of the CBD come and enjoy our contemporary urban atmosphere and delectable Northern Italian dining experience.



# EXCLUSIVE AND SEMI-EXCLUSIVE HIRE

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# FLOOR PLAN

SEATED

## DT BAR AREA

MAXIMUM CAPACITY

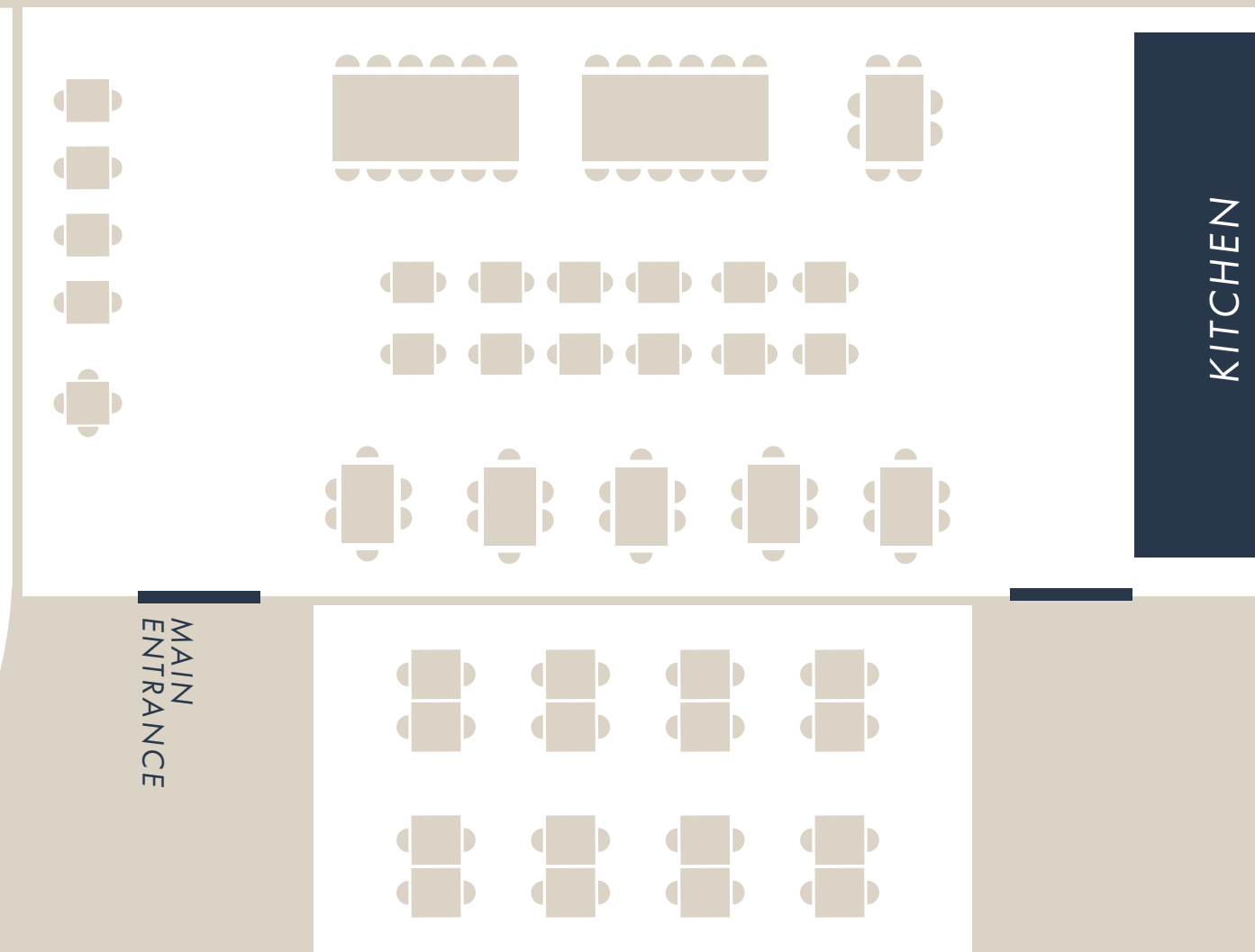
Seated | 36 pax



## DT DINING ROOM

MAXIMUM CAPACITY

Seated | 110 pax



## DT PIAZZA

MAXIMUM CAPACITY

Seated | 40 pax

*Different floor set up can be adjusted according to your needs*

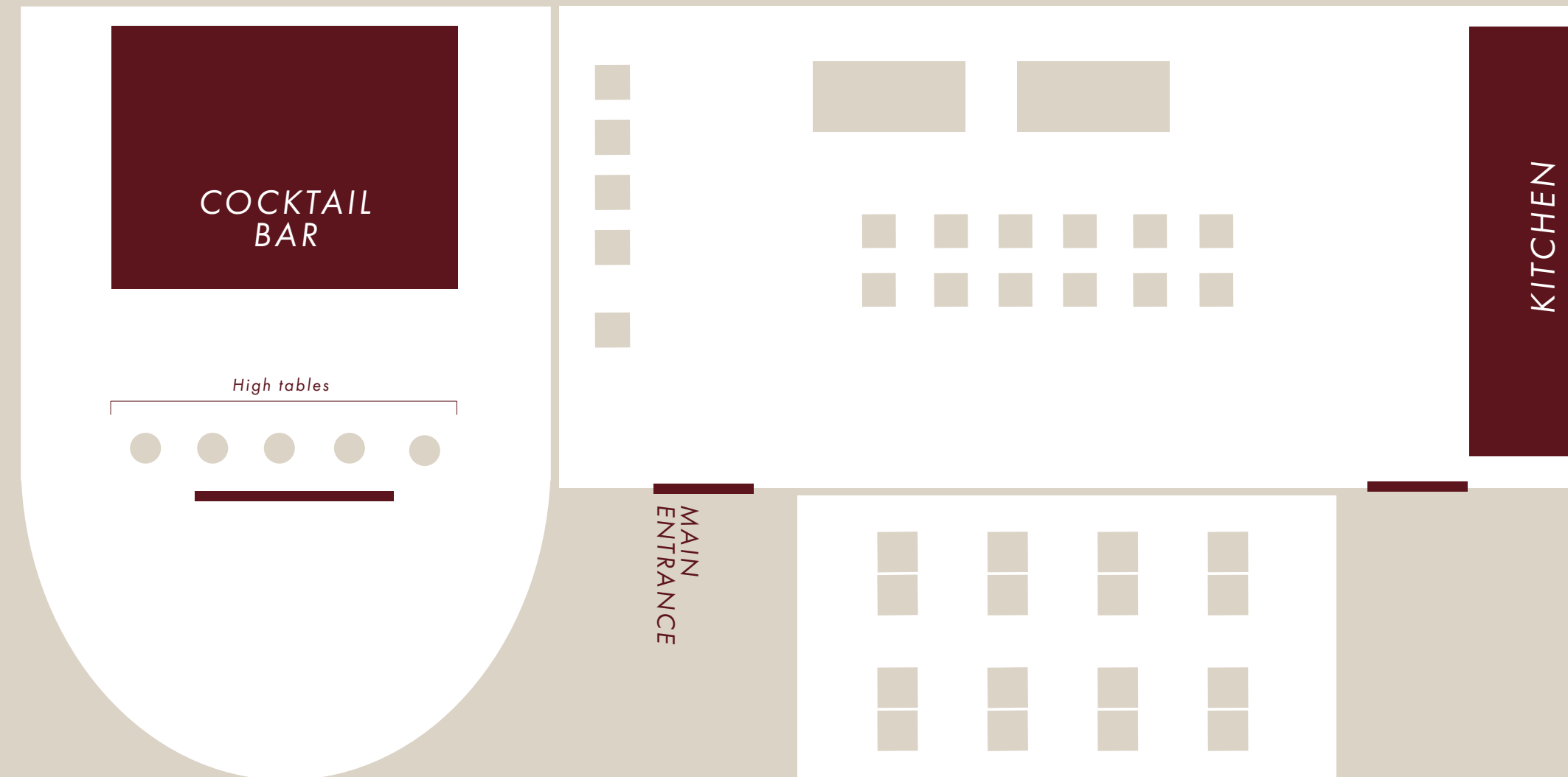


# FLOOR PLAN

## STANDING

### DT BAR AREA

MAXIMUM CAPACITY  
*Cocktail style | 100 pax*



### DT DINING ROOM

MAXIMUM CAPACITY  
*Seated | 110 pax*

### DT PIAZZA

MAXIMUM CAPACITY  
*Cocktail style | 60 pax*

*Different floor set up can be adjusted according to your needs*



## BAR AREA

Cocktail style | 100 pax

Seated | 36 pax







## DINING ROOM

Seated | 110 pax



## PIAZZA

Cocktail style | 60 pax

Seated | 40 pax







## WHOLE VENUE HIRE

Cocktail style | 275 pax  
Seated | 186-200pax





# CANAPE MENU OPTIONS

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## CICCHETTI

\$60PP

CROSTINO CAPRESE  
PROSCIUTTO & MELONE  
KINGFISH CRUDO  
BEEF TARTARE  
SLICED STEAK  
PORK BELLY CROQUETTES  
RISOTTO  
VODKA RIGATONI

TIRAMISU

## VENEZIA

\$80PP

OYSTERS  
CROSTINO CAPRESE  
PROSCIUTTO & MELONE  
KINGFISH CRUDO  
BEEF TARTARE  
SLICED STEAK  
FUNGHI FRITTI  
PORK BELLY CROQUETTES  
RISOTTO  
VODKA RIGATONI

TIRAMISU  
SORBETTO DI FRUTTA

## RIALTO

\$100PP

OYSTERS  
CROSTINO CAPRESE  
PROSCIUTTO & MELONE  
POLENTA E GORGONZOLA  
KINGFISH CRUDO  
BEEF TARTARE  
SLICED STEAK  
FUNGHI FRITTI  
PORK BELLY CROQUETTES  
RISOTTO  
SEASONAL PASTA DISH  
VODKA RIGATONI

TIRAMISU  
SORBETTO DI FRUTTA

\*Menus and items are subject to change





SET MENU  
OPTIONS

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# MATTEO TERRA

\$85pp - MADE TO SHARE

*SPRITZ ON ARRIVAL*

## 1ST COURSE

MARINATED OLIVES

ANTIPASTO DOWNTOWN

Selection of Italian cured meat and cheeses, honey

WOODFIRED SCHIACCIATA AL ROSMARINO

Rosemary flat bread

## 2ND COURSE

SPICY VODKA RIGATONI

Matteo's signature spicy sauce, tomato, cream, parmesan

PIZZA

Chef's selection of mixed pizza

## 3RD COURSE

CARNE DEL GIORNO

300gr cut of the day, burnt onion, homemade mustard, rosemary jus

INSALATA VERDE

Mixed leaf garden salad with lemon vinegrette

PATATE FRITTE

Fries

## 4TH COURSE

TIRAMISU

Home-made tiramisu

\*Menus and items are subject to change



# MATTEO ARIA

\$105pp - MADE TO SHARE

*SGROPPINO*

## 1ST COURSE

MARINATED OLIVES

WOODFIRED SCHIACCIATA AL ROSMARINO  
Rosemary flat bread

CARPACCIO DI MANZO  
Thinly sliced wagyu beef, rocket, balsamic, macadamia, parmesan

FRITTO MISTO  
Crispy squid, prawns, sardines, lemon, paprika aioli

## 2ND COURSE

TAGLIATELLE ALL' OSSOBUCCO  
Veal ossobuco ragù, gremolata

FREGOLA PESTO E GAMBERI  
Fregola, basil pesto, king prawns, pecorino toscano

## 3RD COURSE

PESCE DEL GIORNO  
Grilled market fish, seasonal garnish

INSALATA VERDE  
Mixed leaf garden salad with lemon vinaigrette

PATATE FRITTE  
Shoestring fries

## 4TH COURSE

TRIO OF SORBET

\*Menus and items are subject to change







# MATTEO AL TAVOLO

\$145pp - MADE TO SHARE

*COCKTAIL ON ARRIVAL*

## APPETISER

PAN BRIOCHE  
Crab, mayo and chives

## 1ST COURSE

PANE  
House-made sourdough, focaccia & grissini, signature butter  
TARTARE DI SALMONE  
Tassie salmon tartare, red cabbage, lime and mint gel, anchovies e tobiko mayo, squid ink risotto chips  
CRUDO DI TONNO  
Yellowfin tuna, chilli, pickled red onion, salmoriglio, avocado mayonnaise

## 2ND COURSE

RISOTTO GAMBERI & PISELLI  
Carnaroli risotto, pea & mint purée, lime stracciatella, prawn tartare

## 3RD COURSE

PESCE DEL GIORNO  
Grilled market fish, seasonal garnish

BROCCOLINI  
Pan-fried broccolini, garlic, evoo, parmesan, chilli

## 4TH COURSE

CARNE DEL GIORNO  
300g cut of the day, homemade mustard, jus, seasonal garnish

PATATE FRITTE  
Shoestring fries

## 5TH COURSE

TIRAMISU  
Home-made tiramisu

\*Menus and items are subject to change



# CONTACT

FOR ANY ENQUIRIES, PLEASE CONTACT OUR EVENTS MANAGER ON:

- 02 9241 2008

- DOWNTOWN@MATTEOSYDNEY.COM

ADDRESS | 20 BOND STREET, SYDNEY, NSW, 2000

[HTTPS://WWW.MATTEOSYDNEY.COM/](https://www.matteosydney.com/)

[@MATTEODOWNTOWN](#)

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# TERMS & CONDITIONS

## SERVICE CHARGE

A surcharge of 10% will be added to all group bookings and functions.  
Public holidays will incur a 15% service charge on all bookings and functions.

## EXCLUSIVE AND SEMI-EXCLUSIVE SPACE HIRE

A minimum spend is required when hiring one of our spaces exclusively or semi-exclusively. The minimum spend is made up of the total food and beverages consumed during your booking.  
Please note the service charge is not included in the agreed minimum spend.  
In the case the minimum spend is not met, you will be required to pay the difference before leaving the premises.  
Should you go over your agreed minimum spend, you are also required to pay the difference before leaving the premises.  
Your booking will not be secured until the events contract is completed, signed and returned to the Matteo events manager.

## MENUS AND BEVERAGES

Group bookings and functions are required to order from one of our set menus or canapé menus

### *Set menus:*

Option 1 : "Terra" to share \$85pp (4 courses)  
Option 2: "Mare" to share \$105pp (4 courses)  
Option 3: "Al Tavolo" Individual \$145pp (5 courses)

### *Canapé menus:*

Option 1: "Cicchetti" \$60pp  
Option 2: "Venezia" \$80pp  
Option 3: "Rialto" \$100pp

## DIETARY REQUIREMENTS

Dietary requirements for your function or group booking should be submitted at least 28 days prior to your event to avoid disappointment.

## BEVERAGES

Beverages are charged upon consumption Matteo or you can choose from one of our beverage packages. We have an in-house sommelier that would be happy to speak with you, should you wish to pre-order any wines for your function.

## FUNCTION TIMES

Standard function - 3 hours (function times may differ depending on days of the week)  
Extended function - 4 hour (function times may differ depending on days of the week)s  
Should you wish to have your function for a longer time period, please discuss this with the events manager. Longer time periods will incur an additional fee.

## LATE RESERVATIONS

We encourage guests to arrive to their function on time to ensure a smooth running event.

## PAYMENT POLICY

All credit cards (including AE) and cash are accepted.  
All credit card transactions incur a 1.5%-2.5% surcharge.

## CANCELLATION POLICY

Please reference the minimum spend agreement.

## SEATING REQUESTS

**EXCLUSIVE AND SEMI-EXCLUSIVE HIRE:** Should you require a specific space for your event, please discuss this with the events manager.

## CAKEAGE FEE

Should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per head.

## DECORATIONS

Should you wish to bring decorations for your function, please speak with your reservations coordinator to have them approved before bringing them along to the venue. Sparkles, confetti and candles are not permitted.