

D Ő W N T Ő W N
Malta

WEDDINGS & EVENTS



ABOUT US

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.



WE'VE GOT YOU COVERED

ENGAGEMENT PARTY

Enjoy a standing canape function, or an intimate sit down dinner to celebrate your engagement.

BRIDAL SHOWER

Bridal showers are a wonderful way to celebrate the upcoming marriage of a beloved friend or family member.

BUCKS PARTY

We understand that every party needs to be memorable and make sure that your bucks party is no exception, so you can make sure that your friend's special night will be one to remember.

PRE-WEDDING DINNER

Our beautiful decor and lighting create the perfect atmosphere for your pre-wedding dinner. From the moment you and your guests step into our venue, you'll feel the magic of the moment.

POSTWEDDING BRUNCH

A post-wedding brunch is a wonderful way to thank your guests for attending your wedding and show your appreciation for their love and support.

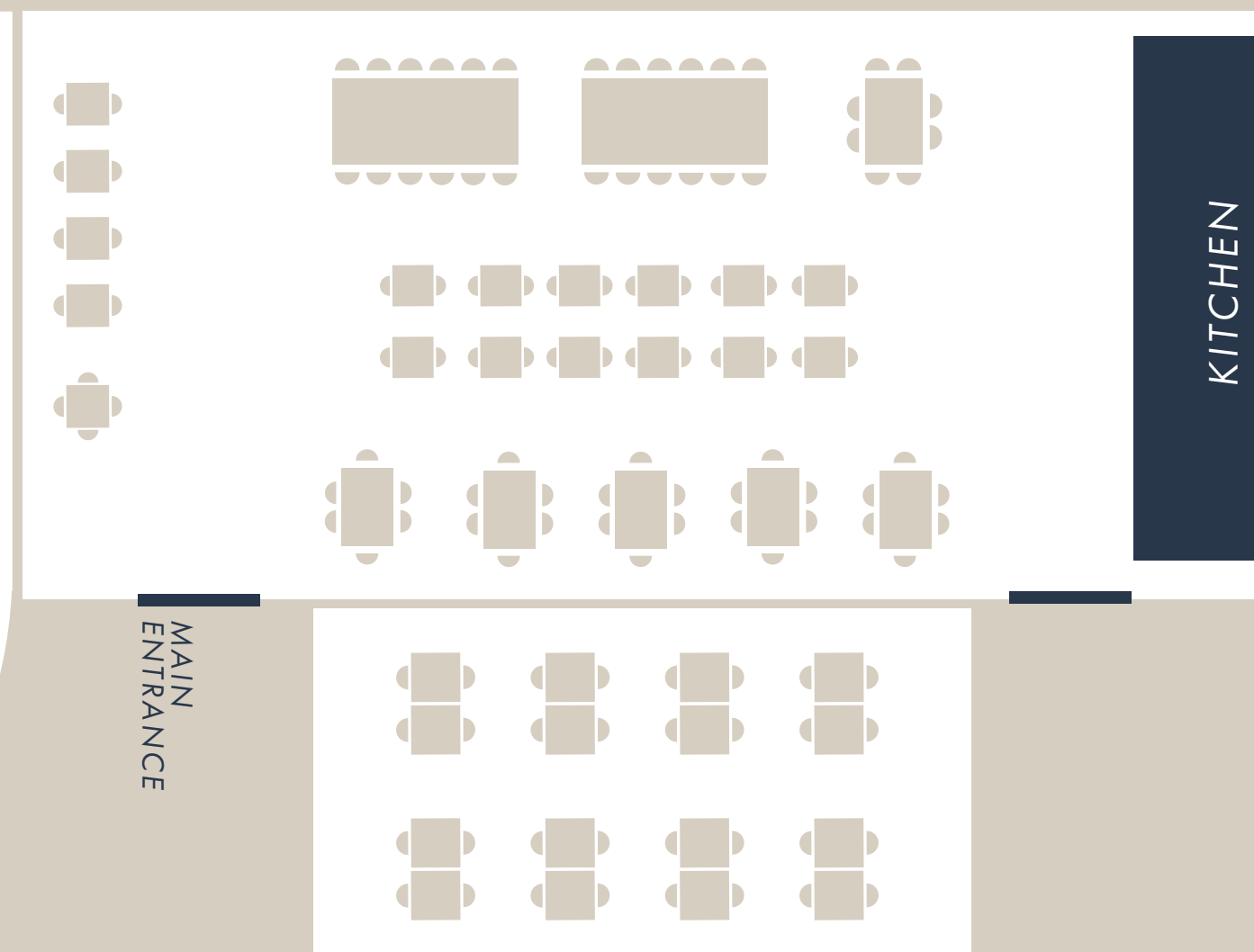


FLOOR PLAN

SEATED EVENT

DT BAR AREA

MAXIMUM CAPACITY
Seated | 36 pax



DT DINING ROOM

MAXIMUM CAPACITY
Seated | 110 pax

DT PIAZZA

MAXIMUM CAPACITY
Seated | 40 pax

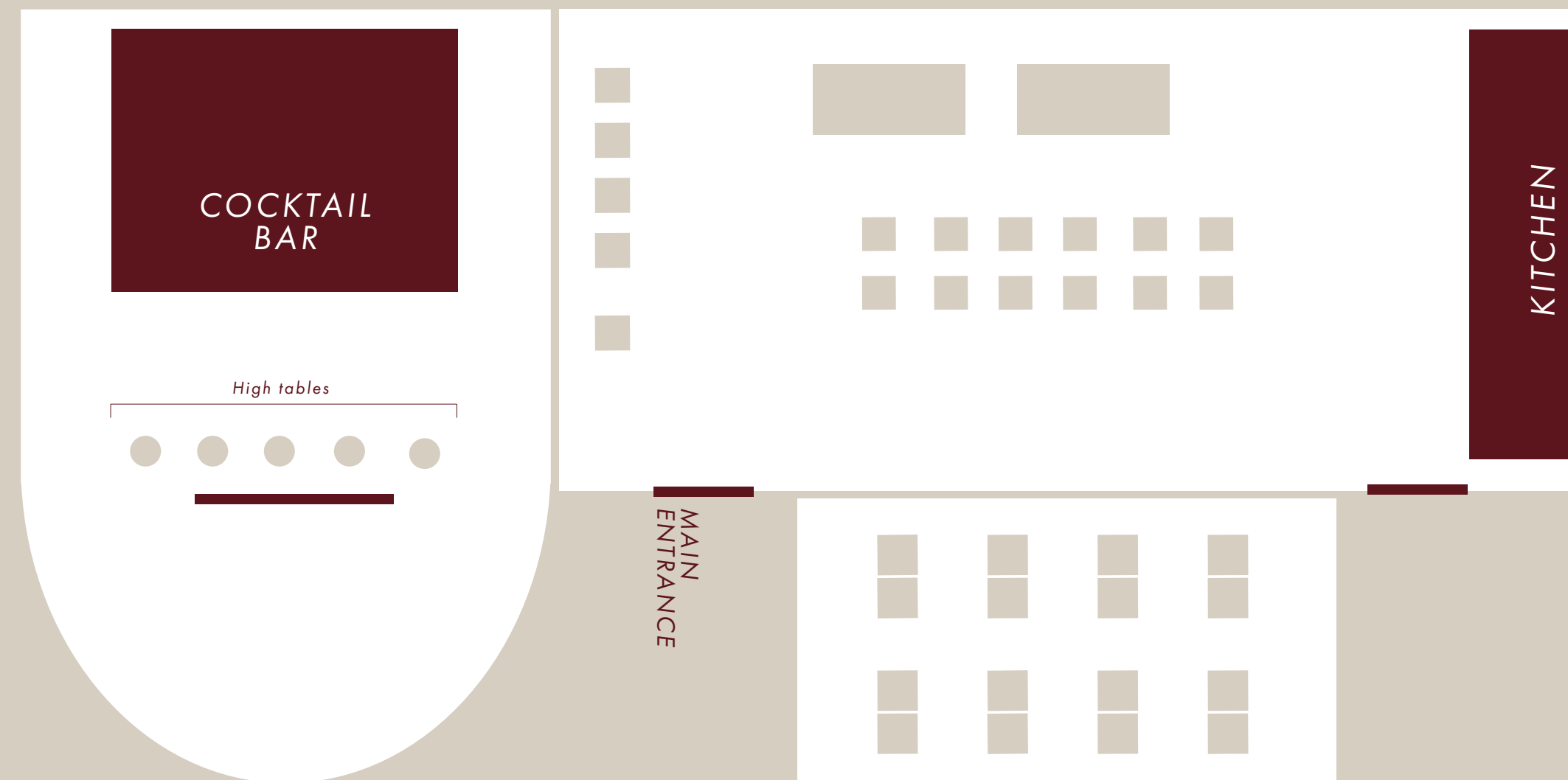
Different floor set up can be adjusted according to your needs

FLOOR PLAN

COCKTAIL STYLE

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

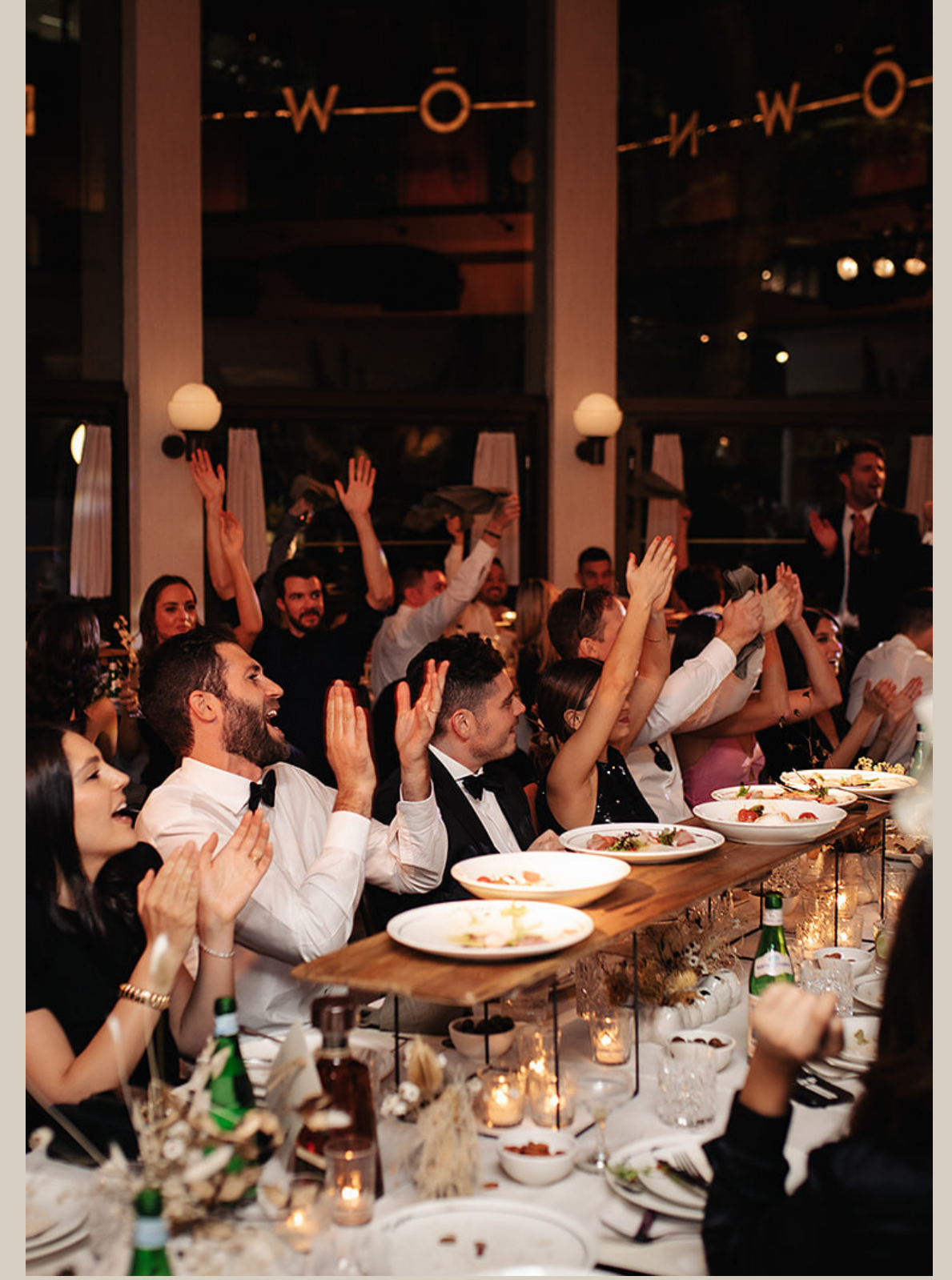
Seated | 110 pax

PIAZZA

Cocktail style | 60 pax

Seated | 40 pax





WHOLE VENUE HIRE

Cocktail style | 275 pax
Seated | 186-200pax

CANAPE MENU OPTIONS

D Ő W N T Ő W N

Matteo

CANAPE MENUS

CICCHETTI

\$60PP

CROSTINO CAPRESE
PROSCIUTTO & MELONE
KINGFISH CRUDO
BEEF TARTARE
SLICED STEAK
PORK BELLY CROQUETTES
RISOTTO
GNOCCHI LAMB

TIRAMISU

VENEZIA

\$80PP

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

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
GNOCCHI LAMB

VODKA RIGATONI

TIRAMISU

SORBETTO DI FRUTTA

*Menus and items are subject to change



SET MENU OPTIONS



D Ō W N T Ō W N

Matteo

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

Choose from our a la carte menu

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

Shoestring fries

4TH COURSE

TIRAMISU

Home-made tiramisu

MATTEO MARE

\$105PP | MADE TO SHARE

LEMON SGROPPINO

1ST COURSE

OSTRICHE

Natural oysters served with lemon, shallots mignonette

CRUDO

Hand cut Hiramasa King fish, orange, rhubarb, cucumber, evoo

FRITTO MISTO

Crispy squid, prawns, white fish, lemon, paprika aioli

2ND COURSE

SPAGHETTI AL GAMBERO

WA King Prawns, yellow tomatoes, basil, mint

RISOTTO FRUTTI DI MARE

Crab, prawns, mussells, squid ink gel

3RD COURSE

PESCE DEL GIORNO

300gr grilled market fish, seasonal garnish

INSALATA VERDE

Mixed leaf garden salad with lemon vinegrette

PATATE FRITTE

shoestring fries

4TH COURSE

TRIO OF SORBET

MATTEO AL TAVOLO

\$145 | MADE TO SHARE

COCKTAIL ON ARRIVAL

APPETISER

PAN BRIOCHE

Crab, mayo and chives

1ST COURSE

PANE

Focaccia, pane, grissini served w/ truffle butter

BEEF CARPACCIO

Sliced cured beef, rocket, lemon, evoo, pepper, parmesan

CRUDO

Hand cut Hiramasa King fish, orange, rhubarb, cucumber, evoo

2ND COURSE

TAGLIOLINI ALL'ARAGOSTA

live rock lobster, confit tomatoes, basil oil

3RD COURSE

PESCE DEL GIORNO

Whole fish served tableside

BROCCOLINI

Wood-fired broccolini, garlic and parmesan

4TH COURSE

CARNE DEL GIORNO

Sirloin steak served tableside

PATATE FRITTE

shoestring fries

5TH COURSE

TIRAMISU

Home-made tiramisu

*Menus and items are subject to change

BEVERAGE PACKAGES

D Ő W N T Ő W N

Mattco



BEVERAGE PACKAGES

STANDARD

2 HOURS - \$65PP

3 HOURS - \$80PP

SPARKLING WINE

Borgo Molino Prosecco Extra Dry - Veneto IT

RED WINE

Perlage Terra Viva Pinot Grigio Organic - Marche IT

WHITE WINE

Perlage Terra Viva Sangiovese Organic - Marche IT

BEERS BOTTLES

Peroni
Light Beers

SOFT DRINKS

Juices
Coke
Coke Zero
Lemonade

PREMIUM

2 HOURS - \$80PP

3 HOURS - \$95PP

SPARKLING WINE

Borgo Molino Prosecco Extra Dry - Veneto IT

RED WINES

Le Betulle Pinot Grigio - Friuli IT
OR
Church Road Chardonnay - Hawke's bay NZ

WHITE WINE

Penfold Max's Pinot Noir - Adelaide Hills SA
OR
Geografico Bosco del Grillo Sangiovese - Toscana IT

BEER

Beers Bottles & Draft
Peroni & Light Beers
Stone & Wood (Tap)

SOFT DRINKS

Juices
Coke, Coke Zero, Lemonade & O.J.

*Beverages are subject to change

COSTS

The costs of your wedding or event will vary depending on your choice of package and add ons. We have listed a few things below for you to factor in.

MINIMUM SPEND

You will be required to meet a minimum spend during your wedding or event. The minimum spend is made up of the total food and beverage cost. This excludes the 10% service charge.

The minimum spend amount will vary depending on dates and times.
Please speak with our team for more information

FOOD AND BEVERAGE

We have a vast selection of canape menus and set menus available. Should you wish to create your own bespoke menu, please discuss your thoughts with our team.

SERVICE CHARGE

There is a service charge of 10% on your total food and beverage items. An additional 10% will be charged should your wedding or event take place on a public holiday.





FREQUENTLY ASKED QUESTIONS

CAN YOU CATER TO DIETARY REQUIREMENTS?

We are able to cater for most dietary requirements. We require should be submitted at least 28 days prior to your event to avoid disappointment. You will be required to share a floor plan with the Matteo team, listing where guests with dietary requirements will be seated.

CAN I BRING MY OWN BEVERAGES?

Matteo Downtown has a fully licensed bar. BYO is not permitted in our venue.

WILL I BE CHARGED FOR BRINGING A CAKE?

There will be no additional charge to bring a cake into the venue.

CAN I BRING MY OWN DECORATIONS/ EQUIPMENT?

Should you wish to bring decorations or AV equipment please speak with our team.

AV Equipment is only permitted for use when Matteo Downtown has been hired exclusively.

All decorations and equipment must be removed from the venue at the end of your wedding/event.

ARE MINORS ALLOWED TO ATTEND MY WEDDING OR EVENT?

Minors are welcome to attend your wedding or event, if accompanied by an adult at all times. You must inform your event manager prior to the event.

GET IN TOUCH....

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

D Ō W N T Ō W N
Matteo