

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

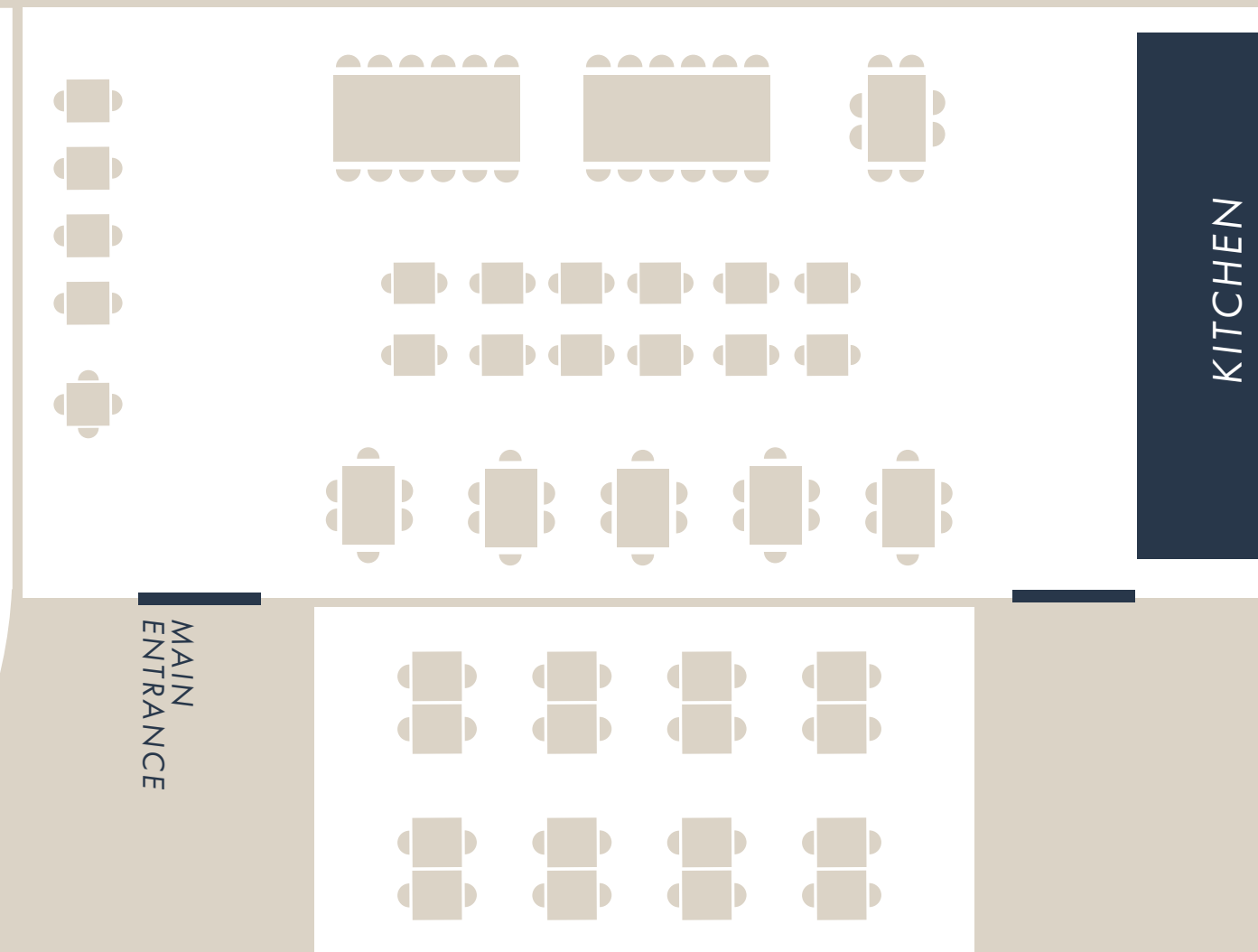
Seated | 36 pax



DT DINING ROOM

MAXIMUM CAPACITY

Seated | 110 pax



DT PIAZZA

MAXIMUM CAPACITY

Seated | 40 pax

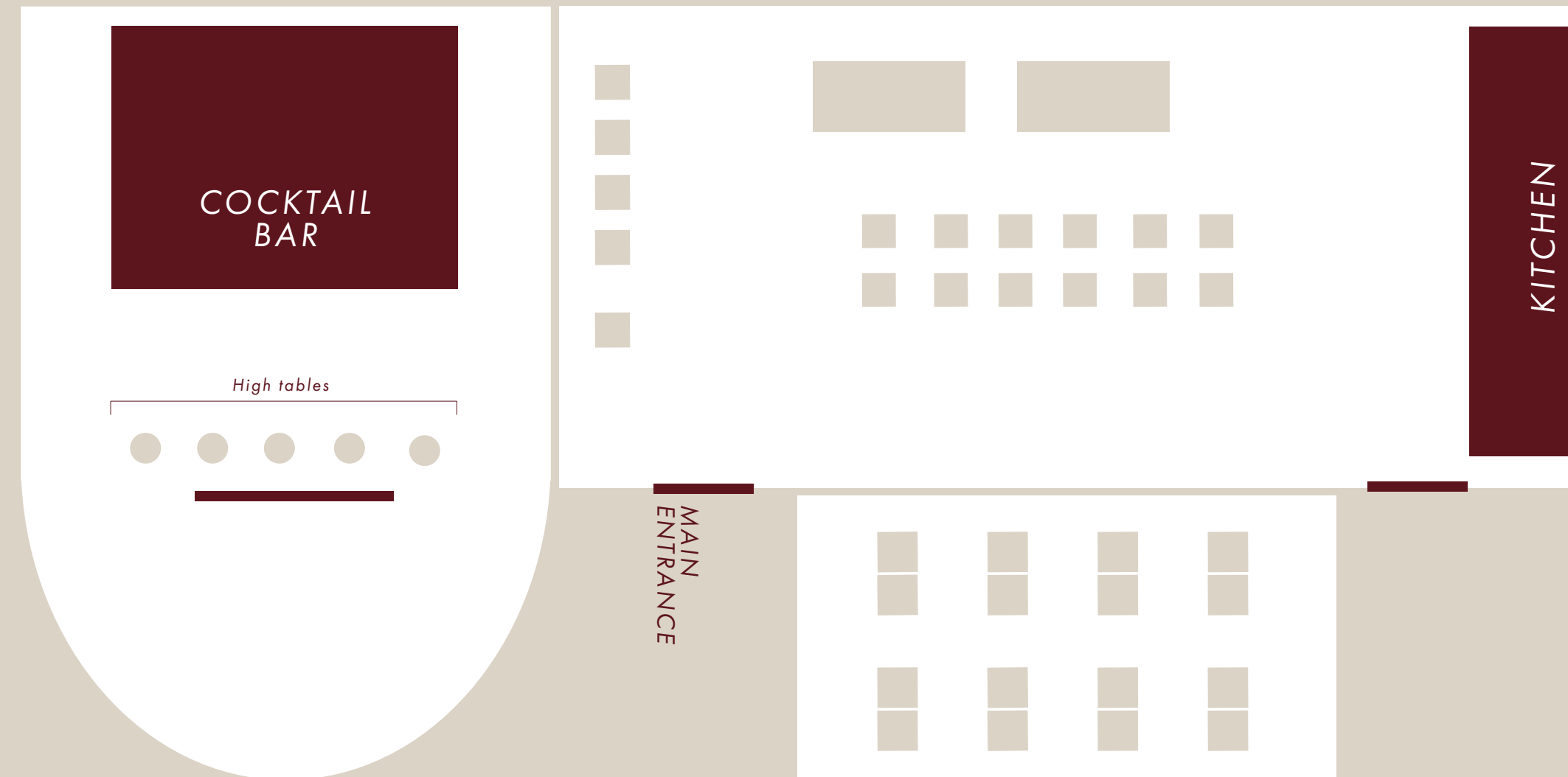
Different floor set up can be adjusted according to your needs

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

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

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

COCKTAIL ON ARRIVAL

MARINATED OLIVES

1ST COURSE

SCHIACCIATINA

Rosemary flat bread served with smooth ricotta

CARPACCIO DI MANZO

Thinly sliced wagyu beef, rocket, balsamic, macadamia, parmesan

FRITTO MISTO

Crispy squid, prawns, sardines, lemon, paprika aioli

2ND COURSE

TAGLIATELLE ALL 'OSSOBUCO RAGÙ

Veal ossobuco ragù and gremolata

RISOTTO GAMBERI & PISELLI

Carnaroli risotto, pea and mint pureé, lime stracciatella,
prawn tartare

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





MATTEO AL TAVOLO

\$145 | MADE TO SHARE

COCKTAIL ON ARRIVAL

APPETISER

PAN BRIOCHE
Crab, mayo and chives

1ST COURSE

FOCACCIA
Chefs daily, homemade focaccia

TARTARE DI RICCIOLA
Kingfish, cucumber, gazpacho, lemon zest, avruga caviar

CRUDO TONNO
Yellowfin tuna, chilli, pickled red onion, salmoriglio, avocado
mayonnaise

2ND COURSE

RISOTTO GAMBERI & PISELLO
Carnarloi risotto, pea and mint puree, lime stracciatella,
prawn tartare

3RD COURSE

PESCE DEL GIORNO
Grilled market fish, seasonal garnish

BROCCOLINI
Wood-fired broccolini, garlic and parmesan

4TH COURSE

CARNE DEL GIORNO
Cut of the day, burnt onion, homemade mustard, rosemary jus

PATATE FRITTE
shoestring fries

5TH COURSE

TIRAMISU
Home-made tiramisù

*Menus and items are subject to change



BEVERAGE PACKAGES

STANDARD

2 HOURS - \$65PP

3 HOURS - \$80PP

SPARKLING WINE

Bandini Prosecco Extra Dry - Veneto IT

RED WINE

Borgo Alla Terra Colli Senesi Chianti - Tuscany IT

WHITE WINE

Le Betulle Pinot Grigio Friuli D.O.C - Friuli IT

BEERS BOTTLES

Peroni
Light Beers

SOFT DRINKS

Juices
Coke
Coke Zero
Lemonade

PREMIUM

2 HOURS - \$80PP

3 HOURS - \$95PP

SPARKLING WINE

Bandini Prosecco Extra Dry - Veneto IT

RED WINES

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

WHITE WINE

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

BEER

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

SOFT DRINKS

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

*Beverages 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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Matteo

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.