

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

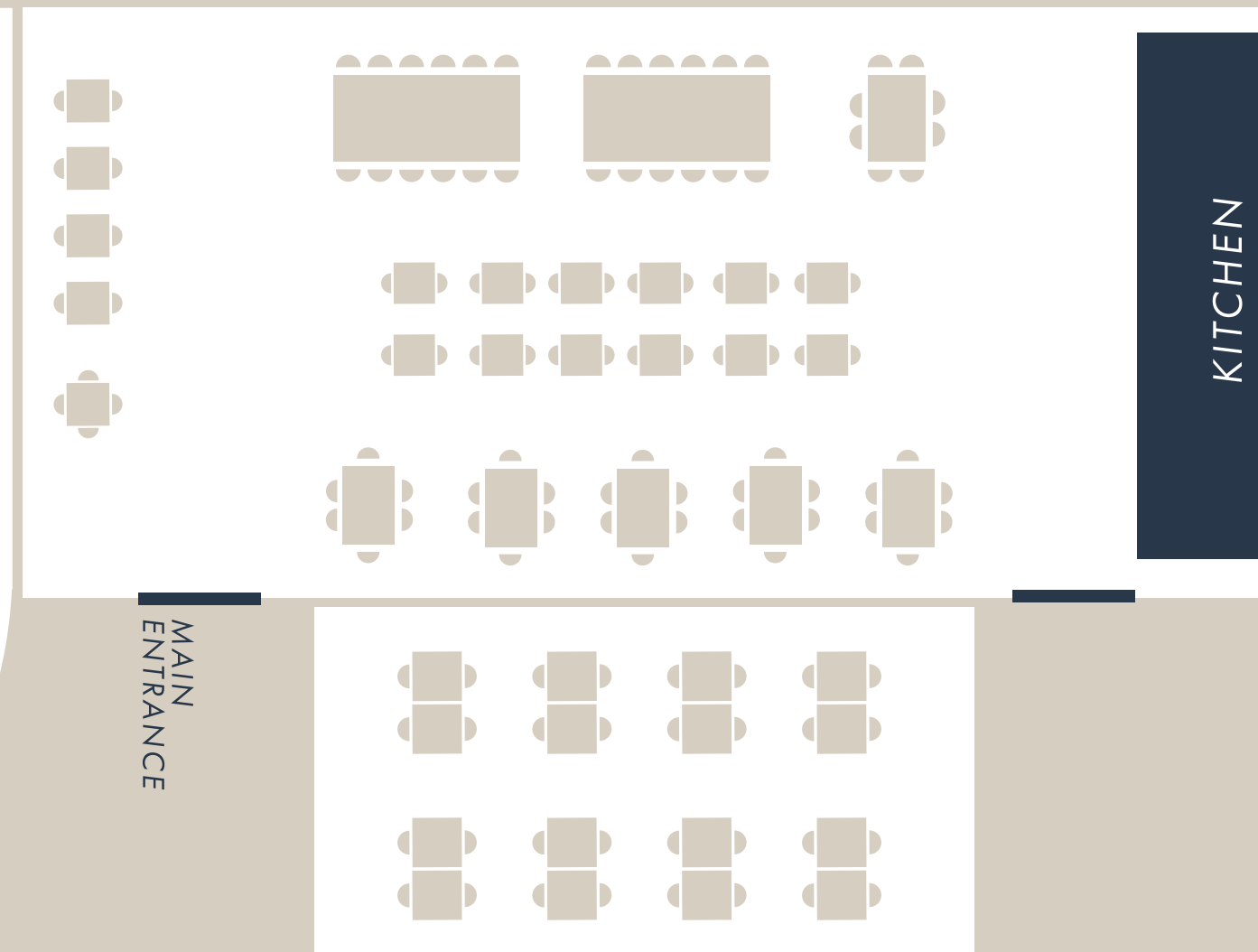
Seated | 36 pax



## DT DINING ROOM

MAXIMUM CAPACITY

Seated | 110 pax



## DT PIAZZA

MAXIMUM CAPACITY

Seated | 40 pax

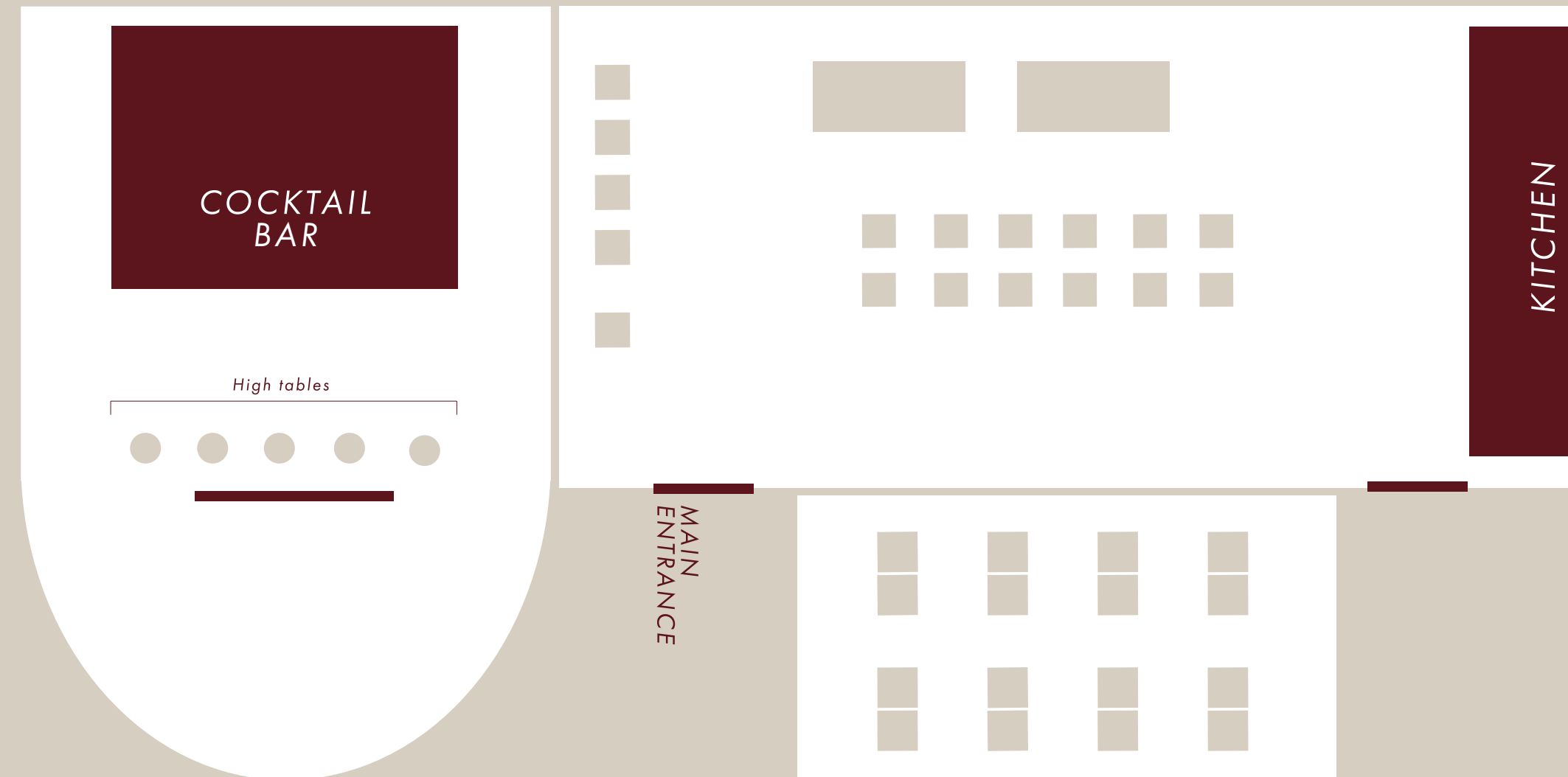
*Different floor set up can be adjusted according to your needs*

# 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

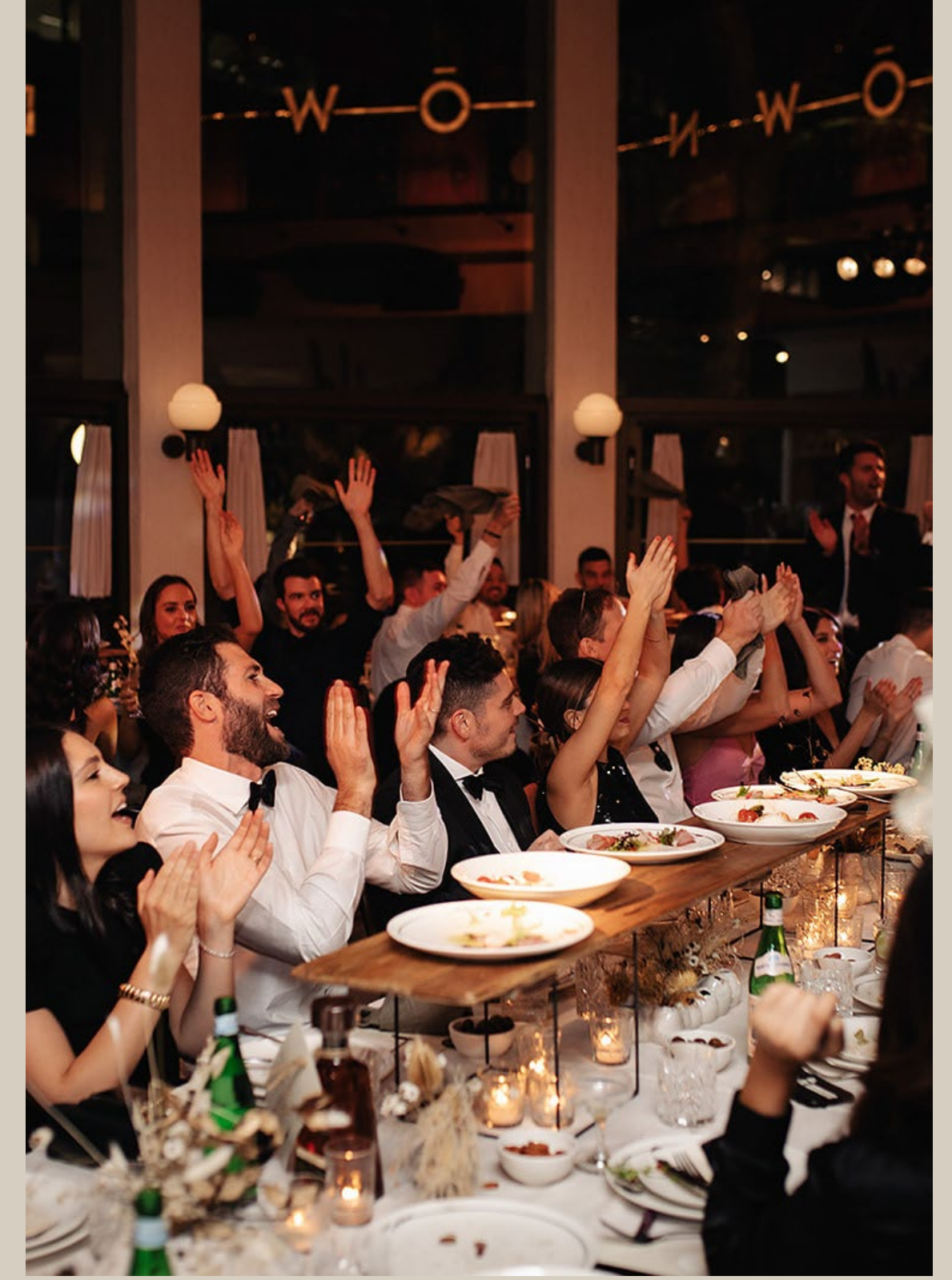
## PIAZZA

Cocktail style | 60 pax

Seated | 40 pax







## WHOLE VENUE HIRE

Cocktail style | 275 pax  
Seated | 170-200 pax

# CANAPE MENU OPTIONS

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*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



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*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 ARIA

\$105PP | MADE TO SHARE

*LEMON SGROPPINO*

## 1ST COURSE

MARINATED OLIVES

WOODFIRED SCHIACCIATA ROSMARINO

Rosemary flat bread

CARPACCIO DI MANZO

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

FRITTO MISTO

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

## 2ND COURSE

TAGLIATELLE ALL' OSSOBUCO

Veal ossobuco ragu, gremolata

FREGOLA PESTO E GAMBERI

Fregola, basil pesto, king prawns, pecorino toscano

## 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

House-made sourdough & focaccia, signature butter

TARTARE DI SALMONE

Salmon tartare, red cabbage, lime & mint gel, anchovies & 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 puree, lime stracciatella, prawn tartare

## 3RD COURSE

PESCE DEL GIORNO

Rosemary flat bread

BROCCOLINI

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

## 4TH COURSE

CARNE DEL GIORNO

Sirloin steak

PATATE FRITTE

shoestring fries

## 5TH COURSE

TIRAMISU

Home-made tiramisu

\*Menus and items are subject to change

A close-up, slightly dimly lit photograph of a silver tray filled with numerous small, clear glasses. Each glass contains a golden-brown liquid, likely whiskey, and is garnished with a fresh lemon wedge. A small, white, rectangular name tag is perched on the rim of each glass. The name tags feature a name and a number, such as 'GOTTLIEB BRIGITTE 6', 'GROSSBERG DEAN 5', 'HEYMANN SANDY 14', 'HORWITZ RAYLA 7', 'KAPLAN DANNY 5', 'KAPLAN LARA 5', 'KREYMAN JESS 3', 'LANDIS SAM 1', 'LEVINE LYNETTE 13', 'LEVIN JENNA 4', and 'LUBITZ JULIA 4'. In the background, a white bowl filled with more lemon wedges is visible. The overall atmosphere is elegant and personalized.

# BEVERAGE PACKAGES

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*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

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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

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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

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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.

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## CAN I BRING MY OWN BEVERAGES?

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

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## WILL I BE CHARGED FOR BRINGING A CAKE?

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

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## 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.

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## 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

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