

FUNCTIONS & EVENTS



D O W N T Ō W N

Mattco



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

D Ō W N T Ō W N

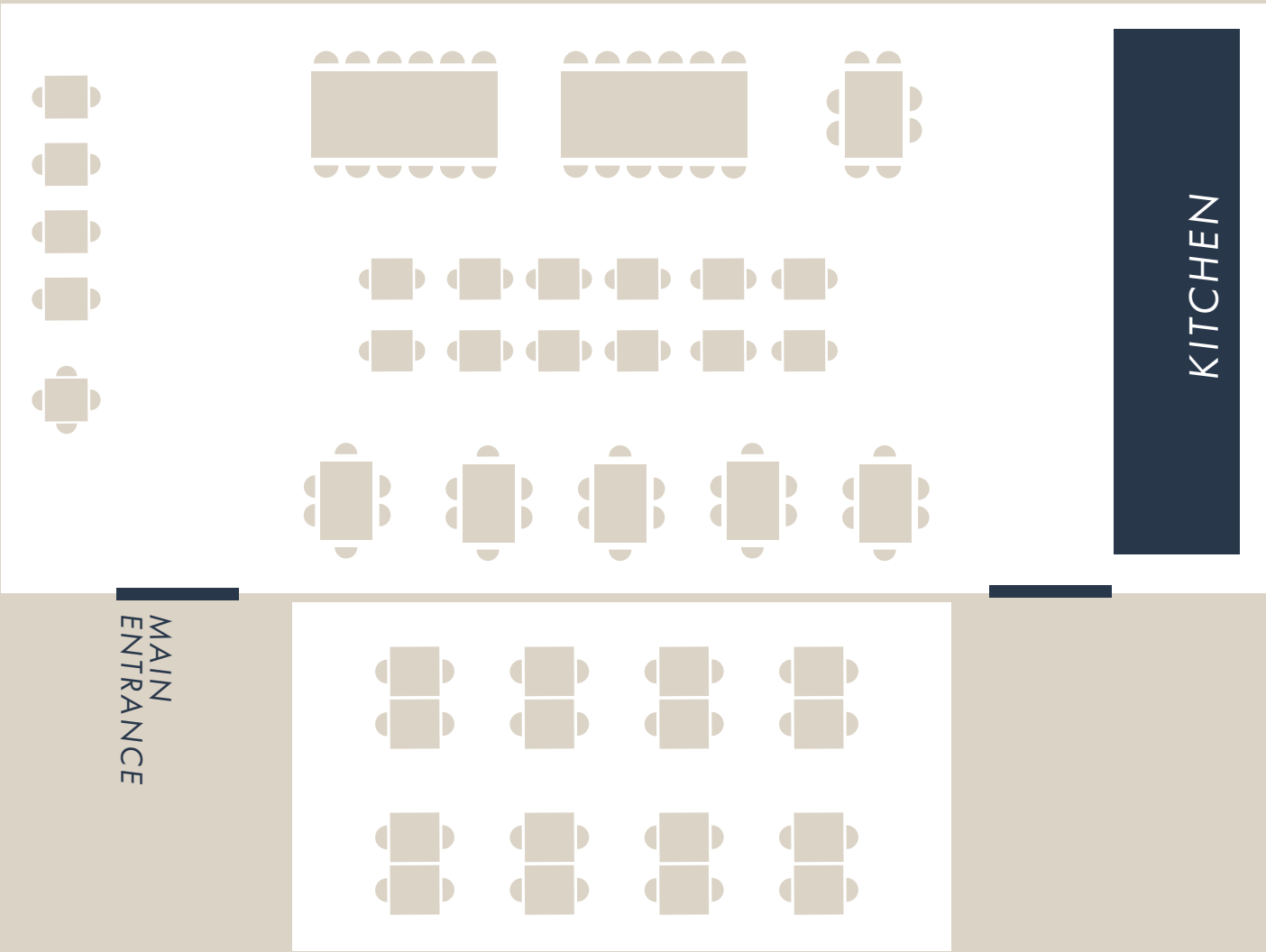
Matteo

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

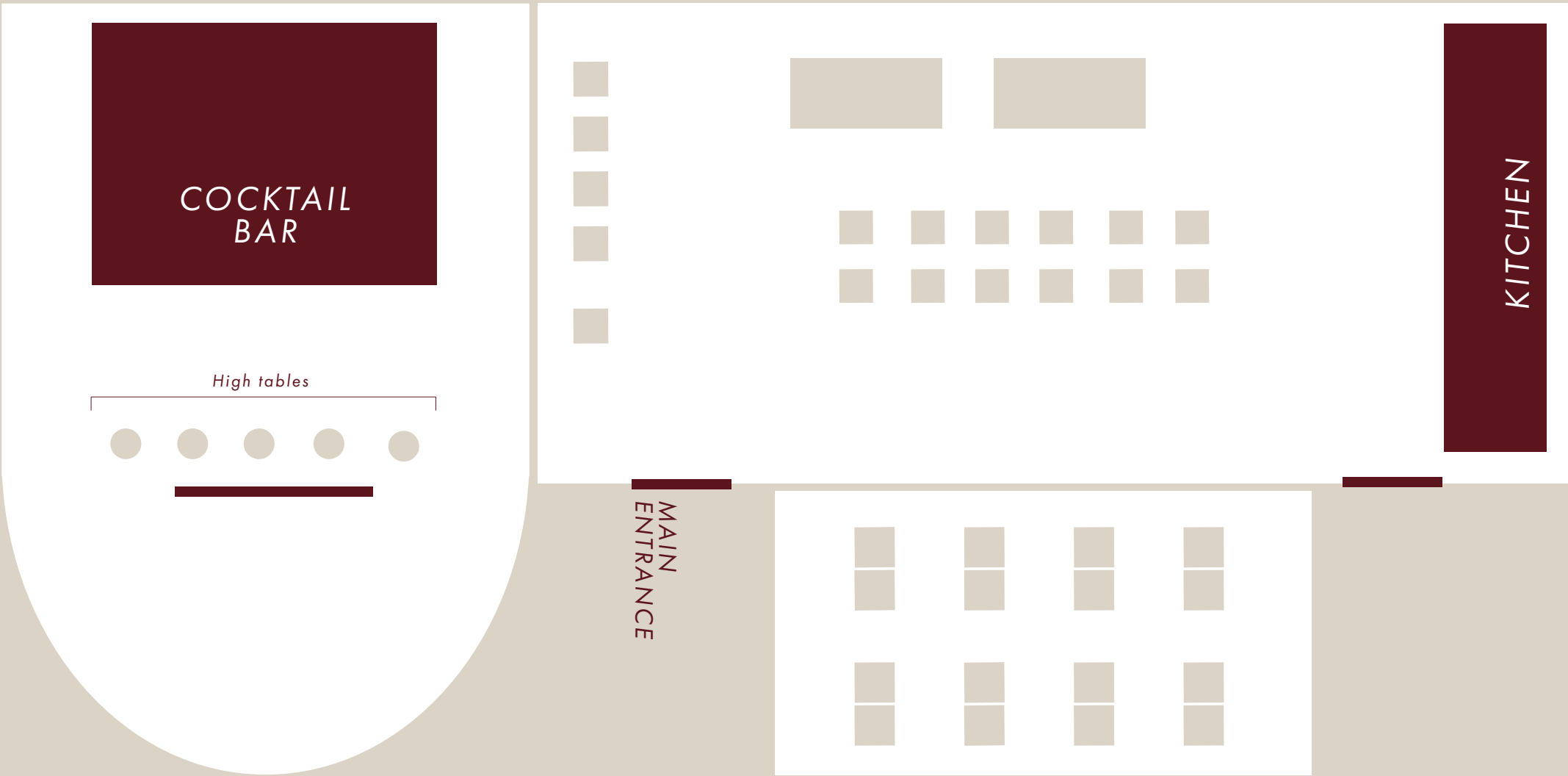
Different floor set up can be adjusted according to your needs

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

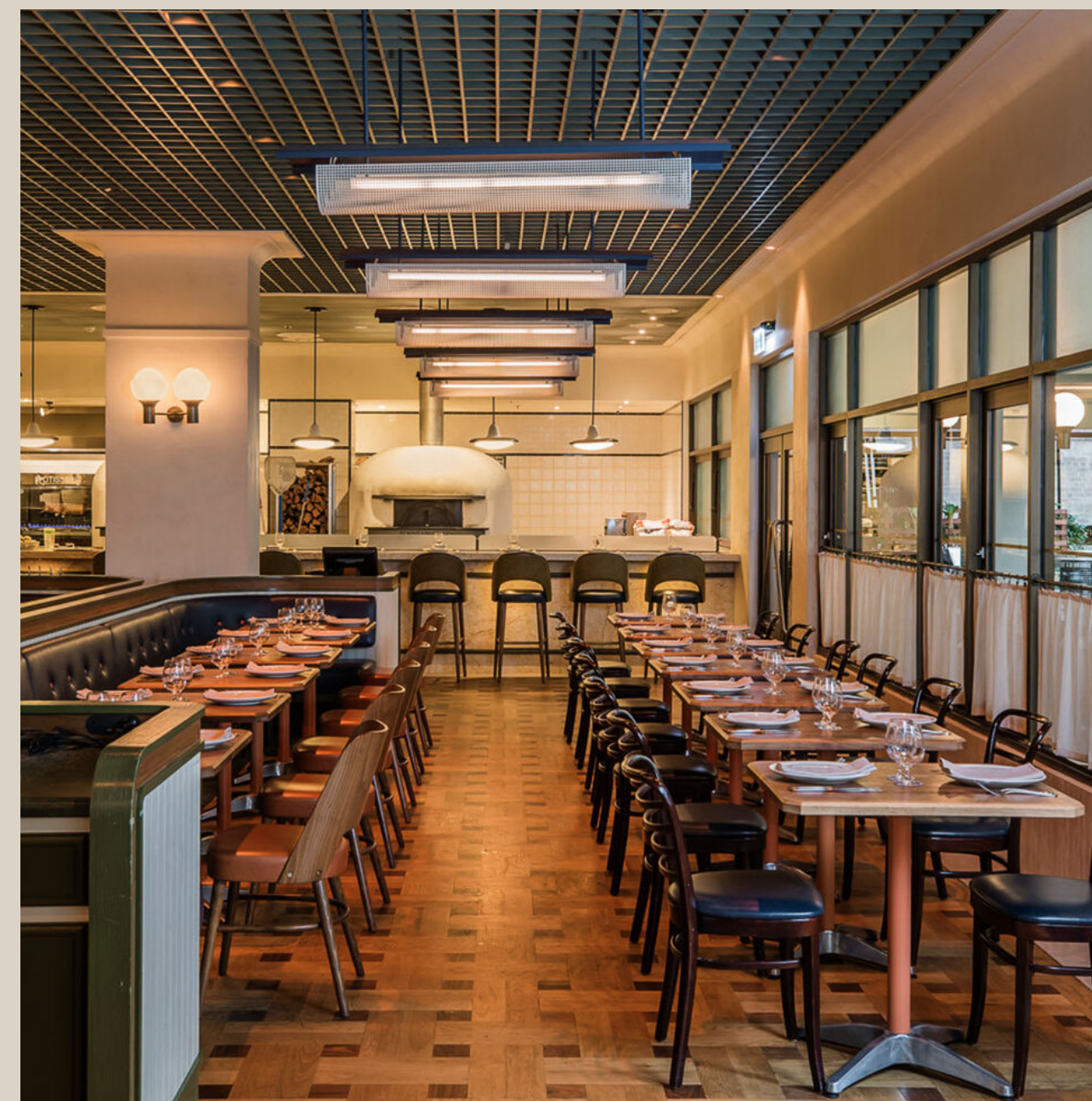
Seated | 110 pax

PIAZZA

Cocktail style | 60 pax

Seated | 40 pax





WHOLE VENUE HIRE

Cocktail style | 275 pax
Seated | 186-200pax

CANAPE MENU OPTIONS

D Ō W N T Ō W N

Matteo



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

Fries

4TH COURSE

TIRAMISU

Home-made tiramisu

*Menus and items are subject to change

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 CACIO E PEPE

Black pepper, cacio cheese, lime, bottarga, tuna tartare

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

*Menus and items are subject to change





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

CARPACCIO DI POLPO
Fermentle octopus, spicy capsicum puree, capers, black garlic aioli, olive crumble, salmorglio

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

2ND COURSE

TAGLIOLINI MARRON
WA live Marron, crayfish bisque, cherry tomatoes

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

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BEVERAGE PACKAGES

STANDARD

2 HOURS - \$65PP

3 HOURS - \$80PP

SPARKLING WINE

Borgo Molino 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

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

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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Coke Zero
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TERMS & CONDITIONS

SERVICE CHARGE

A surcharge of 10% will be added to all group bookings and functions.
An additional 10% surcharge is applied to all booking sizes on Sundays and Public Holidays.

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 10% booking surcharge and Sunday and Public Holiday surcharge 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 : "Famiglia" to share 75\$pp (3 courses: antipasto, secondi and dolci)

Option 2: "Oggi" to share 95\$pp (3 courses: antipasto, secondi and dolci)

Option 3: "Gala" Individual 110\$pp (4 courses) or 125\$pp (4 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 72 hours prior to your event to avoid disappointment.

BEVERAGES

Beverages are charged upon consumption Matteo does not offer any 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

Extended function - 4 hours

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.

CREDIT CARD POLICY

Credit card details are required to secure your booking at Matteo. No funds will be withdrawn from your account prior to your booking date.

PAYMENT POLICY

Final bills can be split up into 2 payments. Single payments are preferred. All credit cards (including AE) and cash are accepted.

All credit card transactions incur a 2.5% surcharge.

CANCELLATION POLICY

Should your reservation be cancelled within 48 hours of your reservation time or you fail to show, you will be charged a cancellation fee of \$100 per person.

Should final numbers of guests vary within 24 hours of your booking, you will be charged a fee of \$50pp

SEATING REQUESTS

EXCLUSIVE HIRE: Should you require a specific space for your event, please discuss this with the reservations 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.