

# A tavola



Exclusive use

A tavola Bondi



## Capacity

65 guests maximum-sit down or 150 guests cocktail stand up  
30 guests outside (weather permitting)

### LUNCH

Wednesday to Sunday

### DINNER

Monday to Sunday

## Minimum Spend

Lunch	Wednesday and Thursday	\$4,000
Lunch	Friday to Sunday	\$6,000
Dinner	Monday to Thursday	\$10,000
Dinner	Friday and Sunday	\$12,000
Dinner	Saturday	\$14,000



## Menu Options

3 course sit down A tavola share menu

\$79 per person

Entrees and mains are served in our Italian traditional shared format and desserts are individually plated.  
Breads and olives to start, 3 entrees, 3 mains, 2 salads and 2 desserts

9 course canapé menu

\$75 per person

bread and olives, 5 savory canapes, 2 substantial canapes, palate cleanser, 2 dessert canapes  
Food and beverage is served to your guests in a roaming style canapé format



3 course shared menu sample

Primi

**FUNGHI con PISELLI e RICOTTA SALATA**  
Swiss brown mushrooms, green peas, mint, ricotta salata

**SALAME e POLENTA**  
Fried salame Veneto, soft polenta, parmigiano

**BUFALA, RUCOLA, POMODORINI e PROSCIUTTO**  
Buffalo mozzarella, rocket, cherry tomato, prosciutto, basil

Secondi

**PAPPARDELLE con RAGU di MANZO**  
Pappardelle, wagyu beef shin, red wine, tomato, rosemary

**SPAGHETTI alle COZZE**  
Spaghetti, black mussels, cherry tomato, white wine, basil, chilli

**PESCE con MELANZANE**  
Market fish, eggplant, fennel, oregano, capers

Insalate

**TREVISO, ASPARAGI, PARMIGIANO e LIMONE**  
Treviso, asparagus, parmesan, lemon

**CAVOLO ROSSO con UVETTA e DOLCE LATTE**  
Red cabbage, raisins, dolce latte, walnuts, balsamic

Dolci

**FRITTELLE di RICOTTA**  
Ricotta fritters, orange, poppy seed, mascarpone

**CREMINO al CIOCCOLATA**  
Chocolate, hazelnut, salted caramel gelato, amaretti, Italian meringue

Please note that the menu choices are only sample choices, and all menus are subject to change due to seasonal availability of produce. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

For all exclusive use events Menus can be tailored to the events requirements



Canapé sample menu

**CROSTINI con FICHI, UMBRIACO e LARDO**

Crostini with fresh figs, umbriaco and lardo

**OLIVE ALL'ASCOLANA**

Sicilian stuffed green olives

**CROSTINI di POLENTA**

Polenta soldiers with white anchovy, chilli and dried tomato

**CAPELLETTI con RIPIENO D'ANATRA**

Capelletti of duck in orange butter

**CARPACCIO di PESCE**

Carpaccio of ocean trout, lemon, watercress and salmon roe

**LUGANICA con MOSTARDA di FRUTTA e RADICCHIO**

Luganica sausage, mustard pear and radicchio

(Substantial)

**ORECCHIETTE con RAGU di MANZO e PISELLI**

Orecchiette with slow cooked beef, green peas and mint

(Substantial)

**SORBETTO di ARANCIA ROSSA**

Blood orange sorbet

**CANNOLI alla SICILIANA**

Ricotta chocolate and citron cannoli

**CREMINO al CIOCCOLATO**

Chocolate, hazelnut, salted caramel gelato, amaretti, Italian meringue

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**Premium 3 hour beverage package**

**\$75 per person**

\$10 per person for an additional hour

Sparkling wine

Nino franco rustico, prosecco

White wine

(Please select one of the following)

2015 Fondo antico 'grillo parlante', grillo

2016 Le caniette 'lucrezia', passerina

2016 Collefrisio 'vignaquadra', pecorino

2016 Mesa 'giunco', vermentino

Rose`

(Please select one of the following)

2015 Dei principi di spadafora, nero d'avola

2016 Pietramore, cerasuolo d'Abruzzo, montep. d'abruzzo\_biodynamic

Red wine

(Please select one of the following)

2016 Viviani, valpolicella classico, corvina/rondinella

2015 Varvaglione, 'passione', primitivo

2015 Giba, carignano del sulcis, carignano

2016 Harkham 'aziza's', shiraz, hunter, nsw

Beer

Menabrea, peroni rossa, peroni leggera

Non-alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

This is a sample beverage selection menu only.

Our wines are subject to change therefore a current beverage selection menu will be sent to 2 weeks prior to your event.



# TERMS & CONDITIONS

## MINIMUM SPEND

A minimum spend will apply for all functions which require private and exclusive use of a function space and are quoted by our events manager upon enquiry. This quote is valid for up to 7 days. Charges in addition to food and beverage (such as staff, decorations, AV etc) do not contribute towards the quoted minimum spend.

## RESPONSIBLE SERVICE OF ALCOHOL

A tavola practices the Responsible Service of Alcohol. We reserve the right to refuse entry or service and remove any person from the premises if the manager on duty believes the person is intoxicated or is behaving in a violent, quarrelsome or disorderly manner or is smoking within the venue.

## MINORS

You are required to let us know if there are minors within your group as we require them to be closely supervised at all times. Minors must be accompanied by a parent or legal guardian at all times. The parent or legal guardian is responsible for ensuring that no alcohol is consumed by / bought for the minor.

## DECORATIONS/ROOM THEMING

You may not provide your own room theming and decorations for your event unless this has been approved by our events manager. No decorations are permitted which may cause damage or excessive cleaning. Strictly no naked flames, confetti, glitter and no items to be attached to the walls.

## DAMAGE & CLEANING

General cleaning is included in the cost of your event. You may incur additional charges in instances where an event has created cleaning requirements that are considered to be above general cleaning. Any damage caused by the organizer, guests, or contractors employed by you to linen, furniture, walls or the restaurants premises will incur a cleaning, repair or replacement fee.

## ENTERTAINMENT & EXTERNAL CONTRACTORS

If you wish to provide your own entertainment, prior approval must be gained from the venue. A current copy of Public Liability Insurance by any third parties must be supplied before your event. All external suppliers must liaise with our events manager regarding AV requirements.

## NOISE

You and your employees, agents, contractors and guests must not exceed any noise levels which could disturb neighbors or disrupt the normal operations of the venue or conduct any activities that may cause damage to property, endanger the safety of persons or infringe any laws, regulations or rules. Offensive behavior will not be tolerated by any guest.

## LOSS

Whilst all care is taken, we take no responsibility for damage or loss of any items or personal belongings whilst on the premises.

## CONTENT OF THE EVENT

If the venue has reason to believe that a function will affect the smooth running of the business, security or reputation, management reserves the right to cancel it at its discretion, and without notice or liability.

## OTHER EVENTS

A tavola Bondi reserves the right to book other events in restaurant with the exception of an exclusive use of the whole restaurant event. Additionally, A tavola Bondi reserves the right to book another event on adjoining tables at any time.

## SMOKING

Our venue is smoke free at all times. Please confirm with venue management for directions to available smoking areas outside the venue.

## **DEPOSIT**

For all events a deposit is required to secure your event.

An initial 50% deposit of the minimum spend is required upon booking. All deposits are required within seven (7) days of making and will contribute towards any food and beverage purchases.

Remainder of the minimum spend is payable 1 month prior to your event.

## **FINAL NUMBERS**

We require confirmation of your minimum guest numbers seven (7) days prior to your event. This is the minimum number of guests that you will be charged. Numbers may be increased depending on availability at the discretion of the venue.

## **FINAL PAYMENT**

Final payment is required at the completion of your event. Please note that we do not accept split bills.

## **SURCHARGES**

A 1.5% surcharge applies to all credit card transactions.

A 10% Public Holiday surcharge applies on all NSW Public Holidays.

## **GRATUITY**

A gratuity charge of 10% will be added to the bill.

## **MENU**

Menu selection for both food and beverages is required no less than seven (7) days prior to your event, including any specific dietary requirements. No external food or beverage is permitted to be brought into the venue (excluding celebration cakes).

## **AGREEMENT**

By signing the event booking form you personally agree to be responsible for this reservation; including any costs associated with the booking and you understand, accept and agree to adhere to the terms & conditions outlined in this document.

## **CANCELLATION**

All cancellations are to be made in writing to the events manager. We reserve the right to charge the following cancellation fees:

Within 1 week of the event date (7 days) - 100% of the minimum spend will be forfeited.

Within 2 weeks of the event date (8-14 days) - 50% of the minimum spend will be forfeited.

Any cancellations prior to 15 days of the event date, the deposit paid will be refunded in full.

## **HOW TO BOOK**

Please complete and sign the accompanying booking form in acceptance of the terms and conditions and return it with the deposit. Cash, EFT, bank cheque, company cheque & credit are acceptable forms of payment.





# BOOKING FORM

## EXCLUSIVE USE OF A TAVOLA BONDI

- SEATED
- COCKTAIL

MENU OPTION 1. \$79 seated share menu

MENU OPTION 2. \$75 cocktail

DATE OF EVENT \_\_\_\_\_ MINIMUM SPEND \_\_\_\_\_

COMPANY NAME ( if applicable ) \_\_\_\_\_

BOOKING NAME \_\_\_\_\_

CONTACT NAME \_\_\_\_\_

CONTACT NUMBER \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

NUMBER OF GUESTS \_\_\_\_\_ ARRIVAL TIME \_\_\_\_\_

OCCASION \_\_\_\_\_

I.....( insert name )

AGREE TO THE ABOVE TERMS AND CONDITIONS

SIGNATURE ..... DATE .....

## DEPOSIT AUTHORISATION

PLEASE DEBIT MY CREDIT CARD ACCOUNT FOR \$ \_\_\_\_\_

NAME ON CARD \_\_\_\_\_

CARD TYPE / AMEX / Mastercard / Visa

CARD NUMBER \_\_ \_\_ \_\_ \_\_ / \_\_ \_\_ \_\_ \_\_ / \_\_ \_\_ \_\_ \_\_ / \_\_ \_\_ \_\_ \_\_

CARD EXPIRY DATE \_\_ \_\_ / \_\_ \_\_ CCV \_\_ \_\_ \_\_

CARDHOLDERS SIGNATURE \_\_\_\_\_

PLEASE NOTE - There is a 1.5% surcharge on all cards.

PLEASE COMPLETE THIS FORM AND EMAIL BACK TO

[reservationsbondi@atavola.com.au](mailto:reservationsbondi@atavola.com.au)