

A tavola



BONDI GROUP BOOKINGS 8 +

A tavola Bondi

LUNCH

Wednesday to Sunday

DINNER

Monday to Sunday

Groups of 8 or more can be accommodated on our marble table and offered a 2 hour sitting.
Friday and Saturday evening only 8:15 pm onwards.

Exclusive use is available upon request, subject to minimum spend requirements.



THE SIGNATURE MARBLE TABLE
28 guests maximum seated

Minimum spends requirements

Lunch	Wednesday to Sunday	\$2,000
Dinner	Sunday to Thursday	\$4,900
Dinner	Friday and Saturday	\$6,000



Menu Options

2 course sit down A tavola share menu

3 entrees, 3 mains, 2 salads

OR

3 mains, 2 salads and 2 desserts.

\$69 per person

3 course sit down A tavola share menu

3 entrees, 3 mains, 2 salads and 2 desserts.

\$79 per person

Freshly baked focaccia bread and olives are included for the table on arrival.

Entrees, mains are served in a traditional Italian shared format and desserts are individually plated.

Friday and Saturday evenings the 3 course menu applies only.



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

ADDITIONALS

Salumi board +\$10 per person
Olive all`Ascolana +\$4 ea per person
Oysters +\$4 ea per person
Cheese +\$10 per person

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.



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.

For all groups of 15 + a prior selection of beverages is recommended either on consumption or based the beverage package.



TERMS & CONDITIONS

FOOD & BEVERAGE

All beverages are charged on a consumption basis and BYO is not permitted. For groups of 15 or more, we suggest a pre-select beverages from our current wine list. No beverage or food of any kind is permitted to be brought into the premises without prior consent from management. Please be advised that all alcoholic beverages cannot be served after 11.45 pm.

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.

FINANCES

A deposit may be required in order to secure your booking. A deposit will always be required for 'exclusive use' of our restaurant. Final payment is required upon completion of your dining experience. In the event you have paid a deposit, the deposit amount will be deducted from your final bill. Please be advised that we do not accept split bills and there is a 1.5% surcharge on all credit cards.

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 also be added to the final bill.

CONFIRMATION

A signed copy of terms and conditions along with the deposit if requested is required to secure the booking. Confirmed minimum numbers of guests attending are required 48 hours prior to your booking. 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.

CANCELLATION POLICY

Cancellations need to be received 48 hours (2 working days) prior to your scheduled reservation. In the event you fail to cancel your booking within this time period or don't show up to our restaurant, you hereby authorise us to charge your credit card at \$40 per person in accordance to the booking form below.

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.

INDEMNITY

The client shall conduct the function in an orderly manner, in full compliance with the rules of the restaurant and in accordance with all applicable laws. Speeches are permissible with prior notice to management.

The restaurant assumes no responsibility and/or liability for any loss or damage to any property belonging to the client or the client's guests. The restaurant reserves the rights in its absolute discretion to exclude or remove any undesirable person/s from the premises. The restaurant also reserves the rights to cancel the booking if the restaurant or any part of it is closed due to circumstances beyond control; the client becomes insolvent, bankrupt and/or enters into liquidation or receivership; the event might prejudice the reputation of the restaurant.

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 8+BONDI

BONDI GROUP BOOKINGS 8 +

- 2 COURSE SEATED MENU
- 3 COURSE SEATED MENU

Contact Name _____ Booking Name _____

Company Name _____ Number of Guests _____

Contact Number _____ Booking Time _____

Contact Email Address _____

Event Date _____

Occasion _____

PAYMENT AUTHORISATION

Card Name _____

Card Type (please circle) AMEX / Visa / MasterCard

Card Number ____ / ____ / ____ / ____

Exp. Date ____ / ____ CCV ____

Cardholder's Signature _____

I hereby authorize A tavola Bondi to debit my credit card for \$40 per person, in the event I do not adhere to the cancellation policy outlined in the above terms and conditions.

I understand that there is a 1.5% surcharge on all credit card transactions.

I, _____ agree to the above terms and conditions.

Signature: _____ Date: _____

PLEASE COMPLETE THIS FORM AND EMAIL BACK TO
reservationsbondi@atavola.com.au