



A tavola

Groups of 10 or more

Monday to Thursday only

Please note: Groups of this size can be accommodated in our courtyard, on the communal table or in Milla's room however these areas are not private dining rooms.

Exclusive use is available at request subject to minimum spend requirements.

Menu Options

2 COURSE OPTION

\$65 per person

Please choose 3 entrees (primi), 3 mains (pasta, risotto, pesce) and 2 salads (insalate) from the menu below

Or

3 mains (pasta, risotto, pesce), 2 salads (insalate) and 2 desserts (Dolci) from the menu below

Entrees and Mains are served in tradition (a shared format)
Freshly baked focaccia bread and olives for the table on arrival.
2 salads included
Tea and coffee are not included.

3 COURSE OPTION

\$75 per person

Please choose 3 entrees (primi), 3 mains (pasta, risotto, pesce), 2 salads (insalate) and 2 desserts (dolci) from the menu below

Entrees and Mains are served in tradition (a shared format) and desserts are individually plated.
Freshly baked focaccia bread and olives for the table on arrival.
2 salads included
Tea and coffee are not included.

SAMPLE MENU CHOICES

PRIMI

Fried salame veneto, soft polenta, parmigiano reggiano
Swiss brown mushrooms, green peas, mint, ricotta salata
Octopus sopresata, orange jelly, watercress
Bresaola, beet leaves, walnuts, parsley, mascarpone
Zuppa of mussels, wine, tomato and fregola
Chicken livers pan-fried with onions and dry marsala
Air freighted buffalo mozzarella, rocket, vine tomatoes, prosciutto san daniele

PASTA

Pappardelle with braised rabbit, sage and green olives
Potato gnocchi with cauliflower, truffled butter and asparagus
Orecchiette with tomato, green peas, ricotta and basil
Beetroot and capra triangoli with sage butter and poppy seeds
Bucatini amatriciana
Spaghetti alle vongole
Sigarette al ragu toscano

RISOTTO

Porcini mushrooms, chestnuts and prosciutto
Zucchini, fontina and mint
Sausages and fennel
Squid ink, braised calamari

PESCE

Grilled yellow fin tuna, salmoriglio, eggplant caponata

INSALATE

Treviso, orange and fennel
Red cabbage, raisins, dolce latte, walnuts, balsamic
Baby cos, tomato, basil, cucumber, olives

DOLCI

Honey and vanilla pannacotta with cherries
Zabaglione, crostoli, vin cotto
Dark chocolate fondant, milk chocolate ice cream
Seasonal fruit poached in amaretto, ricotta gelato
Cheese

Please Note: Menu is subject to change due to seasonal availability of produce.
This is a sample menu only. Menu selection will be sent one week prior to your event.

SAMPLE MENU - 3 course option.

MENU

(Baked foccacia and olives on arrival)

PRIMI

(Shared entrees)

Buffalo mozzarella, rocket, vine-ripened tomato, prosciutto
Swiss brown mushrooms, green peas, mint, ricotta salata
Fried salame veneto, polenta, parmigiano

SECONDI

(Shared main courses)

Sigarette al ragu
Pappardelle with slow braised rabbit, green olives, sage
Char-grilled tuna, salmoriglio, steamed potatoes

INSALATE

(Served with main course)

Treviso, fennel and orange
Baby cos, tomato, basil, cucumber, olives

DOLCI

(Individually plated)

Lemon verbena pannacotta, blood orange, mandarin
Cinnamon semifreddo, red wine poached pear

**PLEASE INFORM US IF OF ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES 48
HRS PRIOR TO YOUR FUNCTION**

TERMS & CONDITIONS

BEVERAGES

Charged on consumption only. BYO is not permitted.

DEPOSITS

Group bookings require a deposit of \$25 per person

Deposit required as soon as possible after confirming reservation to secure booking.

CONFIRMATION

These terms and conditions must be signed and returned with the deposit. Final numbers are required 48 hours prior to the event. The billable amount will be based on the confirmed numbers.

GRATUITY

A gratuity charge of 7.5% will be added to the bill.

PAYMENT

Final payment is required at the completion of the function.

Please note that we do not accept split bills

Amex credit cards incur a 2.5% surcharge.

CANCELLATION POLICY

Cancellations received less than 3 days prior to the function will not be entitled to a refund of the deposit.

CONDUCT OF FUNCTION

The client shall conduct the function in an orderly manner and in full compliance with the rules of the restaurant management and in accordance with all applicable laws.

No beverage or food of any kind is permitted to be brought to the function room or the restaurant by the client, the client's guests or invitees, unless previous consent obtained from management.

Speeches and presentations are permissible with prior notice to restaurant management

RESTAURANT'S RIGHTS

The restaurant assumes no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. The restaurant reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or the restaurant premises without liability. The restaurant also reserves the right to cancel the booking if:

The restaurant or any part of it is closed due to circumstances beyond the restaurant's control.

The client becomes insolvent, bankrupt or enters into liquidation or receivership

The function might prejudice the reputation of the restaurant

The deposit has not been paid by the due date.

INDEMNITY

The client is responsible for the conduct of the client's guests and invitees and indemnifies the restaurant for all costs, charges, expenses, damage and loss caused by any act or omission by the client, the client's guests or invitees.

The client is advised that alcoholic beverages cannot be served after 11.30 and that the client and the client's guests and invitees are requested to vacate the premises by 12.00am (midnight).

HOW TO BOOK

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



BOOKING FORM

BOOKING TYPE:

GROUP BOOKING 10 OR MORE NOT EXCLUSIVE USE YES NO (please tick)

MENU OPTION AND PRICE_____

BOOKED AREA_____

DATE OF FUNCTION:_____

COMPANY NAME (if applicable):_____

NAME OF CONTACT:_____

CONTACT NUMBER:_____

EMAIL ADDRESS_____

NUMBER OF GUESTS:_____ ARRIVAL TIME: _____

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:_____ (Please note- Amex credit cards will incur a 2% surcharge)

CARD NUMBER: _____

CARD EXPIRY DATE:_____

CARDHOLDERS SIGNATURE:_____

DEPOSITS REQUIRED:

GROUPS OF 10 OR MORE..\$25 per person

We accept Visa, Mastercard and Amex (surcharge applies for Amex-2.5%)

PLEASE SCAN THIS FORM AND EMAIL BACK TO

reservations@atavola.com.au

OR FAX 02 9332 4701



CAKES

We can arrange a cake for your special occasion.

Our cakes are priced at \$8.50 per person and are designed to be served as dessert.

PLEASE SELECT A CAKE FROM OPTIONS BELOW

- TIRAMISU
- FLOURLESS ORANGE AND ALMOND TORTA
- VALRHONA CHOCOLATE AND RICOTTA
- RASPBERRY AND ITALIAN MERINGUE BOMBA (FROZEN DESSERT)

PAYMENT AUTHORISATION

PLEASE DEBIT MY CREDIT CARD ACCOUNT FOR \$ _____

NAME ON CARD: _____

CARD TYPE: _____

CARD NUMBER: _____

CARD EXPIRY DATE: _____

CARDHOLDERS SIGNATURE: _____

CONTACT NUMBER: _____

TODAY'S DATE: _____

DATE OF RESERVATION _____

PLEASE SCAN THIS FORM AND EMAIL BACK TO

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