



Reading Cinema Complex Belmont
5/237 Knutsford Avenue(08) 9478 4412
www.tavolo.com.au

FUNCTION PACK

In the heart of Belmont, Tavolo is the perfect place for your next function, whether it be a birthday, corporate event or club dinner, we've got options to suit everyone. Tavolo is easy to find, accessible with free nearby parking and public transport.

We have a range of packages and options which can be tailored to suit each individual occasion, and are happy to cater to any guest's specific dietary requirements. Our restaurant can seat up to 145 people inside with further al fresco dining.

Please note, these options may not be available during peak service times.

Thank you for considering Tavolo for your next function and we look forward to seeing you soon.

Contact us on 9478 4412 or email us at hello@tavolo.com.au to discuss your next function.

VENUE DETAILS

At Tavolo, we can cater for many types of functions or parties that include...

- Birthdays
- Engagements
- Business or social club meetings
- Sundowners
- Corporate Events
- High Tea
- And many more

Tavolo offers a relaxed atmosphere in a newly refurbished setting and provides quality food and beverage at competitive prices.

Our friendly team here will make every endeavor to meet any special requirement or requests you may have for your function.

In preparation for your function please consider the following questions;

- 1. What type of function would I like (cocktail, sit down, seminar)?*
- 2. How many people will be attending?*
- 3. What is our expected budget?*
- 4. Do I have any special requirements, be it dietary, beverage, set up or otherwise?*

We welcome anyone considering a function to come in and view the restaurant, so that you may get a first-hand look at the space and tables available.

Please contact us in advance to ensure we can dedicate the necessary time to assist you with your enquiry.

BEVERAGE PACKAGES

Tavolo serves all alcoholic drinks on consumption base only and are unable to provide time-based drink packages. A valid credit card is required at the start of the function if you would like to start a bar tab for your guests.

Tea/coffee and soft drink packages are available in conjunction with a set menu, high tea or a la carte booking.

DECORATIONS

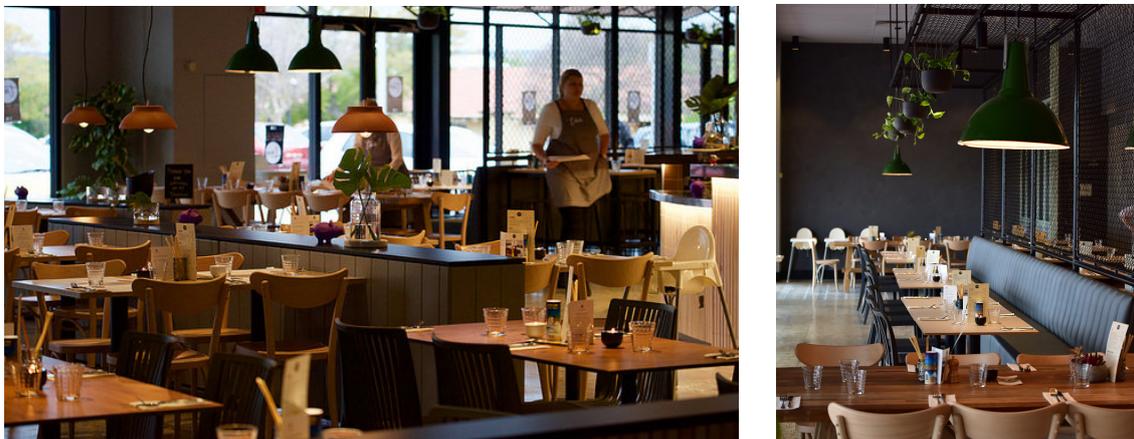
We invite guests to bring their own decorations in for their function upon our approval. We must ensure all decorations do not detract from the atmosphere or enjoyment of the restaurant for other guests.

CAKEAGE

A \$2.50 per person fee will be applied to any booking should you wish to bring in your own cake for your guests (up to a maximum of \$15 per cake). This fee covers the use of Tavolo cutlery and crockery as well as any associated labour costs. Please advise us in advance if you wish to bring in a cake or alternative dessert.

AVAILABLE SPACES

Tavolo has an open floor plan without any private rooms or areas, however we have many areas with more privacy that may be less interrupted by other guests. It is possible to create separate zones within our restaurant with moveable consoles and dividers to cater to your needs, please feel free to call us and arrange a time to discuss your space requirements with us in person in Tavolo.



SET MENU PACKAGE A - Three Course

Minimum 15 people

Bookings on 9478 4412 or email hello@tavolo.com.au

Entree

Served on arrival

Charcuterie board, selection of cured meats, house made pickles, mixed olives, chutney, gourmet cheese, house made bread. Serves four.

Main

Please select two mains for your diners to choose from

Mushroom risotto; superfino carnaroli risotto, porcini, forest mushroom, crispy kale, cured egg yolk, parmesan cream

Or

Chicken breast; smoked potato purée, grilled haloumi, braised pearl onions and shallot, confit kipfler potatoes, chives

Or

Pasta special, refer to specials.

Dessert

A choice of two desserts for your diners

Chocolate cheesecake; baileys cream, pistachio crumb, cherry

Or

Chocolate fondant, rhubarb compote, chocolate soil, salted caramel, rose blossom pashmak, rose water & vanilla bean ice cream.

\$40 per head

Please alert us of any allergies or dietary requirements so that we may cater best for your needs.

SET MENU PACKAGE B - Three Course

Minimum 20 people

Bookings on 9478 4412 or email hello@tavolo.com.au

Entree

Garlic pizza

Or

Three way arancini balls. Saffron and pumpkin, spinach and pesto, sun-dried tomato.

Or

Trio of bruschetta. Tomato, basil, bocconcini. Avocado, wild mushrooms, goats chevre.

Prosciutto, garlic cream, parmigiano.

Main

Please select two mains for your diners to choose from

Mushroom risotto; superfino carnaroli risotto, porcini, forest mushroom, crispy kale, cured egg yolk, parmesan cream

Or

Chicken breast; smoked potato purée, grilled haloumi, braised pearl onions and shallot, confit kipfler potatoes, chives

Or

Pasta special

Or

Pizza special

Or

Gnocchi three ways; shallots, whipped feta, pine nuts, trussed tomatoes, spinach pesto

Dessert

Please select one dessert for your diners

Chocolate cheesecake; baileys cream, pistachio crumb, cherry

Or

Chocolate fondant, rhubarb compote, chocolate soil, salted caramel, rose blossom pashmak, rose water & vanilla bean ice cream.

\$45 per head

Please alert us of any allergies or dietary requirements so that we may cater best for your needs.

SET MENU PACKAGE C - Three Course

Minimum 20 people

Bookings on 9478 4412 or email hello@tavolo.com.au

Entree

House bread served to the table

Ravioli; house made ricotta & spinach ravioli, smoked ricotta espuma, fried pasta, tomato & asparagus salsa

Or

Seared scallops; exotic mushrooms, potato crumb, saffron mayo, shaved chestnut

Main

Please select two mains for your diners to choose from

Scotch fillet, seasonal sides, refer to specials

Or

Market Fish, refer to specials.

Or

Gnocchi three ways; shallots, whipped feta, pine nuts, trussed tomatoes, spinach pesto

Or

Crab & squid ink pappardelle; spanner crab, baby calamari, onion, garlic, prawn bisque, napolitana sauce

Or

Chicken breast; smoked potato purée, grilled haloumi, braised pearl onions and shallot, confit kipfler potatoes, chives

Dessert

Chocolate cheesecake; baileys cream, pistachio crumb, cherry

Or

Chocolate fondant, rhubarb compote, chocolate soil, salted caramel, rose blossom pashmak, rose water & vanilla bean ice cream.

\$60 per head

Please alert us of any allergies or dietary requirements so that we may cater best for your needs.

SET MENU PACKAGE D - Two Course Lunch

Minimum 8 people, available 11am-3pm only
Bookings on 9478 4412 or email hello@tavolo.com.au

Entree

Soup of the Day (vegetarian), with toasted baguette

Main

Please select three mains for your diners to choose from

Traditional Fettuccinne Carbonara; egg, pork cheek, onion, garlic, pecorino, black pepper

Or

Wagyu Beef Burger; brioche bun, tomato, rocket, beetroot, onion relish, aioli, triple cooked chips

Or

10" Calabrese Pizza; mozzarella, mushrooms, Italian salami, Italian sausage, kalamata olives, fresh chilli, oregano and parsley

Or

Roasted vegetable salad; roasted beetroot, roasted baby carrots, carrot ribbons, radicchio, baby kale, pecan raspberry vinegar

Package includes one regular tea or coffee or soft drink per person.

\$30 per head

Please alert us of any allergies or dietary requirements so that we may cater best for your needs.

CATERING / CANAPES MENU

Cold Options

Balsamic glazed tomatoes, on goats curd, savoury tartlets.	\$45	20pc (v)
Chicken liver pate, watercress crackers, balsamic honey dew	\$40	30pc
Salmon and Neufchatel cream cheese, served with salmon roe	\$55	20pc (gf)
Freshly shucked oysters, assorted toppings, refer to daily specials	\$70	24pc (gf)
Assorted mini bruschetta	\$45	20pc (gfo, vo)
<ul style="list-style-type: none">• Tomato, basil, bocconcini• Avocado, wild mushrooms, goats chèvre• Prosciutto parma, garlic cream, parmigiano cheese		

Hot Options

Triple cooked chips	\$20	Platter (v,gf)
Ham hock croquettes, horseradish mayo.	\$55	30pc
Arancini balls	\$50	20pc (v)
<ul style="list-style-type: none">• Saffron Pumpkin• Sun-dried tomato• Spinach pesto		

Main

Pork belly, asian slaw, apple puree	\$70	20pc (gf)
Rump, celeriac, mayo	\$75	20pc (gf)
Seared tuna, crusted in sesame, Dill, oyster mayo.	\$75	20pc (gf)

Sweets.

Limoncello sorbet, candied lemon zest	\$35	20pc (v,gf)
Crumbed cheese, sweet onion jam with goji berries.	\$55	20pc (v)
Glazed strawberries, strawberry chantilly cream, meringue	\$45	20pc (v, gf)
Mini creme catalane	\$40	20pc (v)
Salted chocolate mousse, vanilla mascarpone	\$50	20pc (v)

TERMS AND CONDITIONS

1. The Office of Racing, Gaming & Liquor and Tavolo House Management Policy

- 1.1. Only beverages purchased on the premises may be consumed on these premises.
- 1.2. No food may be brought on site without the prior consent of the General Manager.
- 1.3. In order to comply with our in house Responsible Service of Alcohol standards, it is a requirement that each guest purchasing alcohol must be served an accompanying meal.
- 1.4. Food & beverages purchased at Tavolo are strictly for consumption on the premises. No food or beverage may be taken off site for consumption.
- 1.5. Liquor may only be consumed by patrons while seated at a table, or a fixed structure used as a table for the eating of food, and not elsewhere.
- 1.6. The serving of liquor to patrons is restricted to table service by Tavolo staff.
- 1.7. Tavolo and its staff are responsible servers of alcohol. If, in the opinion of the venue, you or any of your guests are deemed to be intoxicated, argumentative and/or aggressive, they can be refused service and/or asked to leave the venue immediately.
- 1.8. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. A current passport, proof of age card or Australian drivers licence is the only acceptable form of identification in Western Australia.
- 1.9. No discounts or vouchers can be used in conjunction with functions.
- 1.10. Due to licensing requirement the venue will not be able to sell alcohol after 11:45pm Monday to Saturday and 9.45pm on Sundays.

2. Deposit and Payment Policy

- 2.1. Payment in full is required prior to the completion of the function. Cash and all credit cards are accepted, Amex transactions will incur a 2.5% surcharge. Unfortunately, we do not accept cheques.
- 2.2. You will be deemed responsible and held liable for the costs of repairs for any damage caused by yourself or your guests during the function.

3. Cancellation Policy

- 3.1. Cancellations whereby notice has been given less than 5 business days prior to the function will result in your deposit being held. All function deposits once paid are non-refundable; however, it is transferable to another date if at least 1 months notice is given to the previous booked date.

4. 4. Smoking Policy

- 4.1. Tavolo is strictly non-smoking, any patrons who wish to smoke must do so outside at least 5m away from doorways.

5. Best Service Policy

- 5.1. Tavolo will endeavor to provide your required services, contingent on being able to do so. We will not accept any liability in the case of business interruption, including, not but limited to, labour disputes, major mechanical failure or any other circumstances that may inhibit the trading capacity of the venue.