

FUNCTIONS PACKAGE

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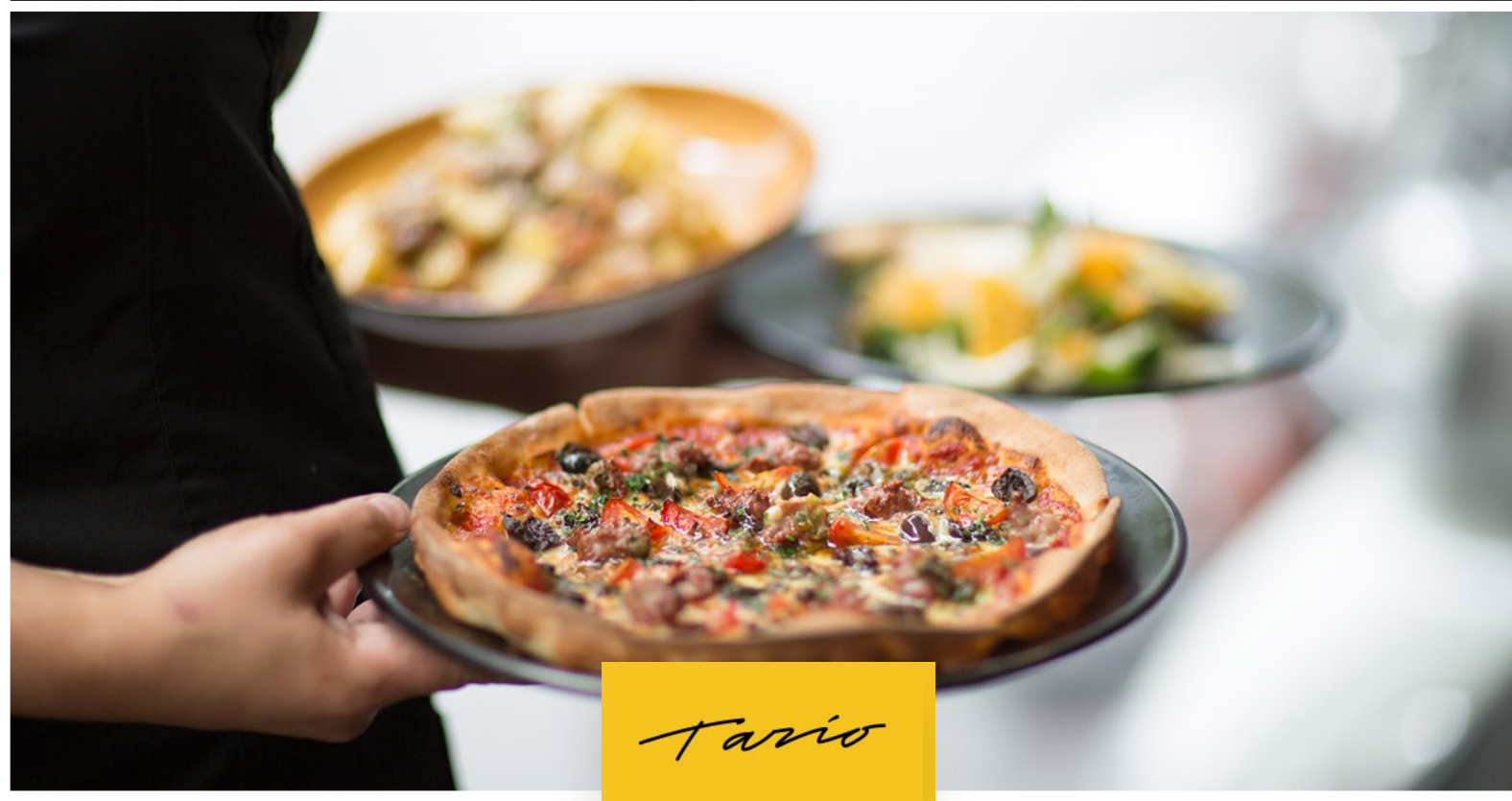
Tazio

FUNCTIONS AT TAZIO

As the largest Italian restaurant in Melbourne CBD we do a lot of events. We have 3 floors, 7 areas (inside and out) with their own unique vibes. Our past clients are as big as Myer Bourke Street and as intimate as the smallest of weddings after the marriage registry.

We offer crowd pleasing contemporary Italian-Australian dining and canapes options. We bring restaurant quality cuisine and service to larger events and take pride in having handled just about every dietary requirement. Our team aims for a consistent dining experience whether it's a table of 2 or 200.

We have an experienced functions team who are down to earth and easy to talk to. We believe that with the right level of organisation all events should be low stress from planning to operating. Our dedicated team would love to hear from you.





SPACES

Tavio

LEVEL 1: LONG ROOM

SINGLE WIDTH TABLE PARALLEL TO FLINDERS LANE: 18PAX (LIMITED AVAILABILITY ON SELECTED DATES)

DOUBLE WIDTH TABLE: UP TO 50PAX

DUAL ROW SPLIT FORMAT: UP TO 100PAX

Drawing from our many years of experience in running functions, our premier event space is purpose built to suit groups which prefer dining with restaurant ambience but on a larger scale (20-100 guests). We bridge the gap between most restaurant function rooms and full sized ballrooms.

For mid sized groups (20-40 guests) the space offers additional standing room for drinks at the bar and canapes prior to being seated.

The space encapsulates the warehouse ambience of the 100 year old building which was the original site of Melbourne CBD's RSL. The room is lined with a series of art deco warehouse windows which includes floor to ceiling views of Flinders Lane and Duckboard Place. The fittings of pressed metal, decorative plaster, chesterfield, New York marble and industrial light fittings compliment the aesthetic of the building in a contemporary fashion.

POPULAR WITH

Corporate events
Milestone birthdays
Smaller marriages
Bigger hens nights
Confirmations

ROOM FEATURES

Private bar
Acoustic ceiling panels
Historic warehouse space
Lift access
AV hire available

AREA: 90M2

[VIRTUAL TOUR LINK](#)



Tavio

LEVEL 1: PRIVATE DINING ROOM

IDEAL: 10PAX

MAXIMUM: 18PAX

Our level 1 PDR is ideal for when guests require an additional level of control over the dining ambience. Both lighting and background music can be adjusted to suit the party. Groups have the ability to dine in an open or closed door setting.

POPULAR WITH

Any event requiring closed door acoustic privacy

Business meetings

Catch ups with family & friends (especially for older guests with hearing impairments)

Birthdays dinners wanting to play one's own music

Hens nights

ROOM FEATURES

Acoustic wall finishes and flooring

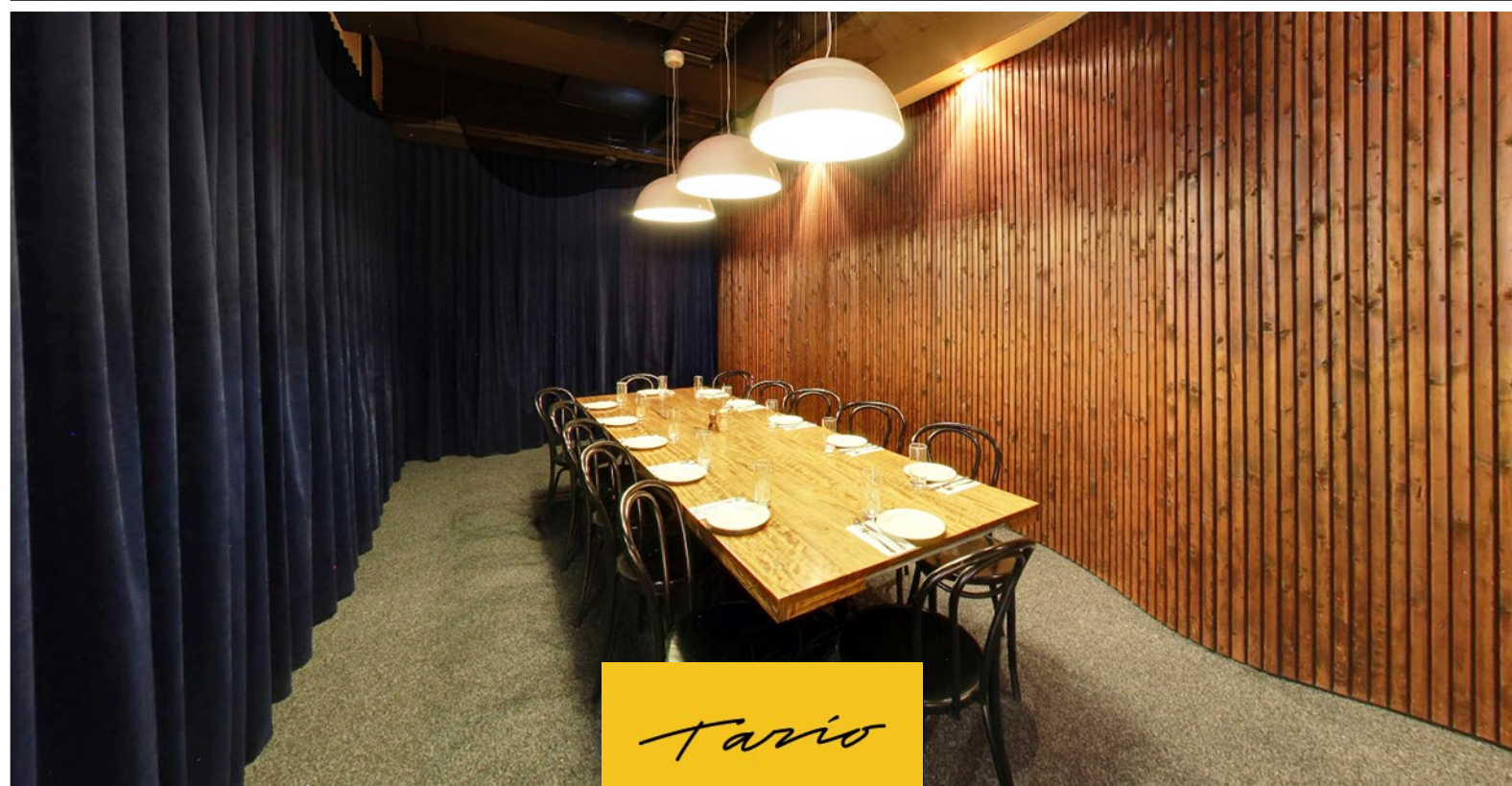
Closed door environment

Lift access

AV hire available

AREA: 21M2

[VIRTUAL TOUR LINK](#)



Tavio

GROUND FLOOR: SEMI PRIVATE DINING ROOM

Ideal: 10-12PAX

Maximum: 14PAX

Our semi private dining room is great for those that want to be a little bit tucked away. The level of privacy is suitable for free flowing conversation. The open nature of the room retains the restaurant's ambience without the formality.

POPULAR WITH

Work lunches

Informal business meetings over dinner

Catch ups with family & friends

Smaller birthdays

AREA: 16M2

[VIRTUAL TOUR LINK](#)

ROOM FEATURES

Exposed brick, hardwood screening and
warehouse light fittings



BASEMENT (COMING SOON)

DOUBLE WIDTH TABLE: UP TO 20PAX

SPLIT FORMAT: UP TO 30PAX

For those seeking the maximum level of privacy, our basement level offers the ideal setting for an exclusive dinner. The space comes with it's own private bar, bathrooms and outdoor laneway. With its own point of entry, the basement offers unparalleled privacy ensuring a seamless evening without interruption.

ROOM FEATURES

Full visual privacy from the public

Full acoustic privacy and ability turn up the music

Decorative suspended ceiling plasterwork

Private bar & bathrooms

Closed door environment

AV hire available

POPULAR WITH

Client entertainment

Executive dinners

Hens nights

Milestone birthdays

AREA: 38M2 + 25M2 (EXTERNAL)

[VIRTUAL TOUR LINK](#)

Coming Soon

Tavio



FOOD & BEVERAGE

Tavio

MENU OPTION 1: SHARED BANQUET

(55.0 PP) **10+ GUESTS**

Banquet is the most popular set menu offering at Tazio. It suits a large variety of occasions from business events to casual catch ups. All menu items are served in a shared format and the offering starts at 2 courses which includes a selection of our most popular entrees followed by pizza/pasta/risotto/sides.

Additional courses such as dessert and canapes can be added for those wanting an extended dining experience.

FAQ

1. There's an allocation of 110% of mains per person (e.g 11 main sized dishes for a party of 10). So there will be a little left over to offer a variety flavours for the group.
2. We can accommodate guests with dietary requirements. Some guests will be supplemented with additional meals to add variety to what they can eat. Those with trickier requirements will be given a small menu with individual mains. Additional cost?
3. The flavours do change seasonally but we can work to further refine the offering if you have a non standard group dynamic (e.g all vegetarians).



SAMPLE BANQUET MENU 55PP

10+ GUESTS

ENTRÉE (SHARED)

Antipasto – Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roasted peppers, shallots & toasted artisan sourdough

Pizza aglio e olio – Garlic pizza to share with fresh herbs & mozzarella (VEG)

Arancini – Porcini mushroom with parmesan, mozzarella and garlic mayo (VEG)

Melanzane alla Parmigiana – Eggplant with Napoli, basil, fior de latte & parmesan (VEG & GF)

Polpette della nonna – Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli (GF)

PIZZA (SHARED)

Margherita – Buffalo mozzarella, oregano & Murray river pink salt (VEG)

Messico – Tomato, mozzarella, chorizo, jalapenos, cherry tomatoes & red onion

Della Mare – Tomato, mozzarella, chilli, garlic, prawns & fresh spinach

Parma – Napoli, fior di latte, fresh prosciutto, shaved Grana Padano parmesan & rocket

Veneto – Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese

HANDMADE PASTA (SHARED)

Slow cooked lamb ragu with parmesan with mixed herbs

Creamy smoked salmon, garlic, white wine, tomato & rocket

Five hour slow cooked beef Bolognese with orecchiette

Homemade potato gnocchi with creamy gorgonzola sauce (VEG)

RISOTTO (SHARED)

Italian pork sausage, mushroom and fontina (GF)

Butternut Pumpkin, Meredith goat's cheese and chives (VEG & GF)

SIDES (SHARED)

Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (VEG & GF)

Patate fritte – Fries with chilli mayo (VEG & GF)

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MENU OPTION 2: CHOICE OF MAINS

10+ GUESTS

When a little bit more formality is required our premium set menu allows guests to choose their own mains (up to a group of 30). This is great for when guests are comfortable enough to share entrees but would prefer to eat individual mains.

FAQ

When groups are greater than 20 guests all steaks will be cooked medium.

For groups over 30, between two to three predetermined mains are available to be served in an alternating fashion.



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SAMPLE CHOICE OF MAINS MENU 70PP

ENTRÉE (SHARED)

Antipasto – Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roasted peppers, shallots & toasted artisan sourdough

Pizza aglio e olio – Garlic pizza to share with fresh herbs & mozzarella (VEG)

Arancini – Porcini mushroom with parmesan, mozzarella and garlic mayo (VEG)

Melanzane alla Parmigiana – Eggplant with Napoli, basil, fior de latte & parmesan (VEG & GF)

Polpette della nonna – Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli (GF)

MAIN (CHOICE OF)

Agnello – Grilled lamb cutlets [4x] with a salad of fire roasted red peppers, red onions, Persian fetta, wild rocket, and balsamic vinaigrette (GF)

Pesce – Crispy skinned Atlantic salmon with celeriac puree, and broccolini (GF)

Pollo – Roast chicken breast with green beans, roast kiplfer potatoes with a sage, and white wine sauce (GF)

Pasta Salmone – Smoked salmon, cream, tomato sugo, white wine, wild rocket and handmade pappardelle

Cotoletta – Crumbed & tenderised veal cutlets with a seeded mustard potato salad, mixed leaf with julienne tomatoes and red wine vinaigrette

Bistecca – 350g rib eye steak on the bone with garlic mash potato, roasted herb mushrooms and butternut pumpkin with red wine jus (GF)



ADDITIONAL COURSES

\$15 DESSERT / \$15 CANAPES

15PP ADD DESSERT COURSE (SERVED IN AN ALTERNATING FASHION)

Chocolate mousse terrine with blood orange sauce

Semifreddo - White chocolate & pistachio with raspberry compote (GF)

Semifreddo - Belgian dark chocolate and roasted hazelnut semifreddo with hot fudge sauce (GF)

Panacotta - Vanilla bean panacotta & PX Sherry and fresh seasonally berries (GF)

Tiramisu - Tazio's signature Tiramisu with freshly extracted espresso

Parfait - White chocolate parfait with pistachio cream and rose Persian fairy floss

15PP ADD CANAPES ON ARRIVAL (AVAILABLE WHEN THERE'S SUFFICIENT STANDING ROOM IN AREA)

Grilled saganaki with pumpkin & fresh herbs (GF & VEG)

Prawn cutlets with lime & chilli aioli (GF)

Mini eye fillet mignons (GF)

Bruschetta with mushroom, tomato, buffalo mozzarella and truffle oil (VEG)

Salmon tartare crostini with capers & red onion

Crepes with prosciutto, fior di latte, rocket, parmesan and mixed herbs

ADD IN: 15PP ADD 3 PIECES OF CANAPES. REMOVE THE DOLLAR SIGNS IN GENERAL AND SWAP TO 15PP



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A LA CARTE GROUP DINING

(13-24 GUESTS)

For times when “you just wanna go out for dinner” without the legwork, we do offer a la carte dining for groups larger than what most restaurants can handle. There are a few specific terms and conditions involved which are as follows:

1. A minimum spend of \$40 applies for each seat booked in a venue allocated

- a. You have up until 72 hours prior to the event to reduce numbers. At any point after this, the minimum spend cannot be further reduced regardless of any reduction to guest numbers. On the day of the event, you will have the option to adjust the size of your table based on your final attendees should you wish to do so.
- b. For example, when booking for 16 guests the minimum spend is \$640. After booking 16 seats initially, you let us know that only 12 guests are able attend 72 hours prior, the minimum spend may be reduced to \$400. If only 10 guests arrive on the night, the minimum spend remains at \$400.
- c. Should you require more space at any point, we may be able to allocate additional seats at our discretion. The minimum spend requirement of \$40pp for additional seats still applies.
- d. The minimum spend is dependent upon the number of seats required regardless of the age of the guests. (i.e there is no discounted rate for children).

2. A 20% deposit of minimum spend is required to secure the booking.

- a. For example a deposit of \$128 is required for a group of 16.
- b. Deposits are non refundable or transferable to another date or service. Deposits are subtracted from the bill on the evening.
- c. We will not guarantee any specific space unless a private room is booked and the conditions of that room are met. Booking a venue allocated area guarantees you a space that's appropriately sized for your group.

3. A preorder of appetizers is required for all groups.

- a. This can be as simple as garlic pizza, antipasto and/or fries. This is to ensure that the group doesn't go hungry as it does take longer to cook for a relatively large number of guests. If no appetizers are selected prior to the event, we'll send a selection of items at between \$5-10pp.

4. FAQ

- a. Bar service for drinks may be available depending on the day of the week, the time of your reservation and your group size. Naturally if a room is booked with a private bar then bar service will be available. Food must be ordered all together at the table. We do not take over the counter food orders.
- b. Split bills are welcome but we will not calculate the dollar figure for you. We are not responsible for incorrect calculations and any shortfall must be covered by the host.
- c. Groups sized 25 or more must be on a set menu. Groups 12 or less are welcome to dine as part of the general restaurant without specific conditions.

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DRINKS

Option A: 45.0 - 2 Hour drinks package (Full List Below)

15.0 - Add additional hours

Option B: 40.0 2 Hour Basic drinks package (Stone 8- Wood. McPherson Red/White/Sparkling)

10.0 - Add additional hours

Extra: 15.0 - Add premium spirits per person per hour

BEERS (ON TAP)

Stone & Wood Pacific Ale

Peroni Nastro Azzurro

Furphy Refreshing Ale

Little Creatures Pale Ale

CIDER

Pipsqueak Best Cider

Bulrners Original

SPARKLING

NV McPherson Sparkling Brut(Goulburn Valley, Vic)

NV La Zona Prosecco (King Valley, Vic)

2017 La Zona Moscato (King Valley, Vic)

WHITE

2019 Chrismont Riesling (King Valley, Vic)

2018 Pasqua Pinot Grigio IGT (Verona, Italy)

2019 McPherson Sauvignon Blanc (Goulburn Valley, Vic)

2018 Skipjack Sauvignon Blanc (Marlborough, NZ)

2018 Leura Park Chardonnay (Bellarine Peninsula, Vic)

RED

2013 Hesket Estate Pinot N0ir (Macedon Ranges, Vic)

2014 Coppiere Chianti Classico Riserva, DOCG (Tuscany, Italy)

2018 Radio Boka Tempranillo (Valencia, Spain)

2018 McPherson Cabernet Merlot (Goulburn Valley, Vic)

2009 Tahbilk Cabernet Sauvignon (Nagambie Lakes, Vic)

2009 Keith Brien Shiraz (Goulburn Valley, Vic)

ROSE

2018 Maison Castel Rose (Provence, France)

SPIRITS

Absolut Vodka / Bombay Sapphire / Chivas Regal / Jack Daniels / Bacardi Rum

COCKTAIL ON ARRIVAL

For those that want something a little bit more special to start their evening, we offer the option to have cocktails ready on arrival. Popular choices include spritz, long islands, espresso martinis. Our full list can be found here on our website ([link](#)).

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A photograph of a restaurant table setting. In the foreground, a bottle of white wine with a label that partially reads 'MIC' stands next to a glass of white wine. To the right is a glass of red wine. In the background, two glasses of beer are visible. A pizza with pepperoni and a salad with arugula and tomatoes are also on the table. The word 'LUNCH' is overlaid in a white box in the center.

LUNCH

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WORK LUNCHES (MON-FRI)

A buzzing place for lunch with colleagues and clients, we've been a cornerstone for larger groups in the top end of town since 2005. We're able to provide a la carte service for relatively large groups of up to 30 guests. A pre-order is required on Friday lunch and/or if the group is larger than 20 guests. Groups are welcome to pre-order either shared entrees or all main courses depending on the duration of your stay. Groups past 30 must be on a set menu.

1. Bar service for drinks is not available at lunchtimes unless a private room with a bar is booked. Food and beverage must be ordered all together at the table. We do not take over the counter food orders.
2. Split bills are welcome but we will not calculate the dollar figure for you. We are not responsible for incorrect calculations and any shortfall must be covered by the host.

Please visit the group dining section [of our website](#) or call our functions coordinator to discuss any needs



Tavio

WEEKEND LUNCH (SAT-SUN)

Our long room space is available for private hire on weekend lunches. The space is offered in an exclusive setting as we are not open to the general public. [See pricing](#). It's very popular for intimate weddings, afternoon hens and confirmations.



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FAQ

Cake cutting

- There are no wedding surcharges. We treat every event with equal respect from multinational companies to baby showers.
- You're welcome to BYO cake. There's a cakeage fee of \$3pp in which we'll supply cutlery and napkins. Please note that during peak service times we may not be able to immediately cut your cake, but can supply you with a knife. We do not allow BYO savoury food of any nature.

Decorations & Entertainment

- You're welcome to bring in freestanding decorations but we don't allow attachments to any surfaces (e.g glass, walls and fittings). We don't do confetti balloons.
- All external entertainment such as DJs and bands must be approved by our functions coordinator. All performers must be professionals with public liability insurance.
- We listen to indie rock by default, but if you book a private room or floor you'll have exclusive control of the music.
- Although we welcome some level of personalisation, due to the architectural nature of the venue, excessive decoration is discouraged and earlier access is assessed on a case by case basis.

Payment & charges

- We require payment for events 7 days prior for events over \$1000 and 72 hours in advance for all other events.
- The host is liable for any damages caused and/or excess cleaning required to the venue during setup and the event itself.
- The standard event running time is 4 hours. Longer duration events or an earlier setup time may incur a venue hire fee.



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FUNCTION ROOM MINIMUM SPENDS

1. Minimum spends are listed for 4 hour events. Additional hours will incur a venue hire fees. Access times are dependent upon prior events.
2. Minimum spends increase in Late November/December and also on long weekends. Typically \$50PP - \$100PP for most events in December. Long weekend pricing will be similar to Saturdays.
Please see our functions coordinator for December pricing.
3. Deposits are 20% of minimum spend. Deposits are non-refundable or transferrable to another date but redeemable on the day. The balance of the event is due 7 days prior.
4. Deposit and balances can be paid via EFT, card or cash. Credit card surcharges of 1.5% for Visa/Mastercard and 2.5% for AMEX applies.
5. Cocktail events also have additional minimum spend of \$40 per person requirement



MINIMUM SPENDS

DINNER	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>Venue allocated best available</u> (Medium sized groups from 13-24)	40PP	40PP	40PP	40PP	40PP	40PP	40PP
<u>Ground Floor: Semi Private Dining Room</u> Up to 12	400 or 50 <u>Venue Hire</u>	400 or 50 <u>Venue Hire</u>	400 or 50 <u>Venue Hire</u>	400 or 50 <u>Venue Hire</u>	500 or 80 <u>Venue Hire</u>	500 or 80 <u>Venue Hire</u>	400 or 50 <u>Venue Hire</u>
<u>Level 1: Private Dining Room</u> Up to 16	600 or 80 <u>Venue Hire</u>	600 or 80 <u>Venue Hire</u>	600 or 80 <u>Venue Hire</u>	600 or 80 <u>Venue Hire</u>	700 or 120 <u>Venue Hire</u>	700 or 120 <u>Venue Hire</u>	600 or 80 <u>Venue Hire</u>
<u>Basement Bar</u> Up to 24 <u>OR Venue Hire</u> \$150 Sun-Thu / \$250 Fri-Sat	900 or 150 <u>Venue Hire</u>	900 or 150 <u>Venue Hire</u>	900 or 150 <u>Venue Hire</u>	900 or 150 <u>Venue Hire</u>	1200 or 250 <u>Venue Hire</u>	1200 or 250 <u>Venue Hire</u>	1200 or 250 <u>Venue Hire</u>
<u>Level 1: Long Room (Semi - Private)</u> 12-44 (One double width large table) Up to 100 (Multiple tables of 8-10)	60PP	60PP	60PP	60PP	70PP	80PP	60PP
<u>Level 1: Long Room (Private)</u> 12-44 (One double width large table) Up to 100 (Multiple tables of 8-10)	2000 or 200 <u>Venue Hire</u>	2000 or 200 <u>Venue Hire</u>	2000 or 200 <u>Venue Hire</u>	2000 or 200 <u>Venue Hire</u>	4000 or 400 <u>Venue Hire</u>	4000 or 400 <u>Venue Hire</u>	2000 or 200 <u>Venue Hire</u>
WEEKDAY LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>Venue allocated best available</u> (Groups 13 to 24)	No Minimum Spend Pre-Order is required for groups over 20	No Minimum Spend Pre-Order is required for groups over 20	No Minimum Spend Pre-Order is required for groups over 20	No Minimum Spend Pre-Order is required for groups over 20	No Minimum Spend Pre-Order is required for groups over 20		
<u>Ground Floor: Semi Private Dining Room</u> Up to 12	\$40 venue hire	\$40 venue hire	\$40 venue hire	\$40 venue hire	\$40 venue hire		
<u>Level 1: Private Dining Room</u> Up to 16	\$50 venue hire	\$50 venue hire	\$50 venue hire	\$50 venue hire	\$50 venue hire		
<u>Basement Bar</u> Up to 24	\$100 venue hire	\$100 venue hire	\$100 venue hire	\$100 venue hire	\$100 venue hire		
<u>Level 1: Long Room</u> 12-44 (One double width large table) Up to 100 (Multiple tables of 8-10)	40PP	40PP	40PP	40PP	60PP		
WEEKEND LUNCHTIMES							
<u>Level 1: Long Room (Seated)</u> 12-44 (One double width large table) Up to 100 (Multiple tables of 8-10)						1,500	1,500

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