



TAVERNA

FUNCTION KIT



Thank you for considering Taverna for your booking. Our venue is ideal for small groups from 8 up to 30 people. Our Team of talented staff will provide exceptional service that will compliment the high quality food and beverage menus that Taverna offers.

Taverna offers a selection of menu options and drink packages that will help make your booking perfect. Our Head Chef and Bar Manager can help tailor dishes & drinks to accommodate any dietary requirements or in some circumstances, specific needs.

Taverna has two seatings. Our first seating is only available for 2 hours with tables being booked from 5.30pm to 6.30pm. Our second seating starts at 7.45pm and is available until late night. Menus start from \$75pp.

Please note that groups over 30 people are welcomed but will become 'Exclusive Use' with Taverna closed to the public to focus on your special event.

TAVERNA



BANQUET MENU

(Sample only, subject to change)

Organic sourdough with olive oil

Byron Bay haloumi, bush honey, rosemary

Seared Qld Scallops, salmon pearls

Fried local squid, seaweed, sesame, pink peppercorn mayo, lime

Grilled whitefish, zucchini, carrot, cherry tomatoes, lemon oi

Slow roasted New England lamb, confit garlic, jus, thyme

Horaitiki Greek village salad, tomatoes, red onion, olives, fetta

Fried potatoes, crumbled feta, garden oregano

Greek Sweet

DESSERT

options can be added from \$10pp



BEVERAGE OPTIONS

Our bar team can pre-arrange selected cocktails, wines & non-alcoholic drinks for arrival or throughout your event to be charged on consumption or at a fixed quantity.

We encourage groups to make a prior selection of beers and wines for their booking. This is to ensure that we can deliver a seamless and efficient beverage service with ample stock, it has the added advantage that the 'total spend' per person is also confirmed. You may choose to enjoy drinks from our drinks list on a 'consumption basis' or opt for a beverage package, please note that some products may have limited availability.

Please note that without prior arrangement of beverages there may be potential for some items to be unavailable if they become very popular with our guests.

Beverage Package

Prosecco

The Greyling Sauvignon Blanc

Rob Doolan Chardonnay

La Prova Rose

The Gathering Field Shiraz

Young Vines Xinomavro

Mythos Hellenic Larger

Corona

Soft drinks

Still and Sparkling water

2 Hours // \$42pp

+ Ink Gin & tonic on Arrival // add \$5pp

+ Spritzer on Arrival // add \$12pp

(subject to stock availability)

A bespoke beverage package can be arranged through consultation.

Please do not hesitate to contact us to discuss these options.

Bookings@taverna.net.au



TERMS & CONDITIONS

To confirm your group booking we require a \$250 deposit per 10 guests, which will be applied to your account on the day. This deposit is fully refundable up to 7 days before the booking, cancellation within 7 days 50% is refundable as a Taverna voucher, within 48hrs no refund is applicable.


Final numbers, menu options, dietary requirements and beverage selections are required 7 days prior to your booking to ensure a seamless service delivery & product availability. Final numbers will be charged regardless of attendee numbers.

After confirmation any increase in numbers will be accommodated subject to available reservation space. Please consider we are a relatively intimate restaurant and frequently are fully booked so increases may not be possible although every effort will be made to accommodate. Taverna is licenced until 12am each evening. All guests are required to be off premises by this time.

GENERAL POLICIES

A cakeage fee of \$3.50 applies for cake service, we will store present and serve your cake after or in place of dessert. Add fresh cream and berries for \$4.50 inclusive. Please note that there is one food bill per table and that due to our primary function as a restaurant we do not have the facilities or capacity to serve cash drinks over the bar for dining guests.

We offer drinks service at the table and weather permitting at our outdoor seating area. Due to the intimate nature of the venue we are not able to reserve the bar area for exclusive use of groups. A small service fee of 5% is applied to you food and beverage bill for our team of professional staff that will look after you and your guests. This is entirely discretionary and applied subject to you receiving a great dining experience.

A photograph of a restaurant interior. The room features white walls, a white ceiling with exposed wooden beams, and large windows on the right side. Several round tables are set with white tablecloths, white plates, and glasses. The chairs are made of light-colored wood with a curved back. In the background, there is a wooden shelving unit with various items on it. The overall atmosphere is bright and clean.

CONTACT

We can't wait to hear from you about your next function.
For further details or to make a booking please email
bookings@taverna.net.au