

Taberna Etrusca

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| | | | |
|---------------------------|--|-----------------|-------------------|
| Date: | | Company: | |
| Time: | | Host: | Mr,Ms,Miss or Mrs |
| Covers: | | Contact: | |
| Function: | | Tel: | |
| Room: | | Email: | |
| Menu: | Menu attached - please confirm your menu choice | | |
| Wines: | | | |
| Menu Title/Logo: | | | |
| Special Request: | | | |
| Minimum Spend: | Below 7 Guests £80.00 Per Person - 7-11 Guests £70.00 Per Person No minimum spend above 11 Guests | | |
| Seating Plan: | | | |
| Payment Method: | Please specify whether: Invoice after the event OR Settle the bill on departure | | |
| Invoicing address: | Please state your payment reference. | | |
| Credit Card No.: | Credit card details are required as a guarantee in order to secure the booking | | |
| Expiry date: | | | |
| Name | | | |

Terms and Conditions Private Dining:

Cancellation

Cancellation of private dining bookings must be 10 working days prior to the date of the booking. Cancellations made after this time will be charged at the full price of the menu ordered.

Payment

Unless otherwise agreed in writing, settlement of all fees/charges incurred in reserving and/or using the facilities, is to be made by the client on the day of use. We reserve the right to terminate this agreement and/or the use of the facilities if fees are not settled by the due date. Alternatively, if previously agreed, an invoice will be raised on the day of the event and sent to the customer for payment. Our payment terms are strictly 7 days from the date of invoice. All room hire and equipment hire rates are quoted inclusive of VAT.

Minimum Spends

Minimum spends are applicable to private dining bookings and parties requiring exclusive room or venue hire. The minimum spend applies when the number of delegates for a private dining function is equal to or less than 11 (based on a spend of £70 per head) and equal to or less than 6 (based on a spend of £80 per head). When the number of delegates is 12 or greater, the minimum spend may be waived, if previously agreed.

The agreed minimum spend is based on food and beverage expenditure only, but if agreed, can also incorporate the service charge of 12.5%.

Late Payment

In the event of late payment, we reserve the right to charge interest on a daily basis from the date of expiry of the credit terms stated, until the date payment is made, at the rate of 5% above the current Bank of England base rate. We reserve the right to cancel any future bookings if payment is overdue.

Termination

In the event that a client is made bankrupt, ceases to trade or placed in receivership, we shall be entitled to terminate this contract immediately by giving notice in writing to the client to do so.

Damage

Any damage to the rooms or their contents, whilst occupied by a client and incurred as a result of the client or their employees/representatives, will result in a charge to remedy such damage.

Client Property/Personal Belongings

We do not accept liability for theft, loss or damage of client/visitor property, although all efforts will be made to ensure the safety of such belongings.

Service Charge

A Service charge of 12.5% will be added to all food and beverages.

Taberna Etrusca –Private Dining Menu 2– £43.50

Primi Piatti

Insalata Tricolore

plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing

Tortelloni Ripieni di Pere e Gorgonzola al Burro e Salvia

homemade tortelloni filled with pear and gorgonzola with a butter and fresh sage sauce

Gamberoni All' Aglio, Olio e Peperoncino Servito su Bruschetta

pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta

Secondi Piatti

Costolette di Agnello Gallese con Crosta di Senape ed Erbe Fini con Patate Lionese

Welsh lamb cutlets with a fine herb and mustard crust served with Lyonnaise potatoes

Filetto di Branzino con Ragú di Gamberi, Pomodorini, Erbe Fresche e Spinaci

oven baked fillet of sea bass with king prawn ragú, cherry tomatoes, fresh fine herbs and sautéed spinach

Vitello alla Milanese con Rucola e Pomodorini Marinati

O con Spaghetti al Pomodoro e Basilico

shallow fried breaded veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Creme Brulée

vanilla custard base with a caramelised brown sugar topping

Tartufo di Limone e Limoncello

refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast

A discretionary service charge of 12.5% will be added to your bill.