

# Taberna Etrusca

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

## **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 3– £48.50

## Primi Piatti

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### **Risotto con Pesto e Formaggio di Capra**

risotto mantecato with goats cheese and a fresh basil and bean pesto

### **Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia**

tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons

### **Capesante alla Griglia Avvolto con Pancetta con Rucola ed Balsamico**

grilled scallops wrapped with pancetta with rocket and balsamic

### **Carpaccio di Manzo con Concasse di Pomodori, Rucola, Parmigiano e Tartufo Nero**

finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan and black truffle

## Secondi Piatti

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### **Ravioli di Astice con Salsa di Arogosta con Basilico Fresco**

homemade lobster ravioli in a lobster bisque sauce with fresh basil

### **Trancio di Tonno alla Griglia con Salicornia e Salsa Limone**

grilled tuna steak with samphire and an Amalfi lemon sauce

### **Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa e Patate Fritte**

grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction and French fries

### **Nodino di Vitello al Burro e Salvia**

pan fried veal chop with fresh sage, butter and white wine

## Dolci

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### **Tiramisù al Caffé Ristretto con Biscotto Genovese**

traditional tiramisù with Genoese sponge biscuit

### **Cheesecake al Cioccolato Bianco e Frutto della Passione**

white chocolate and passion fruit cheesecake

### **Torta di Mele con Doppio Crema**

butter pastry deep dish apple pie with sultanas and an apricot glaze and double cream

### **Selezione di Formaggi**

assortment of soft and hard Italian cheese, served with biscuits and honey

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