

Functions package

66 Flinders lane, Melbourne VIC 3000

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The logo for Tazio, featuring the word "Tazio" in a stylized, cursive script font.

About

With over 300 seats across 8 unique function spaces, Tazio is the largest Italian restaurant in the Melbourne CBD and offers a multitude of event options. Our food & beverage packages can be tailored to suit your specific needs.

The Function area (First floor)

Contemporary, spacious and versatile, the 1st floor was completely remodeled at the beginning of 2016 to host large dinners and cocktail parties. With 400sqm, the function room comprises 3 adjacent semi-private spaces & two bars. The main bar inside is over 10 meters in length and connects the long room and platform function spaces.

The balcony offers an abundance of natural light and overlooks the Flinders Lane. With it's own dedicated bar, the space offers a Melbourne "rooftop bar" vibe but with the added security of two roofs, full wrap around awnings & heating; all essential for the unpredictable Melbourne weather.

The Restaurant (Ground Floor)

Relaxed, intimate and mood-lit, the multi tiered ground floor restaurant has been a Flinders Lane staple for over 10 years. The inside space features a timeless design of oversized Italian Rosetta tiles complimented with dark bronze mirrors and exposed industrial warehouse finishes throughout. Terrace outside provides fully covered and spacious booth seating.



Tazio

A photograph of a modern bar interior. The bar counter is illuminated from below, and the front panel features a geometric pattern of white and dark green triangles. Several black wire mesh bar stools are lined up along the bar. In the background, a blurred bar area with shelves of bottles and a counter is visible. The lighting is warm and ambient, with several pendant lights hanging from the ceiling. A white rectangular box is overlaid on the center of the image, containing the word "SPACES" in white capital letters.

SPACES

Tavio

The image shows a modern restaurant interior. On the left, there is a bar area with a dark countertop and a backlit display of bottles. The main dining area features dark wooden tables and a mix of black and light-colored wooden chairs. A prominent white brick wall is on the right side, with several hanging pendant lights. In the background, a kitchen area is visible through a glass partition. A large white text box is overlaid in the center of the image.

THE FUNCTION AREA

Tavio

Best Available

13-24PAX

As a larger venue with multiple function areas and extensive experience in running concurrent events, we also offer those wanting extra flexibility in terms of minimum spend the additional option of a venue allocated best available space.

Our functions team ensure the best function space available on the evening is allocated. This is the great option for those who are familiar with the ambience of the venue and are looking to coordinate an event to budget.

Features

No venue hire fee
Semi private space

Minimum spend

Sun - Thu from \$30pp
Fri - Sat from \$35pp



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Platform

ONE LARGE TABLE 8-20PAX | FIVE TABLES OF 8 (40PAX)

With over 250 seats across 8 unique function spaces, Tazio is the largest Italian restaurant in the Melbourne CBD and offers a multitude of event options. Our food & beverage packages can be tailored to suit your specific needs.

Features

No venue hire fee
Semi private space

Minimum spend

Sun - Thu from \$750
Fri - Sat from \$1500



Tazio

Long Room

ONE LARGE TABLE - 12-38PAX | PARALLEL TABLES OF 8-10 (38 - 60PAX)

The Long Room at Tazio is the largest and most versatile space in the venue offering a variety of configurations. The large rectangular room features polished concrete flooring, white exposed brick, hanging planters and coach lights opposite our large 10 meter main bar.

Popular seated formats include one large family dining table fitting 40 guests as well as two parallel tables of 30. Other set ups include multiple parallel tables of 10 up to 80 guests seated and theatre seating for panel discussions for 70.

For stand-up events, the room can accommodate up to 160 guests with the space required for a DJ along with any AV hire.

Features

No venue hire fee

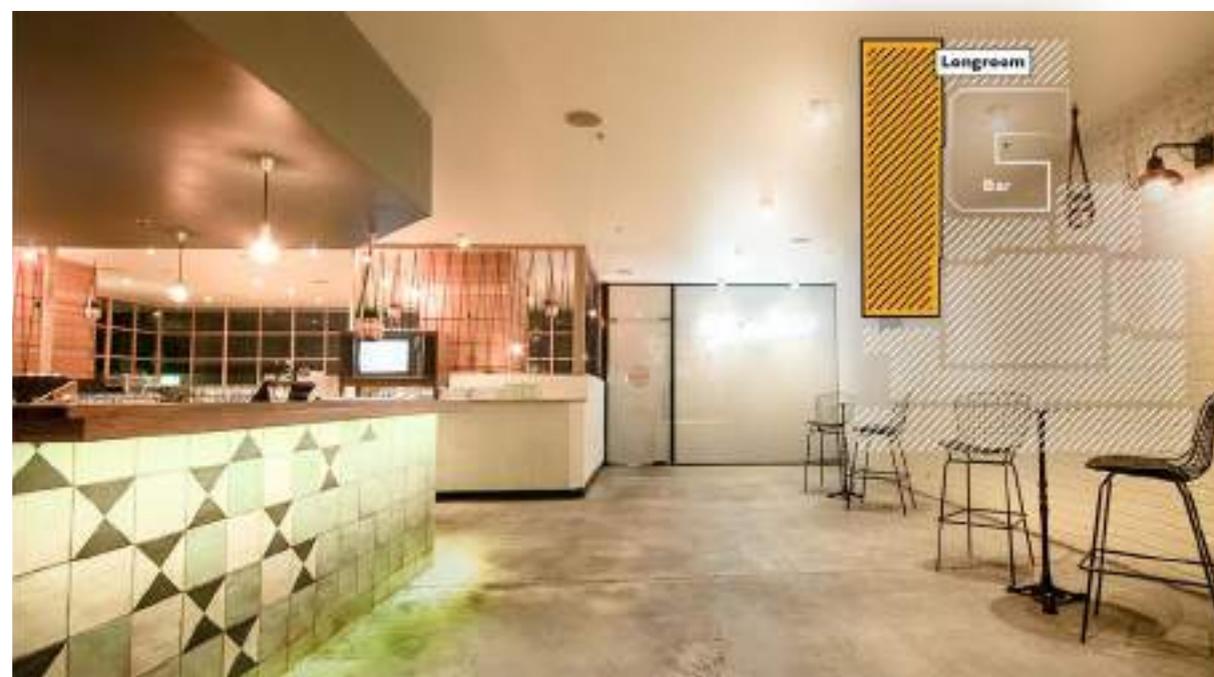
Semi private space

Completely wheelchair accessible

Minimum spend

Sun - Thu from \$750

Fri - Sat from \$1250



Tazio

Balcony

ONE LARGE TABLE - UP TO 40PAX

Located directly above the terrace and spanning our entire frontage, our Flinders Lane balcony is among the largest in the top end of the CBD.

The area provides coverage against any type of weather, along with a 180 (degree) views of the Flinders Lane. This area extends in a long open strip, perfect for private stand up events, lunch or dinner on a long table and evening drinks.

A dedicated outdoor bar offers two taps, bottled beers and ciders plus a selection of wines and spirits.

Features

No venue hire fee

Private or semi-private space

Flinders lane views

Minimum spend

Sun - Thu from \$950

Fri - from \$1750

Sat from \$1500



Tavio



Boardroom

SEATED - 12

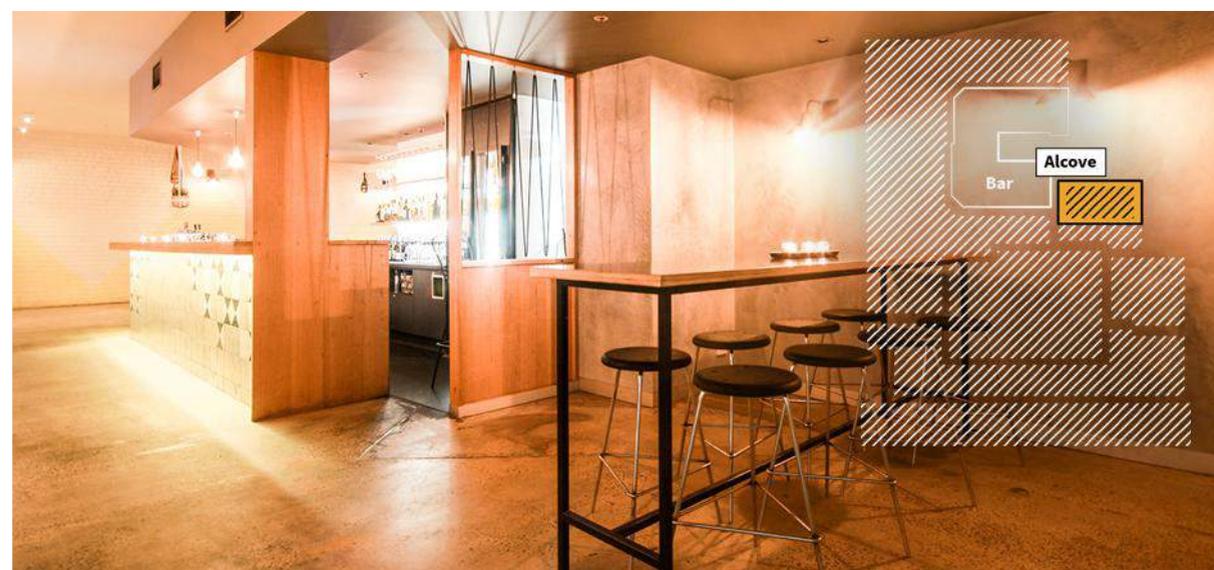
The our boardroom area features a 6ft round table that can accommodate up to 12 guests. The area is sound insulated and can be set in a semi-private or full private

Minimum spend

No minimum spend

Features

No venue hire fee
Semi private space
Wheelchair accessible



Alcove

SEATED - 12 | STANDING - 20

The alcove is adjacent to the boardroom and is lined with Venetian plaster walls and can accommodate groups of up to 12 guests in a semi private setting. The area can be booked in conjunction with the boardroom table for an added level of privacy. It can also be used as a tucked away area for smaller more intimate cocktail parties.

Minimum spend

No minimum spend

Features

No venue hire fee
Semi private space
Wheelchair accessible





Entire indoor function area

UP TO 110PAX

The entire upstairs space which includes the “The Platform” and “Long Room” can be booked together to create a combined space that can fit up to 150 guests seated and 250+ guests standing.

Features

- No venue hire fee
- Full privacy
- Wheelchair accessible

Minimum spend

Sun - Wed	from	\$1500
Thu	from	\$2500
Fri	from	\$5000
Sat	from	\$4000



Indoor & outdoor function areas

UP TO 150PAX

The entire upstairs indoor space comprising ‘The Platform’ and ‘Long Room’ can be booked together to create a combined space that easily accommodates 150 seated or 250+ guests standing.

Features

- No venue hire fee
- Full Privacy with very limited Public visibility
- Mostly wheelchair accessible
- Flinders lane views

Minimum spend

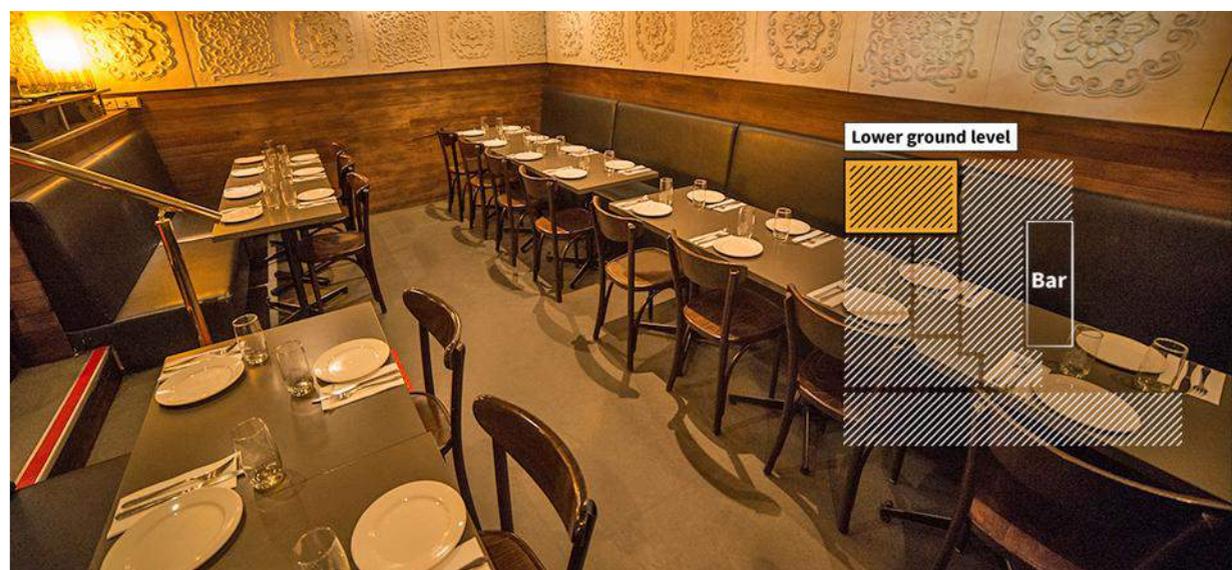
Sun - Wed	from	\$2500
Thu	from	\$4500
Fri	from	\$9000
Sat	from	\$7500





THE RESTAURANT

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Lower ground level

46PAX

This sunken area sits just below street level as a stylish open space. Just like the Street Level Bar it has large patterned tiles covering all sides. This secluded area creates a private atmosphere for you and your guests. The space can be joined with the second lower level that has a family-sized wooden table, suitable for larger groups of up to 46.

Features

No venue hire fee
Semi private space

Minimum spend

Mon - Thu from \$0
Fri from \$1950
Sat from \$1250
Sun from \$950



Mezzanine

12PAX

Our large wooden table sits on its own mezzanine level, ideal for small functions. This table can seat up to 12 people and offers a cosy setting for conversation.

Features

No venue hire fee
Semi private space

Minimum spend

No minimum spend



Street level

ONE LONG TABLE - 18PAX

This unique area features large patterned tiles lining one wall and a floor-to ceiling mirror on the other. The space is similar to a “L” shape, with a bar at the centre. Our bar offers an extensive list of spirits, along with an international list of wines and beers. This area is commonly used for small standing functions, with the ability to stand up to 50 people. Often booked with our terraces, the area offers an indoor and outdoor flow convenient for making the most of the location.

Features

No venue hire fee

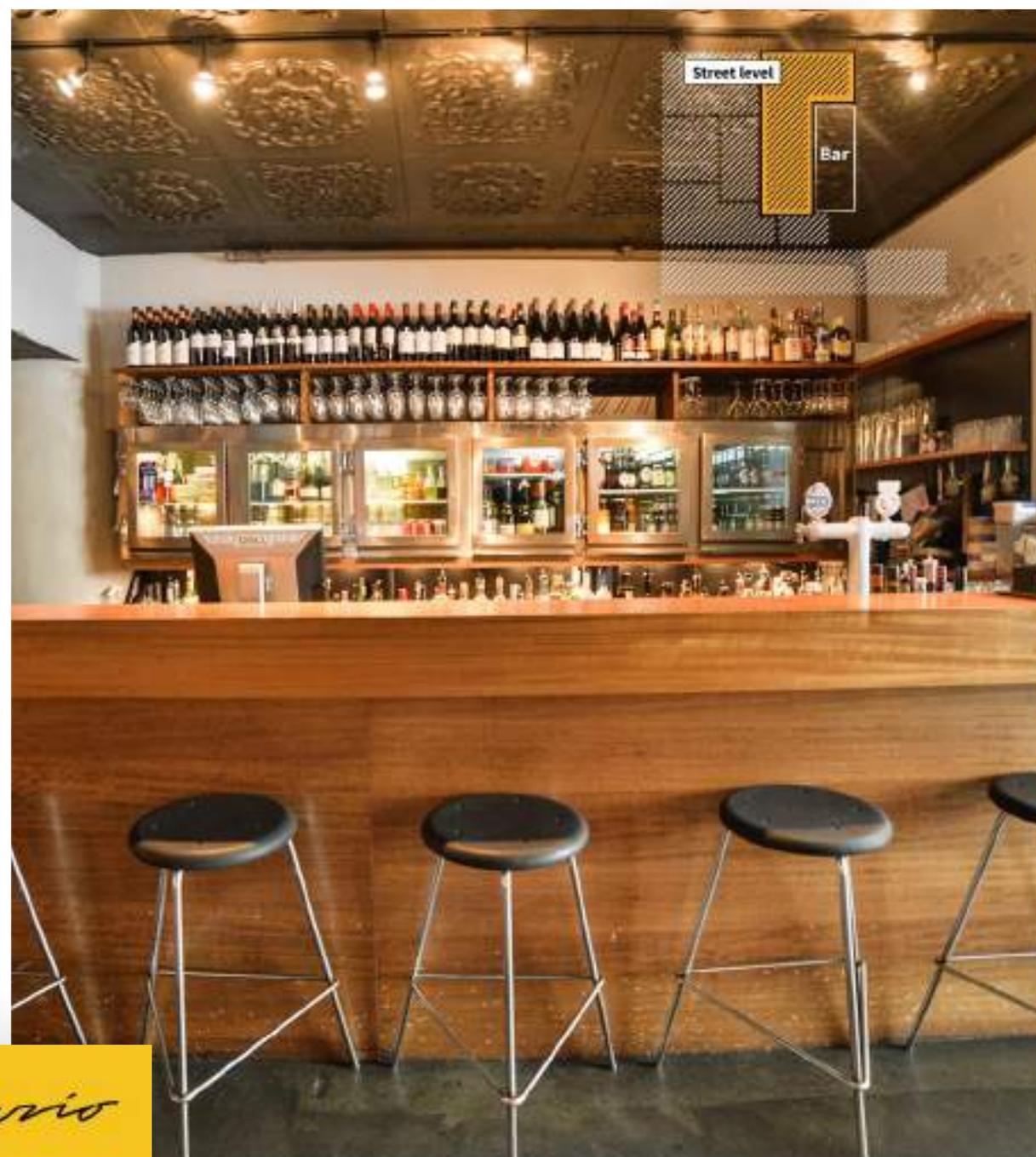
Wheelchair accessible

Minimum spend

Mon - Thu from \$500

Fri from \$1500

Sat - Sun from \$950



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FOOD

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Italian banquet menu

10+ GUESTS

2 COURSE \$40 (ANTIPASTO+PIZZA|
PASTA|RISOTTO|SALAD)

Antipasto (To Share)

Cured meats, marinated olives, Persian fetta, hung yogurt, marinated fire roasted peppers, pickled cucumbers and shallots with garlic herb bread

Pizza (To Share)

Selection of Tazio's most popular to share

Pasta (To Share)

Slow cooked lamb ragu with parmesan with mixed herbs
Chicken amatriciana sauce, penne pasta, diced chicken breast, garlic, chilli, pancetta, white wine and napoli
Creamy asparagus and artichokes with fontina, garlic and white wine (veg)

Risotto (To Share)

Braised leek, saffron & goats chevre (veg & GF)
Prawns, peas, tomato and lemon zest (GF)

Salad (To Share)

Panzanella – Roast capsicum, cherry tomatoes, cucumber, red onion, vinaigrette & parsley
Rucola – Rocket, radicchio, parmesan and balsamic vinaigrette (GF)
Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (veg & GF)

ADD EXTRA COURSES

Dessert \$10 | Hot Entrée \$10 | Roast & Sides \$12.5 | Mixed Dips \$5 |

Mixed Dips (To Share)

Beetroot pesto, carrot cumin, babaganouj, olive tapenade (veg)

Hot Entree (To Share)

Croquettes – Mushroom, potato, thyme & Swiss gruyere with roast garlic aioli (veg)
Polpette di nonna – Pork & veal meatballs with fresh young basil & parmesan
Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli

Roast (To Share)

Roast free range chicken (GF)
Roast beef sirloin (GF)

Sides (To Share)

Cheesy potato gratin & asparagus
Baby carrots, shallots & green beans (GF)

Desserts (Alternating)

White chocolate & pistachio semifreddo with raspberry compote (GF)
Chocolate mousse terrine with blood orange sauce



Tazio

Choice of menu

UP TO 20 GUESTS

2 COURSE \$55
3 COURSE \$65

ENTRÉE (To Share)

Antipasto - Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roast

Croquettes - Mushroom, potato, thyme & Swiss gruyere with rlic aioli

Mzane alla Parmigiana - Eggplant with Napoli, basil, fior de latte & parmesan & parmesan

Pizza aglio e olio - Mini garlic pizza to share with fresh herbs & mozzarella

MAINS (Choice of)

Insalate - Smoked chicken breast with cos, cashews, crispy prosciutto, parmesan & balsamic mayo

Insalate - Poached veal, caper berries, apple, wild rocket & tuna sauce

Pasta - Chicken amatriciana sauce, penne pasta, diced chicken breast, garlic, chilli, pancetta, white wine and napoli

Pasta - Lamb ragu with pappardelle pasta & parmesan

Risotto - Prawns, peas, tomato and lemon zest

Pesce - Fresh fish of the day with seasonal sides

Cotoletta - Crumbed veal with roast garlic, parsnip & potato mash & a rocket, parmesan salad

Bistecca - 300g scotch fillet steak with roasted rosemary potatoes, baby carrots

DESSERT (Choice of)

Mini banana pizza with custard, praline & vanilla bean ice cream

Tazio's homemade Tiramisu

Honeycomb cheesecake topped with honeycomb & chocolate sauce

Pistachio nougat ice cream with confit vanilla orange and raspberry tuli



Tazio

Alternating menu

Antipasto (to share)

Cured meats, marinated olives, Persian fetta, hung yogurt, marinated fire roasted peppers, pickled cucumbers & shallots

Entrée (choice of 2 alternating)

Grilled saganaki with pumpkin & fresh herbs (VEG)

Lightly floured calamari with an olive oil, chilli and red wine vinegar dressing

Grilled Harvey Bay scallops with micro herb salad and fresh lemon

Honey cured Atlantic salmon with capers and wild rocket

Smoked chicken, cashews, crispy prosciutto & cos lettuce salad

Confit rabbit with water crest, croutons and mustard dressing

Quail with fig, radicchio and persian fetta

Vitello tonnato with witlof and celeriac salad

Main (choice of 2 alternating)

Zucchini flower and goats chevre risotto (GF & VEG)

Pan fried rainbow trout with rocket, fennel and caper berries and lemon

Grilled swordfish with a potato, olive and tomato ragu (GF)

Penne amatriciana with chicken, pancetta, chilli, garlic & napoli

Chicken sage tortellini with beurre noisette

Roast chicken breast with green bean, red peppers and persian fetta (GF)

Confit duck leg with gnocchi Romano & moscato jus

Lamb abbacchio with oxen roasted kipfler potato

Roast veal fillets wrapped with prosciutto and a salsa verde, stuffing with farce on a bed of garlic mash (GF)

Dessert (choice of 2 alternating)

Homemade Tiramisu

White chocolate & pistachio semifreddo with raspberry compote (GF)

Chocolate mousse terrine with blood orange sauce

Hazelnut parfait with Persian ferry floss

Mille foglie with mixed seasonal berries and crema pasticcera

Tavio

20+ GUESTS

2 COURSE \$55 (ENTREE + MAIN)

ADD DESSERT \$10 | ADD ANTIPASTO \$7.5





DRINKS

Tavio

Drinks packages

MINIMUM 2 HOURS
PRICES PER PERSON PER HOUR
SOFT DRINKS & JUICES INCLUDED

Standard

\$15 pp per hour

Beer

Carlton Draught

Wine

NV McPherson Sparkling Brut
(Goulburn Valley, Vic)

2016 McPherson Sauv Blanc
(Goulburn Valley, Vic)

2016 McPherson Cab Sauv Merlot
(Goulburn Valley, Vic)

Advanced

\$17.5 pp per hour, further addition of

Beer

Peroni Nastro Azzurro

Fat Yak Pale Ale

Corona

Cider

Bulmers Original

Wine

2016 Kissing Bridge Moscato (SE AUS)

2015 Pasqua Pinot Grigio IGT
(Verona, Italy)

2015 Rocca Ventosa Sangiovese IGP
(Abruzzo, Italy)

Full List

\$20 pp per hour

Further addition of 30+ beers and
wines (full list on the other page)

Add Basics

+\$7.5 pp per hour

Vodka | Gin | Rum | Scotch | Bourbon

Bar Tab

A nominated amount can be
placed on a bar tab controlled by
you, with selected drinks or an
open bar option also available.



Tavio

Cocktail on arrival

\$15 PER PERSON
SELECT ANY 3 FOR GUESTS TO
CHOOSE FROM ON ARRIVAL

Classics

Martini – Vodka or gin with Dry Vermouth stirred with an Italian Cerignola olive, lemon peel or lime twist. (Optionally sweet, perfect, bone dry, wet, dirty and perhaps even shaken).

Negroni – Gin, Campari and Sweet Vermouth. Stirred and served with a flamed orange peel (Strong, bitter and slightly sweet).

Old Fashioned – Bourbon, sugar & dash of bitters with an orange slice & maraschino cherry.

Long Island Iced Tea – Vodka, Gin, Rum, Tequila, Triple Sec with lemon infused simple syrup & splash of Coca Cola.

Coffee & Friends

Espresso Martini – Vodka, Kahlua, Licor 43 Vanilla shaken vigorously with freshly extracted shot of espresso. (Delicious anytime. Bartender's choice).

Nutty Irishman – Frangelico, Baileys & cream (or skinny milk) shaken with a sprinkle of cinnamon sugar dusting. (Easy to drink, like a Toblerone).

Holiday Drinks

Margarita – Tequila & Triple Sec with freshly squeezed lemon juice straight up in a martini glass rimmed with Murray River pink salt.

Mojito – Light Rum, fresh mint, fresh lime & brown sugar over crushed ice.

Fun & Fruity

Appletini – Vodka & Apple Schnapps shaken with apple juice.

French Martini – Vodka shaken with pineapple juice and a touch of cranberry layered with Chambord raspberry liqueur.

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French Martini – Vodka shaken with pineapple juice and a touch of cranberry layered with Chambord raspberry liqueur.

Lychee Liaison – Vodka, lychee liqueur and apple juice with muddled fresh lime & mint.

Cosmopolitan – Vodka, Cranberry juice, Triple Sec and fresh lime.

Italian Screwdriver – Vodka, blood orange juice and fresh lime with a splash of pineapple juice and a touch of dry ginger ale.

Apple Pie – Vodka, Apple schnapps, cranberry juice, with muddled fresh lime on the rocks.



Tavio

Sample wine list

Sparkling

NV Mcpherson Sparkling Brut (Goulburn Valley, Vic)
NV Carpena Malvoti Prosecco DOCG (Veneto, Italy)
2016 Kissing Bridge Moscato (SE Australia)

White

2015 Chrismont Riesling (King Valley, Vic)
2015 Pasqua Pinot Grigio IGT (Verona, Italy)
2016 Mcpherson Sauv Blanc (Goulburn Valley, Vic)
2016 Skipjack Sauv Blanc (Marlborough, NZ)
2016 Leura Park Chardonnay (Margaret River, WA)

Red

2015 Tomich Pinot Noir (Adelaide Hills, SA)
2015 Rocca Ventosa Sangiovese IGP (Abruzzo, Italy)
2015 Radio Boka Tempranillo (Valencia, Spain)
2014 Artigiano Primitivo (Puglia, Italy)
2016 McPherson Cab Sauv Merlot (Goulburn Valley, Vic)
2015 Dog Ridge 'The Pup' Shiraz (McLaren Vale, SA)

Sample beer list

On Tap

Peroni Nastro Azzurro
Fat Yak Pale Ale
Carlton Draught

Domestic

Crown Lager
Boag's Premium
Hahn Super Dry
Minimum Chips Golden Ale
Cascade Premium Light

International

Corona
Asahi
Pilsner Urquell
Peroni Leggera

Craft

Mountain Goat Steam Ale
Hawthorn Pale Ale
Doss Blockos Pale Lager

Cider

Bulmers Original
Three Oaks Apple
Pipsqueak

Tavio

Terms & conditions

Deposits

All deposits and redeemable on the day but are non refundable or transferable. Deposit amount is calculated to be approximately 10% of the value of the event. Deposits will be forfeited should a change of date be required.

Final Numbers

The final catering numbers need to be confirmed around 48 hours to 7 days in advance depending. The number of guests confirmed will be the number catered for and charged for on the evening.

Please Note

Minimum spends are listed for 3 hour events on Sunday-Thursday. 4 hours events on Friday and Saturday.

For all cocktail parties have an additional per person minimum spend of requirement of \$30 on Friday and \$35 Saturdays. Please allow for this when planning your event. For example a group of 70 guests will have a minimum spend of at least \$2450 on Saturday regardless of the space chosen (i.e a cocktail party for 70 guests on Saturday night in the long room has a minimum spend of \$2450 as opposed to \$1500).

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.



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