

Wonderbuffet

la tavola[®]
GRANDI FESTE

Create the event of your dreams



Catering & Nesting Tables

IN JUST A FEW WORDS

The solution for largescale events and parties

Unrivalled modularity allows for combination cooking, warming and cooling set-ups in maximum foodservice experience.

Minimal storage space required

Quick and easy to transport, the platforms are 100% mobile with custom-made carry bags for the cooking, warming and cooling functions

Countless set-up combinations

A wide range of foldable cocktail tables accompanies the platforms to create a comprehensive fleet of mobile food service platforms and tables.

la tavola®

“GENERATIONS OF PASSION
FOR CREATING BEAUTIFUL AND
INNOVATIVE PRODUCTS”

THE ENTREPRENEURS

Brothers Sergio and Giulio Sambonet, having been behind the success of other prominent industry players (the Sambonet Company, Sant’Andrea and Table Top Engineering & Design), now bring a lifetime of industry-specific experience to La Tavola.

Today, Sergio’s son Matteo represents the seventh generation of the Sambonet family still filled with passion for creating beautiful and innovative table top products.



“WE AIM FOR ONE THING, AND
ONE THING ONLY: TO CONTINUE
REVOLUTIONIZING THE WORLD
OF HOSPITALITY”

WE REVOLUTIONIZED THE
PROFESSIONAL BUFFET WORLD...
NOW WE WANT TO BRING THIS
KNOW-HOW TO YOUR HOME!

2011

Magic Table
The first Action Station
with patented Built-In
Modular System



2012

The Bridge
Action stations on wheels with endless
customization options



2014

Nesting Tables
Mobility and storage re-defined



2016

The Grand
An architectural masterpiece



2017

Catering Tables
Portable foodservice tables with their
own interchangeable cooking, warming
and cooling kits



2018

**Kitchen & Party Carts, Dining Tables
and Grandi Feste**
Bringing the restaurant home





THE TEAM

La Tavola's team includes skilled engineers, architects and artisans. We strive to achieve three objectives: to be at the forefront of innovation, the most stylish and the most thorough in service.

SKILLED ENGINEERS, ARCHITECTS AND ARTISANS.

ITALIAN DESIGN, TECHNOLOGY & MANUFACTURING



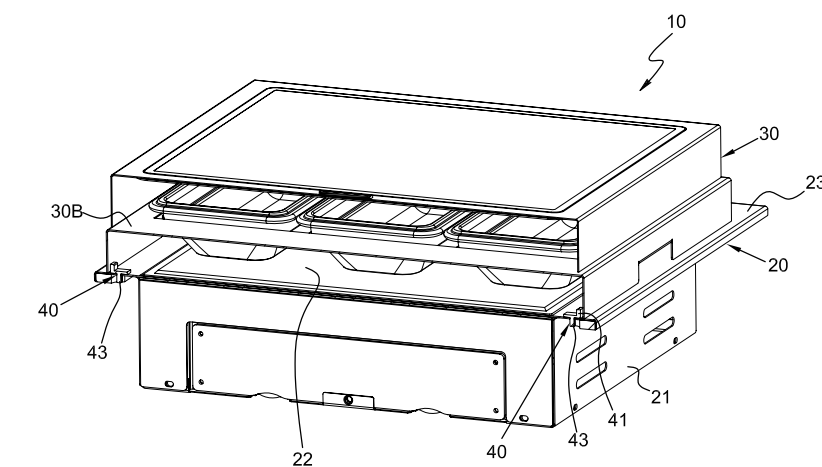
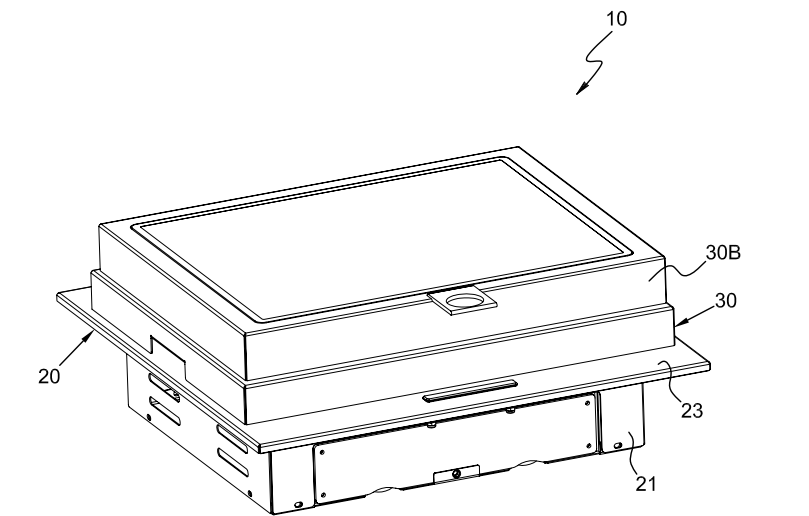
REGISTERED DESIGNS AND PATENTS

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The purchasing of imitation goods may also have legal implications.

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CATERING TABLE





NEVER CEASE TO AMAZE YOUR GUESTS

BE IT IN THE BALLROOM OF AN ANCIENT CASTLE, ON A ROOF TOP,
OR IN A BEAUTIFUL OUTDOOR SETTING.

BRINGING THE PARTY TO LIFE

Traditional event catering used to mean pre-prepared food brought to your home and cooked or warmed up, hidden away in your kitchen. Why not bring the party to life with a showcooking spectacular that you and your guests can enjoy without lifting a finger?





UNLEASH THE PROFESSIONAL CHEF WITHIN

Unleash professional chefs, caterers and mixologists on a vast range of luxury mobile food & beverage service equipment that will allow you to host events the likes of which have never been seen until now.

THE SKY IS THE LIMIT



Everyone's heard the age-old saying

"A man's home is his castle."

Make YOUR castle the place to celebrate all
the special events life has to offer.

Birthdays, holidays, graduations and company
events... The sky is the limit.

Catering Table



Transportation **Bags**
and **Case Trolley**



Features

- » Matte stainless steel frame and structure: durable, hygienic, aesthetic.
- » Includes La Tavola's Dynamic Built-in Modular System®
- » Four wheels, two of which with breaking mechanism
- » HPL tops and sides available in several finishes

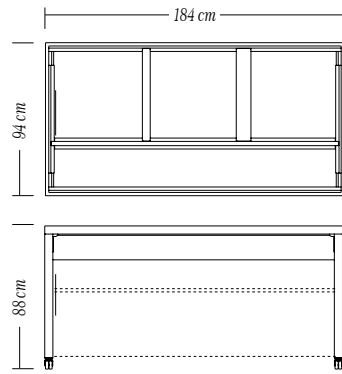
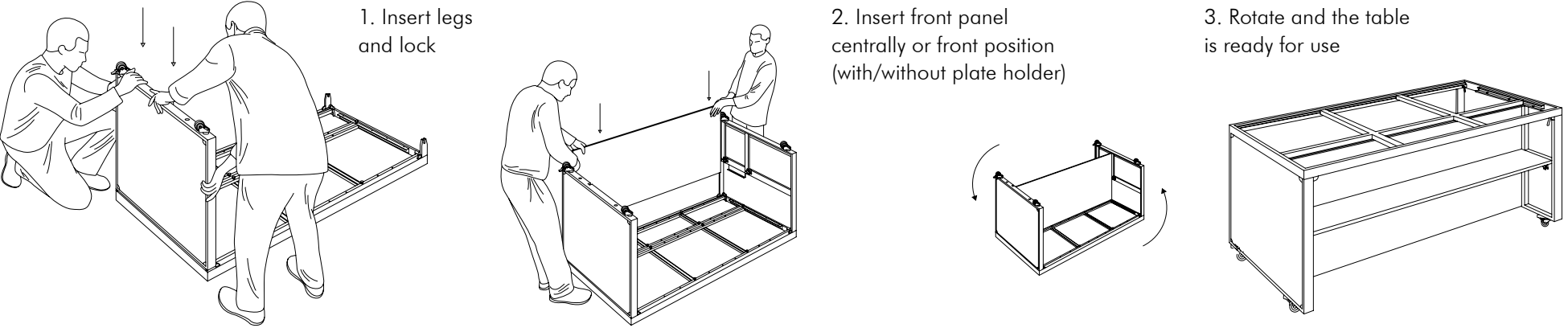


Plate-Holder

Simply inserting the front panel in the central (fig. 01) or in front position (fig. 02) the same Catering Table can be assembled both with or without plate-holder.



Quick and easy **assembly process**



NESTING TABLES





THE GRANDEST OF RESIDENCES, THE GREATEST OF PARTIES.

Entertain your guests like royalty with a complete party set-up that includes
livecooking, bespoke mixology, hot & cold food and much more...

All provided by you, with zero stress and no effort. All that's left for you to do is
enjoy the party knowing that everything is taken care of.

READY FOR THE NEXT EVENT?

Why settle for the usual rent-a-tables that caterers bring when you host a party in your home? Party in the style you're accustomed to with luxury platforms that are 100% customizable to blend seamlessly with your interior décor and personal style. And when the last guest leaves, everything can be packed away in minimal storage space, ready for the next event in a moment' notice.





TREAT YOUR GUESTS

Treat your guests to a lavish spread of all the food you'd expect from a Michelin-starred restaurant - cooked right in front of them by professional chefs and served by a team of waitstaff who take care of all the details so that you can sit back, relax and enjoy the party with your guests without having to worry about the cooking, serving and clean-up.

MAKE THE MOST OF YOUR HOME: INSIDE AND OUT

Roll with your desires... thanks to 100% mobility, you can use the platforms anywhere you want and getting them there is a breeze. Out on the terrace in summer, fireside in the winter, transport the party wherever your mood takes you.



Nesting Tables



Storage
Nest 3 tables in the space of one



You can shake it but can't break it:
Indestructable stainless steel
structure

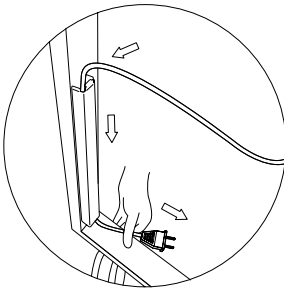
HPL sides and tops
Where look & feel and performance are
concerned, we make no compromises



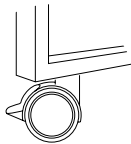
Heavy duty dust
and protective cover



The large Nesting Table is also
available with front and side
skirting



Electrical wiring management
An aesthetic solution to hide wires



Designer casters with
a long radius and
braking system.
Quick and easy to
move

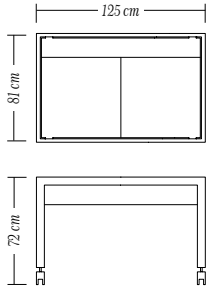


Also available with
adjustable feet

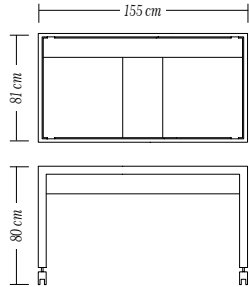
■ NESTING RANGE



SMALL
NESTING TABLE



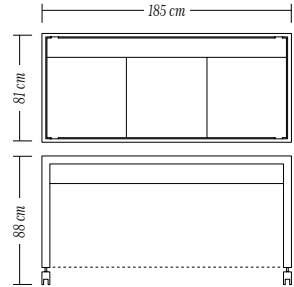
MEDIUM
NESTING TABLE



LARGE
NESTING TABLE



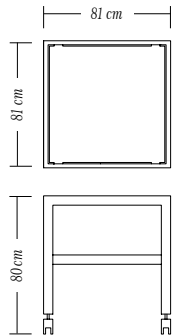
LARGE
NESTING TABLE
with skirting



THE NESTING TABLES ARE AVAILABLE IN 3 SIZES,
6 FINISHES, WITH OR WITHOUT CASTERS.
THE STAINLESS STEEL STRUCTURES ARE
AVAILABLE IN MIRROR AND MATTE FINISHES.



**NESTING TABLE
EXTENSION**



Two extensions can fit underneath
one large Nesting table

DYNAMIC MODULAR SYSTEM®

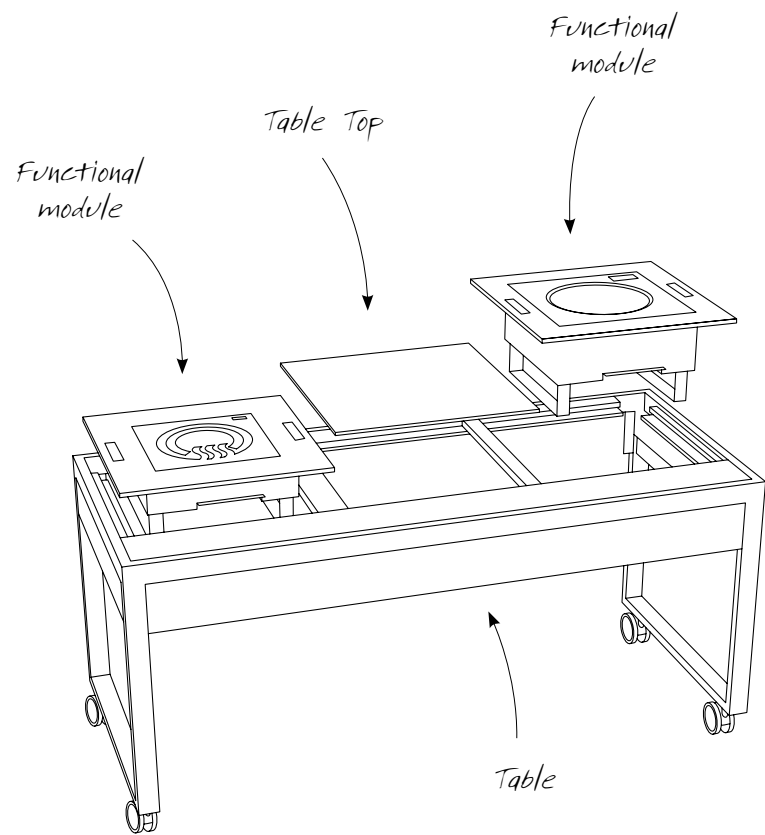


MODULAR LINE

At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

The DBMS is a very clever yet simple mobile frame that allows you to incorporate any of La Tavola’s functional modules for warming, cooling, cooking and ambient temperature display into any one of our tables.

This is how we have created a system that knows no boundaries.



CHOOSE YOUR FUNCTIONAL MODULES

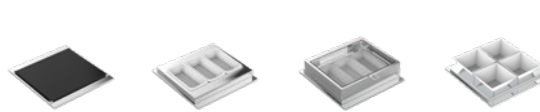
WeCOOK MODULES



WeWARM MODULES



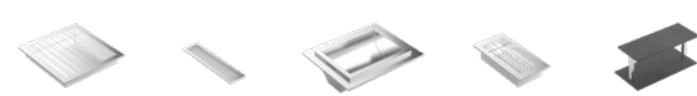
WeCOOL MODULES



WeWARM&COOL MODULES



WeDRINK KIT



WeMIX KIT

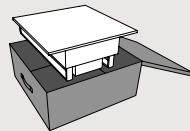
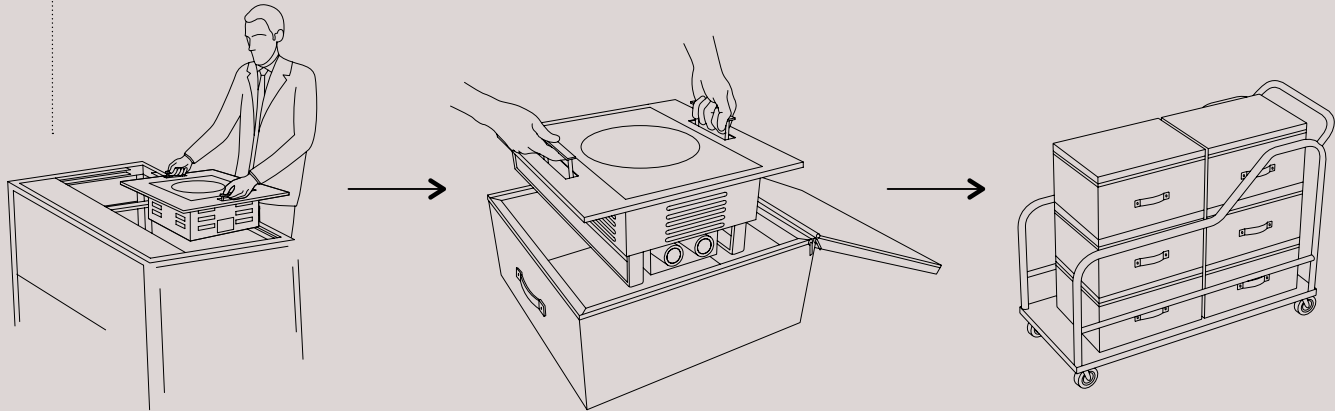


FUNCTIONAL MODULES

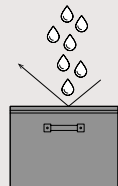
We**COOK** We**WARM&COOL**
We**WARM** We**DRINK**
We**COOL** We**MIX**

BOUNDLESS MODULARITY

With warming, cooling and cooking modules available, the Dynamic Built-in Modular System gives La Tavola's buffet stations total versatility.



Each modules comes with a durable custom-made case for storage and tranportation



Waterproof, easy to clean, hygienic



STORAGE EFFICIENCY

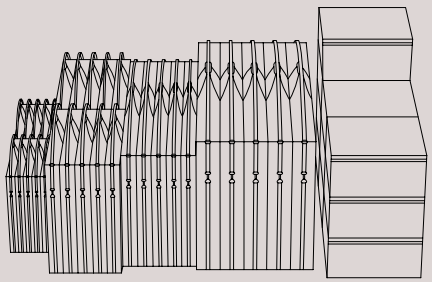
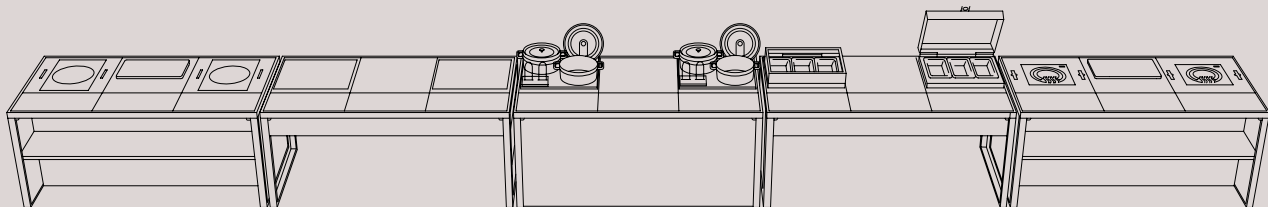
BECAUSE LIMITED STORAGE SPACE SHOULD NEVER LIMIT YOUR POTENTIAL



Custom-made bags for both modules and tables



Modules stored in their cases ready for transportation

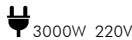


WeCOOKMODULES



WOK

Cooking area Ø 31 cm
2 temperature regulation areas



3000W 220V



COOKING TOP

20 temperature settings
LED display for temperature control



3500W 220V



DUAL COOKING TOP

2 independent induction zones
Bridging function to divert full power
(3700W) to one pan only



2200W (zone 1) 1500W (zone 2)
3700W (bridge) 220V

COOKING ACCESSORIES
FOR DUAL COOKING TOP



GRILL TEPPANYAKI TRAY



GLASS STEAMER



DIM SUM

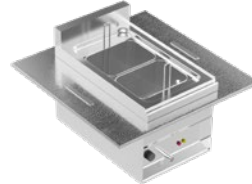


GRILL / TEPPANYAKI

Total cooking area 30 x 47 cm
2 independent cooking areas with
temperature feedback
70° > 250° C temperature range



4800W 220V - 32A



PASTA BOILER

10 lt capacity
Safe handling of hot liquids
30° > 110° C temperature range



3830W 220V



FRYER

8 lt capacity
Safe handling of hot liquids
100° > 180° C temperature range



3000W 220V

WeWARMMODULES



HOT GLASS

Hot Surface 47,2 x 56,2 cm
Tempered Glass



GN HOT PANS

1/1 GN size
Food pan options on page 46



HOT CHAFING DISH

1/1 GN size



HOT SOUPS

Cocotte size Ø 26 cm



CARVING

Power: 1400W (base) and 500W (lamp)
Premium Granite Base



HOT STONE

Power: 1400W (base)
Premium Granite Base



SECRET WARMING INDUCTION

Hidden warm-holding solution



WARMING FRONT GLASS

Tempered Glass
Hot Surface 65,6 x 26 cm



WARMING FRONT COCOTTES

Premium Ceramic Oval Cocotte 32,5 x 26,5 cm
Cast Iron Cocottes Ø 26 cm

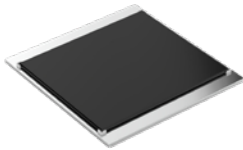


WARMING FRONT PANS

2x Food Pans 1/2 GN



WeCOOL MODULES



COOL GLASS
Cold Surface 47,2 x 56,2 cm
Tempered Glass




COOL CHAFING DISH
1/1 GN size
Food pan options on page 46




GN COOL PANS
3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size



COOL BOWLS
Options for bowls on page 46



5 HOURS
AT 21° C *



Eutectic
SURFACE
0-4° C *

* at 21° C room temperature

WeWARM&COOL MODULES



HOT&COOL GLASS
Hot/cold Surface 47,2 x 56,2 cm
Tempered Glass



HOT&COOL SOUPS
Cocotte size Ø 26 cm



HOT&COOL GN PANS
3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size




HOT&COOL BOWLS
Options for bowls on page 46




HOT&COOL CHAFING DISH
1/1 GN size



HOT&COOL STONE
Power: 850W
Premium Granite Base



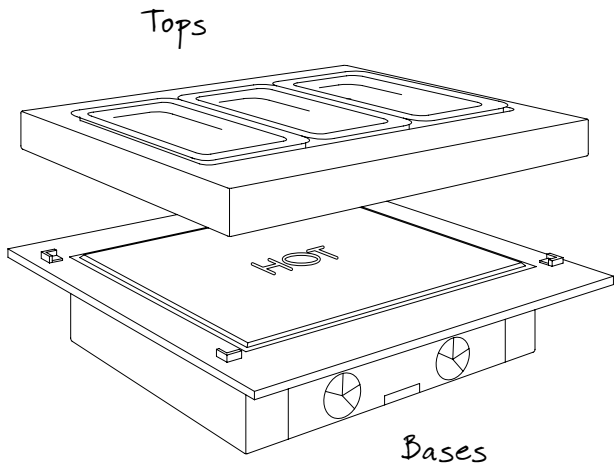
-3° +120° C



850W
220V

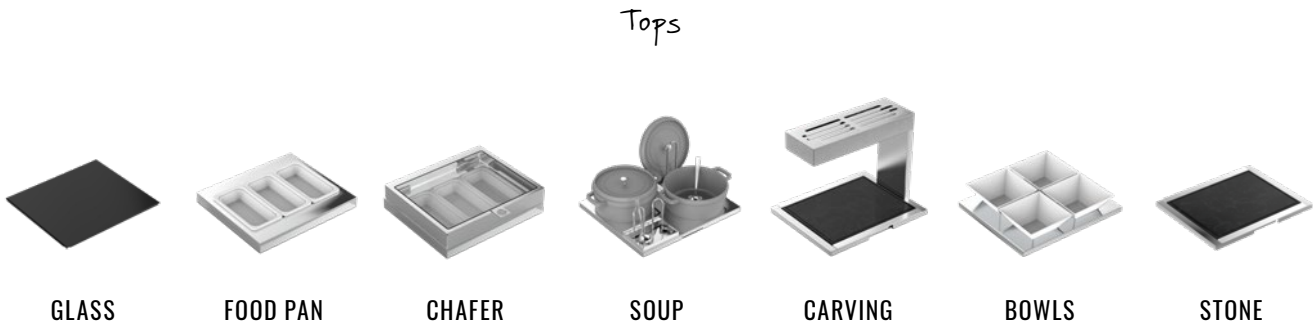
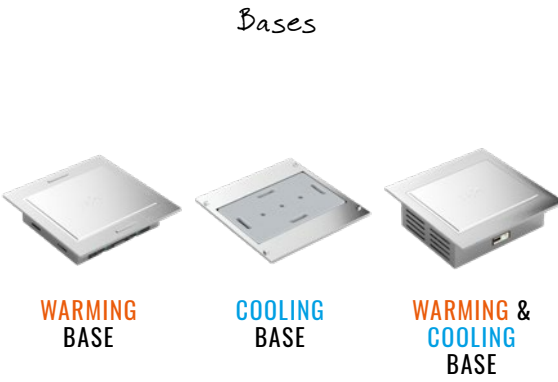
MULTI-PURPOSE TOPS®

MAXIMIZE YOUR SERVICE OPTIONS WHILE MINIMIZING EQUIPMENT



Each We**WARM**, We**COOL** and We**WARM&COOL** module is composed of a “Top” and a “Base”.

Tops are removeable and can be switched out at any time. They are also interchangeable across different bases.



PATENT PENDING

<div>Tops</div> <div>Bases</div>	Glass	Food Pan	Chafar	Soup	Carving	Bowls	Stone
Electric Warming Base	Hot Glass	Hot Food Pan	Hot Chafar	Hot Soups	Carving	Hot Bowls	Hot Stone
Eutectic Cooling Base	Cool Glass	Cool Food Pan	Cool Chafar	Cool Soups		Cool Bowls	
Electric Warming & Cooling Base	Hot&Cool Glass	Hot&Cool Food Pan	Hot&Cool Chafar	Hot&Cool Soups	Carving	Hot&Cool Bowls	Hot&Cool Stone

We**DRINK** We**MIX**
BEVERAGE KITS

10 MODULES,
2 PROFESSIONAL STATIONS

Turn your Catering Table into a professional
beverage or mixology station.

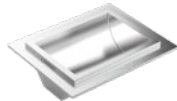
We**DRINK** kit



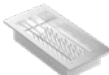
GLASS
HOLDER



DRAINER



ICE WELL
FOR BOTTLES

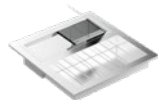


SPEED
RACK



COUNTER
TOP TILES

We**MIX** kit



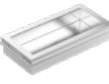
GLASS HOLDER
& TRASH BIN



COCKTAIL DRAINER
& ICE BIN



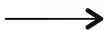
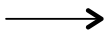
SPEED
RACK



CHAMPAGNE COOLER






















COUNTER
TOP TILES



BEVERAGE AND MIXOLOGY KITS CAN BE MOVED AND STORED WITH CUSTOM-MADE BAGS AND CARTS



PREMIUM QUALITY CERAMIC FOOD PANS

GN SIZES	WHITE h 6,5 cm	CHERRY h 6,5 cm	BLACK h 6,5 cm
1/1 GN	 TAV340105	 TAV340133	 TAV340171
1/2 GN	 TAV342605	 TAV342633	 TAV342671
2/3 GN	 TAV342305	 TAV342333	 TAV342371
1/3 GN	 TAV341705	 TAV341733	 TAV341771
1/4 GN	 TAV341605	 TAV341633	 TAV341671
2/4 GN	 TAV340205	 TAV340233	 TAV340271
1/6 GN	 TAV348605	 TAV348633	 TAV348671
























CAST IRON COCOTTES & TAJINES

INDUCTION-READY

 BLACK Ø 10 h 14,5 cm - lt 0,25 TAV6010N	 GRAPHITE GRAY Ø 10 h 14,5 cm - lt 0,25 TAV6010G	 CHERRY Ø 10 h 14,5 cm - lt 0,25 TAV6010R	 MUSTARD Ø 10 h 14,5 cm - lt 0,25 TAV6010S
 BLACK Ø 20 h 14,5 cm - lt 2,2 TAV6020N	 GRAPHITE GRAY Ø 20 h 14,5 cm - lt 2,2 TAV6020G	 CHERRY Ø 20 h 14,5 cm - lt 2,2 TAV6020R	 MUSTARD Ø 20 h 14,5 cm - lt 2,2 TAV6020S
 BLACK Ø 26 h 14,5 cm - lt 4,6 TAV6026N	 GRAPHITE GRAY Ø 26 h 14,5 cm - lt 4,6 TAV6026G	 CHERRY Ø 26 h 14,5 cm - lt 4,6 TAV6026R	 MUSTARD Ø 26 h 14,5 cm - lt 4,6 TAV6026S
 BLACK Ø 30 h 18 cm - lt 7,65 TAV6030N	 GRAPHITE GRAY Ø 30 h 18 cm - lt 7,65 TAV6030G	 CHERRY Ø 30 h 18 cm - lt 7,65 TAV6030R	 TAJINE - WHITE Ø 28 h 21 cm - lt 2 TAV6128
 OVAL - BLACK 41 x 32,5 h 19 cm - lt 12 TAV604132N	 OVAL - GRAPHITE GRAY 41 x 32,5 h 19 cm - lt 12 TAV604132G	 TAJINE - CHERRY Ø 28 h 21 cm - lt 2 TAV6128R	 TAJINE - GRAPHITE GRAY Ø 28 h 21 cm - lt 2 TAV6128G

CERAMIC COCOTTES

INDUCTION-READY

ROUND COCOTTE Ø 26 cm - lt 3,4	 TAV65026W	 TAV65026N	 TAV65026B	 TAV65026R	 TAV65026Y	 TAV65026G	 TAV65026V
ROUND SHALLOW COCOTTE Ø 28 cm - lt 3,6	 TAV65028W	 TAV65028N	 TAV65028B	 TAV65028R	 TAV65028Y	 TAV65028G	 TAV65028V
OVAL COCOTTE 32,5 x 26,5 cm - lt 4,2	 TAV6503226W	 TAV6503226N	 TAV6503226B	 TAV6503226R	 TAV6503226Y	 TAV6503226G	 TAV6503226V
TAJINE Ø 32 cm - lt 3	 TAV65032W	 TAV65032B	RECTANGULAR PAN 30,5 x 21,5 h 7		 TAV65113	ACCESSORIES	
						 STEAMER INSERT Ø 26 h 6,5 TAV65126W	 LID REST 12 x 6 h 8 TAV65112

SALAD BOWLS (only for Electric) 20 x 20 h 8,5 cm N20212020		RECTANGULAR ROASTING DISH (only for Electric) 19 x 12,5 x 5 cm		TAV036055 SNEEZE GUARD FOR WeWARM/WeCOOL AND TECHNICAL TILE 54,5 x 45,5 h 56 cm	
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SET OF 4 SQUARE AND 1 OBLONG FOLDABLE TABLES THAT CAN BE DEPLOYED AND STORED QUICKLY TO CREATE F&B SET-UPS IN A MATTER OF SECONDS.



**SQUARE
FOLDABLE TABLES**
—
L 80, W 80
H 75/90/105/120 cm



**OBLONG
FOLDABLE TABLE**
—
L 180, W 80, H 90 cm



**STORAGE CART
FOR FOLDABLE TABLES**
L 200, W 85, H 100 cm
Up to 12 square foldable tables
up to 6 oblong foldable tables

THE ELEGANT SOLUTION FOR COCKTAIL TABLES THAT CAN BE STORED IN MINIMAL SPACE. LINENLESS, BEAUTIFULLY CRAFTED AND HEAVY DUTY.



**SQUARE
COCKTAIL TABLE**
—
L 64, W 64, H 110 cm



**ROUND
COCKTAIL TABLE**
—
ø 70, H 110 cm



**LUXURY
COCKTAIL TABLE**
—
ø 55 base, ø 60 top, H 110 cm



CART FOR COCKTAIL TABLE
L 200, W 90, H 100 cm
Up to 12 square or round cocktail
tables



**CART FOR LUXURY
COCKTAIL TABLE**
L 170, W 88, H 152 cm
Up to 6 luxury cocktail tables

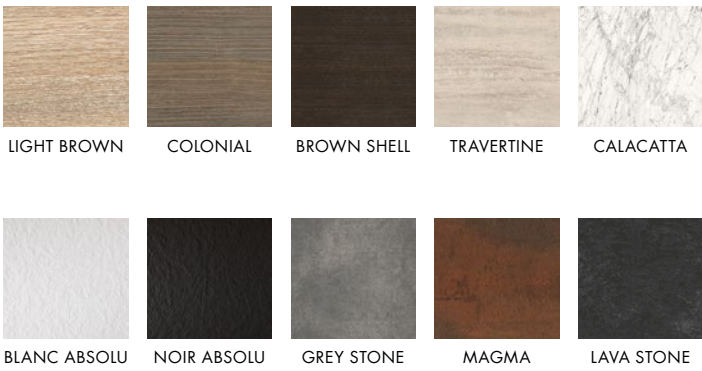
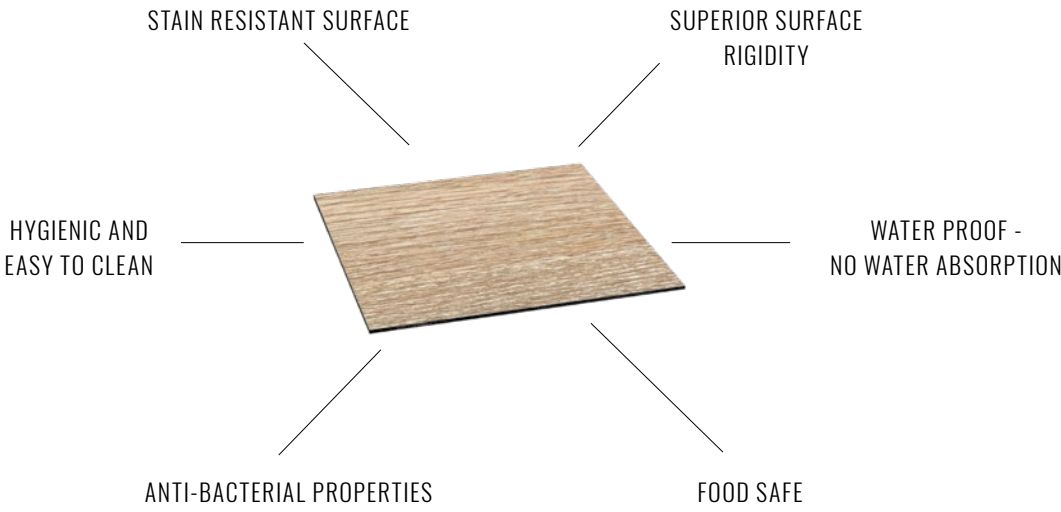
HPL

PANELS AND TOPS

LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry.

HPL tops and sides are durable and lightweight.
They have a great look and feel, and with a variety of different finishes available, matching your interior décor is easy.



TESTIMONIALS



NOBU MIAMI BEACH FLORIDA

ARCHITECT: DAVID ROCKWELL



“It’s very rare that something encompasses both form and function. The beauty and simplicity of the product design provides inspiration for myself and my team”

THOMAS BUCKLEY, EXECUTIVE CHEF



NH HOTEL TORINO

ARCHITECT: RENZO PIANO



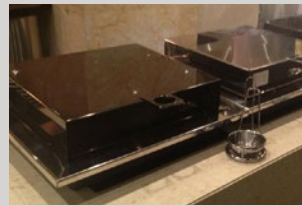
“We love the flexibility of the products and it has been very engaging working with La Tavola’s design team to come up with the ideal solution for our property. The chosen design makes great use of our space and makes guest flow easy even at peak times”

DAVIDE SPRIANO, DIRETTORE



SOLAIRE RESORT & CASINO IN ENTERTAINMENT CITY, MANILA

ARCHITECT: KNA, PRINCIPAL KIRK NIX.



“La Tavola’s products for buffet set ups and cocktails have become the ‘talk of the town’”

WOLFGANG FISCHER, CULINARY DIRECTOR



SOPHIA’S RESTAURANT IN ENTERPRISE HOTEL, MILANO

ARCHITECT: SOFIA GIOIA VEDANI



“La Tavola have been so fantastic to work with and it has been a pleasure because they really make you part of the design process giving you the opportunity to let them know exactly what you want out of your buffet set-up”

FILIPPO PRASTARO, F&B EXECUTIVE



GALLIA EXCELSIOR HOTEL MILANO

ARCHITECT: MARCO PIVA



“La Tavola’s tables are beautifully crafted and extremely versatile. The team provided great support throughout the entire process - from concept creation to the installation and staff training”

STEFANO PIANTANIDA, F&B DIRECTOR



FOUR SEASONS RESORT AT WALT DISNEY WORLD® RESORT, ORLANDO

ARCHITECT: WTG DESIGN, HKS, EDSA (LANDSCAPE ARCHITECTURE)
INTERIOR DESIGN: ANDERSON MILLER



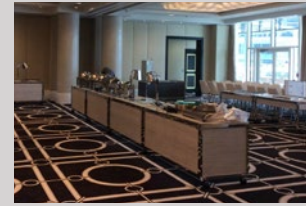
“The products are easy to operate, very flexible and look great with our interior décor. The La Tavola team provided excellent service as well as staff training prior to our opening”

CORY SAFFRAN, ASSISTANT DIRECTOR OF F&B



FOUR SEASONS HOTEL AT AL MARYAH ISLAND, ABU DHABI

ARCHITECT: PLP ARCHITECTURE. INTERIOR DESIGNERS: RICHMOND INTERNATIONAL, HBA, TIHANY DESIGN (SELECTED RESTAURANT DESIGN), AVROKO (SELECTED RESTAURANT DESIGN)



“La Tavola’s products are stunningly well matched to our events space – they truly look like part of the overall interior décor and existing furniture. The installation service provided was timely, efficient and ensured that everything was up and running within good time for our opening”

GIANCARLO DI FRANCESCO, EXECUTIVE CHEF



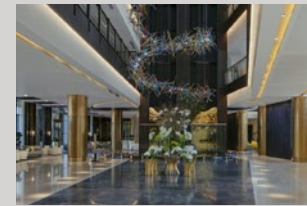
NOVOTEL MANILA

ARCHITECT: SUDHAKAR THAKURDESAI



“A fantastic investment. It is very rare to find so much flexibility in a product that is at the same time very easy to operate. Two thumbs up!”

MICHAEL SCHAUSS, EXECUTIVE CHEF



THE WESTIN DOHA HOTEL & SPA DOHA

ARCHITECT: KEO INTERNATIONAL CONSULTANTS



“We were able to customize the materials and finishes used for the products so that they fit in with our interior style and décor. The level of service was very detailed and personalized. The team were always available for anything and very helpful“

BULENT CANBOLAT, EXECUTIVE CHEF



MANDARIN ORIENTAL BANGKOK

ARCHITECTS: STEFANO CARDU & ROSSI (1881), CHAPMAN TAYLOR (CIAO RESTAURANT INTERIOR DESIGN) - JOYCE WANG STUDIO (HOTEL SUITE INTERIOR DESIGN)



“We chose La Tavola’s products because they match our classic and magnificent interior design. Their team has been extremely helpful and the products look so good that we are actually using some of the tables as furniture in our pre-function room”.

MARC EPPER, F&B MANAGER



MARRIOTT MARQUIS QUEEN'S PARK BANGKOK

ARCHITECT: HOC ARCHITECTS



“We favored La Tavola for our mobile banqueting equipment because of their look & feel and solidity. The equipment is powerful enough to run a full à la carte service on their tables alone without access to any other kitchen. The installation and training service provided was timely and very helpful”

DIETER RUCKENBAUER, F&B DIRECTOR



CAPITAL HOSPITALITY AT ADNEC, ABU DHABI

ARCHITECT: RMJM ARCHITECTS



“The products are of extremely high quality which means they are durable and maintain their appearance over time. We look forward to working closely with La Tavola on many future projects”

EUGENE CARTWRIGHT, HEAD OF CULINARY

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Graphic design
D-Lab - www.laboratoriodesign.it

Photography
Dario Canova
Shutterstock

Rendering
La Tavola Engineering Dpt.

APR 2018

