

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



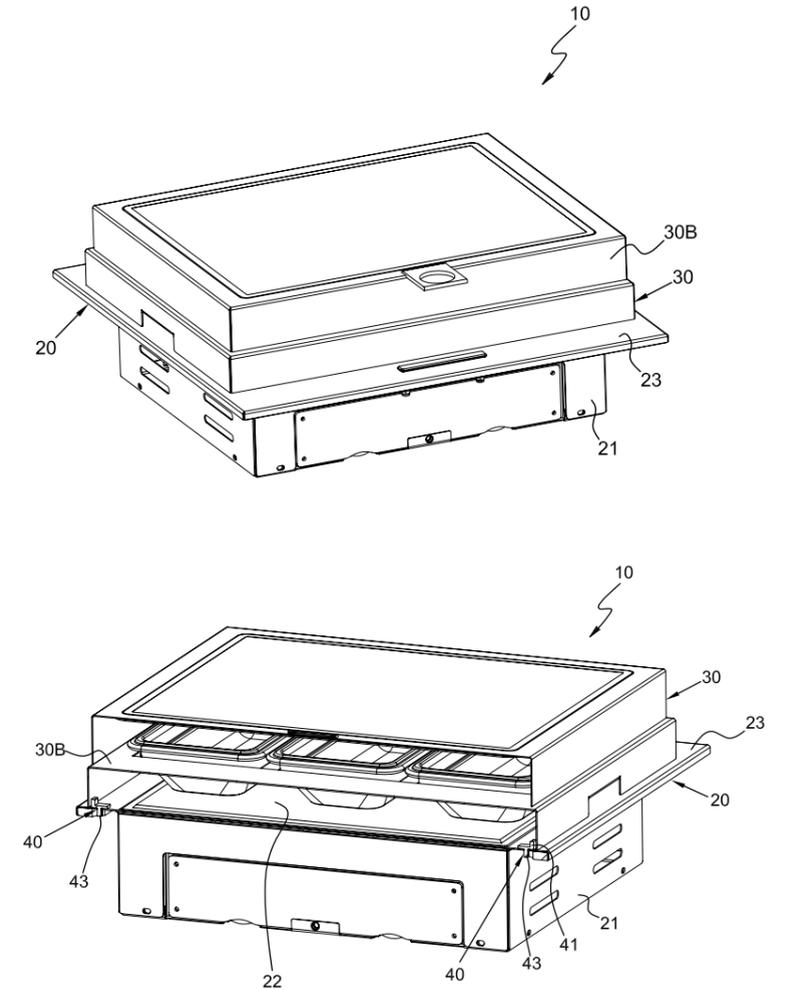
REGISTERED DESIGNS AND PATENTS

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LA TAVOLA will not hesitate to take legal action against any infringement of patents or registered designs in order to fully protect its intellectual property.

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

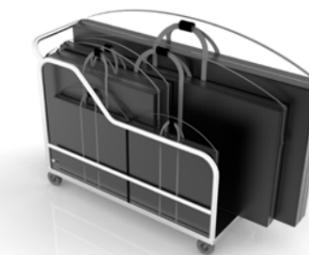


fig. 01



fig. 02

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



Cart and Bag kit for Catering Table



Cart and Cases for Functional Modules

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

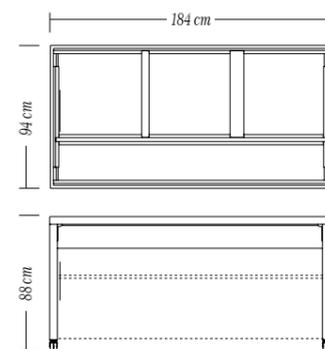
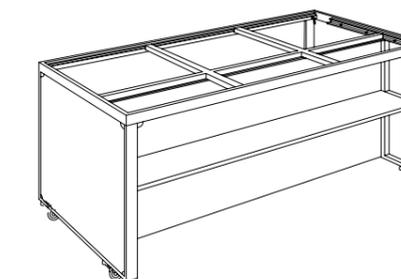
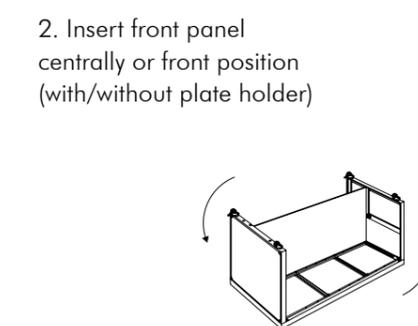
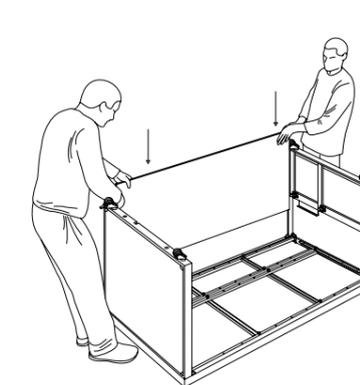
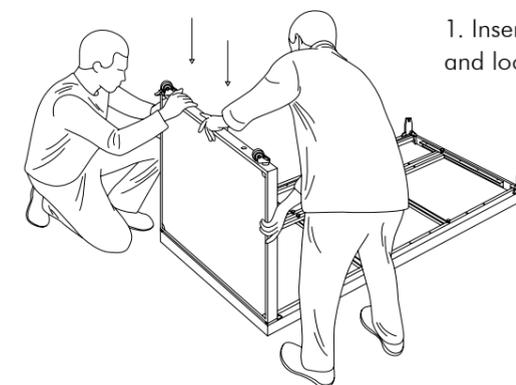


Plate-Holder

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's 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:
Indestructible stainless steel
structure

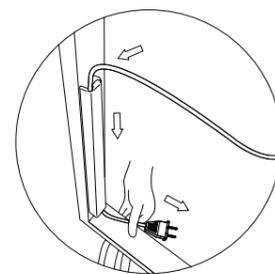
HPL sides and tops
Where look & feel and performance are
concerned, we make no compromises



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



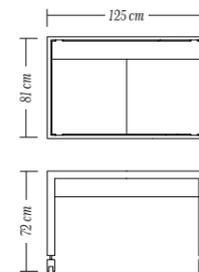
Also available with
adjustable feet



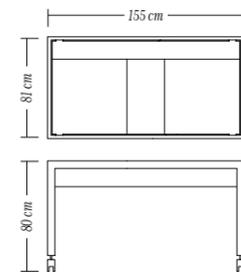
■ NESTING RANGE



SMALL
NESTING TABLE



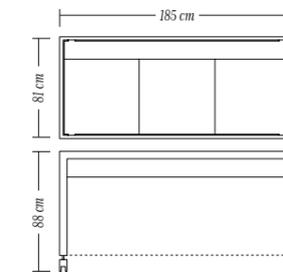
MEDIUM
NESTING TABLE



LARGE
NESTING TABLE



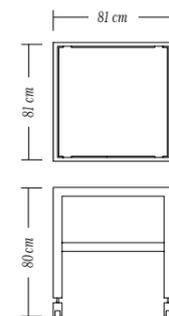
LARGE
NESTING TABLE
with skirting



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®

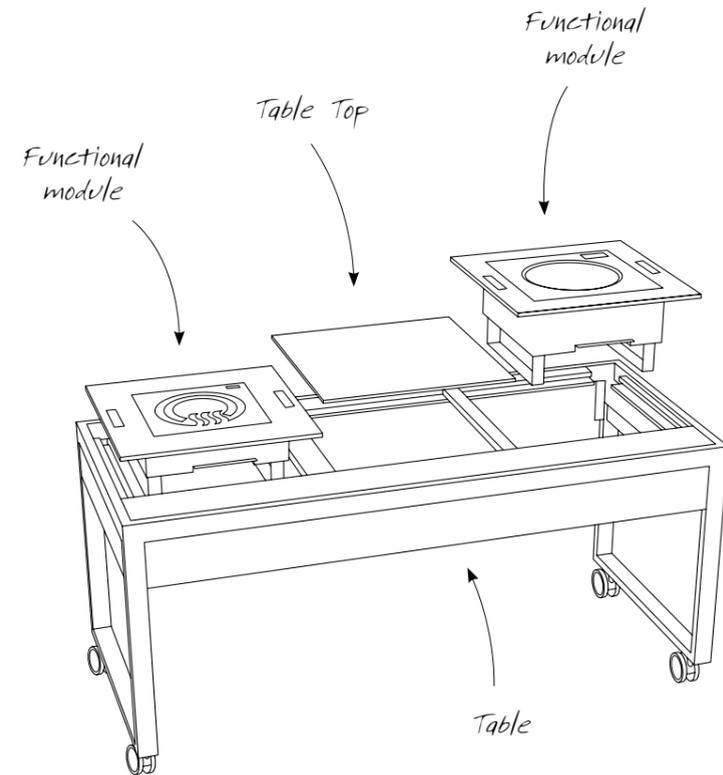


MODULAR LINE

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.

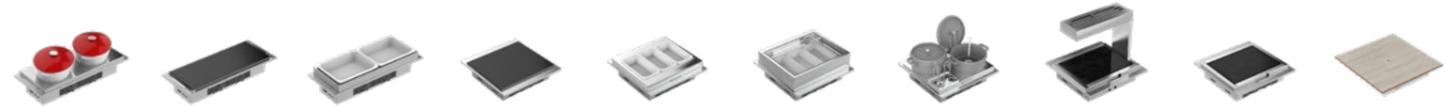


CHOOSE YOUR FUNCTIONAL MODULES

WeCOOK MODULES



WeWARM MODULES



WeCOOL MODULES



WeWARM&COOL MODULES



WeDRINK KIT



WeMIX KIT

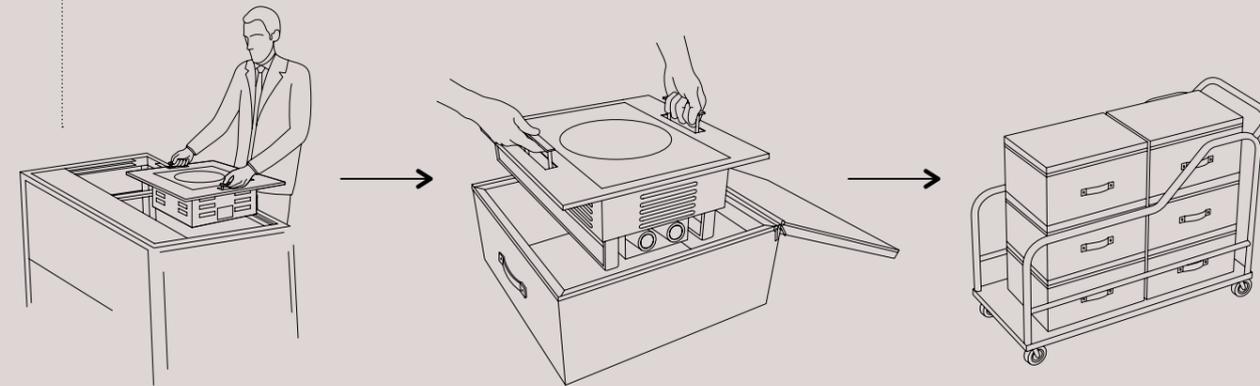
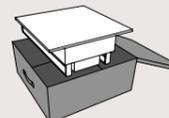


FUNCTIONAL MODULES

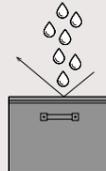
We**COOK** We**WARM&COOL**
We**WARM** We**DRINK**
We**COOL** We**MIX**

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 transportation

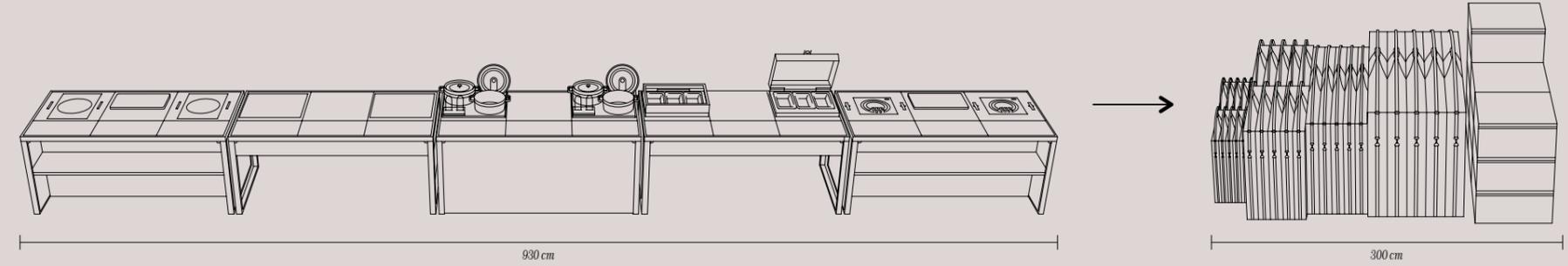


Waterproof, easy to clean, hygienic



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

WeCOOK MODULES



WOK

Cooking area Ø 31 cm
2 temperature regulation areas



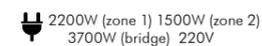
COOKING TOP

20 temperature settings
LED display for temperature control



DUAL COOKING TOP

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



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



PASTA BOILER

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



FRYER

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



WeWARM MODULES



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



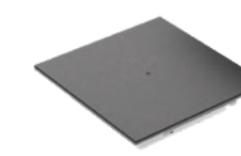
CARVING

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



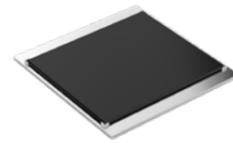
WARMING FRONT PANS

2x Food Pans 1/2 GN

WeCOOL MODULES



* at 21° C room temperature



COOL GLASS

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



GN COOL PANS

3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size



COOL CHAFING DISH

1/1 GN size
Food pan options on page 46



COOL BOWLS

Options for bowls on page 46

WeWARM&COOL MODULES



HOT&COOL GLASS

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



HOT&COOL GN PANS

3x 1/3 GN size
2x 1/2 GN size
1x 1/1 GN size



HOT&COOL CHAFING DISH

1/1 GN size



HOT&COOL SOUPS

Cocotte size Ø 26 cm



HOT&COOL BOWLS

Options for bowls on page 46

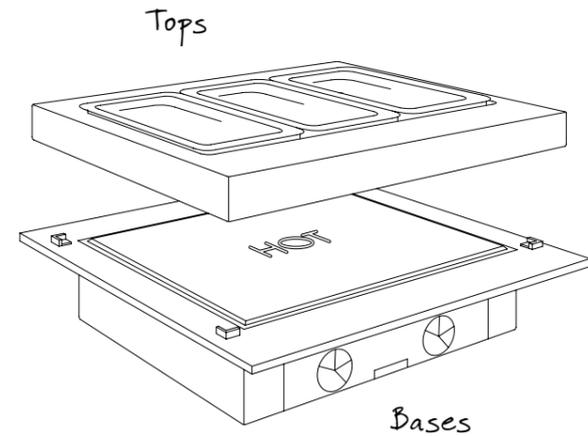


HOT&COOL STONE

Power: 850W
Premium Granite Base

MULTI-PURPOSE TOPS®

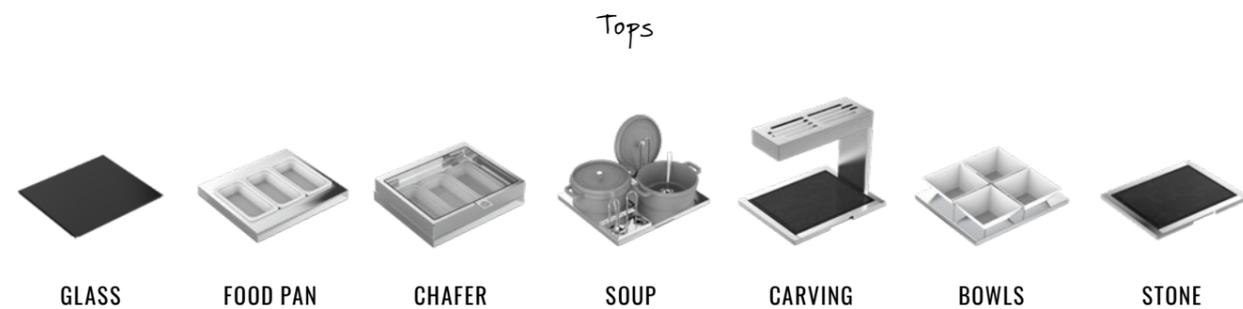
MAXIMIZE YOUR SERVICE OPTIONS WHILE MINIMIZING EQUIPMENT



Each **WeWARM**, **WeCOOL** and **WeWARM&COOL** module is composed of a "Top" and a "Base".

Tops are removable and can be switched out at any time.

They are also interchangeable across different bases.



Tops \ Bases	Glass	Food Pan	Chafer	Soup	Carving	Bowls	Stone
Electric Warming Base	Hot Glass	Hot Food Pan	Hot Chafer	Hot Soups	Carving	Hot Bowls	Hot Stone
Eutectic Cooling Base	Cool Glass	Cool Food Pan	Cool Chafer	Cool Soups		Cool Bowls	
Electric Warming & Cooling Base	Hot&Cool Glass	Hot&Cool Food Pan	Hot&Cool Chafer	Hot&Cool Soups	Carving	Hot&Cool Bowls	Hot&Cool Stone

PATENT PENDING

WeDRINK WeMIX BEVERAGE KITS

10 MODULES, 2 PROFESSIONAL STATIONS

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

WeDRINK kit



GLASS HOLDER



DRAINER



ICE WELL FOR BOTTLES



SPEED RACK



COUNTER TOP TILES

WeMIX kit



GLASS HOLDER & TRASH BIN



COCKTAIL DRAINER & ICE BIN



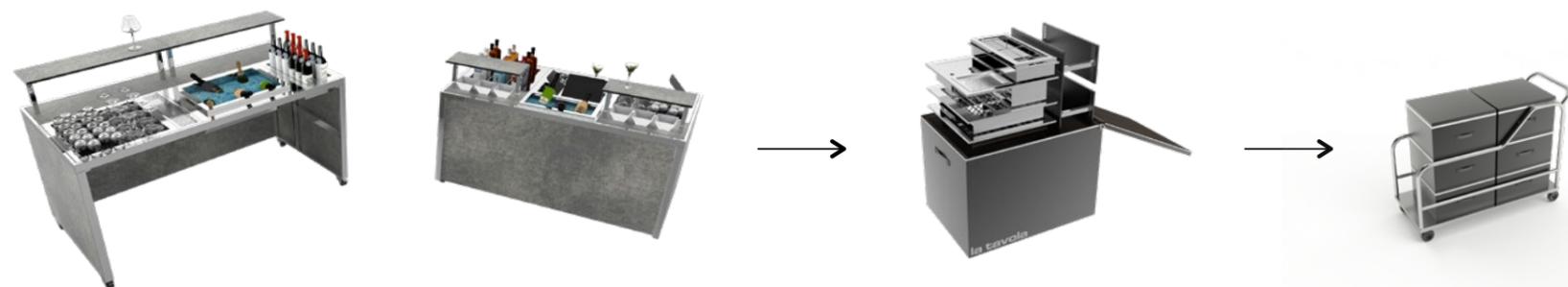
SPEED RACK



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)

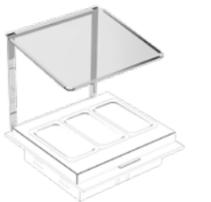
20 x 20 h 8,5 cm
N20212020



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





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

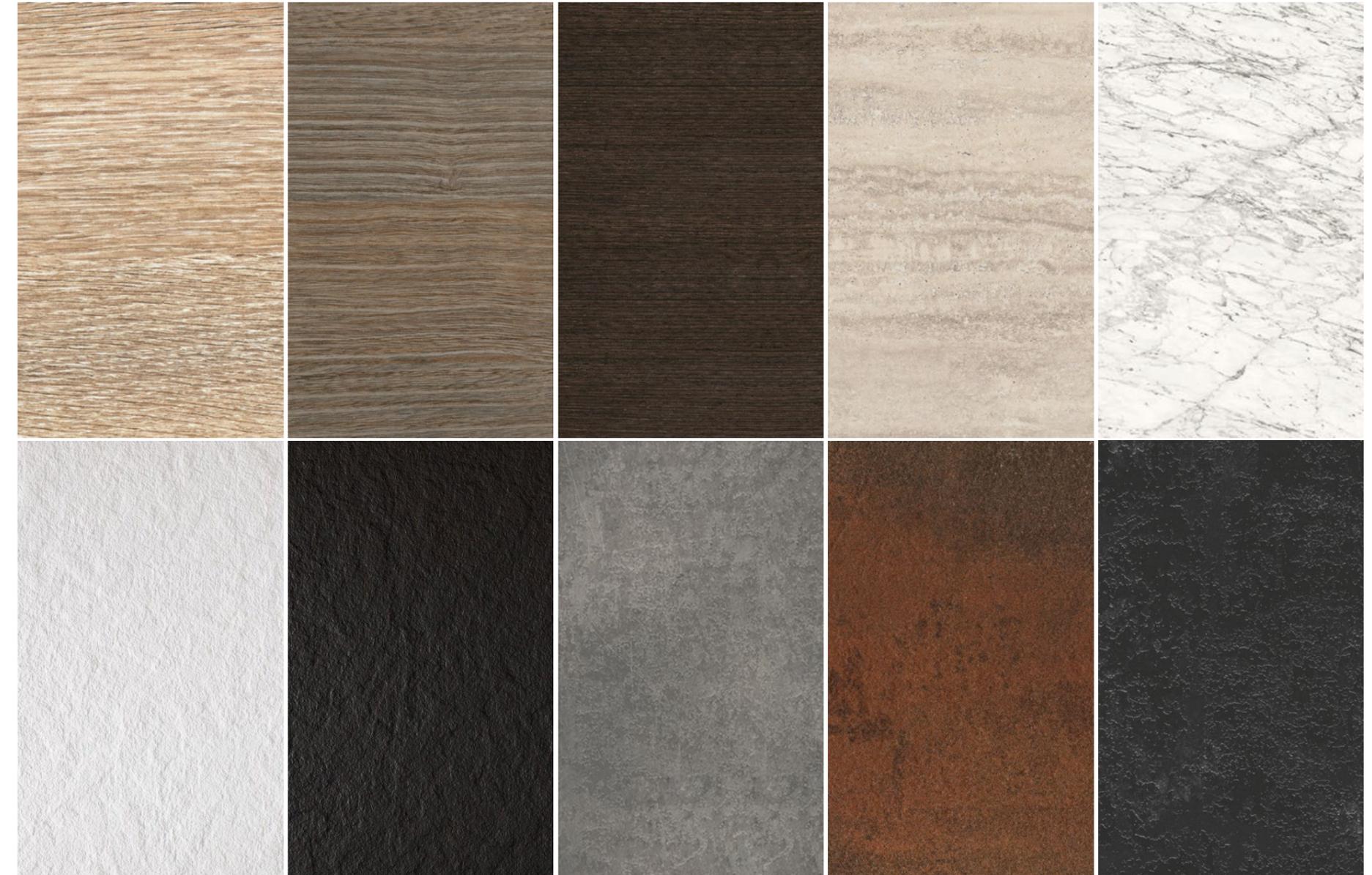
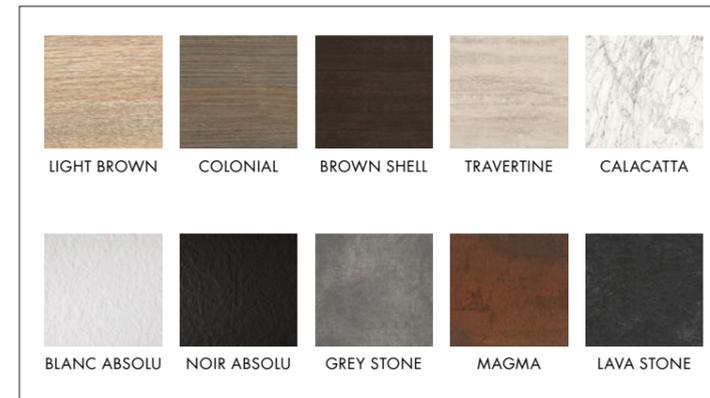
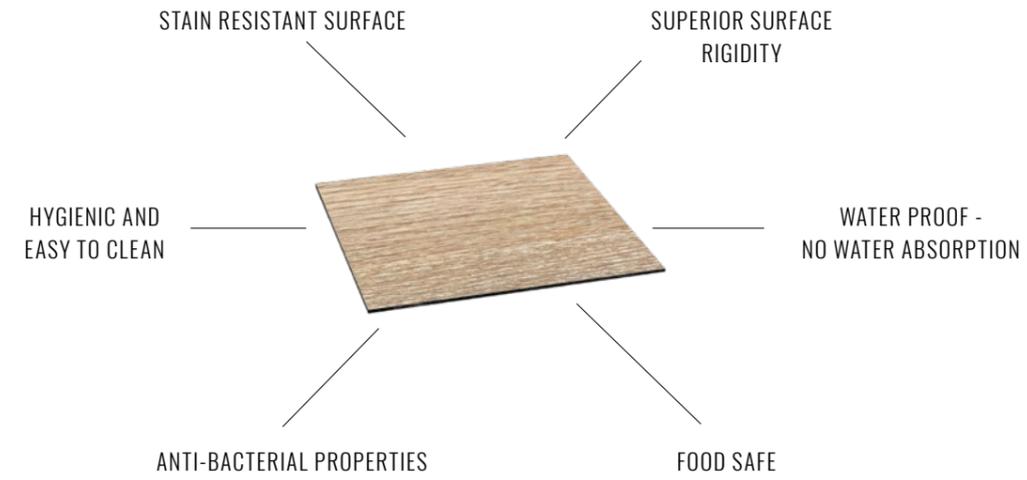
PANELS AND TOPS

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

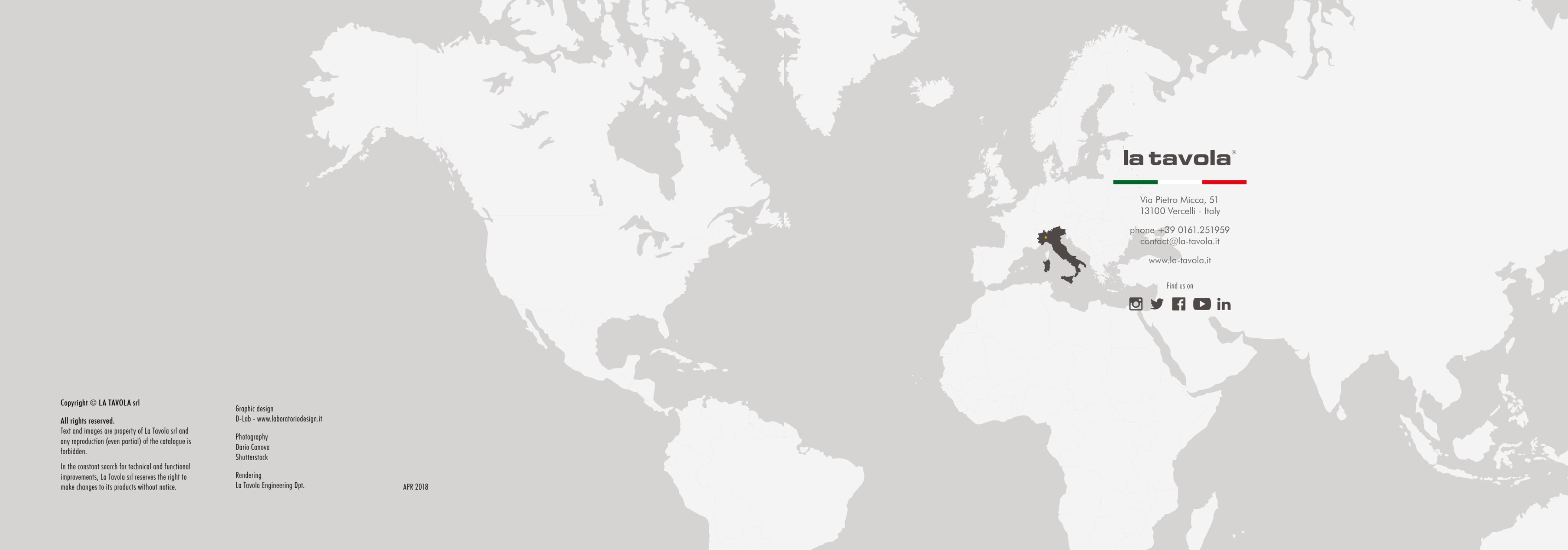
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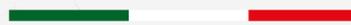


"The products are of extremely high quality which means they are durable and maintain their appearance over time. We look forward to working closely with La Tavola on many future projects"

EUGENE CARTWRIGHT, HEAD OF CULINARY



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