



WEDDINGS
and
SPECIAL EVENTS

Il Fornaio
at The Westin San Jose



Il Fornaio at The Westin San Jose



Congratulations on your engagement and upcoming wedding!

The Authentic Italian Cuisine of Il Fornaio coupled with the National Historic Landmark Sainte Claire will create a truly memorable experience for you and your guests.

Our wedding packages and menus have been designed as “all-inclusive” options to take a lot of the guesswork out of your total price. Our professional catering staff will be there every step of the way to create your special menu, help you with decorating ideas, refer vendors to you, and assist you with the wedding planning process.

Our goal is to create beautiful memories that last a lifetime for you and your family.

Please contact our on-site Wedding Coordinator
Directly at **408-709-6763** for your special proposal
or email: dardizzone@ilfo.com
302 South Market St.; San Jose, CA 95113



WEDDING PACKAGE # 1



HORS D'OEUVRES

*Your Guests Will Be Greeted for the First Hour by the Il Fornaio Staff
serving the Following Hors D'oeuvres and Beverages:*

(4 pieces total per guest)

Crostini Assortiti

*Baguette toasted with extra virgin olive oil
and garlic, topped with: brie and roasted
garlic; fresh tomato, basil and garlic; black
olive tapenade; and roasted bell peppers*

Funghi con Farciti

*Baked mushroom caps stuffed with
pesto and cheese*

Salsiccia alla Griglia

Grilled mild Italian sausages served with Dijon mustard sauce

BUTLER STYLE CHAMPAGNE/CIDER FROM SILVER TRAYS

One Glass of House Champagne/Cider Per Person



DINNER SERVICE

*A Champagne Toast from our House Champagne will be poured
either upon the Wedding Party being seated or at the cake-cutting.
Sparkling cider may be substituted*

Il Fornaio Fresh Baked Breads with Olive Oil and Balsamic Vinegar

Il Fornaio Coffee & Mighty Leaf Tea

Insalata

Client to select 1 salad for all guests

Insalata del Fornaio

*Mixed Greens, garlic croutons,
parmesan and House Vinaigrette*

Insalata Caprina

*Mixed greens, Roma tomatoes, goat
cheese rolled in walnuts, balsamic
vinaigrette*

Continued...



Girarrosto, Griglia, e Specialita

Client to select 2 entrées for all guests to choose from.

Vegetarian option available upon request.

Entrée split counts and place cards are required.

Petti di Pollo alla Ducale

*Sautéed Chicken Breast, Artichoke
Hearts and Sundried Tomatoes
in a Cream Sauce; served with roasted
potatoes and seasonal vegetables*

Controfiletto di Manzo

*New York steak, grilled medium-rare;
Choice of: Balsamic Reduction or Mixed
Mushroom Sauce; served with roasted
potatoes and seasonal vegetables*

Crespelle Vegetariana

*Crepes stuffed with mushrooms, ricotta
cheese, and spinach; béchamel sauce, & garlic,
chopped tomatoes, and basil*

Refer to Contorni page for options to upgrade your side dishes



WINE SERVICE WITH DINNER

*Il Fornaio is proud to serve our exclusively bottled and imported Italian wines.
1 bottle of Il Fornaio Chardonnay or Pinot Grigio and 1 bottle of Il Fornaio Chianti
Classico opened and poured at each table.*

WEDDING CAKE SLICING

Cake slicing fee is included in the cost of the package, however, the cake is not provided

Floor Length Linens

White, Ivory or Black

Chiavari Chairs

White, Ivory or Black Cushions





SERVICE CHARGE & SALES TAX

Are included in the cost of the package

COVID19 2% surcharge in not included

PACKAGE #1 PRICE: \$116.75 PER PERSON



WEDDING PACKAGE #2



HORS D'OEUVRES

*Your Guests Will Be Greeted for the First Hour by the Il Fornaio Staff
serving the Following Hors D'oeuvres and Beverages:*

(6 pieces total per guest)

Funghi con Mortadella

*Baked mushroom caps stuffed with
mortadella, mozzarella, parmesan, garlic
and chopped parsley*

Vol au Vent di Polenta con Gorgonzola

*Polenta baskets stuffed with gorgonzola,
walnuts and truffled honey*

Crostini Misti di Mare

*Toasted sfilatino baguette with assorted
toppings: smoked salmon with cream
cheese, caper and dill; grilled prawn with
goat cheese, red onions and cocktail aioli;
seared Ahi tuna with cucumber, cream
cheese and wasabi caviar*

BUTLER STYLE CHAMPAGNE/CIDER FROM SILVER TRAYS

One Glass of House Champagne/Cider Per Person



FULL HOSTED BAR FOR ONE HOUR

Estimated at 2 drinks per person

Serving House Mixed Drinks, Domestic and Imported Beers, House Wines, Champagne, Soft
Drinks, and Mineral Waters

***Upgrade to include premium liquors for an additional \$3.00pp+++**

Additional hosted bar hours can be added to the package price for an extra charge, or you may
choose to host additional beverages on a running tab, or guests may purchase their own drinks on a
cash basis.

Continued...

DINNER SERVICE

A Champagne Toast from our House Champagne will be poured either upon the Wedding Party being seated or at the cake-cutting. Sparkling cider may be substituted

Il Fornaio Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Il Fornaio Coffee & Mighty Leaf Tea

Primi

Family style platters placed at each table

Orecchiette con Putanesca

Small pasta shells, fresh marinara, Kalamata olives, capers, basil, garlic, red peppers, and chopped tomatoes

Penne alla Vodka

Pasta tubes, vodka-tomato-cream sauce, apple-wood smoked bacon and parmesan

Insalata

Client to select 1 salad for all guests

Insalata Caprese

Duo of sliced tomatoes, fresh mozzarella, Kalamata olives, basil and basil-olive oil

Insalata Mista

Mixed Greens, pear tomatoes, celery, carrots, fennel, and Il Fornaio house vinaigrette dressing

Girarrosto, Griglia, e Specialita

Client to select 2 entrées for all guests to choose from.

Vegetarian option available upon request.

Entrée split counts and place cards are required.

Pollo Valdostana

De-boned and pounded chicken breast, rolled with thinly sliced ham and fontina cheese; dipped in breadcrumbs, cooked and finished with chicken demi-glace, Trebbiano wine, fried sage leaves and Dijon; served with roasted potatoes and seasonal vegetables

Baked Prime Rib of Beef

Medium-Rare; Au Jus with Creamed Horseradish Sauce; served with roasted potatoes and seasonal vegetables

Salmone alla Griglia

Grilled local salmon with extra virgin olive oil and lemon sauce; served with roasted potatoes and seasonal vegetables

Crespelle Vegetariana

Crepes stuffed with mushrooms, ricotta cheese, and spinach; béchamel sauce, garlic, chopped tomatoes, and basil

Refer to Contorni page for options to upgrade your side dishes

Continued...



WINE SERVICE WITH DINNER

*Il Fornaio is proud to serve our exclusively bottled and imported Italian wines.
1 bottle of Il Fornaio Chardonnay or Pinot Grigio and 1 bottle of Il Fornaio Chianti
Classico opened and poured at each table.*

WEDDING CAKE SLICING

Cake slicing fee is included in the cost of the package, however, the cake is not provided

Floor Length Linens

White, Ivory or Black

Chiavari Chairs

White, Ivory or Black Cushions



SERVICE CHARGE & SALES TAX

Are included in the cost of the package

COVID19 2% surcharge in not included

PACKAGE #2 PRICE: \$159.00 PER PERSON

WEDDING PACKAGE #3



HORS D'OEUVRES

*Your Guests Will Be Greeted for the First Hour by the Il Fornaio Staff
serving the Following Hors D'oeuvres and Beverages:*

(8 pieces total per guest)

Fragole Ripiene

*Strawberries filled with herbs and Boursin
cheese
(Seasonal)*

Panzerotti con Tartufo Nero e Brie

*Puff Pastry stuffed with black truffles and
brie; drizzled with truffle honey oil*

Crostini Assortiti

*Baguette toasted with extra virgin olive oil and
garlic, topped with: brie and roasted garlic;
fresh tomato, basil and garlic;
black olive tapenade; and roasted bell pepper*

Cocktail di Gamberoni

Chilled Prawns; traditional cocktail sauce

BUTLER STYLE CHAMPAGNE/CIDER FROM SILVER TRAYS

One Glass of House Champagne/Cider Per Person



FULL HOSTED BAR FOR FOUR HOURS

Estimated at 7 drinks per person

Serving House Mixed Drinks, Domestic and Imported Beers, House Wines,
and Champagne, Soft Drinks, and Mineral Waters

***Upgrade to include premium liquors for an additional \$5.00pp+++**

Additional hosted bar hours can be added to the package price for an extra charge, or you may
choose to host additional beverages on a running tab, or guests may purchase their own drinks on a
cash basis.

Continued...

DINNER SERVICE

*A Champagne Toast from our House Champagne will be poured either upon the Wedding Party being seated or at the cake-cutting.
Sparkling cider may be substituted*

Il Fornaio Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Il Fornaio Coffee & Mighty Leaf Tea

Primi

Family style platters placed at each table

Orecchiette con Salsiccia e Cime di Rappa
Small pasta shells, sausage, chopped tomatoes, broccoli tips, pecorino cheese and trebbiano wine

Risotto ai Funghi
Italian Carnaroli rice with wild mushrooms, white wine, shallots, and parmesan

Insalata

Client to select 1 salad for all guests

Panzanella
Tomatoes, cucumbers and bread salad with a caper and red wine vinaigrette dressing

Insalata Autunnale
Mixed greens with grapes, walnuts and blue cheese crumbles; lemon citronette dressing

Girarrosto, Griglia, e Specialita

*Client to select 2 entrées for all guests to choose from.
Vegetarian option available upon request.
Entrée split counts and place cards are required.*

Petto di Pollo con Marsala e Funghi
Sautéed chicken breast with a mushroom and Marsala wine sauce; served with mashed potatoes and seasonal vegetables

Branzino con Uva
Grilled Sea Bass with grape beurre blanc sauce; served with mashed potatoes and seasonal vegetables

Filetto di Manzo Grigliato
Tender filet mignon sautéed and finished in the oven to medium rare with a shallot demi-glace; served with mashed potatoes and seasonal vegetables

Crespelle Vegetariana
Crepes stuffed with mushrooms, ricotta cheese, and spinach; béchamel sauce, garlic, chopped tomatoes, and basil

Refer to Contorni page for options to upgrade your side dishes

Continued...



Dolci

Zabaione alla Gritti

*(Chilled zabaione with fresh berries, Bellini sorbet, fresh whipped cream;
garnished with Italian Biscotti)*



WINE SERVICE WITH DINNER

*Il Fornaio is proud to serve our exclusively bottled and imported Italian wines.
1 bottle of Il Fornaio Chardonnay or Pinot Grigio and 1 bottle of Il Fornaio Chianti Classico
opened and poured at each table.*

WEDDING CAKE SLICING

Cake slicing fee is included in the cost of the package, however, the cake is not provided

Floor Length Linens

White, Ivory or Black

Chiavari Chairs

White, Ivory or Black Cushions





SERVICE CHARGE & SALES TAX

Are included in the cost of the package

COVID19 2% surcharge in not included

PACKAGE #3 PRICE: \$196.00 PER PERSON



Wedding Package #4



Hors D'oeuvres

*Your Guests Will Be Greeted for the First Hour by the Il Fornaio Staff
serving the Following Hors D'oeuvres and Beverages:*

(10 pieces total per guest)

Tartara di Tonno al Cetriolo

*Ahi Tuna, red onion, wasabi caviar, capers,
lemon and lime; served on a fresh sliced
cucumber, topped with micro greens*

Gamberoni Pancettati

*Prawns wrapped in pancetta; served with
lemon citronette*

Pollo al Curry

*Roasted chicken, raisin, pine nuts, pineapple,
and curry baked in phyllo dough*

Crostini Assortiti

*Baguette toasted with extra virgin olive oil
and garlic, topped with: brie and roasted
garlic; fresh tomato, basil and garlic; black
olive tapenade; and roasted bell pepper*

Zucchini Ripiene

*Zucchini stuffed with Italian sausage,
ricotta, and parmesan*

Butler Style Champagne/Cider from Silver Trays

One Glass of House Champagne/Cider Per Person



Full Hosted Bar for Six Hours

Estimated at 9 drinks per person

Serving House Mixed Drinks, Domestic and Imported Beers, House Wines,
and Champagne, Soft Drinks, and Mineral Waters

***Upgrade to include premium liquors for an additional \$5.00pp+++**

Additional hosted bar hours can be added to the package price for an extra charge, or you may choose to host additional beverages on a running tab, or guests may purchase their own drinks on a cash basis.

Continued...



Dinner Service

A Champagne Toast from our House Champagne will be poured either upon the Wedding Party being seated or at the cake-cutting. Sparkling cider may be substituted

Il Fornaio Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Il Fornaio Coffee & Mighty Leaf Tea

Primi

Family style platters placed at each table
Client to select 1 Gnocchi & 1 Risotto

Risotto alla Ducale

Carnaroli rice simmered with vegetable stock, sundried tomatoes, artichoke hearts and parmesan

Risotto ai Funghi

Italian Carnaroli rice with wild mushrooms, white wine, shallots and parmesan

Gnocchi Genovese

Potato dumplings with Pesto sauce

Gnocchi alla Friulana

Potato dumplings, sausage, caramelized onions, mushrooms, tomato-cream sauce, white wine

Insalata

Client to select 1 salad for all guests

Insalata Cedri e Feta

Romaine lettuce with red onion, feta cheese, mandarin oranges, dried cranberries and toasted almonds; lemon and oregano citronette

Insalata Mediterranea

Mixed greens, goat cheese rolled in cracked pepper, eggplant, roasted peppers, cherry tomatoes; balsamic vinaigrette

Intermezzo

Lemon Sorbetto



Continued...





Girarrosto, Griglia, e Specialita

Client to select 2 entrées for all guests to choose from.

Vegetarian option available upon request.

Entrée split counts and place cards are required.

Agnello Gratinato

Rack of lamb crusted with seasoned breadcrumbs, rosemary, garlic, and trebbiano wine; served with risotto tortine and seasonal vegetables

Salmone al Granchio

Grilled local salmon crowned with jumbo lump crab in a light truffle cream; served with mashed potatoes and seasonal vegetables

Anatra all'Arancia

Roasted Duck breast with orange glaze; served with mashed potatoes and seasonal vegetables

Scampi alla Griglia e

Filetto di Manzo

6 oz. Filet Mignon grilled medium rare in a Sangiovese reduction sauce and Jumbo Prawn sautéed in lemon, garlic, butter and parsley; served with truffle mashed potatoes and seasonal vegetables

Crespelle Vegetariana

Crepes stuffed with mushrooms, ricotta cheese, and spinach; béchamel sauce, garlic, chopped tomatoes, and basil

Refer to Contorni page for options to upgrade your side dishes



Wine Service with Dinner

Il Fornaio is proud to serve our exclusively bottled and imported Italian wines. 1 bottle of Il Fornaio Chardonnay or Pinot Grigio and 1 bottle of Il Fornaio Chianti Classico opened and poured at each table.



Dolci

Wedding Cake

*Custom Wedding Cake by **Cake Expressions***



Late Night Snack

Pizzette Assortite

Bite-sized assorted pizzas on focaccia

Continued...





Floor Length Linens

White, Ivory or Black

Chiavari Chairs

White, Ivory or Black Cushions



SERVICE CHARGE & SALES TAX

Are included in the cost of the package

COVID19 2% surcharge is not included

Package #4 Price: \$238.50.00 per person

PACKAGE ENHANCEMENTS

Contorni

Upgrade your entrée side dishes

- **Puree di Patate** \$3.00+++ per person
Mashed potatoes sprinkled with parmesan cheese and white truffle oil
- **Polenta Fresca** \$4.00+++ per person
Italian soft polenta
- **Fagioli al Rosemarino** \$4.00+++ per person
Cannellini beans sautéed with shallots, garlic bacon, rosemary, Parsley and trebbiano
- **Risotto Tortine** \$4.00+++ per person
Creamy Arborio rice simmered in vegetable stock & oven baked; Choice of: Saffron, Mushroom or Artichoke & Sun-dried tomato
- **Patate al Forno due Volte** \$4.00+++ per person
Twice Baked Potatoes: Potatoes stuffed with chives, cheddar, Fontina and parmesan cheeses; oven baked
- **Potato Gratin** \$3.00+++ per person
Scalloped potatoes with sweet red onions, pecorino, cream & parsley
- **Spinaci all'Aglio e Burro** \$3.00+++ per person
Organic spinach sautéed with garlic, butter and extra Virgin olive oil
- **Asparagi alla Griglia** \$4.00+++ per person
Fresh asparagus grilled with extra virgin olive oil

Prices Do Not Include 22% Service Charge, applicable State Sales Tax, and 2% Covid19 Surcharge

PACKAGE ENHANCEMENTS

Dolci

Dessert options

- **WEDDING CAKE** \$8.00+++ per person
*Custom wedding cake provided by **Cake Expressions***

- **ICE CREAM SUNDAE BAR** \$15.00+++ per person
*Includes attendant to scoop ice cream for your guests
Vanilla and Chocolate Ice Cream Bar with chocolate,
caramel and raspberry sauce, whipped cream, and your choice
of five of the following toppings: crumbled Oreos, sprinkles,
walnuts, almonds, peanuts, M&Ms, gummy bears, etc.*

FLOOR LENGTH LINENS \$25.00+++ per table
Inquire for available colors

CHIVARI CHAIRS \$7.00+++ per chair
Mahogany or Light Natural Wood Color
White, Black or Ivory Cushions

FLORAL CENTERPIECES \$75.00+++ per table
(Provided by Flowers by Edgar)

- Choose from three striking floral designs to create the Perfect look for your guests' tables!

CHARGERS \$2.50+++ each
Silver or Gold

Prices Do Not Include 22% Service Charge, applicable State Sales Tax, and 2% Covid19 Surcharge

CAKES by Cake Expressions



Additional \$8+++ per guest



Floral Centerpieces



Acqua e Candele

Lampada e Rose



\$75+++ per table

Bel Vaso di Fiori



BEVERAGE ARRANGEMENTS

HOST BAR

Soft Drinks & Juice	\$5.00+++
Mineral Waters	\$5.00+++
Domestic Beer	\$7.00+++
Import/Premium Beers	\$8.00+++
Wine by the glass	\$10.00+++ & up
Mixed House Drinks	\$10.00+++ & up
Premium Drinks	\$12.00+++ & up
Super Premium	\$14.00+++ & up

CASH BAR

Soft Drinks & Juices	\$5.50
Mineral Waters	\$5.50
Domestic Beer	\$7.50
Import/Premium Beers	\$8.75
Wine by the glass	\$11.00
Mixed House Drinks	\$11.00
Premium Drinks	\$13.00 & up
Super Premium	\$15.00 & up
Cordials	\$15.00 & up

\$150.00 Bartender fee applies for sales less than \$350.00 per bar.

Bartender is recommended per 75 guests

Prices Do Not Include 22% Service Charge, applicable State Sales Tax, and 2% Covid19 Surcharge



OPTIONAL BAR PACKAGE

*Full Hosted Bar Packages are available for you and your guests,
Alternatively, a "bar tab" may be used for the duration as well.*

Our Event Coordinator will be able to assist you with all of your beverage needs
for your special event.

Hosted Bar Packages:

1st Hour of the Event: \$24.00pp

Plus 22% Service Charge, applicable State Sales Tax, and 2% Covid19 Surcharge

Soft drinks, mineral waters,
Domestic and premium beers;
House wines by the glass
House mixed drinks

2nd hour @ \$17.00+++pp

3rd hour @ \$12.00+++pp

4th hour @ \$9.00+++pp

To upgrade to include premium level liquor there will be an additional charge

Non-Alcoholic Beverage Package:

1st Hour of the Event: \$8.00pp

Plus 22% Service Charge, applicable State Sales Tax, and 2% Covid19 Surcharge

Soft drinks, mineral waters, juices, iced tea and lemonade

\$4.00+++pp for each consecutive hour to follow



Included in our Wedding Packages

Bar Services: No Bartender Fees for Packages #2, #3 or #4.

Package #2 is estimated at 2 drinks/person for the One Hour Hosted Bar, using House Liquors.

Package #3 is estimated at 7 drinks per person for the Four Hours Hosted Bar, using House

Liquors. Package #4 is estimated at 9 drinks per person for the Six Hours Hosted Bar, using

House Liquors. Upgrade to Premium Liquors is available at an additional charge per person.

Cake-Cutting: *Cake Cutting Fee is included in the price of each package. Il Fornaio does not prepare traditional wedding cakes on property; however, we work in partnership with Cake Expressions to create the perfect cake for your wedding celebration.*

Guestroom: *1 Complimentary guestroom (standard king-bedded room) is provided by Il Fornaio on events of \$15,000.00 or more in food and beverages. Room and tax only are included, incidentals on own. **Subject to availability.***

Room Rental: *For events that do not meet the minimum revenue quoted by the Catering Manager, a room rental will be charged.*

Sales Tax: *Sales Tax is included in each package*

Service Charge: *22% service charge is included in each package*

Covid19 Surcharge: *2% Covid19 Surcharge to be added to each package*

Set-Up: *For On-Site Catering Events, Il Fornaio Catering provides the following with our inclusive packages:*

- *Elegant Dining Space that comfortably seats up to 250 guests for dinner and dancing. Controllable/Dimmable lighting throughout.*
- *Tables that seat up to 8-12 guests.*
- *White or ivory linen tablecloths and white or ivory linen napkins*
- *3 Votive candles per table*
- *Risers for head table, for band staging and cake table*
- *Dance floor suitable to the size of your group*
- *All china, glassware, and silverware necessary for the meal*
- *Gift tables, guestbook table, coatracks and any necessary tables*

Staffing: *Il Fornaio staffs the event with our Banquet Servers (uniformed in white shirts and black ties), a Banquet Captain, and Manager for your event. Staffing is done on a 1 per 20 guest ratio for servers.*

Time Frames & Rooms: *The time slots on a Saturday are typically 10am-5:00pm or 6:00pm-12:00am. Minimum guaranteed revenue is required for events – please consult your catering manager for these amounts. Reception times and/or minimums are more flexible for the Saturday day-slot, Sunday and Friday Bookings. Smaller Receptions with 80 guests or fewer are also available in rooms more designed for this size.*

Set up Times: *Access to the reception space will be allowed two hours prior to the event start time. Access to the Courtyard Atrium will be allowed 1 hour prior to event start time. If available, earlier set up times may be confirmed closer to the event date.*

What We Can Help Arrange For You

*The following services are at additional charges.
Please contact your Catering Manager for more details on these services.*

Audio Visual: Il Fornaio contracts with AV Experience to provide the latest in A/V technology. AV Experience Sales Consultant can help you with all AV rental needs.

Coat check: Coat check attendants are available at **\$20.00** per hour/ 4 hour minimum

Corkage: If you desire to bring in your own wine and champagne (750ml bottles only), your package price will be reduced by **\$5.00** per person. The wine and champagne that you bring in will then be assessed at a **\$20.00+++**/bottle corkage fee (Magnums @ \$35.00+++). “+++” refers to the **22%** Service charge , 2% Covid19 Surcharge and **applicable sales tax**.

Displays/Decorations/Props: We can assist with finding florists, decorators, etc. for your event. No items can be taped, nailed, or hung from the walls or ceilings without the Catering Department’s and Hotel Maintenance approval.

Other Menu Items: A wide range of special menu items are available to add to your package upon request. We will gladly customize a family style or buffet package.

Split Entrees: If you choose to offer more than two entrees with your package, an additional **\$5.00+++** per person will be charged. Il Fornaio will prepare at no additional charge, a vegetarian entree for special dietary requests. Catered events can have a maximum of 3 entree choices, including the Vegetarian entree. It is the **CLIENT’S RESPONSIBILITY** to provide meal indicators for each guest. We suggest place cards for each guest with a meal indicator on each place card. When the Guaranteed count comes due, 3 days prior to the event, the “Split Count” must be given to the Catering Department.

Valet Parking: Valet parking is available at The Westin San Jose. The Valet lot is on a first-come, first-serve basis. Space is limited and parking is not guaranteed. Consult our Catering Manager for current rates. At The Westin San Jose, the valet service is an independent contractor, and Il Fornaio Catering is unable to offer this service. Pricing is subject to change without notice.

Party Favors: Miniature bottles of alcohol are allowed as party favors, however if opened during event there will be an additional charge of \$3.95pp+++





The Westin San Jose

Courtyard-Atrium: The former outdoor Courtyard for the hotel is now an elegant, completely conditioned room. The Spanish Adobe historic tiles have been preserved in accordance with the hotel's National Registry of Historic Places. This room may be reserved for your wedding ceremony, cocktail reception and evening bar area for a total room rental charge of \$750.00. The three French doors leading into the Grand Ballroom makes it a perfect complement to your event.

If you choose not to rent the Atrium in conjunction with your event in the Grand Ballroom, your guests are still welcome to enjoy the Atrium along with the public and other Hotel guests; however, there will be no special setup. **If you have chosen not to rent the Courtyard-Atrium, there is also the chance that it will be rented to another group for their private use.** If another group rents the courtyard, your guests will not be able to use it.

Guestroom Blocks: For Guest room accommodations for The Westin San Jose, please call (408) 271-3313. Il Fornaio does not quote sleeping room rates or make guest room block reservations for you. It is highly recommended that you make these reservations as soon as possible, as the rooms are subject to availability.

Off-Site Catering Venue Production: For any off-site event, Il Fornaio Catering can assist in finding tables, chairs, dance floors, tenting, lighting, florals, gazebos, and hard-to-find items for your special day. We are also able to find select venues for your special event. Please consult with your experienced Catering Manager for more information on these items.



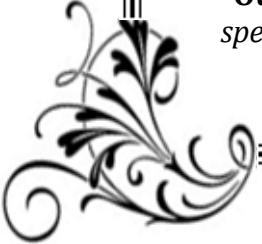
OTHER SERVICES

Available through Il Fornaio Catering!

Full Event Planning: *This is best for the busy couple who wants to leave all the planning to us. Please call for quotes.*

Off Site Catering: *Il Fornaio is proud to bring our authentic Italian catering to your home or other location for your wedding, rehearsal dinner, corporate event or any other special occasion. You can also pick up orders. Please call 408-709-6763 for details.*

Other Events: *Il Fornaio offers a full-line of corporate menus, reception menus and special event menus for any size group. Please consult with your Catering Manager or call 408-271-3350 for more details.*





A DAY TO REMEMBER

Proudly offers Wedding Consultation and Event Coordination

*Let our experienced Wedding planners take the stress out of your special day
& make it one to remember*

Two Hospitality Dressing Rooms

Rooms Available from 8:00am for Make-up, Hair Styling, Tuxedo delivery, etc.

Each Room Will Receive (up to ten people)

*Continental Breakfast of Il Fornaio fresh baked pastries, muffins and breads.
Mimosas, Fresh Fruit Juices and coffee service*

Or

*Deli Buffet of assorted meats, cheeses and breads, house salad, fruit salad
and cookies; Soft Drinks, Waters, Coffee, Wine and Beer*

Vendor Arrival

*Il Fornaio's Catering Sales Managers will coordinate all vendor arrivals, so you don't have to
(i.e. Florist, cake, photographer, videographer, DJ/band, at reception site (Westin San Jose),
coordinate logistics of load in, placement of items, vendor meals and end of event tear down)*

Ceremony Set Up

*Our staff will be there to coordinate the diagram, set up your rehearsal
time and facilitate the ceremony rehearsal, meet your officiate.*

Ceremony Day

*We will coordinate for ceremonies on site, including cues for DJ/Musicians for ceremony sound
& readers; arrival of ushers; grand entrance of attendants/wedding party*

Pre-Reception Set Up

*Favors/Place cards: set up all favors, place cards, guest book,
toasting flutes, cake utensils, welcome signage, photos, etc.- on the day of event.
Arrange for secured storage of these items for up to three days prior to the event.*

Gifts

Arrange to have gifts taken to either guestroom or vehicle for transport.

Special Amenity for Bride and Groom's Room on the night of the Wedding

**Complimentary Breakfast Coupon for the next morning
Anniversary Dinner for two at any Il Fornaio Cucina location**

Consultation and Coordination Fee: \$1,500.00

Coordination fee can be modified per your needs