

The History of Il Fornaio

Il Fornaio (eel for-NIGH-oh, "the baker" in Italian) can trace its roots back to an unlikely origin - an Italian manufacturer of retail fixtures. Following generations into the family business, Carlo Veggetti began his career producing bakery cases and distributing espresso machines to bakeries throughout Italy. In order to prevent the bakeries' obsolescence and to stimulate demand for his products, Veggetti founded the Il Fornaio Baking School in Balassina (near Milan) in 1972. His family began to train candidates who would, upon graduation, purchase an Il Fornaio panetteria (bread store) outfitted with his fixtures and recipes. Veggetti did more than sustain his livelihood, he preserved the concept of the "neighborhood bakery", and Il Fornaio now has built more than 3,000 bakeries around the world.

Il Fornaio first attracted attention from the United States when Howard Lester, Chairman and C.E.O. of Williams-Sonoma, was on a buying trip in Florence and noticed the abundance of these wonderful, Old World bakeries. After tracking down Veggetti in 1980, Lester negotiated an agreement for the rights to Il Fornaio in North America, and until 1983, Williams-Sonoma operated the first four bakeries. Within a short time, Williams-Sonoma exited the business and an independent Il Fornaio (America) continued to build and operate bakeries, for a total of eight outlets in California.

In January 1987, Il Fornaio (America) reorganized and Laurence B. "Larry" Mindel became Chairman and Chief Executive Officer. Mr. Mindel quickly established a management team of highly experienced colleagues to streamline operations, consolidate assets and forge a new direction for the company. The most important change made by this new team was to extend the concept beyond bakeries to include full-service restaurants.

For the first time, the American dining-out public began to understand that not all-Italian food was red-sauced and laden with cheese. They tasted the sublime flavors of simple dishes using fresh high-quality ingredients, the same way food is prepared in every province, in every region of Italy. Healthier cooking methods like rotisseries and wood-burning ovens - used for centuries in Italy - became the foundation of the Il Fornaio experience. For his efforts, Mr. Mindel became the first person of non-Italian descent to receive the Caterina di Medici award, bestowed each year by the Italian government to an individual who best promotes Italian culture outside of the republic.

Il Fornaio's goal was, and still is, to offer the most authentic Italian dining experience available outside of Italy. The company's philosophy emphasizes serving the highest-quality food from the freshest ingredients in stylishly comfortable surroundings, while providing exceptional value. Using its Italian baking heritage as a foundation, the first full-service restaurant opened in Corte Madera (Marin County), California. The response was so overwhelmingly positive that Il Fornaio has since opened a total of 21 restaurants in California, Las Vegas, Colorado, and Washington.

We thank you for your interest in holding your event with Il Fornaio Catering and know that we will provide you with an elegant, memorable, and authentically Italian event.

LUNCHEONS

Buffet

Il Fornaio "Extra" Buffet Luncheon \$43.95++ Per Person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Mixed Greens with carrots, tomato, shaved Grana Padano and focaccia garlic croutons; House Vinaigrette
Fresh Sliced Fruit Display
Fresh Seasonal Vegetables & Roasted Potatoes
Petti di Pollo alla Ducale
(Sautéed chicken breast with artichoke hearts, sundried tomatoes, chardonnay cream sauce)
Penne Con Ruchetta
(Pasta tubes, tomatoes, kalamata olives, arugula pesto)
Assorted Il Fornaio Fresh Baked Desserts, Cookies and Brownies
Iced Tea and Fresh brewed Oakwood-Roasted coffee Service

Il Fornaio "Crosstrainer" Buffet Luncheon \$44.95++ per person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Spinach salad with red onions, fresh sliced mushrooms, toasted walnuts; red wine vinaigrette
Fresh Fruit Salad
Chef's cold fresh pasta salad of the day (vegetarian)
Eggplant Parmesan
(Breaded Eggplant layered with marinara, mozzarella, and parmesan cheese)
Grilled Salmon with lemon and olive oil
Fresh Seasonal Vegetables & Roasted potatoes
Fresh Fruit Tarts and Lemon bars
Iced Tea and Fresh brewed Oakwood-Roasted coffee Service

Il Fornaio "South of the Border" Buffet Luncheon \$46.95++ Per Person

Tortilla chips with fresh salsa and house made guacamole
Caesar Salad with House Dressing
Fresh Fruit Salad
Cheese Enchiladas with Salsa Roja
Traditional Mexican Rice
Fajita bar with soft corn and flour tortillas, beef, Chicken and Shrimp
Pico de gallo, Salsa Fresca, Guacamole, Sour Cream, Grated Cheeses, Onions and Cilantro
Tres leches cake & cinnamon sugar cookies
Iced Tea and Fresh brewed Oakwood-Roasted coffee Service

Il Fornaio "BBQ" Buffet Luncheon \$44.25++ Per Person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Mixed Green Salad with House vinaigrette and Ranch dressing
Fresh Fruit Salad
Southwestern Potato Salad
Ranch Style Beans
Fresh Grilled Asparagus
Marinated Tri Tip
BBQ Breast of Chicken
Grilled Salmon with lemon and olive oil
Assorted Fruit tarts, Walnut Brownies and Chocolate Chip Cookies
Iced Tea and Fresh brewed Oakwood-Roasted coffee Service

Groups of less than 30 will be assessed a \$150.00 labor fee.
Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

LUNCHEONS (continued)

Il Fornaio "Deli" Buffet Luncheon \$36.95++ Per Person
Mixed Green Salad; house vinaigrette
Fresh Sliced Fruit Tray
Chef's Cold Fresh Pasta Salad of the Day
Assorted Deli Meats of Roast Beef, Turkey, Ham, Mild Coppa, Mortadella & Breseola; Tuna Salad
Grilled Vegetables
Assorted Cheeses, Breads, and Condiments
Assorted Fresh Baked Il Fornaio Biscotti
Iced Tea and Fresh brewed Oakwood-Roasted Coffee Service

Il Fornaio "Salad Bar" Buffet Luncheon \$38.95++ per person
Il Fornaio Fresh Baked Breads and Olive Oil
Fresh Fruit Salad
Chef's Cold Fresh Pasta Salad of the Day
House made Minestrone Soup and Chef's Soup of the Day
Mixed greens; Romaine & Spinach with assorted toppings: tomatoes, bell peppers, onions, mushrooms, cheese, bacon, hard boiled eggs, beans, walnuts, sliced almonds and dried cranberries
Salad Dressings to include: Champagne vinaigrette, lemon citronette & Ranch
Wood-Fired Grilled Breast of Chicken Breast (boneless and skinless) Herbs Garlic and Olive Oil
Walnut Brownies and Lemon bars
Iced Tea and Fresh brewed Oakwood-Roasted Coffee Service

Plated:

All prices include Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar, Iced Tea and Fresh brewed Oakwood-Roasted coffee Service

Il Fornaio "Cielo" Served Luncheon \$43.50++ per person
Insalata del Fornaio (Mixed greens, garlic croutons, parmesan; house vinaigrette)
Choice of:
Petto di Pollo alla Ducale (Sautéed chicken breast, artichoke hearts, sundried tomatoes; roasted potatoes and seasonal vegetables)
OR
Crespelle Vegetariana (Stuffed crepes with mushrooms, chopped tomatoes, Béchamel sauce, garlic and basil)
Tiramisu (Lady fingers, rum, zabaglione and mascarpone cheese, espresso and cocoa powder)

Il Fornaio "Manzo" Served Luncheon \$51.50++ per person
Insalata Caprina (Mixed greens, roma tomatoes, goat cheese rolled in walnuts; balsamic vinaigrette)
Choice of:
Controfiletto di Manzo (New York steak grilled medium-rare and served with a balsamic vinegar reduction sauce; seasonal vegetables and roasted potatoes)
OR
Eggplant Parmesan (Breaded eggplant layered with marinara, mozzarella and parmesan)
Torta di Cioccolato (Chocolate cake with chocolate ganache)

Il Fornaio "Mare" Served Luncheon \$44.95++ per person
Insalata Cedri e Feta (Romaine lettuce with red onion, feta cheese, mandarin oranges & toasted almonds; topped with a lemon & oregano citronette)
Choice of:
Salmone alla Griglia (Grilled salmon with extra virgin olive oil and lemon sauce, served with seasonal vegetables and roasted potatoes)
OR
Cappellacci di Zucca (Butternut squash pasta filled with butternut squash & walnuts served with tomato sauce, brown butter, Grana Padano & crispy sage)
Zabaione alla Gritti (Chilled zabaione with fresh berries, Bellini sorbet, fresh whipped cream; garnished with Italian Biscotti)

LUNCHEONS (continued)

Il Fornaio "Grab and Go" Lunch \$26.50++ per person

Assorted Sandwiches: ham, roast beef, grilled chicken, turkey, tuna salad, grilled vegetables, or Italian meats; fruit salad, kettle chips, a chocolate chip cookie, and soda or bottled water.

Piatti Unici "Express" Lunch \$32.75++ per person

Il Fornaio's fresh breads and olive oil

Each Guest to choose one of the following entrée salads:

Parties of 25 or less may choose their salad on site; Parties over 25 must provide split counts three business days prior to the event and meal indicators for the day of the event.

Salmone con Spinaci

Grilled salmon over organic baby spinach salad with red onions, mushrooms, toasted walnuts and warm vinaigrette

Insalata di Pollo dal Girarrosto

Mixed greens, shredded free-range rotisserie chicken breast, applewood-smoked bacon, shaved Grana Padano cheese, tomatoes, focaccia croutons and house vinaigrette

Insalata con Filetto di Manzo

Grilled and sliced beef tenderloin served over a couscous, arugula, tomato, raisin, onion, caper, lemon, and extra-virgin olive oil salad; topped with avocado, shaved Grana Padano and drizzled with extra-virgin olive oil

Tiramisu

Iced tea and Oak Roasted Coffee service

Lunch Enhancements:

Minestrone or Zuppa del Giorno \$5.00++ per person

Seasonal Vegetable soup made with vegetable stock,
or Chef's Soup of the day

Baked Potato Bar \$14.00++ per person

Baked potato bar with apple-wood smoked bacon,
Shredded cheese, chopped tomatoes, sour cream, chives,
onions, broccoli, etc.

Kettle Chips \$4.00++ per bag

Bite-sized Dolci Assortiti (mini fruit tarts, French pastries
(petit fours, and cream puffs) \$68.00++ per dz

Assorted focaccia pizza bites \$31.45++ per dz.

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
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CONTORNI:

(Upgrade your 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 \$5.00++ 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, and fontina
And parmesan cheeses; oven baked
- Potato Gratin \$5.00++ 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

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ADDITIONAL COURSES:

(Appetizer Platters for the table)

- Antipasto della Casa \$13.75++ per person
(A sampling of Il Fornaio's favorite assorted cold antipasti:
bruschetta alla contadina, salumeria Italiana, marinated
vegetables, stuffed eggs, melanzane al formaggio di capra)
- Granchi \$29.75++ per person
(Marinated whole cracked crab or claws served with classic cocktail
sauce, lemon and butter)
- Astici \$29.75++ per person
(Lobster, served with clarified butter and fresh lemon)
- Pennette all' Amatriciana \$8.50++ per person
(Pasta tubes, pancetta, tomato sauce, onions, pecorino
and fresh parmesan cheese)
- Risotto all Ducale \$10.75++ per person
(Carnaroli rice simmered with vegetable stock, chicken breast,
sundried tomatoes and artichoke hearts)
- Gnocchi alla Friulana \$9.75++ per person
(Potato dumplings, sausage, caramelized onions,
mushrooms, tomato-cream sauce, white wine)

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BREAKS

Sweet and Salty	\$16.95++ per person
Pretzels, Popcorn & Candy Bars	
Walnut Brownies and Lemon Squares	
House made Lemonade & Iced Tea	
Tea Time	\$12.95++ per person
Assorted Biscotti	
Coffee	
Assortment of specialty Might Leaf hot teas	
South of the Border	\$15.95++ per person
Tortilla chips & Fresh Salsa	
House made Guacamole	
Snickerdoodles	
Agua Fresca (Fruit Water) Or assorted soft drinks	
Health and Wellness	\$16.95++ per person
Granola and High Energy Bars	
Assorted Individual Yogurts	
Hummus, pita chips & edamame	
Bottled Water	
Energy Boost	\$16.95++ per person
Granola and High Energy Bars	
Mixed berries	
Assorted Soft Drinks & Vitaminwater	
Sweet Things	\$17.95++ per person
Chocolate Chip Cookies	
Chocolate Covered Strawberries	
Coffee (hot or Iced) & Mighty Leaf Tea	
Endulge	\$16.95++ per person
Ice-cream bars & frozen fruit bars	
Trail Mix & dried fruit	
Infused water	

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A LA CARTE BREAK OPTIONS

- Oakwood-Roasted Coffee and Mighty Leaf Tea Service (regular and decaffeinated/ Hot or Iced) \$80.00++ per gal.
- Fresh Orange, Grapefruit, Apple Juice \$80.00++ per gal.
- Assorted Soft Drinks \$5.00++ each
- Vitamin water \$6.00++ each
- Assorted Flavored Mineral Waters \$5.00++ each
- Iced Tea, Lemonade, Non-Alcoholic Fruit Punch \$80.00++ per gal.
- Assorted Breakfast Pastries or Donuts \$62.95++ per dz.
- Assorted Bagels (blueberry, cinnamon, plain) \$63.95++ per dz.
- Seasonal Sliced Fresh Fruit Platter \$8.00++ per person
- Whole Fresh Fruit \$3.00++ each
- Assorted Individual Yogurts \$5.50++ each
- Domestic and International Cheese Platter \$9.00++ per person
- Vegetable Crudité Cups with Dip (hummus & ranch) \$9.00++ per person
- Kettle Chips/bag \$4.00 ++ each
- Mixed Nuts, Pretzels, Popcorn \$8.00++ per person
- Candy Bars(minimum order 12) \$4.00++ per person
- Edamame (minimum order 12) \$4.00++ per person
- Ice-Cream bars or frozen fruit bars (minimum order 12) \$5.95++ per person
- Chocolate covered strawberries \$48.00++ per dz.
- Assorted focaccia pizza bites \$31.45++ per dz.
- Chocolate Chip, Snickerdoodles, Oatmeal Raisin Cookies or Walnut Brownies \$48.00++ per dz.
- Bite sized Dolci Assortiti (mini fruit tarts, French pastries (petit fours, and cream puffs) \$68.00++ per dz
- STRESS REDUCER (minimum of 20 guests) \$8.50++ per person
(Assorted dried fruits and nuts)
- BRAIN BOOST (minimum of 20 guests) \$9.50++ per person
(Blueberries, purple grapes, raspberries and walnuts)

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CATERING POLICIES AND INFORMATION

AUDIO-VISUAL:

Il Fornaio Catering will gladly arrange for any and all Audio-Visual Equipment you may need for your event. The equipment needed will be provided on a rental basis, and we are happy to provide you with the full rental brochure.

CAKE-CUTTING FEE:

Il Fornaio does not prepare traditional Wedding Cakes. We do work closely with many bakeries in the area and would be happy to refer you to any of these bakeries to set-up an appointment. The Cake-Cutting Fee is \$2.50 per person based on your guarantee. This fee covers the plates, napkins, cutting and serving of your cake to your guests. There is, of course, no fee if you wish to use one of our traditional desserts for your dessert item.

COAT CHECK:

If requested, the Catering Department can provide for a hosted coat check for your event. The charge is \$25.00/hour (4-hour minimum) per attendant.

CORKAGE CHARGE:

Il Fornaio is proud of its wines and champagnes, and has working agreements with all of the major distributors in the Bay Area. We will be able to provide you and your guests with any type of beverage you desire. If you desire to bring in your own wine and/or champagne, the Corkage fee for this is \$20.00 per bottle opened.

No Liquor, Beer, or any soft beverages (soft drinks, mineral waters, etc.) will be allowed to be brought in. Wine/Champagne bottles to be used are standard 750ml bottles. Magnums (1.5l) will carry a \$35.00 per bottle corkage price.

The Host of the event also acknowledges that Il Fornaio reserves the right to refuse service of alcoholic beverages to any and all guests at any time.

CONDUCT OF EVENT:

The Host of the event shall conduct the event in an orderly manner in full compliance with applicable laws, regulations, and hotel rules. The Host of the event assumes full responsibility for the conduct of any persons in attendance and for any damages done to any part of the premises by guests, invitees, and employees of the Host, independent contractors working for the Host, or other agents under the Host's control. Patron hereby indemnifies and hold harmless Il Fornaio, its officers, directors, employees, agents, and each of the foregoing, against any and all claims, liabilities, or costs (including reasonable attorney's fees and whether by reason of personal injury of death or property damage otherwise) arising out of, or connected with the event or this agreement, caused or contributed by the negligence of patron, or any guest, invitee, or agent of patron. Upon the request of Il Fornaio, patron shall procure and maintain, at its expense, policies of insurance, in such amounts, upon such terms and with such responsible insurance companies as shall be satisfactory to Il Fornaio. Including, comprehensive general liability coverage (with a specific endorsement acknowledging the insuring of contractual liabilities assumed by patron under the section) and such workers compensation, employer's liability and automobile liability coverage as may be required by Il Fornaio. Certificate of the insurance of each such policy shall be delivered to Il Fornaio at least 3 days prior to event. Each such policy shall name Il Fornaio as additional insured. Such insurance shall be considered primary of any similar insurance carriers by any of the above-named parties. A breach by Host of the event, or company conducting the event, of any of the terms or obligations of this section shall give Il Fornaio the right to immediately terminate this agreement.

EVENT TIMES:

Host agrees to begin its event at the scheduled time and to vacate the event space at the designated time on the contract. If the room is not vacated at the designed time, the Catering Department reserves the right to bill the host for additional fees and costs incurred.

FOOD AND BEVERAGE:

Food, not prepared by Il Fornaio, cannot be served, displayed, or reheated by Il Fornaio Catering or any employee of Il Fornaio at the event. Beverages, which are being brought by Host, can be served by the Il Fornaio staff, with prior knowledge of the Catering Department in order to adequately staff to serve the host's own beverages. Bartender and labor charges will apply for this service.

Food may not be taken off premises after it has been prepared and served. Under no circumstances will remaining food from Buffet/Brunch menus be allowed to be taken as "to-go". Individual "to-go" bags are available for you and your guests at the event for their specific served meals.

GUARANTEE/DEPOSIT/CANCELLATION:

The Catering Department must receive by 11:00 AM, 3 business days prior to the event, the exact number of guests you are guaranteeing for the event. The count at that time shall not be reduced; however, we will prepare 5% over your guarantee. If no final guarantee is received, then the number on the Banquet Event Order shall constitute the Final Guarantee, and not be subject to reduction. Should your final guarantee be significantly less than your minimum guarantee then the Hotel reserves the right to move the event to a more suitable room for the size of the event.

In order to secure your reserved date, Il Fornaio will send a contract asking for a returned signed copy, along with a non-refundable deposit, that will be applied to the overall cost of the event. Deposits are generally due 10 days after the event has been booked with the Catering Department. In the event of Cancellation, the amount of deposit will not be refunded.

LABOR CHARGES:

A \$150.00 Bartender fee will be applied to the Banquet Bill, unless \$350.00 or more in bar sales, at which time, the bartender fees will be waived. There will be a \$150.00 labor fee for each brunch, lunch or dinner buffet meal service with fewer than 30 guests. There will be \$150.00 labor fee for each breakfast buffet meal service with fewer than 12 guests.

MENU SELECTION:

A qualified member of the Catering Department will be assigned to your event, and will meet with you to finalize all details, including menu selection, for your event. Menus need to be finalized a minimum of 30 days prior to your event.

The Catering Department requests that menu selection is limited to three entrees maximum; and, we will be able to provide vegetarian meals, upon request. If the meal has more than two entrees, a split entrée charge of \$5.00+ /person will be charged. The vegetarian choice is not charged the split entrée fee. It is the Host's responsibility to prepare a manner in which the Servers will be able to differentiate which guests get which entrees. We suggest Placecards or Tickets stating what the guest ordered. When the Guarantee comes due, three business days prior to the event, the "Split Count" needs to be given to the Catering Department. Please consult the Catering Department for any questions on split-entrée service.

PAYMENT POLICY:

Payment, in full, of the estimated balance of the event, must be received at the Catering Department 3 business days prior to the actual starting date of the event. The Catering Department will be able to furnish a full written estimate of the costs of the event. If such payment is not made, Il Fornaio reserves the right to terminate the event, and retain the deposit.

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PERFORMANCE OF AGREEMENT:

Performance of this agreement is contingent upon the ability of Il Fornaio to complete same and is subject to labor troubles, disputes, strikes, or picketing, accidents, governmental (federal, state, or local) requisitions, restrictions upon travel, transportation, delivery of food, beverage, or supplies, construction and/or any other courses enumerated herein or not, beyond the control of the management of Il Fornaio. In no event shall Il Fornaio be liable for loss of profit or for other consequential damages, whether based on breach of contract, warranty or other wise. In no event shall Il Fornaio liability be in excess of the total amount of the food and beverages contracted heretofore.

SERVICE CHARGE AND SALES TAX:

Service charge is currently 20% and Sales tax is currently 8.75%. These charges may change at any time, and are not necessarily under the control of Il Fornaio. Please note that according to California State Tax laws, that for all Catering and Group events, the Service Charge shall be taxable.