

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.

Il Fornaio
CUCINA ITALIANA

BUFFET #1

(Minimum of 30 guests)

Il Fornaio Fresh Baked Breads with Extra Virgin Olive Oil and Balsamic Vinegar

Insalata del Fornaio

Mixed greens, focaccia garlic croutons, shaved parmesan; house vinaigrette

Insalata Stagionale

Green beans, roasted bell peppers, pear and mozzarella, grilled mushrooms,
fresh chives; red wine vinaigrette dressing

Frutta Fresca di Stagione

Fresh seasonal fruit display

Petto di Pollo alla Ducale

Breast of chicken with artichoke hearts and sundried tomatoes; chardonnay cream sauce

Controfiletto di Manzo

New York steak grilled medium rare and sliced, rosemary;
served with balsamic-vinegar and green peppercorn sauce

Penne Melanzane

Pasta tubes tossed with diced eggplant, tomatoes, Calabrese pepperoncino and smoked mozzarella

Fresh Seasonal Vegetables

Roasted Potatoes

Dolci Assortiti

Assortment of freshly baked desserts, featuring cakes, tarts, cookies and brownies

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$63.25++ per person

Groups of less than 30 will be assessed a \$250.00 labor fee
Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions.
Vegan, Dairy Free & Gluten Free options available upon request.

Il Fornaio
CUCINA ITALIANA

BUFFET #2

(Minimum of 30 guests)

Il Fornaio Fresh Baked Breads with Extra Virgin Olive Oil and Balsamic Vinegar

Insalata Cedri e Feta

(Romaine lettuce with red onion, feta cheese, mandarin oranges, & toasted almonds;
Served with a lemon & oregano citronrette)

Insalata Spinaci e Gamberoni

(Mixed greens, tomato, sweet red onion, shrimp,
crumbled goat cheese; lime-shallot vinaigrette)

Asparagi in Bellavista

(Asparagus, radicchio, marinated tomatoes, thin sheet of cucumber with fresh basil julienne
cracked black pepper; drizzled with extra virgin olive oil)

Pollo con Marsala e Funghi

(Breast of chicken topped with a Marsala and mushroom sauce)

Salmone alla Griglia

(Fresh grilled salmon with extra virgin olive oil and lemon sauce)

Lasagna al Magro

(Housemade pasta layered with ricotta cheese, steamed spinach, marinara sauce, and parmesan)

Carved at the Buffet by Il Fornaio's Chefs

Primo Taglio

(Prime rib roasted in herbs and Italian rock salt; au jus and fresh horseradish)

Roasted Potatoes

Seasonal Vegetables

Dolci Assortiti

(Assortment of Il Fornaio's freshly baked desserts, featuring cakes, tarts, cookies and brownies)

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$73.95++ per person

Groups of less than 30 will be assessed a \$250.00 labor fee
Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions.
Vegan, Dairy Free & Gluten Free options available upon request.



MENU DELLA CENA #1

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Insalata

Insalata del Fornaio

Mixed greens, focaccia garlic croutons, shaved parmesan; house vinaigrette

Entrees

Guests to choose one of the following.

Final split entrée count is due by 11am 3 business days prior to the event;

Client must provide place cards with meal indicators for each guests' entrée pre-selection

Salmone alla Griglia

Fresh grilled salmon with lemon and extra virgin olive oil sauce;
Served with seasonal vegetables and roasted potatoes

Petti di Pollo alla Ducale

Breast of chicken with artichoke hearts and sundried tomatoes; chardonnay cream sauce;
Served with seasonal vegetables and roasted potatoes

Penne Melanzane

Pasta tubes tossed with diced eggplant, tomatoes, Calabrese pepperoncino and smoked mozzarella

Dolci

Torta di Formaggio

Rich Cheesecake

Choice of: Plain, Lemon, Raspberry, Chocolate or Espresso

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$56.25++ per person

Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions.
Vegan, Dairy Free & Gluten Free options available upon request.



MENU DELLA CENA #2

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Insalata

Insalata Caprina

Mixed greens, roma tomatoes, goat cheese rolled in walnuts; balsamic vinaigrette

Entrees

Guests to choose one of the following.

Final split entrée count is due by 11am 3 business days prior to the event;

Client must provide place cards with meal indicators for each guests' entrée pre-selection

Pollo Toscano

Free-range rotisserie chicken seasoned with rosemary;
Served with seasonal vegetables and roasted potatoes

Controfiletto di Manzo

New York steak, mesquite grilled medium-rare; balsamic veinegar and green peppercorn sauce;
Served with seasonal vegetables and roasted potatoes

Crespelle Vegetariana

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

Dolci

Torta di Mele

Fresh apple tart garnished with walnuts and caramel sauce

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$60.95++ per person

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

Please inform your event coordinator of any dietary restrictions.
Vegan, Dairy Free & Gluten Free options available upon request.



MENU DELLA CENA #3

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Primi

Family Style platters at each table

Penne alla Putanesca

Pasta tubes, fresh marinara, Kalamata olives, capers, basil, garlic, red peppers and chopped tomatoes

Insalata

Client to choose one of the following for all guests to be served the same

Insalata Capese

Sliced tomatoes, fresh mozzarella, basil; basil-infused olive oil and olives

Insalata Cesarina

Romaine lettuce, parmesan, focaccia garlic croutons; Caesar dressing

Entrees

Guests to choose one of the following.

Final split entrée count is due by 11am 3 business days prior to the event;

Client must provide place cards with meal indicators for each guests' entrée pre-selection

Branzino con Uva

Sea bass with grape beurre blanc sauce;
Served with seasonal vegetables and roasted potatoes

Filetto di Manzo di Grigliato

Tender filet mignon, grilled medium-rare with shallot demi-glace;
Served with seasonal vegetables and roasted potatoes

Parmigiana di Melanzane

Breaded eggplant layered with marinara, mozzarella and parmesan

Dolci

Tiramisu

Treviso-style tiramisu with lady fingers soaked in rum and espresso;
Layered with mascarpone and topped with a dusting of cocoa powder

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$74.25++ per person

Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions.
Vegan, Dairy Free & Gluten Free options available upon request.



MENU DELLA CENA #4

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Primi

Family Style platters at each table

Penne alla Vodka

Pasta tubes with bacon, vodka-tomato-cream sauce and parmesan

Risotto ai Funghi

Carnaroli rice with mixed mushrooms, white wine, shallots and parmesan

Insalata

Insalata Cedri e Feta

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

Entrees

Guests to choose one of the following.

Final split entrée count is due by 11am 3 business days prior to the event;

Client must provide place cards with meal indicators for each guests' entrée pre-selection

Pollo Valdostana

Deboned and pounded chicken breast rolled with thinly sliced ham and fontina cheese, dipped in bread crumbs;

Cooked and finished with chicken demi-glace, Trebbiano wine, fried sage leaves and Dijon;

Served with seasonal vegetables and roasted potatoes

Costolette di Agnello

Grilled rack of lamb encrusted with parmesan; warm mint balsamico reduction

Served with seasonal vegetables and roasted potatoes

Gnocchi Alfredo con Broccoli

Potato dumplings with creamy alfredo sauce and broccoli

Dolci

Torta di Cioccolato

Chocolate cake with chocolate ganache

(gluten free option available with advance request)

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$78.95++ per person

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

Please inform your event coordinator of any dietary restrictions.

Vegan, Dairy Free & Gluten Free options available upon request.



MENU DELLA CENA #5

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Antipasti

3 pieces total per person

Crostini Assortiti

Baguette toasted with olive oil and garlic served with assorted toppings; brie and roasted garlic clove; fresh tomato, basil and garlic; Kalamata olive tapenade; roasted bell peppers

Cocktail di Gamberoni

Chilled jumbo prawns; traditional cocktail sauce

Panzerotti con Tartufo Nero e Brie

Puff pastry filled with black truffles and brie; drizzled with honey truffle oil

Primi

Family Style platters at each table

Gnocchi alla Fruilana

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

Insalata

Insalata di Spinaci

Organic baby spinach with red onions, mushrooms, toasted walnuts, and aged ricotta; red wine vinaigrette

Entrees

Guests to choose one of the following.

Final split entrée count is due by 11am 3 business days prior to the event;

Client must provide place cards with meal indicators for each guests' entrée pre-selection

Salmone al Granchio

Fresh grilled salmon crowned with jumbo lump crab in a light truffle cream;
Served with seasonal vegetables and mashed potatoes

Scampi alla Griglia e Filetto di Manzo

Petite filet mignon grilled medium-rare in a red wine reduction and 2 jumbo prawns
Sautéed in lemon, garlic, butter and parsley; Served with seasonal vegetables and mashed potatoes

Cappellacci di Zucca

Butternut squash pasta filled with butternut squash and walnuts served with tomato sauce, brown butter, parmesan and crispy sage

Dolci

Zabaione alla Gritti

Chilled zabaione with fresh berries, Bellini sorbet and fresh whipped cream; garnished with Italian biscotti

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

Menu Price: \$93.25++ per person

Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions. Vegan, Dairy Free & Gluten Free options available upon request.



VEGETARIAN ENTREE OPTIONS

Crespelle Vegetariana

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

Parmigiana di Melanzane

Breaded eggplant layered with marinara, mozzarella and parmesan

Penne Melanzane

Pasta tubes tossed with diced eggplant, tomatoes, Calabrese pepperoncino and smoked mozzarella

Lasagna al Magro

Pasta layered with ricotta cheese, steamed spinach, marinara sauce and parmesan

Cappellacci di Zucca

Butternut squash pasta filled with butternut squash and walnuts served with tomato sauce, brown butter, parmesan and crispy sage

Conchiglie Vegetariana

Shell pasta, fresh broccoli, sundried tomatoes, roasted garlic, marinara sauce and pecorino cheese

Penne alla Putanesca (Vegan)

Pasta tubes, fresh marinara, Kalamata olives, capers, basil, garlic, red peppers and chopped tomatoes

Capellini al Pomodoro (Vegan)

Angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil

Risotto Milanese, Funghi or Zucca

Italian Carnaroli rice with choice of: Saffron, parmesan, shallots and tomatoes (Milanese);

Mixed mushrooms, white wine, shallots and parmesan (Funghi);

or Butternut squash sage, white wine, shallot and parmesan (Zucca)

Gnocchi alla Genovese or Sorrentina

Potato dumplings with choice of: pesto sauce (Genovese) or fresh tomato sauce with mozzarella and basil (Sorrentina)

Gluten Free Pasta and additional Vegan options available upon request.



DINNER ENHANCEMENTS

PRIMI COURSES

(Add Family Style Platters of Pasta, Risotto or Gnocchi to start your meal)

Penne alla Vodka

Pasta tubes with bacon, vodka-tomato-cream sauce and parmesan

Penne all'Amatriciana

Pasta tubes with pancetta, tomato sauce, onions, pecorino and parmesan

Orrechiette con Salsiccia e Cime di Rappa

Small pasta shells, sausage, chopped tomatoes, broccoli tips, red peppers, pecorino cheese and Trebbiano wine

Conchiglie al Pollo

Shell pasta, chicken breast, broccoli, sundried tomatoes, roasted garlic, Trebbiano wine and pecorino cheese

Penne Melanzane

Pasta tubes tossed with diced eggplant, tomatoes, Calabrese pepperoncino and smoked mozzarella

Penne alla Putanesca (Vegan)

Pasta tubes, fresh marinara, Kalamata olives, capers, basil, garlic, red peppers and chopped tomatoes

Risotto ai Funghi

Carnaroli rice with mixed mushrooms, white wine, shallots and parmesan

Risotto con Pollo alla Ducale

Carnaroli rice with vegetable stock, chicken breast, sundried tomatoes and artichoke hearts

Gnocchi con Salsiccia alla Friulana

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

Gnocchi alla Genovese

Potato dumplings with pesto sauce

Upgrade Price: \$14++ per person

Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions.



DINNER ENHANCEMENTS

CONTORNI

(Upgrade your side dishes)

- *Puree di Patate* \$4.00++ per person
Mashed potatoes sprinkled with parmesan cheese and white truffle oil
- *Polenta Fresca* \$5.00++ 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* \$6.00++ 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* \$3.50++ 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

GELATO SUNDAE BAR

(Upgrade your dessert course)

Includes attendant to scoop gelato for your guests
Vanilla and Chocolate Gelato Bar with chocolate, caramel and raspberry sauces,
Whipped cream, and the following toppings:
Crumbled Oreos, Sprinkles, M&Ms, Strawberries, and Walnuts

Upgrade Price: \$14++ per person

Prices Do Not Include 22% Service Charge and Applicable State Sales Tax.

Please inform your event coordinator of any dietary restrictions.

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 \$40.00 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 or 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.

Continued...

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 \$250.00 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 \$250.00 labor fee for each brunch, lunch or dinner buffet meal service with fewer than 30 guests. There will be \$250.00 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.

Continued...

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.

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 22% and Applicable State Sales Tax. 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.