

Il Fornaio

AUTHENTIC ITALIAN RESTAURANT AND BAKERY
DENVER TECH

SPECIAL EVENTS • WEDDINGS • BIRTHDAYS
REHEARSAL DINNERS • BRIDAL SHOWERS • COCKTAIL PARTIES
BUSINESS MEETINGS • OFFICE PARTIES • TOUR GROUPS

We welcome the opportunity to plan
your next Private Dining Occasion.

Please contact our Event Coordinator for more
information or to book your next event at
banquetsdc@ilfo.com

303.221.8400

LOGGIA

Decorative archways adorned with beautifully quilted drapes create a private dining area to host receptions of up to 65 people. The drapes can be closed to section the Loggia to accommodate parties of 15 or more. The mosaic tile floors, high ceilings and distinctive furniture give the Loggia an al fresco feeling with the indoor comfort of an open-hearth fireplace.

LA TAVOLA DE LA FAMIGLIA

Located in the main dining room adjacent to the open-hearth fireplace, this huge oak family-style table, which accommodates up to 12 people, is a favorite among Il Fornaio guests for both family and business occasions.

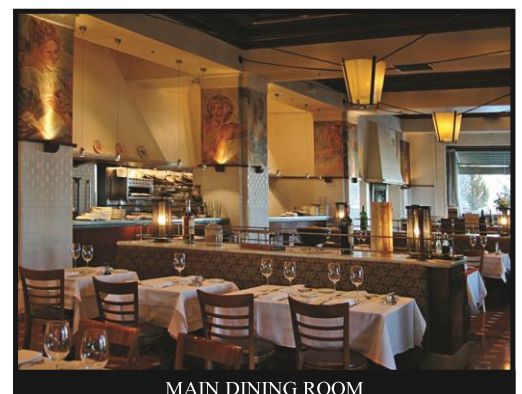
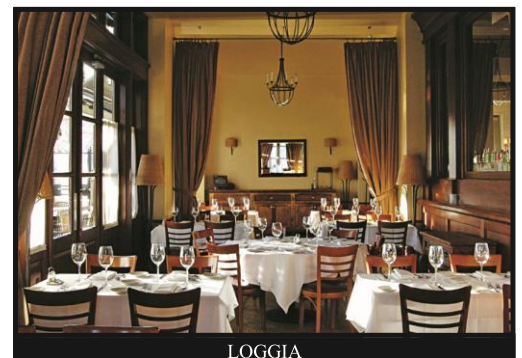
MAIN DINING ROOM

This large, high-ceiling dining room is filled with rich woods, Tuscan style hand-painted frescoes, huge picture windows, and an open-hearth fireplace. Enjoy the view of the exhibition kitchen as our chefs create our authentic Italian fare. The main dining room can accommodate up to 250 guests.

OUTDOOR PIAZZA

Pending weather conditions, this beautiful outdoor dining area is offered exclusively for groups of 90 people. The piazza is also available for semi-private parties of 15 or more any time.

Host your next special event at Il Fornaio Cucina Italiana, where you will enjoy award winning authentic Italian cuisine. Unlike other restaurants we do not charge a room rental fee.



8000 East Belleview Ave., Greenwood Village CO 80111
www.ilfornaio.com/denvertch/banquets

Il Fornaio

Special Event Dinner Menu One

PRIMI PIATTI

Insalata del Fornaio

Mixed greens, garlic croutons and shaved Grana Padano; house vinaigrette

SECONDI PIATTI

Guest Choice of:

Pennoni alla Vodka

Wide pasta tubes with bacon, vodka-cream-tomato sauce and parmesan cheese

Salmone alla Griglia

Grilled salmon with lemon and olive oil; served with sautéed seasonal vegetables and mashed potatoes

Linguini Arrabiata

Linguini pasta with spicy tomato sauce, chopped tomatoes and pepperoncino

Pollo Toscano

Free-range rotisserie chicken seasoned with rosemary; served with sautéed seasonal vegetables and mashed potatoes

DOLCI

Cannoli Siciliani

Cannoli filled with sheeps milk ricotta, candied orange, bittersweet chocolate and pistachios

\$34.95 dinner per person

Add \$3.00 per person for Il Fornaio House coffee and tea service

All menu prices are subject to change

All food and beverage is subject to 20% service charge and sales tax

Il Fornaio

Special Event Dinner Menu Two

PRIMI PIATTI

Insalata Cesarina

Romaine lettuce, Grana Padano, hard boiled egg and focaccia croutons; housemade Caesar dressing

SECONDI PIATTI

Guest Choice of:

Tagliatelle Pomodoro

Pasta ribbons with chopped tomatoes, garlic, marinara sauce and fresh basil

Battuta di Pollo

Grilled thinly pounded breast of chicken marinated with sage, rosemary, thyme, olive oil and fresh lemon juice; served with roasted potatoes and seasonal vegetables

Pesce Impanata

Chef's select fresh fish filet with bread crumbs, fresh herbs and pecorino cheese drizzled with lemon olive oil and served with sautéed vegetables and roasted potatoes

Filetto Chianina

Beef tenderloin grilled medium rare with balsamic vinegar and green peppercorn sauce; served with sautéed seasonal vegetables and mashed potatoes

DOLCI

Tiramisu

Treviso style tiramisu with lady fingers soaked in rum and espresso, layered with mascarpone and topped with a dusting of cocoa powder

\$42.95 dinner per person

Add \$3.00 per person for Il Fornaio House coffee and tea service

All menu prices are subject to change

All food and beverage is subject to 20% service charge and sales tax

Il Fornaio

Special Event Dinner Menu Three

PRIMI PIATTI

Insalata Bietole

Red and gold beets, arugula, toasted walnuts, asiago cheese, tossed in lemon vinaigrette

PIATTO DI MEZZO

Risotto alla Zafferano

Italian Carnaroli rice prepared with butter, parmesan and saffron

SECONDI PIATTI

Guest Choice of:

Petto di Pollo al Peperoncino

Grilled chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with sautéed seasonal vegetables and mashed potatoes

Pesce del Giorno

Chef's selected fresh fish special; served with sautéed vegetables and mashed potatoes

Ravioli alla Lucana

Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano and fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil

Controfiletto di Manzo

12 oz, New York Steak, grilled medium rare and served with sautéed vegetables and mashed potatoes

DOLCI

Torta alle Mandorle

Almond hazelnut chocolate cake served warm with chocolate sauce and cream anglaise

\$52.95 per person

Add \$3.00 per person for Il Fornaio House coffee and tea service

All menu prices are subject to change

All food and beverage is subject to 20% service charge and sales tax

Il Fornaio

Special Event Dinner Menu Four

(12 person minimum)

PRIMI PIATTI

Choice of:

Mozzarella Caprese

Tomatoes, fresh mozzarella and basil; drizzled with extra-virgin olive oil

Insalata Cesarina

Romaine lettuce, Grana Padano, hard boiled egg and focaccia croutons; housemade Caesar dressing

PIATTO DI MEZZO

Pennoni alla Vodka

Wide pasta tubes with bacon, vodka-cream-tomato sauce and parmesan cheese

SECONDI PIATTI

(Host to Select 3 prior to event)

****Additional item choice will have a \$5 surcharge per person**

Choice of:

Petto di Pollo al Peperoncino

Grilled chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with sautéed seasonal vegetables and mashed potatoes

Tonno al Balsamico

Seared ahi tuna drizzled with balsamic reduction; served with sautéed vegetables and mashed potatoes

Branzino al Forno

Fresh wild seabass baked in olive oil, garlic, San Marzano tomatoes, basil and Trebbiano wine; served with sautéed seasonal vegetables and mashed potatoes

Medaglione di Bue e Portobello

Grilled filet mignon stuffed with gorgonzola cheese and topped with a Portobello mushroom in a Barolo wine sauce; served with sautéed seasonal vegetables and mashed potatoes

(A vegetarian plate is available in addition to your selected items)

DOLCI

Choice of:

Torta alle Mandorle

Almond hazelnut chocolate cake served warm with chocolate sauce and cream anglaise

Zabaione alla Gritti

Chilled zabaione on top of fresh berries and Bellini sorbet, with fresh whipped cream and amarena cherry

\$67.95 Per person

Add \$3.00 per person for Il Fornaio House coffee and tea service

All menu prices are subject to change
All food and beverage is subject to 20% service charge and sales tax

Il Fornaio

Antipasti Platters

Bruschetta Pomodoro Ciabatta toast points topped with tomato filet and garlic, drizzled with basil olive oil & accompanied by marinated olives	\$29.95 per platter
Pizzette Miste Bite sized house-baked pizza with a variety of toppings	\$29.95 per platter
Mozzarella alla Caprese Vine-ripened tomatoes, fresh mozzarella and basil, drizzled with extra virgin olive oil	\$35.95 per platter
Prosciutto e Mozzarella Prosciutto, fresh mozzarella, arugula, kalamata olives drizzled with extra virgin olive oil	\$42.95 per platter
Calamaretti Fritti (serves 12) Baby squid floured and lightly fried served with spicy marinara	\$38.95 per platter
Spiedini di Pollo Marinated and sautéed skewers of chicken, onions & peppers with balsamic reduction	\$38.95 per platter
Smoked Salmone Crostini Smoked salmon and mascarpone cheese mousse on a garlic crostini	\$42.95 per platter
Grilled Scallops Grilled scallops wrapped with pancetta and drizzled with lemon parsley dressing	\$50.95 per platter
Mozzarella Fritti Fried mozzarella with marinara sauce	\$27.95 per platter

Platters are 25 pieces unless stated otherwise



Lista dei Vini

VINI BIANCHI AMERICANI

Chardonnay

Il Fornaio, Mendocino, '14	39
Stags Leap, Karia, Napa Valley '13	75
Mer Soleil, Santa Lucia Highlands, '13	54
Signorello, Napa Valley, '11	85

Sauvignon Blanc

J Lohr, "Carols Vineyard, Napa, '13	45
Stag's Leap Wine Cellars, Napa, '14	55

Spumanti/Rosé

"Hog Wash", Rosé of Grenache, '14	39
Sofia, Blanc De Blancs, CA, '14	42
Domaine Ste. Michelle, Washington, NV	50
Veuve Clicquot, Yellow Label N.V	93

Pinot Gris

Adelsheim, Willamette Valley, '14	43
Erath, Oregon, '14	37

VINI BIANCHI ITALIANI

Arneis

Fontanabianca, Piemonte, '14	45
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Greco Di Tufo

Terradora, Campania, '13	46
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Orvieto

Santa Cristina, Antinori, Umbria, '14	35
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Chardonnay

Tormaresca, Puglia, '14	42
Fontenelle, Banfi, Tuscany, '12	45

Pinot Grigio

Il Fornaio, Trentino, '14	39
Santa Cristina, Antinori, Tuscany, '14	40
Terlato, Friuli-Venezia '15	56
Santa Margherita, Alto Adige, '14	52

Other Italian Whites

Pieropan, Soave, Veneto, '14	40
Poggio Al Teroro, Tuscany '14	52
Bruni Plinio, Vermentino, Tuscany, '12	44
Palladino, Gavi di Gavi, Piemonte '14	45



Lista dei Vini

VINI ROSSI AMERICANI

Cabernet Sauvignon

J Lohr, Seven Oaks, Paso Robles, '13	42
St. Francis, Sonoma, '12	50
Hess, Allomi Vineyard, Napa, '13	60
Pine Ridge, Napa Valley, '13	83

Pinot Noir

Frei Brothers, Russian River, '12	56
Erath, Willamette Valley, '13	60
Emeritus, Russian River, '12	75

Merlot

Ch. St. Michelle, Columbia Valley, '13	39
Markham, Napa Valley '13	49

Zinfandel

Coppola, Dry Creek, '12	49
Inglenook, "Edizione Pennino" '12	112

VINI ROSSI ITALIANI

Amarone della Valpolicella

Righetti 'Capitel de Roari', Veneto '11	75
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Barbaresco

Castello Di Neive, Piemonte, '12	75
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Barolo

Cabutto, Piemonte '11	96
Michelle Chiarlo, Piemonte '09	112

Chianti

Il Fornaio, Tuscany, '13	39
Vignamaggio, Tuscany, '12	48
Badia Passignano, Tuscany, '10	90

Super Tuscan

Santa Cristina, Tuscany, '14	42
Mazzoni, Tuscany, '12	45
Il Bruciato, Bolgheri, '13	62
Possio Al Tesoro, Sondaia, '11	102
Tignanello, Antinori, Tuscany, '11	184

Miscellaneous Reds

Fratelli, Nebbiolo, Piemonte, '14	42
Tomassi, Valpolicella, Veneto, '12	42
Brancaia "Tre", Tuscany, '12	47
Banfi, Rosso di Montalcino, '13	52
Travaglini, Nebbiolo, Piemonte, '10	67

Il Fornaio

Private Dining Occasions

Special Dinners – Wine Tasting - Rehearsal Dinners - Bridal Showers

Business Luncheons - Business Dinners - Cocktail Receptions – Holiday Parties

Enjoy your next special occasion at Il Fornaio with award - winning authentic Italian food and wine. Our friendly and knowledgeable staff will work with you planning a unique and memorable occasion. If you do not wish to select one of our menus, our Event Coordinator and Chef Partner will be happy to customize a menu for you. Il Fornaio has several private and semi-private dining areas to choose from:

Main Dining Room

This area features an exhibition kitchen, high ceilings and beautiful Tuscan style hand painted frescos.

Loggia

Decorative archways, adorned with beautifully quilted Italian drapes, create a semi-private dining area to host large parties up to 60 people. The drapes can be used to section off certain rooms in the Loggia to accommodate parties of 15 or more. The Mosaic tile floors and high ceilings give the Loggia an al fresco feeling with indoor comfort.

Piazza

Our beautifully decorated Italian style patio is partially enclosed and provides the special ambiance for any occasion. It is accentuated by an Italian fireplace in the center to bring warmth and comfort to the chilliest of evenings. The patio can host events up to 100 people or any party of 15 or more.

Reservations

- Reservations can be made months in advance for private parties.
- Reservations are confirmed with a credit card at the time of the booking to hold the event space.
- Il Fornaio must receive the initial confirmation proposal to guarantee your reservation within one week of booking. Menu selections and event details are due no later than one week prior to the event date.
- If no guarantee is received by this date, the reservation is considered canceled. **Reservations can be made through the Event Coordinator by calling 303-221-8400.**

Payment Schedule

- Once the event is guaranteed with a credit card and initial proposal received, we will begin to finalize your event.
- Payment is due in full at the conclusion of the event.
- Any adjustments to the menu after receipt of the signed final proposal will be reflected in the final bill.

Meal Service.

- Each meal comes with Il Fornaio artisan breads.
- Water is served upon request.
- Il Fornaio offers a choice of menus designed to suit your group.
- Vegetarian and Gluten Free dishes are available upon request.
- We offer a full bar and a wonderful list of Italian and Domestic wines. Prices & vintage may vary - Every attempt to accommodate your selection will be made.
- All food and beverage is subject to a 20% service charge and 7.35 % tax
- All menu prices and items are subject to change.

Final Steps

- A final guarantee count of guests is due three days prior to the event.
- If no updated count is received, the original guest count on the signed menu confirmation form will be used as a firm guarantee. You will be charged for the guarantee or the number of guests that show up, whichever is higher.

Cancellations

- Cancellations must be received one week prior to the event or subject to a \$250 cancellation fee, which will be charged to your credit card used to confirm the reservation.
- If the private dining area is resold prior to the canceled event date, the cancellation fee is waived.
- "No shows" result in a fee equal to 50% of the estimated total, which will be charged to your credit card.

Group Changes/ Semi-Private Groups

- Any group whose guest count number reduces prior to the date of the event may lose their guaranteed space without notice (either to a different section of a private room or into the Main Dining Room.)
- Semi-private groups which require a great deal of privacy or attention from their attendees are encouraged to book an entire room (minimum of 45-50 person per room)- Il Fornaio does not guarantee the noise level or privacy in rooms in which the curtains have been drawn for semi-private groups.

Additional Services and Fees

- Special occasion cakes are welcome. Cake cutting service is available at a charge \$2.50 per person.
- Champagne Toasts can be added for an additional charge.
- Flowers, displays and decorative items are welcome. Please inform Il Fornaio of all props for proper handling.
- We will be happy to make arrangements for any audio-visual needs that you may have.
- With regards to liability, Il Fornaio does not assume any responsibility for guests' personal property.

8000 East Belleview Avenue
Greenwood Village, CO 80111
Phone 303-221-8400 Fax 303-221-736



CREDIT CARD AUTHORIZATION FORM

Send to:

Il Fornaio Denver Tech Center- Greenwood Village
8000 East Belleview Avenue
Greenwood Village, CO 80111
banquetsdte@ilfo.com
Fax 303-221-7368

RESERVATION		
NAME	DATE OF EVENT	# GUESTS

NAME ON CREDIT CARD	
CREDIT CARD NUMBER	CREDIT CARD TYPE
	<input type="checkbox"/> VISA <input type="checkbox"/> MC <input type="checkbox"/> AMEX <input type="checkbox"/> OTHER _____
CVV NUMBER (3-4 DIGIT SECURITY CODE)	BILLING ADDRESS
EXPIRATION DATE (MM/YYYY)	
ADDITIONAL NOTES	

I authorize Il Fornaio Denver Tech Center- Greenwood Village to use the card to hold my reservation as detailed in their policies.

Signature

Name

Date