

Il Fornaio
AUTHENTIC ITALIAN RESTAURANTS

Special Events
— 2016 —

Wendy Garriott

Event Coordinator

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24 W. Union Street, Pasadena, CA 91103

We thank you for considering our Pasadena location for your special event. Our professional staff will be there every step of the way to create your special menu, refer vendors to you, and assist you with the planning process. Our goal is to create beautiful memories that last for you and your guests.



Dining Spaces

Venezia Private Room- seats 12

A charming glass enclosed dining room with a large round table.

Roma Private Room-seats 16

This private dining room sits near the front of the restaurant. Windows wrap around the room allowing natural light in.

Firenze Private Room –seats 18

A long and spacious room surrounded by mostly glass features a single long table.

Portofino Private Room- seats 22

This is an intimate room with a Tuscan style wooden table that sits in the very back of the restaurant. This room is considered the most private of our spaces

Sorrento Private Room- seats 30-36

A large private dining room with a private fireplace and a drop down screen for presentations. Mirrors line one side of the room while wooden wine racks anchor the other. Floor to ceiling curtains create an intimate setting for any type of event. Table configuration is flexible.

Siena Private Room-seats 60+

The largest of our private indoor dining rooms has a private fireplace and a drop down screen for presentations. Table configuration is flexible. Mirrors line one side of the room while wooden wine racks anchor the other. Floor to ceiling curtains create an intimate setting for any type of event.

Outdoor Piazza-seats 90

The outdoor patio is beautifully lit with twinkling lights during the Holiday Season. It is bordered with a seasonal flower garden, shaded with Café umbrellas and heated in the evenings.

Main Dining Room

Groups wishing to sit in the main dining room or the patio, in a non-private area, can reserve a table for 10+. Food and beverage minimums may apply. A set menu is required for groups of 15+ ...

The restaurant and private rooms are decorated for the Holiday Season only. We can assist with finding florists, and decorators for your event. No items can be taped, nailed, or hung from the walls or ceilings without the Catering Department's approval.

RESERVATIONS: All large group and private room reservations can be made by contacting our event coordinator at 626.683.9797 or emailing banquets.pasadena@ilfo.com. A confirmation form will be emailed to you along with a credit card authorization to secure your space and date. A deposit is not required for events under \$5K but a credit card authorization is required for all private events and reservation once a contract has been signed.

EVENT TIMES: Private rooms are available in 3 hour increments (unless otherwise specified via contract). However, additional time required for any event may be allotted with prior notice. If a room is not vacated at the designed time, the Il Fornaio reserves the right to bill the host for additional fees and costs incurred.

MENUS: We offer a variety of menus designed to meet all needs. Our event coordinator will work with you to select the appropriate package from our current selection or can assist in customizing a special menu for your event. Kid's menus along with Vegetarian and Gluten free options are available. A menu confirmation is required 7 days prior to your event date.

GUARANTEE GUEST COUNT: The Event Coordinator or a restaurant manager 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 Il Fornaio reserves the right to move the event to a more suitable room for the size of the event.

CAKE CUTTING FEE: The Cake-Cutting Fee is \$2.50 per person based on your guest count.

SERVICE CHARGE AND SALES TAX: Service charge is currently 20% and Sales taxes 9%. 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.

BAR OPTIONS: Il Fornaio Pasadena offers a full bar with imported and domestic beers, Artisan cocktails and vast wine list of California and Italian wines. All banquet events are subject to the mandatory State and Federal guidelines regarding alcohol service. Each guest, in order to purchase or consume an alcoholic drink must have a valid identification in order to be served alcohol. It is Il Fornaio's policy that all persons who appear to be under the age of 40 will be asked to supply a valid identification. Il Fornaio, its management and staff reserve the right to refuse alcohol service to any guest.

CORKAGE FEE: If you desire to bring in your own wine and/or champagne, the Corkage fee for this is \$20.00 per bottle opened with a maximum bottle allowance of four 750mL bottles. No Liquor, Beer, or any soft beverages (soft drinks, mineral waters, etc.) will be allowed to be brought in.

AMENITIES: Our tables are covered in complimentary white table cloths as well as white napkins. We do not provide flowers or centerpieces but we are happy to connect you with a preferred vendor for flowers or party décor. Color and special linens are available on a rental basis (linen orders are required 7 days prior to your event date).

ROOM SET UP AND DÉCOR: We will allow 30 minutes prior to the reservation time for any client set up or decorating. Any additional time requested should be noted with the event coordinator. Any and all additional time must be approved and planned for prior to the event date. We will be happy to add gift and cake tables to a private room setting as space permits. Please inform the event coordinator of all deliveries and props for proper handling. Event day deliveries are welcome after 10am. Please arrange for all items to be delivered and labeled under the party's name. All personal items and décor of value must be removed at the conclusion of the event. Il Fornaio cannot hold items overnight after the event.

AUDIO-VISUAL: Il Fornaio 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 list.

CANCELLATIONS

To avoid a cancellation fee, a notice must be received at least three days prior to event date. Events occurring in December require a 7 day notice.

Fee: \$250 automatically charged to credit card on file.

Il Fornaio

AUTHENTIC ITALIAN RESTAURANTS

BANQUET LUNCH MENU 1

Insalata o Zuppa

Choice of

Insalata del Fornaio

Mixed greens, garlic croutons, shaved parmesan; house vinaigrette

Minestrone di Verdure

Fresh seasonal vegetable soup (made with vegetable stock)

Primi Piatti

Choice of

Pennoni alla Vodka

Large pasta tubes with bacon, vodka-cream-tomato sauce and Grana Padano

Tagliatelle alla Bolognese

Pasta ribbons with traditional meat ragu and parmesan cheese

Salmone con Spinaci

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

Dolce

Tiramisu

Rum and espresso soaked lady fingers, mascarpone cheese and cocoa powder

\$33 per person

(Pricing does not include 9% tax or 20% service charge)

Il Fornaio

AUTHENTIC ITALIAN RESTAURANTS

BANQUET LUNCH MENU 2

Insalata o Zuppa

Choice of

Insalata Del Fornaio

Mixed greens, garlic croutons, shaved parmesan; house vinaigrette

Minestrone

Fresh seasonal vegetable soup (made with vegetable stock)

Primi Piatti

Choice of

Ravioli alla Lucana

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

Pollo Toscano

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

Sogliola con Limone e Capperi

Fillet of white fish lightly breaded with salt and black pepper; served with mashed potatoes and sautéed vegetables; topped with lemon caper sauce

Dolce

Cannoli Siciliani

Cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate and pistachios

\$38 per person

(Pricing does not include 9% tax or 20% service charge)

Il Fornaio

AUTHENTIC ITALIAN RESTAURANTS

BANQUET LUNCH MENU 3

Insalata o Zuppa

Choice of

Insalata Del Fornaio

Mixed greens, garlic croutons, shaved parmesan; house vinaigrette

Zuppa Del Giorno

Chef fresh soup of the day

Secondi

Choice of

Cappellacci di Zucca

Ravioli filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Paadano and crispy sage

Controfiletto alla Griglia

Grilled New York Steak served with roasted potatoes and sautéed vegetables

Petto di Pollo Peperoncino

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed redpepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce and sautéed seasonal vegetables

Salmone alla Griglia

Atlantic grilled salmon topped with lemon and parsley sauce, served roasted potatoes and sautéed vegetables

Dolce

Panna Cotta alla Vaniglia con Frutti di Bosco

Homemade vanilla bean custard served with mixed berries and raspberry sauce

\$42 per person

(Pricing does not include 9% tax or 20% service charge)

Antipasti

Appetizers Platters serve 20 pieces unless specified

COLD SELECTIONS

Bruschetta al Pomodoro \$35.00

Toasted baguette rubbed with garlic and topped with marinated fresh tomatoes, basil and drizzled with extra virgin olive oil

Mozzarella alla Caprese \$30.00

Cherry tomatoes, fresh mozzarella, basil. Served skewered and bite sized and drizzles with oregano and basil olive oil

Spiedino di Antipasti

Antipasti skewers with cherry tomatoes, pickle, artichokes, salami, olives, cheddar and mozzarella cheese \$55

Crostini con Salmone Affumicato

Toasted baguette with Greek yogurt and dill spread, topped with smoke salmon and capers \$47

Tarture di Tonno e Cetriolo

Tuna tartar in a cucumber cup \$52

Involtime di Melanzane con Prosciutto

Grilled eggplant stuffed with prosciutto di Parma, baby Arugula, shaved Parmesan cheese and drizzled with balsamic reduction \$50

Gamberi all Griglia Avvolgato con Pancetta

Grilled shrimp wrapped with Pancetta in a lemon and parsley sauce \$55

HOT SELECTIONS

Pizzette Assortite \$40.00

Bite sized pizzas with assorted vegetarian toppings

Polpettini di Granchio \$52.00

Mini crab cakes served with tartar sauce and lemon slices

Spiedino di Manzo \$45.00

Grilled beef tenderloin on rosemary skewers; drizzled with aged balsamic sauce

Spiedino di Pollo \$45.00

Grilled chicken breast on skewers; drizzled with peperoncini sauce

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BANQUET DINNER MENU 1

Insalata o Zuppa

Choice of

Insalata del Fornaio

Mixed greens, garlic croutons, shaved parmesan

Minestrone di Verdure

Fresh seasonal vegetable soup (made with vegetable stock)

Primi Piatti

Choice of

Spaghetti all Bolognese

Spaghetti noodles with traditional meat ragu and Grana Padano

Pollo Toscano

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

Sogliola con Limone e Capperi

Fillet of white fish lightly breaded with salt and black pepper; served with mashed potatoes and sautéed vegetables; topped with lemon caper sauce

Dolce

Tiramisu

Rum and espresso soaked lady fingers, mascarpone cheese and cocoa powder

\$45 per person

(Pricing does not include 9% tax or 20% service charge)

Il Fornaio

AUTHENTIC ITALIAN RESTAURANTS

BANQUET DINNER MENU 2

Insalata o Zuppa

Choice of o

Insalata Del Fornaio

Mixed greens, garlic croutons, shaved parmesan; house vinaigrette

Minestrone di Verdure

Fresh seasonal vegetable soup (made with vegetable stock)

Primi Piatti

Choice of

Pennoni alla Vodka

Large pasta tubes with bacon, vodka-cream-tomato sauce and Grana Padano

Suprema di Pollo con Funghi

Chicken breast sautéed with mushrooms and Marsala wine; served with roasted potatoes and sautéed vegetables

Salmone Alla Griglia

Atlantic grilled salmon topped with lemon and parsley sauce, served with roasted potatoes and sautéed vegetables

Ravioli alla Lucana

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

Dolce

Cannoli Siciliana

Cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate and pistachios

\$48 per person

(Pricing does not include 9% tax or 20% service charge)

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BANQUET DINNER MENU 3

Insalata o Zuppa

Choice of

Insalata Cesarina

Romaine lettuce, Grana Padano, hardboiled egg and focaccia croutons;
house made Caesar dressing

Minestrone di Verdure

Fresh seasonal vegetable soup (made with vegetable stock)

Primi Piatti

Choice of

Cappellacci di Zucca

Ravioli filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Paadano and crispy sage

Petto di Pollo Peperoncino

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

Branzino alla Greca

Filet of Barramundi Seabass with black olives, tomatoes, capers and white wine lemon sauce served with roasted potatoes and sautéed vegetables

Controfiletto alla Griglia

Grilled New York Steak served with roasted potatoes and sautéed vegetables

Dolce

Panna Cotta alla Vaniglia con Frutti di Bosco

Homemade vanilla bean custard served with mixed berries and raspberry sauce

\$55 per person

(Pricing does not include 9% tax or 20% service charge)

Il Fornaio

AUTHENTIC ITALIAN RESTAURANTS

Chef's Menu

Antipasti

Insalata Cesarina

Romaine lettuce, Grana Padano, hardboiled egg and focaccia croutons;
house made Caesar dressing

Primi

Risotto con Spinaci

Carnaoli rice prepared with fresh baby spinach and mushrooms, finished with
Parmesan cheese

Secondi

Choice of

Branzino alla Greca

Filet of Barramundi Seabass with black olives, tomatoes, capers and white wine
lemon sauce served with roasted potatoes and sautéed vegetables

Suprema di Pollo con Funghi

Chicken breast sautéed with mushrooms and Marsala wine; served with mashed
potatoes and sautéed vegetables

Consticine d'Angelo

Grilled rack of lamb drizzled with thyme-olive oil; served with roasted potatoes
and sautéed spinach

Filetto di Bue al Gorgonzola

Grill beef tenderloin topped with mascarpone and gorgonzola sauce; served
with grilled polenta and sautéed spinach

Dolci

Choice of

Panna Cotta alla Vaniglia con Frutti di Bosco

Homemade vanilla bean custard served with mixed berries and raspberry sauce

Tiramisu

Rum and espresso soaked lady fingers, mascarpone cheese and cocoa powder

\$75 per person

(Pricing does not include 9% tax or 20% service charge)

BAR & BEVERAGES

FULL BAR PACKAGE

Includes soft drinks, house wines, select beers, and well drinks

First Hour - \$28/person

2 Hours- \$36/person

3 Hours- \$40/person

A LA CARTE PRICING FOR HOSTING BY CONSUMPTION

Soft Drinks, Coffee & Iced Tea Starting at \$3.29

Bottled and draft Beers starting at \$6.00

Wines by the glass starting at \$8.99

Well Drinks Starting at \$9.00

Premium Drinks Starting at \$12.00

PARKING: The One Colorado Parking Structure is located at the southeast corner of Fair Oaks and Union St. The structure can be accessed from Union St westbound between Raymond and Fair Oaks and on Fair Oaks between while traveling northbound between Colorado Blvd and Union St.

Monday – Friday \$1.00 (\$6 max) every 30 minutes before 5:00pm
 \$6.00 Flat Rate after 5:00pm
 Weekends \$6.00 Flat Rate
 Il Fornaio-3 Hour Validation Available at Host Desk

Valet Service: Available on Colorado Blvd between Fair Oaks and Delacey.
 Cost: \$8.00/car. Il Fornaio can arrange to include the charges to event charges, if desired.

