



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 **408-271-3357** for your special proposal  
or email: [trowe@ilfo.com](mailto:trowe@ilfo.com)

**302 South Market St.; San Jose, CA 95113**

For events held off-site, please contact our  
Sales Manager directly at **408-709-6763**  
for your special proposal or email: [dardizzone@ilfo.com](mailto:dardizzone@ilfo.com)



# 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*

**PACKAGE #1 PRICE (ON-SITE): \$110.00 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*

**PACKAGE #2 PRICE (ON-SITE): \$150.00 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*

**PACKAGE #3 PRICE (ON-SITE): \$185.00 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*

### **Anatra all'Arancia**

*Roasted Duck breast with orange glaze; served with mashed potatoes 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*

### **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

**Package #4 Price (On-Site): \$225.00 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'Aglione 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 20% Service Charge and Applicable State Sales Tax.*



## 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 20% Service Charge and Applicable State Sales Tax.*



# 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

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

## 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



## 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 20% Service Charge and Applicable State Sales Tax)

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 20% Service Charge and Applicable State Sales Tax)

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:** *20% service charge is included in 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, coat racks 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 **20% Service charge 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*

