



**LA FENICE**  
CATERING AND BANQUETING

HAUTE CUISINE, TASTE, PASSION, ORGANIZATION

# 30 YEARS OF SUCCESS

La Fenice celebrates this milestone starting from Faenza when, in **1993**, it took its first steps into the world of catering and banqueting.

Just a few years later, the company's second office was founded in Milan, where it specialized in **important B2B events both in Italy and abroad**. Since then, La Fenice's commitment, attention to detail, and professionalism ensured the company's unstoppable growth, spreading from the heart of Emilia-Romagna to the rest of the world, sharing **high eno-gastronomic quality, its impeccable hospitality, and its refined style**, providing its clients with the best Italian experience.



## THE COMPANY'S SOUL: its People

Kitchen and waiting staff, Catering Managers, Banqueting Managers, Maîtres, logistics staff and professionals work together towards one common goal: creating unique events where **the client is king**. This flexible team includes a large number of people, resources that change according to the needs dictated by every single event and which can reach a total of **over 8.000 staff members involved per year**.



## THE MAIN PHILOSOPHY: No Limits to Excellence

In the most exclusive places and in every desired location, La Fenice takes care of every design and operational aspect with **extreme customization and attention to detail** to meet any client's need. For this reason, it has specialized in professionally managing **complex events with large numbers of people (over 5,000 guests)**.



## THE HEART: Passion and Uniqueness

When organizing every single event, La Fenice is moved by one goal: to give the client and its guests **a memorable experience**. Thanks to its thirty-year experience and respecting the time and budget set out in the agreement with the client, the company wants to offer an authentic "**customized type of service**", tailor-made with passion.



# MISSION & VISION

EVENT, EXPERIENCE, EMOTION.

The goal of La Fenice has always been to perfectly build a **client's special moment** by organizing it with the highest levels of **professionalism**, guaranteeing customers features such as **reliability, punctuality, management, and complete control** of every aspect of the event.

With this objective, La Fenice will never stop in its constant search for the **most innovative solutions and for excellence**.



# THE NUMBERS OF LA FENICE



**30** years of history

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More than **120** long-term collaborators

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More than **8.000** professionals  
and suppliers involved per year

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**1.400** events realized  
on average every year

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**350.000** guests managed  
on average every year

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**2 million dollars:**  
the turnover only for the events in the USA





# A SINGLE POINT OF REFERENCE FOR EACH SOLUTION

La Fenice assists its customers in all the phases of the event, from the initial idea to the entire realization, taking care of every aspect.



## CONSULTING AND PLANNING

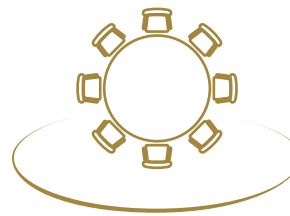
La Fenice supports all clients in the search for the **most suitable** location, carrying **out site inspections** and conducting a study of the available spaces examining all the technical aspects. In order to do this, La Fenice relies on architects who, in the designing phase, elaborate detailed renderings for the **definition of the concept of all the arrangements by the locations** (kitchens, halls, tables, dedicated spaces)



## SETTING-UP

La Fenice designs and realizes **the entire set-up**, in accordance with the wishes of the customer and with **the utmost attention to every single detail**: from the unique and original style to the most elegant and refined mise en place.





## EVENT MANAGEMENT

- La Fenice **coordinates all the suppliers and collaborators**, both the internal ones - among which, more than a half of them, **have been working in the company for more than 10 years** - and the on-site ones, who contribute to the realization of the event. From table rental to wardrobe services, there is no aspect that the company does not manage in order to offer to the customer the opportunity to deal with a single reference person.
- During the course of the event, La Fenice ensures **constant monitoring, weekend included, of its collaborators**. Thanks to the **problem-solving skills** of its employees, La Fenice can solve any unexpected occurrence, always ensuring the success of the event.
- In order to ensure the best service even during large events, **the waiting staff is prepared, professional, and impeccable in its service**.
- Managing large numbers is its specialty. La Fenice perfectly coordinates both events with thousands of guests participating in the same service and large complex events, where the high number of guests is in several distinct areas of the location, i.e. a situation in which **different types of services must be managed in parallel, with different schedules and menus**.





## THE KITCHEN

Relying on La Fenice and its thirty years of experience means receiving **the best food on offer, one that combines high quality with the service needs dictated by the event.** The Kitchen staff is composed of international chefs with great experience. They are ready to offer refined and creative menus, further enhanced by the **realization on site of the dishes created with their own equipment.** All this is done paying the utmost attention to all details, starting from the selection of **raw materials:** fresh and seasoned **DOP** (Protected Denomination of Origin), **IGP** (Protected Geographical Indication) **products**, Slow Food Presidium, and the best selection of wines. La Fenice chefs' experience allows the realization of banqueting and catering events that respond to vegetarian and vegan needs as well as any type of allergy or intolerance. Finally, the offer includes the **Haute patisserie** prepared by the company's master pastry chefs, which enable to conclude every event with style and sweetness.



## THE LOCATION

In order to choose the most evocative and suitable location for your events to take place, the agency offers his own **consultancy in the research of venues, most of which can be found in Italy.**



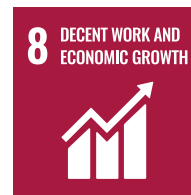
# SUSTAINABILITY AND CERTIFICATIONS

La Fenice agency has obtained the ISO 20121 Certification from the TÜV NORTH Italy organism thanks to the pursuit of a concrete sustainable development policy composed of actions aimed at improving its environmental, social, and economic impact.

In compliance with this Certification, it commits to:

- manage the separation of waste produced during the events towards the establishment of a circular economy
- reduction of food waste with the delivery of leftovers to registered charities recognized by the company or defined by the client
- In the annual mapping of corporate events, evaluate and manage all environmental and socio-economic criticalities
- communicate with all stakeholders involved its commitment to sustainability.

La Fenice contributed to the achievement of 9 Goals among those defined by the United Nations in the UN 2030 Agenda for Sustainable Development:



# STAR-RATED COLLABORATIONS

In the course of its long experience, the company has had the pleasure to start partnership collaborations with:



## MASSIMO BOTTURA

Osteria Francescana  
3 Michelin Stars and  
1 Green Michelin Star



## HEINZ BECK

La Pergola Restaurant  
3 Michelin Stars



## ALFIO GHEZZI

Senso Alfio Ghezzi Mart  
2 Michelin Stars



## ENRICO BARTOLINI

MUDEC Restaurant Museum of Cultures  
3 Michelin Stars



## GIANCARLO PERBELLINI

Casa Perbellini  
2 Michelin Stars



## VALENTINO MARCATTILII AND MASSIMILIANO MASCIA

San Domenico Restaurant  
2 Michelin Stars



## CHICCO AND BOBO CEREA

Da Vittorio Restaurant  
3 Michelin Stars



## MORENO CEDRONI

La Madonnina  
del Pescatore Restaurant  
2 Michelin Stars



## DAVIDE OLDANI

D'O Restaurant  
2 Michelin Stars and  
1 Green Michelin Star





**DAVIDE DI FABIO**

Dalla Gioconda Restaurant  
1 Michelin Star and  
1 Green Michelin Star



**GIANLUCA GORINI**

daGorini Restaurant  
1 Michelin Star



**YOJI TOKUYOSHI**

Tokuyoshi Restaurant  
1 Michelin Star



**ANDREA BERTON**

Berton Star  
1 Michelin Star



**CRISTOFORO TRAPANI**

Impronte and Il Comandante Restaurants  
1 Michelin Star



**KARIME LOPEZ  
AND TAKAHIKO KONDO**

Gucci Osteria  
1 Michelin Star

# AWARDS

Collaborating with prestigious partner agencies, La Fenice boasts the honor of having organized major events that gave it the possibility to obtain, over the years, the following recognitions



## BEA BEST EVENT AWARDS

**Ninetynine Agency**  
for *Ferrari Capital Markets Day Event*

**LIVE.COM Agency**  
for *Ferrari Purosangue World Premiere Event*

**FeelRouge Worldwide Shows Agency**  
for *Maserati MMXX World Premiere MC20 Event*

**Next Group Agency**  
for *Ferrari Portofino Event*

La Fenice also won the prestigious **King of Catering Award**, the competition dedicated to the Catering and Banqueting companies, **ranking first with the Platinum award**.

It has also been awarded special category prizes:



# SOME OF THE MAJOR REFERENCES:



## AGENCIES

A&S	Canossa	JOKE Event
Balich Wonder	Events	LIVE.COM
Studio	Genius	Next Group
Bureau Betak	Eventi	Ninety-nine

## AUTOMOTIVE

BMW	Lamborghini	Pirelli
Ducati Motor Holding	Maserati	Porsche
Ferrari	New Holland	Volvo

## FASHION & BEAUTY

Bottega Veneta	Davines	Fendi
Cartier	Dolce & Gabbana	Gucci

## TRADE FAIRS AND MAJOR SPORTING EVENTS

BolognaFiere	Formula 1 Imola	MotoGP Mugello
Fiera Milano	Formula 1 Monza	Superbike Imola



## BANKING AND INVESTMENT GROUPS

Banca Ifis  
Banco BPM

Deloitte  
Gruppo Azimut

Gruppo Intesa Sanpaolo  
Gruppo Toscano

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## HOME & DESIGN

Arper  
B&B Italia  
Cappellini Design

Cassina  
Iris Ceramica  
Italgraniti Group

Kohler  
Marazzi Group  
Nobili

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## LUXURY

Ferretti Yachts  
Kering Group  
Laurent-Perrier  
Luxury Living Group:

*Versace Home,*  
*Dolce & Gabbana Casa,*  
*Trussardi Casa,*  
*Luxence Luxury Living,*

*Bentley Home,*  
*Bugatti Home*  
Richard Mille  
Technogym





# IN ADDITION:



Allianz  Allianz  
Investitori Sgr

amazon

BANCO BPM

CERDOMUS  
ceramiche



FLORIM

GUESS

KERA KOLL  
The Greenbuilding Company

Knoll



moooi

MaxMara





Faenza | Milano | New York

[www.lafenicecatering.com](http://www.lafenicecatering.com)

Sustainable development policy  
ISO 20121 Certificate

