



FINE DINING | FLAVOUR | PASSION

www.lafenicecatering.com

Unparalleled quality for over 30 years

La Fenice's path to achieving this milestone began in Faenza **in 1993** when it took its first steps in the catering and banqueting business. Within just a few years it opened its second site in **Milan** and began specialising in **major B2B events in Italy and abroad.**

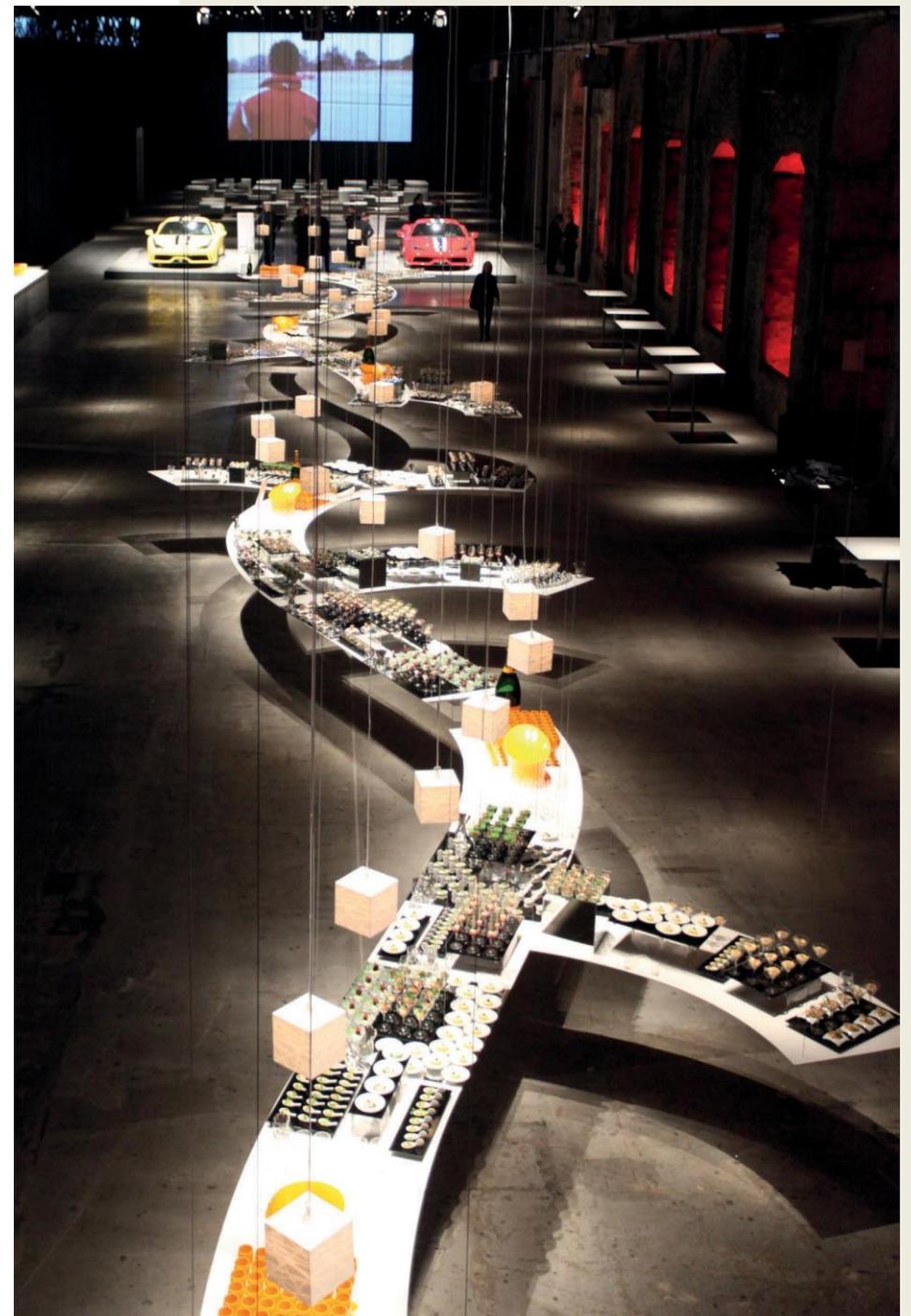
A story of constant growth, developed year after year with dedication, attention to detail and professionalism, which from the centre of Romagna embraces the entire world, showcasing the **unrivalled cuisine, flawless hospitality and refined style** for which Italy is known.



Mission & Vision

Since the outset the aim has been to **celebrate special moments** in impeccable style, operating with consummate professionalism and guaranteeing those who put their faith in La Fenice **reliability, precision and the management and complete control** of every aspect of the event.

With this goal in mind, the company will continue to look forward, constantly striving to identify the **most innovative solutions** and deliver **excellence**.



The soul

PEOPLE

Kitchen and dining room brigades, catering managers, banqueting managers, maîtres d', logistics experts and other professionals work in synergy to achieve a single goal: the creation of unique events **centred around the customer**. A flexible team that is adjusted in size to the requirements of each single event and which can **involve over 8000 collaborators every year**.



The heart

PASSION

The company's ambition is the same for every event: to make it a **memorable occasion for the customer and their guests**. La Fenice uses the benefit of its experience to deliver **an authentic service**, designed ad hoc and with its customary passion.



The philosophy

NO LIMITS

In the most exclusive settings and in every chosen location, La Fenice takes care of all planning and operational aspects with **the utmost flexibility and attention to detail**, enabling it to cater to every need. For this reason it specialises in the professional management of **complex and large-scale events**, even with **up to 5000 guests and above**.

La Fenice in numbers

Annual collaborators

over **120**

Professionals involved

over **8k**

Average number of guests satisfied

every year **350k**

Events held each year

over **1.5k**

Turnover in the United States alone

2 million dollars

Over **30** years

**in the
business.**

For La Fenice these important results began in Faenza. Growth built on consolidated expertise, method and constant attention to detail that has made it possible to establish the quality of Italian services at international level.



Working method



One team for every solution

La Fenice supports the customer in all phases of the event, from conceptualisation to staging, **overseeing every aspect.**



Consultancy and planning

It establishes all of the customer's requirements and helps them find the **most suitable locations**, performing **inspections** and studying the available spaces and all technical aspects. For this reason it also works with **architects** who, at the design phase, create detailed renderings to **define the concept of all facilities** (kitchens, dining rooms, tables, dedicated spaces).



Setup

It designs and manages **the entire setup** in line with the wishes of the customer, taking care of every phase with **maximum attention**: from the definition of a distinctive and consistent style to an elegant and refined mise en place.



Event management

1. It coordinates all suppliers and collaborators – both internal, of whom over half have worked for the company for over 10 years, and external onsite operators – who contribute to staging the event. From the hiring of tables to wardrobe services, La Fenice takes care of all the details so the customer has just a single point of contact for every aspect.
2. During the event it guarantees the **constant supervision, also at weekends, of its key reference figures** (Account Manager and Maître d'). In this way it is able to **solve any problems** that occur and guarantee the complete success of the event.
3. The **dining room brigade is expert, professional and impeccable**, and guarantees an optimum service even during large events.
4. **The management of large numbers is its speciality.** La Fenice is able to perfectly coordinate both events with thousands of guests participating in the same service, and **large and complex events** where a significant number of guests are distributed across various areas of the location, requiring the **simultaneous management of different types of services, timetables and menus.**



The food

Putting your trust in La Fenice's thirty years of experience in catering means opting for culinary excellence, where **superior quality is married perfectly with the service requirements of the event.**

The kitchen brigade is made up of **highly experienced international chefs** who are able to put together complete, sophisticated and creative menus which are further elevated by their rapid onsite preparation using dedicated equipment. Every aspect is managed with painstaking attention to detail, beginning with the selection of **raw materials: PDO and PGI products**, fresh and seasonal ingredients, Slow Food produce and the finest wines.

Thanks to the **experience of the brigade** it is possible to deliver bespoke banqueting and catering, also meeting the needs of vegetarians, vegans and those with food intolerances or allergies.

The offer also includes **haute pâtisserie**, created by expert pastry chefs to conclude any event in style.



The locations

To identify the most evocative and suitable settings for every event, La Fenice offers its **consultancy for choosing the most compelling venues**, including a series of locations that it manages **exclusively in Italy.**



Sustainability and certification

La Fenice has been awarded **ISO 20121 certification by TÜV NORD Italia** thanks to its adoption of a tangible sustainable development policy consisting of actions aimed at improving its environmental, social and economic impact.

In accordance with this certification, it is committed to:

- **sorting its waste** and implementing **a circular economy**
- **reducing food waste by delivering leftovers to charitable associations** registered, recognised by the company or nominated by the customer
- the **annual mapping of company events**, evaluating and managing any environmental and socioeconomic criticalities
- **communication** to all stakeholders involved in its commitment to sustainability.

Through its work it has contributed to achieving **9 of the Sustainable Development Goals outlined by the UN in the 2030 Agenda:**



Michelin-starred collaborations

Over its many years in the industry, the company has had the pleasure of launching partnerships with:



MASSIMO BOTTURA

Osteria Francescana



ENRICO BARTOLINI

MUDEC



GIANCARLO PERBELLINI

Casa Perbellini



MASSIMILIANO MASCIA

San Domenico



CARLO CRACCO

Cracco



CHICCO E BOBO CEREÀ

Da Vittorio



MASSIMILIANO ALAJMO

Le Calandre



MORENO CEDRONI

La Madonnina del Pescatore



DAVIDE DI FABIO

Dalla Gioconda



TAKAHIKO KONDO

Gucci Osteria



DAVIDE OLDANI

D'O



HEINZ BECK

La Pergola



ALFIO GHEZZI

Senso Alfio Ghezzi Mart



JESSICA ROSVAL

Al Gatto Verde



RICCARDO FORAPANI

VIRGINIA CATTANEO

Cavallino



GIANLUCA GORINI

daGorini



RICCARDO GASPARI

Sanbrite

GOLD

Ferrari Amalfi World Première Amalfi	NEXT agency	2025
Ferrari 12Cilindri World Première Miami	NEXT agency	2024
Ferrari Capital Market Day	Nintynine agency	2022
Maserati World Première MC20	Feelrouge agency	2020
Ferrari Portofino – Open Up to a New Breed	NEXT agency	2018

SILVER

Ferrari Purosangue World Première	LIVE.COM agency	2022
-----------------------------------	-----------------	------

BRONZE

Ferrari World Première Roma Spider Marrakech	NEXT agency	2023
“Congress/Convention” event – Davines WWHT	Novity agency	2018

BEA SPECIAL “PEOPLE’S CHOICE AWARD”

Cartier – The Legendary Thrill	A&S agency	2018
--------------------------------	------------	------

beait
besteventawards

The most revered acknowledgment in the events and live communication sector in Italy, every year the BEA – **Best Event Awards** – celebrate the creativity, strategy and executive quality of the best projects.

In collaboration with prestigious partner agencies, La Fenice has had the opportunity to contribute to the organisation of major events which over the years have received various prizes at the BEA.

References

EVENT AGENCIES

H&A	Canossa Events	LIVE.COM
Balich Wonder Studio	Genius Progetti	Next Group
Bureau Betak	JOKE Event	Filmmaster
Gattinoni Group	UP&UP	Free Event

AUTOMOTIVE

BMW	Lamborghini	Pirelli
Ducati Motor Holding	Maserati	Porsche
Ferrari	Pagani	Xpeng

FASHION & BEAUTY

Chanel	Davines	Fendi
Tom Ford	Dolce & Gabbana	Gucci
Comfort Zone	Roche	Rilastil (Ist. Ganassini)

TRADE FAIRS AND SPORTS EVENTS

Bologna Fiere	Formula 1 Imola	Moto GP Mugello
Fiera Milano	Formula 1 Monza	Superbike Imola

HOME & DESIGN

Arper	Cassina	Kohler
B&B Italia	Iris Ceramica	Janus
Atlas Concorde	Italgraniti Group	Keope
Supergres		

BANKING & INVESTMENT GROUPS

Banca IFIS	Deloitte	Gruppo Intesa Sanpaolo
Banco BPM	Gruppo Azimut	Gruppo Toscano
Allianz	Unicredit	KPMG

LUXURY

Ferretti Yachts	Versace Home	Bentley Home
Kering Group	Dolce & Gabbana Casa	Richard Home
Laurent-Perrier	Trussardi Casa	Technogym
Luxury Living Group	Luxence Luxury Living	
Patek Philippe	Ordre des Conteaux de Champagne	

A few customers

Nestlé



ALFASIGMA  amazon

Knoll

sweden & martina

BOTTEGA
VENETA

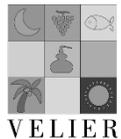
Barilla
The Italian Food Company. Since 1877.

AMERICAN
EXPRESS

CERDOMUS
ceramiche



MaxMara



FLORIM

GUESS

KERAKOLL
The GreenBuilding Company



JULIAN
FASHION

BVLGARI

 selecta

Cartier

falstaff

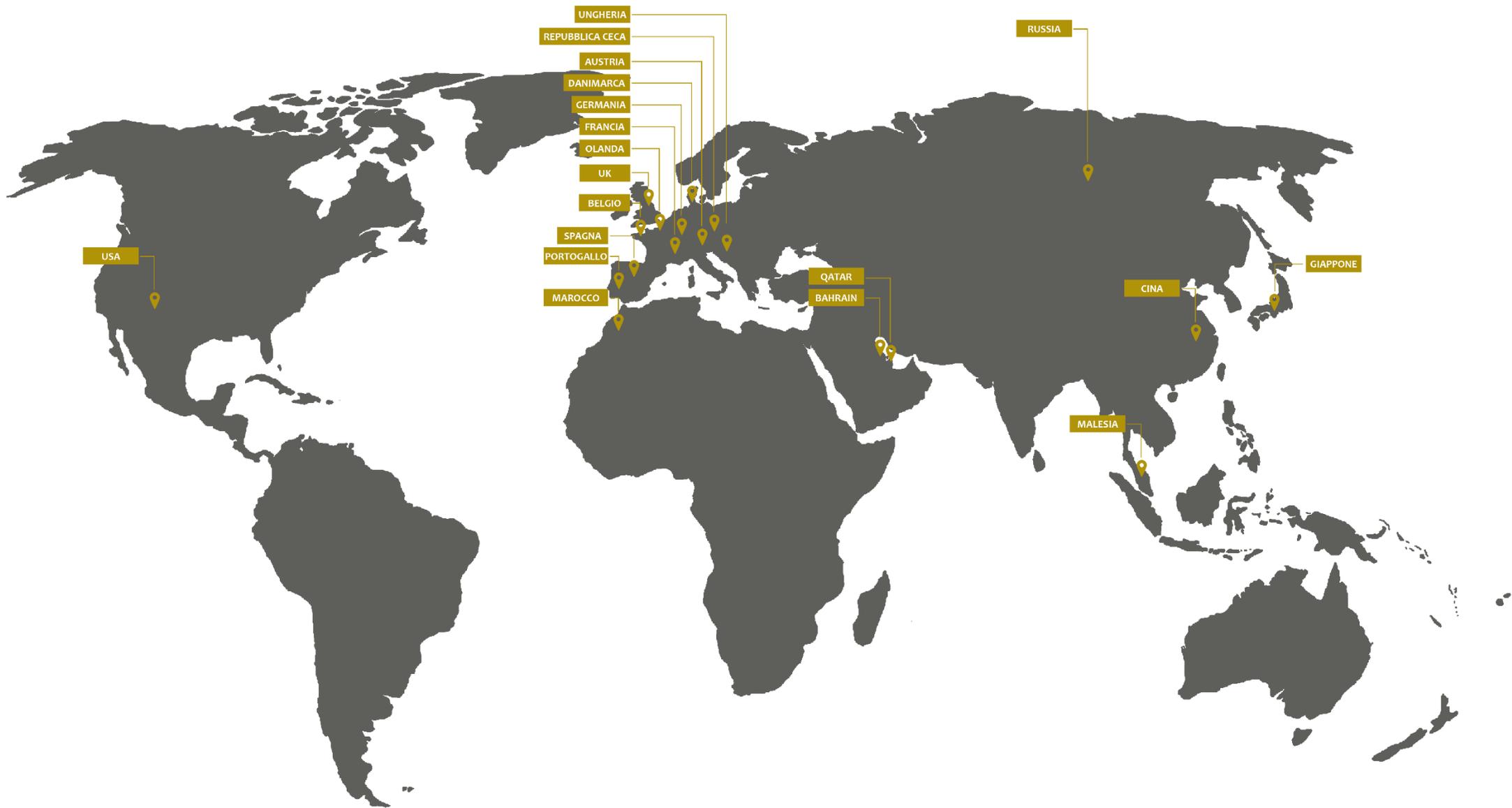
VALSOIA

ECOGEST 

GRUPPO
HERA

Tecnalarm

In the world



Always alongside top chefs

Il Gusto per la Ricerca (2024-2025)

“Il Gusto per la Ricerca” is an event that unites the worlds of fine dining and scientific research.

Chefs and industry professionals raise funds to support cancer research. The project creates a solid bridge between cuisine, the region and the scientific community. A joint commitment to transforming the value of food into tangible support for research.

The World’s 50 Best Restaurants (2025)

The World’s 50 Best Restaurants is an international event that celebrates the excellence of contemporary cuisine.

The project facilitates dialogue between culinary cultures, regions and industry professionals. An authoritative benchmark for the food industry at global level.

S. Pellegrino Young Chef Academy (2025)

S. Pellegrino Young Chef Academy is an international event dedicated to the discovery and promotion of talented budding chefs. The competition is designed to give young cooks a platform for growth, engagement and global visibility.

The project advocates values like social responsibility, sustainability and culinary innovation.

A journey that supports the next generation of chefs and helps shape the future of food.

Presentation Michelin Guide Italia (2025) 70th anniversary of the guide

The Michelin Guide is an international institution that evaluates and recognises excellence in the restaurant and hospitality industry. It awards designations based on quality, technique and culinary identity. An authoritative guide that promotes high standards and culinary culture.

When La Fenice meets Bruno Vanzan

Born in 1986, Rome native Bruno Vanzan is an entrepreneur, world champion and innovator in the beverage sector.

Someone who shares our same values of quality, creativity and dedication.

La Fenice has had the pleasure of collaborating with Bruno Vanzan on numerous occasions, on projects realised with Banca Ifis, Penske and Sweden & Martina.

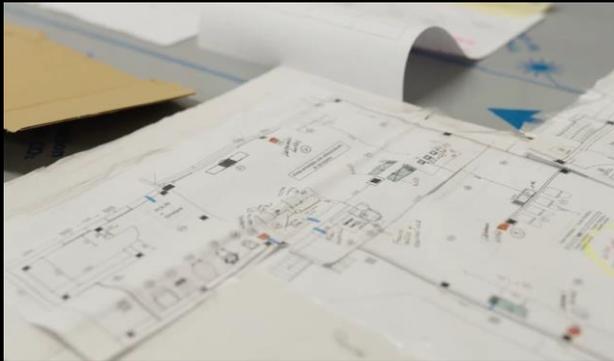
Thanks to Bruno, who acted as the bridge between the Chairman of Sweden & Martina and La Fenice, the company was chosen to organise an important gala dinner for 2000 guests to conclude their world convention.

Bruno and his team stand out in particular for their **professionalism and diligence, always attentive to the needs of the customer and the suppliers** with whom they collaborate.



VIDEO SHOW

Behind the scenes



Operating hub

In action



Premium automotive hospitality

**Evening at the
Palazzo**



Gala dinner

Tel. +39 0546681548
mail@lafenicecatering.it

www.lafenicecatering.com

