

Venezia, 12/01/2011

## *Menu for tourist groups in Turin to celebrate the 150 anniversary for the Unification of Italy*

*17 march - 20 November 2011*

*Dear Ladies and Gentleman,*

**IN THE TURIN VENUE OF THE EXHIBITION “ITALIAN EXPERIENCE”, WITHIN THE OGR (OFFICINE GRANDI RIPARAZIONI), YOU CAN FIND A BRAND NEW BREK RESTAURANT AND FOCACCERIA.**

*As a symbol of experience in the Italian cuisine, Brek restaurant set up a real “exposition” within the OGR, near Porta Susa train station, preparing in front of visitors some typical Italian traditional dishes, from Pizza to Spaghetti, passing through seasonal vegetables and tarts. You can find ALMOST 250 INDOOR SEATS, which are arranged in several halls of various dimension, and almost 200 OUTDOOR SEATS IN OUR GARDEN, which are available in warm season.*

**FOR STUDENTS AND TOURIST GROUPS WE HAVE STUDIED VARIOUS MENUS IN ORDER TO SATISFY THE PALATE OF EVERYBODY!**

*For major events or congresses we supply exclusive catering service.*

*Do not forget that Brek restaurants are the best in Turin! The PIAZZA SOLFERINO BREK RESTAURANT can hold up to 360 guests, while the PIAZZA CARLO FELICE BREK RESTAURANT can hold indoor 390 guests , and 100 more can be held in the open air terrace.*

*Below you can find all the further information and the “RESERVATION REQUEST FORM” valid for dinner/lunch of tourist groups for the Brek Restaurant situated in OGR and the others Turin’s Brek restaurants for the period 17 March - 20 November 2011. THE OPERATING MANAGEMENT OF TOURIST GROUPS IN TURIN IS ADMINISTRATED BY BREK RESERVATION OFFICE, THAT CAN BE CONTACTED BY E-MAIL [gruppibrek@brek.com](mailto:gruppibrek@brek.com) , BY FAX 041/2584187 OR BY PHONE 041/2584181. You are requested to communicate date and time of the service, in order to offer an excellent treatment to your clients.*

*If you have any queries regarding any of the above, please do not hesitate to contact us.*

*Yours sincerely  
Cibis S.p.A.*

*Brek Restaurants is a well-know Italian restaurant chain of traditional food, that offers the client the possibility to compose his own menu within the various “free flow” areas, where the client can choose traditional freshly prepared Italian dishes, with only fresh ingredients. Tidy and pleasant interiors distinguish all restaurants, which are located in Italian’s most important historic cities such as Milan, Padua, Venice, Treviso and Turin (check out our web site and find out Brek’s world, [www.brek.com](http://www.brek.com) )*

**MENU FOR GROUPS IN TURIN 150°**  
 Valid in Brek OGR and the others Turin Brek Restaurants  
 from 17/03/2011 to 20/11/2011

**MENU REGIO 1, 2, 3 o 4:**

Self service € 12,50 per person

Tablecloth and table service € 15,50 per person

|                                    | MENU' REGIO 1   | MENU' REGIO 2                              | MENU' REGIO 3   | MENU' REGIO 4  |
|------------------------------------|---|--|---|--|
| <b>First Course</b>                | "filei Calabresi alla Norma"<br>(Regional pasta with aubergines, tomato sauce and cheese) | Soup of the day                            | "Tortiglioni all'amatriciana" (Regional pasta with bacon, tomatoes and hot peppers) | "Maccheroni alla Mamma Rosa"<br>(Regional pasta with tomato sauce and cream) |
| <b>Second course and side dish</b> | Roast pork with mushrooms and Porcini   | Omelette with Parmesan cheese and zucchini | Roast turkey with zucchini  | Big salad with Mozzarella and tomatoes                                       |
| <b>Dessert</b>                     | Chocolate pudding   | Crème Caramel                              | Apricot marmelade tart  | Vanilla flavoured "Panna cotta"  |
| <b>Beverage and Bread</b>          | Water( 50 cl bottle), bread   | Water( 50 cl bottle), bread                | Water( 50 cl bottle), bread   | Water( 50 cl bottle), bread  |

**MENU ALFIERI 1, 2, 3 o 4:**

Self service € 12,50 per person

Tablecloth and table service € 15,50 per person

|                                    | MENU ALFIERI 1                               | MENU ALFIERI 2   | MENU ALFIERI 3                                     | MENU ALFIERI 4  |
|------------------------------------|--|--|--|---|
| <b>First Course</b>                | "Lasagne alla bolognese"                     | "Gnocchi alla romana"<br>(Roast semolina gnocchi with cheese and butter) | Penne with scorpion-fish, tomatoes and fresh basil | "Gnocchi alla boscaiola"<br>(Potato gnocchi with mushrooms) |
| <b>Second course and side dish</b> | Roast chicken with herbs and crispy potatoes | Roast ham and aromatic potatoes  | Big salad with shrimps and fresh basil Pesto       | Roast pork and turkey with potatoes                         |
| <b>Dessert</b>                     | "Panna cotta" with berry sauce               | Coffee flavoured "Panna cotta"   | Black cherry tart                                  | "Panna cotta" with berry sauce                              |
| <b>Beverage and Bread</b>          | Water( 50 cl bottle), bread                  | Water( 50 cl bottle), bread  | Water( 50 cl bottle), bread                        | Water( 50 cl bottle), bread                                 |

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**MENU SOLFERINO 1 o 2:**

*Self service € 12,50 per person*

*Tablecloth and table service € 22,50 per person*

|                                    | MENU' SOLFERINO 1   | MENU' SOLFERINO 2   |
|------------------------------------|---|---|
| <b>Entrees</b>                     | <i>Parma ham with homemade breadsticks and fresh vegetables pie</i>         | <i>Bresaola IGP with a cream of Robiola cheese and grilled vegetables</i> |
| <b>First course</b>                | <i>Macaroni with tomatoes and Ricotta di Bufala cheese</i>                  | <i>Ravioli with Ricotta cheese, speck and mushrooms</i>                   |
| <b>Second course and side dish</b> | <i>Rolled veal meat with Rosemary and crispy potatoes</i>                   | <i>Tender Piedmontese beef with Sicilian vegetables Caponata</i>          |
| <b>Dessert</b>                     | <i>Piedmontese Chantilly, Babà mignon with Limoncello and whipped cream</i> | <i>Piedmontese Chantilly and 75% dark chocolate pie</i>                   |
| <b>Beverage, Bread and Coffee</b>  | <i>Water( 50 cl bottle), bread, coffee</i>                                  | <i>Water( 50 cl bottle), bread, coffee</i>                                |

**MENU SAN CARLO 1 o 2:**

*Self service € 23,00 per person*

*Tablecloth and table service € 26,00 per person*

|                                    | MENU SAN CARLO 1  | MENU SAN CARLO 2  |
|------------------------------------|---|---|
| <b>Entrees</b>                     | <i>Albese raw beef with Parmesan cheese and rocket salad, Tuscan toast</i>  | <i>Grilled vegetables with a cream of Taleggio cheese and tender beef with rosemary</i> |
| <b>First course</b>                | <i>Gnocchi with Taleggio cheese and speck DOP</i>                           | <i>Ravioli with beef and gravy</i>  |
| <b>Second course and side dish</b> | <i>Thinly sliced grilled chicken with mushrooms and potatoes flan</i>       | <i>Thinly sliced grilled beef with Rosemary and crispy potatoes</i>                     |
| <b>Dessert</b>                     | <i>Piedmontese, Chantilly Babà mignon with Limoncello and whipped cream</i> | <i>Piedmontese Chantilly and 75% dark chocolate pie</i>                                 |
| <b>Beverage, Bread and Coffee</b>  | <i>Water( 50 cl bottle), bread, coffee</i>                                  | <i>Water( 50 cl bottle), bread, coffee</i>  |

**MENU FOR GROUPS IN TURIN 150°**  
*Valid in Brek OGR and the others Turin Brek Restaurants*  
*from 17/03/2011 to 20/11/2011*

**MENU GARIBALDI o CAVOUR:**

*Tablecloth and tableservice € 32,00 per person*

|                                    | MENU GARIBALDI  | MENU CAVOUR   |
|------------------------------------|---|---|
| <b>Entrees</b>                     | <i>Puff pastry with herbs; Albese raw beef with Piedmontese cream of Robiola cheese DOP and chive</i>                           | <i>Asparagus pie, bignè with Gorgonzola IGP cheese fondue</i>                                 |
| <b>First course</b>                | <i>Paccheri with scorpion-fish and fresh basil Pesto; Tortellaccio with butter and sage cream with Ricotta di Bufala cheese</i> | <i>Risotto with Toma cheese and Rosemary; Ciociarian homemade fresh Lasagne</i>               |
| <b>Second course and side dish</b> | <i>Roast turbot fillet with potatoes and artichokes IGP ; Sicilian vegetables Caponata</i>                                      | <i>Piedmontese tender beef IGT loin with lard and crispy sage potatoes; peppers au gratin</i> |
| <b>Dessert</b>                     | <i>Piedmontese Chantilly Babà mignon with Amalfi Limoncello IGP; "Tenerina ferrarese"</i>                                       | <i>Piedmontese Chantilly Babà mignon with Amalfi Limoncello IGP; "Tenerina ferrarese"</i>     |
| <b>Beverage, Bread and Coffee</b>  | <i>Water, bread, wine and coffee</i>  | <i>Water, bread, wine and coffee</i>  |

**MENU MAZZINI o BIXIO:**

*Tablecloth and tableservice € 42,00 per person*

|                                    | MENU MAZZINI   | MENU BIXIO  |
|------------------------------------|--|---|
| <b>Entrees</b>                     | <i>Raw fish seasoned with Ligurian oil and Sicilian lemons; Albese raw beef with Piedmontese cream of Robiola cheese DOP and chive</i> | <i>Salty pastry basket with Fontina DOP cheese fondue and asparagus ; octopus salad and potatoes with Brisighella oil and Ligurian olives</i> |
| <b>First course</b>                | <i>Agnolotti Verdi with Castelmagno cheese fondue; Trenette with king prawns and tomatoes with thymus</i>                              | <i>Tortellaccio with fresh tomatoes and thymus; Risotto with Parmigiano Reggiano cheese DOP</i>   |
| <b>Second course and side dish</b> | <i>Piedmontese tender beef with Barolo wine; Potatoes and Trentino Speck IGP flan</i>  | <i>Sicilian Tuna with roast potatoes and herbs, Trevisan Radicchio au gratin</i>  |
| <b>Dessert</b>                     | <i>Chocolate pastry with pears and Babà mignon with Amalfi Limoncello IGP; Cream with berries and chocolate meringue</i>               | <i>Chocolate hot soufflé with berry mousse; Mascarpone cream with Venetian Buranelli biscuits; strawberries</i>                               |
| <b>Beverage, Bread and Coffee</b>  | <i>Water, bread, wine and coffee</i>   | <i>Water, bread, wine and coffee</i>  |

**MENU PIZZA** (where available):

**self service € 6,90 per person**

**tablecloth and tableservice € 9,90 per person**

- **TRADITIONAL MARGHERITA PIZZA (FOR MORE INGREDIENTS EXTRA CHARGE OF € 2,00)**

- **MEDIUM DRAFT DRINK OR MEDIUM BEER OR WATER (50cl)**

#### **PACKED MEAL FOR GROUPS**

We supply ready packed meals that can be collected in our restaurants and can be eaten elsewhere:

**€ 6,50 per meal.**

**Reduced price for children groups up to 12 years: € 5,50 per meal.**

The pace meal consists of:

- **ONE HAM SANDWICH**

- **ONE CHEESE SANDWICH**

- **ONE SNACK**

- **ONE BOTTLE OF WATER (50 cl) OR DRINK**

- **A SURPRISE (in children meals up to 12 years)**

**EXTRA CHARGE:** Every extra (drink, wine, beer, dessert, ecc.), if not directly agreed with the Tour Operator or the Agency at reservation time, is to be paid directly at the cash desk (by the client or by the group leader) according to the restaurant's list price.

Here are some examples of extras and current list price for January 2011 (subject to confirmation at reservation time):

|                               |               |  |               |
|-------------------------------|---------------|--|---------------|
| <b>ESPRESSO .....</b>         | <b>€ 1,00</b> | <b>WINE 25 CL.....</b>                   | <b>€ 1,80</b> |
| <b>CAPPUCCINO .....</b>       | <b>€ 1,20</b> | <b>WINE 37,5 CL.....</b>                 | <b>€ 4,40</b> |
| <b>CROISSANT .....</b>        | <b>€ 0,90</b> | <b>FRUIT (1 PIECE) .....</b>             | <b>€ 1,10</b> |
| <b>SLICE OF CAKE .....</b>    | <b>€ 2,90</b> | <b>CHEESE.....</b>                       | <b>€ 2,80</b> |
| <b>BOTTLED DRINK .....</b>    | <b>€ 2,50</b> | <b>APPETIZER.....</b>                    | <b>€ 4,90</b> |
| <b>MEDIUM DRAFT BEER.....</b> | <b>€ 3,20</b> | <b>(PROSCIUTTO or BRESAOLA or SPECK)</b> |               |
| <b>WATER 50CL .....</b>       | <b>€ 1,00</b> |  |               |

**PRICES:** Prices subject to confirmation, according to changes due to variations in raw material costs or special events and periods. Rates are per person, including VAT, for a group of at least 20 people for each service (lunch-dinner), for dinner or lunch meals.

**ABSENCE OF CHARGE:** One free meal (same type of menu/packed meal/breakfast of the rest of the group ) every 20 paying clients, intended for the group leader or tourist guide or driver.

**RESERVATION:** You are requested to send by e-mail [gruppibrek@brek.com](mailto:gruppibrek@brek.com) or by fax 041/2584187 the "Reservation Request Form" that follows, compiled and signed (including a copy of the bank transfer- CRO) at least 7 days before the requested date of the service , confirming date, time ,number of clients , chosen menu, price and method of payment. You cannot reserve different menus for the same group.

Variations will be accepted with no penalty until 2 days before the requested service: variations must be communicated by fax 041/2584187 or by e-mail [gruppibrek@brek.com](mailto:gruppibrek@brek.com). Later than this limit the 100% of the price must be paid as penalty.

**METHOD OF PAYMENT:** bank transfer in advance of 20% of the full price for the reservation on behalf of CA.RI.VE. S.P.A. – Filiale di Marghera 2 c/o CC Panorama Via Orsato,13 30175 Marghera VE  
IBAN IT 90 Y 06345 02016 07400018514L BIC IBSPIT2V

**The acknowledgement of receipt of the "Reservation Request Form" and a document proving the bank transfer is considered as confirmation**

The rest of the amount can be paid with bank transfer (at least 5 days before the requested service) or in the restaurant the day of the service with cash, Credit Card or Cash Card.

**GROUPS IN TURIN 150°****Reservation Request Form from 17 March to 20 November 2011***(send a fax to Booking Brek n. 041/2584187)*

Applicant data for reservation:

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

VAT NUMBER \_\_\_\_\_

TELEPHONE AND FAX \_\_\_\_\_ E-Mail \_\_\_\_\_

| OFFER          | NUMBER<br>(1 o 2 o<br>3 o 4) | PRICE<br>SELF SERVICE/ TABLE SERVICE | SERVICE<br>(put an X where<br>chosen) |                  | NUMBER<br>OF PEOPLE |
|----------------|------------------------------|--------------------------------------|---------------------------------------|------------------|---------------------|
|                |                              |                                      | SELF                                  | TABLE<br>SERVICE |                     |
| MENU REGIO     |                              | € 12,50 / € 15,50                    |                                       |                  |                     |
| MENU ALFIERI   |                              | € 16,00 / € 19,00                    |                                       |                  |                     |
| MENU SOLFERINO |                              | € 19,50 / € 22,50                    |                                       |                  |                     |
| MENU SAN CARLO |                              | € 23,00 / € 26,00                    |                                       |                  |                     |
| MENU GARIBALDI |                              | € 32,00 (table service only)         |                                       | X                |                     |
| MENU CAVOUR    |                              | € 32,00 (table service only)         |                                       | X                |                     |
| MENU MAZZINI   |                              | € 42,00 (table service only)         |                                       | X                |                     |
| MENU BIXIO     |                              | € 42,00 (table service only)         |                                       | X                |                     |
| MENU PIZZA     |                              | a € 6,90 / € 9,90                    |                                       |                  |                     |
| PACKED MEAL    |                              | € 6,50 / € 5,50 (up to 12 years)     |                                       |                  |                     |
| EXTRA: _____   |                              | € .....                              |                                       |                  |                     |

**GROUP INFO****RESERVATION IN TURIN BREK RESTAURANT:**  
*(Put an x on the Brek Restaurant you have chosen)* OGR P.za Carlo Felice P.za Solferino

RESERVATION DATE \_\_\_\_\_ ESTIMATED ARRIVAL TIME \_\_\_\_\_

**PAYMENT**

At reservation time bank transfer in advance on behalf of CIBIS S.p.A., 20% of the full price € \_\_\_\_\_.

Please include in the bank transfer description: CRO, reservation date, chosen restaurant and number of components of the group.

Bank Details : CA.RI.VE. S.P.A. - Filiale di Marghera 2 c/o CC Panorama Via Orsato,13 30175 Marghera VE

IBAN IT 90 Y 06345 02016 07400018514L BIC IBSPIT2V

**METHOD OF PAYMENT***(put an X where chosen)*- Bank Transfer (minimum 5 days before the service) - Cash Payment in restaurant, CC/Bancomat **ATTENTION**

1. You cannot reserve different menus for the same group .

2. Variations or cancellations of reservation must be communicated at least 2 days before the requested service, and no later. Later than this limit and/or in case of not communicating cancellation, the full price of the service must be paid as penalty to Cibis Spa.

Permission of processing personal data according to the law 196/2003

DATE \_\_\_\_\_ STAMP AND SIGNATURE FOR ACCEPTING \_\_\_\_\_

*BREK RISTORANTE IN PIEMONTE (list updated on 01 January 2011)*

*Brek ristorante in Officine Grandi Riparazioni (OGR)  
Corso Castelfidardo,22  
10121 TORINO  
seats: 250 indoor + 200 in the outdoor garden  
Ristorante, Focacceria e bar: 9.00-23.00 every day*

*Brek ristorante  
P.zza Carlo Felice, 22 Tel. +39 011 – 534556  
10121 TORINO Fax +39 011 – 534556  
seats: 476  
Ristorante: 11.30-15.00/18.30-22.30 every day*

*Brek ristorante  
Via S.Teresa, 23/B - P.zza Solferino Tel. +39 011 – 545424  
10121 TORINO Fax +39 011 – 545424  
seats: 358  
Ristorante: 11.30-15.00/18.30-22.30 tutti i giorni*

*Brek ristorante e Focacceria  
Via Crea, 10 Tel. +39 011 – 7072588  
Centro Commerciale “Le Gru” Fax +39 011 – 7072588  
10095 GRUGLIASCO (TO)  
seats: 313  
Bar focacceria: 8.30-22.00 (sun closed)  
Ristorante: 11.30-15.00/18.30-22.15 (sun closed)*

*Brek ristorante e Focacceria  
Strada Settimo, 371  
Centro Commerciale “Panorama” Tel. +39 011-2740350  
10099 SAN MAURO TORINESE (TO) Fax.+39 011274030  
seats: 212  
Bar focacceria: 8.30-21.00 (sun closed)  
Ristorante: 11.45-15.00/19.00-21.00 (sun closed)*