



BANQUET MENUS

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PRICING IS PER PERSON, UNLESS OTHERWISE INDICATED
A 19% SERVICE CHARGE AND 9.25% SALES TAX WILL BE APPLIED TO ALL CHARGES.



Biltmore Hotel & Suites
2151 Laurelwood Rd., Santa Clara, Ca 95054
408.988.8411
www.hotelbiltmore.com

BREAKFAST BUFFETS

All buffet breakfasts are served with freshly brewed coffee, decaffeinated coffee, hot herbal teas, orange, cranberry, & grapefruit juices, fruit preserves, marmalades, & butter. Upgrade your buffet to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person!

THE BILTMORE CONTINENTAL

ASSORTED PASTRIES & MUFFINS, & A FRESH FRUIT TRAY
\$13.50

ALL AMERICAN BREAKFAST BUFFET

FLUFFY SCRAMBLED EGGS, BACON, SAUSAGE LINKS, BREAKFAST POTATOES, ASSORTED DANISH, MUFFINS, & CROISSANTS, FRESH FRUIT DISPLAY, & ASSORTED COLD CEREALS WITH MILK
\$16.50

THE EXECUTIVE CONTINENTAL

ASSORTED PASTRIES & MUFFINS, FRESH FRUIT TRAY, BAGELS & CREAM CHEESE, & LOW FAT YOGURTS
\$15.50

THE BILTMORE BRUNCH BUFFET

FRESH FRUIT SALAD, GREEN SALAD, FLUFFY SCRAMBLED EGGS, EGGS BENEDICT, ROASTED RED POTATOES, BACON, SAUSAGE LINKS, LONDON BROIL WITH PEPPERCORN SAUCE, & ASSORTED BREAKFAST BREADS
\$22.45

PLATED BREAKFAST

All plated breakfasts are served with assorted muffins, freshly brewed coffee, decaffeinated coffee, hot herbal teas, orange, cranberry, & grapefruit juices, fruit preserves, marmalades, & butter. Upgrade your breakfast to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person!

THE TOWER BREAKFAST

SCRAMBLED EGGS WITH YOUR CHOICE OF BACON, SAUSAGE, OR HAM. SERVED WITH COUNTRY POTATOES & FRUIT SLICES
\$13.50

THE BILTMORE BENEDICT

ENGLISH MUFFIN, CANADIAN BACON, & POACHED EGGS TOPPED WITH HOLLANDAISE SAUCE & SERVED WITH COUNTRY POTATOES & FRESH FRUIT SLICES
\$14.50

EGG BATTERED FRENCH TOAST

TWO THICK SLICES OF FRENCH TOAST TOPPED WITH SEASONAL BERRY COMPOTE, & SERVED WITH BACON OR SAUSAGE LINKS
\$15.50

NEW YORK STEAK & EGGS

NEW YORK STEAK, COUNTRY POTATOES, SCRAMBLED EGGS, & FRESH FRUIT SLICES
\$19.50

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A LA CARTE BREAKFAST & BREAK OPTIONS

BEVERAGES		A LA CARTE BREAKFAST	
FRESHLY BREWED STARBUCKS COFFEE, TEAS, & DECAFFEINATED COFFEE	\$50.00 PER GALLON \$25 .00 PER POT	OMELET STATION WITH YOUR OWN PERSONAL CHEF 15 PERSON MINIMUM REQUIRED	\$7.50 PER PERSON
ORANGE, GRAPEFRUIT, APPLE, OR CRANBERRY JUICES	\$25.00 PER GALLON \$15.00 PER PITCHER	ASSORTED CEREALS WITH MILK	\$3.50 PER PERSON
ICED TEA OR LEMONADE	\$25.00 PER GALLON \$15.00 PER PITCHER	INDIVIDUAL FRUIT YOGURTS	\$3.00 EACH
ASSORTED SOFT DRINKS, BOTTLED WATERS, OR BOTTLED JUICES	\$2.75 EACH	HARD BOILED EGGS	\$2.00 EACH
BOTTLED STARBUCKS FRAPPUCINOS	\$4.00 EACH	ASSORTED MUFFINS, DANISH, CROISSANTS, SCONES, OR BAGELS WITH CREAM CHEESE	\$25.00 PER DOZEN
RED BULL, SUGAR FREE RED BULL, OR ROCK STAR ENERGY DRINKS	\$4.00 EACH	FRESHLY BAKED BREAKFAST BREADS	\$20.00 PER LOAF
A LA CARTE BREAK			
FRESH SLICED SEASONAL FRUIT TRAY OR CHEESE TRAY WITH BAGUETTES			\$4.50 PER PERSON
FRESH WHOLE FRUIT			\$2.00 EACH
GRANOLA BARS OR CANDY BARS			\$2.50 EACH
POTATO CHIPS & ONION DIP			\$2.00 PER PERSON
PLAIN OR SALTED PRETZELS WITH MUSTARD & JALAPENO CREAM CHEESE			\$30.00 PER DOZEN
MIXED NUTS OR PRETZELS			\$20.00 PER BOWL
HOT BUTTERED POPCORN			\$3.00 PER PERSON
GOURMET BROWNIES OR COOKIES			\$25.00 PER DOZEN
TORTILLA CHIPS WITH GUACAMOLE & SALSA			\$4.50 PER PERSON

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THEME BREAKS

All breaks include freshly brewed Starbucks coffee, hot Tazo teas, decaffeinated coffee, & assorted sodas.

THE BILTMORE BREAK

DOMESTIC & IMPORTED CHEESE DISPLAY WITH CRACKERS & BAGUETTES, SLICED SEASONAL FRUIT & BERRIES, FINGER SANDWICHES, & SPARKLING CIDER
\$11.50
\$6.50 WITH CONFERENCE PACKAGE

MEXICALI FIESTA BREAK

TORTILLA CHIPS, SEASONED GROUND BEEF, SALSA, SOUR CREAM, CALIFORNIA CHEESE SAUCE, JALAPENO PEPPERS, & VIRGIN MARGARITAS ON THE ROCKS
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

BAKERY BREAK

ASSORTED GOURMET COOKIES & BROWNIES, CHERRY & APPLE STRUDEL, ASSORTED BISCOTTI, WHITE & CHOCOLATE MILK
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

TEA TIME BREAK

ASSORTED FINGER SANDWICHES, ASSORTED SCONES WITH FRUIT PRESERVES, BUTTER, JAMS, & FRESH FRUIT TARTS
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

WAKE UP BREAK

BOTTLED STARBUCKS FRAPPACUINOS, RED BULL & ROCK STAR ENERGY DRINKS
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

CHOCOLATE BREAK

DOUBLE CHOCOLATE CAKE, CHOCOLATE ÉCLAIRS, PETIT FOURS, CHOCOLATE COVERED STRAWBERRIES, BROWNIES, & CHOCOLATE MILK
\$11.50
\$6.50 WITH CONFERENCE PACKAGE

CARNIVAL BREAK

PEANUTS, MINI CORN DOGS, CRACKER JACKS, CANDY BARS, JALAPENO POPPERS, & JUMBO PRETZELS WITH MUSTARD & JALAPENO CREAM CHEESE
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

HEALTHY CHOICE BREAK

FRESH WHOLE & SLICED FRUIT, GRANOLA BARS, ASSORTED FRUIT YOGURTS TRAIL MIX, & CHILLED SPARKLING CIDER
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

COLD SNAP BREAK

ASSORTED FRUIT AND ICE CREAM BARS, FRESH SLICED SEASONAL FRUIT
\$10.50
\$5.50 WITH CONFERENCE PACKAGE

REFRESHMENT BREAK

STARBUCKS COFFEE, HOT TAZO TEAS, DECAF, ASSORTED SODAS & BOTTLED WATERS
\$7.95

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SWEET TREATS DESSERT MENU

<i>GOURMET COOKIES</i> CHOCOLATE CHIP, DOUBLE CHOCOLATE, PEANUT BUTTER, SNICKERDOODLE, LATTE, OR OATMEAL RAISIN	\$25.00 PER DOZEN	<i>SPECIALTY PIES – SERVES 8</i> APPLE, PEACH, BANANA CREAM, CHERRY, BLUEBERRY, KEY LIME, LEMON MERINGUE, MOCHA CREAM, PECAN, & PUMPKIN	\$20.00 EACH
GOURMET BROWNIES	\$25.00 PER DOZEN	<i>GOURMET CAKES – SERVES 16</i> APPLE SPICE, IRISH CREAM, BLACK FOREST, CARROT, CHOCOLATE TRUFFLE, GRAND MARNIER, MANGO MOUSSE, OREO COOKIE, PINEAPPLE UPSIDE DOWN, STRAWBERRY SHORTCAKE, & TIRAMISU	\$35.00 EACH
<i>INDIVIDUAL TARTS</i> APPLE, CHOCOLATE CREAM, STRAWBERRY CREAM, COCONUT CREAM, LEMON MERINGUE, LEMON CREAM, MANGO CREAM, PECAN, PUMPKIN, KEY LIME MOUSSE, KIWI	\$25.00 PER DOZEN FOR 2" TARTS \$50.00 PER DOZEN FOR 4" TARTS	<i>CHEF'S FAMOUS HOMEMADE CHEESECAKE</i> SERVES 17 PLAIN, WHITE CHOCOLATE STRAWBERRY, SWEET POTATO, OREO COOKIE, CHOCOLATE SWIRL, IRISH CREAM	\$45.00 EACH
<i>DESSERT BARS</i> CHOCOLATE SUPREME, GRAND MARNIER, LEMON, PASSION FRUIT, OR RASPBERRY CHOCOLATE	\$25.00 PER DOZEN	<i>CHOCOLATE FOUNTAIN</i> MILK, DARK, OR WHITE CHOCOLATE STRAWBERRIES, MARSHMALLOWS, PRETZELS, POUND CAKE, RICE KRISPY BITES, POTATO CHIPS, GRAHAM CRACKERS, PINEAPPLE (CHOICE OF 5 DIPPING ITEMS)	\$8.50 PER PERSON MINIMUM OF 75 PEOPLE REQUIRED
<i>CHOCOLATE ÉCLAIRS</i>	\$25.00 PER DOZEN	<i>3" ROUND CAKES</i> CHOCOLATE SUPREME, LEMON, MANGO, RASPBERRY MOUSSE, STRAWBERRY SHORTCAKE, TRIPLE CHOCOLATE MOUSE	\$5.00 EACH
<i>CHOCOLATE COVERED STRAWBERRIES</i> WHITE OR MILK CHOCOLATE	\$28.00 PER DOZEN	<i>ALMOND OR CHOCOLATE BISCOTTI</i>	\$18.00 PER DOZEN

**All plated or buffet lunches or dinners come with your choice of the following cakes:
Carrot, Cheesecake, Chocolate Fudge, Chocolate Hazelnut, French Raspberry, German Chocolate, Lemon, Lemon Coconut, Mocha Cream,
Strawberry Cream, or Vanilla**

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PLATED & BOXED LUNCHES

All plated lunches are served with freshly brewed coffee, decaffeinated coffee, hot herbal teas, spiced iced tea, & dessert. Upgrade your lunch to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person! Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

ORIENTAL CHICKEN SALAD

SOUP OF THE DAY
BREAST OF CHICKEN
MARINATED AND SERVED
SLICED WITH LETTUCE, CRISPY
RICE STICKS, CUCUMBER,
TOMATO, JULIENNE
VEGETABLES, CILANTRO,
GREEN ONION & ASIAN
DRESSING
\$17.50

CHICKEN CAESAR SALAD

SOUP OF THE DAY
BREAST OF CHICKEN
MARINATED AND SERVED ON A
BED OF CAESAR SALAD,
TOPPED WITH FRESH GRATED
PARMESAN CHEESE
\$17.50

COBB SALAD

SOUP OF THE DAY
CHILLED LETTUCE TOSSED
WITH SPRING MIX & TOPPED
WITH DICED TURKEY, SMOKED
HAM, FRESH BACON BITS,
TOMATOES, CRUMBLLED BLEU
CHEESE, BOILED EGG, &
AVOCADO
\$17.50

BILTMORE CLUB SANDWICH

BACON, LETTUCE, TOMATO,
ROASTED TURKEY, AVOCADO &
SWISS CHEESE SERVED ON A
LARGE CROISSANT
SERVED WITH FRESH FRUIT
SALAD & POTATO SALAD
\$17.50

CAJUN CHICKEN SANDWICH

BREAST OF CHICKEN CRUSTED
WITH CAJUN SPICE AND
SERVED COLD ON A
SOURDOUGH ROLL WITH
GARLIC CREAM CHEESE
SPREAD, LETTUCE & TOMATO
SERVED WITH FRESH FRUIT
SALAD & COLESLAW
\$17.50

BOXED LUNCH

YOUR CHOICE OF ROAST BEEF,
HAM, TURKEY, CORNED BEEF
OR GRILLED VEGETABLE
SANDWICH, SERVED WITH
PASTA SALAD, WHOLE FRUIT,
POTATO CHIPS, GRANOLA BAR,
ASSORTED SOFT DRINKS &
BOTTLED WATERS
\$17.50

GRILLED HERB CHICKEN

FRESH GARDEN SALAD
CHICKEN BREAST SAUTÉED &
TOPPED WITH FRESH HERBS &
LEMON BUTTER SAUCE. SERVED
WITH WILD RICE PILAF &
STEAMED VEGETABLES
\$19.95

CHICKEN TERIYAKI

FRESH GARDEN SALAD
CHICKEN BREAST MARINATED &
TOPPED WITH TERIYAKI SAUCE
& MUSHROOMS. SERVED WITH
STEAMED RICE & STEAMED
VEGETABLES
\$19.95

CHICKEN PICCATA

FRESH GARDEN SALAD
CHICKEN BREAST SAUTÉED &
TOPPED WITH LEMON BUTTER
CAPER SAUCE. SERVED WITH
RICE PILAF & STEAMED
VEGETABLES
\$19.95

CHICKEN CATALINA

FRESH GARDEN SALAD
CHICKEN BREAST SAUTÉED &
TOPPED WITH SAGE MUSHROOM
SAUCE. SERVED WITH
VEGETABLES AND ROASTED
RED POTATOES
\$19.95

COCONUT CHICKEN

FRESH GARDEN SALAD
CHICKEN BREAST BREADED
WITH COCONUT & TOPPED WITH
A MANGO CHUTNEY SAUCE.
SERVED WITH ROASTED RED
POTATOES & STEAMED
VEGETABLES
\$19.95

CHICKEN MARSALA

FRESH GARDEN SALAD
CHICKEN BREAST SAUTÉED
AND TOPPED WITH MUSHROOM
MARSALA SAUCE. SERVED WITH
ROASTED RED POTATOES &
STEAMED VEGETABLES
\$19.95

APRICOT CHICKEN

FRESH GARDEN SALAD
CHICKEN BREAST SAUTÉED
AND TOPPED WITH APRICOT
SAUCE, SUNDRIED APRICOTS, &
CRANBERRIES. SERVED WITH
WILD RICE PILAF AND STEAMED
VEGETABLES
\$19.95

CHICKEN MONTEREY

FRESH GARDEN SALAD
CHICKEN BREAST BROILED AND
TOPPED WITH AVOCADO AND
MONTEREY JACK CHEESE ON A
BED OF SPANISH SAUCE.
SERVED WITH WILD RICE BLEND
& STEAMED VEGETABLES
\$19.95

ROASTED ROSEMARY CHICKEN

FRESH GARDEN SALAD
ONE HALF A CHICKEN ROASTED
WITH ROSEMARY & HERBS.
SERVED WITH ROASTED RED
POTATOES & STEAMED
VEGETABLES
\$25.95

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PLATED LUNCHES

All plated lunches are served with freshly brewed coffee, decaffeinated coffee, hot herbal teas, spiced iced tea, & dessert. Upgrade your lunch to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person! Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

ROAST PORK

FRESH GARDEN SALAD
ROAST PORK LOIN SLICED &
TOPPED WITH CILANTRO
TOMATILLO SAUCE. SERVED
WITH WILD RICE BLEND AND
STEAMED VEGETABLES
\$20.95

LONDON BROIL

FRESH GARDEN SALAD
ROASTED TRI-TIP SLICED &
TOPPED WITH PEPPERCORN
SAUCE. SERVED WITH ROASTED
RED POTATOES AND STEAMED
VEGETABLES
\$20.95

BEEF TERIYAKI

FRESH GARDEN SALAD
ROASTED TRI-TIP SLICED &
TOPPED WITH TERIYAKI SAUCE,
MUSHROOMS & GREEN ONIONS.
SERVED WITH STEAMED RICE
AND STEAMED VEGETABLES
\$20.95

STEAK MEXICALI

TOP SIRLOIN SEASONED WITH
AN ARRAY OF SPICES, BROILED
& TOPPED WITH CHILI ANCHO
SAUCE. SERVED WITH STEAMED
VEGETABLES & GARLIC MASHED
POTATOES
\$20.95

BEEF STIR-FRY

FRESH GARDEN SALAD
CHUNKS OF ANGUS BEEF
TENDERLOIN STIR-FRIED WITH
CRISPY VEGETABLES AND A
MILD SZECHWAN SAUCE.
SERVED WITH STEAMED RICE
\$20.95

MAHI MAHI

FRESH GARDEN SALAD
BONELESS FILET OF MAHI MAHI
BAKED & TOPPED WITH
PINEAPPLE MELON SAUCE.
SERVED WITH WILD RICE BLEND
& STEAMED VEGETABLES
\$20.95

TERIYAKI TILAPIA

FRESH GARDEN SALAD
BONELESS FILET OF TILAPIA
BAKED & TOPPED WITH
TERIYAKI SAUCE. SERVED WITH
STEAMED RICE & STEAMED
VEGETABLES
\$20.95

SALMON BILTMORE

FRESH GARDEN SALAD
BONELESS FILET OF SALMON
BAKED AND TOPPED WITH
CUCUMBER DILL SAUCE.
SERVED WITH WILD RICE BLEND
& STEAMED VEGETABLES
\$22.95

PASTA PRIMAVERA

FRESH GARDEN SALAD
FETTUCCHINE TOPPED WITH
FRESH SEASONAL VEGETABLES,
TOMATOES, & FRESH GRATED
PARMESAN CHEESE. TOPPED
WITH MARINARA SAUCE
\$19.95

MUSHROOM RAVIOLI

FRESH GARDEN SALAD
LARGE RAVIOLI STUFFED WITH
MUSHROOMS & SERVED ON A
BED OF MARINARA SAUCE WITH
VEGETABLES
\$19.95

VEGETARIAN CREPES

FRESH GARDEN SALAD
SPINACH CREPES FILLED WITH
FRESH VEGETABLES & CREAM
SAUCE. TOPPED WITH
MARINARA SAUCE, MOZZARELLA
CHEESE, & MUSHROOMS.
SERVED ON A BED OF GARLIC
PASTA
\$19.95

VEGGIE WRAP

FRESH GARDEN SALAD
SPINACH TORTILLA FILLED
WITH BROILED VEGETABLES,
LETTUCE, TOMATO, & OLIVE
CREAM SPREAD. SERVED WITH
FRESH FRUIT CUP
\$19.95

VEGETARIAN STEW

FRESH GARDEN SALAD
AN ARRAY OF FRESH
VEGETABLES & POTATOES
COOKED IN A THICK VEGETABLE
BROTH. SERVED IN AN EDIBLE
BREAD BOWL
\$19.95

SCHZWAN STIR-FRY

FRESH GARDEN SALAD
FRESH VEGETABLES SAUTÉED
IN GARLIC AND TOPPED WITH A
MILD SCHZWAN SAUCE.
SERVED WITH STEAMED RICE &
GRILLED TOFU
\$19.95
VEGAN

INDIAN CURRY STIR-FRY

FRESH GARDEN SALAD
FRESH VEGETABLES SAUTÉED
IN GARLIC & TOPPED WITH A
MANGO CURRY SAUCE. SERVED
WITH STEAMED RICE & GRILLED
TOFU
\$19.95
VEGAN

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BUFFET LUNCHES

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SOUP & CHEF'S SALAD BAR

HOMEMADE SOUP OF THE DAY
MIXED GREENS, FRESH SPINACH, JULIENNE HAM, TURKEY, ASSORTED CHEESES, ASSORTED FRESH GARDEN VEGETABLES, CHOPPED BOILED EGGS, FRESH BACON PIECES, HOMEMADE CROUTONS, TOMATO WEDGES, BAY SHRIMP, POTATO SALAD, FRESH SEASONAL FRUIT TRAY, ROASTED VEGETABLE SALAD, GRILLED HERB CHICKEN, ROLLS & BUTTER
\$22.50

CORNER DELI BUFFET

GREEN SALAD, FRUIT SALAD & POTATO CHIPS
MEAT TRAY WITH TURKEY, HAM, ROAST BEEF, PASTRAMI, & SALAMI
CHEESE TRAY WITH SWISS, CHEDDAR, & MONTEREY JACK CHEESES
ASSORTED ROLLS & DELI BREADS WITH DELI MUSTARDS, MAYONNAISE, & OUR OWN RUSSIAN DRESSING. GARNISH YOUR SANDWICH WITH FRESH RED ONIONS, KOSHER DILL PICKLES, & SLICED TOMATOES
\$22.50

CALIFORNIA BUFFET

GREEN SALAD, APPLE CRANBERRY SALAD, FRESH FRUIT SALAD, & RED PEPPER TORTELLINI SALAD

SWEET & SOUR CHICKEN & BAKED ORIENTAL STYLE FISH

STEAMED RICE, STIR-FRIED VEGETABLES WITH TOFU, ROLLS & BUTTER
\$23.50

ADD GRILLED VEGETABLES WITH RED PEPPER CREAM CHEESE SPREAD
\$3.00

ADD HOMEMADE TUNA OR CHICKEN SALAD
\$3.00

SOUTH OF THE BORDER

GREEN SALAD, CUCUMBER TOMATO SALAD, CORN & BLACK BEAN SALAD

CHOICE OF TWO
CHILI RELLANOS
CHICKEN TAMALES
BEEF, CHEESE, OR CHICKEN ENCHILADAS
PORK OR BEEF CHILI VERDE
CHICKEN CANCUN
MAKE-YOUR-OWN TACO BAR

SPANISH RICE & REFRIED BEANS
\$23.50

ASIAN BUFFET

FRESH FRUIT SALAD, CHINESE CHICKEN SALAD, SOBA NOODLE VEGETABLE SALAD

CHOICE OF TWO
SCHEZWAN BEEF STIR-FRY
SWEET & SOUR PORK LOIN
TERIYAKI CHICKEN
THAI CURRY CHICKEN

CHOICE OF ONE
PORK BUNS
VEGETABLE CHOW MEIN
VEGETARIAN EGG ROLLS
FRIED RICE, STEAMED VEGETABLES, ROLLS & BUTTER
\$23.50

TASTE OF ITALY

GREEN SALAD, FRUIT SALAD, ANTIPASTO TRAY

CHOICE OF TWO
CHICKEN CACCIATORE
MEAT OR VEGETABLE LASAGNA
PASTA PRIMAVERA
BEEF OR CHEESE TORTELLINI
MUSHROOM RAVIOLI WITH TWO SAUCES

STEAMED VEGETABLES & GARLIC BREAD
\$24.50

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BILTMORE LUNCH BUFFET

GREEN SALAD, FRESH FRUIT SALAD, PASTA SALAD

CHOICE OF TWO

LONDON BROIL
ROAST BEEF
CHICKEN MARSALA
CHICKEN PICATTA
BLACKENED CATFISH
PASTA PRIMAVERA

RICE PILAF, ROASTED RED POTATOES, STEAMED
VEGETABLES, ROLLS & BUTTER

\$26.95

*ADD TO FULL OR HALF DAY CONFERENCE
PACKAGE FOR AN ADDITIONAL \$2.00 PER
PERSON

ALL AMERICAN BBQ

GREEN SALAD, COLESLAW, POTATO SALAD

CHEESE TRAY WITH SWISS, CHEDDAR, & MONTEREY
JACK CHEESES
BUNS WITH DELI MUSTARDS & MAYONNAISE, FRESH
RED ONIONS, KOSHER DILL PICKLES, & SLICED
TOMATOES

CHOICE OF TWO

GRILLED HAMBURGERS
GRILLED GARDEN BURGERS
HOT DOGS
BBQ CHICKEN BREASTS
BBQ PORK RIBS

BAKED BEANS, CORN ON THE COB, & PEACH COBBLER
\$23.50

NAPA VALLEY BUFFET

IMPORTED & DOMESTIC CHEESE DISPLAY WITH
MARINATED GARLIC OLIVES, BAGUETTES, & CRACKERS

GREEN SALAD, ROASTED VEGETABLE SALAD

PACIFIC SALMON FILET WITH SUN DRIED TOMATO
SAUCE, CALIFORNIA AVOCADO CHICKEN, SPINACH
QUICHE FLORENTINE

STEAMED VEGETABLES, ROASTED RED POTATOES
FRESH FRUIT TARTS & SPARKLING APPLE CIDER

\$34.95

*ADD TO FULL OR HALF DAY CONFERENCE
PACKAGE FOR AN ADDITIONAL \$6.00 PER
PERSON

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PLATED DINNERS

All plated dinners are served with a fresh garden salad, freshly brewed coffee, decaffeinated coffee, hot herbal teas, spiced iced tea, & dessert. Upgrade your dinner to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person! Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

GREEK CHICKEN

CHICKEN BREAST MARINATED IN LEMON JUICE, GARLIC, & FRESH HERBS & TOPPED WITH TOMATO BASIL CREAM SAUCE, FETA CHEESE, & KALAMATA OLIVES. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

CHICKEN TERIYAKI

CHICKEN BREAST MARINATED & TOPPED WITH TERIYAKI SAUCE, MUSHROOMS, & GREEN ONIONS. SERVED WITH STEAMED RICE & STEAMED VEGETABLES
\$24.95

GRILLED HERB CHICKEN

CHICKEN BREAST SAUTÉED & TOPPED WITH FRESH HERBS & LEMON BUTTER SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

CHICKEN MARSALA

CHICKEN BREAST SAUTÉED AND TOPPED WITH MUSHROOM MARSALA SAUCE & SAUTÉED MUSHROOMS. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

CHICKEN PICCATA

CHICKEN BREAST SAUTÉED & TOPPED WITH LEMON BUTTER CAPER SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$24.95

INDIAN CURRY CHICKEN

CHICKEN BREAST SAUTÉED & TOPPED WITH CURRY SAUCE. SERVED WITH WILD RICE BLEND & STEAMED VEGETABLES
\$24.95

ASIAGO CHICKEN

ROASTED CHICKEN BREAST STUFFED WITH SEASONED BREAD CRUMBS, ASIAGO, & MOZZARELLA CHEESES, AND TOPPED WITH ROASTED RED PEPPER CREAM SAUCE
\$26.95

CHICKEN CORDON BLEU

CHICKEN BREAST STUFFED WITH SWISS CHEESE & PROSCIUTTO HAM, & TOPPED WITH SUPREME SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$28.95

ROASTED GAME HEN

ROASTED GAME HEN MARINATED WITH BALSAMIC VINEGAR, SOY, & HERBS. SERVED WITH ROASTED RED POTATOES AND STEAMED VEGETABLES
\$28.95

ROAST PORK

BONELESS LOIN OF PORK, ROASTED THEN SLICED & TOPPED WITH SHERRY APRICOT SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$26.95

TERIYAKI BEEF

ANGUS TRI-TIP MARINATED & ROASTED, SLICED & TOPPED WITH TERIYAKI SAUCE, MUSHROOMS, & GREEN ONIONS. SERVED WITH STEAMED RICE & STEAMED VEGETABLES
\$26.95

LONDON BROIL

ANGUS TRI-TIP ROASTED & SLICED, & TOPPED WITH MUSHROOM MARSALA SAUCE. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$26.95

NEW YORK STEAK

CUT OF ANGUS NEW YORK STEAK, BROILED & TOPPED WITH CABERNET PEPPERCORN SAUCE. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$32.95

PRIME RIB

CUT OF SLOW ROASTED ANGUS PRIME RIB. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$34.95

FILET MIGNON

CUT OF ANGUS TENDERLOIN OF BEEF, BROILED & TOPPED WITH ARTICHOKE BÉARNAISE SAUCE. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$37.95

PRICING IS PER PERSON, UNLESS OTHERWISE INDICATED
A 19% SERVICE CHARGE AND 9.25% SALES TAX WILL BE APPLIED TO ALL CHARGES.

PLATED DINNERS

All plated dinners are served with a fresh garden salad, freshly brewed coffee, decaffeinated coffee, hot herbal teas, spiced iced tea, & dessert. Upgrade your dinner to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person! Higher priced menu item applies for two entrée selections. If a third entrée option is selected, an additional \$3.00 per person will apply.

CASHEW CRUSTED MAHI MAHI

FILET OF MAHI MAHI BAKED & TOPPED WITH PINEAPPLE MELON RELISH. SERVED WITH WILD RICE & STEAMED VEGETABLES
\$24.95

TERIYAKI TILAPIA

BONELESS FILET OF TILAPIA BAKED & TOPPED WITH TERIYAKI SAUCE. SERVED WITH STEAMED RICE & STEAMED VEGETABLES
\$24.95

PAN ROASTED SEA BASS

BONELESS PAN ROASTED SEA BASS TOPPED WITH CHAMPAGNE CREAM SAUCE. SERVED WITH WILD RICE & STEAMED VEGETABLES
MARKET PRICE

BAKED SALMON

FILET OF BONELESS PACIFIC SALMON BAKED & TOPPED WITH CUCUMBER DILL SAUCE. SERVED WITH WILD RICE & STEAMED VEGETABLES
\$26.95

SHRIMP SCAMPI

FIVE PRAWNS SERVED ON A BED OF GARLIC FETTUCCHINI PRIMAVERA & TOPPED WITH DICED TOMATOES & PARMESAN CHEESE.
\$27.50

PASTA PRIMAVERA

FETTUCCHINE TOPPED WITH FRESH SEASONAL VEGETABLES, TOMATOES, & FRESH GRATED PARMESAN CHEESE. TOPPED WITH MARINARA SAUCE
\$24.95

MUSHROOM RAVIOLI

RAVIOLI STUFFED WITH MUSHROOMS & SERVED ON A BED OF MARINARA SAUCE WITH VEGETABLES
\$24.95

VEGETARIAN CREPES

SPINACH CREPES FILLED WITH FRESH VEGETABLES & CREAM SAUCE. TOPPED WITH MARINARA SAUCE, MOZZARELLA CHEESE, & MUSHROOMS. SERVED ON A BED OF GARLIC PASTA
\$24.95

SCHEZWAN STIR-FRY

FRESH VEGETABLES SAUTÉED IN GARLIC AND TOPPED WITH A MILD SCHEZWAN SAUCE. SERVED WITH STEAMED RICE & GRILLED TOFU
\$24.95
VEGAN

INDIAN CURRY STIR-FRY

FRESH VEGETABLES SAUTÉED IN GARLIC & TOPPED WITH A MANGO CURRY SAUCE. SERVED WITH STEAMED RICE & GRILLED TOFU
\$24.95
VEGAN

MIXED GRILL

TWO LAMB CHOPS TOPPED WITH MINT SAUCE, A PETITE FILET MIGNON TOPPED WITH ARTICHOKE BÉARNAISE SAUCE & TWO JUMBO PRAWNS. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$32.95

FILET & PRAWNS

FILET MIGNON TOPPED WITH BLACK PEPPER TARRAGON SAUCE & THREE GARLIC PRAWNS. SERVED WITH GARLIC MASHED POTATOES & STEAMED VEGETABLES
\$39.95

SALMON & CHICKEN

FILET OF BONELESS SALMON TOPPED WITH CUCUMBER DILL SAUCE & ACCOMPANIED BY A CHICKEN BREAST WITH LEMON BUTTER CAPER SAUCE. SERVED WITH ROASTED RED POTATOES & STEAMED VEGETABLES
\$36.95

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BUFFET DINNERS

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Upgrade your lunch to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person!

SARATOGA BUFFET

GREEN SALAD, FRUIT SALAD, & PASTA SALAD

CHOICE OF TWO

LONDON BROIL WITH PEPPERCORN SAUCE

ROAST BEEF WITH AU JUS

CHICKEN MARSALA

LEMON HERB CHICKEN

MAHI MAHI WITH TERIYAKI SAUCE

SALMON WITH SAFFRON BEURRE BLANC SAUCE

ROASTED RED POTATOES, WILD RICE BLEND,
STEAMED VEGETABLES

\$30.95

ORIENT EXPRESS BUFFET

FRESH FRUIT SALAD, SEAFOOD SALAD, &
CHINESE CHICKEN SALAD

TERIYAKI PORK RIBS, SWEET & SOUR CHICKEN,
VEGETABLE CHOW MEIN, & POTSTICKERS

FRIED RICE & SESAME VEGETABLES,
\$32.95

COUNTRY BUFFET

GREEN SALAD, FRESH FRUIT SALAD, ARTICHOKE
MUSHROOM SALAD, & GREEN BEAN SALAD

CHICKEN CATALINA, MAHI MAHI WITH LEMON
HERB SAUCE, & LONDON BROIL WITH
MUSHROOM MARSALA SAUCE

FRESH VEGETABLES, GARLIC ROSEMARY
POTATOES, & RICE PILAF

\$35.50

MEDITERRANEAN BUFFET

FRESH FRUIT SALAD, SPICY COUSCOUS SALAD, &
ROASTED VEGETABLE SALAD

GREEK CHICKEN & BEEF CACCIATORE

SAFFRON RICE, GARLIC ROASTED RED
POTATOES, & SEASONAL VEGETABLES
\$32.95

BILTMORE BUFFET

GREEN SALAD, FRESH SEASONAL FRUIT TRAY,
GARLIC PESTO PASTA SALAD, VEGETABLE SLAW,
ANTIPASTO DISPLAY, & AN INTERNATIONAL
CHEESE DISPLAY

ANGUS ROAST BEEF WITH AU JUS, BAKED
SALMON WITH HOLLANDAISE SAUCE, & CHICKEN
SALTIMBOCCA

FRESH VEGETABLES, GARLIC ROSEMARY
POTATOES, & WILD RICE BLEND
\$39.95

THE BAJA BUFFET

GREEN SALAD, CUCUMBER TOMATO SALAD, &
CORN & BLACK BEAN SALAD

BEEF & CHICKEN FAJITAS, CHEESE ENCHILADAS,
& CHICKEN CANCUN

CORN & FLOUR TORTILLAS, LETTUCE, TOMATO,
ONION, SOUR CREAM, & GUACAMOLE

SPANISH RICE & REFRIED BEANS
\$32.95

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HORS D'OEUVRES

Prices are per dozen unless otherwise indicated. Hot & cold hors d'oeuvres can be passed for a fee of \$150.00 per server.

HOT HORS D'OEUVRES

FRIED MOZZARELLA STICKS	\$17.00
ITALIAN OR BBQ MEATBALLS	\$17.00
SPINACH & CHEESE SPANAKOPITAS	\$17.00
ASSORTED MINI QUICHE	\$21.00
BACON & CHEESE STUFFED POTATO SKINS	\$21.00
BREADED FRIED CHICKEN WINGS	\$21.00
POTSTICKERS TOSSED WITH SESAME OIL & RICE VINEGAR	\$21.00
VEGETABLE EGG ROLLS WITH SWEET & SOUR SAUCE	\$21.00
SPICY CAJUN BUFFALO WINGS	\$22.00
CHEESE QUESADILLA CORNUCOPIA	\$27.00
COCONUT CHICKEN WITH THAI PEANUT SAUCE	\$27.00
TERIYAKI CHICKEN BROCHETTES	\$27.00
MINI DEEP DISH PIZZAS	\$27.00
BREADED ARTICHOKE HEARTS WITH BLEU CHEESE DIP	\$30.00
ITALIAN SAUSAGE STUFFED MUSHROOM CAPS	\$30.00
TEMPURA PRAWNS WITH PLUM SAUCE	\$35.00
CHICKEN SATAY WITH THAI PEANUT SAUCE	\$35.00
SEARED SEA SCALLOPS WRAPPED WITH CRISP BACON	\$35.00

HOT HORS D'OEUVRES

SAMOSAS WITH VEGETABLE CURRY	\$25.00
SEARED CRAB CAKES WITH CHIPOTLE LIME AIOLI	\$35.00
FRIED WONTONS WITH CREAMY CRAB FILLING	\$35.00
HOMEMADE OLD FASHIONED SLIDERS	\$35.00

COLD HORS D'OEUVRES

DEVEILED EGG MIMOSAS	\$17.00
ASSORTED FINGER SANDWICHES	\$22.00
ASSORTED COLD CANAPÉS	\$22.00
SMOKED SALMON & CREAM CHEESE PINWHEELS	\$22.00
CUCUMBER & CANTALOUPE MELON SKEWERS	\$28.00
CRUSTINI WITH GORGONZOLA & GREEN APPLE	\$28.00
FENNEL MARINATED FETA & OLIVE SKEWERS	\$28.00
CAPRESE SKEWERS – TOMATO & BUFFALO MOZZARELLA	\$28.00
PROSCIUTTO WRAPPED ASPARAGUS SPEAR	\$30.00
PRAWNS ON ICE	\$32.00
CRAB CLAWS ON ICE	\$35.00
SEARED AHI TUNA ON CUCUMBER WITH WASABI	\$35.00

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HORS D'OEUVRES

HOT CARVING STATIONS

<i>PASTA STATION</i> CHEESE TORTELLINI & PENNE PASTA WITH MARINARA & PESTO SAUCES. SERVED WITH GARLIC BREAD	\$7.95 PER PERSON
<i>STIR-FRY STATION</i> STIR-FRY NOODLES, VEGETABLES, CHICKEN, & BEEF	\$8.95 PER PERSON
<i>SHRIMP SCAMPI STATION</i> PAWNS & FETTUCCINE SERVED WITH DICED TOMATOES & SHREDDED PARMESAN CHEESE	\$9.95 PER PERSON
<i>PRIME RIB – SERVES 25PPL</i> SERVED WITH DINNER ROLLS, AU JUS, & HORSERADISH	\$350.00
<i>SMOKED SALMON – SERVES 50PPL</i> SERVED WITH CRACKERS AND BAGUETTES	\$300.00
<i>ROASTED TURKEY – SERVES 35PPL</i> SERVED WITH DINNER ROLLS & CONDIMENTS	\$215.00
<i>STEAMSHIP OF BEEF – SERVES 150PPL</i> SERVED WITH DINNER ROLLS, AU JUS, & HORSERADISH	\$650.00
<i>HONEY GLAZED HAM – SERVES 60PPL</i> SERVED WITH DINNER ROLLS & CONDIMENTS	\$170.00

*IF A CARVER OR STATION ATTENDANT IS
 REQUESTED, AN ADDITIONAL \$100.00 FEE
 WILL APPLY.

COLD EMBELLISHMENTS

<i>FRESH FRUIT DISPLAY</i> ASSORTED SEASONAL FRUIT WITH HONEY YOGURT DIP	SMALL (50PPL) \$125.00 MEDIUM (75PPL) \$175.00 LARGE (100PPL) \$225.00
<i>IMPORTED & DOMESTIC CHEESE DISPLAY</i> SERVED WITH FRESHLY BAKED BAGUETTES WITH FRESH FRUIT GARNISH	SMALL (50PPL) \$125.00 MEDIUM (75PPL) \$175.00 LARGE (100PPL) \$225.00
<i>CRUDITÉS PLATTER</i> ASSORTED SLICED RAW VEGETABLES SERVED WITH HERBED DIP	SMALL (50PPL) \$75.00 MEDIUM (75PPL) \$100.00 LARGE (100PPL) \$125.00
<i>ANTIPASTO TRAY</i> ASSORTED MARINATED FRESH VEGETABLES WITH ASSORTED MEATS, CHEESES, & CONDIMENTS	SMALL (50PPL) \$125.00 MEDIUM (75PPL) \$175.00 LARGE (100PPL) \$225.00
<i>MEAT & CHEESE TRAY</i> ASSORTMENT OF MEATS, IMPORTED & DOMESTIC CHEESES, DINNER ROLLS & CONDIMENTS	\$5.50 PER PERSON
<i>HUMMUS PLATTER</i> SERVED WITH RED PEPPER AND GRILLED PITA BREAD	\$3.50 PER PERSON
<i>TOMATO & BASIL BRUSCHETTA PLATTER</i> SERVED WITH FRESH MOZZARELLA CHEESE	\$3.75 PER PERSON

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BAR & WINE PRICING

BAR PRICING

DOMESTIC BEER	\$4.50 PER BOTTLE
IMPORTED BEER	\$5.25 PER BOTTLE
HOUSE CHARDONNAY	\$6.00 PER GLASS
HOUSE CABERNET	\$6.00 PER GLASS
UPGRADED WINES	\$5.00 - \$9.00 PER GLASS
WELL DRINK	\$5.25 PER GLASS
CALL DRINK	\$5.60 PER GLASS
PREMIUM DRINK	\$6.25 - \$9.50 PER GLASS
TOP SHELF	\$7.25 - \$9.50 PER GLASS
CORDIAL	\$8.00 - \$9.50 PER GLASS
SHOT	\$8.00 - \$9.00 EACH
SODAS, JUICES, BOTTLED WATER	\$2.75 EACH

A \$500.00 bar minimum is required, per bar. If minimum is not met, the difference will be charged to client as a bartender fee.

ADDITIONAL SELECTIONS

SILVER FRUIT PUNCH FOUNTAIN	\$35.00 PER GALLON
TROPICAL FRUIT PUNCH BOWL	\$25.00 PER GALLON
CHAMPAGNE PUNCH BOWL	\$45.00 PER GALLON
POURED CHAMPAGNE & CIDER TOAST	\$3.50 PER PERSON

Warning: Drinking distilled spirits, beer, coolers, wine, & other alcoholic beverages may increase cancer risk & can cause birth defects during pregnancy.

WINE, CHAMPAGNE, & CIDER

SALMON CREEK CELLARS CHARDONNAY, CABERNET, MERLOT, PINOT GRIGIO, OR WHITE ZINFANDEL	\$20.75 PER BOTTLE
RUTHERFORD VINTNERS NAPA VALLEY CHARDONNAY, MERLOT, OR CABERNET	\$28.75 PER BOTTLE
RANCHO SISQUOC, SANTA BARBARA CHARDONNAY	\$33.75 PER BOTTLE
BELL WINE CELLARS, NAPA VALLEY CHARDONNAY	\$39.75 PER BOTTLE
BELL WINE CELLARS, NAPA VALLEY MERLOT	\$46.75 PER BOTTLE
BELL WINE CELLARS, NAPA VALLEY CABERNET	\$49.75 PER BOTTLE
TERRAMIA WINERY, ITALY PINOT GRIGIO	\$32.75 PER BOTTLE
BLACK MOUNTAIN FAT CAT PINOT NOIR	\$22.75 PER BOTTLE
OASIS VINEYARDS, SANTA BARBARA PINOT NOIR	\$28.75 PER BOTTLE
MEDRANO VINEYARDS, ARGENTINA, SYRAH	\$28.75 PER BOTTLE
SANTINO WINERY, SIERRA FOOTHILLS ZINFANDEL	\$26.75 PER BOTTLE
STANFORD BRUT CHAMPAGNE	\$17.00 PER BOTTLE
MARTINELLI'S SPARKLING APPLE CIDER	\$15.00 PER BOTTLE

Wine, champagne, or cider brought into the hotel will be charged a corkage fee of \$12.00 per bottle, or \$15.00 per magnum. Hard liquor is not permitted. Client will be charged \$100.00 per bottle if any hard liquor is brought in from the outside.

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COMPLETE MEETING PACKAGES

Our complete meeting packages are designed to simplify your meeting planning process! Upgrade your package to freshly brewed Starbucks coffees and Tazo teas for just an additional \$1.00 per person!

OUR FULL DAY CONFERENCE PACKAGE INCLUDES:

CONTINENTAL BREAKFAST:

FRESH BREWED COFFEE, DECAF, HOT TEA, ORANGE, GRAPEFRUIT, & CRANBERRY JUICES, ASSORTED PASTRIES, MUFFINS, BAGELS & CREAM CHEESE, & FRESH SLICED FRUIT. UPGRADE YOUR PACKAGE TO A HOT BREAKFAST WITH SCRAMBLED EGGS, BACON, SAUSAGE, AND BREAKFAST POTATOES FOR ONLY \$3.00 ADDITIONAL PER PERSON!

BUFFET OR PLATED LUNCH:

YOUR CHOICE OF ONE OF OUR DELICIOUS LUNCHES, WHICH CAN BE SERVED IN A SEPARATE AREA SO YOUR MEETING ATTENDEES CAN TAKE A BREAK FROM THEIR MEETING ROOM

BEVERAGE & SNACK BREAKS:

FRESH BREWED COFFEE, DECAF, & HOT TEAS WILL BE AVAILABLE AND REFRESHED CONSTANTLY THROUGHOUT THE DURATION OF YOUR MEETING. IN THE AFTERNOON, YOU WILL RECEIVE ASSORTED SODAS & BOTTLED JUICES, AS WELL AS YOUR CHOICE OF TWO OF THE FOLLOWING: GOURMET COOKIES, BROWNIES, FRESH SLICED FRUIT, GRANOLA BARS, HOT PRETZELS WITH MUSTARD & JALAPENO CREAM CHEESE, CANDY BARS, POPCORN, PEANUTS, CHEESE TRAY, OR VEGETABLE TRAY.

AUDIO VISUAL SERVICES:

OUR COMPLETE MEETING PACKAGE INCLUDES THE USE OF AN 8X8 FOOT PROJECTION SCREEN, AND A FLIPCHART WITH PAD AND PENS. WE WILL ALSO PROVIDE COMPLIMENTARY EXTENSION CORDS AND POWER STRIPS FOR YOUR PROJECTORS AND LAPTOPS. HIGH SPEED WIRELESS ACCESS IS ALWAYS COMPLIMENTARY, AND AVAILABLE IN ALL OF OUR MEETING ROOMS!

FULL DAY COMPLETE MEETING PACKAGE	\$49.00, PER PERSON, PER DAY
HALF DAY COMPLETE MEETING PACKAGE (BREAKFAST & LUNCH OR LUNCH & BREAK)	\$42.00, PER PERSON, PER DAY
HALF DAY COMPLETE MEETING PACKAGE (WITHOUT LUNCH)	\$35.00, PER PERSON, PER DAY

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AUDIO VISUAL RENTAL GUIDE

All prices below are charged per day. Set-up charges may apply. Please ask your Meeting Services or Catering Manager for more information.

PROJECTORS

2500 LUMEN LCD PROJECTOR & 8FT SCREEN	\$150.00
STANDARD OVERHEAD PROJECTOR & SCREEN	\$85.00

SCREENS

5 FOOT TRIPOD SCREEN	\$35.00
8 FOOT TRIPOD SCREEN	\$50.00
10 FOOT TRIPOD SCREEN	\$100.00

DATA/VIDEO

27" TELEVISION WITH DVD OR VCR	\$85.00
DVD OR VCR	\$40.00
LAPTOP OR DESKTOP COMPUTER	\$150.00
17" FLAT PANEL LCD MONITOR	\$100.00
20" FLAT PANEL LCD MONITOR	\$150.00
32" FLAT PANEL LCD MONITOR	\$300.00
42" PLASMA DISPLAY	\$500.00
50" PLASMA DISPLAY	\$750.00
PLASMA FLOOR STAND	\$100.00

MEETING ACCESSORIES

WIRELESS REMOTE/LASER POINTER	\$40.00
FLIPCHART PACKAGE WITH MARKERS	\$40.00
FLIPCHART EASEL	\$15.00
SIGNAGE EASEL	\$15.00
WHITEBOARD WITH MARKERS	\$40.00

AUDIO

WIRELESS HANDHELD OR LAVALIER MICROPHONE	\$140.00
WIRED HANDHELD OR LAVALIER MICROPHONE	\$50.00
MICROPHONE MIXER	\$50.00
POLYCOM SPEAKERPHONE	\$90.00
10" SPEAKERS FOR ATRIUM & POOL AREA	\$100.00
COMPUTER AUDIO PATCH TO HOUSE SOUND	\$35.00

LABOR

TECHNICIAN, PER HOUR	\$50.00, WITH A 4 HOUR MINIMUM
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