



YOUR CHERISHED DAY

Wedding Packages



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congratulations

Congratulations on your engagement, a truly special time in your lives, and the preparations for a once-in-a-lifetime event can now begin! Just as you have made a commitment to one another, please allow our team here at the Biltmore Hotel & Suites to make a commitment to you, bringing together all the components for your perfect day.

From our gorgeous Atrium or lush garden patio for a wedding ceremony, to our perfectly appointed Saratoga Ballroom for your reception, our professional event staff at the Biltmore Hotel & Suites will exceed your expectations with the utmost in service. In addition, the fine cuisine of our award-winning Executive Chef will add a divine flavor to your event. As your hosts, we aspire to create a memorable experience to last a lifetime. And not only would we like to offer you all of the amenities and services of our fine hotel, but offer them to you at a very affordable price with flexibility for you to customize any of our packages to suit your ideal specifications.

I personally will work with you to “tie up all your ribbons and bows,” any and all details of your event from our first meeting, to every last detail for your special day, you can leave all the worries in my hands while you simply relax and enjoy the most memorable occasion you could dream of. I would also be more than happy to recommend a terrific group of local vendors for any of your additional needs. I will assist you in arranging a rehearsal dinner if needed, in either our restaurant or one of our private banquet rooms, as well as preferred rates for all of your guests in our spacious suites. The perfect end to your Wedding Weekend is the lovely option of a Sunday Brunch with all your remaining family members, easily arranged and perfectly executed with our assistance here at the Biltmore.

We truly look forward to the opportunity to welcome you and your guests to the Biltmore Hotel & Suites for your most memorable event!

Kindest Regards,
Kristi Canfield
Catering Sales Manager

We Want to Make Your Special Day as Effortless as Possible,
Everything You Will Need is Here...

included in all our wedding packages:

one hour cocktail reception

Hors d'oeuvres Served in our Beautiful Atrium
Fresh Seasonal Vegetables Served with Herbed Dip
Selection of Imported & Domestic Cheese Display with Fruit Garnish
Your Choice of a Hot Hors d' Oeuvres Item
Beautifully Flowing Fruit Punch Fountain
A Glass of Butler Passed Champagne or Sparkling Cider

lunch or dinner reception

INCLUSIVE SET UP~

After Your First Hour of Hors d' Oeuvres an Additional Five Hours is Included
Choice of House Linens, Napkins and Table Skirting-Upgrades Available
Elegant Hurricane Centerpieces with Votive Candles and Mirror
Round Tables Complete with Full China, Silverware and Glassware
Riser for the Head-table or DJ, Gift Table, and Cake Table
Large Wooden Dance Floor to be Modified to Desired Size

FOR YOUR DINING PLEASURE~

Your Selection of Plated or Buffet Meals
Discounted Children's Menus Available
One Glass of Wine per Adult Guest
A Glass of Champagne or Cider to Toast the Bride & Groom
A Generous Portion of your Wedding Cake Cost Covered by the Biltmore

FOR THAT SPECIAL EVENING~

Complimentary Two Room Honeymoon Suite
Preferred Room Rates for your Guests Staying at the Hotel
Complimentary Parking
Complimentary Shuttle Service to and from the San Jose Airport

All prices are Subject to a 19% Service Charge and Applicable Sales Tax. All Prices are Subject to Change.

elegance package

Plated Lunch

COCKTAIL RECEPTION

Silver Punch Fountain with Flowing Tropical Punch
Butler-Style Champagne and Cider During Hors d' oeuvres
International and Domestic Cheese Display with Crackers, Baguettes, and Fruit Garnish
Vegetable Crudités with Herbed Dip
Choice of One: Assorted Cold Canapés, Italian Meatballs, or Assorted Mini Quiche

LUNCH RECEPTION

starters, choice of one:

CAESAR SALAD

Hearts of Romaine topped with Grated Parmesan Cheese, Homemade Croutons, and our own Caesar Dressing on the side

HOUSE SALAD

Mixed Greens, Sliced Tomatoes, Cucumber and Almonds Served with Sonoma Ranch and Italian Dressings on the side

Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Select Teas, and Iced Tea

entrees, choice of one meat entrée:

CHICKEN MARSALA

Double Breast of Chicken Topped with Marsala Mushroom Sauce and Served with Rosemary Potatoes

LONDON BROIL

Tender Slices of Angus Tri-Tip Topped with Peppercorn Sauce and Served with Garlic Mashed Potatoes

MAHI MAHI

Baked Filet of Mahi Mahi Topped with Pineapple Melon Butter and Served with Wild Rice Blend

MUSHROOM RAVIOLI – vegetarian option always included

Large Ravioli Stuffed with Mushrooms, Served on a Bed of Marinara Sauce

\$39.00++ per person package price

If a second meat entrée option is selected an additional \$3.00 per person will apply

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romance package

Lunch Buffet

COCKTAIL RECEPTION

Silver Punch Fountain with Flowing Tropical Punch
Butler-Style Champagne and Cider During Hors d' oeuvres
International and Domestic Cheese Display with Crackers, Baguettes, and Fruit Garnish
Vegetable Crudités with Herbed Dip
Choice of One: Assorted Cold Canapés, Italian Meatballs, or Assorted Mini Quiche

LUNCH RECEPTION

starters included:

Caesar Salad - Hearts of Romaine, Grated Parmesan Cheese, and Homemade Croutons,

Red Pepper Pesto Tortellini Salad

Fresh and Delicious Seasonal Fruit Salad

Red Potato Salad with Celery, Onions, Hard Boiled Eggs and Seasonings

Fresh Seasonal Vegetables with Assorted Seasonings

Choice of Wild Rice Blend, Rosemary Potatoes, or Garlic Mashed Potatoes

Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Select Teas, and Iced Tea

entrees included, choice of two:

PRIME RIB

Angus Prime Rib Roasted to Perfection and served with Au Jus

CHICKEN ROYAL

Tender Chicken Breast Sautéed and topped with Artichoke Hearts, Mushrooms, and Cream Sauce

LONDON BROIL

Tender Slices of Angus Tri-Tip Topped Roasted to Perfection and Served with Peppercorn Sauce

MAHI MAHI

Baked Filet of Mahi Mahi Topped with Cucumber Dill Sauce

\$47.00++ per person package price

If a third entrée option is selected an additional \$3.00 per person will apply

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divinity package

Plated Dinner

COCKTAIL RECEPTION

Silver Punch Fountain with Flowing Tropical Punch
Butler-Style Champagne and Cider During Hors d' oeuvres
International and Domestic Cheese Display with Crackers, Baguettes, and Fruit Garnish
Vegetable Crudités with Herbed Dip
Choice of One: Coconut Chicken with Thai Peanut Sauce, Italian Meatballs, or Assorted Mini Quiche

DINNER RECEPTION

starters, choice of one:

WILD MIXED FIELD GREENS

Gathered Greens with Walnuts, Cherry Tomatoes and Raspberry Vinaigrette served on the side

HOUSE SALAD

Mixed Greens, Sliced Tomatoes, Cucumber and Almonds Served with Sonoma Ranch and Italian Dressings on the side

Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Select Teas, and Iced Tea

entrees, choice of one meat entrée:

GRILLED CHICKEN BREAST

Double Breast of Chicken Topped with your choice of Marsala, Teriyaki, Lemon Herb, or Pommerey Sauce and served with Rosemary Potatoes

LONDON BROIL

Tender Slices of Angus Tri-Tip Topped with your choice of Peppercorn or Marsala Sauce accompanied by Garlic Mashed Potatoes

BAKED SALMON

Topped with your choice of Hollandaise or Cucumber Dill Sauce Served with Wild Rice

MUSHROOM RAVIOLI – vegetarian option always included

Large Ravioli Stuffed with Mushrooms, Served on a Bed of Marinara Sauce

\$47.00++ per person package price

If a second meat entrée option is selected an additional \$2.00 per person will apply

If a third meat entrée option is selected an additional \$4.00 per person will apply to original price

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perfection package

Plated Dinner

COCKTAIL RECEPTION

Silver Punch Fountain with Flowing Tropical Punch
Butler-Style Champagne and Cider During Hors d' oeuvres
International and Domestic Cheese Display with Crackers, Baguettes, and Fruit Garnish
Vegetable Crudités with Herbed Dip
Choice of One: Coconut Chicken with Thai Peanut Sauce, Italian Meatballs, or Assorted Mini Quiche

DINNER RECEPTION

starters, choice of one:

CAESAR SALAD

Hearts of Romaine topped with Grated Parmesan Cheese, Homemade Croutons, and our own Caesar Dressing on the side

HOUSE SALAD

Mixed Greens, Sliced Tomatoes, Cucumber and Almonds Served with Sonoma Ranch and Italian Dressings on the side

Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Select Teas, and Iced Tea

entrees, choice of one meat entrée:

BAKED SWORDFISH FILET

Tender Filet Topped with Lemon Butter Caper Sauce accompanied by Wild Rice Blend

PRIME RIB

Tender Slices of Angus Tri-Tip Topped with your choice of Peppercorn or Marsala Sauce accompanied by Garlic Mashed Potatoes

CHICKEN CORDON BLEU

Breast of Chicken Stuffed with Swiss Cheese and Prosciutto Ham drizzled with Supreme Sauce and served with Rosemary Potatoes

VEGETARIAN CREPES – vegetarian option always included

Spinach Crepes Filled with Vegetables and Cream Sauce Topped with Marinara, Mozzarella and Mushrooms Served on a Bed of Garlic Pasta

\$54.00++ per person package price

If a second meat entrée option is selected an additional \$2.00 per person will apply

If a third meat entrée option is selected an additional \$4.00 per person will apply to original price

All prices are Subject to a 19% Service Charge and Applicable Sales Tax. All Prices are Subject to Change.

exquisite package

Dinner Buffet

COCKTAIL RECEPTION

Silver Punch Fountain with Flowing Tropical Punch
Butler-Style Champagne and Cider During Hors d' oeuvres
International and Domestic Cheese Display with Crackers, Baguettes, and Fruit Garnish
Vegetable Crudités with Herbed Dip
Choice of One: Assorted Cold Canapés, Italian Meatballs, or Assorted Mini Quiche

DINNER RECEPTION

starters included:

Caesar Salad - Hearts of Romaine, Grated Parmesan Cheese, and Homemade Croutons,
Red Pepper Pesto Tortellini Salad, Fresh and Delicious Seasonal Fruit Salad,
Mushroom Artichoke Salad, Fresh Seasonal Vegetables with Assorted Seasonings,
Choice of Wild Rice Blend, Rosemary Potatoes, or Garlic Mashed Potatoes,
Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Select Teas, and Iced Tea

entrees included, choice of two:

LONDON BROIL

Tender Slices of Angus Tri-Tip Topped with your choice of Peppercorn or Marsala Sauce

MEDITERRANEAN CHICKEN

Sautéed Chicken Breast Topped with Sun Dried Tomatoes and Feta Cheese

SALMON

Topped with your choice of Hollandaise or Cucumber Dill Sauce

ROAST PORK LOIN

Topped with a delicious Apricot Sauce

SEAFOOD CASSAROLE

Baked Penne Pasta with Bay Scallops, Bay Shrimp, Mahi Mahi and Creamy Lobster Sauce

\$54.00++ per person package price

If a third entrée option is selected an additional \$3.00 per person will apply

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for that special touch...

The following services are available at an additional charge to the package pricing:

CEREMONIES

Ceremonies can be held in our Atrium or Garden Patio settings. The \$500++ ceremony charge includes: space rental, registration and gift tables, chair set-up, & decorative lattice.

CHAIR COVERS Available in white, black or ivory ~ \$4++ per chair

CHAIR TIES Your choice of gold or silver ~ \$2++ per chair

GARDEN ARCH A beautiful arch that can be decorated by your florist! ~ \$50++

AISLE RUNNER \$35++ for indoor ceremonies ~ \$100++ for Garden Patio Ceremonies

CAKE CUTTING

\$1.50++ per person applies only if you choose to not go with one of our preferred bakeries.

CHILDREN'S MENU: A fun-filled children's plate can be requested at a special rate of \$20.95++ each, for children up to the age of 10.

BARTENDER FEES

If you would like a hosted or cash bar at your event, a \$500.00++ minimum must be met or the difference will be charged as a bartender fee.

ADDITIONAL HOURS

Beyond the hour of hors d' oeuvres and five hours for the reception, additional hours can be purchased for \$175++ per hour.

CARVER

Carving Fee of \$100++ will be added if you request a carver.

CHOCOLATE FOUNTAIN

A lovely milk, white, or dark chocolate fountain can be rented for your event with delicious dipping items provided by the Biltmore Hotel & Suites.

CORKAGE

Wine, champagne, or cider brought into the hotel will be charged a corkage fee of \$12++ per bottle (\$15++ per bottle for Magnums). Hard liquor is not permitted. Client will be charged \$100++ per bottle if any hard liquor is brought in from the outside.

UPGRADED LINENS

Aside from our house linens that are included, upgraded table cloths, napkins, overlays, or sashes are available to rent. Other extras such as Chiavari Chairs or Chargers are also available.

AUDIO VISUAL

For your convenience a complete audio visual equipment rental list is available providing state-of-the-art equipment and technical expertise.

WINE LIST AVAILABLE UPON REQUEST FOR UPGRADES

beverages

CASH AND HOSTED BAR

Domestic Beer	4.50
Imported Beer	5.25
House Chardonnay Wine	6.00
House Cabernet Wine	6.00
Selected Upgraded Wines	5.00 – 9.00
Well Drink	5.25
Call Drink	5.60
Premium	6.25 – 9.50
Top Shelf	7.25 – 9.50
Cordial	7.25 – 9.50
Shot	8 – 9.50
Sodas	2.75

ADDITIONAL SELECTIONS

Poured Champagne or Cider Toast	3.75 per glass
Champagne	17 per bottle
Sparkling Cider	15 per bottle
Silver Fruit Punch Fountain	35 per gallon
Tropical Punch Bowl	25 per gallon
Champagne Punch Bowl	45 per gallon
Starbucks Upgrade from House Coffee	1.00 per person

HOSTED BEVERAGE PACKAGES

BAR PACKAGE

Unlimited Beverage Service Per Person Including Well Drinks, Call Drinks, Domestic and Imported Beers, House Wines, House Champagne, Soft Drinks, Mineral Waters, and Fruit Juices.

First Hour	15 per person
Second Hour	8 per person
Additional Hours	6 per person

BEER, WINE, and SODA PACKAGE

Unlimited House Wines and Champagne, Domestic and Imported Beers, Sodas, Mineral Waters, and Fruit Juices.

First Hour	12 per person
Second Hour	7 per person
Additional Hours	5 per person

SODA PACKAGE

Unlimited Hosted Sodas, Mineral Waters, and Fruit Juices.

First Hour	5 per person
Second Hour	4.50 per person
Additional Hours	4 per person