

PARTY PACKAGE

AT BILTMORE HOTEL & SUITES



BILTMORE HOTEL & SUITES
2151 LAURELWOOD ROAD
SANTA CLARA, CA 95054
408.988.8411
WWW.HOTELBILTMORE.COM





All of your dreams delivered, all in one place ...

COME DISCOVER!

- A full hour reception for your guests complete with hors d'oeuvres and passed champagne and cider.
- Guests will next be guided to your reception space for an additional five hours of dining and dancing with the option to stay in the event space until as late as 1:00am! Our two event spaces on opposite sides of the hotel offer extensive privacy with the ability to accommodate from 50-250 guests.
- Two bottles of wine per table, full beverage station with coffee, lemonade or iced tea, hot tea and water will be presented to your guests. A one-time poured champagne/cider toast will also be offered to your guests at your requested time.
- Your ideal ambiance will be created with complimentary candle centerpieces, your choice of floor-length linen tablecloths, and linen napkins in your choice of colors. Dance floors, head tables, cake tables, sign-in and DJ tables, easels for photographs and much more are all included.
- All of your guests will enjoy wonderfully discounted room rates, complimentary parking, airport shuttle and full breakfast buffet with their stay.
- Full service staff in black and white attire will make sure every detail is perfectly appointed while our event coordinators and banquet captains will oversee the entire event for a magical outcome.



HORS D'OEUVRES

PLEASE CHOOSE **2** OF THE
FOLLOWING PLATTERS:

- **Imported & Domestic Cheese Display**
Served with Freshly Baked Baguettes, Crackers and an Array of Assorted Cheeses
- **Crudités Platter**
Assorted Fresh Raw Vegetables with an Herbed Dip
- **Antipasto Tray**
Marinated Fresh Vegetables, Assorted Meats, Cheeses and Condiments
- **Fresh Fruit Display**
Assorted Seasonal Fruit with Honey Yogurt Dip

PLEASE CHOOSE **1** OF THE FOLLOWING
HORS D'OEUVRES:

- **Spinach and Cheese Spanakopitas**
- **Italian or BBQ Meatballs**
- **Chicken Tenders**
- **Potato Skins**
- **Buffalo Wings**

RECEPTION HOUR
WITH APPETIZERS AS
PREVIOUSLY DESCRIBED
IS INCLUDED.

DIVINITY PACKAGE | *Plated*

STARTERS & INCLUDED BEVERAGES

- Fresh coffee, decaf, water and lemonade or iced tea
- Champagne/cider toast or two bottles of wine per table
- Fresh baked rolls and butter

SALADS

Please choose 1 of the following and your choice of 2 dressings will be served on the side:

- **Crisp Greens**
Served with cherry tomatoes, cucumbers, garlic croutons and toasted almonds.
- **Caesar Salad**
Romaine lettuce, grated parmesan cheese and homemade croutons.
- **Mixed Field Greens**
Accompanied by dried cranberries, gorgonzola cheese, and seasoned walnuts.

ENTRÉES

Please select 2 meats and 1 vegetarian option for your guests:

(We have a large array of options, sauces, and cooking styles so though not all are listed here we are more than happy to work with you on customizing!)

Beef - Roasted Tri-Tip topped with Peppercorn or Mushroom Marsala / Tri-Tip topped with Teriyaki, Mushrooms and Green Onions / Steak Mexicali marinated with an array of spices and topped with Chili Ancho Sauce and a Tomato Corn Relish

Fish - Baked Salmon with Cucumber Dill or Hollandaise Sauce / Cashew Crusted Mahi Mahi with Pineapple Melon Butter Sauce / Hoisin Glazed Salmon with Ginger Chipotle Apple Chutney

Chicken - Chicken Mushroom Marsala / Chicken with a Lemon Butter Crème Sauce / Chicken Monterey

Vegetarian - Mushroom Ravioli / Cheese Tortellini / Szechuan Vegetable Stir-Fry

ACCOMPANIMENTS

(All entrées served with seasonal vegetables and your choice of 1 starch to pair with each entrée.)

Garlic Mashed Potatoes / Roasted Rosemary Herb Potatoes / Wild Rice Pilaf

DELICIOUS ENDINGS

Chef Mark's homemade cheesecake | \$4.00++ per person
(Cake-cutting fee waived if client provides own cake.)

Assorted cakes / cupcakes / pies | \$2.00++ per person

\$46.00++ per person Lunch Price

Above price before tax and service charge or \$67.17 inclusive.

\$48.00++ per person Dinner Price

Above price before tax and service charge or \$63.83 inclusive.

Kid's Menu

Your choice of one at \$22.95++ (\$30.52 inclusive) ages 2-10 yrs
Chicken Fingers & Fries / Macaroni and Cheese / Mini Pizza

*For a Friday or Sunday event, take \$3 off per person!
(Holiday weekends excluded from this special offer - discount before taxes.)

Prices are subject to change without notice. All pricing is subject to a 22% service charge and applicable sales tax.

RECEPTION HOUR
WITH APPETIZERS AS
PREVIOUSLY DESCRIBED
IS INCLUDED.

ELEGANCE PACKAGE | *Buffet*

STARTERS & INCLUDED BEVERAGES

- Fresh coffee, decaf, water and lemonade or iced tea
- Champagne/cider toast or two bottles of wine per table
- Fresh baked rolls and butter

BUFFET ACCOMPANIMENTS

Please choose 5 items from the following selections:

- **Crisp Greens**
Served with cherry tomatoes, cucumbers, garlic croutons and toasted almonds with Ranch and Italian dressing on the side.
- **Caesar Salad**
Romaine lettuce, grated parmesan cheese and homemade croutons with a creamy caesar dressing on the side.
- **Fresh Fruit Salad**
The finest seasonal fruit of the season.
- **Red Pepper Pesto Tortellini Salad**
- **Mushroom Artichoke Salad**
- **Garlic Whipped Potatoes**
- **Chef's Selection Vegetables**
Buttered, steamed and topped with an array of seasonings.
- **Roasted Rosemary Herb Potatoes**
- **Wild Rice Blend**
- **Gourmet Mac & Cheese**
Five assorted cheeses with pesto cream and baked with parmesan bread crumbs.

*For a Friday or Sunday event, take \$3 off per person!
(Holiday weekends excluded from this special offer - discount before taxes)

BUFFET ENTRÉES

*Please select 2 meat entrées and 1 vegetarian entrée for your guests:
(Any entrées from our plated menu may also be chosen)*

- **Chicken Marsala**
Breast of chicken topped with mushroom marsala wine sauce.
- **Chicken Monterey**
Breast of chicken topped with avocado and monterey jack cheese on a bed of Spanish sauce.
- **Salmon Fillet**
Topped with cucumber dill sauce.
- **Cabernet Peppercorn London Broil**
Choice angus tri-tip roasted then sliced to perfection.
- **Szechuan Vegetable Stir-Fry**
Fresh vegetables sautéed in garlic and topped with a mild Szechuan sauce atop a bed of chow mein noodles.
- **Spinach & Ricotta or Mushroom Ravioli**
Your choice of ravioli topped with champagne cream sauce.

DELICIOUS ENDINGS

Chef Mark's homemade cheesecake | \$4.00++ per person
(*Cake-cutting fee waived if client provides own cake.*)

Assorted cakes / cupcakes / pies | \$2.00++ per person

\$49.00++ per person Lunch Price

Above price before tax and service charge or \$65.16 inclusive.

\$52.00++ per person Dinner Price

Above price before tax and service charge or \$69.15 inclusive.

Kid's Menu

Your choice of one at \$22.95++ (\$30.52 inclusive) Ages 2-10 yrs.
Children will also enjoy the food from your selected buffet.

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PREMIER ENTRÉE UPGRADES

Substitute into your party package in place of an existing entrée for a perfect addition and just a small upgrade price per person.

Prime Rib

Perfectly Prepared and Served with Au Jus & Horseradish Sour Cream.

ADD \$5.50PP FOR PLATED / \$6.00PP FOR BUFFET
\$100 CARVER FEE SHOULD YOU DESIRE

New York Steak

Broiled and Topped with Cabernet Peppercorn Sauce.

ADD \$5.50PP FOR PLATED / \$8.00PP FOR BUFFET

Chicken Oscar

Chicken Breast topped with a Home-Made Crab Cake, Asparagus and a Béarnaise sauce

ADD \$5.00PP FOR PLATED / NOT APPLICABLE FOR BUFFETS

Filet & Prawns

Filet Mignon Topped with Black Pepper Tarragon Sauce & Three Prawns Scampi

ADD \$11.50PP FOR PLATED / NOT APPLICABLE FOR BUFFETS

Salmon & Chicken

Filet of Salmon topped with Cucumber Dill Sauce, accompanied by a Chicken Breast with Lemon Butter Caper Sauce

ADD \$6.50PP FOR PLATED / NOT APPLICABLE FOR BUFFETS



****IF YOU HAVE A SPECIAL REQUEST FOR ANY UPGRADES NOT SHOWN ON THIS MENU, PLEASE LET US KNOW AND WE CAN SPEAK WITH OUR EXECUTIVE CHEF FOR YOU!**

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DELIGHT YOUR GUESTS UNEXPECTEDLY

CHOCOLATE COVERED STRAWBERRIES OR CHOCOLATE ECLAIRS | \$3.50 PER PERSON

A beautiful platter will be hand delivered to each table just as they are finishing their delicious meal – the perfect surprise and sweet treat.

DESSERT BAR | \$11.95 PER PERSON

The perfect pairing with your wedding cake to add a great touch of variety to the evening's dessert hour. A delicious display of miniature French pastries, éclairs, individual tarts, cream puffs and fresh seasonal fruit served with your dinner, or later in the evening.

LATE NIGHT SNACK TABLE | \$8.95 PER PERSON

The perfect treat after a few hours of celebrating and dancing! Guests will thank you over and over! The spread will include: Assorted Grilled Cheese Sandwiches / Jumbo Soft Pretzels with Mustard as well as Jalapeño Cream Cheese / Potato Chips and Onion Dip / Gourmet Cookie Assortment / Finger Sandwiches

MIDNIGHT MUNCHIES STATION | \$13.95 PER PERSON

- BBQ Pork to make your own sliders with rolls on the side.
- Mini Hamburgers with buns and all the condiments on the side.
(Mayonnaise, mustard, onions, relish, tomatoes, and sliced cheese.)
- Mini battered corn dogs with honey mustard.
- Assorted bags of chips.

THE SLIDESHOW EXTRAVAGANZA | \$200.00

Delight your guests with a personalized slideshow and a trip down memory lane. Setup includes a large screen and LCD projector.





BAR + WINE PRICING

BAR PRICING

Domestic Beer	\$7.25/bottle
Imported Beer	\$8.25/bottle
House Chardonnay	\$8.50/glass
House Cabernet	\$8.50/glass
Upgraded Wines	\$9.00–\$12.00/glass
Well Drink	\$8.50/glass
Call Drink	\$9.25/glass
Premium Drink	\$11.00–\$15.00/glass
Shot	\$11.00 each
Sodas, Juices, Bottled Water	\$3.25 each

ADDITIONAL SELECTIONS

Champagne Punch Bowl	\$45.00/gallon
Poured Champagne and Cider Toast	\$3.50/person

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.

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.

WINE SELECTIONS

California Chardonnay

	Per Glass / Bottle
Salmon Creek, <i>Sonoma</i>	\$8.50 / \$32.00
Cedar Brook, <i>Napa Valley</i>	\$9.00 / \$34.00
Kendall-Jackson, <i>Santa Rosa</i>	\$9.00 / \$34.00
Silver Ridge Vineyards, <i>Napa Valley</i>	\$10.00 / \$38.00
La Crema, <i>California</i>	\$14.00 / \$54.00
Rutherford Vintners, <i>Napa Valley</i>	\$12.00 / \$46.00
Rare Earth, <i>California (Gluten Free)</i>	\$12.00 / \$46.00
Alexander Valley, <i>Sonoma</i>	\$20.00 / \$80.00
Cider Ridge Vineyard, <i>Russian River Valley</i>	\$27.00 / \$108.00
Sexton Hill Estate, <i>Russian River Valley</i>	\$30.00 / \$120.00

Other Interesting Whites

Salmon Creek, Pinot Grigio, <i>Sonoma</i>	\$8.50 / \$32.00
Salmon Creek, White Zinfandel, <i>Sonoma</i>	\$8.50 / \$32.00
Paraiso Riesling, <i>Monterey, California</i>	\$12.00 / \$46.00
Primosole Pino Grigio, <i>Italy</i>	\$13.00 / \$50.00
Allure Sparkling Moscato 187, <i>California</i>	\$9.00 / NA
Stanford Brut, <i>California</i>	\$30.00
Pierre Chainier Brut, <i>France</i>	\$36.00
Cupcake Sparkling Wine, <i>Italy</i>	\$40.00

Per Glass / Bottle

Per Glass / Bottle

California Cabernet Sauvignon

Salmon Creek, <i>Sonoma</i>	\$8.50 / \$32.00
Cedar Brook, <i>Napa Valley</i>	\$9.00 / \$34.00
Silver Ridge Vineyards, <i>Napa Valley</i>	\$10.00 / \$38.00
Kendall-Jackson, <i>Alexander Valley</i>	\$12.00 / \$46.00
Robert Hall, Paseo Robles, <i>California</i>	\$12.00 / \$46.00
Rare Earth, <i>California (Gluten Free)</i>	\$12.00 / \$46.00
Falcone, Paso Robles, <i>California</i>	\$18.00 / \$65.00
Napa Valley Estate	\$27.00 / \$108.00
Napa Valley Reserve	\$30.00 / \$120.00

California Merlot

Salmon Creek, <i>Sonoma</i>	\$8.50 / \$32.00
Montpellier, <i>Sonoma</i>	\$10.00 / \$38.00
Rutherford Vintners, <i>Napa Valley</i>	\$12.00 / \$46.00
Robert Hall, <i>Paso Robles</i>	\$12.00 / \$46.00
Malbec, <i>Napa Valley</i>	\$20.00 / \$80.00
Knights Valley Cabernet Franc, <i>Sonoma</i>	\$20.00 / \$80.00

Other Interesting Reds

Montpellier Pino Noir, <i>Sonoma</i>	\$10.00 / \$38.00
Montpellier Syrah, <i>Sonoma</i>	\$10.00 / \$38.00
Robert Hall Winery Zinfandel, <i>Paso Robles</i>	\$12.00 / \$46.00
Rare Earth, <i>Napa Valley (Gluten Free)</i>	\$12.00 / \$46.00
Paraiso, Pinot Noir, <i>Monterey</i>	\$12.00 / \$46.00

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BAR PACKAGES

CASUAL BAR PACKAGE | \$26++
(3rd hour \$10++)

Budweiser
Bud Light
Coors Light
Fat Tire
Miller Light
Michelob Ultra
O'Doul's Non-Alcoholic
Angry Orchard Hard Cider
Salmon Creek Chardonnay
Salmon Creek Sauvignon

FULL BAR PACKAGE | \$30++
(3rd hour \$12++)

Barton Gin
Jim Beam Bourbon
Old Smuggler Scotch
Sauza Tequila
Christian Brothers Brandy
Barton Vodka
Antigua Rum
Salmon Creek Chardonnay
Salmon Creek Sauvignon

PREMIUM BAR PACKAGE | \$35++
(3rd hour \$15++)

Chivas Regal
Grey Goose Vodka
Crown Royal
Kahlua
Grand Marnier
Bailey's Irish Cream
Courvoisier
Amaretti Di Saronno
Hennessy VS
Cointreau
Patron
Shots
Rutherford Vintners Chardonnay
Rutherford Vintners Merlot
Rare Earth Chardonnay
Rare Earth Sauvignon

Note: Packages are for 2 hours. If the client wishes to provide alcoholic beverage service for a longer time frame, please ask the catering manager for a quote.

BEVERAGE AND BAR REGULATIONS:
Hotel's liquor license requires that only Hotel employees dispense beverages. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or underage. Hotel reserves the right to require any patrons of its restaurants, bars or meeting facilities to show identification if liquor is being sold or provided. Hotel also has the right to shut down the bar or entire event if at any time group brings in unauthorized outside alcohol, poses a safety concern to bartenders, staff or other hotel guests or if bartender feels for any other reason that keeping the bar or event open poses a liability to hotel. For our alcoholic beverage packages, only one drink per person at a time will be distributed.



FOR THAT SPECIAL TOUCH

CHIVARI CHAIRS | \$7.50 EA

Perfectly elegant chairs in a variety of wood finishes with your choice of cushion color.

*All chair covers, sashes and Chivari chairs must be rented through the Biltmore and our approved vendors. All rentals are charged a one-time fee for the day and will be yours throughout your entire ceremony and reception.

UPGRADED LINENS | \$TBD

If you're wanting to add a special touch to the numerous house linens that are already included, our approved vendors have lovely showrooms full of everything including overlays, draping for your cake or head table, and so much more.

CHAMPAGNE PUNCH BOWL | \$45.00 PER GALLON



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