

Holidays

AT BILTMORE HOTEL & SUITES



BILTMORE
HOTEL & SUITES

2151 LAURELWOOD ROAD

SANTA CLARA, CA 95054

408.988.8411

WWW.HOTELBILTMORE.COM



Included in our holiday dinner receptions
compliments of the BILTMORE HOTEL & SUITES

- 🍷 A festive hour of appetizers and cocktails to begin the evening.
- 🍷 All packages include two bottles of wine, champagne, or sparkling cider per table!
- 🍷 **No room rental fees** for your first hour of Cocktails & Hors d'oeuvres as well as the following five hours of time included for dinner and dancing.
- 🍷 Complimentary room set-up and clean-up including large wooden dance floor.
- 🍷 Selection of holiday linen colors and festive candle centerpieces.
- 🍷 Beautiful decorations around the entire hotel including a perfectly adorned tree in your own event space.
- 🍷 Full service staff in black and white attire for your entire event.
- 🍷 Opportunity to celebrate as late as 1:00 a.m. with your own DJ or live band
- 🍷 Generously discounted room rates for all your guests so you can all simply “take the elevator home” and enjoy a complimentary breakfast buffet.
- 🍷 Ample complimentary parking and airport shuttle.
- 🍷 A very flexible sales team with capabilities to customize our menus and work with ANY budget!
- 🍷 Additional complimentary items to be found on our Premium Dinner Package.



HOLIDAY PLATED LUNCH

Your afternoon will begin with two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

SALADS

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, pecan crusted garlic herb cheese rounds, shaved red onions, and balsamic vinaigrette.

ACCOMPANIMENTS

All entrées will come with winter vegetables and a choice of a following seasonal side with each selected entrée.

Chef's Holiday Stuffing / Asiago Cheese & Garlic Whipped Potatoes / Roasted Sweet Potato Puree with Candied Walnuts / Golden Roasted Herb Potatoes / Winter Wild Rice Blend

CHEF'S HOLIDAY ENTRÉES

Pre-select three; the higher priced entrée selection determines the price.

- **Blackened Salmon \$34.95**
Blackened filet of salmon topped with mango and papaya relish.
- **Asiago Chicken \$34.95**
Roasted chicken breast stuffed with seasoned bread crumbs. Asiago and Mozzarella cheese topped with roasted red pepper cream sauce.
- **Mushroom Ravioli with Champagne Cream \$33.95**
Perfectly coated with Parmesan and diced tomatoes and placed on a bed of fresh vegetables.
- **Cabernet Peppercorn London Broil \$35.95**
Choice angus tri-tip roasted then sliced to perfection.

DUETS

- **Chicken Breast & Salmon \$39.95**
Topped with a basil and lemon zest cream sauce.
- **Grilled Petite Filet & Prawns \$41.95**
With Cabernet demi-glaze and pesto oil.

DESSERT

Please select one or two items.

- **Chocolate Triad** - A three-layer mousse cake
- **Warm Eggnog Bread Pudding with Whipped Cream**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

*All meals include coffee, decaf, hot tea, iced tea, and rolls and butter.



HOLIDAY LUNCH BUFFET

Your afternoon will begin with two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

SALADS & SEASONAL ACCOMPANIMENTS

Choice of five items

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, pecan crusted garlic herb cheese rounds, shaved red onions, and balsamic vinaigrette.
- **Winter's Finest Fresh Fruit Salad**
- **Penne Pasta** with Kalamata olives, Feta cheese, tomatoes, and fresh basil.
- **Chef's Holiday Stuffing**
- **Asiago Cheese & Garlic Whipped Potatoes**
- **Assorted Winter Vegetables**
- **Glazed Ginger Carrots**
- **Roasted Sweet Potato Puree with Candied Pecans**
- **Golden Roasted Herb Potatoes**
- **Winter Wild Rice Blend**

CHEF'S HOLIDAY ENTRÉES

Please select two meats and one vegetarian item

- **Hoisin Glazed Salmon Filet**
Topped with ginger chipotle apple chutney.
- **Pistachio Crusted Chicken Breast**
Drizzled in pineapple melon butter.
- **Roast Pork Loin**
With a sundried apricot and cranberry sauce.
- **Cabernet Peppercorn London Broil**
Choice angus tri-tip roasted then sliced to perfection.

Choice of Ravioli:

- **Champagne Cream Shiitake Mushroom Ravioli**
- **Three-Cheese Ravioli**
- **Spinach and Ricotta Ravioli**
- **Szechuan Vegetable Stir-Fry**
Fresh vegetables sautéed in garlic and topped with a mild Szechuan sauce atop a bed of grilled tofu.
- **Curry Vegetable Stir-Fry**
Fresh vegetables sautéed in a mild curry sauce served atop a bed of grilled tofu.

DESSERT

Your choice of two items

- **Chocolate Triad** - A three-layer mousse cake.
- **Warm Eggnog Bread Pudding with Whipped Cream**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

\$44.95++

All pricing is subject to a 21% service charge and applicable sales tax.



HOLIDAY PLATED DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

FESTIVE HORS D'OEUVRES HOUR

- **International Cheese Display**
- **Winter Crudités Platter with Herbed Dip**

And your choice of two additional items:

- **Samosas with Vegetable Curry**
- **Coconut Chicken Tenders with Thai Peanut Sauce**
- **Salmon Cream Cheese Pinwheels**
- **Potstickers**

PLATED DINNER SALAD CHOICES

Please select one salad

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, pecan crusted garlic herb cheese rounds, shaved red onions, and balsamic vinaigrette.

ACCOMPANIMENTS

All entrées will come with winter vegetables and a choice of one of the following seasonal sides with each selected entrée

Chef's Holiday Stuffing / Asiago Cheese & Garlic Whipped Potatoes / Roasted Sweet Potato Puree with Candied Walnuts / Golden Roasted Herb Potatoes / Winter Wild Rice Blend

CHEF'S HOLIDAY ENTRÉES

- **Cashew Crusted Mahi Mahi \$41.95**
Adorned with pineapple melon butter sauce.
- **Asiago Chicken \$40.95**
Roasted chicken breast stuffed with seasoned bread crumbs. Asiago and Mozzarella cheese topped with roasted red pepper cream sauce.
- **Roast Pork Loin \$40.95**
With sundried apricot and cranberry sauce.
- **Cabernet Peppercorn London Broil \$41.95**
Choice angus tri-tip roasted then sliced to perfection.
- **Champagne Cream Shiitake Mushroom Ravioli \$37.95**
- **Curry Vegetable Stir-Fry \$37.95**
Fresh vegetables sautéed in a mild curry sauce served atop a bed of grilled tofu.

DUETS

- **Chicken Breast & Salmon \$44.95**
Topped with a basil and lemon zest cream sauce.
- **Grilled Petite Filet & Prawns \$45.95**
With Cabernet demi-glaze and pesto oil.

DESSERT

Please select one or two items

- **Chocolate Triad** - A three-layer mousse cake.
- **Warm Eggnog Bread Pudding with Whipped Cream**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

All pricing is subject to a 21% service charge and applicable sales tax.



HOLIDAY BUFFET DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

FESTIVE HORS D'OEUVRES HOUR

- **International Cheese Display**
- **Winter Crudités Platter with Herbed Dip**

And your choice of two additional items:

- **Samosas with Vegetable Curry**
- **Coconut Chicken Tenders with Thai Peanut Sauce**
- **Salmon Cream Cheese Pinwheels**
- **Potstickers**

BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

Your choice of five items

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, and balsamic vinaigrette.
- **Winter's Finest Fresh Fruit Salad**
- **Penne Pasta** with Kalamata olives, Feta cheese, tomatoes, and fresh basil.
- **Chef's Holiday Stuffing**
- **Asiago Cheese & Garlic Whipped Potatoes**
- **Assorted Winter Vegetables**
- **Glazed Ginger Carrots**
- **Roasted Sweet Potato Puree with Candied Pecans**
- **Golden Roasted Herb Potatoes**
- **Winter Wild Rice Blend**

CHEF'S HOLIDAY ENTRÉES

- **Hoisin Glazed Salmon Filet**
Topped with ginger chipotle apple chutney.
- **Pistachio Crusted Chicken Breast**
Drizzled in pineapple melon butter.
- **Roasted Pork Loin**
With sundried apricot and cranberry sauce.
- **Cabernet Peppercorn London Broil**
Choice angus tri-tip roasted then sliced to perfection.

Choice of Ravioli:

- **Champagne Cream Shiitake Mushroom Ravioli**
- **Three-Cheese Ravioli**
- **Spinach and Ricotta Ravioli**
- **Szechuan Vegetable Stir-Fry**
Fresh vegetables sautéed in garlic and topped with a mild Szechuan sauce atop a bed of grilled tofu.

DESSERT

Please select one or two items

- **Chocolate Triad** - a three-layer mousse cake
- **Warm Eggnog Bread Pudding with Whipped Cream**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

\$52.95++

All pricing is subject to a 21% service charge and applicable sales tax.



PREMIUM BUFFET DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy as well as complimentary chair covers and sashes for that perfect final touch!

FESTIVE HORS D'OEUVRES HOUR

- **International Cheese Display**
- **Winter Crudités Platter with Herbed Dip**

And your choice of two additional items:

- **Samosas with Vegetable Curry**
- **Coconut Chicken Tenders with Thai Peanut Sauce**
- **Salmon Cream Cheese Pinwheels**
- **Potstickers**

BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

Your choice of five items

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, and balsamic vinaigrette.
- **Winter's Finest Fresh Fruit Salad**
- **Penne Pasta** with Kalamata olives, Feta cheese, tomatoes, and fresh basil.
- **Chef's Holiday Stuffing**
- **Asiago Cheese & Garlic Whipped Potatoes**
- **Assorted Winter Vegetables**
- **Roasted Sweet Potato Puree with Candied Pecans**
- **Golden Roasted Herb Potatoes**
- **Winter Wild Rice Blend**

CHEF'S HOLIDAY ENTRÉES

Please select two meats and one vegetarian item

- **Chicken Asparagus Supreme**
A lightly breaded breast of chicken stuffed with fresh sage, asparagus, prosciutto and cream cheese on a bed of our chef's supreme sauce.
- **Prime Rib** *Carver Fee \$150*
Perfectly prepared and served with au jus and horseradish sour cream.
- **Roasted Leg of Lamb** *Carver Fee \$150*
Roasted leg of lamb with a festive holiday mint sauce.
- **Hoisin Glazed Salmon Filet**
Topped with a ginger apple chutney.

Choice of Ravioli:

- **Champagne Cream Shiitake Mushroom Ravioli**
- **Three-Cheese Ravioli**
- **Spinach and Ricotta Ravioli**
- **Jack Daniels New York Strip Steak**
Perfectly tender meat marinated with Jack Daniels sauce and served with cracked black pepper and roasted garlic.

DESSERT

Your choice of two items

- **Chocolate Triad** - a three-layer mousse cake
- **Warm Eggnog Bread Pudding with Whipped Cream**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

\$62.95++

All pricing is subject to a 21% service charge and applicable sales tax.



2 HOUR HOLIDAY RECEPTION

Perfect for a weekday celebration or those trying to stick with a budget this holiday season!

HALF HOUR RECEPTION

DISPLAY OF SEASONAL GARDEN VEGETABLES

Assortment of seasonal fresh vegetables - celery and carrot sticks, broccoli, and cauliflower florets, zucchini, red peppers, and green and black olives served with freshly prepared assorted dips.

HORS D'OEUVRES

Chef's choice of six hot or cold hors d'oeuvres.

CHAMPAGNE PUNCH BOWL

Based on 2 glasses per guest of this sparkling delight!

HOUR BUFFET

CARVING STATIONS

Herb roasted turkey breast served by your own personal carver accompanied by condiments and fresh rolls. *Carver Fee \$150*

HALF HOUR DESSERT

Assorted holiday cookies and pastries.
Regular and decaffeinated coffee and assorted seasonal teas.

\$33.95++ *(15 person minimum required.)*



FESTIVE ADDITIONS

CHOCOLATE FOUNTAINS | \$8.50++ PER PERSON

Your choice of 5 delicious assorted dipping items and a flowing fountain of white, milk, or dark chocolate for three hours of delectable enjoyment!

END OF THE EVENING HOLIDAY TEA & COOKIES | \$5.50 PER PERSON WITH ANY OF OUR HOLIDAY MENUS

After a few Holiday Libations, the perfect end to the evening will be a platter of fresh holiday cookies along with seasonal peppermint tea, warm apple cider, and hot chocolate.

CHAIR COVERS | \$2.00++ EACH

Available in white or ivory.

CHAIR SASHES | \$2.00++ EACH

Available in a wide variety of colors.

UPGRADED LINEN

We do provide complimentary house linens but if you would like to upgrade to lovely holiday options we have a specific company we will need you to work with so please let us know & we will be happy to assist you

CHILDREN'S MENU | \$22.95++

A fun-filled children's plate for ages 2-10 can be requested at a special rate.

CORKAGE

Wine, champagne or cider brought into the hotel will be charged a corkage fee of \$15.00++ per bottle and \$18.00++ per magnum bottle. Outside hard liquor is not permitted and penalty fees will apply for not following this policy.

POURED CHAMPAGNE & CIDER TOAST | \$3.50++ PER GLASS

A perfectly served choice of champagne or cider.

HOUSE WINE SELECTION | \$24.95++ PER BOTTLE

Finish the table setting with a bottle or two of wine per table. Our house wine, Salmon Creek, is available in Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet.

(Our extended wine list is available upon request.)

SILVER PUNCH FOUNTAIN | \$35.00++ PER GALLON

TROPICAL PUNCH BOWL | \$25.00++ PER GALLON

CHAMPAGNE PUNCH BOWL | \$45.00++ PER GALLON

AUDIO VISUAL | PRICES VARY

Microphone, screen, projector, or any other equipment are available.

All of our menus are incredibly flexible so if you need us to work with your budget or customize and adjust our menus specifically for your group we would be happy to do so!!

**A bar minimum of \$500.00 per bar will apply.*