

the domain hotel



banquet menus

1085 E El Camino Real, Sunnyvale, CA 94087

408-260-3605

www.jdvhotels.com/domain

Breakfast Buffets

Signature Joie de Vivre coffees from Equator Coffees, tea and orange, cranberry and apple juices, as well as seasonal fruit salad are included in all Breakfast Buffets. Buffets require a minimum of 20 people or an additional \$5 per person applies.

SUNNYVALE SUNRISE

breakfast pastries, muffins, croissants, granola, low fat yogurts, milk, seasonal fruit salad \$19

SHAKERS AND MOVERS

croissants, scrambled eggs, apple wood-smoked bacon, sausage, home-fried potatoes with peppers and onions, seasonal fruit salad \$26

Desktop Plated Options

The above buffets are available as plated breakfasts for an additional \$4++ per person.

BREAKFAST UPLOADS—WRITE YOUR OWN CODE....

The following items are available for the additional stated per person price when included in a breakfast buffet.

BREAKFAST POTATOES \$4 per person

diced peppers, sautéed sweet onions, herb mix

DOMAIN FRITTATA \$6 per person

market veggies and swiss or black forest ham and swiss

SANTA CLARA SCRAMBLERS \$5 per person

spinach, mushrooms, mozzarella, pesto

SMOKED SALMON \$5 per person

capers, red onions, cream cheese

FRENCH TOAST \$5 per person

thick sliced texas toast, vanilla custard coating, maple syrup

BREAKFAST BURRITO \$6 per person

egg, chorizo, pico de gallo, black beans, potatoes, flour tortilla

AM WRAP \$6 per person

spinach, red pepper, feta, whole wheat tortilla

Lunch Buffet Downloads

SILICON VALLEY DELICATESSEN \$25 per person

Buffet includes iced tea, lemonade, three meats, two sides, sandwich rolls, appropriate condiments and cookies.

SIDES

MARKET MIXED GREENS sherry shallot vinaigrette dressing

CAESAR classic caesar dressing, house-made croutons, parmesan, chopped anchovy

SUN CHIPS assorted flavors

HOMESTYLE POTATO SALAD

DELI SELECTIONS: black forest ham, natural roasted turkey, mort Della, peppered roast beef or genoa salami

COOKIES house-baked

DOT.COM SANDWICH OR PANINI BUFFET \$27 per person

Your assembled sandwich buffet includes iced tea, lemonade, choice of one salad, choice of three cold sandwiches or grilled panini (vegetarian to be one option), sun chips.

GREENS

MARKET MIXED GREENS sherry shallot vinaigrette dressing

CAESAR classic caesar dressing, house-made croutons, parmesan, chopped anchovy

SANDWICH OR PANINI

ROASTED TURKEY natural roasted turkey breast, brie cheese, tomato

BLACK FOREST black forest ham, gruyere cheese, red onion, tomato

TUNA SALAD white albacore tuna, white cheddar, red onion, tomato

GRILLED VEGGIE seasonal grilled veggies, goat cheese, herbs

CALIFORNIA CHICKEN CLUB grilled chicken breast, swiss, bacon, avocado, sliced tomato

COOKIES house-baked

LAPTOP BOX LUNCHES \$29 per person

Choose any of the above sandwiches (up to three selections including vegetarian) for a box lunch, which includes sun chips, house baked cookie, apple, and a soft drink or water

WORLD CONNECTIONS LUNCH & DINNER BUFFETS

Buffet includes iced tea and lemonade and requires a minimum of 20 people or an additional \$5 per person applies. Dinner will be an additional \$8 per person on any buffet.

ITALY \$29 per person

caesar salad, traditional meat lasagna, creamy vegetarian pesto lasagna, garlic toast

SOUTHWEST \$31 per person

two house-made salsas, guacamole, chicken or carne asada, grilled peppers, onions, mushrooms, mexican rice, frijoles, flour or corn tortillas

HEARTLAND \$32 per person

mixed greens, ranch dressing and sherry shallot vinaigrette, grilled flat iron steak with grilled portobello mushrooms, vegetable and potato gratin, garlic toast

MEDITERRANEAN PITA BAR \$31 per person

greek salad, marinated chicken, falafel, rice pilaf, tzatziki, pita bread

PACIFIC COAST \$32 per person

mixed green salad, sherry shallot vinaigrette, grilled loch duart salmon, grilled tofu, wild rice pilaf, rolls

SWEET FINISHES \$6 per person when added to one of the above lunch buffets

RASPBERRY LAYER CAKE raspberry mousse, sponge cake

SWEET BYTES cappuccino cheese bytes, profiteroles, lemon blueberry bytes

CHOCOLATE DUET CAKE genoise, dark chocolate mousse, milk chocolate mousse

THEME BREAKS

All theme breaks include choice of assorted soft drinks or bottled water or coffee and tea.

CANDY STORE \$9 per person

mini assorted candy bars, jelly bellies and lemon heads...to name a few

SALSA BAR \$10 per person

everything is house-made: tortilla chips, two salsas, guacamole
add fresh cheese quesadilla bytes for \$2 per person.

PARFAIT YOGURT BAR \$10 per person

dried fruits, fresh berries, granola, shaved chocolate, coconut

CINEMA MAGIC \$8 per person

two seasoned popcorns, movie candy bars

SWEET SHOP \$11 per person

three cupcake selections or three cheesecake byte selections

ICE CREAM SHOP \$11 per person

assortment of three ice cream treats

Dinner Buffet Downloads – Design Your Own Program

All dinner buffets are accompanied by a selection of dinner rolls, signature Joie de Vivre coffees from Equator Coffees and tea. Buffets require a minimum of 20 people or an additional \$5 per person applies.

One Main Frame, three applications, one sweet finish \$40++ per person
Two Main Frames, three applications, one sweet finish \$43++ per person
Three Main Frames, three applications, one sweet finish \$47++ per person

MAIN FRAMES

GRILLED SLICED FLAT IRON STEAK cabernet reduction

BAKED CHICKEN BREAST wild mushroom demi

CATCH OF THE DAY seasonal preparation

PORK TENDERLOIN apple chutney

GRILLED ATLANTIC SALMON herb basting oil \$5++ additional per person

APPLICATIONS

 choice of three

MARKET MIXED GREENS sherry shallot vinaigrette dressing

CAESAR classic caesar dressing, house-made croutons, parmesan, chopped anchovy

SEASONAL MARKET VEGETABLES

SAUTÉED GREEN BEANS AND RED PEPPERS

GARLIC ROSEMARY ROASTED POTATOES

DOMAIN SIGNATURE RICE

MAC & 3 CHEESE WITH APPLE WOOD-SMOKED BACON

GRILLED ASPARAGUS

SAUTEED MUSHROOMS

DOMAIN SIGNATURE MASHED

SEASONAL AU GRATIN

Additional accompaniments are available for \$5 per person per accompaniment.

SWEET FINISHES

RASPBERRY LAYER CAKE raspberry mousse, sponge cake

SWEET BYTES cappuccino cheese bytes, profiteroles, lemon blueberry bytes

CHOCOLATE DUET CAKE genoise, dark chocolate mousse, milk chocolate mousse

FULL PLATED DINNER OPTIONS

Plated Dinners include your choice of one salad, up to three entrees (to include vegetarian option) with perfectly matched starches and veggies, dinner rolls, your choice of one dessert and signature Joie de Vivre coffees from Equator Coffees.

SALADS

SPINACH SALAD

goat cheese, fresh mushrooms, bacon, balsamic vinaigrette dressing

MARKET MIXED GREENS

sherry shallot vinaigrette dressing

CAESAR

classic caesar dressing, house-made croutons, parmesan, chopped anchovy

MAIN FRAMES

8OZ FILET MIGNON \$55 per person

cabernet reduction, au gratin potatoes, wild mushroom sauté

10 oz NEW YORK STEAK \$60 per person

gorgonzola butter, roasted red potatoes, grilled asparagus

DOUBLE CUT PORK CHOP \$50 per person

apple chutney, seasonal gratin, market vegetables

SCOTTISH LOCH DUART ORGANIC SALMON \$49 per person

balsamic reduction, wild rice pilaf, market vegetables

ROASTED CHICKEN \$39 per person

wild mushroom jus, signature mashed potatoes, market vegetables

SEASONAL GRATIN \$32 per person

grilled vegetables

SWEET FINISHES

RASPBERRY LAYER CAKE

raspberry mousse, sponge cake

CHOCOLATE DUET CAKE

genoise, dark chocolate mousse, milk chocolate mousse

CARAMEL APPLE WALNUT CAKE

apple cake, walnuts, caramel cream, brown sugar crumbs

CHOCOLATE FONDANT CAKE

chocolate layer cake, rich chocolate cream, chocolate ganache

LIMONCELLO TARTUFO

lemon gelato, heart of limoncello, meringue sprinkles

Up on the Cloud Receptions

TRAY PASSED “APPLICATIONS”

trays serve approximately 20 people

COOL SELECTIONS

ahi tuna and avocado crostini \$83 per order
scallop and sweet pepper ceviche on tortilla chip \$83 per order
greek salad bites served in lettuce cup \$83 per order
devilled egg trio: truffle, curried, traditional \$50 per order
shrimp cocktail, classic cocktail sauce \$132 per order
smoked salmon crostini, dill cream cheese \$72 per order
garlic hummus on a cucumber disc \$55 per order
crab on cucumber boats \$77 per order

WARM SELECTIONS

herb crusted lamb lollipops \$110 per order
baked pear and brie crostini \$83 per order
warm mushroom toast \$83 per order
beef koftas \$66 per order
mini crab cakes, lemon aioli \$127 per order
loaded baked potato soup sips \$121 per order
seasonal soup sips \$105 per order
crab and herb cream cheese stuffed mushroom caps \$94 per order
chorizo stuffed mushroom caps \$83 per order
cocktail potato samosas, tamarind chutney \$77 per order
cocktail vegetable samosas, mango chutney \$88 per order

RECEPTION PLATTERS

Each reception platters is designed to accommodate 20 guests

CHEESE PLATTER

domestic and imported cheeses, crackers and crostini \$110 per scape

FRUIT PLATTER

seasonal fresh fruit and honeyed yogurt dipping sauce \$94 per scape

VEGETABLE PLATTER

seasonal vegetable crudité's - carrots, celery, radishes, cherry tomatoes and more with lemon tarragon dip \$77 per scape

ANTIPASTI PLATTER

Genoa salami, prosciutto, mort Della, marinated artichokes, olives, marinated bocconcini with sesame breadsticks \$116 per scape

SEAFOOD PLATTER

oysters on the half shell, chilled prawns, scallop ceviche, crab, cocktail sauce, mignonette, creamy horseradish \$Market Price

Non-Package Beverage Menu

SPIRITS

Eristoff Vodka
Don Q Rum
Gordon's Gin
Cluny Scotch
Jim Beam Bourbon
El Jimador Tequila

PREMIUMS

Ketel One Vodka
Bacardi Rum
Tanqueray Gin
Dewar's Scotch
Jack Daniels Whiskey
Sauza Hornitas
Makers Mark Bourbon

CORDIALS

Bailey's Irish Cream
Chambord
Amaretto Di Saronno
Kahlua
Grand Marnier
Frangelico

DOMESTIC BEER

Budweiser
Budweiser Light

PREMIUM BEER

Heineken
Amstel Light
Corona

HOSTED BAR

	SPIRITS	PREMIUM SPIRITS
Cocktails	\$ 8	\$ 10
Domestic Beer	\$ 6	\$ 5
Premium Beer	\$ 6	\$ 6
Wines	\$ 6	\$ 10
Cordials	\$ 9	\$ 9
Soft Drinks	\$ 3	\$ 3
Waters & Juices	\$ 3	\$ 3

NO HOST BAR

	SPIRITS	PREMIUM SPIRITS
Cocktails	\$ 9	\$ 11
Domestic Beer	\$ 7	\$ 6
Premium Beer	\$ 7	\$ 7
Wine	\$ 7	\$ 11
Cordials	\$ 10	\$ 10
Soft Drinks	\$ 3.50	\$ 3.50
Water & Juices	\$ 3.50	\$ 3.50

No host bar pricing includes applicable sales taxes.

Attendant fee of \$150 will be waived if sales exceed \$500 per bar.

Attendant fees do not include applicable sales tax.

The sale and service of alcoholic beverages are regulated by the California State Liquor Commission. As a licensee, Domain Hotel is responsible for the administration of the regulations. It is a policy; therefore, that alcoholic beverages must be provided by Domain Hotel or a \$15 corkage fee will be assessed per bottle.

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages during pregnancy can cause birth defects.

A 21% service charge and applicable sales taxes will be applied to all items
Availability of items and prices may vary seasonally

12/2013

DOMAIN HOTEL EVENT TERMS & CONDITIONS

FOOD & BEVERAGE MINIMUMS/ROOM RENTAL

Food and Beverage and/or Room Rental minimums will apply for all event space. Rates are determined by the length of the event, the estimated attendance, the dollar amount of food & beverage ordered, day of the week and season. Minimum expenditures are for food, beverages and/or room rental only, and are exclusive of 21% service charge and 9.25% sales tax. Florals, music, labor charges, set-up fees, audio-visual equipment, amenities, and miscellaneous charges are billed in addition and do not apply to the food and beverage minimums. Rooms will be set to the specifications agreed upon in the banquet event order (BEO). Room re-sets may incur a \$150 labor surcharge.

FOOD AND BEVERAGE EXCLUSIVITY

All food (excluding wedding Cake and bottled wine with a corkage fee) and beverages must be provided by the Hotel. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability. If outside food or beverages are brought in, a \$500 surcharge may be added.

MENU SELECTIONS

The Hotel requests menu selections and enhancements no later than seven (7) days prior to the event date. Menu changes made within 48 business hours of event may incur additional fees. If the client books within seven days of event date, menu selection must be confirmed within 48 hours or at least 72 hours prior to the event. Menu selections may be limited or house-selected if client books within seven days of event date.

NON-PACKAGE BEVERAGE SERVICE

The Hotel will provide a wine list as well as full bar menu to complement each event. Signature cocktails and special order wines are available at full cost to the group. A \$150 per bartender fee will be applied. This fee will be waived if a \$500 bar minimum is met. Wine selections must be made a minimum of two weeks in advance to ensure availability and the client will be charged for the total number of bottles ordered.

CORKAGE

Corkage is only permitted for wines not on the Hotel or Restaurant wine list. If the Group opts to provide their own wine, a corkage fee of \$15++ per bottle will be assessed. Corkage must be approved by the Catering Sales Manager or the Food and Beverage Manager.

SERVICE CHARGE AND TAXES

Pricing does not include 21% service charge. Service charge is based on event total charges excluding labor charges. Sales tax of 9.25% will be applied to the total bill. California state law stipulates that the service charge is taxable.

CONFIRMATION OF SPACE

Banquet space can be confirmed during business hours, within 30 days of the event, without a minimum sleeping room commitment.

Banquet and event space is available to confirm up to twelve (12) months in advance of the event date for banquets and/or events starting at or later than 6:30 p.m. on weekdays or 11:00am - 4:00pm or 6:00pm - 11:00pm on weekends. Domain Hotel reserves the right to change room or rooms, as specified in the contract or on the banquet event orders, if the guaranteed number of guest changes or if deemed necessary.

The resort reserves the right to inspect and control all private functions of any nature held on the resort premises.

Customers and exhibitors must remove all displays and vacate their function room(s) by the contracted time on their scheduled departure date.

DEPOSITS AND FEE SCHEDULES

A **non-refundable** deposit consisting of twenty-five percent (25%), a signed credit card authorization form and signed contract or banquet event order (BEO) is required to hold the space. This deposit is applied to the Group's final bill. The signed contract and deposit must be received within seven (7) business days of receiving the contract to secure the room and date. The group is responsible for payment of estimated food and beverage balance no later than 10 days prior to the event.

Any additional fees incurred by the Group due upon event conclusion and will be applied to the credit card on file.

The Hotel accepts all major credit cards and company checks. Personal checks are not accepted.

GUARANTEE

Group will provide the Hotel with an anticipated guest count two (2) weeks prior to the event date. Group is permitted to decrease attendance up to 10% up until three (3) business days prior to the event date.

Group will provide the Hotel with a final attendance guarantee a minimum of three (3) business days prior to the event date. After three business days, the Hotel can only accept increases in this number of up to 5%. The confirmed guest count will be used as the minimum in finalizing the Group's total charges. In the event the Group does not provide a final guarantee, the expected guarantee will be charged or the actual attendance, whichever is greater.

SHIPPING/RECEIVING

Customers or exhibitors shipping material and/or equipment to the hotel prior to arrival date MUST receive permission. Packages will not be accepted earlier than three (3) working days prior to group's arrival date. Package labels must include:

- Catering Sales Manager
- Name of Group or Conference
- Hold for Name
- Date of conference
- Number of boxes, # of #

A handling charge of \$5 per box will be applied to final billing.

CANCELLATION

Cancellations from signature of contract to 90 days prior to the event date, will be assessed a cancellation fee of 50% of the paid deposit. The remaining 50% of the paid deposit will be retained and applied to a future event, booked within six (6) months from the event based on Hotel availability. If the group does not schedule another event within this time, any paid deposits or fees become non-transferable and non-refundable.

Cancellations within 90 to 30 days prior to the event date, will be assessed a cancellation fee of the entire paid deposit.

Cancellations within 30 to 10 days prior to the event date will be assessed a cancellation fee of the entire food and beverage minimum.

Cancellations within 10 days of the event date will be assessed a cancellation fee of the entire event anticipated balance including food, beverage and additional charges.

Cancellation fees are non-refundable and non-transferable. Cancellation fees are due to the Hotel within 30 days from issue of invoice.

DÉCOR AND SIGNAGE

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signing must not attach to any stationary wall, floor, ceiling, or any other substance. Group is financially responsible in the event of any damages to the Hotel caused by it or any of its guests,

invitees or other persons attending any area of the property. A statement outlining applicable charges will be provided following the event. Applicable fees are due within 30 days of issuance.

Glitter, rice and confetti are not permitted. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion. Groups are not allowed to post signs, banners, or displays throughout the public areas of the Hotel.

Groups may post signs, banners or displays in contracted event spaces only, during event hours, provided items are in compliance with Hotel policies and do not result in damage to Hotel.

CAKES

Wedding parties may contract an outside source for wedding cake only. There will be a \$2++ per person cake cutting fee added to the final bill. Specialty Desserts or Cakes are to be made by the Hotel and not to be outsourced without prior approval from the Catering Sales Manager or Food and Beverage Manager.

MUSIC AND ENTERTAINMENT

The Hotel will permit amplified music or entertainment in event spaces provided the Group is in compliance with the Hotel's noise limitation policy. All amplified music must conclude by 10:00 p.m. The Hotel reserves the right to lower amplified sound levels and/or remove amplification if the Group does not comply with the Hotel's noise policy.

SECURITY

The Hotel may require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group.

UNDERGROUND PARKING

Complimentary underground parking (space permitting) is provided to all guests attending the event.

LABOR CHARGES

Pending Group's requirements, additional labor charges may be required. Labor fees may apply and are not limited to the following:

- Chef / Carving fee of \$75 per attendant required
- Furniture removal from rooms/suites starting at \$275
- Room re-setting fee of \$150 per re-set required
- Bartenders are available at \$150 per bar. This fee may be waived if \$500 per bar is met. Bartenders are required and charged for unless otherwise stated.

Any predetermined event fees will be detailed in the initial event estimate. All additional event fees will be included in the final bill.

PRICING

All prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the Hotel.

EVENT AND WEDDING COORDINATION

Events and Wedding celebrations contracted through the Hotel requiring excessive coordination with outside vendors (anything over five (5) hours) will be assessed an additional \$50 per hour service charge.

WEDDING REHEARSALS

Rehearsal times may be booked two weeks prior to the scheduled event. Location and times are subject to space and availability. The Hotel requires all rehearsal times and venues be confirmed in advance.