

# the domain hotel



## banquet menus

1085 E El Camino Real, Sunnyvale, CA 94087

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[www.jdvhotels.com/domain](http://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 crudités - 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.