# 98 HYATT <br> PLACE 




## All Wedding Packages Include:

Choice of 3 Butler Passed Hors d'oeuvres
Three Course Meal or Buffet
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas
Champagne Toast and Sparkling Cider
Cake Cutting and Service
Specialty table linens and napkins
Satin chair covers with sashes or Chiavari chair (add a \$150 Delivery Fee)
China, Stemware and Flatware
Votive Candles
Dance Floor
Banquet Room Rental Waived
Complimentary Guest Room for Bride and Groom
Gift Certificate for Complimentary Overnight Stay in Celebration of Your One-Year Anniversary
Special Discounted Guestroom Rates for Wedding Guests

## Pre-Reception Hors d'oeuvres

Wedding package includes your choice of (3) three butler passed hors d'oeuvres
Assorted domestic and international cheese platter with fresh berries
Melon and Prosciutto Tower- Melon balls with shaved prosciutto and balsamic drizzle
Tomato Bruschetta- Crostini served with olive spread and tomato, basil, garlic, red onion
Smoked Salmon Pinwheel - Salmon, cream cheese and capers on multigrain bread Spanakopita with Mint Yogurt Dip- Filo, spinach and feta triangles baked and served with minted yogurt Chicken Satay with Spicy Peanut Sauce- Chicken skewers baked with sweet and savory sauce

Mini Crab Cake with Citrus Aioli- Pan seared fresh crab cake with herbs and spices


## First Course (Select one)

Tomato, Basil \& Mozzarella with Balsamic, Extra Virgin Olive Oil, Cracked Pepper, Sea Salt Petite Hearts of Rom, Shaved Parmesan cheese and Croutons, Creamy Dressing Spinach Salad with Roasted Mushrooms, Cherry Tomatoes and Sherry Vinaigrette

## Second Course (Select two)

Pasta Primavera Penne Pasta with Sherry Cream Sauce
Pan Seared Chicken Breast with Artichokes, Tomato and Onions Ragout
Pan Seared Salmon Filet with Rice Pilaf and Cream Fennel sauce
Braised Beef Short Rib with Classic Bordelaise, Garlic Mashed Potatoes
Charbroiled Petite Filet, Madeira Béarnaise Sauce, Potato Cake

All entrees include Chef's selection of market fresh vegetable
Fresh Baked Rolls and Sweet Butter

## Third Course

Cake Cutting and Service
Champagne Toast and Sparkling Cider Freshly Brewed Regular and Decaffeinated Coffee

Selection of Tazo Hot Teas

## \$80.00 per person



## First Course (Select one)

Tomato, Basil \& Mozzarella with Balsamic, Extra Virgin Olive Oil, Cracked Pepper, Sea Salt Mesclun Greens, Tomatoes and Sliced Cucumbers, Balsamic Vinaigrette Dressing. Spinach Salad with Roasted Mushrooms, Cherry Tomatoes and Sherry Vinaigrette.

## Second Course (Select two)

Chicken Breast stuffed with Portabella Mushrooms, Sage, Mozzarella, Cream Sauce
Pan Seared Filet of Salmon, Topped with Crab Cake, Bearnaise sauce.
New York Steak with Roasted Shallots Reduction sauce Roasted Red Pepper
Grilled Vegetables Tower, Portabella Mushroom, Zucchini, Yellow Squash, and Bell Pepper with Tomato Coulis.

All entrees include Chef's selection of market fresh vegetable
Fresh Baked Rolls and Sweet Butter

Third Course<br>Cake Cutting and Service<br>Champagne Toast and Sparkling Cider<br>Freshly Brewed Regular and Decaffeinated Coffee<br>Selection of Tazo Hot Teas

## BUFFET PACKAGE ONE

Selection of one from each category
Buffet does not include desserts

## Salads (Select one)

Romaine Leaf and Arugula Salad with house Vinaigrette Chop Iceberg Lettuce with Blue Cheese and Tomatoes

Caesar Salad with Parmesan Croutons
Starch (Select one)
Rice Pilaf
Butter Milk Mashed Potatoes
Yukon Gold Mashed Potatoes with Parsley Oil
Chef Choice of Pasta
Poultry (Select one)
Roasted Chicken in Rosemary Olive Sauce
Chicken Breast with Grain Mustard Tarragon Cream
Chicken Breast Breaded with Bourbon Glaze

## Seafood (Select one)

Pan Seared Mahi-Mahi with Wild Mushroom and Soy Ginger Sauce Halibut with Spicy Fruit Relish, and Cajun Bay Shrimp

Pan Seared Salmon, Caper lemon Cream, Roasted Baby Heirloom Carrot Salad
Meats (Select one)
Pan Seared Steak with Potatoes and Crisp Maui Onions
Tri Tip with Pinot Noir reduction
Vegetables (Select one)
Sautéed Broccoli and Ginger
Green Beans Almandine
Carrots in Cumin and Orange

Fresh Baked Rolls and Sweet Butter

Wedding Cake
Champagne Toast and Sparkling Cider Freshly Brewed Regular and Decaffeinated Coffee

Selection of Tazo Teas

## $\$ 85.00$ per person

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## BUFFET PACKAGE TWO

Selection of one from each category

Buffet does not include desserts

Salads (Select one)

## Kale, Spinach and Sliced Apple Salad, with Goat Cheese and Italian Dressing

Butter Leaf and Arugula Salad with Walnuts and Dijon Vinaigrette
Starch (Select one)
Rice Pilaf
Roast Garlic Mashed Potatoes
Butter Milk Mashed Potatoes
Yukon Gold Mashed Potatoes with Parsley Oil
Roasted Fingerling Potatoes
Poultry (Select one)
Roasted Chicken in Olive Sauce

Chicken Breast with Grain Mustard Tarragon Cream
Chicken Breast with Bourbon Glaze
Seafood (Select one)
Pan Seared Mahi-Mahi with Wild Mushroom and Soy Ginger Sauce
Pan Seared Salmon with Mornay Sauce
Pan Seared Salmon, Caper lemon Cream, Roasted Baby Heirloom Carrot Salad

## Meat (Select one)

New York Strip Loin with Wild Mushroom
Pan Seared Steak with Crispy Maui Onions
Tri Tip with Pinot Noir reduction
Roasted Prime Beef with Horseradish Au Jus
Vegetables (Select one)
Sautéed Broccoli and Ginger
Green Beans Almandine
Carrots in Cumin and Orange

Fresh Baked Rolls and Sweet Butter

Wedding Cake
Champagne Toast and Sparkling Cider
Fresh Roasted Regular and Decaffeinated Arabica Bean Coffee
Selection of Tazo Teas
$\$ 90.00$ per person

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