

Birthday Packages

A decorative illustration in a soft pink color. It features a central five-petaled flower with a white center, surrounded by several long, slender leaves and smaller buds, all arranged in a symmetrical, branch-like pattern.

FOR INQUIRIES ON PACKAGES PLEASE CALL +1 408-876-3014
901 EAST CALAVERAS BOULEVARD, MILPITAS CA 95035
MILPITASILICONVALLEY.EMBASSYSUITES.COM

General Information

the perfect time is now

Event Space Capacities

- *Grand Ballroom has 4,940 square feet that can accommodate up to 330 guests
- *Juniper can accommodate up to 75 guests

Services

- *Cake Cutting
- *Apple Cider Toast and/or Champagne Toast - one glass per person
- *We provide a complimentary dance floor with a private area or stage for your DJ and/or band
- *White or Ivory floor-length linens with a variety of colored napkins to choose from
- *Chair covers and sash
- *Mirror with Hurricane Vase & Mirror table centerpieces
- *Elevated head table up for 12 people
- *Kids ages 3-12 years old are offered a 25% discount on package prices

General Time Frames

- *Luncheon event starts from 10:00 AM until 3:00 PM
- *Two optional time frames for dinner event: 5:00 PM to 11:00 PM or 6:00 PM to 12:00 AM

Bar Arrangement

- *Portable bar available with bar minimum requirement

Audio Visual/Electric Equipment & Sound

- *\$250.00 projector package with In House Built In Screen
- *Speaker Public Address (PA) System starts from \$125.00 - \$250.00

Complimentary Items

- *A two-room suite on the night of the event to include Evening Reception and cooked-to-order breakfast the following morning
- *Self parking for your guests

Preferred Guest Room Rates

- *We are an All-Suite property with special group rates available for a block of 10 or more rooms

Deposit/Payment Requirements & Guarantees

- *The hotel requires a non-fundable deposit of 25% based on estimated total revenue to secure space on a definite basis. Additional deposits will be contracted. The final balance is due five business days prior to your event along with your final guarantee of attendance. This guarantee may not be reduced.

Service Charge and Taxes

- *Some prices subject to 23% service charge and current 9% sales tax. Sales tax is subject to change without prior notice.



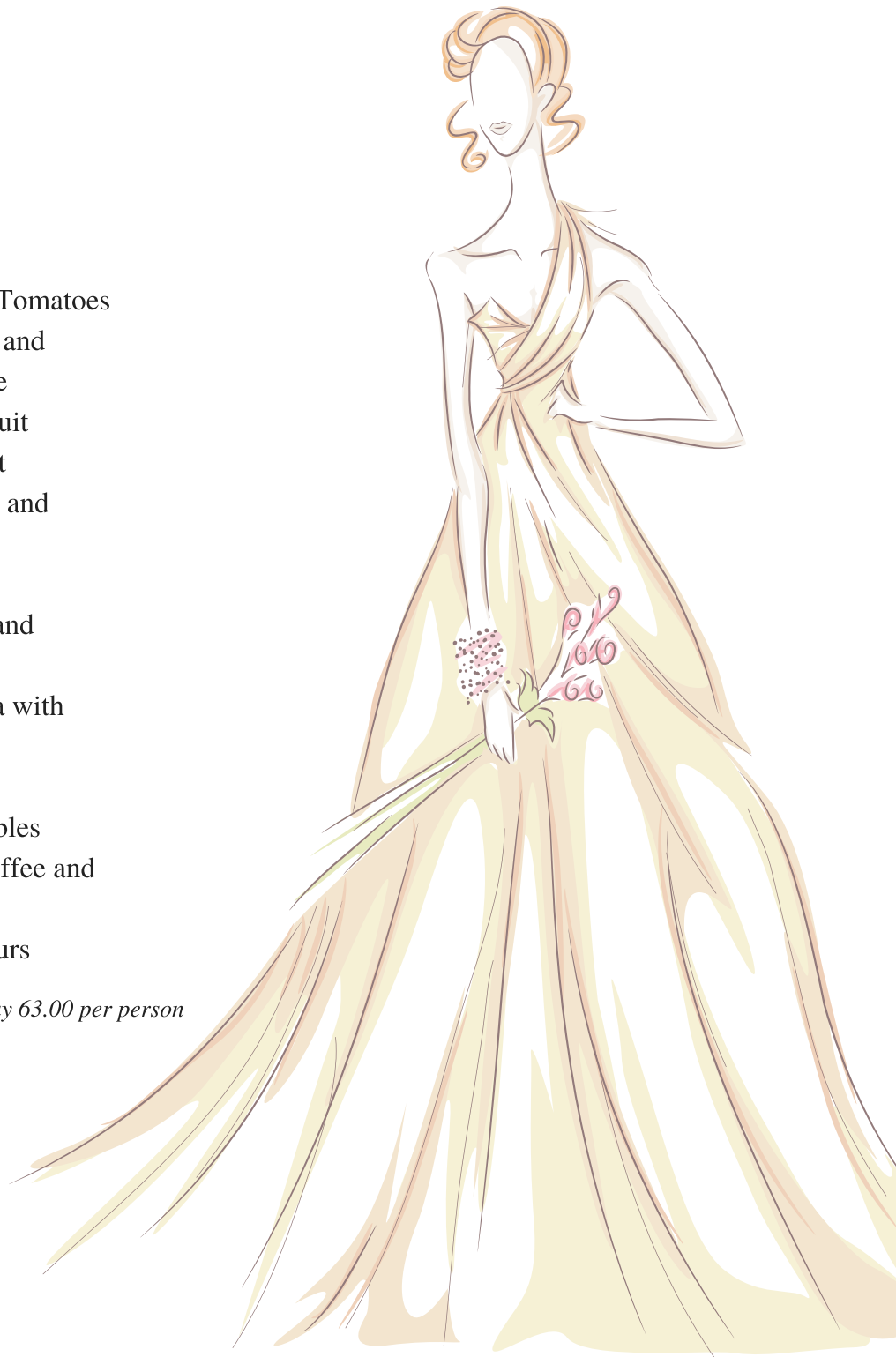


Embassy Package

Buffet

Mixed Baby Greens, Cherry Tomatoes
Crumbled Bleu Cheese and
Balsamic Vinaigrette
Seasonal Cut Fresh Fruit
Grilled Chicken Breast
with Sun Dried Tomatoes and
Prosciutto Sauce
Sliced Roast Sirloin
Served with Mushroom and
Marsala Wine Sauce
Tri-Colored Tortellini Pasta with
Alfredo Sauce
Rice Pilaf
Stir Fry Seasonal Vegetables
One-Time Embassy Suites Coffee and
Tea Service
Fruit Punch for Two Hours

Friday or Sunday 55.00 per person | Saturday 63.00 per person





Royal Package

Plated

Salad

(Choice of One)

Baby Greens

Tomatoes and Shredded Carrots

Served with Ranch Dressing

Caesar Salad

Hearts of Romaine with Shaved Cheese and

Herb Croutons

Served with Caesar Dressing

Entrées

(Not a Combination Plate - Choice of Two)

Chicken Picatta

Skinless Boneless Chicken Breast with a

Lemon Butter and Caper Sauce

Roast Beef

Roasted Shallot and Tarragon Demi-Glaze

Grilled Salmon

Lemon Caper Buerre Blanc

Each Entrée Includes

Rice Pilaf, Stir Fry Seasonal Vegetables

Locally Baked Bread and Sweet Butter

Beverages

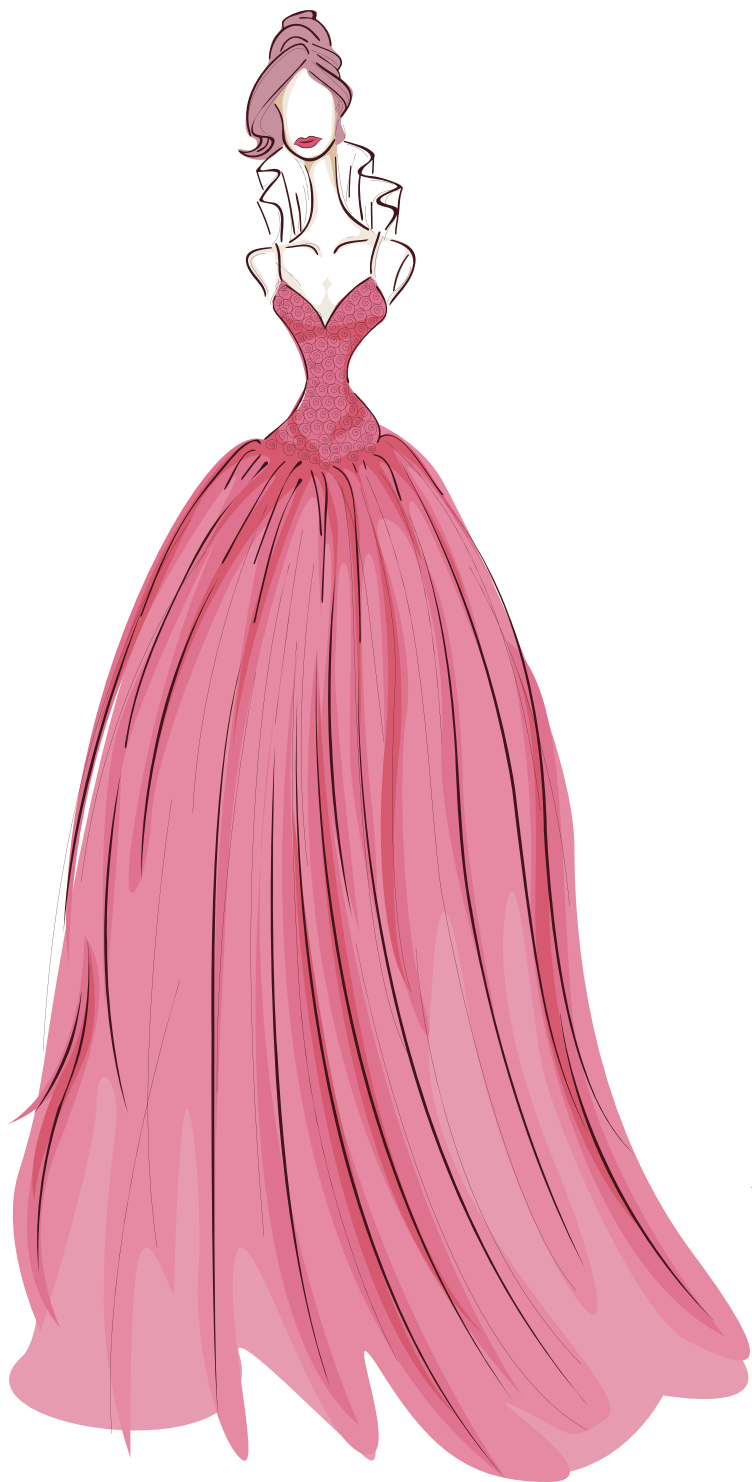
One-Time Embassy Suites Coffee and Tea Service

Fruit Punch for Two Hours

Friday or Sunday 55.00 per person | Saturday 63.00 per person



Empress Package



Buffet

Field Greens, Roasted Pecans

Crumbled Bleu Cheese and

Balsamic Vinaigrette

Seasonal Cut Fresh Fruit

Breast of Chicken

Topped with Cranberry Glaze

Roasted Prime Rib of Beef

Served with Au Jus

Oven Baked Salmon

Served with Beurre Blanc

Rice Pilaf

Zucchini, Broccoli and Yellow Squash

Roasted New Potatoes

Locally Baked Bread and Sweet Butter

One-Time Embassy Suites Coffee and

Tea Service

Fruit Punch for Two Hours

Friday or Sunday 60.00 per person | Saturday 68.00 per person



Monarch Package

Plated

Salad

(Choice of One)

Caesar Salad

Hearts of Romaine, Croutons

Parmesan Cheese

Served with Caesar Dressing

Field Greens, Walnuts and Carrots

Served with a Raspberry Vinaigrette

Entrées

(Not a Combination Plate - Choice of Two)

Herb Crusted Frenched Chicken

Served with Sage Cream, Sautéed Kale and

Rosemary Potatoes

New York Steak

Fire Grilled Served with Gorgonzola Demi and

Garlic Mashed Potatoes

Grilled Salmon

Served with Lime Cilantro Sauce and Rice Pilaf

Each Entrée Includes

Stir Fry Seasonal Vegetables,

Locally Baked Bread and Sweet Butter

Beverages

One-Time Embassy Suites Coffee

Friday or Sunday 60.00 per person | Saturday 68.00 per person



Hors d'Oeuvres

*50 Pieces Per Order
(One Order Serves 50 Pieces)*

Cold Selections

Vegetable Tortilla Pinwheels | Salami Cornucopias | Fresh Fruit and
Cheese Kabobs | Deviled Eggs | Cheese Stuffed Celery Sticks | Smoked
Salmon Canapés | Cucumber Stuff with Crab and Ginger
250.00 per 50 pieces

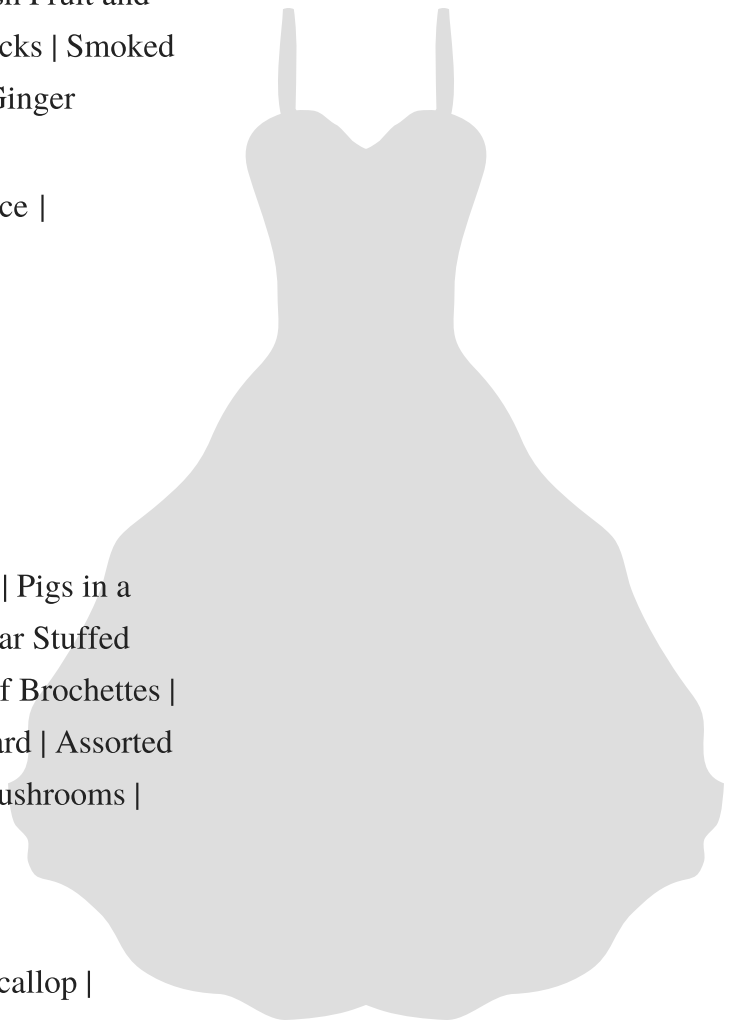
Jumbo Shrimp Served with Classic Cocktail Sauce |
Seared Ahi Crostini
350.00 per 50 pieces

Assorted California and Salmon Rolls
375.00 per 50 pieces

Hot Selections

Focaccia Pizza Bites | Hot Chicken Buffalo Wings | Pigs in a
Blanket | Swedish or Barbecued Meat Ball | Cheddar Stuffed
Jalapenos | Battered Cheese Sticks Buffalo Style | Beef Brochettes |
Teriyaki Chicken Skewers | Egg Rolls with Hot Mustard | Assorted
Petite Quiches | Macaroni Cheese Puffs | Stuffed Mushrooms |
Deep Fried Zucchini Sticks
250.00 per 50 pieces

Buffalo Chicken Empanada | Bacon Wrapped Scallop |
Crab Cakes | Raspberry Brie En Croute
350.00 per 50 pieces





Hors d'Oeuvres Stations

Standard Display Serves 40 People

Fresh Fruit Display

Selection of Sliced Fruit in Season
Served with a Honey Yogurt Dip
260.00

Vegetable Crudités

Fresh Seasonal Vegetable Display
Served with Fresh Dill Dip
260.00

Selected Cheese Board

Selection of Imported and Domestic Cheeses
Served with Sliced Baguettes and an
Assortment of Gourmet Crackers
350.00

Baked Brie

Served with Dry Fruit and
Crostinis
375.00

Salmon Display

Whole Poached Salmon Served with
Cream Cheese, Capers, Chopped Eggs
Red Onions and Lemon
475.00

Smoked Salmon

Smoked Salmon Served with
Mini Bagels, Capers, Red Onions
Whipped Cream Cheese and Lemon
375.00



Active Stations

*Stations are not available for single item purchase
(Minimum of 50 guests for one hour)*

Salad Station

Garden Green Salad

with Assorted Dressings, Shredded Carrots
Diced Tomatoes, Sliced Cucumbers
Sliced Red Onions, Feta Cheese and
Alfalfa Sprouts

Caesar Salad

Prepared with Croutons and Parmesan Cheese
Served with Locally Baked Bread and Butter

19.00 per person

Fajita Station

Grilled Chicken, Onions and
Bell Pepper, Soft Tortillas, Guacamole
Salsa, Sour Cream and Tomatoes

22.00 per person

Pasta Station

**Chef Required at 75.00 per hour*

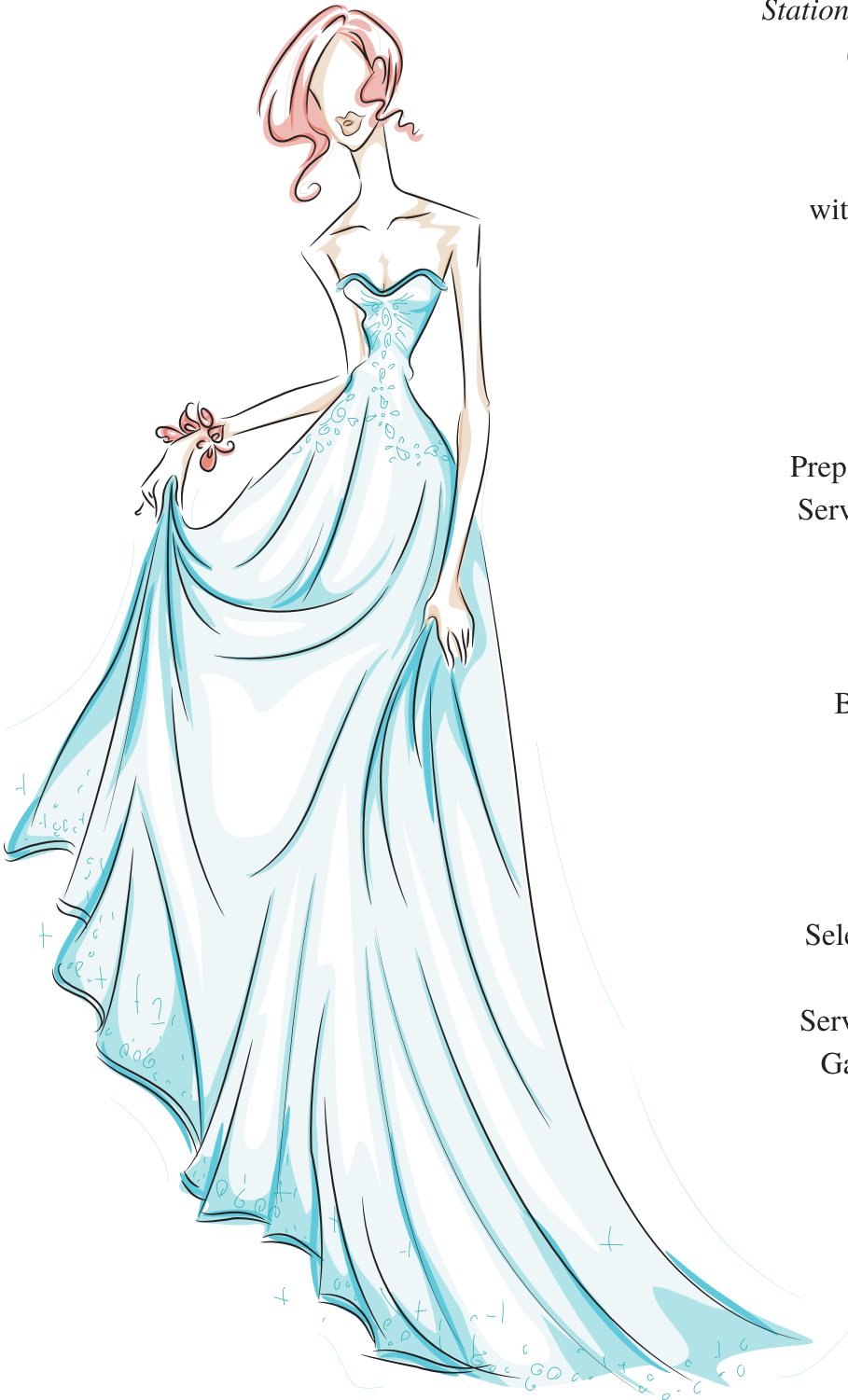
Selection of Tortellini and Penne Pasta with
Marinara and Alfredo Sauces
Served with Grated Parmesan Cheese, Herbs
Garlic, Diced Tomatoes and Garlic Toast

20.00 per person

Dessert Station

Chef's Selection of Cakes and
Assorted Mini Pastries

20.00 per person



Carving Stations

*Each Carving Station Serves 45-50 People
(Carving Fee 100.00 per Chef)*

Roasted Tenderloin of Beef
Served with Au Jus
Horseradish Cream, Dijon Mustard
Locally Baked Bread and Sweet Butter
625.00

Roasted Breast of Turkey
Served with Cranberry Sauce
Mustard, Locally Baked Bread and
Sweet Butter
350.00

Roasted Pork Lion
Served with Honey Mustard and
Locally Baked Bread and Sweet Butter
375.00

Boneless Prime Rib
Served with Creamy Horseradish Sauce
Locally Baked Bread and Sweet Butter
525.00





Beverages

	Host Bar	Cash Bar
House Brands	7.50	8.00
Call Brands	9.00 & up	10.00 & up
Premium Brands	11.00 & up	12.00 & up
Imported Beer	7.00	7.50
Domestic Beer	6.00	6.50
House Wine	6.50	7.00
Mineral Water	3.50	4.00
Soft Drinks	3.50	3.75

Punch

Champagne Punch	125.00
Non-Alcoholic Punch	75.00
Rum Punch	150.00

Beer by the Keg

Imported 650.00 Domestic 500.00

Portable Bar available for your event upon request.

Bar Minimum varies based on minimum guarantee of guests.

Corkage Fee

750 ml Wine & Champagne	15.00 per bottle
Magnum	25.00 per bottle

Host Open Bar

By the Hour per person

Time	Beer, House Wine, Water & Soda	Call Brands	Premium Brands
1st Hour	18.00	22.00	24.00
2nd Hour	30.00	40.00	44.00
3rd Hour	38.00	55.00	60.00
4th Hour	46.00	67.00	74.00
Every Additional Hour	8.00		

Wine by the Bottle

House Chardonnay	30.00
House Pinot Grigio	30.00
House Cabernet	30.00
House White Zinfandel	30.00
House Merlot	30.00
House Champagne	30.00