



BREAKFAST

FULL BREAKFAST DISPLAY: \$45 per person

Includes:

- freshly baked, assorted breakfast pastries and cinnamon bread
- sliced seasonal fruit with California berries
- assorted dry cereals with selection of milk
- oven-roasted breakfast Yukon red potatoes
- sausage links or crispy bacon
- choice of Belgian waffles or Pancakes with whipped butter
- cage-free fluffy scrambled eggs with condiments
- variety of chilled juices
- freshly brewed premium coffee (regular and decaf)
- assorted Tazo® Teas with hot water and cut lemon

CONTINENTAL BREAKFAST: \$30 per person

Includes:

- freshly baked assorted breakfast pastries and cinnamon bread
- assortment of flavored bagels served with cream cheese
- individual yogurts
- sliced seasonal fruit with California berries
- variety of chilled juices
- freshly brewed premium coffee (regular and decaf)
- assorted Tazo® Teas with hot water and cut lemon

THE GRAB & GO: \$20 per person

Includes:

- individual Dannon® yogurts
- morning-baked muffins
- fresh fruit cup with California berries
- assorted Nutri-Grain® breakfast bars
- bottled water

All prices are subject to 23% service charge and applicable sales tax.

282 Almaden Blvd, San Jose, CA 95113 phone: 408-998-6219 - fax: 408-279-1076



BUFFET ENHANCEMENTS

HEALTH BAR \$20 per person

Includes: Freshly cut mixed fruit and seasonal berries assorted low-fat fruit yogurts and cottage cheese assorted energy bars and granola bars, assorted parfaits and fruit smoothies

Customized Breakfast Sandwich \$8 per person

Includes: Eggs, Meat, Vegetable and cheese on an English muffin

Choice of one Meat Item: Ham, Applewood Smoked Bacon or Turkey

Choice of one Vegetable Item: Spinach, Tomato or peppers

Choice of one Cheese Item: Muenster, Pepper Jack or Cheddar

Oatmeal, Served with Brown Sugar, Dried Fruit and Shaved Almonds \$5.50 per person

Scrambled Eggs \$5.50 per person

Sausage Link or Crisp Bacon \$6.50 per person

Breakfast Potato with Fire-Roasted Vegetables \$6.00 per person

Assorted Cereals, Served with Regular and Non-Fat Milk \$5.00 per person

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À LA CARTE MENU

ASSORTED BEVERAGES

- freshly brewed premium regular coffee (\$90.00/gallon)
- freshly brewed premium decaf coffee (\$90.00/gallon)
- assorted Tazo® Teas with hot water and cut lemon (\$75.00/gallon)
- freshly brewed iced tea (\$70.00/gallon)
- bottled water (\$4.50 each)
- soft drinks (\$5 each)
- assorted chilled juices apple, orange, tomato, V8 (\$80.00/gallon)

ASSORTED BREAKFAST ITEMS

- assorted Danishes, muffins and pastries (\$49.00/dozen)
- plain and filled croissants (\$49.00/dozen)
- assorted flavored Bagels, served with cream cheese (\$49.00/dozen)
- assorted whole fruit (\$48.00/dozen)
- freshly cut mixed fruit and seasonal berries (\$7 per person)
- individual flavored yogurts (\$5.50 each)

ASSORTED BREAK ITEMS

- assorted freshly baked cookies (\$46.00/ dozen)
- brownies (\$48.00/ dozen)
- lemon bars (\$48.00/ dozen)
- assorted energy bars and granola bars (\$4.50 each)
- jumbo soft pretzels served with mustard (\$60.00/ dozen)
- assorted mini wraps (\$42.00/ dozen)
- make your own trail mix (\$5.50 per person)
- mixed nuts (\$5.00 per person)

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PLATED LUNCH MENU

PLATED LUNCH

All plated-lunch entrées include your choice of one salad, starch and vegetable accompanied with the entrée, dessert, house baked rolls and butter, freshly brewed premium coffee (regular and decaf), assorted Tazo® Teas with hot water and cut lemons. All menu pricing is per person based on the entree selection. All food and beverage service is based on 1 ½ hours of service.

SALAD SELECTIONS

House Salad

mixed greens with toy box tomatoes, cucumbers, garlic croutons and Parmesan cheese, served with balsamic vinaigrette or ranch dressing

Caesar Salad

Baby gem romaine with freshly Parmesan cheese, served with herb croutons and creamy Caesar dressing

Spinach Salad

spinach, mushrooms, tomatoes, strawberries served with Italian Dressing

Kale Salad

Winter Kale, shaved radish and blue cheese crumbles with a citrus vinaigrette dressing

ENTRÉE SELECTIONS

Pan-Seared Filet of Salmon Filet \$46 per person

with tomato cream sage sauce

6oz Petite Filet \$45 per person

with crispy onions and chimichurri sauce

Airline Chicken Breast \$42 per person

stuffed with spinach, feta cheese, Kalamata olives, with sun dried tomato cream

Chicken Picatta \$38 per person

Pan seared chicken breast with, capers cream white wine lemon sauce

Butternut Squash Ravioli \$35.00 per person

STARCH SELECTION

rice pilaf
herb roasted red potatoes
roasted fingerling potatoes
garlic mashed potatoes

VEGETABLE SELECTION

seasonal vegetables
asparagus and carrots
green beans and almonds
zucchini and yellow squash

DESSERT SELECTIONS

Tiramisu and berries
N.Y cheesecake, strawberry
Cappuccino cake
Triple Chocolate Mousse
lemon square

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BUFFET LUNCH MENU

Minimum of 25 Attendees -A \$150 fee will apply for groups under 25

TRADITIONAL BOXED LUNCHES \$35.00 per person

All traditional boxed lunches include a sandwich, bottled specialty beverage, whole fruit, Miss Vickie's® Kettle Chips, pickle spear and a freshly baked cookie

SANDWICH SELECTIONS

Turkey and Swiss

served on a Focaccia bread

Ham and Provolone

served on ciabatta

Chicken Caesar Wrap

Diced marinated grilled chicken breast, crisp romaine and parmesan croutons wrapped in flour tortilla

Grilled Vegetable Sandwich

served sliced wheat bread

HYATT PLACE MARKET MENU EXPRESS \$42.00 per person

Soup – choice of one

- Cream of tomato and basil
- Chicken tortilla soup

Salad – choice of one

- Caesar Salad
- Baby kale with relish, strawberries and candied pecans

Sandwiches and Wraps – choice of one

- Turkey Club
- Ham and Provolone Wrap
- Grilled Chicken Pesto on Ciabatta
- Grilled Vegetable Sandwich with pesto aioli on Whole Wheat

Dessert – choice of one

- Freshly Baked Cookies
- Chocolate Brownies or Blondies

Freshly Brewed Premium Coffee (regular & decaf)

- Assorted Tazo® Teas with Hot Water and Cut Lemon and Iced Tea

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BUFFET LUNCH MENU

Minimum of 25 Attendees -A \$150 fee will apply for groups under 25

THE DELI \$45.00 per person

Accompanied by shaved red onions, pickles, tomatoes, lettuce and appropriate condiments

house spring mix salad

mixed greens, tomatoes, carrot ribbons, onions, garlic croutons and parmesan cheese served with balsamic vinaigrette and ranch dressing

Pasta salad Kalamata olives, roasted tomatoes and green pesto dressing

potato salad mayonnaise, hard boiled eggs, cornichon & celery

selection of deli meats

roasted beef, smoked turkey breast and roasted ham

assorted sliced cheeses

freshly cut mixed fruit salad with seasonal berries

sandwich breads and rolls

a variety of house baked cookies

freshly brewed premium coffee (regular and decaf)

assorted Tazo® Teas with hot water and cut lemon and iced tea

SOUTH OF THE BORDER \$46.00 per person

Served with corn and flour tortillas, sour cream, guacamole, shredded cheddar cheese, fresh salsa, Spanish rice, and pinto beans

Mexican Baja salad: black beans, roasted corn, bell peppers, cheddar cheese topped with tortilla strips served with cilantro lime dressing.

Choice of Chicken or Beef Fajitas

Cheese enchiladas

cinnamon churros

freshly brewed premium coffee (regular and decaf)

assorted Tazo® Teas with hot water and cut lemon and iced tea

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BUFFET LUNCH MENU

Minimum of 25 Attendees -A \$150 fee will apply for groups under 25

CHINESE EXPRESS \$48.00 per person

Asian Salad Napa cabbage, bean sprouts, crispy wonton, carrots and Mandarin Oranges with Asian vinaigrette

Shrimp stir fry

Orange chicken with, orange glaze.

Steamed jasmine rice and baby bok choy

Pineapple upside down cake

Fortune cookies

Freshly brewed premium coffee (regular and decaf)

Assorted Tazo® Teas with hot water and cut lemon and iced tea

MEXICAN FEAST \$51.00 per person

Mixed greens salad with black olives, bell peppers, jalapeno strips served with Cilantro Dressing

Grilled flank steak with chimichurri

Pan seared tilapia with light citrus cream sauce

Seasonal sautéed vegetables

Mexican Rice and Pinto Beans

Assorted seasonal fruit tarts

Freshly brewed premium coffee (regular and decaf)

Assorted Tazo® Teas with hot water and cut lemon and iced tea

CLASSIC ITALIAN \$48.00 per person

Romaine Hearts and Butter Lettuce

olives, shaved fennels, artichoke hearts, parmesan cheese with creamy parmesan dressing

Pasta Salad

roasted red peppers, fresh mozzarella and salami parmesan cheese and garlic herb dressing

Penne Carbonara

Grilled Chicken Breast topped with sun dried tomato sauce and mozzarella cheese

Choice of Meat or vegetarian lasagna

Seasonal Vegetables

Garlic Bread

Tiramisu

Freshly Brewed Premium Coffee (regular and decaf)

Assorted Tazo® Teas with Hot Water and Cut Lemon and Iced Tea

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BUFFET LUNCH MENU -Continued

Minimum of 25 Attendees -A \$150 fee will apply for groups under 25

THE NEW CLASSIC \$44.00 per person

Baby Wedge Salad grape tomatoes served with blue cheese dressing

Baked Potato chopped green onions, sour cream butter and cheese

Roasted Chicken Breast with forestiere sauce

Fresh Rolls and Buttered

Assorted Petit Fours and Mini Éclairs

Freshly Brewed Premium Coffee (regular and decaf)

Assorted Tazo® Teas with Hot Water and Cut Lemon and Iced Tea

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FUN BREAKS MENU

All snack breaks include freshly brewed premium coffee (regular and decaf) and assorted Tazo® Teas with hot water and cut lemon.

SWEET AND SALT \$25.00 per person

hot spinach artichoke dip with tortilla chips
warm pretzels with honey mustard
assorted cookies assorted candy bars

KEEP SNACKING \$21.00 per person

warm jumbo soft pretzels with mustards
freshly popped popcorn
assorted candy bars
mixed nuts
lemonade

SNACK PACK \$20.00 per person

Miss Vickie's® Kettle chips
double chocolate chunk cookie
whole fruit
bottled water or soft drink

STAY ENERGIZED \$20.00 per person

smoothie bar
fresh cut mixed fruit and seasonal berries
yogurt with granola
power bars
assorted energy drinks

HEALTHY ALTERNATIVE \$20.00 per person

assorted individual flavored yogurts
nutri grain bars
granola and whole fresh fruit

COOKIE JAR \$20.00 per per

assorted freshly baked cookies
assorted mini eclairs
blondies
ice cold milk

FIESTA \$20.00 per person

tortilla chips
fresh homemade salsa and guacamole
cinnamon churros
strawberry lemonade

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EXECUTIVE RECEPTION

50 PERSON MINIMUM

\$70.00 per person for 1 hour

\$20.00 per person for each additional hour

\$125.00 Chef's Fee

HOT HORS D'OEUVRES

Choice of three items:

- cornucopia
- buffalo chicken wings
- hot spinach and artichoke dip
- smoked bacon wrapped scallops with Dijon maple glaze
- Coconut shrimp with sweet chili sauce

DISPLAYS

Choice of two items:

international cheese display

domestic and imported cheese with gourmet crackers

seasonal fresh fruit display

a variety of sliced seasonal fresh fruits with assorted berries

antipasto display

salami, prosciutto, roasted peppers, artichoke hearts grilled vegetables, marinated mushrooms and olives

tomato mozzarella bruschetta

assorted flavored hummus and grilled pita

CARVING STATION

Served with silver dollar rolls and appropriate condiments

Choice of one:

grilled tri-tip

served with chimichurri sauce

roasted breast of turkey

served with cranberry sauce and homemade gravy

pork loin

served with green tomato chutney

PASTRY STATION

assortment of miniature pastries, petit fours and cookies

COFFEE STATION

freshly brewed premium coffee (regular and decaf)

assorted Tazo® Teas with hot water and cut lemon

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HYATT PLACE RECEPTION

25 PERSON MINIMUM

\$60.00 per person for 1 hour

\$18.00 per person for each additional hour

\$125.00 Chef's Fee

HOT HORS D'OEUVRES

Choice of two items:

chicken satay with Thai peanut sauce
spanakopita with spinach and ricotta cheese
beef teriyaki skewers

DISPLAYS

Choice of one item:

international cheese display

domestic and imported cheese garnished with fresh fruit
served with sliced baguettes and gourmet crackers

seasonal fresh fruit display

a variety of sliced seasonal fresh fruits with assorted berries

crudités display

an assortment of fresh vegetables with dipping sauces

CARVING STATION

Served with silver dollar rolls and appropriate condiments

Choice of one:

Grilled tri-tip

Served with chimichurri sauce

roasted breast of turkey

served with cranberry sauce and homemade gravy

pork loin

served with green tomato chutney

DESSERT STATION

assortment of Italian petit desserts and chocolate dipped biscotti

COFFEE STATION

freshly brewed premium coffee (regular and decaf)
assorted Tazo® Teas with hot water and cut lemon

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HORS D'OEUVRES

Priced per dozen; minimum order of one dozen per item

CHILLED HORS D'OEUVRES

- Jumbo shrimp with sweet and spicy sauce (\$70.00)
- assorted sushi (\$62.00)
- smoked salmon pinwheels (\$66.00)
- prosciutto and melon (\$58.00)
- Beef Wellington (\$60.00)
- tomato, basil and mozzarella bruschetta (\$58.00)
- tortilla chips, salsa and queso (\$58.00)
- assorted hummus and grilled pita (\$62.00)

HOT HORS D'OEUVRES

- Sonoran Chicken Pouch (\$62.00)
- hot spinach artichoke crostini (\$46.00)
- chicken satay with Thai peanut sauce (\$64.00)
- beef teriyaki skewers (\$64.00)
- spicy chicken wings (\$64.00)
- mini crab cakes (\$58.00)
- spanakopita (\$64.00)
- assorted mini quiche (\$64.00)
- bacon wrapped scallops (\$68.00)
- mini beef sliders (\$68.00)
- mini beef wellington (\$68.00)
- stuffed mushrooms (\$64.00)
- mushroom risotto Triangles (\$60.00)
- smoked chicken quesadilla (\$66.00)
- mini beef empanadas (\$58.00)

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CARVING STATIONS

A Chef Attendant fee of \$125.00 will be added for each station.

Served with silver dollar rolls and appropriate condiments.

roasted breast of turkey \$275

served with cranberry sauce and homemade gravy
serves 30 guests

pork loin \$280

served with green tomato chutney
serves 30 guests

slow roasted beef sirloin \$350

served with thyme jus and horseradish sauce
serves 30 guests

roasted prime rib \$400

rosemary au jus and creamy horseradish
serves 30 guests

RECEPTION DISPLAYS

international cheese display \$12 per person

domestic and imported cheese garnished with fresh fruit
served with sliced baguettes and gourmet crackers

seasonal fresh fruit display \$10 per person

a variety of sliced seasonal fresh fruits with assorted berries

crudité display \$11 per person

an assortment of fresh vegetables with dipping sauces

antipasto display \$13 per person

salami, prosciutto, roasted peppers, artichoke hearts,
grilled vegetables, marinated mushrooms and olives

caprese display \$10 per person

mozzarella cheese, roma tomatoes, basil and balsamic

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RECEPTION SPECIALTY STATIONS

Minimum of 25 Attendees -A \$150 fee will apply for groups under 25

SOMBRERO STATION \$20.00 per person

choice of marinated chicken OR beef fajitas
with sautéed onions and bell peppers
shredded cheese and lettuce, diced tomatoes
sour cream, guacamole and homemade salsa corn flour tortillas

PASTA STATION \$20.00 per person

penne pasta and cheese tortellini
choice of two sauces:
tomato basil, creamy pesto and alfredo
parmesan cheese and garlic bread

CUPCAKE MANIA \$18.00 per person

red velvet cupcake with cream cheese buttermilk fluff frosting
chocolate on chocolate cupcake
vanilla bean cupcake
lemon meringue cupcakes

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DINNER MENU

PLATED-DINNER SELECTION

Plated-dinner entrées include your selection of salad, choice of vegetable and starch accompanied with entrée, dessert, house baked rolls and butter, freshly brewed premium coffee (regular and decaf), assorted Tazo® Teas with hot water and cut lemon and iced tea

SALAD SELECTIONS

Choose one

house salad

mixed greens with tomatoes, cucumber, shredded carrots, served with balsamic vinaigrette or ranch dressing

Caesar salad

Baby gem romaine with freshly parmesan cheese served with herbed croutons and creamy Caesar dressing

Kale Salad

Winter Kale, shaved radish, cherry tomato and candied pecans, with a citrus vinaigrette dressing

spinach salad

spinach, mushrooms, tomato wedge served with Italian dressing

DESSERT SELECTIONS

New York cheesecake

tiramisu

Cappuccinno Mousse

tres leches

German chocolate

carrot cake

ENTRÉE SELECTIONS

chicken breast with grain mustard tarragon cream \$50.00 per person

chicken Fricassee with bacon, pearl onions, button mushrooms in a cabernet reduction \$52.00 per person

pan seared filet of salmon (\$54.00 per person)

served with fresh herbs and lemon cream sauce

New York Strip Loin (\$60.00 per person)

with wild mushroom and truffle mashed

filet mignon (\$60.00 per person)

roasted Yukon potatoes and cabernet reduction

braised beef short rib (\$60.00 per person)

with classisc bordelaise and fingerling potato

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DINNER MENU Continued

PLATED DINNER SELECTION (CONTINUED)

Fried jumbo cheese ravioli \$46.00

with julienne vegetables, roasted tomatoes and vegetable ragou

STARCH SELECTIONS

Spanish or steam rice

rice pilaf

roasted fingerling potatoes

garlic mashed potatoes

VEGETABLE SELECTIONS

Grilled asparagus

grilled beans almondine

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BUFFET DINNER MENU

All Buffets Require a Minimum of 25 Attendees-A \$150 fee will apply for groups under 25

TASTE OF ITALY BUFFET \$56.00 per person

Mixed Greens Salad

assorted greens, shaved carrots, English cucumbers and toy box tomatoes
served with fresh herb vinaigrette

Classic Caesar Salad

chopped romaine, parmesan and crisp croutons
served with classic Caesar salad dressing

Chicken Rosti

roasted chicken breast topped with mozzarella and oven dried tomato sauce

Penne Pasta

tossed with sun dried creamy pesto sauce and parmesan

Eggplant Parmesan

eggplant slices layered with mozzarella, basil and San Marzano tomato sauce

Seasonal Vegetables

Garlic Bread

Assorted Italian Petite Desserts

Freshly Brewed Premium Coffee

regular and decaffeinated coffee

assorted Tazo® Teas with hot water and cut lemon and iced tea

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BUFFET DINNER MENU continued

Minimum of 25 Attendees- A \$150 fee will apply for groups under 25

THE GALLERY BUFFET \$58.00 per person

Swiss Cheese and Artichoke Salad tossed with bay shrimp and balsamic vinaigrette

Pasta Salad sun-dried tomatoes, kalamata olives, fresh mozzarella cheese, cucumbers, shaved red onions and extra virgin olive oil topped with parmesan cheese

Chicken Saltimbocca chicken breast layered with prosciutto and cheese with basil cream sauce

Pan-Seared Salmon Served with Morel Sauce

Three Cheese Tortellini served with San Marzano tomato sauce

Herb Whipped Potatoes

Seasonal Vegetables

Mango Coconut Cake

House Baked Rolls and Butter

Freshly Brewed Premium Coffee

regular and decaffeinated coffee

assorted Tazo® Teas with hot water and cut lemon and iced tea

THE GRAND BUFFET \$60.00 per person

Cranberry Walnut Salad

baby mixed greens with shaved radish, blue cheese and candied walnuts
served with balsamic vinaigrette

Seafood Salad shrimp, salmon & scallops

Seared Filet of Salmon served with roasted cream tomato sauce

Grilled Tri-tip served with teriyaki sauce & grilled pineapple

Oven Roasted Fingerling Potatoes

Selection of Assorted Mini Pastries

House Baked Rolls and Butter

Freshly Brewed Premium Coffee

regular and decaffeinated coffee

assorted Tazo® Teas with hot water and cut lemon and iced tea

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BUFFET DINNER MENU continued

Minimum of 25 Attendees- A \$150 fee will apply for groups under 25

HYATT PLACE SAN JOSE/DOWNTOWN SIGNATURE BUFFET \$66.00 per person

Spinach Salad

baby spinach with toy box tomatoes, shaved red onions, eggs served with French Dressing

Caprese Display

mozzarella cheese, Roma tomatoes, basil and balsamic

Roasted Breast of Chicken

served with a sun dried tomato caper cream sauce

Pan Seared Salmon

served with citrus beurre blanc sauce

Pork Loin

with whole grain mustard sauce

Tortellini Pasta

served with your choice of pesto, marinara or alfredo sauce

Fingerling Potatoes

Seasonal Vegetables

Key Lime Cake and Chocolate Cake

House Baked Rolls and Butter

Freshly Brewed Premium Coffee

regular and decaffeinated coffee
assorted Tazo® Teas with hot water and cut lemon and iced tea

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GENERAL INFORMATION

Banquet Event Orders

Hotel will provide Customer with Banquet Event Orders (BEO) that specify and confirm the specific details and terms and conditions for each event including final menu selections, pricing, room set up and decor. **All banquet food and beverage arrangements must be made through the Hotel and final selections, counts, service times or sets submitted 5 business days prior to event start date.** Any changes made within 5 days will be subject to approval and incur an additional fee minimum of \$300.00 per change and menu will be chef's choice.

Food & Beverage

Due to licensing requirements, food safety and quality control, all food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on your Banquet Event Order (BEO). Menu Prices are subject to a 23% Service Charges and 9.25% California State Local Taxes. Prices, fees and taxes are subject to change without notice. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illnesses. Please inform your catering manager of food allergies (5) business Days Prior to the Function Date.

Payment

Full payment is required fourteen (14) business days prior to your event date by certified check, cashier's check or credit card unless direct billing has been approved.

Deposit

Deposit is based on 25% of contract minimums, this is required at the time of signing your contract to secure your event date.

Guaranteed Guest Attendance

Attendance Guarantees are due by 5 business days prior to the function, guarantees are not subject to reduction.

Minimum Revenue Requirement

Food & Beverage Minimum revenue requirements will apply to your event based on the amount of function space your event requires. Please inquire directly. A surcharge of \$150.00 will apply for events under 25 people according the menu selections with minimums required.

Parking

Off-Site Parking fees are subject to change without notice; current parking fees are \$39.00 for valet parking per day for overnight guests.

World of Hyatt

Hyatt's exclusive rewards program. Full details and rules regarding the program are available by calling Hyatt information line at 1-800-492-8891 or by visiting www.hyatt.com/gp/en/index.jsp. Earn one World of Hyatt bonus point for every eligible USD \$1 spent on guestrooms if on master account to a maximum of 50,000 at all Hyatt brands. Only the Meeting Planner or designated associate who is specifically named in the Event contract will be eligible for this rewards program.

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