

# Holidays

AT BILTMORE HOTEL & SUITES



**BILTMORE**  
HOTEL & SUITES

2151 LAURELWOOD ROAD  
SANTA CLARA, CA 95054  
408.988.8411

[WWW.HOTELBILTMORE.COM](http://WWW.HOTELBILTMORE.COM)



*Included in our holiday dinner receptions*  
*compliments of the* BILTMORE HOTEL & SUITES

- All packages include two bottles of wine, champagne, or sparkling cider per table!
- **No room rental fees** for your first hour of Cocktails & Hors d'oeuvres as well as the following five hours of time included for dinner and dancing.
- Complimentary room set-up and clean-up including large dance floor.
- Selection of holiday linen colors and festive candle centerpieces.
- Beautiful decorations around the entire hotel including a perfectly adorned tree in your own event space.
- Full service staff in black and white attire for your entire event.
- Opportunity to celebrate as late as 1:00 a.m. with your own DJ or live band
- Generously discounted room rates for all your guests so you can all simply "take the elevator home" and enjoy a complimentary breakfast buffet.
- Ample complimentary parking and airport shuttle.
- A very flexible sales team with capabilities to customize our menus and work with ANY budget!



# HOLIDAY PLATED LUNCH

Your afternoon will begin with two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

## SALADS

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- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, mushrooms, chopped eggs, and balsamic vinaigrette.

## ACCOMPANIMENTS

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*All entrées will come with winter vegetables and a choice of a following seasonal side with each selected entrée.*

Winter Squash Hash / Asiago Cheese & Garlic Whipped Potatoes / Brussel Sprouts with Onion and Bacon / Glazed Sweet Potatoes / Golden Roasted Herb Potatoes / Winter Wild Rice Blend

## CHEF'S HOLIDAY ENTRÉES

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*Please choose two meat and one vegetarian entrée, the higher priced entrée selection determines the price.*

- **Seared Salmon Fillet \$36.95**  
Topped with your choice of sauce: hoisin glaze with apple chipotle sauce, cucumber dill or pesto sauce.
- **Roasted Leg of Lamb \$36.95**  
With festive holiday mint sauce.
- **Mushroom Ravioli with Champagne Cream \$35.95**  
Perfectly coated with Parmesan and diced tomatoes and placed on a bed of fresh vegetables.
- **Madeira Peppercorn London Broil \$37.95**  
Choice angus tri-tip roasted then sliced to perfection, topped with madeira sauce.

## DUETS

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- **Chicken Breast & Salmon \$41.95**  
Topped with a basil and lemon zest cream sauce.
- **Grilled Petite Filet & Prawns \$45.95**  
With Cabernet demi-glaze and pesto oil.

## DESSERT

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*Please select one item.*

- **Chocolate Triad** - A three-layer mousse cake
- **Tres Leches Cake**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

\*All meals include coffee, decaf, hot tea, iced tea, and rolls and butter.



# HOLIDAY LUNCH BUFFET

Your afternoon will begin with two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

## SALADS & SEASONAL ACCOMPANIMENTS

*Choice of five items.*

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, mushrooms, chopped eggs, and balsamic vinaigrette.
- **Winter's Finest Fresh Fruit Salad**
- **Penne Pasta** with Kalamata olives, Feta cheese, tomatoes, and fresh basil.
- **Winter Squash Hash**
- **Asiago Cheese & Garlic Whipped Potatoes**
- **Assorted Winter Vegetables**
- **Glazed Sweet Potatoes**
- **Brussels Sprouts with Onion and Bacon**
- **Golden Roasted Herb Potatoes**
- **Winter Wild Rice Blend**

## CHEF'S HOLIDAY ENTRÉES

*Please select two meats and one vegetarian item.*

- **Seared Salmon Fillet**  
Topped with your choice of sauce: hoisin glaze with apple chipotle sauce, cucumber dill or pesto sauce.
- **Pistachio Crusted Chicken Breast**  
Drizzled in pineapple melon butter.
- **Roasted Leg of Lamb**  
With festive holiday mint sauce.
- **Madeira Peppercorn London Broil**  
Choice angus tri-tip roasted then sliced to perfection, topped with madeira sauce.

*Choice of Ravioli:*

- **Shiitake Mushroom Ravioli**  
On a bed of champagne cream sauce topped with julienned vegetables, diced tomatoes and parmesan cheese.
- **Three-Cheese Ravioli**
- **Spinach and Ricotta Ravioli**
- **Szechuan Vegetable Stir-Fry**  
Seasonal vegetables with garlic and wild Szechuan sauce then topped with grilled tofu.
- **Eggplant Ratatouille**  
Eggplant, tomato, onion, bell pepper and zucchini.

## DESSERT

*Your choice of two items.*

- **Chocolate Triad** - A three-layer mousse cake.
- **Tres Leches Cake**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

\*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

**\$46.95++**

*Prices are subject to change without notice. All pricing is subject to a 22% service charge and applicable sales tax.*



# HOLIDAY PLATED DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

## FESTIVE HORS D'OEUVRES HOUR

- **International Cheese Display**
- **Winter Crudités Platter with Herbed Dip**

*And your choice of two additional items:*

- **Samosas with Vegetable Curry**
- **Teriyaki Beef Skewers**
- **Seared Ahi on Cucumber**
- **Caprese Skewers**

## PLATED DINNER SALAD CHOICES

*Please select one salad.*

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, mushrooms, chopped eggs, and balsamic vinaigrette.

## ACCOMPANIMENTS

*All entrées will come with winter vegetables and a choice of one of the following seasonal sides with each selected entrée.*

Winter Squash Hash / Asiago Cheese & Garlic Whipped Potatoes / Brussels Sprouts with Onion and Bacon / Glazed Sweet Potatoes / Golden Roasted Herb Potatoes / Winter Wild Rice Blend

*Prices are subject to change without notice. All pricing is subject to a 22% service charge and applicable sales tax.*

## CHEF'S HOLIDAY ENTRÉES

*Please choose two meat and one vegetarian entrée, the higher priced entrée selection determines the price.*

- **Seared Salmon Fillet \$45.95**  
Topped with your choice of sauce: hoisin glaze with apple chipotle sauce, cucumber dill or pesto sauce.
- **Chicken Cordon Bleu \$44.95**  
Chicken breast stuffed with Swiss cheese and prosciutto ham, on a bed of supreme sauce.
- **Chicken Piccata \$43.95**  
Chicken breast sautéed and topped with lemon butter caper sauce.
- **Roasted Leg of Lamb \$44.95**  
With festive holiday mint sauce.
- **Madeira Peppercorn London Broil \$45.95**  
Choice angus tri-tip roasted then sliced to perfection, topped with madeira sauce.
- **Shiitake Mushroom Ravioli \$39.95**  
On a bed of champagne cream sauce topped with julienned vegetables, diced tomatoes and parmesan cheese.
- **Eggplant Ratatouille \$41.95**  
Eggplant, tomato, onion, bell pepper and zucchini on a bed of saffron rice.

## DUETS

- **Chicken Breast & Salmon \$48.95**  
Topped with a basil and lemon zest cream sauce.
- **Grilled Petit Filet & Prawns \$51.95**  
With Cabernet demi-glaze and pesto oil.

## DESSERT

*Please select one item.*

- **Chocolate Triad** - A three-layer mousse cake.
- **Tres Leches Cake**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

\*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

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# HOLIDAY BUFFET DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

## FESTIVE HORS D'OEUVRES HOUR

- **International Cheese Display**
- **Winter Crudités Platter with Herbed Dip**

*And your choice of two additional items:*

- **Samosas with Vegetable Curry**
- **Teriyaki Beef Skewers**
- **Seared Ahi on Cucumber**
- **Caprese Skewers**

## BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

*Your choice of five items.*

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, and balsamic vinaigrette.
- **Winter's Finest Fresh Fruit Salad**
- **Penne Pasta** with Kalamata olives, Feta cheese, tomatoes, and fresh basil.
- **Winter Squash Hash**
- **Asiago Cheese & Garlic Whipped Potatoes**
- **Assorted Winter Vegetables**
- **Glazed Sweet Potatoes**
- **Brussels Sprouts with Onion and Bacon**
- **Golden Roasted Herb Potatoes**
- **Winter Wild Rice Blend**

## CHEF'S HOLIDAY ENTRÉES

*Please choose two meat and one vegetarian entrée.*

- **Seared Salmon Fillet**  
Topped with your choice of sauce: hoisin glaze with apple chipotle sauce, cucumber dill or pesto sauce.
- **Chicken Cordon Bleu**  
Chicken breast stuffed with Swiss cheese and prosciutto ham, on a bed of supreme sauce.
- **Chicken Piccata**  
Chicken breast sautéed and topped with lemon butter caper sauce.
- **Roasted Leg of Lamb**  
With festive holiday mint sauce.
- **Madeira Peppercorn London Broil**  
Choice angus tri-tip roasted then sliced to perfection topped with madeira sauce.

*Choice of Ravioli:*

- **Shiitake Mushroom Ravioli**  
On a bed of champagne cream sauce topped with julienned vegetables, diced tomatoes and parmesan cheese.
- **Three-Cheese Ravioli**
- **Spinach and Ricotta Ravioli**
- **Szechuan Vegetable Stir-Fry**  
Fresh vegetables sautéed in garlic and topped with a mild Szechuan sauce atop a bed of grilled tofu.
- **Eggplant Ratatouille**  
Eggplant, tomato, onion, bell pepper and zucchini.

## DESSERT

*Please select one or two items.*

- **Chocolate Triad** - a three-layer mousse cake
- **Tres Leches Cake**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

\*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

**\$56.95++**

*Prices are subject to change without notice. All pricing is subject to a 22% service charge and applicable sales tax.*



# PREMIUM BUFFET DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy as well as complimentary chair covers for that perfect final touch!

## FESTIVE HORS D'OEUVRES HOUR

- **International Cheese Display**
- **Winter Crudités Platter with Herbed Dip**

*And your choice of two additional items:*

- **Samosas with Vegetable Curry**
- **Teriyaki Beef Skewers**
- **Seared Ahi on Cucumber**
- **Caprese Skewers**

## BUFFET STATION SALADS & SEASONAL ACCOMPANIMENTS

*Your choice of five items.*

- **Mixed Field Greens** with cranberries, gorgonzola cheese, walnuts, and raspberry vinaigrette.
- **Crisp Greens** adorned with cherry tomatoes, cucumbers, garlic croutons, and toasted almonds.
- **Fresh Spinach Salad** with grape tomatoes, shaved red onions, and balsamic vinaigrette.
- **Winter's Finest Fresh Fruit Salad**
- **Penne Pasta** with Kalamata olives, Feta cheese, tomatoes, and fresh basil.
- **Winter Squash Hash**
- **Asiago Cheese & Garlic Whipped Potatoes**
- **Assorted Winter Vegetables**
- **Brussels Sprouts with Onion and Bacon**
- **Golden Roasted Herb Potatoes**
- **Winter Wild Rice Blend**
- **Glazed Sweet Potatoes**

## CHEF'S HOLIDAY ENTRÉES

*Please select two meats and one vegetarian item.*

- **Chicken Asparagus Supreme**  
A lightly breaded breast of chicken stuffed with fresh sage, asparagus, prosciutto and cream cheese on a bed of our chef's supreme sauce.
- **Chicken Piccata**  
Chicken breast sautéed and topped with lemon butter caper sauce.
- **Prime Rib** *Carver Fee \$150*  
Perfectly prepared and served with au jus and horseradish sour cream.
- **Roasted Leg of Lamb** *Carver Fee \$150*  
With a festive holiday mint sauce.
- **Seared Salmon Fillet**  
Topped with your choice of sauce: hoisin glaze with apple chipotle sauce, cucumber dill or pesto sauce.

*Choice of Ravioli:*

- **Shiitake Mushroom Ravioli**  
On a bed of champagne cream sauce topped with julienned vegetables, diced tomatoes and parmesan cheese.
- **Three-Cheese Ravioli**
- **Spinach and Ricotta Ravioli**
- **Jack Daniels New York Strip Steak**  
Perfectly tender meat marinated with Jack Daniels sauce and served with cracked black pepper and roasted garlic.
- **Eggplant Ratatouille**  
Eggplant, tomato, onion, bell pepper and zucchini.

## DESSERT

*Your choice of two items.*

- **Chocolate Triad** - a three-layer mousse cake
- **Tres Leches Cake**
- **Pecan Caramel New York Cheesecake**
- **Assorted Holiday Pastries and Desserts**

\*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

**\$66.95++**

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# BAR + WINE PRICING

## BAR PRICING

Domestic Beer	\$7.25/bottle
Imported Beer	\$8.25/bottle
House Chardonnay	\$8.50/glass
House Cabernet	\$8.50/glass
Upgraded Wines	\$9.00–\$12.00/glass
Well Drink	\$8.50/glass
Call Drink	\$9.25/glass
Premium Drink	\$11.00–\$15.00/glass
Shot	\$11.00 each
Sodas, Juices, Bottled Water	\$3.25 each

*A \$500.00 bar minimum is required, per bar. If minimum is not met the difference will be charged to client as a bartender fee.*

## ADDITIONAL SELECTIONS

Champagne Punch Bowl	\$45.00/gallon
Poured Champagne and Cider Toast	\$3.50/person

*Wine, champagne, or cider brought into the hotel will be charged a corkage fee of \$12.00 per bottle, or \$15.00 per magnum. Hard liquor is not permitted. Client will be charged \$100.00 per bottle if any hard liquor is brought in from the outside.*

*Prices are subject to change without notice. All pricing is subject to a 22% service charge and applicable sales tax.*

## WINE SELECTIONS

Per Bottle

### California Chardonnay

Salmon Creek, <i>Sonoma</i>	\$32.00
Cedar Brook, <i>Napa Valley</i>	\$34.00
Kendall Jackson, <i>Santa Rosa</i>	\$38.00
Silver Ridge Vineyards, <i>Napa Valley</i>	\$38.00
La Crema, <i>California</i>	\$54.00
Rutherford Vintners, <i>Napa Valley</i>	\$46.00
Rare Earth, <i>California (Gluten Free)</i>	\$46.00
Paraiso, <i>Monterey</i>	\$46.00

### Other Interesting Whites

Salmon Creek, Pinot Grigio, <i>Sonoma</i>	\$32.00
Salmon Creek, White Zinfandel, <i>Sonoma</i>	\$32.00
Brut Stanford, <i>California</i>	\$30.00
Pierre Chainier Brut-France	\$36.00
Cupcake, Sparkling Wine-Italy, <i>California</i>	\$40.00
Allure, Pink Mocado, 187, <i>Ceres</i>	\$34.00
Primosole, Pinot Grigio, <i>Italy</i>	\$50.00
Gravel Bar, Riesling, <i>Monterey</i>	\$46.00
Paraiso, Riesling, <i>Monterey</i>	\$46.00

### California Cabernet Sauvignon

Salmon Creek, <i>Sonoma</i>	\$32.00
Cedar Brook, <i>Napa Valley</i>	\$34.00
Silver Ridge Vineyards, <i>Napa Valley</i>	\$38.00
Kendall Jackson, <i>Alexander Valley</i>	\$58.00
Robert Hall, Paseo Robles, <i>California</i>	\$46.00
Rare Earth, <i>California (Gluten Free)</i>	\$50.00
Falcone, Paso Robles, <i>California</i>	\$65.00

### California Merlot

Salmon Creek, <i>Sonoma</i>	\$32.00
Montpellier, <i>Sonoma</i>	\$38.00
Rutherford Vintners, <i>Napa Valley</i>	\$46.00
Robert Hall, <i>Paso Robles</i>	\$46.00

### Other Interesting Reds

Pinot Noir, Montpellier, <i>Sonoma</i>	\$38.00
Syrah, Montpellier, <i>Sonoma</i>	\$38.00
Rare Earth, <i>California (Gluten Free)</i>	\$50.00
Zinfandel, Robert Hall Winery, <i>Paso Robles</i>	\$46.00
Paraiso, Pinot Noir, <i>Monterey</i>	\$46.00





# FESTIVE ADDITIONS

**END OF THE EVENING HOLIDAY TEA & COOKIES | \$5.50 PER PERSON WITH ANY OF OUR HOLIDAY MENUS**

After a few Holiday Libations, the perfect end to the evening will be a platter of fresh holiday cookies along with seasonal peppermint tea, warm apple cider, and hot chocolate.

**LINEN**

Your choice of floor length tablecloth and linen napkins in your choice of colors.

**CHILDREN'S MENU | \$22.95++**

A fun-filled children's plate for ages 2-10 can be requested at a special rate.

**CORKAGE**

Wine, champagne or cider brought into the hotel will be charged a corkage fee of \$15.00++ per bottle and \$18.00++ per magnum bottle. Outside hard liquor is not permitted and penalty fees will apply for not following this policy.

**POURED CHAMPAGNE & CIDER TOAST | \$3.50++ PER GLASS**

A perfectly served choice of champagne or cider.

**HOUSE WINE SELECTION | \$32.95++ PER BOTTLE**

Finish the table setting with a bottle or two of wine per table. Our house wine, Salmon Creek, is available in Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet.

(Our extended wine list is available upon request.)

**TROPICAL PUNCH BOWL | \$25.00++ PER GALLON**

**CHAMPAGNE PUNCH BOWL | \$45.00++ PER GALLON**

**AUDIO VISUAL | PRICES VARY**

Microphone, screen, projector, or any other equipment are available.

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All of our menus are incredibly flexible so if you need us to work with your budget or customize and adjust our menus specifically for your group we would be happy to do so!!

*\*A bar minimum of \$500.00 per bar will apply.*