

Hilton Santa Clara



Wedding Packages

4949 Great America Parkway
Santa Clara, CA 95054
Catering Office: (408) 562-6704
www.hiltonsantaclara.com

Congratulations on your engagement!

Whether it's the rehearsal dinner, wedding reception, honeymoon suite or all three, let the Hilton Santa Clara make your special day unforgettable. Our on-site Professional Wedding Coordinator will make sure that all the arrangements are perfect.



Our elegant ballrooms can be the ideal location for your ceremony or reception. The Sierra Ballroom can accommodate parties up to 200 guests and the Coastal Ballroom can accommodate parties up to 90 guests. We offer time slots on a first come, first serve basis. We know that Churches are not flexible with their times, so we choose to be flexible with ours.

From menu planning to vendor selections we will make the wedding planning as stress free as possible.

All of our packages include

Assorted Domestic Cheese Display and Vegetable Crudité's Display
Choice of 3 Butler Passed Canapés
Fresh Fruit Punch Served in a Silver Punch Bowl
Choice of Tray Passed Champagne During the Cocktail Hour OR Champagne Toast
Two Bottles of Wine Per Table of 10
Gourmet 2 Course Menu (Either Plated or Buffet)
Banquet Tables and Chairs
Elegant Floor Length White Tablecloths
Your Choice of Colored Napkins and Overlays
Centerpieces of Table Mirrors and Votive Candles on Each Table
Complimentary Cake Cutting
Complimentary Overnight Stay with Chocolate Dipped Strawberries
and a Bottle of Champagne

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Special discounted guest room rates for out of town guests are also available!
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Package enhancements such as upgraded linens, chair covers, chiavari chairs & ice carvings,
And more are available. Ask our Wedding Coordinator for details.



Hors D'Oeuvres

Canapé Selections

(Please choose THREE to be butler passed)

Salmon & Capers

Herbed Goat Cheese with Toasted Peanuts

Beef Crostini with Blue Cheese

Shrimp and Roasted Red Pepper

Sun Dried Tomato, Fresh Mozzarella & Basil

Grilled Squash with Kalamata Olive Tapenade

Prosciutto, Melon and Berry

Blue Cheese with Chopped Pecans

Mango Salsa in Cucumber

Chicken Caesar Endive

Roquefort Cheese with Glazed Walnuts

Smoked Salmon Cream Cheese

Prices are subject to 20% service charge and 9.25% sales tax.

Reception Enhancements

Artesian Cheese Display

Selection of Artesian Domestic and Imported Cheese

Served with Carr's Crackers and Baguettes

\$8.00 per person

Antipasto Display

Assorted Cured Meats, Cheeses and Vegetables

Served with Focaccia and Pita Bread

\$9.00 per person

Hot Hors D'Oeuvres

(Minimum order of 50 pieces per selection required)

Artichoke, Mushroom and Boursin in Filo

Butterflied Coconut Shrimp

Thai Chicken Sate

Teriyaki Beef Sate

Mushrooms Stuffed with Italian Sausage

Mini Crab Cakes

Pork Pot Stickers

Vegetable Egg Rolls

\$6.00 per piece

Prices are subject to 20% service charge and 9.25% sales tax.

Plated Entrée Selections

*All entrees are served with your Choice of Risotto, Rice Pilaf,
Garlic Mashed Potatoes Or Roasted Fingerling Potatoes,
Fresh Seasonal Vegetables, Dinner Rolls with Butter,
Starbucks Regular Coffee, Decaffeinated Coffee and Tazo Teas*

Please Select ONE Salad

*Mixed Baby Mesclun Greens with Vine Ripe Tomatoes,
Marinated Cucumbers and Balsamic Vinaigrette*

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*Organic Baby Spinach with Candied Walnuts, Blue Cheese,
Crisp Bacon and Sherry Vinaigrette*

~

*Crisp Romaine with Toasted Herb Croutons, Parmesan Cheese
and Classic Caesar Dressing*

Please Select ONE Entrée

Char Grilled Breast of Chicken with Mushroom Sauce

~

Sliced Roasted Turkey Breast with Cranberry Bread Stuffing

~

Grilled Marinated London Broil with Mushroom Sauce
\$66.00 per

Pacific Seared Salmon with Pesto Sauce

~

Baked Crusted Salmon Fillet with Dill Sauce

~

Chicken Wellington with a Pinot Noir Mushroom Sauce
\$68.00 per

**Vegetarian options are available upon request.*

Prices are subject to 20% service charge and 9.25% sales tax.

Please Select ONE Entrée

*Breast of Chicken Tetrizzini Stuffed with Linguini,
Mushrooms and Alfredo sauce*

~

*Breast of Chicken stuffed with Spinach and
Wild Mushrooms with Champagne Sauce*

~

*Breaded Breast of Chicken Palermo with Spinach,
Sun dried Tomatoes & Boursin cheese*
\$70.00 per

Petrale Sole Dore with Butter, Wine and Lemon Sauce

~

Seared Mahi-Mahi Provençal

~

*Hilton Supreme Chicken Breast Stuffed with Asparagus, Cream Cheese
and Prosciutto Ham*
\$72.00 per

Black Angus 10oz New York Steak with Red Wine Reduction

~

Roasted Prime Rib of Beef Au-Jus

~

Angus Tenderloin of Beef Filet Wild Mushroom Sauce
\$78.00 per

*If more than one entrée is selected the price of highest priced entrée will
prevail. A maximum of three entrees may be selected.*

Prices are subject to 20% service charge and 9.25% sales tax.

Dual Plated Entrée Selections

*All entrees are served with your Choice of Risotto, Rice Pilaf,
Garlic Mashed Potatoes Or Roasted Fingerling Potatoes,
Fresh Seasonal Vegetables, Dinner Rolls with Butter,
Starbucks Regular Coffee, Decaffeinated Coffee and Tazo Teas*

Please Select ONE Salad

*Mixed Baby Mesclun Greens with Vine Ripe Tomatoes,
Marinated Cucumbers and Balsamic Vinaigrette*

~

*Organic Baby Spinach with Candied Walnuts, Blue Cheese,
Crisp Bacon and Sherry Vinaigrette*

~

*Crisp Romaine with Toasted Herb Croutons, Parmesan Cheese
and Classic Caesar Dressing*

Please Select ONE Dual Entrée

*Pacific Salmon with Dill Sauce & Chicken Breast with
Mushroom Sauce*

~

*London Broil with Red Wine Reduction & Seared
Salmon with Pesto Sauce*

\$76.00 per

Petite Filet of Beef Tenderloin & Chicken Breast

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Petite Filet of Beef Tenderloin & Shrimp Scampi

\$80.00 per

**Vegetarian options are available upon request.*

Prices are subject to 20% service charge and 9.25% sales tax.

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Buffet Options

Included

Napa Garden Greens with Valley Isle Vinaigrette

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Watsonville Artichoke Marinated with Basil and Virgin Olive Oil

~

Grilled California Vegetables with Napa Wine Dressing

~

Fresh Seasonal Fruit Salad

Please Select TWO Entrees

(Add an additional entrée for \$6.00 per person)

Seared Pacific Salmon with Lemon Dill and Capers

Grilled Free Range Chicken with Portabella Mushrooms

Grilled London Broil with Mushroom Red Wine reduction

Roasted Pork Loin with Raisin Sauce

Orzo Pasta with Grilled Italian Sausages, Fire Roasted Peppers with Tomato Pomodoro

Please Select ONE Starch

Risotto, Rice pilaf, Garlic Mashed Potatoes or Roasted Fingerling Potatoes

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Fresh Garden Vegetables

~

Fresh Baked Rolls and Butter

~

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas

\$68.00 per person

Prices are subject to 20% service charge and 9.25% sales tax.

Beverage Service

Hosted Bar

<i>Premium</i>	<i>\$6.50</i>
<i>Top Shelf</i>	<i>\$7.50</i>
<i>Domestic Beer</i>	<i>\$4.50</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>Soft Drinks</i>	<i>\$3.75</i>

Cash Bar

<i>Premium</i>	<i>\$7.00</i>
<i>Top Shelf</i>	<i>\$8.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$6.25</i>
<i>Soft Drinks</i>	<i>\$4.00</i>

Premium Brands

Smirnoff
Bacardi
Bombay
Jim Beam
Cutty Sark
Jose Cuervo

Top Shelf Brands

Absolut
Jangueray
Captain Morgan
Jose Cuervo 1800
Jack Daniels
Crown Royal
Johnny Walker Red

Prices are subject to 20% service charge and 9.25% sales tax.

*A \$150.00 Bartender Fee for up to 4 hours will apply. \$75.00 per hour for each additional hour.
Bartender Fee will be waived with a minimum of \$500.00 in bar sales.*

Wedding Day Timeline

9-12 Months Before

- ◇ Announce engagement to family & friends.
- ◇ Set wedding date and time
- ◇ Send out Save the Date cards
- ◇ Set up wedding budget
- ◇ Hire a wedding consultant if you plan to use one
- ◇ Select your wedding attendants
- ◇ Decide on color & scheme of the wedding
- ◇ Reserve ceremony and reception sites
- ◇ Select videographer, photographer, florist, music, DJ
- ◇ Start compiling guest list
- ◇ Choose your gown and accessories
- ◇ Choose bridesmaids dresses

6-8 Months Before

- ◇ Order your gown
- ◇ Order invitations
- ◇ Start planning the rehearsal dinner
- ◇ Choose a bakery for wedding cake
- ◇ Register for gifts
- ◇ Set aside block of hotel rooms for out of town guests

3-5 Months Before

- ◇ Finalize guests list and start addressing invitations
- ◇ Shop for wedding rings
- ◇ Make final arrangements for the ceremony
- ◇ Reserve men's formal wear
- ◇ Make or buy favors for guests
- ◇ Select flowers for the bridal party
- ◇ Book wedding day transportation
- ◇ Book hair and makeup artists

1-2 Months Before:

- ◇ Finalize ceremony specifics
- ◇ Mail out invitations
- ◇ Design and print wedding programs
- ◇ Buy all accessories (toasting glasses, garter, ring pillow, etc.)
- ◇ Finalize music selections
- ◇ Confirm details with photographer and videographer

2 Weeks Before

- ◇ Contact invited guests that have not yet responded
- ◇ Plan seating arrangements for the reception
- ◇ Give final counts to caterer
- ◇ Confirm honeymoon arrangements
- ◇ Mail wedding announcements to newspaper

1 week Before

- ◇ Pick up wedding gown and bridesmaids dresses
- ◇ Pick up grooms attire
- ◇ Provide timeline to bridal party
- ◇ Make sure you have your marriage license!

On Your Wedding Day

- ◇ Be sure to eat something!
- ◇ *HAVE A GREAT TIME!*

