



**Hilton**  
SANTA CLARA

# HOLIDAY

## THE CELEBRATION STARTS HERE

Become the “ holiday rock star” of your office in 2015, by letting us do all the work. Our wonderful event venues are perfect for your holiday party of 40 to 250. With delicious food, specialty cocktails and our ‘take the elevator home’ discounted room blocks the Hilton Santa Clara is your perfect Holiday location.

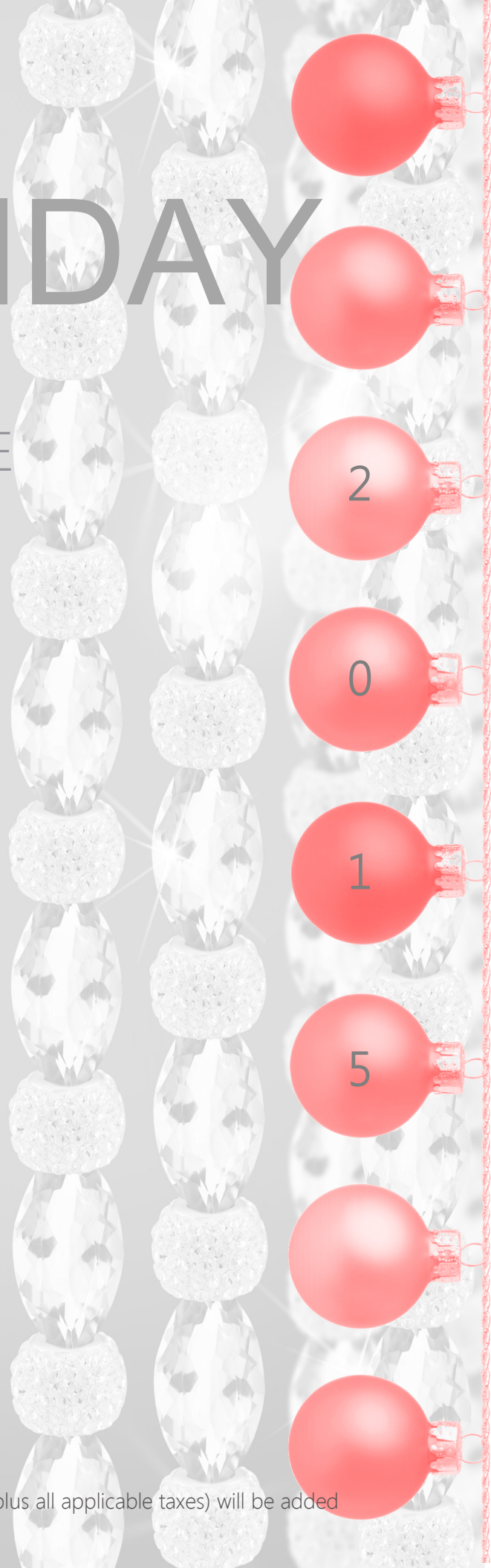
### Our offers to you:

- butler passed hors d'oeuvres
- plated and buffet options
- bars big and small, hosted or cash
- sweets and bubbles to finish the night

### Our gifts to you:

- catering specialist to make the planning seamless
- “take the elevator home” discounted room rates
- tables, banquet chairs, festive linen & votive candles, lighted trees and holiday themed house centerpieces
- requested staging for entertainment and lovely dance floor
- complimentary parking

a 23% service charge of the total food and beverage revenue (plus all applicable taxes) will be added



# RECEPTION

## COCKTAIL

Selection of three (3) butler passed hors d'oeuvres  
One (1) display table

### cold hors d'oeuvres

- . smoked salmon pinwheel on pumpernickel round
- . shrimp salad in a cucumber cup
- . pear & gorgonzola on crispy crostini
- . tomato basil bruschetta with shredded parmesan & parsley
- . seared beef tenderloin on crostini
- . antipasto skewers: mozzarella di bufala, artichoke hearts, sundried tomatoes and kalamata olives

### enhancements + 5.00pp

- . shrimp cocktail with fresh horseradish cream
- . pepper seared ahi on cucumber with wasabi & pickled ginger

### hot hors d'oeuvres

- . teriyaki beef satay with garlic soy sauce
- . butterflied coconut shrimp with plum sauce
- . mushrooms stuffed with Italian sausage
- . artichoke mushroom & boursin cheese in phyllo
- . Thai marinated chicken satay with peanut sauce
- . spanakopita, spinach and feta cheese
- . egg roll: chicken, vegetable or pork
- . santa fe spring rolls with corn & black beans

### enhancements + 5.00pp

- . Maryland jumbo lump mini crab cakes
- . baby lamb chops with mint chutney

### display tables

- . garden vegetable crudite: carrots, grape tomatoes, cucumbers, celery, zucchini, squash, green olives, ranch dressing, tzatziki sauce and house made hummus
- . artisan cheese: selection of California cheeses with grilled baguette, assorted roasted nuts and fruit preserves
- . antipasto display: selected meats with variety of crackers and baguettes, along with cornichons, olives, and marinated feta cheese

### enhancements

- . seafood display: poached colossal prawns, tomatillo bay oysters, green lip mussels, snow crab claws, house made cocktail sauce and fresh lemons 18pp additional
- . sushi display: variety of rolls including spicy tuna, shrimp tempura and vegetable rolls, fresh assortment of sashimi along with fresh ginger, wasabi and soy sauce, served with chop sticks. 22pp additional

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# DINNER

## BUFFET

Tis the season: (2) Starters, (2) Entrees, (2) Sides 79 per person

Joy to the world: (3) Starters, (3) Entrees, (2) Sides 89 per person

. includes dinner rolls with butter, freshly brewed Starbucks coffee, decaffeinated coffee & hot water with assorted Tazo teas.

### starters

- . lobster bisque soup with sherry and crème fraîche
- . classic caesar salad, sourdough croutons and shredded parmesan with house made dressing
- . winter chicory with shaved fennel and fig
- . cream of pumpkin soup with chili pepitas
- . Watsonville artichokes marinated with basil and extra virgin olive oil
- . fresh sliced heirloom tomatoes, buffalo mozzarella cheese and fresh basil drizzles with balsamic & olive oil

### tis the season entrée choices

- . chicken picatta with lemon, butter capers and parmesan sauce
- . seared pacific salmon with white wine sauce
- . sliced striploin with mushroom and red wine reduction
- . butternut squash raviolis with sage butter sauce
- . roasted turkey breast with pecan stuffing and giblet gravy carved to order
- . baked honey glazed ham with pineapple and pan reduction carved to order

### desserts

. A lavish display of holiday desserts, pies, cakes, cookies and traditional holiday offerings.

### sides

- . mixed wild rice with pecans
- . Yukon golden garlic mashed potatoes
- . fresh steamed vegetables
- . roasted winter vegetables
- . orzo pasta with pesto spinach and sun dried tomatoes
- . jasmine rice with cilantro
- . broccolini provencal

### joy to the world entrée choices

- . rosemary & garlic grilled chicken breast with roasted shitake mushrooms
- . seared sea bass with roasted shrimp wine and lemon sauce
- . butternut squash or mushroom raviolis with sage butter sauce
- . roasted sliced prime rib with au jus and béarnaise sauce carved to order
- . roasted sliced New York strip with three peppercorn sauce carved to order
- . roasted turkey breast with pecan stuffing and giblet gravy carved to order
- . baked honey glazed ham with pineapple and pan reduction carved to order

based on 90 minutes of continuous service during dinner

a 23% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

# DINNER

## PLATED

Dinners Include: Salad, Entrée (see selection for package pricing), One plated dessert, Bread Basket, & Coffee Service. Please note if two entrées are selected the higher price will prevail for all. Maximum of three entrées and all selection choices must be given to manager 14 days in advance

### salads

SELECT ONE

crisp romaine lettuce, shaved parmesan, garlic croutons and Caesar dressing

spinach with crumbled blue cheese and raspberry vinaigrette

arugula mesclun greens with candied walnuts and blue cheese dressing

### entrées -(all entrées accompanied with seasonal vegetable and carbohydrate)

duet of angus filet of beef tenderloin with béarnaise sauce & jumbo prawns with pesto cream sauce \$75pp

herb roasted Petaluma free range chicken with roasted vegetables \$54pp

seared salmon filet with caramelized onion glaze \$58pp

grilled sea bass with pesto cream sauce \$60pp

angus filet of beef tenderloin with chanterelle mushrooms \$68pp

tender breast of chicken filled with prosciutto ham, cream cheese and fresh asparagus with champagne sauce \$58pp

grilled 10oz. angus New York with cabernet sauce \$66pp

Duet of grilled angus New York with cabernet sauce & seared salmon filet with lemon dill sauce \$72pp

Mushroom ravioli with sage butter sauce \$52pp

### dessert

pumpkin pie caramel crème anglaise

bourbon pecan pie, brandy butter glaze

tres leches cake crème Chantilly

NY cheesecake with cranberry citrus marmalade

gluten free chocolate gateau with caramel glaze

### finishing touches

hot apple cider and hot cocoa station - \$5pp

Viennese Table (based on 4 pieces per person) - \$12pp

gourmet coffee station - \$6pp

butler passed eggnog - \$3pp

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# BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

## bubbles

Charles de fere, blanc de blancs, cuvee - \$50 / bottle

Mumm's, Brut (Napa) - \$40 / bottle

Non Alcoholic sparkling cider - \$20/ bottle

## premium brands

- . Grey Goose Vodka
- . Bombay Sapphire Gin
- . Patron Silver Tequila
- . Jack Daniels Whiskey
- . Johnnie Walker Black Scotch
- . Maker's Mark Bourbon
- . Bacardi Superior Rum
- . Domestic brews
- . Imported brews
- . Premium white and red wines
- . Assorted soft drinks and juices

1st hour - \$30pp      2nd hour - \$25pp

3rd hour - \$20pp

Cash or on consumption

Mixed drinks - \$12/drink      wine - \$9/drink  
domestic beer - \$7/bottle      imported - \$8/bottle

## beer & wine bar

Bud light, Budweiser, Sierra Nevada, Coors light, Miller light, Corona, Big Daddy IPA, Heineken, Samuel Adams and St. Pauli (non alcoholic), premium house wines, soft drinks, juices and bottled waters

on consumption or cash - \$3 - \$6/ drink

hosted -1 hour - \$19pp

each additional hour \$10pp

## specialty bars

ADDITIONAL BARTENDER REQUIRED

margarita bar: variety of fresh margarita's made with patron silver, 1800 reposado and sauza gold, salted, unsalted, flavored or original - \$15 / drink on consumption

micro brew bar: featuring local brew house beer, with a selection of six available - \$9/ bottle on consumption

spiked egg nog butler passed - \$10 / drink

signature holiday cocktail: work with our in house mixologist to create your companies specialty cocktail or holiday themed drink - \$14 / drink

1 single bar and 1 bartender per 100 guests - bartender fee of \$165/ each  
our hosted bars do not include specialty drinks like frozen drinks and martinis/ margaritas  
a 23% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.