

THE AMESWELL

HOTEL



MODERN LUXURY
in Mountain View, California



Meadow Meets Modern

Celebrate your wedding at one of the most unique and inspiring venues in the Bay Area. Whether you envision a grand wedding reception or an intimate family affair, The Ameswell Hotel offers infinite possibilities for your special day.

Our dedicated team of specialists works with you to bring your vision to life with creative menus, impeccable service, and a modern guest experience - all within a resort-like setting on eleven acres.

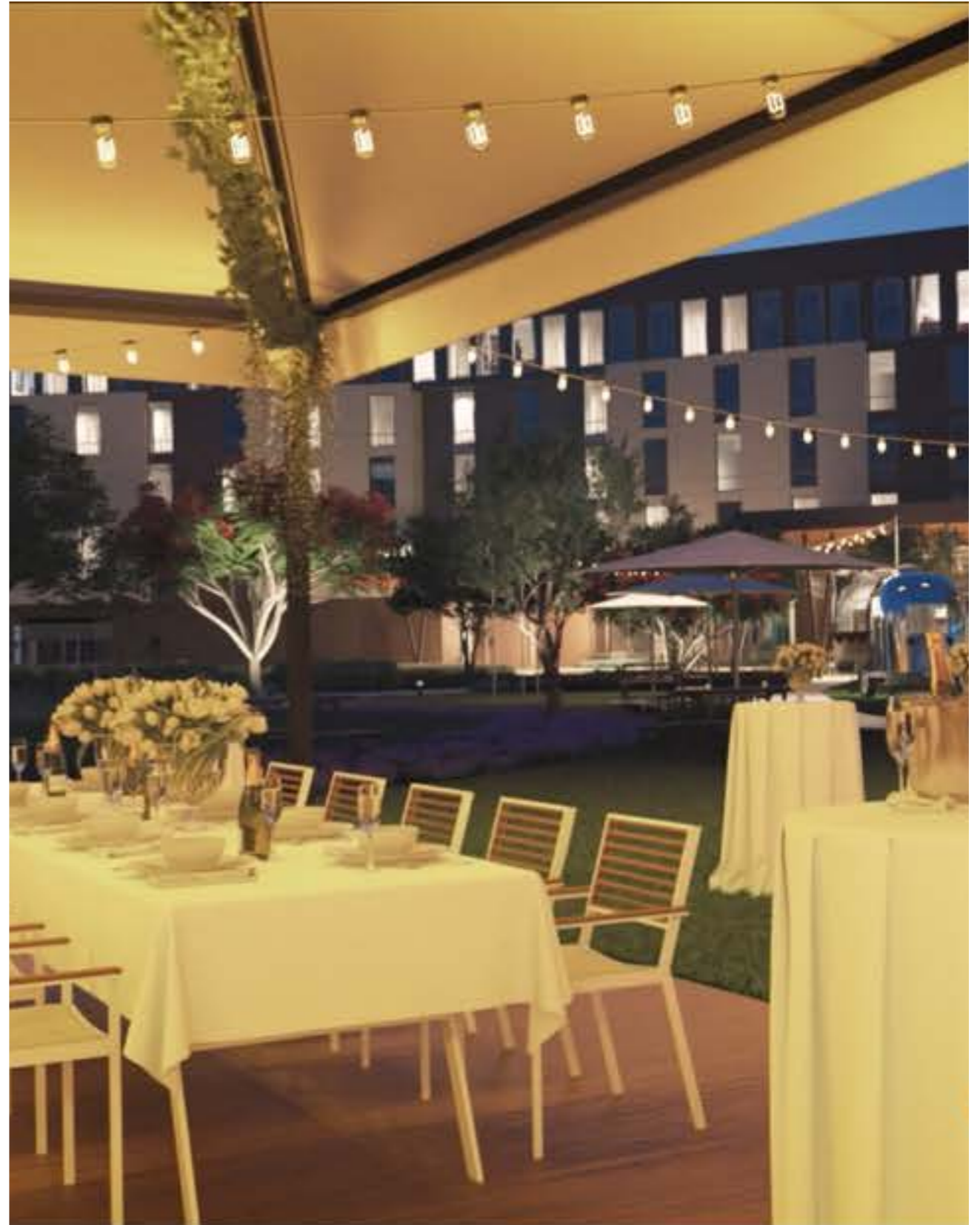


Celebrate Your Way

Gather with your friends and family in a myriad of options, both indoors and outdoors.

Our flexible 4,400 square foot Ballroom with floor-to-ceiling windows and immaculately created finishes and furnishings delights as a light-filled and contemporary venue.

Our spacious Event Lawn and Meadow offer unique settings for outdoor ceremonies and unforgettable celebrations under the Mountain View stars.





Amenities & Activities

A heated outdoor pool, beer garden, fire pits, state-of-the-art fitness center, spa and direct access to the Steven's Creek Trail for hiking and biking, give you and your guests plenty of downtime options in between wedding events.

Other activities include lawn games, a short walk to downtown boutiques, concerts at Shoreline Amphitheater and several golf courses within minutes of the property.



Diverse Dining Options

Our indoor/outdoor bar and restaurant, Roger, is perfect for rehearsal dinners, after-parties and next-day breakfasts.

The Flyby cafe and our Airstream bar provide options for more casual and impromptu gatherings.





Comfort and Convenience

Our convenient location, less than ten miles from San Jose International Airport and 24 miles from San Francisco International Airport, makes us easy to reach for wedding guests traveling from near and far.

On arrival, your guests will be comforted knowing that The Ameswell Hotel is the newest and safest hotel in Silicon Valley. Each of our 255 guest rooms is defined by comfort and space, with floor-to-ceiling windows, luxurious linens, and 100% organic bath amenities by Juice Beauty. Special attention has been given to air and water filtration and sound quality, ensuring your guests the comfort of a great night's sleep. Our spacious suites offer a perfect setting for wedding day preparations and the bride and groom's wedding night.



WEDDING PACKAGES



TIER I: HAPPILY EVER AFTER

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\$118 per person

PRE-CEREMONY SERVICE

Chilled Seafood Display

West Coast Oysters on the Half Shell, Champagne Mignonette

Dungeness Crab Salad, Fresno Chile & Celery Root Remoulade

Peel & Eat Shrimp, Cocktail Sauce

Includes Lemon Wedges, Crab Louis Dip, Sprouted Rye Bread & Churned Butter

DINNER SERVICE

Cocktail Reception

Choice of four (4) Chef-Inspired Passed Appetizers

Choice of two (2) Artisanal Boards & Display Stations

Dinner Service - Choice of Service Style:

Plated with Traditional Table Service; Choice of two (2) Starters, three (3) Entrees & two (2) Desserts

Buffet Style; Choice of two (2) Starters, three (3) Entrees, Selection of Flatbreads & Petite Dessert Display or

Select Any of Our Specialty Buffets

LATE NIGHT SERVICE

Choice of two (2) Passed Late Night Snacks

Have S'more Station: Recchiuti Vanilla Bean Marshmallows, Assorted Local Chocolates & Graham Crackers

Champagne & Sparkler Send-Off



TIER II: HERE COMES THE BRIDE

TIER II: HERE COMES THE BRIDE

\$98 per person

PRE-CEREMONY SERVICE

Choice of one (1) Artisanal Board & Break Out Station

POST-CEREMONY DINNER SERVICE

Cocktail Reception

Choice of three (3) Chef-Inspired Passed Hors D'Oeuvres

Dinner Service - Choice of Service Style:

Plated with Traditional Table Service; Choice of two (2) Starters, three (3) Entrees & two (2) Desserts

Buffet Style; Choice of two (2) Starters, three (3) Entrees, Selection of Flatbreads & Petite Dessert Display or Select Any of Our Specialty Buffets

LATE NIGHT SERVICE

Choice of two (2) Passed Late Night Snacks

Have S'more Station: Recchiuti Vanilla Bean Marshmallows, Assorted Local Chocolates & Graham Crackers

Champagne & Sparkler Send-Off



TIER III: TO HAVE & TO HOLD

TIER III: TO HAVE & TO HOLD

\$88 per person

DINNER SERVICE

Cocktail Reception

Choice of three (3) Chef-Inspired Passed Hors D'Oeuvres

Dinner Service - Choice of Service Style

Plated with Traditional Table Service; Choice of two (2) Starters, three (3) Entrees & two (2) Desserts

Buffet Style; Choice of two (2) Starters, three (3) Entrees, Selection of Flatbreads & Petite Dessert Display or Select Any of Our Specialty Buffets

LATE NIGHT SERVICE

Champagne & Sparkler Send-Off



MENU OFFERINGS

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Passed Hors D'Oeuvres

TASTING OF SUMMER TAPENADES, spring pea, fresh fig, peach-pecan
BEEMSTER AGED GOUDA, ancient grain crisp, bell pepper jam, quinoa dukkha
VIETNAMESE SPRING ROLL, sweet & sour summer vegetables, mae ploy sauce
COMPRESSED WATERMELON LOLLIPOP, heirloom tomato, whipped lemon ricotta, balsamic
ZUCCHINI & FETA PANCAKES, sumac raita
AVOCADO CROSTINI, campari tomato, caper-dill salsa
TWICE BAKED POTATO, fried chorizo, spanish pimento aioli
ANGEL'D EGG, house-smoked salmon, trout roe, beet chip
CHIMICHURRI BEEF SKEWER, tempura avocado, crispy polenta, blistered tomato
PEPPER-STEAK CARPACCIO, capers, pickled shallot, black truffle, parmesan
PETALUMA CHICKEN SKIN CHICARRONES, local aioli honeycomb, hot sauce
DUNGENESS CRAB CROSTINI, celery root & fresno chile remoulade
MAINE LOBSTER SALAD, potato crisp, smoked trout eggs, brown butter aioli
YELLOWFIN TUNA TACOS, sesame shoyu, avocado mousse
SALMON BELLY CEVICHE, avocado, dill, buttermilk crema
COCONUT GRILLED SHRIMP, mango, cilantro, roasted peach bellini
CHEESE & TOMATO FLATBREAD, basil, grated parmesan
N'DUJA FLATBREAD, shaved prosciutto, roma tomato, balsamic, parmesan

MENU OFFERINGS

PLATED DINNER

Starters

BUTTERNUT SQUASH SOUP, pumpkin oil, shaved beets, chive blossoms

CUCUMBER & JALAPENO GAZPACHO, dungeness crab salad, trout roe

AMELIA'S CAESAR, lacinato kale, arugula, parmesan, herbed brioche croutons

SUMMER BERRY SALAD, mint, goat cheese, lemongrass-ginger vinaigrette

BUTTER LETTUCE, scarlet radish, chervil, avocado, dill dressing

GREENS & GRAINS, local lettuces, herbs & vegetables, puffed quinoa, lemon dressing

THE GREEK "WEDGE", iceberg lettuce, salt roasted chickpeas, cucumber, olives, tahini-chili vinaigrette

THE CLASSIC WEDGE, iceberg lettuce, beefsteak tomato, point reyes bleu, crispy bacon, cool ranch

COMPRESSED MELON SALAD, local honeycomb, oat & nut dukkha, cayenne-citronette

\$5 additional charge per guest

SMOKED SALMON "CRUDO", crispy onions, dill cream, finger radishes

DUNGENESS CRAB CAKES, sweet corn relish, basil broth

CREEKSTONE FARMS PEPPERSTEAK CARPACCIO, classic venetian garnishes, sauce gribiche

YELLOWFIN TUNA CRUDO, soybean tapenade, potato gaufrette, solar dried tomato, lemon agrumato oil,
olive mayo

MENU OFFERINGS

Main Course

THE "A" BURGER, double angus patties, american cheese, house bread & butter pickles, french fries

Substitute- the "planet" burger

ROASTED PETALUMA FREE RANGE CHICKEN, fried potatoes & cream, savoy spinach, garlic fondue

FRENCH CURRY SALMON, coconut quinoa, cauliflower, crispy onions, tabbouleh vinaigrette

BLACK COFFEE SKIRT STEAK, garlic broccolini, fermented black beans, onion petals, creamy hoisin

SEARED YELLOWFIN TUNA, sticky rice cake, grilled boo choy, togarashi butter sauce

GUANCIALE CARBONARA, pecorino, english peas, creamy poached egg

GRIDDLED MASCARPONE POLENTA & CRISPY PORK BELLY, cherry tomatoes, cognac cream

CHARBROILED BALSAMIC CAULIFLOWER STEAK, campari tomato, basil & parsley salad, sauce romesco

QUINOA-POLENTA CREPE, spring peas, asparagus, crispy artichokes, onion soubise

MENU OFFERINGS

Something Sweet to Eat

CAST IRON CARAMEL APPLE TARTLET, rye crumb, straus vanilla bean ice cream

TRIO OF SORBET, seasonal flavors

MATCHA TRES LECHE CAKE, toasted pistachios

NAPA VALLEY GRANITA, almond milk panna cotta



BAR SELECTIONS

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The Ameswell Hotel will offer a wide selection of beer, wine and craft cocktails. With an emphasis on local brands and custom-designed signature drinks, your guests Will enjoy an authentically California – and authentically You – experience that will leave them talking about your wedding for years to come.

CRAFT BEERS... \$11

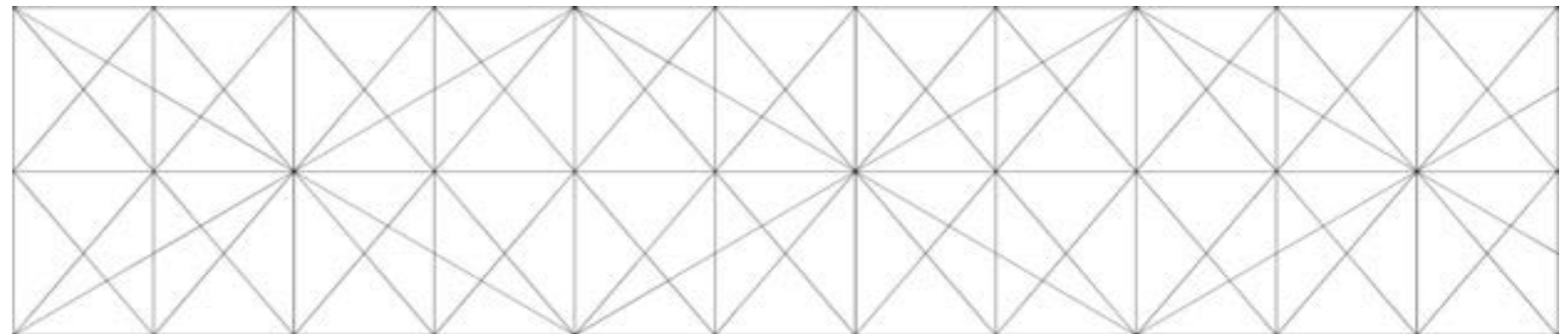
- LAUGHING MONK, Holy Ghost Pilsner
- ANCHOR STEAM, Lager
- LAGUNITAS, IPA
- BLACK HAMMER BREWING, Take Me Stout Tonight
- LAUGHING BUDDHA, Yellow Beer, Cool Bottle

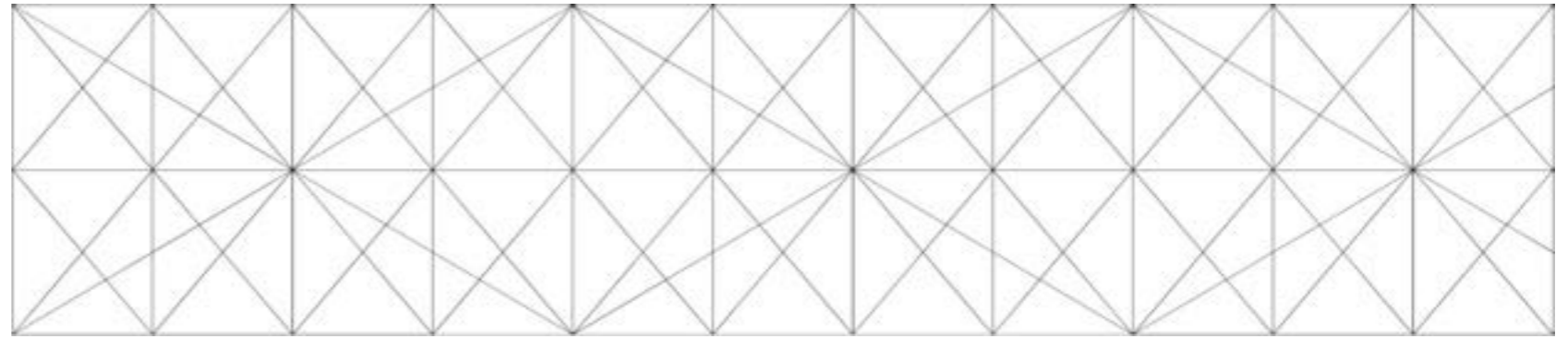
GOOD, COLD BEERS... \$8

- COORS BANQUET, Pilsner
- CORONA EXTRA, Pale Lager
- BLUE MOON, Belgian White
- STELLA ARTIOS, Pilsner

DOMESTIC BEERS... \$6

- COORS LIGHT
- BUSCH LIGHT
- BUD LIGHT
- BUDWEISER
- PABST BLUE RIBBON





TOP SHELF BAR OFFERINGS... | \$18

- KETTLE ONE VODKA
- WOOD FORD RESERVE WHISKEY
- CANA SECO RUM
- MICHTER'S SMALL BATCH BOURBON
- DON JULIO BLANCO 80 TEQUILA

PREMIUM BAR OFFERINGS... | \$15

- RUSSIAN STANDARD VODKA
- GORDON'S LONDON DRY GIN
- CIMMARRON BLANCO TEQUILA
- EL DORADO 3-YEAR-OLD RUM
- FOUR ROSES BOURBON
- OLD GRANDAD BONDED WHISKEY

BAR PACKAGES...

Each package includes a selection of one white and one red house wine, sodas and mixers.

TOP SHELF BAR + CRAFT BEERS

- ONE HOUR | \$45 PER GUEST
- TWO HOURS | \$58 PER GUEST
- ADDITIONAL HOUR | \$13 PER GUEST (Max 4 Hours)

PREMIUM BAR + DOMESTIC BEERS...

- ONE HOUR | \$38 PER GUEST
- TWO HOURS | \$53 PER GUEST
- ADDITIONAL HOUR | \$11 PER GUEST (Max 4 Hours)

BAR SELECTIONS

BUBBLES...

DOM PERIGNON 2008 | \$215

VEUVE CLICQUOT YELLOW LABEL | \$140

RUINART BLAC DE BLANCS | \$112

MOET & CHANDON | \$68

RED & WHITE WINES...

Curated selection of domestic and international wines.

ATTENDANTS + FEES

BARTENDERS | \$250 FOR TWO HOURS
\$35 PER ADDITIONAL HOUR

CORKAGE FEE | \$20 PER BOTTLE

