

WEDDING PACKAGES

Our event rooms will either have a food and beverage minimum, room rental, or both depending on the time of year, day, type of event, room, and the amount of guest. The food & beverage pricing is per person or item. We include tables, banquet chairs, china, glassware, flatware, dance floor, standard white linen, and napkins

ENCHANTED BEGINNINGS LUNCH WEDDING PACKAGE

\$70.00++ per person

Reception venue availability is based on your guest count and preferred dates. A Lunch Reception is available when hosting your Wedding Ceremony followed by lunch hosted 11:00 AM to 2:00 PM. Reception includes cocktail reception, Champagne Toast, Wedding cake, cake cutting, and coffee service.

COCKTAIL RECEPTION

The reception is hosted immediately following the Ceremony and includes Chef's Choice of Reception Display.

LUNCH

First Course – Salad (Select One)

- Tender Organic Sonoma Greens With Plum Cherry Tomatoes, Smoked Pistachios, Buffalo Mozzarella & Basil Balsamic Dressing
- Baby Arugula & Baby Spinach Salad With Yellow Cherry Tomato, Enoki Mushrooms, Toasted Pine Nuts, Crumbled Goats Chevre with Tarragon Dijon Dressing

Entrée Selection

Selection of two entrées is available based on a minimum of fifty guests with the count provided ten business days prior to your date. You have the choice of two entrees plus chef's choice of vegetarian entrée to offer your guests.

- Charbroiled Peppered Beef Tender With Wild Mushroom Ragout
- Pan Seared Free Range Breast of Chicken Artichoke, Fennel, Yellow Pepper Coulis
- Slow Oven Roast Herbed Orange Roughy With Vine Ripe Tomato, Feta Cheese, Caper, Extra Virgin Olive Oil, Relish Herb Garlic Roasted Peruvian & Banana Fingerling Potatoes

Chef's Choice Fresh Seasonal Vegetables

Children's menus are available for ages 3 – 11 years of age at \$25.00 per child.

TIERED WEDDING CAKE



WEDDING DINNER PACKAGES

Our event rooms will either have a food and beverage minimum, room rental, or both depending on the time of year, day, type of event, room, and the amount of guest. The food & beverage pricing is per person or item.

We include tables, banquet chairs, china, glassware, flatware, dance floor, standard white linen and napkins

Reception venue availability is based on your guest count and preferred dates. There is an hour for the cocktail hour and four hours of dinner and dancing. Reception includes cocktail reception, Wedding cake, cake cutting, and coffee service.

AFFAIR TO REMEMBER WEDDING PACKAGE

\$109.00++ per person

COCKTAIL RECEPTION

The reception is hosted immediately following the Ceremony and includes the following reception displays.

- California Crudite – Fresh Crisp Vegetables with Assorted Dips and Relishes
- The Mansion Cheese Board – Imported and Domestic Cheese with Dried Fruit and Nuts with Sliced Baguettes & Crackers

DINNER

First Course - Salad (Select One)

- The Mansion Caesar Salad - Tender Hearts of Romaine & Anchovy Caper Dressing With Shaved Parmesan & Focaccia Croutons
- Organic Baby Arugula & Baby Spinach Salad with Blueberries & Toasted Granola with a Basil Citrus Canola Oil Dressing

Entrée Selection

Selection of two entrées with the count provided ten business days prior to your date. Vegetarian is also available. You have the choice of two entrees plus chef's choice of vegetarian entrée to offer your guests.

- Herb Roasted 8oz Prime Rib of Beef with Garlic & Rosemary Mashed Potatoes with Horseradish Shallot Jus
- Oregano Thyme Crusted Free Range Chicken With Goat Cheese Scallion Whipped Potatoes Served with Roasted Sweet Pepper Coulis
- Spice Pumpkin Seed En Crusted Pacific Salmon Steak With Savory Brown Rice Pilaf Served with Artichoke, Tomato, & Fennel Coulis

Chef's Choice Fresh Seasonal Vegetables

Children's menus are available for ages 3 – 11 years of age at \$25.00 per child.

TIERED WEDDING CAKE



HAYES MANSION
Weddings

WEDDING DINNER PACKAGES

HAPPILY EVER AFTER WEDDING PACKAGE

\$125.00++ per person

COCKTAIL RECEPTION

The reception is hosted immediately following the Ceremony and includes the following reception displays.

- Antipasto Display – Marinated Roasted Vegetables, Artichokes, Olives, Pesto Buffalo Mozzarella, Hearts of Palm, Prosciutto, & Salami
- The Mansion Cheese Board – Imported and Domestic Cheese with Dried Fruit and Nuts with Sliced Baguettes & Cracker

In addition, three passed hors d'oeuvres are included; please see our hors d'oeuvres menu attached.

DINNER

First Course – Salad (Select One)

- Vine Ripe Golden Yellow & Red Tomato Salad With Baby Arugula, Pickled Bermuda Onions, Fried Capers, Extra Virgin Olive Oil, Basil Pesto Balsamic Glaze, & Cracked Black Pepper
- Organic Baby Field Greens With Pepper Crusted Ahi Tuna & Grilled Asparagus With Saffron Caper Chive Vinaigrette

Entrée Selection

Selection of two entrées with the count provided ten business days prior to your date. You have the choice of two entrees to offer plus chef's choice of vegetarian entrée to offer your guests.

- Sage Garlic Barbeque Spiced Beef Filet Mignon with Portobello Mashed Potatoes with Merlot Truffle Demi Glace
- Grilled Free Range Chicken Breast with Tiger Prawn Bundle Served With Artichoke & Lemon Mashed Potatoes with Green Peppercorn Lobster Reduction
- Dungeness Crab Crusted Salmon With Pesto Whipped Mashed Potatoes With Lavender Butter & Balsamic Glaze

Chef's Choice Fresh Seasonal Vegetables

Children's menus are available for ages 3 – 11 years of age at \$25.00 per child.

TIERED WEDDING CAKE



WEDDING DINNER PACKAGES

ALWAYS AND FOREVER WEDDING PACKAGE

\$140.00++ per person

RECEPTION STATIONARY HORS D'OEUVRES

The Mansion Cheese Board

- Domestic & Imported Cheese
- Dried Fruit & Nuts
- Sliced Baguettes & Crackers

California Crudite Platter

- Fresh Crisp Vegetables
- Assorted Dips & Relished

COLD BUFFET

- Chopped Romaine Lettuce with Shredded Parmesan, Crouton & Caesar Dressing
- Baby Mixed Field Greens with Assorted Condiments & Dressings
- Tomato Steak & fresh Mozzarella Cheese with Fresh Basil & Balsamic glaze
- Fusilli Pasta, Salami, Mixed Olives & Roasted Vegetable Salad Tossed with Sun-Dried Tomato Pesto
- Assorted Rolls and Butter

HOT BUFFET

- Garlic Rosemary Crusted Beef Medallion with Thyme & Shallot Madeira Reduction
- Pistachio Crusted Covina Sea Bass, Tomato, Caper & Artichoke Ragout
- Grilled Breast of Chicken, Fava Bean Ragout & Marsala Sauce
- Tricolor Cheese Tortellini with Basil Pesto Cream
- Creamy Yukon Potato Au-Gratin
- Fresh Seasonal Vegetables

TIERED WEDDING CAKE



HAYES MANSION
Weddings

WEDDING DINNER PACKAGES

A TRUE LOVE STORY WEDDING PACKAGE

\$137.00++ per person

COCKTAIL RECEPTION

The reception is hosted immediately following the Ceremony and includes the following reception displays.

- California Crudite – Fresh Crisp Vegetables with Assorted Dips and Relishes
- Antipasto Display – Marinated Roasted Vegetables, Artichokes, Olives, Pesto Buffalo Mozzarella, Hearts of Palm, Prosciutto, & Salami
- The Mansion Cheese Board – Imported and Domestic Cheese with Dried Fruit and Nuts with Sliced Baguettes & Cracker

In addition, four passed hors d'oeuvres are included; please see our hors d'oeuvres menu attached.

DINNER

First Course - Soup (Select One)

- Duck Consommé En Croute with Julienne Carrots, Leeks, Shitake Mushrooms With Truffle Oil & Cilantro in a Flaky Puff Pastry
- Lobster Cognac Crème with Sweet Crab Meat, Truffle Oil, & Chives

Second Course - Salad (Select One)

- Maine Lobster Medallion & Asparagus Spear Salad With Belgian Endives, Micro Greens With Basil Mango Relish & Sesame Dressing
- Marinated Roasted Duck Breast & Wheat Berry Salad
Organic Baby Lettuce with Sun Dried Cherry Champagne Vinaigrette

Entrée Selection

Selection of one entrée with the count provided ten business days prior to your date. You have the choice of one entree to offer plus chef's choice of vegetarian entrée to offer your guests.

- Lavender Dijon Crusted Lamb Rack with Yam & Yukon Potato Tart Served With Minted Garlic Cabernet Jus
- Bacon Wrapped Beef Filet Mignon & Lobster Tail with Truffle Whipped Potatoes With Shallot Thyme Jus & Citrus Butter Sauce

Chef's Choice Fresh Seasonal Vegetables

Children's menus are available for ages 3 – 11 years of age at \$25.00 per child.

TIERED WEDDING CAKE



HAYES MANSION
Weddings

WEDDING DINNER PACKAGES

NEVER ENDING LOVE STORY

\$145.00++ per person

COCKTAIL RECEPTION

The reception is hosted immediately following the Ceremony and includes the following reception displays.

- Assorted California & Sushi Rolls With Wasabi, Soya & Pickled Ginger
- Domestic & Imported Cheese Display With Crackers & Baguettes
- Crisp Fresh Vegetable Crudités With Assorted Dips

BUTLER PASSED HORS D'OEUVRES

- Crab & Mango Salad In Crisp Phyllo Cup
- Cilantro Lamb Chop With Curry Cucumber Yogurt
- Prosciutto & Melon Ball
- Spinach & Feta Cheese In Flaky Phyllo Pastry With Dill Crème Fraiche

BUFFET DINNER

Salad

- California Tender Garden Greens:
Plum Tomatoes, English Cucumber, Spiced Pecans & Confetti Flowers
with Lemon Thyme Champagne Vinaigrette
- Vine Ripe Golden Yellow & Red Tomatoes:
Pesto Buffalo Mozzarella with Extra Virgin Olive Oil,
- Balsamic Glaze & Cracked Pepper
- Haricot Vert, Baby Frisée & Hearts of Palm With Sun dried Cranberry Sherry Dressing
- Bow Tie Pasta Salad:
Marinated Artichoke Hearts, Kalamata Olives & Sun dried Tomatoes Tossed With Basil Pesto

Entrée

- Tarragon Crusted Sea bass Filet
Blood Orange Butter Emulsion
- Free Range Chicken
Stuffed With Baby Arugula, Crimini Mushrooms,
Roast Pepper & Boursin Cheese
Caper Marsala Jus
- Oven Roasted Red, Peruvian & Fingerling Potatoes
- Chef's Choice Of Fresh Seasonal Steamed Vegetables

Carving Station *Carver Fee of \$150.00 per hour, per carver

Beef Wellington

Whole Beef Tenderloin With Mushroom Duxelles

TIERED WEDDING CAKE



HAYES MANSION
Weddings

BEVERAGES

BAR PACKAGES

The hotel is responsible for supplying and serving all alcoholic beverages for your event. All guests are required to have valid identification of drinking age. In the interest of the guest experience shots and shooters are not included in the package cost. Hayes Mansion San Jose, Curio Collection by Hilton staffs one bartender per one hundred on package bars at \$175 per bartender. Should you require additional staffing please notify your Sales Manager.

The hotel has several bar package options to select from and our catering sales team will be happy to discuss options with you.



HAYES MANSION
Weddings

WEDDING CAKE

The Wedding cake is included with the Wedding reception packages and is prepared by Jen's Cakes with a tier cake to serve a minimum of fifty guests (additional charges apply to the package with fewer guests contracted). The cake includes a selection of fondant or butter cream with one of five flavors. The package includes cake cutting. Specialty designs or larger cakes are subject to an additional fee. Additional fees apply for cakes with fewer than fifty adult guests. Cake design and tastings may be arranged directly with Jen's Cakes. While some designs are included Jen's can work with you for a variety of enhancements and upgrade options.



DESSERT STATIONS

TREAT TABLE | \$27.00 per guest

The pastry table is available for one of our service (3 pieces per guest) and includes the Lavazza coffee service.

- Napoleons
- Fruit tarts
- Petit fours and truffles
- Pistachio treats
- Assorted Tortes

DRUNKEN FRUIT STATION | \$22.00 per guest

Available for one hour of service.

A Chef fee of \$150 applies for each 75 guests.

- Myers rum pineapple
- Banana rum
- Mango with cognac
- Caramelized apples calvados
- Vanilla ice cream

HAYES MANSION
Weddings

WEDDING SERVICES

We are honored to be selected as your venue for your Wedding day. Our staff has years of experience to help you plan and coordinate your Wedding Celebration. To assist in the process, each member of our staff is here to assist you in bringing your Wedding dreams to reality!

CATERING SALES MANAGER:

- Provide you and your fiancé with a personalized tour of venues based on the vision for your Wedding and how Hayes Mansion San Jose, Curio Collection by Hilton can deliver you an individualized experience for the planning process.
- Discuss any minimums and charges associated with utilizing the venues.
- Prepare an individualized proposal based on the elements of your Wedding including the ceremony and reception as well as prepare menus and pricing for your event.
- Execute all of the contractual agreements between you and Dolce Hayes Mansion for function space for your Wedding, rehearsal dinner, farewell brunch, and hotel accommodations.
- Recommend Wedding Event professionals to provide music, floral arrangements, photography, wedding coordination, ceremony officiates and much more,
- Act as a menu consultant for all food and beverage selections to create your ideal meal,
- Provide an estimated balance three weeks prior to your Wedding date.
- Detail your Event Orders outlining your Ceremony and reception.
- Create a floor plan of your function space, in order for you to provide specific seating arrangements.
- Review your final banquet checks for accuracy.

WEDDING GUIDELINES

The printed menus are guidelines designed to assist you in selecting a package for your event. Hayes Mansion Catering staff is happy to prepare unique menus for each individual event. All prices are subject to change and should be confirmed by your Catering Manager.

Reserving your date

Ceremony only rental may be reserved up to one year prior to your Wedding date. For Ceremony with receptions, dates are available up to eighteen months prior to your Wedding date.

Deposits

Deposits are non-refundable. The balance due or payment in full shall be made three weeks prior to the Wedding date along with a 10% security deposit to cover incidentals. All Weddings require a credit card as guarantee for onsite additions. The deposit schedule will be based on your total package selection.

- Full Deposit: Rental of space for Ceremony only.
- 50% Deposit: Intimate Wedding Packages or packages less than \$8000.00 in revenue. Balance is due three weeks prior to your Wedding date.
- 25% Deposit: For events over \$10,000 with half of the balance due six months prior to your wedding date and the balance due three weeks prior to your Wedding date.

Food and Beverage Minimums/Rentals

Each of our venues has a minimum guest count and capacity as well as Food and Beverage minimum. During your site inspection we will show venues, which are appropriate in size based on your guest count and menu preferences. A food and beverage minimum is established with the contract, which is required for use of the space regardless of fluctuation in guest count. The contract is based on the minimum cost of the event and your final estimated invoice is provided by your on-site Sales Manager with your guest count and menu selections.

No Outside Food or Beverage permitted at events

The sale, service and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. The hotel has an alcoholic beverage license and is subject to regulations promulgated by the State Alcoholic Beverage Commission, violations of which may jeopardize the hotel's license. Consequently, it is the hotel's policy that alcoholic beverages may not be brought into the hotel from outside sources. Additionally, the Hotel is responsible for providing all food for the event with the exception of Ethnic Wedding Packages which are subject to additional charges.

Seating

Package pricing is based on banquet seating for the guaranteed guest count and will be at round or square tables (limited quantity) of eight to ten guests, unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

Wedding Cake

The traditional cake cutting fee service is included in your package.

Menu Tasting

A complimentary menu tasting for two is available for plated or buffet style menus with Weddings of 100 or more guests (\$10,000 in food and beverage) 60-90 days prior to your Wedding date based on availability. Your Sales Manager will discuss menu selections available for the tasting and scheduling options.

Guarantee

In arranging for private events a guaranteed number of guests attending is required for all catered meal functions. Final attendance must be confirmed by 12 noon ten business days in advance or the expected attendance will become the final guarantee, not subject to reduction. Additional time is required with split menus as well as during holiday seasons.

Service Charge and Sales Tax

Prevailing service charge and applicable sales tax will be added to all food and beverage charges. According to CA Tax Codes, service charges are subject to tax.

Security

The Hotel assumes no responsibility for loss or damage to items left in a function room prior to, during or after an event.

Guest Rooms

Should you be interested in arranging hotel accommodations for your guests a minimum of ten (10) guest rooms is required for at least one of the nights with a guarantee usage of the total number of rooms blocked. Additional rooms may be added to the block at the group rate upon availability. Check-in time is 3:00 PM and check-out is at 12:00 PM daily.