

Sheraton San Jose Hotel 1801 Barber Lane . Milpitas . California 95035 . USA . Phone: (408) 943-0600



starwood

Hotels and
Resorts



FOUR X POINTS

(S) Sheraton















# **Breakfast Table**

All breakfast selections include freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas, chilled orange, apple & cranberry juice.

Based on 60 minutes of continuous service

#### **Healthy Start**

Whole fresh fruit & berries Individual low-fat fruit yogurt Low-fat granola bars Bran muffins 19

#### **Continental Breakfast**

Sliced seasonal fruit
Freshly baked breakfast pastries served with butter & fruit
preserves 17

# All-American Hot Breakfast

Sliced seasonal fruit
Assortment of breakfast pastries & fruit preserves
Farm-fresh scrambled eggs
Crisp bacon
Sausage links
Breakfast potatoes 23

# **Enhancements**

Bottled spring water ~per btl 4

Tropical Paradise iced tea ~per gal 50

Whole/low-fat/non-fat milk ~per carafe 16

Individual plain and assorted fruit yogurt ~per item 4.50

Assorted danish, muffins, and croissants served with butter and fruit preserves ~per dz  $\,\,$  36

Assorted bagels served with cream cheese, butter, and fruit preserves with toaster  $\sim$ per dz 38

Individual boxes of assorted cereals served with whole/low-fat/non-fat milk ~per dz 48

Power bars and granola bars ~per dz 38

Flaky croissants with scrambled eggs and cheese 9

Cheese blintzes with raspberry sauce 8

Egg-battered citrus French toast 5

Fluffy buttermilk pancakes 5

Carved hickory smoked ham\* 6

Omelet station with made to order omelets and a variety of fresh ingredients and toppings  $\mbox{\sc h}^*$   $\mbox{\sc 12}$ 

Additional fee for guarantees less than 25 ~per person 5 \*Culinarian attendant fee ~per station 150++ One culinarian attendant required for every 100 guests ^Consuming raw or undercooked meat, fish, shellfish,

















# Plated Breakfast

All plated selections include freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

Based on 60 minutes of continuous service

#### California Croissant

Freshly baked flaky croissant stuffed with farm fresh scrambled eggs, melted cheddar cheese and Smoked ham
Sliced seasonal fresh fruit 20

#### **Sheraton Morning**

Farm fresh scrambled eggs with fresh herbs Breakfast potatoes Choice of crisp bacon or sausage links 19

### **Citrus French Toast**

Egg-battered citrus French toast Sliced seasonal fresh fruit Choice of sausage, bacon, or ham 19

Additional fee for guarantees less than 20 ~per person 5

# **Enhancements**

Bottled spring water ~per btl 4

Chilled orange, cranberry, and apple juice, serves 6 - 10 guests ~per carafe 27

Tropical Paradise iced tea ~per gal 50

Whole/low-fat/non-fat milk ~per carafe 16

Sliced seasonal fresh fruit 6

Individual plain and assorted fruit yogurt ~per item 4.50

Individual boxes of assorted cereal served with whole/low-fat/non-fat milk ~per dz  $\,$  48  $\,$ 

Freshly baked breakfast pastries served with butter and fruit preserves ~per dz 36

Assorted bagels served with cream cheese, butter, and fruit preserves with toaster  $\sim$ per dz 38

Cheese blintzes with raspberry sauce 8

Egg-battered citrus French toast 5

Fluffy buttermilk pancakes 5







**a**loft





All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

WESTIN







# Morning

#### **Kick Start**

Fruit on a Stick Mango – pomegranate chili glaze Kiwi - grenadine essence Pineapple - concord grape syrup Strawberry - chocolate sauce

Finish Your Own Smoothie
Banana-strawberry or blueberry smoothie
Finished with choice of: mint, blueberry, raspberry or citrus
essence

Flavor, Pour and Stir your Coffee Cocoa, vanilla, cinnamon sugar 16

# Power - Up

Build Your Own Warm Nuts and Dried Fruit Track Almonds, pecans, walnuts, peanuts, pumpkin seeds, apricots, apples, prunes, pears, cranberries

Three Grain Bread Stacks
Tomato, mozzarella, basil, extra virgin olive oil
smoked turkey, guacamole, micro greens
sweet potato, portobello with chevre

Assorted SOBE® Beverages Energy, Green Tea, Mango Melon 16

# Enhancements

Season's harvest whole fruit selection ~per dz 33

Natural Granola Berry Parfait Yogurt, berries, Kashi® GOLEAN Crunch!® & nuts 12

Individual boxes of assorted cereals served with whole/low-fat/non-fat milk ~per dz 48

Fruit on a Stick
Mango - pomegranate chili glace, kiwi - grenadine essence,
pineapple - concord grape syrup,
strawberry - chocolate sauce 12

Assorted fruit yogurt 4.50

Finish Your Own Smoothie
Banana-strawberry or blueberry
finished with your choice of:
mint, blueberry, raspberry or citrus essence 8

Assorted breakfast danish, muffins, and croissants served with butter and fruit preserves ~per dz 36

Assorted bagels served with cream cheese, butter, and fruit preserves with toaster  $\sim$ per dz 38

Nutri-grain fruit bars and granola bars ~per dz 38

Fruit and Vegetable Shots
Orange-mango, assorted berries, pomegranate, tomato 5

Bottled spring water 4

Coca Cola, Diet Coca Cola, Sprite 4

Starbucks® coffee, decaffeinated coffee and Tazo® hot tea  $\sim$  per gal  $\;$  60  $\;$ 

Additional fee for guarantees less than 20 ~per person 5  $\,$ 











#### Afternoon

Based on 30 minutes of continuous service

### Indulgence

Top Your Own Sundae Toppings: Oreo cookie®, M&M®, jimmies, chocolate chips, almonds, walnuts, raisins and berries chocolate & strawberry sauce, whipped cream

Warm Griddle Brownies

Freshly Brewed Starbucks® Coffee and Tazo® Tea 18

# **Authentically Delicious**

Pretzels with Mustards and Salts Mustards: cranberry horseradish, jalapeno and yellow Salts: pink Hawaiian, black lava, coarse sea salt

Warm Corn Chips Fresh tomato salsa and authentic guacamole

Assorted SOBE® beverages, Pepsi®, Diet Pepsi®, and Sierra Mist® 16

# **What You Crave**

Fresh oven baked cookies Oatmeal raisin, chocolate chip, peanut butter, white chocolate chip with macadamia nuts

Haagen Dazs® novelty ice cream bars, and all fruit popsicle

Freshly Brewed Starbucks® Coffee and Tazo® Tea 16

# Enhancements

Haagen Dazs® Novelty Ice Cream Bars, Raspberry sorbet, vanilla yogurt, and all fruit popsicle ~per dz 60

Warm Corn Chips Fresh tomato salsa, authentic guacamole 7

Warm Griddle Brownies ~per dz 36

Pretzels with Mustards and Salts Mustards: cranberry horseradish, jalapeno and yellow Salts: pink Hawaiian, black lava, coarse sea salt ~per dz 72

Fresh Oven Baked Cookies Oatmeal raisin, chocolate chip, peanut butter, white chocolate chip with macadamia nuts ~per dz 39

Build Your Own Warm Nuts and Dried Fruit Track Almonds, pecans, walnuts, peanuts, pumpkin seeds, apricots, apples, prunes, pears, and cranberries 11

Season's harvest whole fruit selection ~per dz 33

Baked Chips and Dips Multigrain and Simply Naked® pita chips, red pepper hummus and eggplant dip 8

Fruit on a Stick

Mango - pomegranate chili glace, kiwi - grenadine essence, pineapple - concord grape syrup, strawberry - chocolate sauce 13

Lemon bars ~per dz 36

Variety of candy bars ~per dz 32

Individual bags of trail mix ~per dz 39

Assorted individual bags of potato chips ~per dz 32

Power bars and trail mix bars ~per dz 39







FOUR X



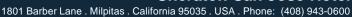
LUXURY



W









Bottled spring water 4

Coca Cola, Diet Coca Cola, Sprite 4

Starbucks® coffee, decaffeinated coffee and Tazo® hot tea ~per gal  $\,$  60  $\,$ 

Assorted SOBE® Beverages Citrus Energy, Green Tea, Mango Melon 6

Additional fee for guarantees less than 20 ~per person 5

starwood

Hotels and
Resorts





FOUR\* POINTS



**a**loft













### Lunch Table

All table selections include baked rolls & butter, tropical paradise iced tea, Chef's selection of dessert, freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

Based on 60 minutes of continuous service

#### On The Light Side

Nicoise Salad: black olive, roasted red pepper, fingerling potatoes, green beans, cherry tomatoes, hard boiled egg, red onion, romaine lettuce with champagne vinaigrette dressing Grilled chicken caesar salad wrap

Ahi Tuna wrap

Vegetable wrap

Individual bags of potato chips 25

### **Sheraton Deli**

Fresh garden salad with balsamic vinaigrette & ranch dressing Potato salad

Sliced roast beef, turkey, & black forest ham

Selection of mild cheddar, Swiss & Monterey jack cheeses Grilled vegetables, sliced tomatoes, onions, pickles & lettuce Selection of Ciabatta, wheat, & rye bread

Bag of chips

Assorted garnishes & condiments 29

# The Northern Californian

Fresh garden salad with balsamic vinaigrette & ranch dressing Caesar salad with Parmesan cheese and croutons^
Grilled chicken breast with BBQ sauce
Sun dried tomato pasta

Sun uneu tomato pasta

Mashed potatoes

Fresh seasonal vegetables 28

# **Enhancements**

#### Home-Style Cake Selections:

Lemon cake

Carrot cake

Chocolate fudge cake

New York-style cheesecake ~per item 5

#### Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Chilled orange, cranberry, and apple juice, serves 6 - 10 guests ~per carafe 27

Lemonade or fruit punch ~per gal 50







#### South of the Border

Tortilla salad with beans, corn, and cilantro dressing Fresh garden salad with balsamic vinaigrette & ranch dressing Grilled catfish with cajun spices

Fajitas: Marinated grilled chicken sauteed with onions and bell peppers, shredded lettuce, grated cheddar cheese, sliced jalapenos, chopped tomato, cilantro, salsa, sour cream, guacamole

Spanish rice & refried beans Warm flour & corn tortillas 27

#### The Mediterranean

Panzanella salad with cucumbers & cherry tomatoes in a light vinaigrette dressing
Antipasto platter of assorted kalamata, green & black olives
Artichoke hearts, Italian dry salami & prosciutto
Chicken cacciatore
Penne pasta in a pesto cream sauce
Roasted seasonal vegetables
Oven fresh garlic bread 28

#### China's Pearl of the East

Sesame chow mein salad
Marinated cucumber salad with sesame oil & sweet red peppers
Steamed white rice
Wok stir fried vegetables in aromatic seasonings
Marinated teriyaki chicken
Beef Szechuan 27

Additional fee for guarantees less than 25 ~per person 5 ^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses











# Hot Plated Lunch

All plated selections include fresh seasonal vegetables, choice of salad, Chef's selection of starch, baked rolls & butter, Chef's selection of dessert, tropical paradise iced tea, and freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

#### **Salad Selections**

Fresh green salad with choice of dressing Caesar salad with parmesan cheese & home-style croutons, and creamy homemade Caesar dressing^

\*Choice of Three Entrees:

#### **Roasted Tri-Tip**

Sliced tri-tip served in a cabernet mushroom sauce 29

#### **Grilled Chicken Breast**

Served with your choice of delectable sauces: marsala or cilantro jalapeno 26

#### Penne Pasta Primavera

Penne pasta tossed with tomatoes, mushrooms, spinach & seasonal vegetables in fresh garlic & imported virgin olive oil 22

# **Baked Tilapia**

Baked boneless tilapia filet served in a lemon-butter sauce 28

Additional fee for guarantees less than 15 ~per person 5

\*Choice of Two Entrees for parties 15 or less

^Consuming raw or undercooked meat, fish, shellfish, or egg may increase your risk of food-borne illnesses

# **Enhancements**

#### **Grilled Chicken**

Strips of seasoned grilled chicken breast 5

#### Home-Style Cake Selections:

Lemon cake Carrot cake

Chocolate fudge cake

New York-style cheesecake ~per item 5

#### Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Chilled orange, cranberry, and apple juice, serves 6 - 10 guests ~per carafe 27

Lemonade and fruit punch ~per gal 50











# Chilled Plated Lunch

All plated selections include fresh seasonal fruit garnish, choice of salad, Chef's selection of dessert, tropical paradise iced tea, freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas

#### **Salad Selections**

Potato salad Cole slaw

\*Choice of Three Entrees:

#### **Grilled Chicken Caesar Wrap**

Crisp lettuce topped with a grilled boneless breast of chicken, parmesan cheese & home-style croutons, creamy homemade Caesar dressing^ 21

### Roast Beef on French Roll

Thinly sliced roast beef layered on Swiss cheese, lettuce, tomato, and mayonnaise served on a toasted French roll 23

# Caribbean Chicken Sandwich

Marinated free range breast of chicken served on a toasted French roll with sliced tomatoes & citrus mayonnaise 22

#### Portobello Burger

Grilled portobello mushroom with sliced tomato, guacamole, and arugula on a whole wheat bun 20

Additional fee for guarantees less than 10 ~per person 5

\*Choose up to One Starter and Two Entrees for parties of 10 or less

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses

### **Enhancements**

#### Home-Style Cake Selections:

Lemon cake
Carrot cake
Chocolate fudge cake
New York-style cheesecake ~per item 5

#### Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Chilled orange, cranberry, and apple juice, serves 6 - 10 guests ~per carafe 27

Lemonade or fruit punch ~per gal 50











# Grab And Go

All box lunches include a bag of potato chips, whole fresh fruit and a home-style cookie.

#### **Sheraton Box Lunch**

Choice of deli-style sandwiches:
House-roasted turkey
Fresh roast beef
Black forest ham
Vegetarian with grilled zuccini, yellow squash, red pepper and carrots
Includes tomato, lettuce, and onion
Served on a French roll 23

#### **Wrap Box Lunch**

Caesar salad with chicken or steak strips wrapped in a tortilla<sup>^</sup> 22

Additional fee for guarantees less than 10 ~per person 5 ^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses

# **Enhancements**

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Variety of candy bars ~per dz 32

Homemade chocolate brownies ~per dz 36

Power bars and granola bars ~per dz 39









**a**loft











# Reception Table

Based on 90 minutes of continuous service

# Fajita & Taco Station

Grilled marinated fajita chicken & beef taco meat
Served with grated Monterey jack & cheddar cheeses
Shredded lettuce, diced tomatoes, onions, jalapenos, guacamole,
sour cream, homemade salsa
Warm flour tortillas & taco shells 19

# Little Italy Pasta Station

Cheese tortellini & fettuccini served with marinara, alfredo & pesto sauce

Grated parmesan cheese & oven baked breadsticks 16

### Fresh Catch Seafood Station

Iced jumbo prawns, snow crab claws & mussels on the half shell Accompanied by cocktail sauce, horseradish, tabasco & lemon wedges, serves 50 pieces per item, total of 150 pieces^ 26

#### **Delectable Dessert Station**

Assorted cheesecake, carrot cake, brownies drizzled with caramel sauce, and red velvet cake  $\phantom{-}10\phantom{0}$ 

Additional fee for guarantees less than 50 ~per person 5 ^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses

# Enhancements

Sliced fresh seasonal fruit display 6

Garden fresh vegetable crudites with ranch dip 6

International & domestic cheese display with crackers and sliced baguettes 8

#### Mirassou Wine Bar

Chardonnay, cabernet, and merlot selections ~per btl 35







**a**loft











# Cold Canapés

All prices are per piece Minimum of 50 pieces per item

Asparagus wrapped with prosciutto 6

Artichoke bottoms stuffed with bay shrimp 5

^Seared coriander tuna on seasoned rice cake 6

^Smoked salmon rose with chopped dill on pumpernickel 6

Jumbo gulf shrimp on ice with cocktail sauce 6

Fresh tomato and olive bruschetta drizzled with balsamic vinegar 4

Goat cheese and sun-dried tomato on a crustini 4

^Seared Coriander Tuna and Smoked Salmon appetizer requires minimum order of 100 pieces

\*Bartender attendant fee ~per station 150

One bartender required for every 100 guests

# **Enhancements**

All bars require a minimum of 25 people

#### **Bubbly Bar**

California sparkling white wine served with an assortment of fruit juices & peach and berry purees\* 16

Festive fruity sangria ~per gal 49

Pellegrino, bottled water, and sliced citrus 11







FOUR X















# Hot Canapés

All prices are per piece Minimum of 50 pieces per item

Crab cakes 8

Assorted petite quiche 5

Florentine mushroom caps with finely chopped spinach in a bechamel sauce 5

Meatballs with choice of Swedish mushroom cream, BBQ, or sweet 'n sour sauce  $\phantom{0}6\phantom{0}$ 

Japanese shrimp cakes 6

Vegetarian spring rolls with sweet 'n sour sauce 5

Thai chili chicken satay 6

Beef satay 6

Artichoke bottom with boursin cheese 5

Curry vegetable samosas 5

Coconut shrimp with pina colada dipping sauce 8

\*Bartender attendant fee ~per station 150

One bartender required for every 100 guests





All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

# **Enhancements**

All bars require a minimum of 25 guests

#### **Bubbly Bar**

California sparkling white wine served with an assortment of fruit juices & peach and berry purees\* 16

Festive fruity sangria ~per gal 49

Pellegrino, bottled water, and sliced citrus 11







# **Action Stations**

All items will be served with dinner rolls and appropriate condiments.

#### Potato Bar

Baked potatoes

Including toppings of chives, bacon bits, bleu cheese crumbles, and sour cream 17

#### **Little Italy Pasta Station**

Cheese tortellini & fettuccini served with marinara, alfredo & pesto sauce

Grated parmesan cheese & oven baked breadsticks 16

### **Carving Stations**

Roast whole tom turkey with cranberry sauce\* ~serves 25 guests 250

Roasted pork loin with cognac and cream\* ~serves 25 guests 275

Honey baked ham with whole grain mustard\* ~serves 25 guests 250

Roast sirloin of beef\* ~serves 25 guests 300

Prime rib of beef with au jus & creamed horseradish\* ~serves 25 guests 295

\*Culinarian or bartender attendant fee ~per station 150

One culinarian or bartender attendant required for every 100 guests

# **Enhancements**

All bars require a minimum of 25 guests

#### **Bubbly Bar**

California sparkling white wine served with an assortment of fruit juices & peach and berry purees\* 16

Festive fruity sangria ~per gal 49

Pellegrino, bottled water, and sliced citrus 11







**a**loft





All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

WESTIN

FOUR X







# **Dinner Table**

All table selections include freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

#### Santa Clara California Table

Fresh garden salad with balsamic vinaigrette & ranch dressing Classic Caesar salad with parmesan cheese and croutons^ Grilled chicken with champagne sauce Roasted tri-tip with mushroom sauce Roasted red potatoes Fresh seasonal vegetables Baked dinner rolls and butter

#### Cordoba Veracruz Table

Chef's selection of dessert 39

Tortilla salad with beans, corn, and cilantro dressing
Avocado & tomato salad
Fajita bar to include: fresh seasonal fish & grilled chicken
Sauteed onions and bell peppers
Shredded lettuce, graded cheddar cheese, sliced jalapenos &
diced tomatoes
Spanish rice and black beans
Guacamole with lime & cilantro
Warm flour tortillas
Baked dinner rolls and butter
Chef's selection of dessert 38

### Palermo Sicily Italian Table

Panzanella salad with cucumbers and cherry tomatoes in a light vinaigrette dressing
Tortellini shrimp salad
Fresh seasonal vegetables
Antipasto platter of assorted kalamata, green & black olives
Artichoke hearts, Italian dry salami & prosciutto
Penne pasta in a pesto cream sauce
Grilled sun dried tomato chicken breast
Oven fresh garlic bread
Chef's selection of dessert 40

# **Enhancements**

#### **Home-Style Cake Selections:**

Lemon cake
Carrot cake
Chocolate fudge cake
New York-style cheesecake ~per item 5

#### Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7

Decorative centerpiece: hurricane lamp, candle, and mirror ~included in package

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Tropical Paradise iced tea ~per gal 50

Lemonade or fruit punch ~per gal 50

Additional choice of entree 5







# Indian Table Available on Request

Additional fee for guarantees less than 25 ~per person 5



















# **Plated Dinner**

All plated selections are three courses and include fresh green salad with balsamic vinaigrette & ranch dressing, fresh seasonal vegetables, Chef's selection of starch, baked rolls & butter, Chef's selection of dessert, and freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

\*Choice of Three Entrees:

#### **Grilled Salmon Filet**

Grilled boneless salmon filet served in an almond crust 34

#### **Grilled Chicken Breast**

Served in a champagne sauce 33

### Penne Pasta Primavera

Penne pasta tossed with tomatoes, mushrooms, spinach & seasonal vegetables in fresh garlic & imported virgin olive oil 29

### **Garlic Roasted Prawns**

Prosciutto garlic roasted prawns served with saffron rice over poached spinach 35

# **Roasted Tri-Tip**

Sliced tri-tip served with a cabernet mushroom sauce 33

# **New York Steak**

Black Angus beef New York steak topped with sauteed mushroom & a horseradish demi glaze 36

#### **Filet Mignon**

Black Angus beef filet mignon steak topped with a savory peppercorn sauce 46

### **Enhancements**

**Grilled Chicken** 

Strips of seasoned grilled chicken 5

Caesar salad<sup>^</sup> 5

Gorgonzola salad 5

Home-Style Cake Selections:

Lemon cake Carrot cake

Chocolate fudge cake

New York-style cheesecake ~per item 5

Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Tropical Paradise iced tea ~per gal 50

Lemonade or fruit punch ~per gal 50

Decorative centerpiece: hurricane lamp, candle, and mirror included in package

Additional fee for guarantees less than 10 ~per person 5















1801 Barber Lane . Milpitas . California 95035 . USA . Phone: (408) 943-0600

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses

starwood
Hotels and
Resorts





FOUR\* POINTS













# Host

Host bar prices are per drink. All drinks come with appropriate garnish.

#### **Familiar Brands**

Vodka: Smirnoff Gin: Beefeater Rum: Bacardi Silver

Scotch: Dewar's White Label

Whisky: Jim Beam Tequila: Sauza Gold Brandy: Korbel Brandy 9

# **Favorite Brands**

Vodka: Absolut & Stolinchaya

Gin: Tanqueray Rum: Captain Morgan Scotch: Chives Regal Whisky: Crown Royal Tequila: Patron Silver Brandy: Hennessy VS 10

# **Domestic Beers**

Budweiser Bud Light

O'douls non-alcoholic 6

# Imported Beers

Corona

Rolling Rock 7

#### Micro Brew

Anchor Steam Samuel Adams Heineken Sierra Nevada 7

# **Enhancements**

#### Cordials

Bailey's Irish cream Grand Mainier Kahlua

Amaretto Disaronno

Midori 10

# **Specialty Selections Service**

Domestic beer keg\*\* ~per item 350

Imported beer keg\*\* ~per item 500

Micro brew beer keg\*\* ~per item 600

Fruit punch ~per gal 50

Champagne punch ~per gal 80

starwood

Hotels and
Resorts







**a**loft



W





#### **Assorted Soft Drinks**

Coca Cola Diet Coca Cola Sprite ~per btl 4

# **Bottled Water**

~per btl 4

Corkage fee for liquor ~per 750mL bottle 150

\*Bartender attendant fee ~per station 150

\*\*Tap rental fee ~per keg 50

One bartender required for every 100 guests







**a**loft





W



All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

WESTIN







### Cash

Cash bar prices are per drink and include service charge and tax. All drinks come with appropriate garnish.

#### **Familiar Brands**

Vodka: Smirnoff Gin: Beefeater Rum: Bacardi Silver Scotch: Dewar's White Label

Whisky: Jim Beam
Tequila: Sauza Gold
Brandy: Korbel Brandy 9

# **Favorite Brands**

Vodka: Absolut & Stolinchaya

Gin: Tanqueray Rum: Captain Morgan Scotch: Chives Regal Whisky: Crown Royal Tequila: Patron Silver Brandy: Hennessy VS 10

# **Domestic Beers**

Budweiser Bud Light

O'douls Non-Alcoholic 7

# **Imported Beers**

Corona

Rolling Rock 8

# Micro Brew

Anchor Steam Samuel Adams Heineken Sierra Nevada 8

# Enhancements

#### Cordials

Bailey's Irish cream Grand Mainier Kahlua

Amaretto Disaronno

Midori 10

Fruit punch ~per drink 5

Champagne punch ~per drink 9

















#### **Assorted Soft Drinks**

Coca Cola
Diet Coca Cola
Sprite ~per btl 4

# **Bottled Water**

~per btl 4

Corkage fee for liquor ~per 750mL bottle 150

\*Bartender attendant fee ~per station 150

\*\*Tap rental fee ~per keg 50

One bartender required for every 100 guests







**a**loft













# Wine - White

All wines are priced per bottle

### **Dry Light Intensity White Wines**

Nobilo sauvignon blanc 39 Trinity Oaks pinot grigio 33

# **Dry Medium Intensity White Wines**

Mirassou chardonnay 32 Sterling chardonnay vintage 49

#### **Sweet White/Blush Wines**

Beringer white zinfandel 29

Corkage Fee 30

\*Bartender attendant fee ~per station 150

One bartender required for every 100 guests

Wine - Red

### **Dry Light Intensity Red Wines**

Mirassou pinot noir 35

# **Dry Medium Intensity Red Wines**

Alice White cabernet sauvignon 44
J Lohr cabernet sauvignon 52
Mirassou cabernet sauvignon 32
Louis Martini/Sonoma cabernet sauvignon 33
Mirassou merlot 32
Rutherford Hill merlot 52
Penfolds Thomas Hyland shiraz 44

# Sparkling Wine

Heck Estates Kenwood Yulupa 31







FOUR**X** POINTS



**a**loft











# **Packages**

All packages include freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

#### **Small Meeting Package**

A minimum of 15 guests required

#### **Continental Breakfast:**

Assorted breakfast pastries with fresh fruit preserves and sweet butter

Seasonal fresh fruit display Chilled orange and apple juices

#### Mid Morning Refresh:

Natural granola bars

### Plated Lunch Options:

Each option to include mixed green salad with balsamic or ranch dressing, choose up to two entrees, fresh grilled vegetables, Chef's selection of starch, Chef's selection of dessert, and freshly brewed paradise iced tea

Sliced tri-tip Grilled chicken with champagne sauce Grilled salmon filet Pasta primavera

# Afternoon Break

Choice of One Option:

Assorted homemade cookies and assorted soft drinks Freshly baked chocolate brownies or lemon bars and assorted soft drinks

International meat and cheese display and lemonade Fresh seasonal fruit display and lemonade 67

# Enhancements

#### All American Breakfast Table

A minimum of 25 guests required

Scrambled eggs with herbs Crisp bacon Breakfast potatoes Chilled cranberry juice 5

#### **Additional Lunch Table Selections**

A minimum of 25 guests required See lunch table for description

The Northern Californian
The Mediterranean
China's Pearl of the East 5

Coca Cola, Diet Coca Cola, Sprite ~per btl 4

Bottled spring water ~per btl 4

Chilled orange, cranberry, and apple juice, serves 6 - 10 guests ~per carafe 27

Tropical Paradise iced tea ~per gal 50

Lemonade or fruit punch ~per gal 50

Individual boxes of assorted cereals served with whole/low-fat/non-fat milk ~per dz 48







**a**loft







#### **Executive Meeting Package**

A minimum of 25 guests required

#### **Continental Breakfast:**

Assorted breakfast pastries with fresh fruit preserves and sweet butter

Fresh seasonal fruit display

#### Mid Morning Refresh:

Natural granola bars

#### **International Table Lunch Options:**

See lunch table for description Sheraton Deli South of the Border

#### Afternoon Break

Choice of One Option:

Assorted homemade cookies and assorted soft drinks Freshly baked chocolate brownies or lemon bars and assorted soft drinks

International meat and cheese display and lemonade Fresh seasonal fruit display and lemonade 79

# The Bistro Small Meeting Menu\*

### **Choice of Three Entrees:**

A Maximum 15 Guests

All sandwiches served with french fries or fresh fruit. All entrees include iced tea or soda

Flame grilled burger with half pound patty, aged cheddar, tomato, and lettuce

Three-tiered roasted turkey club with bacon, lettuce, tomato on a toasted bread

Roasted Chicken Sandwich on Sourdough Thinly Sliced chicken breast, onion-tomato marmalade, aged cheddar, rosemary aioli

Crispy Battered Cod Fish

Market Vegetable Wrap

Spinach, roasted Portobello, asparagus, red pepper, tomato, soft mozzarella, arugula and basil pesto

Traditional Cobb salad with chopped lettuce, tomato, avocado, bleu cheese, and bacon with or without chicken 25









1801 Barber Lane . Milpitas . California 95035 . USA . Phone: (408) 943-0600

\*Guests will preorder by 10 am and be served in the Bistro Restaurant.

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses

Additional fee for guarantees less than 25 ~per person 5









**a**loft











# Spring/Summer

All table selections include fresh seasonal vegetables, baked dinner rolls & butter, and freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

Based on 90 minutes of continuous service

#### **Eternal Sunshine Table**

Table includes:

Salinas Valley Spring mixed greens with glazed pecans and raspberry vinaigrette dressing

Orzo pasta salad with sun-dried tomatoes and feta cheese California blend wild rice with shredded coconut Fruit tarts and French petite pastries

Choose Two Entrees:

Free-range chicken with Tusconi sauce Grilled Mahi Mahi with tropical fruit relish

Oven-roasted tri-tip with sun-dried tomato & green peppercorn sauce  $\;\;57$ 

Additional fee for guarantees less than 25 ~per person 5

# **Enhancements**

Nicoise salad with green beans, hard-boiled eggs, kalamata olives, roasted red peppers on a bed of mixed greens 6

**Eternal Sunshine Table** 

3 Entrees 62

Home-Style Cake Selections:

Lemon cake Carrot cake

Chocolate fudge cake

New York-style cheesecake ~per item 5

Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7

















# Fall/Winter

All table selections include fresh seasonal vegetables, baked dinner rolls & butter, and freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

Based on 90 minutes of continuous service

# **Turning Leaves Table**

Table includes:

Iceberg gorgonzola salad with honey mustard dressing Cheese ravioli & Bay shrimp salad with Italian dressing Scalloped potatoes

Assortment of pumpkin, apple, and pecan tarts

Choose Two Entrees:

Stuffed chicken Florentine with white wine sauce Crusted pecan salmon with three-mustard sauce Cognac top sirloin pepper steak 55

Additional fee for guarantees less than 25 ~per person 5

# **Enhancements**

Spinach with egg and warm bacon dressing 5

**Turning Leaves Table** 

3 Entrees 60

**Home-Style Cake Selections:** 

Lemon cake Carrot cake

Chocolate fudge cake

New York-style cheesecake ~per item 5

Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7











∠ MERIDIEN FOUR X **a**loft









# Above And Beyond

All table selections include baked dinner rolls & butter, fresh seasonal vegetables, Chef's selection of starch, Chef's selection of dessert, a glass of house sparkling wine or apple cider, freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

Based on 90 minutes of continuous service

#### Silicon Valley Grand Champagne Table

#### Table includes:

Imported and domestic cheese display Seasonal fruit display

Antipasto platter: assorted kalamata, green & black olives Artichoke hearts, Italian dry salami & prosciutto

#### **Choice of Three Salads:**

Classic Caesar salad with croutons^
Walnut gorgonzola salad with honey mustard dressing
Mushroom artichoke salad
Fresh mixed garden salad with balsamic vinaigrette & ranch
dressing

# Choice of One Entree:

Grilled chicken breast with mango tequila sauce Chicken teriyaki garnished with grilled pineapple Roasted tri-tip with cabernet mushroom sauce Roasted pork loin with sun dried cherry sauce Pacific salmon served with almond crust

# Choice of One Chef's Carving Station\*:

Oven roasted turkey with cranberry sauce
Roast sirloin of beef with au jus & creamed horseradish
Honey glazed baked ham with whole grain mustard 59

Additional fee for guarantees less than 25 ~per person 5

\*Culinarian attendant fee of 150 ~per station

One culinarian attendant required for every 100 guests

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses





All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

# **Enhancements**

Spinach with egg and warm bacon dressing 5

Nicoise salad with green beans, hard-boiled eggs, kalamata olives, roasted red peppers on a bed of mixed greens 6

Silicon Valley Grand Champagne Table

2 Entrees 65

Silicon Valley Grand Champagne Table

3 Entrees 69

**Home-Style Cake Selections:** 

Lemon cake Carrot cake

Chocolate fudge cake

New York-style cheesecake ~per item 5

# Bakery-Fresh Fruit and Berry-Filled Pie Selections:

Old-fashioned apple pie

Whole strawberry pie with whip cream, seasonal ~per item 7







# Holiday

All packages include fresh seasonal vegetables, Chef's selection of starch, baked dinner rolls & butter, freshly brewed Starbucks® coffee, decaffeinated coffee & Tazo® teas.

### **Holiday Plated Lunch**

A minimum of 20 guests required

#### Choice of One Salad for Group:

Roasted Squash Salad

Arugula and Pleasant Valley Smoked Gouda with Cider Dressing Iceberg wedge gorgonzola with glazed pecans, dried cranberries and balsamic vinaigrette

Classic Caesar salad with parmesan cheese and croutons

# Choice of One Entree for Group:

Petaluma Farm Cider Roasted Chicken Cardamom Baked Apples Garlic Potato Leek Gratin, Nutmeg Cream 34

Pan Crisped Wild Salmon Tarragon Mustard Sauce 38

Grilled Niman Ranch Flat Iron Steak All Natural Herb and Spice Essence Tempura Walla-Walla Onion Rings 46

Roasted Prime Rib Tender prime rib with au jus sauce and horseradish 52

# **Enhancements**

Holiday Plated Dinner 3 Entrees 8

**The Sheraton New Classic Holiday Table** 3 Entrees 8 Additional salad 3

Additional Holiday Dessert: Mousse Duo 4 Grand Sequoia Mousse Cake 5 Key Lime Tart 5 Tiramisu 6





All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

DESIGN



# **Holiday Plated Dinner**

A minimum of 20 guests required

#### Choice of One Salad for Group:

Roasted Squash Salad

Arugula and Pleasant Valley Smoked Gouda with Cider Dressing

#### Choice of Two Entrees for Group:

Petaluma Farm Cider Roasted Chicken Cardamom Baked Apples Garlic Potato Leek Gratin, Nutmeg Cream

Grilled farm-raised salmon with roasted red pepper sauce

Boneless grilled pork chop with dried fruit brandy sauce

Roasted prime rib with au jus sauce and horseradish

Vegetable wellington

65

#### The Sheraton New Classic Holiday Table

A minimum of 25 guests required

#### Table Includes:

Fresh seasonal fruit display

Winter Frisee and Red Endive Salad with Rogue Creamery Smoky Blue Cheese Sundried Cranberries Pear Vinaigrette

Waldorf salad with crisp apples, walnuts, and celery in a creamy savory dressing

Tortellini salad with bay shrimp - 3 cheese tortellini, bay shrimp, red peppers, onions, and fresh basil in a homemade vinaigrette

# Choice of Two Entrees:

Grilled Niman Ranch Flat Iron Steak All Natural Herb and Spice Essence

Potato crusted salmon with roasted red pepper sauce

Grilled chicken Jerusalem in a white wine sauce with artichokes and mushrooms

Jamaican roast pork - pork roast rubbed with Jamaican jerk spices in natural juices

70









1801 Barber Lane . Milpitas . California 95035 . USA . Phone: (408) 943-0600

Additional fee for guarantees less than minimum required ~per person 5 ^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses









**a**loft











#### Plated

#### **Bronze Wedding Package**

A minimum of 70 people required

# Our Bronze Wedding Package includes:

- ~ 10% discount on our rehearsal dinner package
- ~ White tablecloths with your choice of colored napkins
- ~ Decorative centerpiece hurricane lamps
- ~ Cake cutting
- ~ One glass of house sparkling wine or cider

#### Two Cold Canape:

Fresh vegetable crudites with ranch dip Fresh tomato and olive bruschetta drizzled with balsamic vinegar

# Choice of Two Starter:

Seasonal mixed garden salad with choice of ranch or balsamic vinaigrette Bow tie pasta salad Classic Caesar salad with croutons^

# Choice of Two Entrées:

Roasted Tri-Tip
Sliced tri-tip served in a cabernet mushroom sauce
Grilled Chicken Breast
Served with your choice of delectable sauces:
champagne, marsala, cilantro jalapeno or BBQ sauce
Baked Tilapia
Baked boneless tilapia filet served in a lemon-butter sauce
55

# Enhancements

#### Add a Canapé

Jumbo gulf shrimp on ice with cocktail sauce
Seared coriander tuna on seasoned rice cake
Asparagus wrapped with prosciutto
Coconut shrimp with pina colada dipping sauce ~per item 6

### **Bubbly Bar**

House California sparkling white wine served with an assortment of fruit juices and peach and berry purees\* 16

Fresh sunset juice punch ~per gal 50

Haagen Dazs® vanilla ice cream served with wedding cake 5







#### **Gold Wedding Package**

A minimum of 70 people required

#### **Our Gold Wedding Package includes:**

- ~ 10% discount on our rehearsal dinner package
- ~ White tablecloths with your choice of colored napkins
- ~ White chair covers with colored sash
- ~ A centerpiece for each table of 10 guests: a rose bouquet on a square mirror and hurricane lamp
- ~A wedding cake
- ~Wine Service: a bottle of Mirassou Chardonnay and Mirassou Cabernet Sauvignon per table of 10 guests
- ~ One glass of house sparkling wine or cider
- ~A honeymoon suite on the night of the wedding
- ~Buffet breakfast for the bride and groom in the Bistro Restaurant

#### Choice of One Display:

An assortment of fine international & domestic cheeses Fresh seasonal fruit served with French bread and assorted crackers

Fresh vegetable crudites with ranch dip

### Choice of One Cold Canapé:

Smoked salmon rose with chopped dill on pumpernickel Goat cheese and sun-dried tomato on a crustini Fresh tomato and olive bruschetta drizzled with balsamic vinegar

### Choice of One Hot Canapé:

Crab cakes

Florentine mushroom caps

Vegetarian spring rolls with sweet 'n sour sauce

Thai chili chicken or beef satay

Artichoke bottom with boursin cheese

# Choice of One Starter:

Seasonal mixed garden salad with choice of ranch or balsamic vinaigrette

Walnut gorgonzola salad with sliced green apples and

homemade honey mustard dressing

Classic Caesar salad with croutons^

# Choice of Two Entrees:

Stuffed chicken florentine with white wine sauce

Almond-crusted salmon with a lime-ginger-butter sauce

New York pepper steak topped with cognac sauce

Filet mignon and shrimp scampi

Portobello Napoleon with roasted vegetables over fettuccini marinara

Penne pasta tossed with seasonal vegetables, tomatoes, mushrooms, spinach, garlic and olive oil

110









1801 Barber Lane . Milpitas . California 95035 . USA . Phone: (408) 943-0600

\*Bartender attendant fee ~per station 150

One bartender required for every 100 guests

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses

















# Reception Table

#### Silver Wedding Package

A minimum of 70 people required

#### Our Silver Wedding Package includes:

- ~10% discount on our rehearsal dinner package
- ~White tablecloths with your choice of colored napkins
- ~Decorative centerpiece hurricane lamps
- ~Cake cutting
- ~One glass of house sparkling wine or cider

#### Two Cold Canape:

Fresh vegetable crudites with ranch dip Fresh tomato and olive bruschetta drizzled with balsamic vinegar

# Choice of Two Starter:

Seasonal mixed garden salad with choice of ranch or balsamic vinaigrette Bow tie pasta salad Classic Caesar salad with croutons^

# Choice of Two Entrées:

Roasted Tri-Tip
Sliced tri-tip served in a cabernet mushroom sauce
Grilled Chicken Breast
Served with your choice of delectable sauces:
champagne, marsala, cilantro jalapeno or BBQ sauce
Baked Tilapia
Baked boneless tilapia filet served in a lemon-butter sauce

70

# Enhancements

#### Add a Canapé

Jumbo gulf shrimp on ice with cocktail sauce
Seared coriander tuna on seasoned rice cake
Asparagus wrapped with prosciutto
Coconut shrimp with pina colada dipping sauce ~per item 6

### **Bubbly Bar**

California sparkling white wine served with an assortment of fruit juices & peach and berry purees\* 16

Fresh sunset juice punch ~per gal 50

Haagen Dazs® vanilla ice cream served with wedding cake 5









**a**loft



W





#### **Platinum Wedding Package**

A minimum of 70 people required

#### **Our Platinum Wedding Package includes:**

- ~ 10% discount on our rehearsal dinner package
- ~ White tablecloths with your choice of colored napkins
- ~ White chair covers with colored sash
- ~ A centerpiece for each table of 10 guests: a rose bouquet on a square mirror and hurricane lamp
- ~ A wedding cake
- ~ Wine Service: a bottle of Mirassou Chardonnay and Mirassou Cabernet Sauvignon per table of 10 guests
- ~ One glass of house sparkling wine or apple cider per guest
- ~ A honeymoon suite on the night of the wedding
- ~ For the morning after the ceremony the bride and groom can enjoy our breakfast buffet in the Bistro Restaurant

#### Choice of One Display:

An assortment of fine international & domestic cheeses Fresh seasonal fruit served with French bread and assorted crackers

Fresh vegetable crudites with ranch dip

### Choice of One Cold Canapé:

Jumbo gulf shrimp on ice with cocktail sauce Smoked salmon rose with chopped dill on pumpernickel Goat cheese and sun-dried tomato on a crustini Asparagus wrapped with prosciutto Fresh tomato and olive bruschetta drizzled with balsamic vinegar

# Choice of One Hot Canapé:

Crab cakes

Florentine mushroom caps
Vegetarian spring rolls with sweet 'n sour sauce
Thai chili chicken or beef satay

Artichoke bottom with boursin cheese

# Choice of Two Starters:

Seasonal mixed garden salad with choice of ranch or balsamic vinaigrette

Walnut gorgonzola salad with sliced green apples and homemade honey mustard dressing

Mixed garden salad served with choice of balsamic or ranch dressing

Bow tie pasta salad

Classic Caesar salad with croutons^

# **Choice of Two Entrees:**

Potato-crusted salmon served with sweet chili sauce
Citrus-marinated chicken served with a Mandarin glaze
Sliced roasted top sirloin with Tarragon red wine sauce
Possted pork loin served with dried fruit and brandy reduction









1801 Barber Lane . Milpitas . California 95035 . USA . Phone: (408) 943-0600

sauce Portobello Napoleon with roasted vegetables over fettuccini Grilled chicken breast with mango tequila sauce 125

\*Bartender attendant fee ~per station 150

One bartender required for every 100 guests

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.













All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.75% state sales tax.

WESTIN







### ΑV

All prices are per item

# **Equipment Packages**

Flipchart package: flipchart easel, pad, and two pens 50

Flipchart "POST-IT" package: flipchart easel, POST-IT pad, and two pens 75

3 x 4 whiteboard package: easel, pens, and eraser 50

4 x 6 whiteboard package: easel, pens, and eraser 70

TV package: 27 inch color monitor, DVD player, skirted 54 inch cart  $\;$  195

LCD data projection package: high resolution XGA super bright LCD data projector, skirted cart, interface to computer, projection screen 400

Wired microphone & speaker package: wired microphone or wired lavaliere microphone, two speakers and four channel mixer 165

Wireless microphone & speaker package: wireless microphone or wireless lavaliere microphone, two speaker and four channel mixer 250

### **Phones & Internet**

Phone line 65

Conference phone, includes phone line 165









**a**loft





All pricing is per person, unless noted otherwise. Prices are exclusive of 22% taxable service charge and 8.5% state sales tax.

**Enhancements** 

FOUR**X** POINTS



Wired high speed internet access 250

Wireless high speed internet access 250

#### **Conference Aids**

Laser pointer 30

Skirted projection cart or stand 40

Sign easel 15

Additional flipchart pad 30

Masking tape 5

Extension cord or power strip 10

Wireless computer mouse 60

### **Audio Equipment**

Additional wired handheld or lavaliere microphone 50

Additional wireless handheld or lavaliere microphone 125

CD Player 55

# **Fastfold and Tripod Screens**

8 ft. in-house pull-down screen 45

8 ft. projection screen 70

10 ft. projection cradle screen 90



