



HAYES MANSION
SAN JOSE

CURIO COLLECTION
by Hilton™

Wedding Packages





Enchanted Beginnings

MIDDAY WEDDING PACKAGE

\$90 PER GUEST | 50 GUEST MINIMUM

COCKTAIL RECEPTION

Hosted reception immediately following the ceremony and includes chef's choice of reception display.

LUNCH

Salad (Select One)

Tender Organic Sonoma Greens With Plum Cherry Tomatoes | Smoked Pistachios | Buffalo Mozzarella | Basil Balsamic Dressing

Baby Arugula with Baby Spinach Salad | Yellow Cherry Tomato | Enoki Mushrooms | Toasted Pine Nuts

Crumbled Goats Chevre | Tarragon Dijon Dressing

Entrée Selection (Select Two)

Chef's choice vegetarian selection plus fresh seasonal vegetables included.

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

Vine Ripe Tomato | Feta Cheese | Capers | Extra Virgin Olive Oil

Relish Herb Garlic Roasted Peruvian and Banana Fingerling Potatoes

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

All prices are subject to a 23% service charge and a 9.375% sales tax. Prices subject to change based on seasonality and availability.



Affair To Remember

EVENING WEDDING PACKAGE

\$149 PER GUEST | 50 GUEST MINIMUM

COCKTAIL RECEPTION

Hosted reception immediately following the ceremony includes two reception displays.

California Crudite

Fresh Crisp Vegetables | Assorted Dips and Relishes

The Mansion Cheese Board

Imported and Domestic Cheese | Dried Fruit | Nuts | Sliced Baguettes | Crackers

DINNER

Salad (Select One)

Tender Hearts of Romaine | Anchovy Caper Dressing | Shaved Parmesan | Focaccia Croutons

Organic Baby Arugula with Baby Spinach | Blueberries | Toasted Granola | Basil Citrus Canola Oil Dressing

Entrée Selection (Select Two)

Chef's choice vegetarian selection plus fresh seasonal vegetables included.

Herb Roasted 8oz Prime Rib of Beef

Garlic and Rosemary Mashed Potatoes | Horseradish Shallot Jus

Oregano Thyme Crusted Free Range Chicken

Goat Cheese Scallion Whipped Potatoes | Roasted Sweet Pepper Coulis

Spiced Pumpkin Seed En Crusted Pacific Salmon

Savory Brown Rice Pilaf | Artichoke, Tomato and Fennel Coulis

*Surcharge of \$350 to apply for groups under 50

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Happily Ever After

EVENING WEDDING PACKAGE

\$155 PER GUEST | 50 GUEST MINIMUM

COCKTAIL RECEPTION

Hosted reception immediately following the ceremony includes two 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 | Dried Fruit | Nuts | Sliced Baguettes | Crackers

DINNER

Salad (Select One)

Vine Ripe Golden Yellow and Red Tomato Salad

Baby Arugula | Pickled Bermuda Onions | Fried Capers | Extra Virgin Olive Oil | Basil Pesto Balsamic Glaze | Cracked Black Pepper

Pepper Crusted Ahi Tuna

Organic Baby Field Greens | Grilled Asparagus | Saffron Caper Chive Vinaigrette

Entrée Selection (Select Two)

Chef's choice vegetarian selection plus fresh seasonal vegetables included.

Sage Garlic Barbeque Spiced Beef Filet Mignon

Portobello Mashed Potatoes | Merlot Truffle Demi-Glace

Grilled Free Range Chicken Breast with Tiger Prawn Bundle

Artichoke and Lemon Mashed Potatoes | Green Peppercorn Lobster Reduction

Dungeness Crab Crusted Salmon

Pesto Whipped Mashed Potatoes | Lavender Butter | Balsamic Glaze

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Always And Forever

EVENING WEDDING PACKAGE

\$165 PER GUEST | 50 GUEST MINIMUM

RECEPTION STATIONARY HORS D'OEUVRES

California Crudite

Fresh Crisp Vegetables | Assorted Dips and Relishes

The Mansion Cheese Board

Imported and Domestic Cheese | Dried Fruit | Nuts | Sliced Baguettes | Crackers

COLD BUFFET

Chopped Romaine Lettuce | Shredded Parmesan | Crouton | Caesar Dressing

Baby Mixed Field Greens | Assorted Condiments and Dressings

Tomato Steak | Fresh Mozzarella Cheese | Fresh Basil | Balsamic glaze

Fusilli Pasta | Salami | Mixed Olives | Roasted Vegetable Salad | Sun-Dried Tomato Pesto

Assorted Rolls and Butter

HOT BUFFET

Garlic Rosemary Crusted Beef Medallion | Thyme and Shallot Madeira Reduction

Pistachio Crusted Covina Sea Bass | Tomato, Caper and Artichoke Ragout

Grilled Breast of Chicken | Fava Bean Ragout | Marsala Sauce

Tricolor Cheese Tortellini | Basil Pesto Cream

Creamy Yukon Potato Au-Gratin

Fresh Seasonal Vegetables

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A True Love Story

EVENING WEDDING PACKAGE

\$185 PER GUEST | 50 GUEST MINIMUM

COCKTAIL RECEPTION

Hosted reception immediately following the ceremony includes three reception displays with four butler passed hors d'oeuvres.

Antipasto Display

Marinated Roasted Vegetables | Artichokes | Olives

Pesto Buffalo Mozzarella | Hearts of Palm | Prosciutto | Salami

The Mansion Cheese Board

Imported and Domestic Cheese | Dried Fruit | Nuts

Sliced Baguettes | Crackers

California Crudite

Fresh Crisp Vegetables | Assorted Dips and Relishes

BUTLER PASSED HORS D'OEUVRES

Crab and Mango Salad | Crisp Phyllo Cup

Cilantro Lamb Chop | Curry Cucumber Yogurt

Prosciutto and Melon Ball

Spinach and Feta Cheese in Flaky Phyllo Pastry

Dill Crème Fraiche

DINNER

Soup (Select One)

Duck Consommé En Croute

Julienne Carrots | Leeks | Shitake Mushrooms | Truffle Oil

Cilantro | Flaky Puff Pastry

Lobster Cognac Crème

Sweet Crab Meat | Truffle Oil | Chives

Salad (Select One)

Maine Lobster Medallion and Asparagus Spear Salad

Belgian Endives | Micro Greens | Basil Mango Relish

Sesame Dressing

Marinated Roasted Duck Breast and Wheat Berry Salad

Organic Baby Lettuce with Sun Dried Cherry Champagne Vinaigrette

Entrée Selection (Select One)

Chef's choice vegetarian selection plus fresh seasonal vegetables included.

Lavender Dijon Crusted Lamb Rack

Yam and Yukon Potato Tart | Minted Garlic Cabernet Jus

Bacon Wrapped Beef Filet Mignon and Lobster Tail

Truffle Whipped Potatoes | Shallot Thyme Jus | Citrus Butter Sauce

*Surcharge of \$350 to apply for groups under 50

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Never Ending Love Story

EVENING WEDDING PACKAGE

\$190 PER GUEST | 50 GUEST MINIMUM

COCKTAIL RECEPTION

Hosted reception immediately following the ceremony includes three reception displays with four butler passed hors d'oeuvres.

The Mansion Cheese Board
Imported and Domestic Cheese | Dried Fruit | Nuts
Sliced Baguettes | Crackers

California Crudite
Fresh Crisp Vegetables | Assorted Dips and Relishes

BUTLER PASSED HORS D'OEUVRES

Crab and Mango Salad | Crisp Phyllo Cup
Cilantro Lamb Chop | Curry Cucumber Yogurt
Prosciutto and Melon Ball
Spinach and Feta Cheese in Flaky Phyllo Pastry
Dill Crème Fraiche

BUFFET DINNER

Salad

California Tender Garden Greens
Plum Tomatoes | English Cucumber | Spiced Pecans
Confetti Flowers | Lemon Thyme Champagne Vinaigrette

Vine Ripe Golden Yellow and Red Tomatoes
Pesto Buffalo Mozzarella | Extra Virgin Olive Oil
Balsamic Glaze | Cracked Pepper

Haricot Vert, Baby Frisée and Hearts of Palm
Sun Dried Cranberry Sherry Dressing

Bow Tie Pasta Salad
Marinated Artichoke Hearts | Kalamata Olives
Sun Dried Tomatoes | Basil Pesto

Entrée

Chef's choice vegetarian selection plus fresh seasonal vegetables included.

Tarragon Crusted Sea Bass Filet
Blood Orange Butter Emulsion
Free Range Chicken Stuffed With Baby Arugula, Crimini Mushrooms,
Roast Pepper and Boursin Cheese, Caper Marsala Jus
Oven Roasted Red, Peruvian and Fingerling Potatoes

Carving Station \$150.00 per hour, per attendant

Beef Wellington
Whole Beef Tenderloin with Mushroom Duxelles

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Dessert Stations

DRUNKEN FRUIT STATION

\$25 PER GUEST | \$150 ATTENDANT FEE | ONE HOUR

Myers Rum Pineapple | Banana Rum | Mango with Cognac | Caramelized Apples Calvados | Vanilla Ice Cream

TREAT TABLE

\$27 PER GUEST | ONE HOUR

Includes three pieces per guest with the Lavazza coffee service.

Napoleons | Fruit tarts | Petit fours | Truffles | Pistachio Treats | Assorted Tortes

WEDDING CAKE

Wedding cakes are not included in the packages. Please refer to our preferred vendor list for bakery suggestions.

BAR PACKAGES

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

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 guests on package bars at \$250 per bartender.

Should you require additional staffing please notify your Sales Manager.

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Wedding Services

We are honored to be selected as your venue for your wedding day. Each member of our staff is here to assist you in bringing your wedding dreams to life!

OUR WEDDING SALES MANAGER WILL:

- Provide you with a personalized tour of venues based on the vision for your wedding and how Hayes Mansion 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 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.
- Consult your food and beverage selections to create your ideal menu
- 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 18 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. 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 guaranteed 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.





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