

Signia
by Hilton

SAN JOSE

Culinary Experiences

Social Events



Social Event Menus 2024

Culinary Experiences

Social Events

Imbued with the surrounding spirit of Silicon Valley's innovative thinkers and creative visionaries, Signia by Hilton San Jose events bring a bold touch of the memorable to the ambitions of any social occasion.

Not only home to the largest hotel ballroom in Silicon Valley, Signia by Hilton San Jose offers 14 contemporary spaces bathed in natural light and beautifully designed for the needs of the most spectacular gatherings. We also have exclusive access to the Circle of Palms Plaza and, for something with that extra dazzle, our chic rooftop pool and patio is perfect for statement-making events. A sophisticated poolside party is a great way to make the most of San Jose's balmy evenings and famous 300 days of sunshine per year.

Be it a wedding, fundraising gala, anniversary, or a multi-day event, our thoughtful team will be on-hand to bring your special event to life in a way that both delights your guests and soothes your logistical worries. Channeling the warm, welcoming spirit of Signia by Hilton, we pride ourselves on creating an elevated experience served with unmatched attention to detail and an eye for the extra-special.

Always a highlight, Signia by Hilton San Jose's dining options will treat you to the most delicious experience. Our sophisticated cuisine adds a glow of the magnificent to any event, presented with sublime care and artistry. The quality of the dining is only one aspect of the tremendous support you can expect from our entire team, who will utilize design, details, ingredients, and creativity to deliver unique delight to every occasion.

Your wildest vision will find a worthy home within our grand spaces, bringing you the moments you'll never forget and the memories you'll always treasure.

Lunch Buffet | Social

Minimum guarantee of 50 guests. Lunch buffets are designed for a maximum of two hours of service. A surcharge of \$5.00++ per person will apply for an additional 30 minutes of service.

\$75 per person

SALAD

Spinach & Fresh Berry Salad ^{(VG) (DF)}

Spinach, Mizuna, Red Belgium Endive, Fresh Berries, Candied Marcona Almonds, Raisin, Blackberry Vinaigrette

Kale Salad ^{(V) (GF)}

Baby Kale, Frisée, Shaved Red Cabbage, Roasted Chickpeas, Heirloom Apples, Shaved Parmesan Cheese, Creamy Lemon-Tarragon Dressing & Raspberry Vinaigrette

ENTRÉE

Garlic-Lemon Thyme Chicken ^(GF)

Seared Chicken Breast, Grilled Lemons, Shaved Fennel, Thyme Chicken Jus

Seared Salmon ^{(GF) (DF)}

Castelvetro Olives, Heirloom Tomatoes, Leeks, Capers

ACCOMPANIMENTS

Rice Pilaf ^{(VG) (GF)}

Basmati Rice, Raisins, Toasted Pistachios, Almonds

Grilled Asparagus ^{(VG) (GF)}

Piquillo Peppers, Pickled Shallots

DESSERTS

Orange Chiffon Cake ^(V)

Seasonal Fruit Tart ^(V)

BEVERAGES

Freshly Brewed La Colombe Coffee

Decaffeinated Coffee

Herbal Teas

Lunch Buffet | Casual Dining

Minimum guarantee of 50 guests. Lunch buffets are designed for a maximum of two hours of service. A surcharge of \$5.00++ per person will apply for an additional 30 minutes of service.

\$75 per person

ROOFTOP GARDEN (Select Two):

Caesar Salad

Romaine Hearts, Garlic Oil Focaccia Croutons, Crispy Parmesan, Creamy Caesar Dressing

Simple Salad ^(VG)

Field Greens, Shaved Root Vegetables, Lemon Vinaigrette

Steakhouse Chop

Baby Iceberg, Slab Bacon, Chickpeas, Campari Tomato, Blue Cheese Crumble, Green Goddess Dressing

SO GRILLED TO SEE YOU (Select Two):

Classic with Tomato Soup ^(V)

American Cheese on Classic Bread

Cuban with Zesty Mustard Jus

Country Ham, Swiss Cheese, Dill Pickle on Buttered Cubano Bread

Green Chili with Tortilla Soup

Braised Chicken, Pepper Jack, Jalapeño, Pico de Gallo on Ciabatta

PICANTE STREET TACO BAR (Select Two):

Chicken Tinga ^(GF)

Slow Roasted Pork Carnitas ^(GF)

Fajita Vegetables ^(VG)

Roasted Squash, Peppers, Onions, Mushrooms

ACCOMPANIMENTS

Guacamole ^(VG)

Pico de Gallo ^(VG)

Salsa Roja ^(VG)

Salsa Verde ^(VG)

Cilantro & Onions ^(VG)

Cotija ^(V)

Radish ^(VG)

Shaved Jalapeño ^(VG)

Shaved Cabbage ^(VG)

Corn Tortilla ^(VG)

SWEET TOOTH

The Kitchen Sink Ice Cream Sundae Station ^(V)

Vanilla Ice Cream

Sauces: Caramel, Strawberry, Hot Fudge

Toppings: Crushed Pretzel, Toasted Coconut, Assorted Cookie Crumbs, Marshmallows, Rainbow Jimmies, Whipped Cream, Maraschino Cherries

BEVERAGES

Freshly Brewed La Colombe Coffee

Decaffeinated Coffee

Herbal Teas

Reception

Minimum guarantee of 50 guests. Passed hors d'oeuvres with Social Plated Dinner Package only.

\$35 per person

COLD (Select Two):

Vegetarian Summer Roll ^{(VG) (GF)}

Lettuce, Tofu, Carrots, Red Cabbage, Cucumber, Cilantro, Basil, Mint, Hoisin Dipping Sauce

Caprese Skewer ^{(V) (GF)}

Toy Box Tomato, Herb Marinated Ciliegine Mozzarella, Age Balsamic Syrup, Extra Virgin Olive Oil

Bloody Mary Shooters ^(GF)

Shrimp Ceviche, Crispy Plantain Chip, Cilantro

Smoked Salmon Tartine

Pumpernickel, Beet Cream Cheese, Pickled Onion, Dill

HOT (Select Two):

Mini Smoked Chicken Quesadilla ^(GF)

Smoked Chicken, Mozzarella, Cheddar Cheese

Roasted Tomato Arancini ^(V)

Goosey Fontina, Bomba Rice, Basil Pesto

Coconut Shrimp

Red Pepper Jelly

Artichoke Beignet ^(V)

Herb Cream Cheese, Parmesan, Saffron Aioli

Plated Dinner | Social

Minimum guarantee of 50 guests. All plated dinner selections are based on three courses: Soup or Salad, Entrée, Dessert. Maximum two main entrees, including dietary restrictions. Menu includes Freshly Baked Rolls with Butter. Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Herbal Teas, served tableside. Tableside Water Service is available for \$15 per 750ml bottle. Still or Sparkling.

\$95 per person

SOUP (Select One):

Carrot Ginger ^(VG)

Crispy Shallots, Coconut Cream

Cream of Wild Mushrooms ^{(V) (GF)}

Baby Romaine Lettuce, Butter Herb Croutons, Shaved Parmesan Cheese, Caesar Dressing

Creamy Roasted Cauliflower Soup ^{(V) (GF)}

Caramelized Cauliflower, Fresh Herbs White Truffle Essence

SALAD (Select One):

Shaved Brussels Sprouts Salad ^{(V) (GF)}

Crisp California Apple, Dried Cranberries, Roasted Pine Nuts, Shaved Parmesan, Dijon Maple Dressing

Classic Caesar Salad

Baby Romaine Lettuce, Butter Parmesan Croutons, Shaved Parmesan Cheese, Caesar Dressing

The Wedge

Baby Iceberg, Peppered Bacon, Point Reyes Blue, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing

ENTRÉE (Select One):

Citrus Herb Seared Scottish Salmon ^(GF)

Persian Crispy Rice, French Beans, Baby Carrots, Currant Pine Nut Relish

Pan Roasted Jidori Chicken ^(GF)

Truffle Whipped Potatoes, Roasted Vegetables, Cherry Wine Reduction

Herbs Date Braised Short Ribs ^(GF)

Harissa Charred Carrots, Pomegranate Molasses Jus

DESSERTS (Select One):

Raspberry Cheesecake Tart ^(V)

Passion Mango Panna Cotta ^(V)

OR

Celebration Cake (provided by group)

Dinner Buffet | Social

Minimum guarantee of 75 guests. Dinner buffets are designed for a maximum of two hours of service. A surcharge of \$5.00++ per person will apply for an additional 30 minutes of service.

\$95 per person

SOUP

Cream of Wild Mushroom ^(V)

Romaine Hearts, Garlic Oil Focaccia Croutons, Crispy Parmesan, Creamy Caesar Dressing

SALAD

Classic Caesar Salad

Baby Romaine Lettuce, Butter Herb Croutons, Shaved Parmigiana Cheese, Caesar Dressing

Marinated Tomato & Mozzarella Salad ^(V)

Heirloom Tomatoes, Perlini Mozzarella, Basil Pesto, Balsamic Reduction

Artichoke Salad ^(VG)

Marinated Artichoke Hearts, Roasted Red Peppers, Arugula, Red Onions, Meyer Lemon, Olive Oil

ENTRÉE

Grilled Chicken Breast ^(GF)

Roasted Pearl Onion, Yellow Peppers, Roasted Poblano Cream Sauce

Grilled Flat Iron Steak ^(GF)

Maitake Mushrooms, Worcestershire Demi

Seared Salmon ^(GF)

Castelvetrano Olives, Heirloom Tomatoes, Leeks, Capers

ACCOMPANIMENTS

Roasted Market Vegetables ^(V)

Cultured Butter, Fresh Hebs

Roasted Garlic Mashed Potatoes ^(V)

Yukon Gold, Chives

SWEET TOOTH

Tiramisu ^(V)

Strawberry Panna Cotta ^(V)

Dark Chocolate Cake ^(V)

BEVERAGES

Freshly Brewed La Colombe Coffee

Decaffeinated Coffee

Herbal Teas

INDULGE (\$35 per Person | Attendant Fee Required: \$300 per 100 Guests)

Herbed Prime Rib of Beef ^(GF) ^(DF)

Artisan Roll, Balsamic Au Jus, Horseradish Cream

Dinner Buffet | Casual Dining

Minimum guarantee of 50 guests. Dinner buffets are designed for a maximum of two hours of service. A surcharge of \$5.00++ per person will apply for an additional 30 minutes of service.

\$95 per person

ROOFTOP GARDEN (Select Two):

Caesar Salad

Romaine Hearts, Garlic Oil Focaccia Croutons, Crispy Parmesan, Creamy Caesar Dressing

Simple Salad ^(VG)

Field Greens, Shaved Root Vegetables, Lemon Vinaigrette

Steakhouse Chop

Baby Iceberg, Slab Bacon, Chickpeas, Campari Tomato, Blue Cheese Crumble, Green Goddess Dressing

SO GRILLED TO SEE YOU (Select Two):

Caprese with Tomato Gazpacho ^(V)

Fresh Tomato, Mozzarella, Basil Pesto Aioli on Ciabatta

Au Jus with French Onion Soup

Shredded Short Rib, Gruyere, Provolone on French Bread

Reuben with Potato Bisque

Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread

STICKY WINGS Carrots, Celery, Ranch & Blue Cheese Dressing | (Select Two):

Classic Buffalo

Smokin' BBQ

Garlic Parmesan

Naked

SLIDERS & FRIES Crispy Fries, Ketchup, Mustard | (Select Two):

All American

Angus Beef, American Cheese, Pickle, Tomato, Signia Secret Sauce

Spicy Crispy Chicken

Garlic Mayo, Pickle

BBQ Pork

Tangy BBQ, Creamy Slaw

Spinach Falafel ^(VG)

Lemon Herb Vegan Mayo, Cucumber, Pickled onion, Arugula, Pretzel Bun

SWEET TOOTH

Ooey Goopy Cookies and Cream ^(V)

Warm Freshly Baked Cookies, Topped with Vanilla Ice Cream

Sauces: Caramel, Chocolate

Toppings: Crushed Oreos, Rainbow Jimmies, Chocolate Shavings

BEVERAGES

Freshly Brewed La Colombe Coffee

Decaffeinated Coffee

Herbal Teas

Social Event Packages - Inclusions

- Water, coffee and hot tea service
- Sparkling wine and cider toast
- Celebration cake cutting and service fees waived
- Banquet gold chairs, black or ivory floor-length linen and black or white linen napkins
- (3) LED votive candles per dining table
- Stage and in-house wooden dance floor
- Draped tables for celebration cake, gifts and escort cards
- Scattered highboys and low cocktail tables with chairs in foyer draped with in-house, floor-length table cloths for the cocktail hour



GENERAL INFORMATION

Printed menus are only guidelines. Our event and sales staff will be happy to prepare customized proposals to meet your specific needs. All prices are subject to change. Confirmation of menu prices will be made by your event manager.

TAXES, SERVICE CHARGE, AND GRATUITY

Current service charge of 27% (15.75% F&B Staff Charge, a 11.25% F&B House Charge) and appropriate state sales tax, currently 9.375%, will be added to all food, beverage, room rental & miscellaneous charges. The F&B House Charge is used to offset the costs of utilities and equipment, and other non labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet personnel are not customarily tipped, so tips are not expected.

BANQUET EVENT ORDERS

Upon review of your Event requirements, Banquet Event Orders (BEOs) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the Hotel, you agree that the BEO will be accepted by you as correct and you will be billed accordingly.

GUARANTEE POLICY

An expected (EXP) number of attendees must be submitted by noon, ten (10) business days prior to the Event. The final guarantee (GTD) is due by noon, three (3) business days prior to the Event and cannot be reduced after this time. The EXP number may increase or decrease when giving the final guarantee (GTD) by up to 10% without incurring liability to the Hotel. If the GTD is reduced from the EXP by more than 10%, the Hotel will add a supplemental surcharge equal to the menu price per person multiplied by the number of attendees reduced in excess. If the final GTD is increased by more than 10% over EXP, the Hotel will add a supplemental surcharge equal to 15% of the meal cost to cover rush orders and overtime. If no GTD is received, the EXP number of guests will be basis for billing purposes. Group will be charged the GTD attendance, or the number of guests served, whichever is greater. Hotel will only prepare food to the final GTD, and will not guarantee setting the room (SET) for more than 3% over the GTD.

PAYMENT

All events must be paid in full at least five (5) business days prior to the event. Additional credit or payment must be established in advance for on consumption event phases (bars, etc.)

SECURITY

The hotel may require security officers for certain events. Only hotel approved security organizations/ officers carrying a minimum of \$1 million in liability insurance may be utilized. In an effort to maintain proper order and safety of the hotel extra security at a cost for certain functions may be required.

MINIMUMS AND POP-UP FEES

All Catered Events with less than 25 guests in attendance are subject to a \$300.00 taxable service charge. The hotel reserves the right to add a \$95.00 taxable service charge to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the Hotel to provide services for within 3 business days of the actual Event.

FOOD AND BEVERAGE POLICIES

No food or beverages of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests or invitees. The Hotel is the only licensed authority to sell and service liquor for consumption on the premises. California law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone.

FOOD AND BEVERAGE

All food and beverage must be provided by Signia by Hilton San Jose. We are not an allergen or gluten free environment, and products containing gluten are prepared in our kitchen. Please be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your Event Manager and/or Server of your dietary concerns.

BUFFET STATIONS

Food preparation for Banquet Buffets and Stations are based on (1) serving per person. The minimum number of people required for a menu, as well as the maximum amount of time for service, is outlined in our Catering Menus. Food can be refreshed for extensions on this time limit at a cost per person. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary.

LABOR CHARGES

Our menu prices are based on meal functions with round tables of ten (10) guests each. Should your group require round tables of eight (8) guests, a charge will apply for the additional service staff required. The fee for additional servers, carvers, station attendants and cocktail servers is \$300.00 per server/ per event. An additional \$300.00 taxable service charge may be applicable for any meal guarantee less than 25 guests.

DAMAGE AND LOST & FOUND

Patrons agree to be responsible and reimburse the Hotel for any damage done by patron or patron's guests to the Hotel. The Hotel does not accept any responsibility for damage or loss of any merchandise or article left in the Hotel prior to, during, or following your function. This includes outside contractor goods such as linen or centerpieces.

ELECTRICAL ITEMS/POWER

All power needed for entertainment, décor, etc. will be billed to the Contact's Master Account. Electrical needs exceeding existing 120 volt / 20 amp wall plug service must be arranged in advance and are subject to an additional charge. Fire safety guidelines prohibit the use of open flames.

SIGNS AND BANNERS

The Hotel has the following policy with respect to signs in the banquet and meeting areas: The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guest room levels, elevators, and main lobby areas

of the Hotel or building exterior without prior approval. Printed signs outside function rooms should be free standing or on an easel.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All entertainment for outdoor functions must end by 10:00 PM.

FUNCTION ROOMS

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to 27% service charge and 9.375% tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

ROOM ARRANGEMENTS

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances, the Hotel does incur additional labor costs that must be passed on to the customer. The following guidelines would apply to any addition within 72 hours or if there is a room set-up changed once the room has already been set. For meeting/breakout rooms, there will be a \$350.00 taxable service charge and for ballroom sections, there will be a \$800.00 taxable service charge. For events consisting of more than one ballroom section, please consult your Event Manager for a quote.

DECORATIONS

You are able to make your own arrangements for floral centerpieces, special props, equipment, etc. All props and decorations must meet with the regulations set forth by the San Jose Fire Department. All candles and candleholders must be enclosed by glass; however, LED candles recommended.

OUTSIDE CONTRACTORS

Should you elect to utilize outside contractors on Hotel premises during your Event, you must notify us of your intentions at least thirty (30) days in advance of your Event. Your outside contractors must sign a hold-harmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the Hotel's exclusive providers, such as our electrical, rigging, and security providers.

FIRE SAFETY & FIRE WATCH

For the safety of persons and property, the use of smoke/fog machines is strictly prohibited in any indoor area of the hotel as they interfere with the fire life safety systems. All room sets must be in compliance with the local Fire Department regulations, including those pertaining to occupancy load, mandatory aisles, ceiling clearance, and fire exits. An Event that has fog machines, fueled cooking demos, lasers, exhibits (including tabletop) or extensive productions with staging and props (without the prior consent of the Signia by Hilton San Jose Security & Engineering Department) which results in the

dispatch of the San Jose Fire Department to our location, the charges for the dispatch and false alarm will be passed on to your entity. Light use of water based haze is permitted with proper and advance approval; however it does require a fire watch. Group is responsible for arranging Fire Watch Labor for Event (including rehearsals) with Local Fire Department at time of permit application.

SMOKING ORDINANCE

Pursuant to the San Jose City Ordinance, no smoking is allowed in any meeting room, ballroom or ballroom foyer area of the hotel. Designated smoking areas are located outside the hotel.

LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following your Event.

SHIPPING & RECEIVING

Packages for events may be delivered to the hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure delivery.

- 1) Signia by Hilton San Jose
- 2) Guest Name And Arrival Date
- 3) Name of Hotel Contact
- 4) Name Of The Event
- 5) Number of Boxes/Packages
- 6) 170 South Market Street, San Jose, CA 95113

FedEx Office is the Shipping & Receiving Department for the hotel. They accept all packages, pallets, etc. from all couriers whether it is FedEx, UPS, USPS, or local and hold onto the items until they are ready to move into the event spaces. Shipping & Receiving and Banquets Handling fees apply.



Contact

For more information, please contact us at:
sjcsn_events@hilton.com