



## The San Jose Airport Garden Hotel Quinceanera Package



### Package Includes:

*Complimentary Event Room  
Banquet Round Tables and Chairs  
White Floor-length Linens with Your Choice of Colored Napkins  
Mirrors and Votive Candles on Tables  
Head Table, Cake Table, Gift Table, Guestbook Table  
Staging for DJ or Band and Dance Floor*

*For your guests, the San Jose Airport Garden Hotel is pleased to offer a special sleeping room rate . Complimentary Transportation to and from San Jose International Airport*

*Complimentary Cake Cutting  
Sparkling Cider Toast before or after Dinner*

### **Dinner Buffet:**

*Salad: Choose One  
Mixed Greens w/ artichoke hearts and tomatoes*

*Caesar Salad Seasonal*

*Fresh Fruit Salad Fajita*

### *Station:*

*Chicken and Beef  
Warm Flour Tortillas, Salsa, Guacamole, Diced Tomatoes  
And Shredded Cheddar and Jack Cheese*

*Spanish Rice  
Pintos Rancheros*

*Freshly Brewed Coffee, Decaf, and Iced Tea*

*Fruit Punch available by the gallon*

**Price subject to service charge and applicable sales tax.**





## Pre-Reception Enhancements ~ Displays ~



### **International Cheese Display**

*Brie, Gouda and Roquefort  
Cheddar and Jalapeno Jack Cheeses  
Garnished with Fresh Fruit Sliced  
Baguettes  
Assortment of Crackers*

**Small (serves 50 people)  
Large (serves 100 people)**

### **Crudité Display**

*A Variety of Blanched and Raw Seasonal Vegetables  
Served with Sour Cream Dill Dressing*

**Small (serves 50 people)  
Large (serves 100 people)**

### **Smoked Salmon**

*Served with Cream Cheese, Mini Bagels  
Chopped Eggs, Onions and Capers*

**Small (serves 50 people) \$175.00  
Large (serves 100 people) \$300.00**

**Baked Brie in Puff Pastry** *Chopped  
Dried Fruits and Toasted Almonds Served  
with Sliced Baguettes*

**Small (serves 50 people) \$165.00  
Large (serves 100 people) \$300.00**

### **Antipasto Display**

*Mortadella, Prosciutto, Salami  
Cappicola and Mozzarella Cheese  
Roasted Red Peppers, Marinated Olives  
Mushrooms and Artichoke Hearts  
Flat Breads and Bread Sticks*

**Small (serves 50 people)  
Large (serves 100 people)**

### **Seasonal Grilled Vegetables**

*A Colorful Selection of  
Peppers, Eggplant, Zucchini and Squash*

**Small (serves 50 people)  
Large (serves 100 people)**

### **Array of Fresh Sliced Fruit Display**

*Seasonal Sliced Fresh Fruit  
and Berries*

**Small (serves 50 people)  
Large (serves 100 people)**

### **Mediterranean Display**

*Lemon-orange Basted Lamb Sate  
Grilled Vegetables, Kalamata Olives,  
Feta Cheese, Hummus, and Pita Bread*

**Small (serves 50 people)**

All food and beverage items are subject to service charge and applicable sales tax.





## Pre-Reception Enhancements ~ Hors D'Oeuvres ~



### Cold (Minimum of 50 pieces per Item)

*Salami Coronets*

*Prosciutto with Asparagus*

*Smoked Salmon Pinwheels*

*Mozzarella Crostini*

*Boursin Cheese Stuffed Celery*

*Cherry Tomatoes Stuffed with Tuna Mousse*

*Mushroom Caps Filled with Chicken Mousse*

*Smoked Salmon Rose*

*Sun dried Tomato Crostini*

*Rice Wrapped Spring Rolls*

*Prosciutto and Melon*

*Assorted Deluxe Canapés*

*Oyster on the Half Shell*

*Crab Claws*

*Pacific Shrimp*

*Chilled Mussels*

### Hot (Minimum of 50 pieces per Item)

*Spanakopita*

*Spicy Buffalo Wings*

*Teriyaki Beef Brochettes*

*Miniature Assorted Quiches*

*Pot Stickers with Plum Sauce*

*Swedish Meatballs*

*Chicken Brochette*

*Broccoli & Cheddar Cheese Puff*

*Chicken Satay with Thai Peanut Sauce*

*Vegetable Spring Rolls*

*Smoked Chicken Quesadilla*

*Vegetarian Quesadilla*

*Brie with Raspberry & Almonds in Phyllo*

*Mini Beef Wellington*

*Mini Chicken Wellington*

*Mini Lamb Chops*

All food and beverage items are subject to service charge and applicable sales tax.





## Beverages



### Hosted Bar

*Complete beverage services with portable bars, experienced bartenders and full set up. You are charged for the beverages your guests consume, counted at the conclusion of the event.*

<i>Cocktails</i>	<i>House</i>	<i>Call</i>	<i>Premium</i>
<i>Domestic Beer</i>		<i>Cordials</i>	
<i>Imported Beer</i>		<i>Champagne</i>	
<i>House Wine</i>		<i>Soft Drinks</i>	
<i>Mineral Water</i>		<i>Assorted Juices</i>	

### Cash Bar

*Portable bars with experienced bartenders and full set up. Your guests pay cash to the bartender for the following beverages.*

<i>Cocktails</i>	<i>House</i>	<i>Call</i>	<i>Premium</i>
<i>Domestic Beer</i>		<i>Cordials</i>	
<i>Imported Beer</i>		<i>Champagne</i>	
<i>House Wine</i>		<i>Soft Drinks</i>	
<i>Mineral Water</i>		<i>Assorted Juices</i>	

### Cocktail Package Plan

*The Cocktail Hour is a package designed to ease your budgeting plans. Simply choose the package you prefer. The amount charged is on a per person basis in accordance with the guarantee attendance or the actual attendance if higher.*

<i>First Hour</i>	<i>House</i>	<i>Call</i>	<i>Premium</i>
<i>Two Hours</i>	<i>House</i>	<i>Call</i>	<i>Premium</i>
<i>Each additional 1hr thereafter</i>	<i>House</i>	<i>Call</i>	<i>Premium</i>

*A Labor fee per Bartender may be assessed.*

*\*\* Service charge and current sales tax to Cocktail Package Plan and Hosted Beverages.*

*\*\*Corkage Fee applicable for Dinner or Reception only.*

*The sales and service of alcoholic beverages is regulated by the State of California Liquor Commission and, as a licensee, San Jose Airport Garden Hotel is responsible for the administration of these regulations. Therefore it is the policy that liquor of any type cannot be brought into Hotel from any outside source.*





## Wine List



### Sparkling Wines

*Moet et Chandon*  
*Tott's Sparkling*

*Espernay, France*

### White Wines

*Salmon Creek Chardonnay*  
*Chateau Marie Antoinette Chardonnay*  
*Francis Coppola*

*California*  
*California*  
*California*

### White Zinfandels

*Salmon Creek White Zinfandel*  
*Chateau Marie White Zinfandel*

*California*  
*California*

### Red Wines

*Salmon Creek Cabernet Sauvignon*  
*Salmon Creek Merlot*  
*Chateau Marie Antoinette Cabernet Sauvignon*  
*Chateau Marie Antoinette Merlot*  
*Francis Coppola Merlot*  
*DB Coppola Pinot Noir*

*California*  
*California*  
*California*  
*California*  
*California*  
*California*

*\*\*Corkage Fee applicable for Dinner or Reception only.*

**All food and beverage items are subject to service charge and applicable sales tax.**

