

Sheraton San Jose

1801 Barber Lane · Milpitas, California 95035 · United States
T (408) 943-0600 sheraton.com



2007 Wedding Menus

Romance with Style

Complimentary Tower Suite for the Bride and Groom
Three (3) Appetizers per Guest upon Arrival
Champagne or Sparkling Cider Toast One (1) Glass Per Person
Elegantly Designed Wedding Cake with Cake Cutting Service
Hurricane Lamp with White Candle and Mirror on Each Table
White or Ivory Tablecloths with your Color Choice of Napkins Available
Skirted Gift, Cake and Guest Book Tables
Hardwood Dance Floor
Skirted Headtable on Riser
10% discount on our Rehearsal Dinner Package

All Prices are subject to Applicable Service Charge and Sales Tax

(75 People Minimum)

Precious Memories

Complimentary Honeymoon Suite for the Bride and Groom
Traditional Fresh Flowers Centerpiece on Each Table
Three (3) Appetizers per Guest upon Arrival
Champagne or Sparkling Cider Toast One (1) Glass Per Person
Two (2) Bottles of Wine Served with Dinner for every Ten (10) or Twelve (12) Per Table
Elegantly Designed Wedding Cake with Cake Cutting Service
White or Ivory Tablecloths with your Color Choice of Napkins Available
Skirted Gift, Cake & Guest Book Tables
Hardwood Dance Floor
Skirted Headtable on Riser
10% discount on our Rehearsal Dinner Package

All Prices are subject to Applicable Service Charge and Sales Tax

(75 People Minimum)

Forever Love

Complimentary Honeymoon Suite for the Bride and Groom
Upgraded Fresh Flowers Centerpiece on Each Table
Three (3) Appetizers per Guest upon Arrival
Champagne or Sparkling Cider Toast One (1) Glass Per Person
Two (2) Bottles of Wine Served with Dinner for every Ten (10) or Twelve (12) Per Table
Elegantly Designed Wedding Cake with Cake Cutting Service
Chair Covers with Selected Bows
White or Ivory Tablecloths with your Color Choice of Napkins Available
Skirted Gift, Cake and Guest Book Tables
Hardwood Dance Floor
Skirted Headtable on Riser
15% discount on our Rehearsal Dinner Package

All Prices are subject to Applicable Service Charge

You belong together

Prices are Subject to Change without Notice

Hors D' Oeuvres

Chef's Selection of Cold Canapé

International and Domestic Cheese Display

Served with Crackers and Baguettes

Florentine Mushroom Caps

Starters

Seasonal Mixed Garden Salad with Choice of Ranch or Balsamic Vinaigrettes

Served With Freshly Baked Dinner Rolls with Sweet Butter

Entrees

You may choose up to Two (2) Entrees

Grilled Chicken Breast

with Champagne Sauce

Grilled Salmon Filet

with Lobster Brandy Sauce

New York Pepper Steak

Topped with Cognac Sauce

Portobello Napoleon

with Roasted Vegetables over Fettuccini Marinara

Fresh Seasonal Vegetables

Wild Pilaf Rice or Red Roasted Potatoes

Elegantly Designed Wedding Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Selection of Specialty Teas

You belong together

Prices are Subject to Change without Notice

Dinner Buffet

Hors D' Oeuvres

Fresh Seasonal Fruit Display
International and Domestic Cheese Display
Served with Crackers and Baguettes
Florentine Mushroom Caps

Starters

Choice of (2) of the Following Salads

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
Served With Fresh Baked Dinner Rolls with Sweet Butter

Entrees

Choice of (2) of the Following

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

Roasted Pork Loin

Served with Dried Fruit and Brandy Reduction Sauce

Fresh Seasonal Vegetables

Wild Pilaf Rice or Red Roasted Potatoes

Elegantly Designed Wedding Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Selection of Specialty Teas

You belong together

Prices are Subject to Change without Notice

Additional Hors D' Oeuvres

Cold Hors D' Oeuvres & Canapé

(Minimum 50 pieces)

Jumbo Gulf Shrimp on Ice with Cocktail Sauce

\$3.50 Per Piece

Fresh Tomato and Olive Bruschetta Drizzled with Balsamic Vinegar

\$3.50 Per Piece

Seared Ahi Sashimi

\$4.50 Per Piece

Oysters and Mussels on the Half Shell

\$4.50 Per Piece

Melon Wrapped with Prosciutto

\$3.00 Per Piece

Hot Hors D' Oeuvres

(Minimum 50 pieces)

Assorted Petite Quiche

\$2.00 Per Piece

Assorted Beef Brochettes

\$2.75 Per Piece

Spring Rolls with Sweet and Sour Sauce

\$2.75 Per Piece

Italian Sausage Stuffed Mushroom Caps

\$3.00 Per Piece

Coconut Shrimp with Pina Colada Dipping Sauce

\$4.00 Per Piece

Oysters Rockefeller

\$4.50 Per Piece

Classic Reception Displays

Sliced Fresh Seasonal Fruit Display

\$4.00 Per Person

Garden Fresh Vegetable Crudité with Ranch Dip

\$3.75 Per Person

International & Domestic Cheese Display

\$4.75 Per Person

Additional Options

Fresh Sunset Juice Punch

\$32.00 Per Gallon

Hagen Dazz Vanilla Ice Cream Served with Wedding Cake

\$2.50 Per Person

All Prices are subject to Applicable Service Charge and Sales Tax

You belong together

Prices are Subject to Change without Notice

Reception Stations

(Minimum of 50 people)

Fresh Catch Seafood Station

Designed for parties for a minimum of 50 people or additional charges will apply.

Iced Jumbo Prawns, Snow Crab Claws and Mussels on the Half Shell, served with cocktail sauce, horseradish, Tabasco and lemon wedges.

19.95 per person
includes 50 pieces per item, a total of 150 pieces

Chef's Carvery Station

Selection of Roasts Carved in Room by Uniformed Chef / Attendant Fee \$75.00 per station.

All items will be served with Dinner Rolls and appropriate condiments.

Prime Rib of Beef Au Jus
with creamed horseradish
Serves 40 Guests

Roasted Whole Tom Turkey
with cranberry sauce
Serves 30 Guests

Roasted Pork Loin
with cognac and cream
Serves 20 Guests

Honey Baked Ham
with whole grain mustard
Serves 40 Guests

Roast Sirloin of Beef
Serves 40 Guests

All Prices are subject to a 19.5% Service Charge and 8.25% Sales Tax

You belong together

Prices are Subject to Change without Notice

Beverage Services

Hosted and Cash Bar Service

There is a \$75.00 Bartender Fee, Per Bartender
This fee will be waived with a minimum of \$400.00 beverage revenue, per bar

House Brands	\$6.00
Premium Brands	\$7.50
Domestic Beers	\$4.00
Imported Beers	\$4.50
House Wine	\$6.00
Cordials & Cognacs	\$7.50
Assorted Soft Drinks	\$3.00
Bottled Water	\$3.00

Specialty Selections Service

(\$45.00 Tap Rental for Kegs)

Domestic Beer Keg	\$300.00 Each
Imported Beer Keg	\$350.00 Each
Micro Brew Beer Keg	\$400.00 Each
Fresh Sunset Juice Punch	\$32.00 Per Gallon
Champagne Punch	\$75.00 Per Gallon

All Prices are subject to Applicable Service Charge and Sales Tax

You belong together

Prices are Subject to Change without Notice