

LA PASTAIA

H O T E L D E A N Z A

Whether you are looking for the perfect surroundings and service for your next business meeting or intimate dining experience, the staffs at La Pastaia and the Hotel De Anza want to be a part of your success. The trademark downtown San Jose restaurant has come to be known as the perfect choice to dine and meet for everyone, from out-of-town visitors to those simply out on the town.

Executive Chef Juan Zaragoza's 20 years of culinary experience and worldly recipes have contributed in making this upscale, relaxed restaurant a highly acclaimed eatery by the San Jose Mercury News. Their unwavering obsession for excellence has earned both La Pastaia and the Hotel De Anza a Michelin Recommendation.

With the breathtaking art deco Hotel De Anza as its backdrop, La Pastaia can deliver the highest quality foods and service in an equally tasteful atmosphere. The Hedley Club, now a showplace for some of the South Bay's best in Jazz entertainment, is decorated in the Moorish style, popular when the hotel was built in 1931. Adjoining the lounge is the beautiful Palm Court Terrace, with its garden setting. Vines, perennial flowers, starlit lights and soothing fountains, set the perfect tone for your wedding ceremony, reception or special event.

The Hotel De Anza and La Pastaia make the perfect venue for weddings, workshops, meetings and luncheons, both large and small. All of the event spaces reflect the boutique elegance of the hotel itself.

La Pastaia is just minutes from HP Pavilion, Performing Arts Center, and San Jose International Airport.

To book your next event please contact the Catering Director, Josie Di Nardo at 408-494-4725 or by email at jdinardo@hoteldeanza.com



H O T E L D E A N Z A

Special Events & Holiday Parties

Each menu is priced per person, and is inclusive of the following:

- ~ Passed Appetizer Reception
- ~ Selected Buffet or Plated Meal
- ~ An assortment of decadent house-made desserts
 - ~ Appropriate China, Stemware, Flatware
 - ~ White or Sand linens
 - ~ Votive Candles

Saturday Events on the Palm Court Terrace
\$6900 food & beverage minimum

Friday & Sunday Events on the Palm Court Terrace
\$5000 food & beverage minimum

Overtime per hour

\$200 room rental fee + non optional \$7.00 ++pp deluxe beverage package extension
***price will be higher for upgraded beverage packages**

Room Rental Fees vary by date, day of the week and room

passed appetizers

3 selections are included in the package pricing
Additional items may be included for \$3.00 per person with a 20 person minimum

mushrooms stuffed with fontina and herbs
deep fried risotto balls with spicy marinara sauce
crostini - assorted Italian toasts
 basil, garlic, olive oil, pine nuts, walnuts
 tomato, fresh mozzarella, basil
 smoked salmon & cream cheese
eggplant "truffles" filled with fresh mozzarella
skewered grilled chicken wrapped in pancetta with rosemary
skewered Italian fennel sausage
skewered Italian meatballs with spicy pomodoro sauce
chilled prawns with cocktail sauce
caprese bites; tomato, mozzarella, basil
baked red potatoes, crème fraiche, American caviar

accoutrement & display appetizers

pricing and portions are based on 30 guests
host is responsible for providing the proper amount of food for amount of guests in attendance

Domestic & Imported Cheese

a selection of Artisan cheeses with assorted crackers, baguette, fresh fruit
\$85.00

Crudites

A variety of seasonal vegetables with herbed aioli
\$75.00

Piatto Misto

Italian cured meats, marinated vegetables, roasted garlic
\$85.00

Fresh Fruit

Artfully presented fresh seasonal fruit
\$65.00

Salmon

poached or smoked salmon with caper aioli and baguette
\$100.00

All prices subject to 20 % gratuity & applicable sales tax

donizetti 3 course dinner

appetizer reception

choice of (3) passed appetizers

dinner

salad- please choose one for your entire group

salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette

baby spinach, basil, tomatoes, pine nuts and balsamic dressing

roasted beets, arugula, Laura Chenel goat cheese, pumpkin seeds

Caesar: hearts of romaine, anchovy-egg dressing, house-made croutons, shaved Parmigiano-Reggiano

Caprese salad with vine ripe tomatoes and fresh California Mozzarella cheese

entrées- select up to three entrees

hosts must RSVP for their guest's entrée choices 7 days prior to the event

ricotta & spinach stuffed chicken breast | sun dried tomato sauce | wild rice
\$65.00

poached salmon | Parmesan risotto | seasonal vegetable
\$60.00

grilled rib eye | mashed potatoes | asparagus
\$70.00

roasted vegetables with creamy polenta and mascarpone cheese
\$60.00

sauté of prawns, crab & scallops; served with buerre blanc | wild rice
\$70.00

grilled chicken breast served with a mushrooms-Marsala cream sauce and polenta
\$60.00

grilled filet mignon | shitake-Cabernet reduction | asparagus
\$75.00

dessert

an assortment of house made decadent desserts*

*+ add 8 inch 2 tier cake for cutting \$45

~includes house-made focaccia, coffee, decaf and tea selections~

All prices subject to 20 % gratuity & applicable sales tax

vivaldi *A* course dinner

appetizer reception

choice of (3) passed appetizers

dinner

salad- please choose one for your entire group

salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette

baby spinach, basil, tomatoes, pine nuts and balsamic dressing

roasted beets, arugula, Laura Chenel goat cheese, pumpkin seeds

Caesar: hearts of romaine, anchovy-egg dressing, house-made croutons, shaved Parmigiano-Reggiano

Caprese salad with vine ripe tomatoes and fresh California Mozzarella cheese

pasta- please choose one for your entire group

risotto with mushrooms, thyme and marsala

ricotta ravioli with sage brown butter

pasta with basil pesto, pine nuts, Parmesan

pasta with tomatoes, basil, garlic, fresh mozzarella

ricotta and spinach tortelloni with a Marsala cream sauce

entrées- select up to three entrees

hosts must RSVP for their guest's entrée choices 7 days prior to the event

ricotta & spinach stuffed chicken breast | sun dried tomato sauce | wild rice

\$73.00

poached salmon | Parmesan risotto | seasonal vegetable

\$68.00

grilled rib eye | mashed potatoes | asparagus

\$78.00

roasted vegetables with creamy polenta and mascarpone cheese

\$68.00

sauté of prawns, crab & scallops; served with buerre blanc | wild rice

\$78.00

grilled chicken breast served with a mushrooms-Marsala cream sauce and polenta

\$68.00

grilled filet mignon | shitake-Cabernet reduction | asparagus

\$83.00

dessert

an assortment of house made decadent desserts*

*+ add 8 inch 2 tier cake for cutting \$45

~includes house-made focaccia, coffee, decaf and tea selections~

All prices subject to 20 % gratuity & applicable sales tax

verdi buffet

\$60 per person++

appetizer reception

choice of (3) passed appetizers

buffet

salads (choose 2)

cesare - romaine lettuce, anchovy-egg dressing, Parmigiano, croutons, roasted garlic
salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

entrées (select 2)

grilled chicken breast, roasted garlic, sweet onion, rosemary, wine, cream
poached salmon with lemon beurre blanc
sliced sirloin of beef with horseradish sauce

pasta (select 2)

risotto with mushrooms, thyme and marsala
ricotta ravioli with sage brown butter
pasta with basil pesto, pine nuts, Parmesan
pasta with tomatoes, basil, garlic, fresh mozzarella
ricotta and spinach tortelloni with a Marsala cream sauce
pasta with rich, slow cooked tomato-meat sauce
lasagna layered with ricotta and rich tomato-meat sauce

accompaniments

roasted herbed potatoes ~or~ Parmesan mashed potatoes
sautéed seasonal vegetables
house-made focaccia

dessert

an assortment of house made decadent desserts*

*+ add 8 inch 2 tier cake for cutting \$45

rossini buffet

\$75 per person++

appetizer reception

choice of (3) passed appetizers

buffet

seafood (choose 2)

Dungeness crab
jumbo prawns with cocktail sauce
oysters served on the half shell
seafood salad with shrimp, calamari, mussels and salmon
poached or smoked salmon with caper aioli and baguette

salads (choose 2)

cesare - romaine lettuce, anchovy-egg dressing, Parmigiano, croutons, roasted garlic
salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette
baby spinach, basil, tomatoes, pine nuts and balsamic dressing

pastas (choose 2)

risotto with mushrooms, thyme and marsala
ricotta ravioli with sage brown butter
pasta with basil pesto, pine nuts, Parmesan
pasta with tomatoes, basil, garlic, fresh mozzarella
ricotta and spinach tortelloni with a Marsala cream sauce
pasta with rich, slow cooked tomato-meat sauce
lasagna layered with ricotta and rich tomato-meat sauce

entrées (select 2)

grilled chicken breast, roasted garlic, sweet onion, rosemary, wine, cream
poached salmon with lemon beurre blanc
sliced sirloin of beef with horseradish sauce

accompaniments

roasted herbed potatoes **~or~** Parmesan mashed potatoes
sautéed seasonal vegetables
house-made focaccia

dessert

an assortment of house made decadent desserts*

*+ add 8 inch 2 tier cake for cutting \$45

spuntino di splendido

\$75 per person++

passed appetizers

crostini - assorted Italian toasts
eggplant truffles filled with fresh mozzarella
mushrooms stuffed with herbs
deep fried risotto balls with a spicy marinara
skewered grilled chicken wrapped in pancetta with rosemary

buffet appetizers

salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette
deep fried baby artichoke with aioli
a selection of Artisan cheeses with assorted crackers, baguette, fresh fruit
Italian cured meats, marinated vegetables, roasted garlic
Italian meatballs with spicy pomodoro sauce
skewered Italian fennel sausage
caprese bites

seafood

prawns with traditional cocktail sauce
Dungeness crab
raw oyster bar
side of cold poached salmon with accompaniments

meat

sliced sirloin of beef with small rolls and accompaniments
sliced porchetta (stuffed pork roast)

Add \$75.00++ for Carver

dessert

an assortment of house made decadent desserts*
*+ add 8 inch 2 tier cake for cutting \$45

spuntino di lusso

\$55 per person++

passed appetizers

crostini - assorted Italian toasts
eggplant truffles filled with fresh mozzarella
mushrooms stuffed with herbs
deep fried risotto balls with a spicy marinara
skewered grilled chicken wrapped in pancetta with rosemary

buffet appetizers

salad of mixed greens, Gorgonzola cheese, toasted walnuts and vinaigrette
deep fried baby artichoke with aioli
a selection of Artisan cheeses with assorted crackers, baguette, fresh fruit
Italian cured meats, marinated vegetables, roasted garlic
Italian meatballs with spicy pomodoro sauce
skewered Italian fennel sausage
caprese bites

meat

sliced sirloin of beef with small rolls and accompaniments
sliced porchetta (stuffed pork roast)

Add \$75.00++ for Carver

dessert

an assortment of house made decadent desserts*
*+ add 8 inch 2 tier cake for cutting \$45

buffet appetizers

items may be added to any package – priced at a portion per person (20 person minimum)
these items are best served buffet style

side of poached <u>or</u> smoked salmon with caper aioli and baguette	\$5.00
deep fried baby artichoke with aioli	\$3.00
deep fried bay shrimp with sage	\$3.00
artisan cheese imported and domestic cheeses with baguette	\$4.25
piatto misto- roasted garlic, marinated vegetables and Italian meats	\$3.00
display of fresh fruit	\$2.50
fresh strawberries with balsamic or chocolate sauce – seasonal	\$3.00
vegetable crudités with herbed aioli	\$2.50
deep fried cheese filled pasta with spicy sauce	\$3.00
Roman style pizza with tomato, cheese and grilled vegetables	\$3.00
Roman style pizza with tomato, cheese, sausage, red onion and garlic	\$3.00
chilled raw oysters with cocktail sauce	\$4.00
red potatoes with sour cream and caviar	\$3.00
Italian meatballs with spicy pomodoro sauce	\$3.00
mini crisp cheese and pancetta quesadillas	\$3.00

beverage packages

deluxe wine & beer package **\$14.00/1st hour** **\$7 each additional hour**

imported & domestic beers, soft drinks and mineral waters
white and red wines poured with dinner
coffee and tea service with dessert

signature wine & beer package **\$20/1st hour** **\$10 each additional hour**

California or Italian sparkling wine upgraded to premium champagne selection
California or Italian white wine poured with dinner upgraded to premium
California or Italian red wine poured with dinner upgraded to premium
coffee and tea service with dessert

deluxe cocktail package **\$16/1st hour** **\$8 each additional hour**

full hosted well cocktails
imported & domestic beers, soft drinks and mineral waters
house white and red wines poured with dinner
coffee and tea service with dessert

\$150.00 bartender set up fee
\$150.00 bartender set up fee for each additional bar

signature cocktail package **\$22/1st hour** **\$11 each additional hour**

full hosted premium cocktails
imported & domestic beers, soft drinks and mineral waters
premium white and red wines poured with dinner
coffee and tea service with dessert

\$150.00 bartender set up fee
\$150.00 bartender set up fee for each additional bar

non alcoholic package **\$10/1st hour** **\$3 each additional hour**

beverages – soft drinks, mineral waters, sparkling cider, fruit juices and upgraded Italian sodas
coffee and tea– coffee and tea service with cake

\$5.00 per person++ additional charge for each overtime hour added

bar prices

deluxe brands	\$8.00
signature brands	\$10.00
beer	\$5.00
deluxe wine	\$7.00
signature wine	\$10.00
cordials and cognacs	\$11.00
soft drinks and mineral water	\$3.00 / \$4.00

Minimum \$400 bar charges required for all cash bars
\$150.00 bartender set up fee
\$150.00 bartender set up fee for each additional bar

All prices subject to 20 % gratuity & applicable sales tax

Frequently Asked Questions

Events & Holiday Parties at Hotel De Anza & La Pastaia Restaurant

Special Event & Holiday Party Reception Rental Fees

We are pleased to reserve a Special Event and Holiday Party location at the hotel for you. All event reservations start at a block of 4 hours. Additional hour(s) may be added for the event time at \$200 per additional hour. We will be happy to provide you with further information on capacities and alternative event spaces throughout the hotel and restaurant.

Saturdays

Palm Court Terrace
Reception Only \$1,700
Add Ceremony \$2,050

Fridays & Sundays

Palm Court Terrace
Reception Only \$1,200
Add Ceremony \$1,550

Reservations, Confirmations and Deposits

When you are ready to reserve your event, please contact the Catering Director. A confirmation will be created listing the event date, your deposit schedule and payment information. You will have one week to make the first deposit to secure the time, date and space.

Your deposits are a payment plan towards your final balance and are comprised of 3 payments made up the following: \$70 per person based on your estimated headcount, plus the room rental. All deposits submitted are nonrefundable and will be applied to the total cost of your event.

Any remaining amount due based on the estimate of cost for your event should be remitted in full to the Catering Director 7 business days prior to your event date and is also a non-refundable amount.

Contracts & Paperwork

In order for your event to take place, the following signed documentation must be faxed or scanned and emailed to the Catering Director by the due dates set forth by the Catering Director:

- Event Confirmation
- Catering Policies & Procedures
- Estimate of Cost / Food & Beverage Contract

Menu Guidelines

All menu items are provided by La Pastaia Restaurant. Outside catering is not allowed. Some exceptions may be made for specialty items that require certain foods to run through machinery not owned by the restaurant such as chocolate fountains.

All wedding menus are done in packages to include appetizers, a buffet or plated dinner, a beverage package and a dessert buffet or cake made onsite by our pastry chef. Additional items and upgrades are available.

Corkage Wines & Champagne

La Pastaia & Hotel De Anza provide all beverages for events. In rare occasions, on a case by case basis, corkage is permitted with the following corkage fees applying: \$20.00++ per bottle corkage fee per 750 ml bottle, \$50.00++ per bottle corkage fee per Magnum & \$100.00++ per bottle corkage fee per Jerobaum.

Menu and Beverage Selections and Prices

Menu and beverage selection prices are subject to change without notice, but will be guaranteed once your catering contract is signed.

Child, Vendor and Other Specialty Menus

La Pastaia is happy to offer the event packages at half of the full adult package price for children ages 5-12. With a plated meal, the children would receive a salad, pasta entrée, wedding cake and beverages including: sodas, juices, bottled water and sparkling cider for the same beverage package period as the adults. Events having a buffet style meal would have the children dining from the same buffet as the adults. Any upgrades made to the menu will be charged at full price for all adults and children. Any discounts on package pricing do not apply to children's pricing as it is already discounted by 50% of the full adult price.

Vendors receive the same meal and beverages as the adult event guests at the same price as the children's price listed on your food and beverage contracts. Upgrades chosen by the guest (cake upgrades, additional appetizers, etc.) are charged for adult and children guests but your vendors will not be included in this charge. Additional beverage package hours will be charged at full price for the vendors.

La Pastaia is able to accommodate guests with vegetarian & vegan diets. Other various exceptions can be made to accommodate various diets by request. Additional fees may

Service Charge

A 20% service charge will be added to all menu items and beverages contracted for your event. By law, this service charge will have sales tax applied.

California State Tax

California state tax laws require an 8.25% sales tax, which is added to the total amount of your event, including all menu items, beverages, 20% service charge, and any additional amenities such as overtime fees, audio visual rentals, etc. Room rental is not taxed.

"To Go" Food & Beverage

Please make note that local health department rulings prohibit banquet guests from taking any food from the hotel premises with the exception of your wedding cake topper.

Guaranteeing Your Guest Attendance

Your final headcount (and entrée counts if you have selected a plated meal) is due 7 business days prior to your event. The Catering Director will contact you to confirm the number of guests attending. Once this information is confirmed with our chef, the guaranteed guest attendance may not be reduced. Should you have a guest(s) that do not attend your event, you will still be responsible for the charges based on the guaranteed headcount.

When a plated meal is selected, entrée counts for all of your guests are due 7 business days prior to your event. The Catering Director will contact you to confirm the entrée counts. Once this information is confirmed with our chef, the guaranteed guest attendance may not be reduced. You are also required to provide place cards with the guests' entrée selection to indicate which entrée the guest has chosen.

Coordination Services

From the moment you decide to plan your special event, many questions will begin to take shape. We are anxious to assist you throughout the entire process.

One to two months before your event date, the Catering Director will contact you to finalize your event details. Following that, you will receive a Banquet Event Order (BEO) contract, that details the timeline, menu and set up details. You will also receive a floor plan of your room for planning your assigned seating and the estimated total cost of your event. The Catering Director will work closely with you to make any adjustments and revisions as we approach your event.

On the day of your event, your Event Manager will orchestrate the timeline, menu and special details of your BEO contract, implementing and managing the details.

Linen & Guest Table Arrangements

The room rental fee for the Palm Court Terrace includes 60 inch round tables, white wooden folding chairs, glassware, flatware, white china, and white or sand linens. Should you need them, it would also include buffet tables, a table for your dj or chairs for your band, a portable bar, sign in and gift tables. In addition, table numbers & stands. You are welcome to bring centerpieces and any other table decorations you wish. However, no hanging decorations of any type are permitted.

Specialty chairs, chair covers with sashes and colored linens in a variety of colors and fabrics can be arranged for through rental agencies. The Catering Director will assist you with referrals to preferred rentals agencies should you wish to rent these items for your event. La Pastaia & Hotel De Anza recommends vendors only. We do not assume liability for their performance, level of service or products.

Vendor Information & Instructions

The Palm Court Terrace is available to vendors two hours prior to your event. We kindly ask that all vendors check in with the Event Manager before they begin their set up.

Guest Room Accommodations

A Sales Manager with the Hotel De Anza will be happy to help you make arrangements for out-of-town friends and family. Please contact the Hotel De Anza directly at (408) 286-1000 for details & information.

Valet & Other Event Parking Options

The hotel is pleased to offer valet parking (ON AVAILABILITY) to be added to your final bill for guests attending your event at the rate of \$20.00 per car for event or overnight parking.

Metered street parking is available around the perimeter of the hotel and on the nearby side streets. It is free after 6pm and all day on Sunday.

The Market/San Pedro Square Garage (45 N. Market St., Between Santa Clara and St. John Streets) also offers free parking most evenings and weekends.

In addition, event parking can be found at the 225 W. Santa Clara Street building. The Catering Director will assist you in setting up guaranteed, hosted parking in the 225 W. Santa Clara Street garage at your request.

Thank you and we look forward to making your event memorable for you and your guests!