

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



HOTEL DE ANZA

Weddings & Receptions

All Inclusive Menus starting at \$99 per person:

- ~ Passed Appetizer and Sparkling Wine Reception
- ~ 4 hour beer and wine package (upgrades available)
 - ~ Selected Buffet or Plated Meal
- ~ A Custom 3 Tiered Wedding Cake, made to order by our in-house Pastry Chef
 - ~ Sparkling Wine Toast
 - ~ Appropriate China, Stemware, Flatware
 - ~ White or Sand linens
 - ~ Votive Candles
- ~ Exclusive use of the facility for a block of 4 hours (reception only).
- ~ Use of a Hospitality Suite the day of your event from 8:00 a.m. until the end of the event..
- ~ An Event Manager exclusively for your event / and if an onsite ceremony, for your rehearsal.
 - ~ Includes all required set-up and breakdown, staff and service, tables, chairs

Reception only

\$7900 food & beverage minimum

Friday & Sunday Receptions

\$6000 food & beverage minimum

**Wedding Ceremony & Reception – add additional hour for Ceremony
\$400**

Wedding Ceremony only

\$700

(2 hour time blocks for ceremonies / must be completed by 3:00pm)

Overtime per hour

\$200 room rental fee + non optional \$7.00 ++pp deluxe beverage package extension

***price will be higher for upgraded beverage packages**

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

starting at \$99 per person*

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-choose up to (4) entrée choices

host must RSVP for their guests' entrée choices 7 days prior to event

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

\$105.00

poached salmon | Parmesan risotto | seasonal vegetable *

\$99.00

grilled rib eye | mashed potatoes | asparagus

\$110.00

roasted vegetables with creamy polenta and mascarpone cheese *

\$99.00

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

\$110.00

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

\$99.00

grilled filet mignon | shitake-Cabernet reduction | asparagus

\$115.00

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

dessert

three tier, decorated, wedding cake / upgrades available

or

an assortment of house made decadent desserts*

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

beverage

4 hour - deluxe wine & beer package

All prices subject to 20 % gratuity & applicable sales tax

vivaldi *A* course dinner

starting at \$108 per person*

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-choose up to (4) entrée choices

host must RSVP for their guests' entrée choices 7 days prior to event

ricotta & spinach stuffed chicken breast | sun dried tomato sauce | wild rice
\$113.00

poached salmon | Parmesan risotto | seasonal vegetable *
\$108.00

grilled rib eye | mashed potatoes | asparagus
\$118.00

roasted vegetables with creamy polenta and mascarpone cheese *
\$108.00

sauté of prawns, crab & scallops; served with buerre blanc | wild rice
\$118.00

grilled chicken breast served with a mushrooms-Marsala cream sauce and polenta *
\$108.00

grilled filet mignon | shitake-Cabernet reduction | asparagus
\$123.00

dessert

three tier, decorated, wedding cake / upgrades available

or

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~

beverage

4 hour - deluxe wine & beer package

All prices subject to 20 % gratuity & applicable sales tax

verdi buffet

starting at \$99 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

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

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

three tier, decorated, wedding cake / upgrades available

or

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~

beverage

4 hour - deluxe wine & beer package

All prices subject to 20 % gratuity & applicable sales tax

rossini buffet

starting at \$115 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

three tier, decorated, wedding cake / upgrades available
or
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~

beverage

4 hour - deluxe wine & beer package

All prices subject to 20 % gratuity & applicable sales tax

spuntino di splendido

starting at \$115 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

three tier, decorated, wedding cake / upgrades available
or
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~

beverage

4 hour - deluxe wine & beer package

All prices subject to 20 % gratuity & applicable sales tax

spuntino di lusso

starting at \$95 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

three tier, decorated, wedding cake / upgrades available
or
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~

beverage

4 hour - deluxe wine & beer package

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 & upgrades

beverage package prices reflect **4** hours of service

deluxe wine & beer package

\$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 upgrade **\$15.00 per person**

\$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 upgrade

\$5.00 per person

\$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 upgrade

\$20.00 per person

\$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 (included in basic price)

\$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

Wedding & Specialty Cakes

La Pastaia is proud of our fine pastry department and selection of wedding and specialty cakes. We use only the freshest ingredients and all of our cakes are from "scratch." Our cakes and special desserts are guaranteed to be light and flavorful, not overly sweet and sugary.

Specialty Desserts & cake prices start at \$7.00 per person ++

Our pastry chef, Amy Van clef, will meet with you, at no additional charge, to plan your specialty cake.

*Flowers, ribbons and special decorations are **not** provided.*

Basic Cake Options

cake	filling	icing
white or vanilla chocolate or mocha lemon or orange almond flavor rum or marsala lemon poppy seed poppy seed	custard lemon curd raspberry preserves blackberry preserves strawberry preserves chocolate, mocha or fruit mousse	butter cream white chocolate buttercream chocolate buttercream cream cheese *whipped cream *not ideal for wedding cakes

Upgrade Options

customized options- add \$ 1.00 Per Person ++ each item selected

cake	filling	icing
cheesecake carrot tiramisu additional flavored tier (\$ 1 pp/per tier) Opera cake \$2 pp	Italian rum custard fresh fruit chocolate ganache liqueurs mascarpone mousse almond-praline buttercream multiple flavored fillings	rolled fondant white chocolate molding ganache chocolate ribbon decoration intricate design

dolci misti

items are chosen by the pastry chef and may include:

flavored cheesecake chocolate cake or torte fruit torte assorted tartlets	tiramisu mini crème brulee biscotti fresh fruit
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*Add small 2 tiered cake with Dolci Misti for \$45.00

All prices subject to 20 % gratuity & applicable sales tax

Frequently Asked Questions

Weddings at Hotel De Anza & La Pastaia Restaurant

Wedding Ceremony & Reception Rental Fees

We are pleased to reserve a wedding ceremony and/or reception location at the hotel for you. Wedding reception reservations start at a block of 4 hours. One additional hour may be added for a ceremony for a total of 5 hours of event time. Overtime can also be purchased to add length to your event 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
Food & Beverage Minimum
\$7,900.

Fridays & Sundays

Palm Court Terrace
Food & Beverage Minimum
\$6,000.

Reservations, Confirmations and Deposits

When you are ready to reserve your ceremony and/or reception space, 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 ceremony and/or reception 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 La Pastaia 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 to La Pastaia by the due dates set forth by the La Pastaia Catering Director:

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

Wedding 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 wedding 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 wedding 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. Weddings 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 wedding 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 wedding 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 special day

On the day of your event, your Event Manager will orchestrate the timeline, menu and special details of your catering 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, a cake cutting set and toasting flutes can be borrowed for your event. You are welcome to bring centerpieces and any other table decorations you wish.

Special items such as antique cake toppers, crystal flutes and other heirlooms will not be handled by the staff for liability reasons. Please appoint a family member or friend to coordinate the use of these items during the event.

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 banquet captain 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 wedding day memorable!