



HOTEL VALENCIA

SANTANA ROW
S A N J O S E

Catering Menu

Continental Breakfast Buffets

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections
(For groups of 20 Guests or larger)

Traditional Continental

Fresh Odwalla Orange Juice and Grapefruit Juice
Assorted Croissants
Sliced Seasonal Fruits
Assorted Greek Yogurts



Deluxe Continental

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruits
Assorted Greek Yogurts
Assorted Croissants
Steel Cut Oats with Raisins, Toasted Walnuts and Brown Sugar
Scrambled Eggs with Chives**

**Upgrades Available (Replaces Scrambled Eggs):

Cracked Egg Sandwich with White Cheddar and Bacon

Market Vegetable Egg White Frittata with Arugula Salad

Enhancement:

Bagels & Lox with Herb Cream Cheese, Capers, Tomatoes and Onions

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Breakfast Buffets

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All American

Fresh Odwalla Orange Juice and Grapefruit Juice
Blueberry Muffins
Sliced Seasonal Fruit & Berries
Scrambled Eggs with Chives
Brioche French Toast with Maple Syrup
Breakfast Potatoes
Hickory Smoked Bacon

Healthy Start

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruit & Berries
Market Vegetable Egg White Frittata
Chicken Apple Sausage
Steel Cut Oats with Toasted Walnuts, Cinnamon and Raisins
Assorted Greek Yogurts with Granola
Green Chili Sweet Potato Hash

Country Kitchen

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruit & Berries
Fried Chicken and Buttermilk Biscuits
Served with Hot Sauce, Honey and Whipped Butter
Scrambled Eggs with Peppers & Onions
Pancakes with Bourbon Maple Syrup
Potato Hash with Bacon and Cheese
Country Ham

The Valencia

Fresh Odwalla Orange Juice and Grapefruit Juice
Sliced Seasonal Fruit & Berries
Assorted Croissants
Yogurt Parfait Bar with Assorted Toppings
Sun Dried Tomato & Spinach Frittata
Vanilla Bean Waffles with Lemon Zest and Maple Syrup
Hickory Smoked Bacon
Chicken Apple Sausage
Crispy Hash Browns with Cheddar Cheese and Scallions

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Delicatessen Lunch Buffets

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Café Valencia

Chef's Choice of Vegetarian Soup

Vegetarian Cobb Salad with Romaine, Tomato, Blue Cheese,
Green Onion, Egg, Croutons, Cucumber

Served with Citrus Vinaigrette and Ranch Dressing

Orecchiette Pasta Salad with Sundried Tomato, Kalamata Olive and Pesto

Sandwiches to Include:

- Roast Beef with Caramelized Onions, White Cheddar on Pretzel Roll
- Turkey BLT with Avocado Mayo on Prairie Wheat Bread
- Tuna Salad with Chopped Egg, Citrus Mayo, Spinach on Wheat Bread
- Sundried Tomato Wrap with Quinoa, Portobello Mushroom
and Herb Goat Cheese

Assorted Kettle Chips

Chocolate Chip Cookies



Picnic Table

Vegetable Chili with Cheddar Cheese and Scallions

Create Your Own Salad Bar

Chopped Greens: Mesclun, Romaine and Spinach

Toppings: Tomatoes, Carrots, Cucumbers, Eggs, Beets, Garbanzo Beans,
Bell Peppers, Bacon, Blue Cheese, Cheddar Cheese and Croutons

Proteins: Grilled Chicken Breast and Grilled Carne Asada

Dressings: Ranch, Citrus Vinaigrette, Blue Cheese

Sandwiches: Chicken Caesar Wraps and Cuban Sandwiches

Assorted Kettle Chips

Assorted Miniature Desserts

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Gourmet Lunch Buffets

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Fresh & Fit

Tomato & White Bean Soup
Spinach & Strawberry Salad with Goat Cheese, Toasted Pecans
Served with Balsamic Vinaigrette
Grilled Chicken Breast
Served with Farro Salad with Sundried Tomato Pesto
Grilled Salmon with Broccolini, Almonds and Lemon Confit
Vegetarian Lasagna
Steamed Farmers Market Vegetables
Sliced Fruit with Honey Yogurt Dip

California Bistro

Fresh Baked Rolls and Butter
Broccoli Cheddar Soup
Arugula Salad with Beets, Walnuts, Goat Cheese
Served with Red Wine Vinaigrette
Herb Marinated Chicken with Sautéed Grape Tomato Jus
Char Grilled Tri-Tip with Wild Mushroom Ragout
Garlic Confit Mashed Potatoes
Grilled Seasonal Vegetables with California Olive Oil
Assorted Miniature Desserts

The Taj

Warm Naan Bread
Quinoa, Cashew Salad with Cherry Tomatoes, Peanuts
Samosa with Potato, Peas and Carrots
Channa Masala, Tomatoes, Chickpeas and Indian Spices
Butter Chicken with Tomato and Ginger
Lamb Vindaloo
Cauliflower Pakora
Basmati Rice with Ghee
Assorted Miniature Desserts

Comfort

Corn Chowder
Mixed Greens with Cucumbers, Carrots, Cherry Tomatoes
Served with Citrus Vinaigrette and Ranch Dressing
Creamy Coleslaw
Buttermilk Fried Chicken
Barbeque Beef Brisket
Mini Slider Rolls
White Cheddar Mac & Cheese
Succotash
Assortment Miniature Desserts

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Gourmet Lunch Buffets

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Italian Kitchen

Fresh Baked Rolls and Butter
Roasted Tomato Basil Soup
Panzanella Salad with Cherry Tomatoes, Cucumber, Italian Bread
Valencia Caesar Salad with Garlic Croutons and Shaved Parmesan
Fresh Catch with Eggplant Caponata
Roasted Chicken Cacciatore
Gnocchi in Pesto Sauce with Tomatoes and Spinach
Pesto Roasted Zucchini, Grilled Asparagus, Roasted Peppers
Assorted Miniature Desserts

Pacific Rim

Carrot Ginger Soup
Organic Greens, Shaved Carrots, Red Cabbage, Jicama, Radish
Served with Miso Sesame Dressing
Sweet & Sour Cucumber Salad
Miso Glazed Salmon with Bok Choy
Orange-Ginger Chicken with Toasted Sesame Seeds
Stir Fry Beef with Green Onions and Mixed Vegetables
Shanghai Fried Noodles with Shitake Mushrooms and Scallions
Jasmine Rice
Assorted Miniature Desserts

South of the Border

Tortilla Soup with Queso Fresco
Southwest Caesar Salad
Skirt Steak Ranchero
Chicken Mole
Citrus Marinated Fish Tacos
Mexican Rice
Black Beans
Shaved Elote Corn with Lime, Crema, Cotija and Cilantro
Corn Tortillas, Cabbage, Salsa and Sour Cream
Assorted Miniature Desserts

Mediterranean

Warm Pita Bread
Greek Lemon and Chicken Soup
Spanakopita
Greek Salad with Olives and Red Onion
Served with Feta Oregano Dressing
Orzo Salad with Feta Cheese
Steak Kabobs & Chicken Kabobs
Psari Plaki Baked White Fish
Couscous with Olive Oil, Dried Fruit and Herbs
Roasted Seasonal Vegetables
Tzatziki & Pesto Sauces
Assorted Miniature Desserts

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Valencia Snack Breaks

Keep it Lite

Truffle Popcorn
Sliced Seasonal Fruit
Lemonade

Sweet Tooth

Assorted Candy
Assorted Häagen-Daz Ice Cream Bars
Frozen Fruit Bars

Snack Break

Bowl of Pretzel Twists
Freshly Baked Cookies
Raw Vegetables with Ranch Dip
Iced Tea

Arnold Palmer Bar

Lemonade
Iced Tea
Chocolate Brownies with Walnuts
Kettle Chips with Artisan Dips
(Artichoke, Spinach and Onion)

49er Break

Caramel Popcorn
Soft Pretzels
Mini Corn Dogs
Assorted Candy
Lemonade

Purity Break

Strawberries
Served with Honey Yogurt Dip
Hummus & Pita Chips
Cranberry & Peanut Mix
Sliced Melons
Iced Tea

Bay Break

Selection of Cheeses
Charcuterie Platter
Quince Preserves,
Dried Fruits, Oil Cured Olives
Served with Baguette & Crackers
Iced Tea

*Hotel Valencia is happy to be your partner in
Health & Wellness by offering a unique
experience for your meeting*



Balance Break

Smoothies
Fresh Fruit Skewers
Assorted Raw Nuts
Mint Lemonade



Break will be set-up with an Ultrasonic Air Diffuser
which is designed to bring wellness into any space

Essential Oil Choices are:

Energy – revitalizing blend of lemon & peppermint.

The perfect pick me up for any time of day

Unwind – relieving blend of lavender & bergamot.

Out with the old, in with the renew

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Valencia á La Carte Items

Assorted Bagels with Cream Cheese and Assorted Spreads
Assorted Candies including M&M's, Kit Kats and Snickers
Assorted Granola Bars
Assorted Greek Yogurts
Assorted Raw Vegetables and Dips
Assortment of Freshly Baked Cookies
Basket of Whole Fresh Fruit
Breakfast Burrito with Diced Ham, Eggs and Monterey Jack Cheese in Flour Tortilla
Chocolate Covered Strawberries
Cracked Egg Sandwich with White Cheddar and Bacon
Flavored Popcorn (Choice of Truffle, Cajun, Curry or Caramel)
Freshly Baked Bars (Blondies and Brownies)
Imported and Local Cheese Platter
Plain or BBQ Seasoned Nuts
Sliced Seasonal Fruit and Berries with Honey Yogurt Dip
Tortilla Chips with Queso Dip and Salsa
Trail Mix with Dried Fruit, Nuts and Shredded Coconut



illy Italian Specialty Regular and Decaffeinated Coffee
Dammann Assorted Teas
Assorted Flavored Pellegrino Sparkling Waters
Fresh Orange, Grapefruit, Cranberry, Apple Juices
Hot Cocoa
Lemonade or Iced Tea
Red Bull Energy Drinks
Soft Drinks
Superfood Juices
Vitamin Waters
Still and Sparkling Bottled Waters

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The Traveler's Lunch Box

All Lunch Boxes include choice of Sandwich, choice of Side Salad,
a piece of whole fresh fruit, an individual bag of chips, an assorted cookie and a Bottle Still Water

Sandwiches

Please choose one of the following

Roast Beef with Caramelized Onions, White Cheddar on Pretzel Roll

Turkey BLT with Avocado Mayo on Prairie Wheat Bread

Tuna Salad with Chopped Egg, Citrus Mayo, Spinach on Wheat Bread

Sundried Tomato Wrap with Quinoa, Portobello Mushroom and Herb Goat Cheese

Side Salad

Please choose one of the following

Cherry Tomato Salad

Antipasto Salad

Orecchiette Pasta Salad with Sundried Tomato, Kalamata Olive and Pesto

*Soft Drinks are not included in Lunch Box.
Soft Drinks charged based on Consumption.

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Small Meeting Package

(For groups of 19 Guests or smaller)

Breakfast

Please choose four of the following

Assorted Croissants

Assorted Granola Bars & Cold Cereals

Assorted Greek Yogurts

Breakfast Burrito with Ham & Cheese

Country Breakfast Potatoes

English Muffin Sandwiches with Egg and Cheese

Hickory Smoked Bacon

Chicken Apple Sausage

Scrambled Eggs with Chives

Seasonal Fruit & Berries

Waffles with Bourbon Maple Syrup

Morning Break

Granola Bars & Whole Fresh Fruit

Afternoon Break

Please choose two of the following

Assorted Cookies

Chocolate Brownies with Walnuts

Local & Imported Cheese Display

Pretzel Twists

Raw Vegetable Display with Herb Dip

Seasonal Fruit & Berries

Trail Mix with Dried Fruit, Nuts and Coconut

Lunch - Please choose one from each category

Includes Fresh Baked Rolls with Sweet Butter and Iced Tea

Salad

Arugula Salad with Beets, Walnuts, Goat Cheese and Red Wine Vinaigrette

Spinach & Strawberry Salad with Goat Cheese, Toasted Pecans and Balsamic

Mixed Greens Salad with Cucumber, Carrots, Tomato, Ranch and Citrus Vinaigrette

Valencia Caesar with Garlic Croutons and Shaved Parmesan

Entrees

Herb Marinated Chicken with Sautéed Grape Tomato Jus

Grilled Salmon with Broccolini, Almonds and Lemon Confit

Char Grilled Tri-Tip with Wild Mushroom Ragout

Gnocchi in Pesto Sauce with Tomatoes and Spinach

Specialty Sandwich Display with Traditional Garnishes

(Includes Oven Roasted Turkey, Black Forest Ham and Grilled Portobello)

Accompaniments

Garlic Confit Mashed Potatoes

Jasmine Rice

Grilled Seasonal Vegetables

Assorted Kettle Chips

Desserts

Chef's Selection of Assorted Miniature Desserts

Chocolate Caramel Mousse Cake

Seasonal Crème Brulee

(Includes Breakfast, Morning Break, Lunch and Afternoon Break)

Additional beverages are not included in Small Meeting Package. Beverages will be charged based on consumption.

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Hors D'oeuvres

Vegetarian

Artichoke Beignet
Avocado Cream Cheese with Red Pepper Relish Crostini
Fresh Vietnamese Vegetable Spring Roll
Gorgonzola Pear Crostini
Jack Fruit Cake (*Vegan and Gluten-Free*)
Mushroom Quiche
Portobello Arancini
Sun Dried Tomato Cream and Fresh Mozzarella Crostini
Vegetable Samosa with Sumac Yogurt Sauce
Vegetable Wellington

Seafood

Ahi Poke on Wonton
Bacon Wrapped Scallops with Citrus Syrup Glaze
Coconut Tempura Shrimp with Thai Chili Sauce
Deviled Egg with Caviar
Dungeness Crab Cakes with Tarragon Aioli
Lobster Empanada
Shrimp Cocktail Shooters

Meat & Poultry

Andouille en Croute
Bacon Wrapped Dates with Balsamic Reduction
Jerk Chicken Satay with Pineapple Gastrique
Malaysian Beef Satay with Coconut Curry
Mini Beef Wellington
Moroccan Chicken Pouch
Pad Thai Spring Roll with Peanut Sauce
Pork Meatballs with Marinara and Shaved Truffle Pecorino
Pork Pot Sticker with Sesame Soy
Potato Pancake with Beef Filet and Creamy Horseradish
Smoked Chicken with Papaya Relish Crostini
Southwest Chicken Spring Roll with Diablo Sauce



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Reception Stations

Charcuterie & Cheese Display

Selection of Imported and Domestic Cheese,
Sliced Cured Italian Meats, Assorted Olives,
Grapes, and Mixed Nuts, Hummus and Warm Pita Points,
Serve with Baguette Slices, Crackers
and Assorted Raw Vegetables

Bruschetta Bar

Assortment of three Artisan Bruschetta spreads
Classic – Tomato, Basil, Garlic, Parmesan Cheese
and Balsamic Glaze,
Summer Squash – Zucchini,
Yellow Squash, Red Pepper and Pesto
Fig – Prosciutto, Blue Cheese, Watercress
and Raspberry Vinegar

The Sea

Jumbo Cocktail Shrimp, Snow Crab Claws,
Pacific Oysters on the Half Shell and Mussels
Displayed on Ice
Served with Lemon Wedges, Cocktail Sauce,
Mignonette and Remoulade

Avocado Toast Bar

Freshly Smashed Avocado, Smoked Salmon, Red Onion,
Dill Crème Fraiche, Sea Salt, Olive Oil, Truffle Oil,
Roasted Tomatoes, Shaved Parmesan, Grilled Asparagus,
Sliced Radish, Bacon, Blue Cheese & Sliced Hard Boiled Egg

Buon Appetito!

Selection of Pasta Choices:
Short Rib Ravioli, Three Cheese Tortellini and Penne Pasta
Served with three sauces:
Alfredo, Pesto and Marinara Sauce
Shaved Parmesan and Focaccia Bread Sticks

Sushi Eki

Selection of Maki Rolls, Nigiri and Sashimi
Market Selections may include Spicy Tuna Roll, California Roll,
Spicy Crab Roll, Avocado and Shiitake Roll, Fusion Roll,
Philadelphia Roll, Tuna and Avocado Roll, Shrimp Tempura Roll,
Big Eye Tuna, Salmon Sake, Yellowtail Hamachi, Shrimp,
Albacore White Tuna, Freshwater Eel Unagi

Enhancements:

Add Live Sushi Chef & Assistant

Reception Stations

Passport to Tacos

Made to order Tacos: (choice of three)

- Skirt Steak Carne Asada
- Vietnamese BBQ Pork with Pickled Carrots, Mint, Sriracha Mayo
 - Chipotle Chicken
- Shrimp in Spicy Red Diablo Sauce
- Tofu Mole with Roasted Poblanos

Enhancements:

Add Cheese Quesadillas
Add Fresh Guacamole Station
Add Fresh Ceviche Station

Paella Station

Bomba Rice, La Mancha Saffron, Palacios Chorizo, Piquillo Peppers, Peas, Olives, Pulled Chicken, Shrimp and Squid

OR

Vegetarian Paella

Bomba Rice, La Mancha Saffron, Piquillo Peppers, Peas, Olives, Whole Roasted Cauliflower, Eggplant and Mixed Vegetables

Enhancements:

Add Live Chef for Action Station
(Only available for Outdoor Event Spaces)

Taste of Oveja Negra

Delicious bites from our signature tapas restaurant, Oveja Negra

Rosemary Beef Skewers with Morel Mushroom,
Sweet & Spicy Chicken Wings with Pickled Carrots and Scallions,
Ribs with Prickly Pear Barbeque Sauce,
Burrata with Balsamic Pearls and Ciabatta Bread,
Mashed Potato Croquettes with Sundried Tomato Aioli,
Truffle Mushroom Arancini with Truffle Pecorino
and Piquillo Pepper Coulis,
and Roasted Beets with Citrus Zest
and Aged Goat Cheese



UNRULY TAPAS

Top Shelf Sliders

American Kobe with Red Onion, Cheddar Cheese and Spicy Pickle,
Southern Fried Chicken Biscuit with Green Tomato Jam, Candied Bacon,
and Vegetarian “Pulled Pork”

Served with Original and Truffle Fries

Churro Sundaes Bar

Warm Mini Churros dusted with Cinnamon Sugar
Served with Artisan Gelato, Strawberry Compote,
Dulce del Leche Sauce and Mexican Hot Chocolate Sauce,
Specialty Toppings to include
Sprinkles, Fruity Pebbles, Chocolate Shavings,
Toffee Crumbles and Whipped Cream

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Carving Specialties

All Stations require a Uniformed Attendant at \$200 and are served with Fresh Baked Rolls and Butter.

Citrus Brined Turkey Breast and
Confit Dark Meat
with Savory Wild Mushroom Gravy
and Cranberry Jam
Serves approximately 30 guests

Cider Brined Bone in Ham
with Jalapeno Jam, Cilantro Mustard
and Buttermilk Biscuits
Serves approximately 35 guests

King Salmon en Croute
with Sautéed Spinach
and Shiitake Mushroom Duxelle
Serves approximately 25 guests

Pepper Crusted Striploin
with Chimichurri and Aji Amarillo
Serves approximately 30 guests

Herb Crusted Tenderloin of Beef
with Horseradish Mousseline and Demi-Glace
Serves approximately 30 guests

Roasted Leg of Lamb
with Mint Pesto and Olive Tapenade
Serves approximately 20 guests

Salt Roasted Prime Rib
Au Jus and Horseradish Mousseline
Serves approximately 40 guests

Plated Dinners

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections,
Seasonal Market Inspired Vegetables and Fresh Baked Rolls and Butter
(3 Course Minimum)

Soups

Lobster Bisque with Chive Crème Fraiche

Potato & Fennel Cream

Smoked Tomato Bisque

Parsnip & Apple

Sweet Corn Bisque with Bacon Lardons

Salads

Endive, Apple, Blue Cheese and Watercress
and Pomegranate Vinaigrette

Valencia Caesar served with Garlic Croutons,
House-made Caesar Dressing and
Served with Shaved Parmesan

Local Greens, Poached Pear, Kalamata Olive Dust,
Cheese Crouton and Beer Vinaigrette

Beets, Watermelon Radish, Peppergrass, Hazelnuts,
and Raspberry Goat Cheese Dressing

Appetizers

Goat Cheese and Herb Polenta Cake
with Spicy Tomato Sauce and Cauliflower Shavings

Portobello Mushroom Ravioli with Truffle Cream and Sea Salt

Duck Confit Croquette with Wild Mushroom Gravy

Hickory Smoked Bacon Wrapped Scallop
with Roasted Romesco, Garlic and Asiago Potato Puree

Carpaccio of Beef
Watercress Aioli, Grilled Endive, and Parmesan Crumble

Poached Lobster with Bacon and Corn Risotto
and Ancho Chili Coulis

Lobster & Shrimp Cocktail with Cilantro Salad
and Tequila Remoulade

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Plated Dinners

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Seasonal Market Inspired Vegetables and Fresh Baked Rolls and Butter
(3 Course Minimum)

Entrées

Herb Ricotta Gnocchi with Fried Squash Blossoms and Sundried Tomato Pesto

Portobello Mushroom with Spinach, Kalamata Olives, Marinated Tomatoes, Feta Cheese and Basil Pesto

Ratatouille Stuffed Eggplant with Fresh Mozzarella, Basil Chiffonade and Spicy Tomato Sauce

Lemon Pepper Chicken with Anasazi Bean Cassolette and Garlic-Chive Infused Olive Oil

Chicken Saltimbocca with White Truffle Gnocchi and Rosemary Demi-Glace

Wild Salmon with Scalloped Sweet Potatoes and Citrus Salsa

Tart Cherry Glazed Duck Confit with Celery Root Puree

Red Wine Braised Beef Short Rib with Garlic Mashed Potatoes and Mulato Chili Demi-Glace

Jumbo Diver Scallops with Asparagus Risotto and Preserved Lemon Gremolata

Pan Seared Sea Bass with Rosemary New Potatoes and Lemon Caper Buerre Blanc

Filet of Beef with Anna Potatoes and Morel Mushroom Demi-Glace

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Plated Dinner Duo Entrées

Served with illy Italian Specialty Regular and Decaffeinated Coffee & Dammann Teas Selections, and Fresh Baked Rolls and Butter
(3 Course Minimum)

Entrées

Wild Salmon and Bone-In Chicken Breast
Served with Scalloped Sweet Potatoes
and Spicy Caponata

Sea Bass and Braised Short Rib
with Garlic Potato Puree and Red Chimichurri Sauce

Angus Petite Filet Mignon & Jumbo Prawns
Served with Anna Potatoes
and Mushroom Demi-Glace and Lemon Gremolata

Angus Filet & Lobster Tail with Black Truffle Demi
Served with Buttered Potatoes

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Desserts

Plated Desserts

Café Cappuccino Cake

Flourless Chocolate Dome (*Gluten Free*)

Key Lime Tart

Lemon Meringue Tartlet

New York Cheesecake with Seasonal Sauce

Pyramid Chocolate Royale Cake

Raspberry White Chocolate Mousse Cake

Strawberry Shortcake

Triple Chocolate Mousse Cake



Miniature Dessert Display

(20-person Minimum)

Selection of Miniature Desserts:
May include Assorted Chocolate Truffles,
Chocolate Covered Strawberries,
French Macaroons, Assorted Mini Cake Slices,
Dulche de Leche Pudding,
Green Tea Panna Cotta,
Strawberry Trifle, Tiramisu Cup

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Dinner Buffets

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(25 Person Minimum)

French Brasserie

Sliced French Baguette with Fleur de sel butter
French Onion Soup with Gruyere Croutons
Vegetable Nicoise Salad
Served with Olive Oil Vinaigrette
Beef Bourguignon
Served with Buttered Egg Noodles
Chicken Coq Au Vin with Mushrooms and Onions
Grilled Tuna served with Provençal Vegetables
Baked Gratin Dauphinoise Potatoes
Classic French Ratatouille
Mini Eclairs, Macarons and Crème Brulee

Tuscany

Freshly Made Garlic Bread
Charcuterie and Artisanal Cheese Board
Tuscan White Bean & Kale Soup
Caprese Salad
Valencia Caesar Salad with Garlic Croutons
Chicken Piccata with Capers and Lemon
Slow Braised Short Ribs with Braising Vegetables and Potatoes
Cioppino with Shrimp, Clams, White Fish and Scallops
Three Cheese Tortellini with Roasted Peppers
and Sundried Tomato Pesto
Grilled Seasonal Vegetables
Assorted Miniature Desserts

Wine Country

Fresh Baked Rolls and Butter
Artisan Cheese Board with Fruits, Nuts and Breads
Arugula Salad with Beets, Candied Walnuts, Goat Cheese
Served with Sherry Vinaigrette
Mixed Salad Greens with Grapes, Caramelized Pecans, Blue Cheese
Served with Champagne Vinaigrette
California Sea Bass with Fennel Slaw and Citrus Vinaigrette
Herb Roasted Chicken Breast with Tarragon Tomato Relish
Sliced Beef Tenderloin with Wild Mushrooms and Pinot Noir Demi-Glace
Roasted Rosemary and Mustard Baby Potatoes
Green Beans with Bacon and Cippolini Onions
Assorted Miniature Desserts

Midtown

Truffled Cauliflower Soup
Fresh Baked Rolls with Sweet Butter
Watercress with Strawberries, Feta, Candied Walnuts and Farro
Served with Balsamic Vinaigrette
Bibb Lettuce with Oranges, Fennel, Beets and Citrus Vinaigrette
Pan Roasted Chicken Breast with Mushroom Risotto
Baked Halibut with Preserved Lemon and Herb Pesto
Peppercorn Crusted Prime Rib with Port Demi and Rosemary
Haricot Vert Almadine with Brown Butter and Sliced Almonds
Garlic Confit Mashed Potatoes
Steamed Seasonal Vegetables
Assorted Miniature Desserts

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Wine List

Chardonnay

Rombauer, Carneros
Sonoma Cutrer, Russian River (**Prestige)
Black Stallion, Napa (**Premium)
Newton, Sonoma
Testarossa Cuvee, Santa Lucia Highlands
Kendall Jackson, Sonoma
Decoy by Duckhorn, Sonoma
Benziger, Napa Valley
Noble Wines, Monterey (**House)

Sauvignon Blanc

Duckhorn Vineyards, Napa (**Prestige)
Twomey, Napa (**Premium)
Kim Crawford, New Zealand
Babich "Black Label," New Zealand (**House)

Champagne and Sparkling

Veuve Cliquot Brut, France
GH Mumm Grand Cordon Brut, France
Gloria Ferrer Rose, Carneros
Gloria Ferrer Blanc de Noir, Sonoma
Lunetta Prosecco, Italy
Domain Chandon "Brut", Napa

Additional White Wines

Firestone Riesling, California
Francis Coppola Bianco Pinot Grigio, California

Cabernet Sauvignon

Stags Leap Artemis, Napa
Freemark Abbey, Napa
Rombauer, Napa
Napa Cellars, Napa
Coppola Director's Cut, Alexander Valley (**Prestige)
Black Stallion, Napa (**Premium)
Newton, Sonoma
Simi, Alexander Valley
Benziger, Napa Valley
Noble Wines, Lodi (**House)

Merlot

Twomey, Napa
Markham, Napa (**Prestige)
Newton Claret, Sonoma (**Premium)
Francis Coppola, California
Benziger, Napa Valley
Noble Vines, Lodi (**House)

Pinot Noir

Twomey, Russian River
Davis Bynum, Russian River
La Crema, Monterey
Testarossa Cuvee, Santa Lucia Highlands
Meiomi, Santa Barbara

Additional Red Wines

Rombauer Zinfandel, California
Termes by Numanthia, Tempranillo, Spain
Decoy by Duckhorn Zinfandel, Napa

*** Wine Level Indication for by the glass consumption or package bars*

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Beverage

Host Bar

House Brands
 Premium Brands
 Prestige Brands
 Ultimate Brands
 House Wine
 Premium Wine
 Prestige Wine
 Imported/Domestic Beer
 Micro Brews/Craft Beers
 Bottled Waters
 Soft Drinks

<u>House Brands</u>	<u>Premium Brands</u>
Skyy Vodka	Absolut Vodka
Tanqueray	Distillery 209 Gin
Myers Platinum	Cruzan Aged Rum
Jack Daniels Whiskey	Bulleit Bourbon
Dewar's White Label	Chivas Regal
Jameson	Redemption Rye
Sauza Blue Agave	Don Julio Silver Tequila
Hennessy VS	Courvoisier VSOP

Cash Bar

House Brands
 Premium Brands
 Prestige Brands
 House Wine
 Premium Wine
 Prestige Wine
 Imported/Domestic Beer
 Micro Brews/Craft Beers
 Bottled Waters
 Soft Drinks

<u>Prestige Brands</u>	<u>Ultimate Brands</u>
Grey Goose Vodka	Chopin Vodka
Bombay Sapphire	Tanqueray "Ten"
Bacardi Silver	Pyrat Rum
Makers Mark	Maker's 46
Johnny Walker Black	Glenlivet 12 year
Crown Royal	Hibiki Harmony
Patron Silver	Don Julio Reposado
Hennessey VSOP	Courvoisier XO

All prices are exclusive of 24% taxable service charge and applicable sales taxes.

All prices, taxes and content are subject to change without notice.

Beverage

Hourly Full Bar Package

Per Person Pricing

Length of Reception	House Brands	Premium Brands	Prestige Brands	Ultimate Brands
1st Hour				
2nd Hour				
Additional Hours				

Hourly Beer and Wine Package

Per Person Pricing

Length of Reception	House Wine	Premium Wine	Prestige Wine
1st Hour			
2nd Hour			
Additional Hours			

**A Bartender Fee of \$200 is applied, per bar,
to all Host Bars and Cash Bars.
Recommend 1 Bartender for every 100 attendees.**

Hourly Non-Alcoholic Bar Package

Per Person Pricing

Length of Reception
1st Hour
2nd Hour
Additional Hours

*The sale and service of alcoholic beverages
are regulated by the state.
As a licensee, Hotel Valencia is responsible
for the administration of the regulations.
It is therefore a policy that alcoholic beverages
cannot be brought in to Hotel Valencia.*

*Hotel Valencia reserves the right to refuse
alcoholic beverage service to any guest
whenever any hotel associate believes that it would
not be prudent to serve alcoholic beverages.
All alcoholic beverages will be served by the drink only.*

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