



HOTEL DE ANZA

A DESTINATION HOTEL®

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 Shepherd at 408-494-4725 or by email at jshepherd@hoteldeanza.com

Weddings & Special Events

Menus starting at \$84.00 per person:

- ~ Selected Buffet or Plated Meal
- ~ Appropriate China, Stemware, Flatware
 - ~ White or Sand linens
 - ~ Votive Candles
- ~ Exclusive use of the facility for a block of 4 hours (reception only).
- ~ 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

\$9000 food & beverage minimum

Friday & Sunday Receptions

\$7000 food & beverage minimum

Wedding Ceremony & Reception – add additional hour for Ceremony

\$400

Wedding Ceremony only

\$1000

(2 hour time blocks for ceremonies / must be completed by 2:30pm)

Overtime per hour

\$8.00 ++pp minimum beverage package extension
*price will be higher for upgraded beverage packages

passed appetizers

\$3.00 per person | based on 2 pieces per person

mushrooms stuffed with fontina and herbs
deep fried risotto balls with spicy marinara sauce
crostini - assorted Italian toasts (all 3 included)
basil, garlic, olive oil, pine nuts, walnuts
tomato, fresh mozzarella, basil
smoked salmon & cream cheese
eggplant "truffles" filled with fresh mozzarella
skewers; ginger-soy marinated (choice of 1)
chicken, beef, prawn **or** portabella mushroom
skewered Italian meatballs with spicy pomodoro sauce
chilled prawns with cocktail sauce
caprese spoon; tomato, mozzarella, basil
mini crab cakes
asparagus bisque and crab shooter
bay shrimp and gazpacho shooter
mini grilled cheese bite w/ tomato basil soup dipping

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 artichokes with aioli	\$3.00
deep fried bay shrimp with sage	\$3.00
artisan cheese platter with baguette	\$4.25
salumi ; selection of cured meats with baguette	\$3.25
display of fresh fruit	\$4.00
fresh strawberries with balsamic or chocolate sauce – seasonal	\$3.00
vegetable crudités with herb dip	\$2.75
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, sweet onion	\$3.00
truffle French fries	\$3.00
chilled raw oysters with cocktail sauce	\$5.00
Italian meatballs with spicy pomodoro sauce	\$4.00
chili -lime wings	\$5.00
gnocchi w/ pomodoro -or- Bolognese	\$5.00
slow roasted pulled pork sliders ; assembly required	\$5.00
chili-lime chicken sliders ; assembly required	\$5.00

All prices subject to 20 % gratuity & applicable sales tax

vivaldi dinner

starting at \$84.00 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

ADD pasta - *please choose one for your entire group* (\$9.00pp++)

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 \$95.00

poached salmon | parmesan vegetable risotto | lemon beurre blanc \$84.00

grilled rib eye | mashed potatoes | asparagus \$95.00

porchetta | mashed potatoes | seasonal greens \$95.00

roasted vegetables with creamy polenta and mascarpone cheese \$84.00

sauté of prawns, crab & scallops; served with buerre blanc | wild rice \$95.00

roasted 'airline' chicken breast served with a mushrooms-Marsala cream sauce and polenta \$84.00

grilled filet mignon | shitake-Cabernet reduction | asparagus \$105.00

short rib | smashed potatoes | asparagus \$95.00

ADD dessert (\$10.00pp++)

an assortment of house made decadent desserts

includes coffee, decaf and tea selections

+ add 8 inch 2 tier cake for cutting \$85

+ \$3.50pp cutting service fee for all outside cakes

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verdi buffet

starting at \$84 per person

appetizer reception

choice of (3) passed appetizers

ADD seafood (choose 2) (\$9.00pp++)

Dungeness crab
jumbo prawns with cocktail sauce
oysters served on the half shell
poached or smoked salmon with caper aioli and baguette

buffet

salads (choose 2 ricotta and spinach tortelloni)

caesar - 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 and spinach tortelloni 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

parmesan mashed potatoes
sautéed seasonal vegetables
house-made focaccia

ADD dessert (\$10.00pp++)

an assortment of house made decadent desserts

includes coffee, decaf and tea selections

+ add 8 inch 2 tier cake for cutting \$85

+ \$3,50pp cutting service fee for all outside cakes

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spuntino di lusso

starting at \$80 per person

passed appetizers

choose (6) from the passed appetizer list

buffet appetizers

caprese; fresh mozzarella, tomato, fresh basil

deep fried baby artichoke with aioli

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

salume; selection of cured meats with baguette

Italian meatballs with spicy pomodoro sauce

chili-lime wings

gnocchi w/ pomodoro **or** Bolognese

meat

sliced sirloin of beef with small rolls and accompaniments

sliced porchetta (stuffed pork roast)

A D D seafood (choose 2) (\$9.00pp++)

Dungeness crab

jumbo prawns with cocktail sauce

oysters served on the half shell

poached or smoked salmon with caper aioli and baguette

A D D dessert (\$10.00pp++)

an assortment of house made decadent desserts

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