

Banquet Brochure

Evening Menu

Exclusively Catered by Park Place Restaurant

10050 S. De Anza Blvd. Cupertino, CA 95014
Catering (408) 342-4821
www.thecypresshotel.com

PASSED HORS D' OEUVRES

Minimum of 25 pieces each – Price Per Piece

Hot Hors D'oeuvres

- Bbq pulled Pork on a Chive Biscuit with Avocado Salsa and Cilantro Cream \$4.00
- Tandoori Beef Satay with Cilantro Mint Dipping Sauce \$4.00
- Green Curry Chicken Satay with Peanut Sauce \$4.00
- Herb and Grain Mustard Crusted Baby Lamb Chops \$6.00
- Phyllo Crisp with Mushroom Spinach and Feta Cheese \$3.75
- Curry Potato Samosa with Tomato Chutney \$3.75
- Crab and Herb Cheese Stuffed Mushrooms \$4.25
- Coconut Shrimp with Red Curry Sauce \$4.50
- Prawns wrapped with Spicy Billionaire Bacon \$4.75
- Crab Cakes with Spicy Roulle \$4.50
- Arancini, Fried Risotto stuffed with Smoked Mozzarella \$3.75

Cold Hors D'oeuvres

- Tomato Soffrito Bruschetta with Goat Cheese and Basil \$3.50
- Cucumber with Spicy Crab Salad \$4.25
- Oven Dried Tomato with Fresh Mozzarella and Balsamic Reduction \$3.50
- Smoked Salmon Crêpe with Herbed Cream Cheese and Caviar \$4.25
- Rock Shrimp and Sweet Pepper Ceviche on Corn Tortilla \$4.25
- Ahi Tuna Poke with Avocado Shiso on Crisp Wontons \$4.25
- Jumbo Prawns with Cocktail Sauce \$4.50
- Smoked Salmon and Shaved Red Onions on Corn Cakes \$4.25
- Wild Mushroom & Parmesan Duxelle on a Crostini \$3.75

All food & beverage prices are subject to a 10.5% gratuity, 9.5% administration fee and 8.25% state sales tax

RECEPTION SELECTIONS

Minimum of 30 guests

Reception Displays

Garden Vegetable Crudités

Seasonal Fresh Vegetables
Romesco Dip and Buttermilk Herb Dip
\$6.50 per guest

Fresh Fruit Display

Seasonal Sliced Fresh Fruit
Seasonal Fresh Berries
\$7.00 per guest

International and Domestic Cheese Display

An Array of International and Boutique Domestic Cheese
Herb Crackers and Breads
\$10.00 per guest

Smoked Salmon Display

Hardwood Smoked Salmon served with
Traditional Garnitures, Crostinis
\$12.50 per guest

Mediterranean Display

Hummus, Babaghanoush, Grilled and Roasted Vegetables
Feta Cheese, Roasted Peppers, Assorted Olives
Flatbread and Toasted Pita Bread
\$12.50 per guest

Italian Antipasto Display

Sopressata, Cappicola, Salami, Prosciutto
Mozzarella, Provolone, Grana Padano
Roasted Peppers, Olives and Marinated Artichokes
Herbed Focaccia and Crisp Lavosh
\$12.75 per guest

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RECEPTION SELECTIONS CONTINUED

Reception Bar

Coastal Seafood Bar

Oysters on the Half Shell, Chilled Prawns, Chilled Steamed Mussels,
Clams on the Half Shell, Rock Shrimp Ceviche
Smoked Salmon with Crème Fraîche, Shallots and Capers
Chipotle Cocktail, Mustard-Horseradish, Mignonette and Mojo Sauce
-Market Price-

Reception Stations

Station or Carving Attendant required @ \$150.00 per station
For every 75 Guests an additional Chef Attendant is suggested.

North Beach Station

Eggplant Parmigiana
Penne Pasta and Cheese Tortellini
Alfredo Sauce and Spiced Marinara Sauce
Freshly Grated Reggiano Parmigiano Cheese
House made Focaccia
\$13.00 per guest
Add Chicken Parmigiana \$3.00 per guest

Fajita Station

Marinated Beef and Chicken,
Grilled Peppers and Onions, Pico De Gallo
Guacamole, Assorted Cheeses, Corn & Flour
Tortillas
\$15.50 per guest
Add Grilled Shrimp for \$2.50 per guest

Asian Stir Fry Station

Ginger-Soy Marinated Beef and Chicken,
Snow Peas, Shiitake Mushrooms, Napa
Cabbage,
Udon and Soba Noodles
Chili Soy and Thai Curry Sauce
\$15.50 per guest
Add Jumbo Prawns for \$3.50 per guest

Lettuce Wrap Station

Celery, Onions, Rapini, Bean Sprouts,
Cucumbers, Tomatoes, Shaved Carrots,
Mushrooms,
Lettuce
Tofu, Marinated Chicken or Beef
Peanut Sauce and Soy Chile Sauce
\$14.00 per guest

Mashed Potato Station

Yukon Gold Mashed Potatoes **or** Olive Oil Mashed
Potatoes Green Onions, Chives, Sour Crème, Crumbled
Bacon, Freshly Grated Cheeses, Whipped Butter
\$13.00 per guest

Carving Board

Carved Items are served with appropriate condiments and Silver Dollar Rolls

Angus Prime Rib of Beef \$375.00 each Serves approximately 40 guests	Natural Turkey Breast \$175.00 each Serves approximately 35 guests
Honey Glazed Ham \$175.00 each Serves approximately 35 guests	Prime Beef Tenderloin \$275.00 each Serves approximately 25 guests
Natural Turkey Leg Stuffed with Chestnut Stuffing, wrapped in Pancetta \$175 each Serves approximately 15 guests	Pork Loin \$200.00 each Serves approximately 35 guests

Carving attendant fee of \$150.00 will apply

All food & beverage prices are subject to a 10.5% gratuity, 9.5% administrative fee and 8.25% state sales tax

DESSERT DISPLAYS

Sweet Things

(Minimum of 25 Guests)

Mini Fruit Tarts and Bittersweet Chocolate Tartlets
Chocolate Ganache Cakes, Vanilla Cream Puffs, and Lemon Bars
\$12.50 per guest

Assortment of Cupcakes

(Minimum of 25 Guests)

Chocolate, vanilla and orange House made Cupcakes
\$14.00 per guest

Extravaganza of Chocolate

(Minimum of 25 Guests)

Chocolate Truffles, Chocolate Bark, Chocolate Dipped Strawberries,
Mini Chocolate Tartlets, Chocolate Biscotti and
White and Dark Chocolate Mousse
\$16.00 per guest

Park Place Chocolate Fountain

(Minimum of 50 Guests)

Milk Chocolate Fountain
Fresh Fruit, Vanilla Cream Puffs,
Rice Krispy Treats and Mini Biscotti
\$13.75 per guest
White Chocolate \$14.00 per guest

Sweet Treats to Nibble

Chocolate Truffles \$2.50 each
Chocolate Dipped Strawberries (in season) \$3.50 each
Chocolate Nut Bark (Serves 10) \$20.00 per bowl
Mini Biscotti \$18.00 per dozen
Selection of Tea Cookies \$15.00 per dozen
Chocolate Dipped Coconut Macarons \$15.00 per dozen
Vanilla Cream Puffs \$18.00 per dozen
Mini Fruit Tartlets \$24.00 per dozen
Mini Cheesecakes \$24.00 per dozen
Lemon Bars \$22.00 per dozen
Assorted Mini Cupcakes @ 20.00 per dozen (2 dozen minimum)

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PLATED TWO COURSE DINNER SELECTIONS

Dinner Entrées Include a Soup or Salad
Freshly Baked Rolls and Sweet Cream Butter,
Freshly Brewed Caffé Vita Organic Coffee Brand and Selection of Mighty Leaf Tea

Soups and Salads

Select one from the following:

Chef's Soup of the Day

Dungeness Crab and Corn Chowder

(add \$1.50 per person)

Hearts of Romaine

Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Mixed Baby Lettuces

Candied Pecans, Sliced Apples, Balsamic Vinaigrette

Baby Spinach Salad

Goat Cheese Crostini, Marinated Sweet Tomatoes, Sherry Vinaigrette

Wild Arugula Salad

Beets, Goat Cheese, Toasted Almonds, Citrus Mustard Vinaigrette

All food & beverage prices are subject to a 10.5% gratuity, 9.5% administrative fee and 8.25% state sales tax

Entrées

Select up to two entrées from the following:

Seasonal Risotto^v

\$38.00 per guest

Wild Mushroom and Brie Wellington^v

Spinach, Caramelized Onions and Cauliflower Puree

\$39.00 per guest

Herb Goat Cheese Stuffed Chicken

With Sweet Peppers, Tomatoes, Black Olive Jus,

Green Beans, Garlic Mashed Potatoes

\$40.00 per guest

Roasted Chicken

Garlic Potato Puree, Seasonal Vegetables, Caramelized Shallot Glaze

\$40.00 per guest

Macadamia Nut Crusted Seasonal Market Fish*

Moo-Shu Vegetable Stir Fry, Jasmine Rice, Miso Mustard Sauce

\$43.00 per guest

Grilled Pork Chop

Sweet Potato Puree, Braised Greens, Demi Cider Glaze

\$40.00 per guest

Braised Short Rib

Garlic Potato Puree, Crispy Onions, Root Vegetables, Red Wine Jus

\$42.00 per guest

New York Steak

Lyonnais Potatoes, Wild Mushroom Ragout, Manhattan Peppercorn Sauce

\$46.00 per guest

American Kobe Tri Tip

Parsnip Puree, Brussels Sprouts, Panchetta and Gorgonzola

\$46.00 per guest

Oven Roasted Filet Mignon

Garlic Potato Puree, Swiss Chard, Mushroom Ragout, Horseradish Bordelaise

\$49.00 per guest

All food & beverage prices are subject to a 10.5% gratuity, 9.5% administrative fee and 8.25% state sales tax

Market Fish will vary depending on season

If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest

^v Additional vegetarian options available

Park Place works collaboratively with the Monterey Seafood Watch program – Fish is determined per season

Duet Entrée

Select one from the following:

Sautéed Seasonal Market Fish & Braised Short Ribs

Horseradish Whipped Potatoes, Glazed Root Vegetables, Rosemary Jus
\$49.00 per guest

Miso Seared Seasonal Market Fish and Far East Braised Short Ribs

Wasabi Mashed Potatoes, Moo-Shu Vegetables, Sake Demi Glaze
\$49.00 per guest

New York Steak and Tiger Prawns

Garlic Whipped Potatoes, Blue Lake Green Beans,
Manhattan Peppercorn Sauce and Béarnaise Sauce
\$51.00 per guest

Oven Roasted Filet Mignon and Tiger Prawns

Garlic Potato Puree, Swiss Chard, Mushroom Ragout, Horseradish Bordelaise
\$54.00 per guest

American Kobe Tri Tip and Dungeness Crab

Yukon Gold Potatoes, Broccolini, Shallot Glaze, Béarnaise Sauce
\$54.00 per guest

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Market Fish will vary depending on season

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Park Place works collaboratively with the Monterey Seafood Watch program

Desserts

Select one from the following:
All desserts are \$7.00 additional per guest

Warm Fruit Crisp with Vanilla Whipped Cream

Warm Bread Pudding and Caramel Sauce

Chef's Choice Cheesecake

Carrot Cake

Warm Chocolate Molten Cake

Chocolate Espresso Pot De Creme

DINNER BUFFETS

Buffets Include Freshly Baked Rolls and Sweet Cream Butter,
Freshly Brewed Caffé Vita Organic Coffee Brand and Selection of Mighty Leaf Tea

Soups & Salads

Select two from the following:

Chef's Soup of the Day

Mixed Baby Greens

Candied Pecans, Balsamic Vinaigrette

Hearts of Romaine

Caesar Dressing, Sourdough Croutons, Grana Padano

Baby Spinach Salad

Cherry Tomatoes, Spicy Billionaire Bacon,
Caramelized Sweet Onions, Champagne Vinaigrette

Bibb Lettuce Salad

Bibb lettuce, Tomatoes, Olives, Red Onions, Buttermilk Blue Cheese

Entrée

Kindly select from the following:

Seasonal Risotto^v

Pan Roasted Chicken Breast, Caramelized Shallot Glaze

Grilled Seasonal Fish, Roasted Tomato Vinaigrette

Pan Roasted Seasonal Fish, Mango Chutney

Braised Short Rib, Crispy Onions, Red Wine Jus

Roasted Pork Tenderloin, Brown Butter Balsamic

Medallions of Beef, Buttermilk Blue Cheese Crumbles, Shallot Glaze

On The Side

Select two from the following:

Three Bean Sauté, Sweet Peppers

Grilled Seasonal Vegetables

Roasted Potatoes

Saffron Rice

Garlic Chive Mashed Potatoes

Buffet Pricing

2 Entrées.....\$45.00 per guest

3 Entrées.....\$49.00 per guest

All food & beverage prices are subject to a 10.5% gratuity, 9.5% administrative fee and 8.25% state sales tax

BEVERAGE SERVICE

We offer complete beverage service for a hosted or cash bar.

HOUSE WINES	Red & White House Wine	\$32.00 per bottle
PUNCH	Champagne	\$40.00 per gallon
	Non-Alcoholic	\$25.00 per gallon
CASH BARS	Domestic Beers	\$6.25
	Imported Beers	\$6.75
	Well Brands	\$8.50
	Premium Brands	\$9.50
	Luxury Brands	\$10.50
	House Wines	\$8.00 per glass
	House Champagne	\$7.50 per glass
	Soft Drinks	\$4.00
	Mineral Water	\$4.00
	Juices	\$4.00
HOSTED BARS	Domestic Beers	\$5.75
	Imported Beers	\$6.50
	Well Brands	\$8.00
	Premium Brands	\$9.00
	Luxury Brands	\$10.00
	House Wines	\$7.50 per glass
	House Champagne	\$7.00 per glass
	Soft Drinks	\$3.50
	Mineral Water	\$3.50
	Juices	\$3.50

WELL BRANDS

Seagram Vodka
 Smirnoff Vodka
 Seagram Gin
 Flor de Cana Rum
 Jim Beam Whiskey
 White Horse Scotch
 Jacques Bonet Brandy
 El Jimador Silver Tequila

PREMIUM BRANDS

Grey Goose Vodka
 Ketel One Vodka
 Tanqueray Gin
 Bacardi Light Rum
 Jack Daniel's Whiskey
 Dewar's Scotch
 Hennessey VS
 Patron Silver Tequila

LUXURY BRANDS

Chopin Vodka
 Tanqueray Gin
 Grand Marnier
 Bacardi 8 year Rum
 Maker's Mark Whiskey
 Glenlivet 12 year Scotch
 Hennessey VSOP
 Don Julio Silver Tequila


DOMESTIC & IMPORTED BEER

Coors Light
 Bud Light
 Blue Moon
 Amstel Light
 Sierra Nevada
 Corona
 Heineken

A bartender fee of \$150.00 is applicable. The fee is waived if the hosted beverage minimum of \$500.00 is met. Bars are provided for a total duration of 5 hours only. Additional bar service is available at an overtime rate of \$75.00 per hour. Product may vary based upon availability. All food and beverages are subject to 10.5% gratuity, 9.5% administrative fee and current sales tax. These are subject to change without notice.

PARK PLACE CATERING WINE LIST

CHAMPAGNE

 Chateau Ste Michelle Sparkling Brut Columbia Valley, Washington	\$34
Roederer, Brut, Anderson Valley, California	\$46
Veuve Cliquot, Brut, Reims, France	\$94

WHITE WINES

Franciscan Chardonnay, Napa, California	\$30
Trinity Oaks Chardonnay , California	\$30
 Robert Mondavi Chardonnay, Napa Valley, California	\$32
 Main Street Sauvignon Blanc, Napa Valley, California	\$32
Benvolio Pinot Grigio, Italy	\$38
Château Ste Michelle Riesling, Washington	\$40
Santa Margherita Pinot Grigio, Italy	\$55
ZD Chardonnay, Napa, California	\$64

RED WINES

La Terre Cabernet Sauvignon, California	\$28
Trinity Oaks Cabernet Sauvignon, California	\$30
 Main Street Cabernet Sauvignon, Napa Valley, California	\$32
 Main Street Pinot Noir, Napa Valley, California	\$32
 Robert Mondavi Merlot, Napa Valley, California	\$32
 Robert Mondavi Cabernet Sauvignon, Napa Valley, California	\$32
7 Deadly Zins, Lodi, California	\$36
Tangley Oaks Merlot, Napa Valley, California	\$40
Thomas Fogarty Skyline Cabernet Blend, Santa Cruz, California	\$42
Franciscan Cabernet Sauvignon, Napa, California	\$54
La Crema Pinot Noir, Sonoma, California	\$56

NON ALCOHOLIC

Martinelli's Sparkling Apple Cider	\$10
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 Indicates House Selections

NOTE: All Wine Prices and Selection Subject to Change Pending Season and Availability

CATERING AND BANQUET POLICIES

Thank you for your interest in Park Place Restaurant Catering and Cypress – A Kimpton Hotel private dining services. We are confident our catering and banquet team will make your event a successful and memorable one. Please take the time to review our policies and procedures. These are in place to ensure your event runs as smooth as possible.

FOOD AND BEVERAGE

Park Place Restaurant and Cypress is the sole provider of all food and beverages. All food & beverage prices are subject to a 10.5% gratuity, 9.5% administrative fee for a total fee of 20% and 8.25% state sales tax. Wine only may be provided at a corkage fee of \$15.00 per bottle. 10.5% gratuity, 9.5% administrative fee, and 8.25% sales tax per 750 ML bottle will apply. Removal of food and beverages from the hotel is prohibited. Children's meals are available upon request for ages 12 and under. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function.

We will need a final menu selection at least three weeks prior to your event. All food and beverage must be purchased through Park Place Restaurant.

Food tastings can be conducted at the request of the contact or client. We recommend scheduling tastings at least 3 months prior to your event date. Please contact your catering representative for scheduling and guidelines regarding food tastings.

Final menu entrée selection on all plated banquet menu items is limited to three choices. If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest.

Please note that hot buffet selections require a minimum guarantee of 20 guests, regardless of the number of Guests served.

A private Bar can be provided for groups of 25 or more for duration of 5 hours. A fee of \$150 per bartender will apply. This fee can be waived if a \$500 hosted bar minimum is met. Additional bar service is available at an overtime rate of \$75.00 per hour.

Please advise your catering representative of any food allergies prior to the event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department. The exact number of special meals must be specified with the guaranteed attendance.

After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area.

ROOM RENTAL

Food & beverage minimum will apply for all banquet space reserved. Rates are determined by the length of the event, the estimated attendance, day of the week and season.

DECORATIONS, MUSIC, AND ENTERTAINMENT

Our catering staff will be happy to assist with the arrangements for your music and entertainment requirements, as well as advise on appropriate floral and theme decorations. Due to the detail in décor, we do require nothing is affixed to the walls, floors or ceilings with nails, staples, tape, etc.

GUARANTEES

Guaranteed attendance is due ten (10) business days prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendee's decrease we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

CANCELLATIONS

Cancellations must be made only with the Catering Office between the hours of 9:00 a.m. and 5:00 p.m., Monday through Friday. Please check your Banquet Event Contract for cancellation charges. Should your confirmed reservation be canceled at any time prior to your event, any deposit will be applied towards your cancellation and is non-refundable.

AUDIO-VISUAL & SHIPPING

Please notify your conference coordinator or catering manager of any audio-visual needs. A complete line of audio/visual equipment is available through our in-house vendor SWANK AV. To ensure availability of equipment, all orders must be received (5) business days prior to each function. Please contact Oscar Cortez, Director of Audio Visuals at (408) 342-4814.

PACKAGE AND DELIVERY HANDLING

Please ensure proper labeling of all delivery items. Clearly mark the name of the group, group contact person, catering and convention service manager name and date of event. Delivery times should be coordinated with the catering manager and a handling fee will occur. Handling fee is \$2.00 per box per day. Prices subject to change based on size and weight.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All Banquet prices are subject to a 10.5% gratuity, 9.5% administrative fee for a total fee of 20% and 8.25% state sales tax.

Please note that the standard room fee for all Banquet Rooms is priced on a sliding scale, based on food and beverage estimates. Daytime is considered 8am to 5pm; Evening is considered 6pm to 11pm. Additional time is charged \$250 per hour.

Cypress – A Kimpton Hotel /Park Place – Cupertino does require a valid Credit Card on file for all groups and events. Social functions require a deposit based on your food and Beverage minimum. This deposit is non-refundable and is applied to the total charges for your event.

All Final Payments are due (5) business days prior to the group event. If payment is being handled by a check, then payment must be received (7) business days prior. Final Payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher

A master account may be established by the group subject to a credit application being filed, processed, and credit approval being granted. Please allow for 30 working days in order to receive a direct bill approval.

PARK PLACE RESTAURANT BAR REQUEST POLICY

A \$400 Bar Fee will be charged to groups requesting that the restaurant bar hours be extended beyond 12 midnight. Cut off time will be 2am. The fee will cover staffing and house charges. While the bar must remain open to the public, additional food & beverage minimums will be waived. When multiple requests for the same date occur, all participating groups will be required to pay the bar fee separately, and proper staffing will be provided by management. A separate credit card must be secured at least (3) weeks in advance to make arrangements. All noise restrictions for use of the patio bordering the park and neighboring residential development must be adhered to by participating private parties.