General Information

Wedding Packages
A minimum guarantee of 75 guests applies for the wedding packages. Wedding packages include reception hors d'oeuvres, a two (2) course plated meal, the wedding cake, the champagne toast and a complimentary bridal suite for the night of the wedding. To add a hosted bar, wines with your meal or additional reception buffet items, see the Spirits & Wines menus and Reception Buffet Additions menus. An Ice Carving may also be added for a fee of $200.00 each. Room set-ups include staging, dance floor, tables, chairs, linen, china, silver and votive candles.

Deposit
A non-refundable deposit equal to the greater of $3,000.00 or 10% of the anticipated revenues is due within two (2) weeks of booking the event. **Deposit** payment methods include credit card, check, cash, cashiers check. The deposit along with the signed Catering Contract constitutes a definite booking.

Final Payment
Full pre-payment is due by 11:00 am, **five (5)** business days prior to the event. This payment is based on total estimated charges. **Payment methods include credit card, cash or cashiers check. Personal checks will not be accepted for final payment.**

Guarantee
Guaranteed attendance is due by 11:00 am three (3) business days prior to event. The hotel will overset the guarantee by 5% for attendance under 200 guests and 3% for attendance of 200 or more guests. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply.

Room Rental
A room rental 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.

Service Charge and Sales Tax
A taxable **22%** service charge and **8.75%** sales tax will apply to all food/beverage menus. The room rental will be taxed when food or beverage service is provided in the room.

Cancellation
The deposit is non-refundable. Ask for a copy of the Catering Contract for applicable cancellation charges.

Labor Charges
Coat check attendants are available at $50.00 per hour (5 hour minimum). Bartenders are **$250.00** per bartender for a maximum of three hours; additional hours at $40.00 per hour per bartender. Carvers/Chefs are **$200.00** each for a maximum of two hours; $35.00 each additional hour.

Linen/Décor
Ivory, black, gold & white linens are available on a complimentary basis. Specialty linens and chair covers are available at an additional charge. The hotel does not provide floral decorations. The hotel's florist is Citti's Florist at 408-246-7272. **Guests may contract with the florist of their choice.**

Food & Beverages
The Fairmont Hotel is the sole provider of food and beverages except for a few authorized caterers. For Indian cuisine, a list of authorized caterers is available through the Catering Manager. Chinese Wedding menus are available. Corkage wine and liquor is prohibited. Removal of food and beverages from the hotel is prohibited. Children's meals are available upon request for ages 12 and under.

Entertainment
Guests may contract with the band, DJ or entertainment of their choice. For assistance, **you may want to** contact Innovative Entertainment at 415-552-4276. Additional electrical power drops are available for groups requiring more than 30 amps of power. Pricing for additional power commences at $375.00 for a 100 amp service. Amplified sound must cease by 1:00 am. Smoke and fog machines are prohibited.

Guest Room Block
For a room block please contact Sales Department at 409-998-1900 x 3010. Room blocks consist of 10 or more guest rooms at a special rate. Ask the manager for printed room reservation response cards. Sent with the invitation, they provide all the information a guest requires to make a room reservation.

Smoking
In accordance with City of San Jose Non-Smoking Ordinance #24514, no smoking is allowed in banquet rooms, hallways or pre-function space. Smoking areas are available outside the hotel at the Market Street and First Street entrances.

Bridal Suite
One complimentary suite will be reserved for the evening of the wedding. Check-in time is 3:00 pm. The suite is available for one night. For additional nights, please check with our sales department for special rates.

Audio-Visual
Please contact PSAV Audio-Visual at 408-998-3994 for special requirements. Pinspotting of tables, colored spots for bands and DJ's, glitter balls, and top of the line **audio/visual** systems are available through PSAV.

Parking
Valet parking is available at the hotel. Rates are **$26.00** per day per vehicle for hotel's overnight guests**.** Event guest rates are—first 30 minutes-- **$5.00**; each additional 20 minutes--**$1.50**; and maximum day rate is **$26.00** per day per vehicle. In addition, many self-park garages and lots are available within close proximity to the hotel. A few of these garages and lots offer complimentary parking on weekday evenings after 6:00 pm and all day on week-ends and holidays. Ask your Catering Manager for a parking map.

THE Fairmont SAN JOSE

Wedding Package I

Hors d'oeuvres

****

Grilled Baby California Vegetable Display with Assorted Dips
International Cheese Display with Fresh Fruit,
Gourmet Crackers and Sliced Baguettes

One Piece Per Person of the Following:
Assorted Vegetarian Bruschetta
Walnut Profiterole with Boursin Cheese
Dungeness Crab Cake with Tarragon Aioli
Sesame Chicken Brochette, Ginger Soy Glaze

Salads

(Select One)
****

Baby Field Greens with Marinated Artichokes, Tear-Drop Tomatoes
Buffalo Mozzarella, Toasted Pistachio, Basil Vinaigrette

Fairmont's Caesar Salad with Bay Shrimp, Shaved Parmesan Cheese
Garlic Focaccia Croutons

Smoked Salmon, Asparagus and Watercress Salad, Capers
Champagne Chive Dressing

Entrees

****

Chermoula Spiced Breast of Chicken, Saffron Pearl Risotto
Baby California Vegetables, Basil Tomato Fondue

Cedar Baked Fillet of Salmon, Pommes Fondantes
Baby California Vegetables, Shallot Thyme Jus

Grilled Medallion of Beef and Herb Garlic Prawns, Corn and Green Onion Mashed Potatoes
Baby California Vegetables, Cabernet Sauce

Custom Designed Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Champagne Toast
Complimentary Suite for One Night

$95.00 Per Person

Package Includes: (1) Hour Passed Champagne and Fruit Punch

Ice Carving may be added for a fee of $200.00 each

THE Fairmont SAN JOSE

Wedding Package II

Hors d'oeuvres

****

Grilled Baby California Vegetable Display with Assorted Dips
Chilled Tiger Prawns with Caper Cocktail Sauce
(Two Pieces Per Person)
Baked Brie en Croute

One Piece Per Person of the Following:
Smoked Salmon Blinis with Sevruga Caviar
Minted Dungeness Crab Salad on Belgian Endive
Mini Beef Wellington
Leek and Goat Cheese Tartlet, Bell Pepper Relish

Salads

(Select One)
****

Shaved Fennel and Grilled Asparagus Salad, Watsonville Artichokes
Roasted Bell Peppers, Saffron Lemon Vinaigrette

Taragashi Spiced Ahi Tuna, Seaweed Salad
Enoki Mushroom, Daikon Sprouts, Chili and Cilantro Oil

Honey Roasted Breast of Duck with Walnut Celeriac-Fuji Apple Salad
Walnut Shallot Vinaigrette

Entrees

****

Herb Grilled Breast of Chicken and Prawn-Scallop Brochette
Sundried Tomato Orzo Pasta, Baby California Vegetables, Lemon Caper Sauce

Sesame Crusted Fillet of Pacific Swordfish with Curried Quinoa Timbale
Baby Bok Choy and California Vegetables, Cilantro Ginger Butter Sauce

Grilled Filet Mignon, Pesto Mashed Potatoes
Baby California Vegetables, Kalamata Olive-Bell Pepper Chianti Sauce

Custom Designed Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Champagne Toast
Complimentary Suite for One Night

$99.00 Per Person

Package Includes: (1) Hour Passed Champagne and Fruit Punch

Ice Carving may be added for a fee of $200.00 each

THE Fairmont SAN JOSE

Wedding Package III

Hors d'oeuvres

****

Chilled Tiger Prawns with Caper Cocktail Sauce
(Two Pieces Per Person)
Grilled Baby Vegetable Display with Assorted Dips
Assorted Sushi Display with Soy and Pickled Ginger
(Two Pieces Per Person)
Baked Brie en Croute

One Piece Per Person of the Following:
Buckwheat Blinis with Sevruga Caviar and Crème Fraiche
Baby Herb Roasted Lamb Chop
Dungeness Crab Cake, Tarragon Aioli

Salad

(Select One)

****

Smoked Salmon and Arugula Salad, Goat Cheese
Red Beets, Mustard Dill Dressing

Warm Woodland Mushroom and Goat Cheese Phyllo Basket
Field Green Bouquet, Hearts of Palm, Garlic Chive Dressing

Minted Dungeness Crab and Israeli Couscous
English Cucumber, Artichoke Hearts, Bell Pepper Coulis

Entrees

****

Oven Roasted Breast of Chicken Stuffed with Maine Lobster Tail
Saffron Risotto, Baby California Vegetables, Nantua Sauce

Braised Alaskan Halibut Fillet and Garlic Prawns
Lemon Pepper Fettuccini, Baby California Vegetables, Tomato Caper Butter Sauce

Herb Roasted Rack of Lamb, Flageolet Beans
Baby California Vegetables, Rosemary Garlic Jus

Trio of Sorbet
Custom Designed Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Champagne Toast
Complimentary Suite for One Night

$110.00 Per Person

Package Includes: (1) Hour Passed Champagne and Fruit Punch

Ice Carving may be added for a fee of $200.00 each

THE Fairmont SAN JOSE

Wedding Package IV

Hors d'oeuvres

****

Chilled Tiger Prawns with Caper Cocktail Sauce
(Two Pieces Per Person)
Assorted Sushi Display with Soy and Pickled Ginger
(Two Pieces Per Person)
Baked Brie en Croute
Smoked Salmon, Chive and Crepe Roulade
Lobster and Melon Cocktail Ginger Midori Sauce
Porcini Truffle Risotto
Bacon Horseradish Wrapped Prawns, Ancho Chili Sauce

Appetizers

(Select One)

****

Pan Seared Crab Cake with Roasted Corn Relish and Lobster Sauce

Wild Mushroom "Vol au Vent", Asparagus and Brandy Cream

Salads

(Select One)

****

Spice Garlic Prawns with Arugula, Baby Frisee, Hearts of Palm, Kalamata Olives
Ricotta Salata Cheese, Garlic Herb Vinaigrette

Maine Lobster Salad with Grilled Asparagus, Haas Avocado
Citrus Chervil Vinaigrette

Pepper Seared Filet of Beef Carpaccio
Roasted Corn-Bell Pepper Relish, Arugula, Shaved Asiago Cheese
Toasted Pine Nuts

Entrees

****

Crisp Breast of Duck with Wild Rice Pilaf
Baby California Vegetables, Grand-Marnier Orange Glaze

Lattice of Alaskan Halibut and Pacific Salmon, Green Bean-Fingerling Potato Melange
Baby California Vegetables, Saffron Anise Cream

Traditional Beef Wellington, Chanterelle Mushrooms
Asparagus Tips, Truffle Shallot Sauce

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Fairmont Sweet Table to include French Pastries, Assorted Fruit Tarts, Chocolate Dipped Strawberries and Chocolate Truffles

Custom Designed Tiered Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas
Champagne Toast
Complimentary Suite for One Night

$120.00 Per Person

Package Includes: (1) Hour Passed Champagne and Fruit Punch

Ice Carving may be added for a fee of $200.00 each

THE Fairmont SAN JOSE

Reception Additions

WILD MUSHROOM STATION
Shitake, Portobello, Morel and Oyster Mushroom sauteed to order
With Fresh Herbs, Garlic, and Brandy Cream
Served with Sourdough Crostini
$6.00 per person

SIDE OF HOUSE SMOKED PACIFIC SALMON
Carved to order with Traditional Garnishes
Toast Points and Miniature Bagels
$6.00 per person

PASTA STATION
Mushroom Ravioli and Spinach Tortellini
Sautéed to order with Infused Oils, Homemade Pesto, Alfredo and Marinara Sauce
Garlic Bread
$6.00 per person

SEAFOOD DISPLAY
Sturgeon Pastrami, Salmon Gravalax and Seared Tuna
Pumpernickle Baguette, Parmesan Straws and Traditional Garnishes
$6.00 per person

CARPACCIO BOARD
Blackened Tenderloin of Beef thinly sliced over
Mustard-Garlic Olive Oil with Shaved Parmesan
Capers, Arugula, Sweet Onion and Smoked Pepper Relish
$6.00 per person

IMPORTED CAVIAR AND MARTINI BAR
Sevruga, Osetra, Salmon Roe, Tobiko and Whitefish Caviar
Displayed in an Ice Chest with Traditional Garnishes
Premium Vodka Martinis
$25.00 per person

SEAFOOD BAR
Jumbo Shrimp, Dungeness Crab Cocktail, Oyster on the Half Shell
Little Neck Clams served in an Ice Chest
$16.00 per person

Reception Additions - Continued

BUTCHER BLOCK
Beef Wellington and Roast Rosemary Crusted Lamb Rack
Assorted Sauces and Mini Rolls
$10.00 per person

SUSHI STATION
Assorted Sushi and Sashimi Bar (3 pieces)
Made to Order
$12.00 per person

ASIAN STATION
Pot Stickers, Chicken Satay, Assorted Dim Sum and Peking Duck
Steam Rolls and Hoisin Sauce
$6.00 per person

SAUTEED PRAWNS
Jumbo Prawns Sauteed in Shallots, Fresh Herbs and Garlic Butter (3 pieces)
$12.00 per person

THE Fairmont SAN JOSE

BEVERAGE OFFERINGS

HOST BARS

Premium Brand	$9.00 per drink
Deluxe Brand	$10.00 per drink
Signature Brand	$13.00 per drink
Beer – Imported & Micro Brews	$7.00 per bottle
Beer – Domestic	$6.00 per bottle
House Wine & Champagne	$9.50 per glass
Red Bull Energy Drink	$6.00 per can
Natural/Flavored Mineral Water	$5.00 per bottle
Soft Drinks	$5.00 per can

PACKAGE BARS

The amount charged will be based on your guaranteed number of guests
or actual attendance if higher than the guarantee

1 hour Beverage Package
Premium Brand - $16.00 per person
Deluxe Brand - $20.00 per person
Signature Brand - $24.00 per person

5 hours Beverage Package
Premium Brand - $56.00 per person
Deluxe Brand - $60.00 per person
Signature Brand - $64.00 per person

Premium Brand	Deluxe Brand	Signature Brand
Smirnoff Vodka Jim Beam Bourbon Bacardi Silver Rum Gordon Gin Sauza Gold Tequila Cutty Sark Scotch Canadian Club Whiskey	Absolut Vodka Jack Daniels Single Barrel Whiskey Ten Cane Rum Tanqueray #10 Gin Patron Silver Chivas Regal Scotch Canadian Club Whiskey	Grey Goose Vodka Woodford Reserve Bourbon Meyers Dark Rum Bombay Sapphire Gin Patron Anejo McCallan 12 yr old Crown Royal Whiskey

Bartender Fee -- $250.00 per bar, maximum 3 hours
Additional Hours at $40.00 per hour each

The Fairmont Hotel reserves the right to refuse to serve alcoholic beverages whenever any Fairmont employee reasonably believes that it would not be prudent to serve or further serve alcoholic beverages

THE Fairmont SAN JOSE

BEVERAGE OFFERINGS

CASH BARS

Premium Brand	$10.00 per drink
Deluxe Brands	$11.00 per drink
Beer – Imported & Micro Brews	$8.00 per bottle
Beer – Domestic	$7.00 per bottle
House Wine & Champagne	$10.50 per glass
Red Bull Energy Drink	$6.50 per can
Natural/Flavored Mineral Water	$5.50 per bottle
Soft Drinks	$5.50 per can

Premium Brand	Deluxe Brand
Smirnoff Vodka	Absolut Vodka
Jim Beam Bourbon	Jack Daniels Single Barrel
Bacardi Silver Rum	Ten Cane Rum
Gordon Gin	Tanqueray #10 Gin
Sauza Gold Tequila	Patron Silver
Cutty Sark Scotch	Chivas Regal Scotch
Canadian Club Whiskey	Canadian Club Whiskey

Cash Bar Prices are inclusive of state sales tax

Bartender Fee -- $250.00 per bar, maximum 3 hours
Additional Hours at $40.00 per hour each
Cashier Fee - $30.00 per bar per hour

The Fairmont Hotel reserves the right to refuse to serve alcoholic beverages whenever any Fairmont employee reasonably believes that it would not be prudent to serve or further serve alcoholic beverages