



1350 North First Street  
San Jose CA 95112-4789  
408.453.6200  
[www.wyndhamsan jose.com](http://www.wyndhamsan jose.com)

# Wedding Menus



Menu prices do not include service charge of 20% or California State Sales Tax of 8.25%



Congratulations on your engagement!

Wyndham is dedicated to making your wedding perfect. From your rehearsal dinner to your reception, every detail will be carefully attended to, because we wish your wedding day to be the most memorable occasion ever.

Our wedding packages include:

- Your wedding cake
- One hour butler style hors d'oeuvres reception
- Your choice of linen colors
- Your choice of chair covers and sashes
- Complimentary Bridal Suite
- Complimentary Park and Fly privileges during your honeymoon. We will also provide you with complimentary transportation to and from the airport.
- Discounted guest room rate of \$79.00 for all your guests who wish to stay at the hotel (subject to availability)
- Two Complimentary Breakfast Buffet coupons to San Fresco's restaurant

Our wedding consultants are here to assist you not only in planning your reception but also in planning Onsite Ceremonies, & Rehearsal Dinners.

Please take a look at our attached wedding menus.

For any questions or concerns, please contact Arlindo Ataide directly at  
408-451-3022.

**Thank you**

**Arlindo Ataide**  
**Catering Manager**  
**Wyndham San Jose**  
**Direct: 408-451-3022**  
**Fax: 408-437-9558**  
**E-mail: [aataide@wyndham.com](mailto:aataide@wyndham.com)**

# The Bronze Menu

## Hors d'Oeuvres Reception

(Butler Style)

(Limited to One Hour)

Seasonal Vegetable Crudités with Buttermilk Ranch Dip  
Imported and Domestic Cheese with Fresh Fruits  
Served with Medley Crackers and French Baguettes

## First Course

(Please Select One)

Mixed Baby Greens and Shredded Carrots, Cherries tomatoes with  
Ranch or Italian Dressing  
Baby Spinach with Red Onion, Mandarin Oranges and Raspberry  
Walnut Vinaigrette  
Crispy Romaine Heart Lettuce Tossed with Herb Croutons, Shredded  
Parmesan and Caesar Dressing

## Entrée

(Please Select One)

(Chef Choice of Seasonal Vegetables)

Pan seared Salmon with Mango Salsa  
Grilled Chicken Breast with Mushroom Demi-glaze  
Roasted Prime Rib with Au Jus and Cream of Horseradish

Fresh baked dinner rolls and butters

Wedding Cake

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$52.95**

Additional Entrée May Be Selected for an Additional \$3.00 per person

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# **The Silver Menu**

One Hour Passed and Display Hors d' Oeuvres Reception

## **Passed Butler Style**

Seasonal Vegetable Crudités with Assorted Dips  
Imported and Domestic Cheese Presentation  
Served with Crackers and Baguettes  
House Champagne  
Sparkling Apple Cider  
Assorted Miniature Quiche  
Vegetarian Egg rolls  
Italian Meatballs

## **First Course**

(Please Select One)

Spring Mixed Green with Macadamia Nuts, Orange Section, Shredded  
Carrots with Honey Lime Dressing  
Mesclun Greens with Sweet Tomatoes, Sliced cucumber, Shredded  
Carrots, Served with Red Wine Vinaigrette  
Baby Spinach with Marinated Artichoke Hearts, Chablis Golden  
Raisin, Feta Cheese with Balsamic Vinaigrette

## **Entrée Course**

(Please Select One)

(Chef Choice of Seasonal Vegetables)

Chicken Florentine with Tomato Beurre Blanc  
Grilled New York Steak with Roasted Garlic Butter  
Pan Seared Salmon with Prosciutto Cream Sauce

Fresh baked dinner rolls and butters

Wedding Cake

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$62.95**

Additional Entrée May Be Selected for an Additional \$3.00 per person

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## **The Buffet Dinner Package Menu**

### **Butler Style Reception**

(One Hour Butler style Hors d' Oeuvres Reception)

Miniature Assorted Quiche  
Vegetable Spring Rolls  
Spinach Phyllo Triangle  
Crostini with Gorgonzola and Pear  
Assorted Domestic Cheese and Crackers  
Apple Cider and Fruit Punch  
House Champagne

### **Cold Selections**

Jumbo Cocktail Shrimps and Oysters Bars Display  
Mixed Local Green with Sliced Tomatoes, Shredded Carrots, Chablis  
Raisin and Your Choice of Dressings  
Domestic and Imported Cheese Display  
Fresh Assorted Vegetable Crudités with Ranch Dipping  
Oriental Chicken Noodle Salad

### **Entrée Selections**

Grilled Atlantic Salmon with Ginger Lobster Sauce  
Roasted Black Angus Beef with Wild Mushroom Demi-glaze  
Pan-Seared Chicken Breast on the Bed of Spinach with Tomato Vodka  
Cream  
Oven Roasted Red Bliss Potatoes  
Rice Pilaf  
Steamed Seasonal Vegetables  
Fresh Dinner Rolls with butter

### **Chocolate Fountain**

Seasonal Sliced Fresh Fruits and Berries Display  
Marshmallow and Mini Pretzel

Wedding Cake  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$69.95**

Additional Entrée May Be Selected for an Additional \$3.00 per person

## **The Gold Menu**

(One Hour Butler style Hors d'Oeuvres Reception)  
(Passed Champagne and Sparkling Cider)  
Crostini with Gorgonzola and Pear  
Artichoke Bottom with Crab Mousse  
Baby Red Potatoes with Sour Cream and Caviar  
Smoked Salmon Pinwheels

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### First Course

(Please Select One)

Grilled Tequila Prawn Cocktail  
Bacon Wrapped Scallop with Balsamic Glaze and sprout relishes  
Risotto with Butternut Squash and Leeks

### Second Course

(Please Select One)

Seasonal Mixed Green with Chevre, Dried Cranberries, Candied Pecans and Maple Ginger Vinaigrette  
Watercress and Frisee Salad with Mandarin Orange and Sesame Dressing  
Local Greens with Diced Seasonal Fruit, Cherry Tomatoes, Shredded Carrots, Edible Orchid with Honey Lime Dressing

### Intermezzo

Your Choice of Mango, Lemon or Raspberry Sorbet

### Entrée

(Please Select One)

(Chef choice of seasonal vegetables)  
Garlic Roasted Chicken with Prosciutto, Figs, Herb Cream  
Herb Crusted Mahi Mahi with Papaya Relish  
Grilled Filet Mignon with Roquefort Butter and Roasted Yukon Potatoes  
Fresh baked dinner rolls and butters

Wedding Cake  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas

Two bottles of house wine for every table of 10 guests

**\$84.95**

Additional Entrée May Be Selected for an Additional \$3.00 per person

### **Wine Selections**

Champagne and Sparkling Wines

Mumm's Brut	\$45.00
J. Roget	\$25.00
Korbel Brut Classic	\$35.00

Chardonnay

Cypress, Central Coast	\$32.00
Salmon Creek	\$20.00
Robert Mondavi Coastal	\$28.00
Sterling, Vinters Collection	\$26.00
La Crema, Sonoma Coast	\$40.00
Kendall Jackson, Vintner's Reserve, California	\$36.00

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Other Whites

J.Lohr. Riesling, Monterey County	\$28.00
Estancia, Pinot Grigio	\$30.00
Berringer, White Zinfandel	\$20.00
Chateau St. Michelle, Gewurtztraminer	\$32.00
Robert Mondavi, Woodbridge, Sauvignon Blanc	\$25.00

Cabernet Sauvignon

Robert Mondavi Coastal	\$25.00
Trinity Oaks, California	\$30.00
Luis Martini, Sonoma County	\$34.00
William Hill Estate, Napa Valley	\$48.00
Salmon Creek	\$20.00

Other Red Wines

Robert Mondavi Coastal Merlot	\$25.00
Salmon Creek Merlot	\$20.00
Rancho Zabacco Zinfandel	\$32.00
J.Lohr, Paso Robles	\$38.00
Kendal Jackson Vintner's Reserve Merlot, California	\$40.00
Bridlewood Central Coast, Syrah	\$32.00
Da Vinci, Chianti, Italy	\$30.00
Mirassou, Pinot Noir, California	\$28.00

**BEVERAGE SERVICES**

**HOSTED AND CASH BAR PRICING**

	Hosted Bar	Cash Bar
House Brand	\$6.50	\$7.00
Call Brand	\$7.00	\$7.50
Premium Brands	\$8.00	\$8.50
Liqueurs	\$7.00	\$7.50
Domestic Beer	\$4.50	\$5.00
Imported Beer	\$5.50	\$6.00
Non-Alcoholic Beer	\$4.00	\$4.50
House Wine	\$6.50	\$7.00
Premium Wine	\$7.50	\$8.00
Soft Drinks / Bottle	\$3.00	\$3.00
Water		

**Bar Packages**

	1 Hour	2 Hours
House Brands	\$14.50	\$19.50
Call Brands	\$16.50	\$23.50
Premium Brands	\$19.50	\$26.50
Beer and Wine	\$12.50	\$17.50
Service with		
Non-Alcoholic		
Beverages		

Each Additional Hour \$9.00

\*There is a \$150.00 bar set-up fee per bar for all events

**Wedding Preferred Vendor List**

Elegant Events

Contact: Sherry Rad-Owner  
or Edna-Sherry's Mother  
Email: [sharokinarad@aol.com](mailto:sharokinarad@aol.com)  
Cell: 650-307-7979 or  
Home: 510-881-7632

A Piece of Cake

Contact: Kathrin or Brian  
Phone: 408-524-8180  
Fax: 408-524-8181

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Carlos Mariveles  
Photography  
Contact: Carlos Mariveles  
Office: 510-487-4783

Special Request DJ  
Contact: Joe Cannizzaro  
Office: 650-366-1722

Sir Dancealot  
Contact: John S. Gomez  
Office: 408-249-3123

Jordon River Entertainment  
Contact: Jordan River  
Office: 408-978-0979

The Jesse Charles Band  
Contact: Jesse Charles  
Office: 408-972-1204

Balloonatics  
Contact: Janna Levis  
Office: 408-866-8206

JP Photography  
Contact: John Eric Paulson  
Office: 408-559-5922

Daniel Avila Photography  
Contact: Daniel Avila-Owner  
Office: 408-971-4640

Fotographia Medina  
Contact: Roberto M. Medina  
Office: 408-254-0137  
Email:  
[Roberto@fotomedina.com](mailto:Roberto@fotomedina.com)

La Jardin  
Flowers & Décor  
Contact: Evangie Pierce  
Office: 408-615-8981