



## WEDDING PACKAGES

HYATT  
CENTRIC™  
MOUNTAIN VIEW

# ABOUT HYATT CENTRIC MOUNTAIN VIEW

## HYATT CENTRIC MOUNTAIN VIEW

Tech-forward décor and original artwork create a sense of place in this 167-room boutique hotel, paying homage to the birthplace of modern technology.

## LOCATION

Ideal location in the Village at San Antonio Center that's just steps away from restaurants, retailers, a movie theatre and more, and central to downtown Mountain View, Los Altos & Palo Alto.

## GUESTROOMS

Intriguing artwork adds interest to the spacious guest rooms at Hyatt Centric Mountain View, which offer dedicated workspace and a comfortable seating area. Choose a deluxe room or upgrade to a one-bedroom king suite featuring a separate parlor.

## SPECIAL EVENTS VENUE

This design-forward hotel offers 10,000 sq. ft. of lively event space, both inside and out, divided into 11 distinct settings. The elegant Cloud Ballroom features floor-to-ceiling glass walls that slide open to access al fresco seating.

## PARKING

Parking is available at the adjacent parking garage (overnight charges apply).

## SHOPPING

Abundant shopping exists in San Antonio Village as well as Los Altos' Village Triangle, Mountain View's Castro Street, Palo Alto's University Ave and Stanford Shopping Center.

## TRANSPORTATION

San Francisco Airport (SFO) 22.6 miles  
San Jose Airport (SJC) 12.5 miles  
Palo Alto Airport (KPAO, PAO) 4.8 miles  
Caltrain San Antonio Stop 0.4 miles  
Bus (VTA and Stanford Shuttle) 0.3 miles

## CUISINE

Bar and catering services are provided by Fairchild's Public House Restaurant & Bar, the onsite eatery at the hotel. The menu is inspired by California favorites, with dishes crafted using locally-sourced ingredients and produce.



# PACKAGE INTRODUCTION

## ALL MEAL PACKAGES INCLUDE

Bride & Groom Menu Tasting

Honeymoon Suite with Amenity on Evening of Reception for Bride & Groom

Complimentary Room Upgrades for Parents of the Bride & Groom at Group Rates

Discounted Guestroom Group Rates

Complimentary Public Parking Garage

Ballroom Rental (5 hours, with noise reduction by 10 pm)

16 X 16 Dance Floor

Cocktail Rounds, Dining Rounds, Chairs, Floor Length Ivory Linens, Centerpieces

China, Stemware, Flatware

Cocktail Hour with a Sparkling Wine or Cider Toast

Coffee, Tea, Water Service, Artisanal Bread Rolls and Whipped Butter

Cake Cutting (Cake Excluded)

Vendor Meals (Salad + Main Course) | \$54 per person

## STARTUP BUFFET PACKAGE | \$110 PER PERSON

Cocktail Hour | Three Passed Hors D'oeuvres

Buffet | One Starter, Two Sides, Two Entrees

## INNOVATION PLATED PACKAGE | \$155 PER PERSON

Cocktail Hour | Three Passed Hors D'oeuvres, One Display

Plated | One Starter, Selection of Two Entrees

One Bottle of Red & White Wine Per Table

## SILICON VALLEY PLATED PACKAGE | \$190 PER PERSON

Cocktail Hour | Four Passed Hors D'oeuvres, Two Displays

Plated | One Starter, Selection of Two Entrees

2 Hour Full Hosted Bar

EXTERNAL CATERING PACKAGE | \$55 PER PERSON

CHILDREN'S MENU | \$23 PER PERSON

BAR PACKAGES | RATES VARY

DAY OF EVENT COORDINATION | \$1,500

## STARTUP BUFFET PACKAGE | \$110 PER PERSON

Cocktail Hour | Three Passed Hors D'oeuvres

Buffet | One Starter, Two Sides, Two Entrees



### PASSED HORS D'OEUVRES | SELECT THREE

Coconut Shrimp with Chili Lime Sauce  
Vegetable Samosas with Cilantro Chutney  
Mini Beef Wellington with Demi Glaze  
Heirloom Tomato and Basil Bruschetta  
Goat Cheese and Organic Mushroom Crostini

### SALADS | SELECT ONE

Arugula Salad with Figs, Poached Pears, Candied Walnuts and Red Balsamic Vinaigrette  
Field Green Salad, Fresh Local Strawberries, Roasted Beets, Toasted Almonds, Sweet Basil Vinaigrette

### SIDES | SELECT TWO

Locally Made Gnocchi, Salinas Spinach, Roasted Foraged Mushrooms, Sun-Kissed Tomatoes, Lemon Brown Butter and Romano Cheese  
Herbed Fingerling Potato Has, Roasted Brussel Sprouts, Foraged Mushrooms, Roasted Garlic, Balsamic Glaze  
Cavatappi Pasta with Market Vegetables, Organic Baby Spinach, Wild Mushrooms and Roasted Tomato Pesto  
California Grown Roasted Cauliflower, Baby Kale, Roasted Bell Pepper, Toasted Almond Salsa Verde  
Roasted Eggplant, Zucchini, Bell Pepper and Cipolini Onion Melody, Basil Pesto Vinaigrette  
Roasted Garlic and Herbs Yukon Mashed Potatoes

### ENTREES | SELECT TWO

Herb Crusted Chicken Breast with Roasted Brussel Sprouts and Basil Pesto Vinaigrette  
Seared Chicken Breast, Foraged Mushrooms, Pea Farro Risotto and Thyme Jus  
Pan Caramelized Sustainable Catch with Grilled Lemons, Caper Beurre Blanc, Spinach Chips  
Seared Salmon, Herb Marinated Artichoke Hash, Tomato-Fennel Broth  
Cabernet Braised Beef Short Ribs, Blistered Cherry Tomatoes, Pan Jus  
Oven Roasted Wagyu Beef Flat Iron Steak, Marble Potatoes, Shiraz Demi

## INNOVATION PLATED PACKAGE | \$155 PER PERSON

Cocktail Hour | Three Passed Hors D'oeuvres, One Display

Plated | One Starter, Selection of Two Entrees

One Bottle of Red & White Wine Per Table

### DISPLAY PLATTER | SELECT ONE

Crudité Plater

California Artisanal Cheese Display

### PASSED HORS D'OEUVRES | SELECT THREE

Coconut Shrimp with Chili Lime Sauce

Vegetable Samosas with Cilantro Chutney

Mini Beef Wellington with Demi Glaze

Heirloom Tomato and Basil Bruschetta

Goat Cheese and Organic Mushroom Crostini

Antipasto Skewer, Cherry Tomato, Kalamata Olive and Fresh Mozzarella

Brie and Raspberry Filo Triangle

Artichoke and Boursin Croquette

### STARTERS | SELECT ONE

Mache, Frisée and Baby Spinach Salad, Pickled Fennel, Local Fresh Raspberries,  
Candied Pecan, Humboldt Fog Cheese and Sweet Basil Vinaigrette

SF Farmer's Market Salad, Hand Picked Field Greens, Orange Segments, Marcona  
Almonds, Cypress Grove Goat Cheese, Beet Ribbons, Honey-Balsamic Vinaigrette

Lolla Rossa with Honey Roasted Apples, Midnight Moon Goat Cheese, Toasted Walnuts,  
Minus 8 Vinaigrette

Artisanal Greens with Candied Walnuts, Roasted Beets, Fresh Strawberries, White  
Balsamic Vinaigrette

### ENTREES | SELECT TWO

House Made Three Cheese Ravioli, Roasted Foraged Mushrooms, Toasted Pignoli,  
Sage-Brown Butter Sauce, Shaved Truffles

Wild Mushroom Farro Risotto, Sweet English Pea, Sautéed Kale, Balsamic Cipollini  
Onion, Shaved Parmigiano Reggiano, Roasted Bell Pepper Puree, Balsamic Glaze  
All-Natural Airline Chicken Breast, Truffled Mushroom and Goat Cheese Risotto, Grilled  
Asparagus, Thyme Jus

Fennel Pollen Crusted Salmon, Creamy Polenta, Fennel Slaw with Preserved Lemon,  
Seasonal Vegetable and Citrus Beurre Blanc

Slow Cooked Beef Short Rib, Chive Mashed Potatoes, Grilled Asparagus, Herb-Infused  
Braising Liquor

Grilled Petit Filet Mignon, Point Reyes Blue Cheese Potato Mash, Heirloom Carrots,  
Merlot and Veal Marrow Reduction



# SILICON VALLEY PLATED PACKAGE | \$190 PER PERSON

Cocktail Hour | Four Passed Hors D'oeuvres, Two Displays

Plated | One Starter, Selection of Two Entrees

2 Hour Full Hosted Bar



## DISPLAY PLATTERS | SELECT TWO

Crudité Plater

California Artisanal Cheese Display

Napa Valley Antipasto Display

## PASSED HORS D'OEUVRES | SELECT THREE

Coconut Shrimp with Chili Lime Sauce

Vegetable Samosas with Cilantro Chutney

Mini Beef Wellington with Demi Glaze

Heirloom Tomato and Basil Bruschetta

Goat Cheese and Organic Mushroom Crostini

Antipasto Skewer, Cherry Tomato, Kalamata Olive and Fresh Mozzarella

Brie and Raspberry Filo Triangle

Artichoke and Boursin Croquette

Seared Local Crab Cakes with Lemon Basil Aioli

Dijon Mustard Rub Lamb Lollipops with Blackberry Gastric

## STARTERS | SELECT ONE

Mache, Frisée and Baby Spinach Salad, Pickled Fennel, Local Fresh Raspberries, Candied Pecan, Humboldt Fog Cheese and Sweet Basil Vinaigrette

SF Farmer's Market Salad, Hand Picked Field Greens, Orange Segments, Marcona Almonds, Cypress Grove Goat Cheese, Beet Ribbons, Honey-Balsamic Vinaigrette

Lolla Rossa with Honey Roasted Apples, Midnight Moon Goat Cheese, Toasted Walnuts, Minus 8 Vinaigrette  
Artisanal Greens with Candied Walnuts, Roasted Beets, Fresh Strawberries, White Balsamic Vinaigrette

Wild Mushroom Bisque

Italian Wedding Soup

*\*Braised Short Rib Tortellaci with Grilled Trumpet Mushrooms and Roasted Garlic Demi \$5 Additional per Guest*

*\*Pan Seared Scallops, Asparagus and Pea Risotto, Roasted Bell Pepper Reduction \$5 Additional per Guest*

## ENTREES | SELECT TWO

House Made Three Cheese Ravioli, Roasted Foraged Mushrooms, Toasted Pignoli, Sage-Brown Butter Sauce, Shaved Truffles

Wild Mushroom Farro Risotto, Sweet English Pea, Sautéed Kale, Balsamic Cipollini Onion, Shaved Parmigiano Reggiano, Roasted Bell Pepper Puree, Balsamic Glaze

All-Natural Airline Chicken Breast, Truffled Mushroom and Goat Cheese Risotto, Grilled Asparagus, Thyme Jus  
Fennel Pollen Crusted Salmon, Creamy Polenta, Fennel Slaw with Preserved Lemon, Seasonal Vegetable and Citrus Beurre Blanc

Slow Cooked Beef Short Rib, Chive Mashed Potatoes, Grilled Asparagus, Herb-Infused Braising Liquor  
Grilled Petit Filet Mignon, Point Reyes Blue Cheese Potato Mash, Heirloom Carrots, Merlot and Veal Marrow Reduction

Duet of Filet and Lobster: Grilled All-Natural Filet Mignon and Butter Poached Lobster Tail, Roasted Marble Potatoes, Grilled Asparagus, Demi

## CHILDREN'S MENU | \$23 PER PERSON

Plated | One Sides, One Entrée, One Dessert

### SIDES | SELECT ONE

French Fries  
Fruit Salad

### ENTREES | SELECT ONE

Kids Burger  
Chicken Tenders  
Grilled Cheese Sandwich  
Kids Pasta  
Kids Corn Dog  
Kids Mac and Cheese

### DESSERT

Ice Cream Scoop



## EXTERNAL CATERING PACKAGE | \$55 PER PERSON



### INCLUDED IN PACKAGE

16 x 16 Dance Floor  
Cocktail Rounds, Dining Rounds, Chairs, Floor Length Ivory Linens,  
Centerpieces  
China, Stemware, Flatware  
Cake Cutting (Excludes Cake)  
Waiver of Liability

### APPROVED VENDOR REQUIREMENTS

Vendor must be professionally incorporated  
Provide proof of insurance and valid passing health certification  
Approved by the Hotel



## BAR PACKAGES

\$175 Bartender Fee applies to all packages

### SIGNATURE PACKAGES

Canyon Road Wines; Chardonnay, Pinot Noir, Cabernet Sauvignon  
Spirits: Absolut Vodka, Cruzan Rum, Beekeeper Gin, Dewar's White Label Scotch,  
Jim Beam Bourbon, Seagram's 7 Crown Whiskey  
Cazadores Tequila  
Domestic Beers: Blue Moon, Michelob Ultra, Bud Light

### HOSTED WINE & BEER

Rates Per Person

- 1<sup>st</sup> Hour - \$20
- 2<sup>nd</sup> Hour - \$23
- 3<sup>rd</sup> Hour - \$27
- 4<sup>th</sup> Hour - \$30

### HOSTED WINE, BEER & SPIRITS

Rates Per Person

- 1<sup>st</sup> Hour - \$25
- 2<sup>nd</sup> Hour - \$40
- 3<sup>rd</sup> Hour - \$50
- 4<sup>th</sup> Hour - \$58

### CASH BAR

\$500 Minimum Spend | On Consumption

- Wine - \$11
- Spirits - \$11
- Domestic Beer - \$7
- Sodas & Water - \$7
- Juices - \$7

### PREMIUM PACKAGES

J. Lohr Wines; Chardonnay, Pinot Noir, Cabernet Sauvignon  
Spirits: Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin,  
Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Crown Royal  
Whiskey, Patron Silver Tequila  
Domestic Beers: Heineken, Modelo, Corona

### HOSTED WINE & BEER

Rates Per Person

- 1<sup>st</sup> Hour - \$25
- 2<sup>nd</sup> Hour - \$28
- 3<sup>rd</sup> Hour - \$32
- 4<sup>th</sup> Hour - \$35

### HOSTED WINE, BEER & SPIRITS

Rates Per Person

- 1<sup>st</sup> Hour - \$30
- 2<sup>nd</sup> Hour - \$45
- 3<sup>rd</sup> Hour - \$55
- 4<sup>th</sup> Hour - \$63

### CASH BAR

\$500 Minimum Spend | On Consumption

- Wine - \$13
- Spirits - \$13
- Imported Beer - \$11
- Local Craft Beer - \$9
- Sodas & Water - \$7
- Juices - \$7

## DAY OF COORDINATION PACKAGE | \$1,500

### TWO DRESSING ROOMS

Rooms available from 8 am until the start of your event

### CATERING FOR 10

Includes Continental Breakfast with Pastries, Muffins, Breads, Mimosas, Fruit Juices and Coffee Service

Or

Deli Buffet of Assorted Meats, Cheeses, Breads, House Salad, Fruits and Cookies, Soft Drinks, Waters, Coffee, Wine and Beer

### VENDOR MANAGEMENT

We'll will coordinate the logistics of loading, set-up and tear down

### CEREMONY SET UP

We'll set-up per your diagram, facilitate the ceremony rehearsal and meet with your officiate

### CEREMONY DAY

We'll coordinate the ceremony; cues for DJ/Musicians, arrival of ushers, grand entrance of attendants & wedding parties

### PRE-RECEPTION SET-UP

Set-up of favors, place cards, guest book, tasting flutes, cake utensils, welcome signage, etc.

### SERVICES OFFERED

Our in-house event planner will take care of all the details of the day so you can enjoy your special day. Couples can contact the venue to begin their wedding planning journey, see how your wedding plans and inspirations become a memorable image that will last a lifetime.

### SALES CONTACT

Grecia Valdiviezo, Area Catering Manager

[Grecia.Valdiviezo@hyatt.com](mailto:Grecia.Valdiviezo@hyatt.com)

(650) 669-6933