PRIME TIME

WHERE HIGH-TECH AND GOOD TASTE COME TOGETHER
FEEDING AN APPETITE FOR INNOVATION

You can’t plan the future on an empty stomach. At Silicon Valley’s boutique hotel of choice, we’re as committed to complementing your business meeting or other event with extraordinary food as we are to highlighting a stay with outstanding amenities. We strive to reflect the taste of diners who seek something decidedly different. A tempting array of Prime appetizer, break and full-meal menus is focused on fresh, with ingredients sourced from nearby ranches and farms. Our Michelin Star trained chef brings the seasonal best to an ever changing selection.
WE SHINE AT SMALL GATHERINGS

A passion for perfection drives us to cater memorable moments for groups of fewer than one-hundred. We’re dedicated to making your intimate reception, business meeting or private dinner something truly special. Two boutique meeting spaces offer 1,000 square feet complemented by a stunning outdoor poolside deck where an 18-foot firewall, tempest-torches and lush landscaping combine with fabulous food to deliver the definitive California experience.
LOCALLY SOURCED, LOVINGLY PREPARED.

We nurture close relationships with local food providers and services. Our native Californian Chef supports their efforts to encourage and ensure sustainable sources for a wide variety of fine foods. We bring to the table the best California has to offer, ethically grown and raised here in our own backyard, where fare is fair. Enjoy delicious food prepared to perfection by our inspired culinary team. We care as much about our presentation as you do about your event.
PURVEYORS

ROYAL HAWAIIAN SEAFOOD
South San Francisco, California

MARIN SUN FARMS
Petaluma, California

MINDFUL MEATS
Pt Reyes Station, California

PETALUMA POULTRY
Petaluma, California

GLAUM EGG RANCH
Aptos, California

HAPPY BOY FARMS
Soquel, California

TANIMURA & ANTE
Salinas, California

COKE FARMS
San Juan Bautista, California

COUNTY LINE HARVEST
Petaluma, California
CONNECT

It goes without saying that as the choice of the technology community our meeting amenities are without peer. Our thoroughly modern and highly functional boardroom hosts up to 10 participants and features a Smart Technologies 70” interactive display with Polycom video conferencing. A Bluejeans Bridge connects to almost any other video conference device. In the Santa Clara room, we’ve combined the latest audio-visual technology with natural sunlight in a space that can be arranged in myriad of event-specific configurations.
WET YOUR APPETITE
THE PRIME CRAFT COCKTAIL PROGRAM

Raise a toast to our menu of signature cocktails and an extensive list of craft beers. Our wine collection features the finest from nearby vineyards including signature Prime-labeled wines created in collaboration with Testarossa Winery. Thirsting for something truly unique? Our in-house mixologists await your challenge to create the perfect wine pairing or a one-of-a-kind cocktail specific to your event.
CHEERS TO YOU

At the Plaza Suites, there’s a spirited toast with your name on it. And our mixologists are eager to concoct it. Like the Smoke & Rye cocktail our Amy Cashman prepared for a guest on a quest for something unique. A smoke-and-ash enhanced straight rye wonder served in an iced and smoked snifter glass with a dash of bitters, organic orange slice and fresh rosemary garnish. Raise a glass to our Prime Craft Cocktail program.
CURATED DINING

Create a catered occasion as unique as the purpose of your meeting, private dining or other event. Our Michelin Star trained chef will exceed the expectations of both you and your attendees with a custom dining experience planned in every detail to excite to the tastes of your group. The chef will take into consideration the demographics of your group, your desired outcome and seasonal availability of local California selections in creating a menu that is exclusively yours. From planning to preparation, our chef will take every step to ensure a memorable event.
CURATED — BUFFET

Our Chef will be involved in creating a menu tailored to your wishes using seasonal ingredients.

STANDARD
- appetizer
- two entrée items
- side-dish
- dessert

VARIETY
- two appetizer items
- two entrée items
- two side-dishes
- dessert

PREMIUM
- two appetizer items
- entrée
- two side-dishes
- dessert
- chef-run entrée station — pasta, carving or seafood
CURATED — SOCIAL

A curated menu enjoyed family-style.
Friends. Family. Fabulous.

FAMILY STYLE
- tables will be served in groups of 4-8 persons per table with 4+ shareable appetizer and entrée platters
- dessert will be a station setup for self-serve

SPRING SAMPLE MENU
- bread and butter
- caesar salad — little gem lettuce, pecorino romano, charred onion caesar dressing
- beef carpaccio — sunchoke aioli, arugula, pine nuts, estero gold reserve
- fried chicken — Korean fried organic chicken, grilled avocado, caper crème, lime
- beef tenderloin roast — mushroom peppercorn sauce
- creamy polenta — sofrito, pecorino romano
- roasted potatoes — sauce vert, lemon
- individual assortments of tarts and pastries
SILICON VALLEY’S PRIME LOCATION

The most exciting dining experience in Santa Clara is made to order in Silicon Valley’s boutique hotel of choice: The Plaza Suites. We invite you to work with our event professionals to create a truly memorable event in spectacular surroundings; highlighted by a curated menu designed exclusively for the occasion. Dine inspired. Stay inspired.
YOU AND YOURS

Host the perfect meeting, dinner or celebration in the intimate elegance of our hotels connected boutique spaces. Whether poolside, on the Prime deck or our private dining spaces, take advantage of the California indoor outdoor experience with sunshine, fresh air and an abundance of technology options to celebrate the occasion. Choose from our proven menu favorites—or allow our Chef to curate a superb seasonal menu that will dazzle your attendees.
ON CUE
A catered poolside BBQ and backdropped by the 18-foot firewall in our secluded backyard, from Memorial Day to Labor Day.

HOT SPOTS
- angus burgers
- citrus and rosemary petaluma chicken
- portabella mushroom caps, goat cheese, arugula

STARTUPS
- red potato, green beans, slow cooked shallots, egg, herbs
- organic baby greens, seasonal garnishes, house dressing
- cabbage slaw, asian pear, sesame and ginger dressing
- apples, raisins, endive, walnuts, blue cheese dressing

BYTES
- grilled watermelon, lime, chili salt
- chef’s crudite, yogurt ranch dip
- vegetable chips, roasted pepper hummus
- homemade chips and guacamole

COOKIES
- assorted cookies
- blueberry blondies
- assorted miniature desserts and pastries

BEVERAGES
- fruit infused water and iced tea included
- see beverage package for more options

@NOON

SOUPS
- kale and butter bean minestrone
- potato and leak soup
- lemongrass carrot bisque
- Italian wedding soup

SANDWICHES
- grilled vegetables, romesco sauce, white cheddar, dutch crunch
- oven roasted turkey, bacon, tarragon, charred onion dressing, onion roll
- oven roasted tomato, basil pesto, burrata, balsamic reduction, herbed focaccia
- roast beef, blue cheese, organic spinach, pickled onions, 9-grain wheat

STARTUPS
- organic mixed greens, seasonal garnishes, house dressing
- chopped romaine, house caesar, pecorino romano, torn croutons
- shaved mushrooms, wild arugula, domestic parmesan, lemon, olive oil

COOKIES
- assorted cookies
- blueberry blondies
- assorted miniature desserts and pastries

BEVERAGES
- fruit infused water and iced tea included
- see beverage package for more options
Our buffet of favorites guarantees easy planning year-round. Casual with open seating for a more relaxed affair. Explore our seasonal Curated option and take your buffet to a new level.

**STARTUPS**
- organic mixed greens, seasonal garnishes, house dressing
- chopped romaine, house caesar, pecorino romano, sunflower seeds
- kale and butter bean minestrone
- potato and leek soup
- lemongrass carrot bisque
- Italian wedding soup

**KEYNOTES**
- citrus and rosemary petaluma chicken breast
- ora king salmon filet
- 8 vegetable medley, soft boiled eggs, peppercorn vinaigrette
- red wine braised short ribs

**COOKIES**
- freshly baked cookies
- blueberry blondies
- basque cake
- seasonal cheesecake

**ON-THE-SIDE**
- rosemary and sea salt focaccia
- coriander roasted smashed potatoes
- sweet onion gratin
- creamy polenta
- roasted seasonal vegetables
- couscous, currants, orange zest
- wild rice pilaf

**PASTA ADD-ON**
- mac and cheese—cavatappi, gruyère, breadcrumbs
- mushroom risotto—roasted wild mushrooms, pecorino
- stroganoff ravioli—braised beef filling, crème fraîche

**BEVERAGES**
- fruit infused water and iced tea included
- see beverage package for more options

**CARVING STATION ADD-ON**
- flank steak
- prime rib
- tenderloin roast
- pork loin roast
SOCIAL

Friends are all about the differences we love. Which explains the wealth of family-style choices on our social catering menu.

choose one from each category for sharing at the table

AT THE TABLE
- bread and butter
- cheese and charcuterie platter

FROM THE GARDEN
- Prime salad
- Caesar salad
- arugula and lemon salad

PASTA
- handcut pasta du jour
- seasonal risotto
- creamy polenta with meatballs

KEYNOTES
- ora king salmon, seasonal garnish
- whole roasted chicken, seasonal garnish
- red wine braised shortribs, seasonal garnish

ON-THE-SIDE
- grilled seasonal vegetables
- roasted sweet potatoes
- yukon potato mash

SWEET STATION
- cheesecake
- tiramisu
- petite dessert bites
PAUSE
A welcome and refreshing break, morning and afternoon.

DAWN
fruit infused water, iced tea
and trail mix included
• mini gourmet croissants
• assorted petite scones
• kouign amann—caramelized puff pastries
• seasonal whole fruit display
• yogurt parfaits
• homemade organic juice blends
• mini quiche bites

NOON
fruit infused water, iced tea
and trail mix included
• sweet and savory finger sandwiches
• assorted cheeses and garnishes
• assorted charcuteries and garnishes
• freshly baked cookies
• assorted mini pastries
• chef’s garden crudite

BEVERAGES
• soda pitchers
• house made lemonade
• coffee and tea
• bottled water and soft drinks
LET’S PARTY
The party never stops by planning the ultimate stand-up reception with tray-passed appetizers, wine, beer and signature cocktails.

APPS
An irresistible array of bytes at your fingertips.

VEGETABLES
- salted focaccia bites
- lemongrass carrot bisque shooter
- red wine and mascarpone arancini, garlic aioli
- chilled wild mushroom bruschetta
- seasonal options available

MEAT + FISH
- wagyu slider
- salmon poke, rice chip
- roast beef profiterole, pt. reyes blue cheese
- meatball, tomato, cheese
- seasonal options available

CHEERS TO YOU

OPEN BAR
- signature wine and beer
- signature spirits, wine and beer
- premium spirits, wine and beer
- craft cocktail
- sangria pitcher
- margarita pitcher
- premium liquor

NON-ALCOHOLIC
- bottled water and soft drinks
- coffee and tea
- house made lemonade and iced tea
- house made sodas (seasonal flavors)

UPON CONSUMPTION
- beverage minimums apply
PRIME
ETHICALLY CRAFTED FARE

Located within

Santas Clara

THE PLAZA SUITES
STAY. INSPIRED.

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