



treehouse
SILICON VALLEY

CELEBRATE *at* TREEHOUSE

wedding menus





BEVERAGES

(1) Bartender is required, per bar, for every 65 guests

Bartender fee is \$280 per bartender for a maximum of (3) hours; \$50 for each additional hour

Cashier Fee is \$280 per cash bar, in addition to applicable bartender(s) for a maximum of (3) hours; \$50 for each additional hour

WINE & BEER PACKAGE

One hour - \$35

Two hour - \$45

Three hour - \$55

Beer on consumption: \$10/\$12

Wine on consumption: \$14-20

DELUXE BAR

One hour - \$45

Two hour - \$55

Three hour - \$65

On consumption: \$18/ea

Non-alcoholic: \$10/ea

Skyy Vodka I Beefeater Gin/ Bacardi Superior White
Espol6n Blanco Tequila/ Del Maguey "Vida" Mezcal
Wild Turkey 81 Bourbon/ Dewar's White Label Scotch
Carpano Vermouth





BEVERAGES CONTINUED...

Giuliana Prosecco
Stone Cap Chardonnay
Ballard Lane Sauvignon Blanc
Pink Flamingo Rose
Stone Cap Cabernet Sauvignon
Ballard Lane Pinot Noir
Craft & Imported Beers
Assorted Soft Drinks, Juices
Sparkling and Still Water

Premium Bar

One hour - \$55
Two hour - \$65
Three hour - \$75
On consumption: \$21/ea
Non-alcoholic: \$10/ea

Tito's Vodka/ Hendrick's Gin/ Appleton Signature Rum
Patron Blanco Tequila/ Dos Hombres Mezcal / Maker's Mark Bourbon
Dewar's 12 Year Scotch/ Carpano Vermouth

Chandon Sparkling Brut
Josh Cellars Chardonnay
Hess Collection Shirtail Sauvignon Blanc
The Fabelist Rose
Josh Cellars Cabernet Sauvignon
Hess Collection Shirtail Pinot Noir

Craft & Imported Beers
Assorted Soft Drinks, Juices
Sparkling and Still Water

Additional:

Corkage Fee \$45/750ml bottles for selections not listed on our
master wine list





PASSED CANAPES

Duck Spring Roll

lime hoisin

Mini Fish Taco

masa tempura, guajillo slaw

Beef Tartare Crostini

pretzel crostini

Spicy Tuna Poke

wonton crisp, cucumber, avocado mousse

Mendocino Oyster (GF)

cucumber mignonette

Grass Fed Beef Meatball (GF)

San Marzano tomato sauce, parmesan cheese

Chicken Tagine Meatball (GF)

saffron tomato sauce

Vegetable Spring Roll (V)

sweet chili sauce

Marinated Tomato Crostini (V)

basil, burrata

Vegan Gimbap (VG, GF)

avocado, kimchi, spinach

Mini Falafal Pita (VG)

tahini, cucumber salad



STATIONARY DISPLAYS



Harvest Display

house dips and spreads, served with grilled naan
bread, sea salt

crisp flatbreads and baguette crostini, fresh
vegetable crudites

Curried sunflower spread, Chickpea hummus, harissa
carrot dip, beet muharnrnara, roasted eggplant baba
ghanoush, artichoke tapenade

Cheese Shop

Assortment of local cheeses accompanied by house made
mustards, dried fruit, marinated olives, pickled
vegetables, local bread crostini and flatbreads

Valley Larder

Local charcuteries, including coppa, finocchiona,
Toscana, prosciutto & soppressata with house made
mustards, marinated olives, pickled vegetables, local
bread crostini and flatbreads





STARTERS

Fresh Burrata (V,GF)

dried local cherries, toasted pistachio, fig balsamic reduction, local olive oil, arugula, crisp prosciutto

Market Greens (VG,GF)

shaved carrots, radish, puffed quinoa, champagne vinaigrette

Baby Arugula (V,GF)

toasted sunflower seeds, fennel, shaved pear, pecorino cheese, meyer lemon vinaigrette

Greek (V,GF)

heirloom tomato, cucumber, kalamata olive, feta cheese, fresh herbs, local olive oil, oregano vinaigrette

Little Gem (V,GF)

avocado green goddess, cherry tomato, pickled red onion, crispy spiced chickpeas

Baby Beets (V,GF)

whipped goat cheese, watercress, meyer lemon citronette, rye crouton

Herb Salad (VG,GF)

tender greens, picked herbs, snap peas, cucumber, radish, lemon tahini dressing



DINNER



All entrees complimented with seasonal vegetables

Brined Chicken Breast (GF)

saffron rice pilaf, caramelized fennel, eggplant and fire
roasted pepper puree

Braised Beef Short Ribs (GF)

roasted garlic Yukon potato mash, grilled broccolini,
crispy shallot, fresh picked herbs

Grilled Skuna Bay Salmon (GF)

beluga lentils, local carrot puree, herb salsa verde

Canary Island Branzino (GF)

sweet corn, yellow squash and edamame pisto, roasted pepper
romesco, confit fingerling potatoes, basil oil

Beef Tenderloin (GF)

potato pave, sauteed rainbow chard, green peppercorn jus

Celeriac "Scallops" (VG,GF)

smoked cauliflower puree, sauteed rainbow chard, crispy
shallot, herb and caper relish

King Trumpet Mushrooms with Beluga Lentil Ragout (V,GF)

Manchego cheese risotto crispy shallot, shaved asparagus

Roasted Cauliflower Steak (VG,GF)

white bean puree, white wine sauteed spinach, marinated
tomatoes, toasted pine nuts



DESSERTS



Seasonal Fruit Pavlova (V,GF)

baked meringue, sabayon

Chai Poached Pear and Almond Galettes (V)

ginger creme anglaise

Chocolate Mousse Tartlets (V)

espresso ganache, biscotti crumble

Meyer Lemon Tart (V,GF)

torched lavender meringue

Coconut Panna Cotta (VG,GF)

roasted pineapple, matcha sponge

Labneh Cheesecake (V)

brown butter crumb, pomegranate coulis

Sonoma Olive Oil Cake (V)

cardamom icing

Carrot Cake (VG)

cashew cream frosting, spiced caramel





LATE NIGHT

Chicken and Waffles

pure maple syrup

Classic Sliders

Niman Ranch ground beef Grilled onion, roasted tomato,
fontina cheese, brioche bun

Grilled Cheese (V)

fontina cheese, caramelized onion, sourdough

Churros

chocolate and salted caramel dipping sauces

Chicken Tenders

buttermilk ranch, bbq sauce, honey mustard

Loaded Waffle Fries

cheese sauce, diced tomato, grilled corn, pickled jalapenos,
bacon bits, scallions, house hot sauce (gf and vegan options)

Garlic Chicken Wings

parmesan or buffalo, with buttermilk ranch and house hot
sauce

Falafel Bar

with hummus, tzatziki, baba ghanoush and fresh topping
(vegetarian)

Doughnuts

assorted classic and seasonal flavors



ADDITIONAL INFORMATION

All Packages Include Assorted Soft Drinks, Juices, and Infused Water Station.

We Do Not serve shots with packages. Beverage Service Maximum Of (5) Hours

The sale and service of alcoholic beverages is regulated by the State of California Liquor

Commission and, as licensee, Treehouse Hotel Silicon Valley is responsible for the administration of these regulations.

Therefore, it is the policy of the Treehouse Hotel Silicon Valley that liquor of any type cannot be brought into the Hotel from any source.

SPECIAL CONCESSIONS

Complimentary King Suite for the couple for 1 night with the Nostalgia Package

Complimentary One Bedroom Suite for the couple for 2 nights with the Carefreedom Package

Complimentary self-parking for your guests for the event

Complimentary tables, chairs, and staging

Complimentary menu tasting for up to four people

Special group rates available for your guests



ADDITIONAL INFORMATION

FOOD AND BEVERAGE MINIMUM – ROOM RENTAL

A room rental of \$5,000 and a food and beverage minimum of \$25,000.00 is required to reserve the Event Barn for 100 guests on a Saturday.

A room rental of \$2,500 and a food and beverage minimum of \$15,000.00 is required to reserve the junior ballroom, The Vale for 100 guests on a Saturday.

This minimum includes food and beverage, exclusive of rental, service charge, administrative fee and sales tax.

All pricing is subject to a 25% service charge and 913% sales tax.





EVENTS *and* ENTERTAINING

General Information

GUARANTEE OF ATTENDANCE:

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, the guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guaranteed minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added. The minimum guaranteed number for all breakfast, lunch and dinner buffets is 30 guests. Should you choose to guarantee less than 30 guests a \$250 surcharge fee will apply.

FOOD:

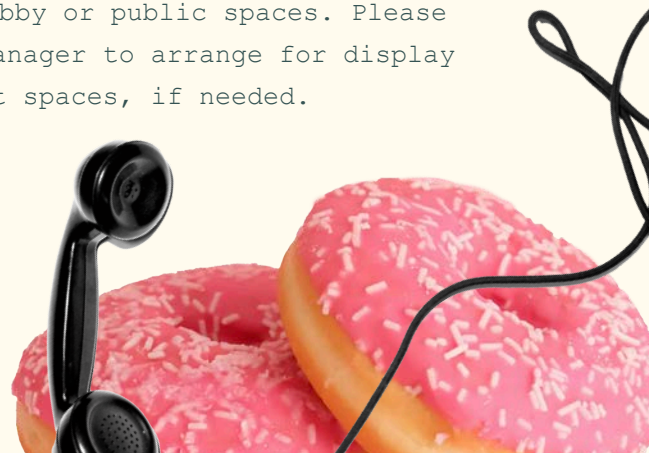
All food served at functions associated with the event must be provided, prepared, and served by the hotel, and must be consumed on hotel premises.

SERVICE CHARGE AND TAXES:

All food and beverage are subject to a taxable 25% service charge. The tax rate on food and beverage is 9.13%. Service charge is taxable at 9.13%.

SIGNAGE:

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/ Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.





EVENTS *and* ENTERTAINING

General Information

DÉCOR:

All décor must be approved by your Catering/Conference Service Manager prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance.

DELIVERY TIMES:

9:00 AM - 6:00 PM, Monday-Sunday. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to the hotel as a result of not having prior approval will be billed to the client. Confetti, glitter, smoke machines and open flames are prohibited in our event spaces.

PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING:

Tables must be staged in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

VENDOR LIST:

Your Catering/Conference Service Manager will provide you with Treehouse Hotels' preferred list of vendors, however you are welcome to utilize your own outside vendor. Each vendor must provide certificates of insurance, naming SOF-X Sunnyvale Owner, L.P. as certified holder. In addition, the hotel's affiliates and agents must be included as additional insured. Your Catering/Conference Service Manager will provide additional details.

LABOR/STAFFING:

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows:

Additional Servers* \$250 each for max of 4 hours

Bartenders* \$280 each (one (1) bartender is required for every 65 guests) for 3 hours. \$50 each additional hour.

Cashiers* \$200 each (one (1) cashier is required for every 75 guests)

Chef Attendant \$250 (one (1) chef attendant is required for every 75 guests)

Maximum of 4 hours +\$50 per additional hour



EVENTS *and* ENTERTAINING

General Information

SECURITY:

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of \$55 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to hotel approval.

AUDIOVISUAL & POWER:

The hotel's in-house audio/visual provider maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.

SHIPPING:

Treehouse Hotel Silicon Valley will accept packages up to one (1) week prior to the event's start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

PARKING:

Self parking is available for your guests at the rate of \$12 per vehicle per day. The rate can either be charged to your master account or guests may pay on their own. Overnight parking is available at the rate of \$24 per vehicle per night.

OUTDOOR EVENTS:

Outdoor events require a set-up fee of \$25 per person, taxable at 9.13%. All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.



EVENTS *and* ENTERTAINING

General Information

PERMITS:

Special outdoor events may require a permit from the City of Sunnyvale with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Sunnyvale. Additional fees will apply.

NOISE ORDINANCE:

All outdoor music is subject to the City of Sunnyvale noise ordinances. Outdoor music must end by 10:00pm. Live entertainment such as bands, instrumental, vocal, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted. We reserve the right to control the decibel levels in all areas of the hotel.






treehouse
HOTELS

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