



Welcome to Faz Restaurant & Catering at the Sunnyvale Sheraton.

We are delighted that you have considered our facility as your wedding event host. Our spacious courtyard can accommodate up to 500 guests comfortably, and offers a beautifully botanical setting perfect for any event. Indoors we offer our stunning Newly Renovated Ballroom and traditional Tearoom for a more intimate gathering. All Faz wedding packages include custom menu planning to cater to every guests need, as well as several other complimentary features. Our in house Event Coordinators are here to answer any questions you may have. For further information please call us at 408.752.8008

Sincerely,

Faz Catering Department



Faz Restaurant and Catering
1108 North Mathilda Avenue Sunnyvale CA 94089 408.752.8008 fax 408.752.8020
www.fazcatering.com

All FAZ Wedding Packages Include the Following Complimentary Features:

Custom Menu Planning

Fresh Fruit Punch

Champagne Toast (One Glass per Guest)

Choice of Linen Color

Draped Head Table

Draped Cake, Gift & Guest Book Table

Complimentary Guest Room for the Bride & Groom

Complimentary Bridal Basket from FAZ

**A BEAUTIFUL WEDDING CAKE OF YOUR CHOICE WITH THE
ADDITIONAL COST OF \$10.00 PER PERSON CAN BE ADDED TO ANY OF
OUR WEDDING MENUS.**

**BRIDE AND GROOM ARE MORE THAN WELCOME TO BRING THEIR OWN CAKE
FROM A CERTIFIED BAKERY.**

**AN ADDITIONAL COST OF \$2.50 PER PERSON WILL BE APPLIED FOR
CAKE CUTTING.**

**ALSO OUR ONSITE FLORAL SPECIALIST IS AVAILABE AT ANY TIME TO
ASSIST YOU WITH YOUR CONCERNS ABOUT YOUR WEDDING BOUQUET
AND ALL OTHER FLORAL NEEDS**



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Additional Enhancements:

Rose Petal Runner \$125

Chair Covers \$5- \$7 per chair

Specialty Floor Length Table Clothes \$20 -\$35 each

Specialty China \$7 extra per guest

*(Three Elegant choices to choose from with Event Coordinator –
Includes China, Flatware, and Stemware for event.)*

Specialty Linen available for additional cost

(Please consult Event Coordinator for selections and costs)

***Our in House Event Coordinator is available for Ceremony Rehearsal planning
and for your special day Please consult for availability and times.***



Romance Plated Dinner

Passed Hors D' Oeuvres

Puff Pastry Points

with Spinach, Ricotta Cheese & Parmesan Cheese

Mediterranean Bruschetta

with Tomato, Calamata Olives, and Feta Cheese

Salads

(Please Choose Two)

Organic Baby Greens

with Tomatoes, Roasted Walnuts in a Raspberry Vinaigrette

Classic Caesar Salad

with Creamy Anchovy Dressing and Garlic Croutons

Dinner Selections

(Please Choose Two)

Grilled New York Steak

Paired with Creamy Garlic Mashed Potatoes

Grilled Salmon

Paired with Saffron Basmati Rice

FAZ Oakwood Spit Roasted Chicken

Paired with Creamy Garlic Mashed Potatoes

Sesame Crusted Ahi Tuna

Topped with Soy Wasabi Glaze & Pickled Ginger

Paired with Saffron Basmati Rice

Vegetarian Entrees Available Upon Request

*Each Plate Accompanied by Garden Fresh Vegetables &
Each table set House made Focaccia & Flatbread & Tabbouleh plates*

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas

\$52 per Guest



Promise Buffet Dinner

A Display of Imported & Domestic Cubed Cheeses
with Roasted Walnuts & Assorted Crackers

Salads

(Please Choose Two)

Caesar Salad

with Creamy Anchovy Dressing and Garlic Croutons

Greek Salad

with Roma Tomatoes, Cucumbers, Feta Cheese in a Lime Dressing

Organic Baby Greens

with Tomatoes, Roasted Walnuts in a Raspberry Vinaigrette

Buffet Dinner Selections

(Please Choose Three)

Chicken Breast Marsala

Grilled Salmon with Choice of Salsa

Slow Roasted Aged Prime Rib Roast

With Herbed Au Jus

Penne with Jumbo Prawns

Fire Roasted Chicken Kabob

In a light Marinara Creamy Sauce

Vegetarian entrée Available upon Request

Accompanied by Your Choice of Saffron Basmati Rice, Garlic Mashed Potatoes or Roasted Rosemary Potatoes & Garden Fresh Vegetables

Basket of House-Baked Focaccia & Flatbread with Tabbouleh Plates

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas

\$56 Per Guest



Cherish Plated Dinner

A Display of Imported & Domestic Cheeses
with Roasted Walnuts & Assorted Crackers

Salads

(Please Choose One)

Caesar Salad

with Creamy Anchovy Dressing and Garlic Croutons

Greek Salad

with Roma Tomatoes, Cucumbers, Feta Cheese in a Lime Dressing

Organic Baby Greens

with Tomatoes, Roasted Walnuts in a Raspberry Vinaigrette

Dinner Selections

(Please Choose Two)

Chicken Breast Marsala

Paired with Parsley Buttered Fettuccine

Grilled Salmon Florentine

Paired with Saffron Basmati Rice

Prime Aged Thick Cut Rib-Eye Steak

Paired with Creamy Garlic Mashed Potatoes

Double Cut Smoke Pork Chop

Paired with Garlic Mashed Potatoes

Fire Roasted Jujeh Kabob

*Boneless, Skinless Marinated Chicken thighs
Paired with Saffron Basmati Rice &
Roasted Roma Tomatoes*

Vegetarian entrée Available upon Request

*Each Plate Accompanied by Garden Fresh Vegetables &
Each table set House made Focaccia & Organic Flatbread & Tabbouleh plates
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Specialty Teas*

\$58 per Guest



Pledge Served Dinner

Butlered Hors D'Oeuvres

(Please Choose Three)

Grilled Gulf Shrimp with Spicy Cocktail Sauce

Crab Stuffed Mushrooms with Parmesan Cheese

Chicken Tenderloin Skewers with Pomegranate Glaze

Puff Pastry Points with Spinach, Ricotta Cheese & Parmesan Cheese

Salads

(Please Choose One)

Caesar Salad

with Creamy Anchovy Dressing and Garlic Croutons

Organic Baby Greens

with Tomatoes, Roasted Walnuts in a Raspberry Vinaigrette

Greek Salad

with Roma Tomatoes, Cucumbers, Feta Cheese in a Lime Dressing

Second Course

House-made Crab Cakes Topped with Chipotle Aioli

Dinner Selections

(Please Choose Two)

Medallions of Beef Tenderloin -Topped with Brandy Pepper Corn Demi Glace & Paired

with Parmesan Potatoes

Rack of Lamb - Paired with Creamy Garlic Mashed Potatoes

Chicken Breast Marsala Paired with Parsley Buttered Fettuccine

Grilled Salmon Topped with Malibu Mango Relish, Paired with Saffron Basmati Rice

Vegetarian entrée Available upon Request

Each Plate Accompanied by Garden Fresh Vegetables &

Each table set House made Focaccia & Organic Flatbread & Tabbouleh plates

Freshly Brewed Coffee, Decaf. Coffee and Assorted Specialty Teas

\$66 per quest



Passed Hors D' Oeuvres

Priced per Dozen (Minimum Order of Two Dozen Please)

<i>English Cucumber with Feta Cheese and Mint</i>	\$18.00
<i>Vegetable Frittata with Sun dried Tomato and Fresh Basil</i>	\$18.00
<i>Mediterranean Bruschetta with Tomato, Calamata Olives and Feta Cheese</i>	\$18.00
<i>Grape Leaf Dolma</i>	\$21.00
<i>Assorted Pinwheel Finger Sandwiches</i>	\$21.00
<i>Grilled Eggplant with Mozzarella Cheese and Basil on Focaccia</i>	\$22.00
<i>Grilled Portobello Mushroom and Roasted Pepper</i>	\$22.00
<i>Crab Stuffed Mushroom Caps with Parmesan Cheese</i>	\$25.00
<i>Basmati Rice Croquettes:Parmesan & Cheddar Cheeses with Saffron Basmati Rice Lightly Coated & Fried Golden with a Drizzle of Chipotle Aioli, Cilantro & Lime</i>	\$25.00
<i>Puff Pastry Points with Spinach, Ricotta, and Parmesan Cheese</i>	\$25.00
<i>Chicken Tenderloin Skewers with Pomegranate or Teriyaki Glace</i>	\$25.00
<i>Stuffed Mushrooms with Grilled Chicken, Vegetables, & Fontina Cheese</i>	\$26.00
<i>Vegetarian Stuffed Mushrooms with Tabbouleh &Fontina Cheese</i>	\$26.00
<i>Smoked Pork Loin Served with Mustard Sauce on a Garlic Bruschetta</i>	\$32.00
<i>Smoked Salmon Served with Dill Cucumber Salad on a Garlic Bruschetta</i>	\$34.00
<i>Pan-seared Scallops with Pesto Sauce</i>	\$36.00
<i>Rack of Lamb Served with Mint Chutney</i>	\$36.00
<i>House made Crab Cakes, with Panko bread crumbs, topped with Chipotle Aioli</i>	\$38.00
<i>Chilled Jumbo Prawns with Spicy Cocktail dipping Sauce</i>	\$38.00



Hors D Oeuvres Displayed

ALL DISPLAYS SERVE TO ACCOMIDATE YOUR PARTIES NEEDS

FAZ HOUSE-MADE POTATO CHIPS

With Salsa Fresca **\$3.00pp**

CALIFORNIA CRUDITE DISPLAY

Fresh Vegetable Assortment Tarragon Mustard & Red Pepper Dipping Sauce **\$3.00pp**

THE CHEESE BOARD

Imported and Domestic Cheeses, Roasted Walnuts and Assorted Crackers **\$4.00pp**

FRESH FRUIT TRAY

A Variety of Sliced Fresh Fruits and Berries **\$4.00pp**

RAINBOW OF TOMATOES

Colorful Tomatoes with Balsamic Vinegar and Fresh Mozzarella Cheese and Basil Served with Toasted Bruschetta **\$4.00pp**

FAZ HOUSE-MADE SLICED SMOKED SALMON TRAY

Traditional Smoked Lox Served with Capers and Dill Cucumber Cream Sauce **\$4.00pp**

FAZ HOUSE-MADE ROASTED WHOLE SALMON

Marinated and Roasted Whole, garnished with lemons **\$250.00 each tray**

MEDITERRANEAN SAMPLER

Hummus, Tabbouleh, Roasted Eggplant Puree, Feta Cheese, Tomatoes, Pepperoncini and Imported Olives. Served with House-made Flatbread **\$4.00pp**

ANTIPASTO PLATTER

Prosciutto, Salami, Baby Artichoke Hearts, Grilled Eggplant, Roasted Peppers, Marinated Mushrooms, Imported Olives, Basil Roma Tomatoes topped with Shaved Parmesan Cheese **\$4.00pp**



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FAZ AND SHERATON HOTEL RENTAL RATES



(FOR A 5 HOUR EVENT TIME)

	<i>GARDEN/ GAZEBO</i>	<i>BALLROOM</i>
<i>SATURDAYS</i>	<i>\$1,500.00*</i>	<i>\$1,250.00</i>
<i>FRIDAYS & SUNDAYS</i>	<i>\$1,200.00*</i>	<i>\$800.00</i>
<i>MONDAYS- THURSDAYS</i>	<i>\$900.00*</i>	<i>\$500.00</i>

BALLROOM CAPACITY ***Up to 200 Guests***

GARDEN/ GAZEBO ***Up to 400 Guests***

- ***Rate Included Garden Setup with Complimentary***
- ***White Ceremony Chairs for up to 100 guests.***

Extra chairs are available at \$3.00per chair

Parking is Complimentary

All Rates are subject to Sales Tax and Current Service Charge



Beverage and Bar Information

Hosted Bar Prices

<i>Well Brands</i>	<i>\$7 gl</i>
<i>Call Brands</i>	<i>\$8 gl</i>
<i>Premium Brands</i>	<i>\$9 gl</i>
<i>Domestic Beers</i>	<i>\$5 btl</i>
<i>Imported Beers</i>	<i>\$5 btl</i>

Cash Bar Prices

<i>Well Brands</i>	<i>\$8 gl</i>
<i>Call Brands</i>	<i>\$9 gl</i>
<i>Premium Brands</i>	<i>\$10 gl</i>
<i>Domestic Beers</i>	<i>\$6 btl.</i>
<i>Imported Beers</i>	<i>\$6 btl.</i>

<i>Faz House Wines: Chardonnay, Cabernet Sauvignon & Merlot</i>	<i>\$8 gl</i>
<i>Mineral waters</i>	<i>\$3 ea.</i>
<i>Assorted Sodas</i>	<i>\$3 ea.</i>

Cocktail Package Plan

Unlimited Beverage Service, Charged per person (based on guaranteed attendance), Includes Call Brands Liquors, Domestic Beers, Selected House Wines, Champagne, Sodas, and Mineral Waters.

<i>First Hour</i>	<i>\$15.00 per person</i>
<i>Second Hour</i>	<i>\$10.00 per person</i>
<i>Additional Hour(s)</i>	<i>\$8.00 per person</i>

Miscellaneous Information

<i>Domestic Beer ½ Barrel (16 gal.)</i>	<i>\$295.00</i>
<i>Imported Beer ½ Barrel (16 gal.)</i>	<i>\$350.00</i>
<i>Fresh Fruit Punch (5 gallons)</i>	<i>\$45.00</i>
<i>Champagne or Wine Punch/ gallon</i>	<i>\$45.00</i>
<i>Non Alcoholic Sparkling Cider</i>	<i>\$10.00</i>

*A bar set-up fee of \$120.00 per bar is required for all cash bar events
A bartender fee of \$65.00 per bartender is required for all bar events*

*Please add 20% service charge and current sales tax to cocktail package
Plan and hosted beverages.*

The sales and service of alcoholic beverages are regulated by the state. As a licensee, FAZ restaurant and Catering is responsible for the administration of the regulations: It is policy therefore; alcoholic beverages cannot be brought into the facility from outside.