



HAYES MANSION
SAN JOSE

CURIO COLLECTION
by Hilton™

Hayes Mansion
Wedding Packages
2026



Hayes Mansion Wedding Package Highlights

ALL PACKAGES INCLUDE:

Cake Cutting Fee

The slicing and serving of your beautiful and delicious wedding cake from the vendor of your choice is included in all of our wedding packages.



Complimentary Chef's Tasting

Complimentary tasting provided for the future newlyweds. *\$75.00 per person fee for each guest attending with the couple. Limited to four people.



Event Space Set-up

Standard chairs, choice of 60" or 72" round tables, 8 ft tables, napkin and dancefloor.



*All prices are subject to a 25% service charge and a 10% sales tax.
Prices subject to change based on seasonality and availability.*

Happily Ever After

Plated Dinner | \$120 Per Guest

Buffet Dinner | \$130 Per Guest

Includes

Two hor d'oeuvres, one salad, two entrees

Salads

Wedge Salad GF

Iceberg lettuce, bacon, blue cheese, Bermuda onion, tomato, house ranch

Field Greens V2 GF

Grape tomatoes, red onion, cucumbers, aged balsamic vinaigrette

Caesar Salad V

Romaine hearts, Parmesan-garlic croutons, Caesar dressing

Entrees

Polynesian Glazed Chicken GF

Roasted purple sweet potatoes, sautéed toybox carrots

Grilled California Tri-Tip GF

Tajin Brussels, confit garlic whipped Yukon gold potatoes, red wine shallot butter

Char Siu Pork Loin

Seared bok choy, cauliflower fried rice, spicy mustard emulsion

Miso Glazed Salmon

Bok choy, garlic green beans, miso emulsion

Bacon Wrapped Tiger Prawns

Cajun cheesy grits, braised greens, blistered cherry tomato

All prices are subject to a 25% service charge and a 10% sales tax.

Prices subject to change based on seasonality and availability.

GF: Gluten Free, V: Vegetarian, V2: Vegan



A True Love Story

Plated Dinner | \$140 Per Guest

Buffet Dinner | \$150 Per Guest

Includes

Three hor d'oeuvres, one salad, three entrees

Salads

Baby Kale Salad V, GF

shredded pear, pomegranate, pecans, dried currants, butternut squash, goat cheese, champagne vinaigrette

Southern Salad V, GF

Baby greens, black eyes peas, spiced pecans, roasted yam, Sonoma goat cheese, cornbread croutons, remoulade dressing

Greek Tomato Salad V, GF

Vine ripe tomatoes, cucumber, Bermuda onion, feta cheese, EVOO, lemon, sumac

Roasted Garden Salad V2, GF

Roasted carrots, zucchini, gold squash, mushrooms, tomatoes, eggplant, croutons, honey-dijon

Entrees

Rosemary Scallops GF

Purple potato puree, glazed baby carrots, herb oil, tondo

Herb Roasted Cornish Game Hen GF

Scallop potatoes, grilled asparagus, dark chicken jus

Seared Skuna Bay Salmon GF

Braised lentils, broccolini, romesco sauce

Mustard Glazed Pork Tenderloin GF

Red wine shallot mash, sautéed Brussels, sour cherry gastrique

Plum-Glazed N.Y. Strip

Vegetable fried rice, garlic green beans, Hoisin-plum BBQ sauce

All prices are subject to a 25% service charge and a 10% sales tax.

Prices subject to change based on seasonality and availability.

GF: Gluten Free, V: Vegetarian, V2: Vegan



Always & Forever

Plated Dinner | \$160 Per Guest

Buffet Dinner | \$170 Per Guest

Includes

Three hor d'oeuvres, one tabled appetizer, one salad, three entrees

Salads

Honey Crisp Apple Salad GF

Grilled chicken, candied walnuts, Pt. Reyes blue cheese, baby spinach, apple cider vinaigrette

Arugula & Strawberry Salad V, GF

Toasted almonds, Camembert wedge, balsamic vinaigrette

Grilled Chicken Salad

Red grapes, celery, toasted almonds, poppy seed dressing, ciabatta rolls

Quinoa Tabbouleh Salad V2

Tomatoes, cucumber, parsley, fresh lemon

Entrees

Chicken Tagine GF

Preserved lemons, olives, cous-cous, lemon chicken jus

Braised Short-Rib

Garlic parmesan polenta, grilled asparagus, natural cabernet reduction

Grilled Petite Filet Mignon AV G

Tillamook white cheddar mashed potatoes, glazed baby carrots, Cabernet reduction

Cremini Duxelle Roulade

Pork loin stuffed with Cremini mushrooms, asparagus, Romano cheese with Pomme duchesne, glazed baby carrots, pork demi

Ancho-Lime Halibut GF

Curried cauliflower, herb sweet potatoes, kale pesto

Double Cut Colorado Lamb Chop

Butternut squash polenta, honey-glazed baby carrots, lamb demi glaze

Lemon-Herb Crusted Swordfish GF

quinoa "fried rice", broccolini, lemon yuzu sauce

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Hor D'Oeuvres

Tray passed or displayed*

Caprese Skewers V, GF | Tondo

Gazpacho Shooters V2 | Spiced crostini

Sonoma Goat Cheese Crostini V | Olive tapenade

Vegetable Spring Rolls V2 | Thai sweet chili sauce

Persian Cucumber V | Bermuda onion, quinoa, cherry tomato, feta, sumac

Beef Wellington Bites | Horseradish cream

Smoked Salmon Latkes GF | Dill crème fraiche

Sesame Tuna Wonton | Wakame salad, wasabi crema

Dungeness Crab Salad GF | Fresh crab on endive

Jerk Shrimp Brochette GF | Mango chutney

Tandoori Chicken Skewer GF | Mango chutney

Pork Belly Skewers GF | Hothouse cucumber, basil

Bacon Wrapped Date Brochette GF | Medjool dates stuffed with Pt. Reyes Blue cheese

**\$50 per butler per hour labor fee will be additional*

Tabled Appetizers

Garden Fresh Vegetables V, GF

Chef's colorful selection of the freshest market vegetables, buttermilk ranch & garlic hummus

California Cheeses & Local Salami

A selection of local cheeses, hand-cut local salami, pickles, peppers, mustards, house-made jams, dry fruits, nuts, French baguette & flatbread crackers

Gourmet Mac-N-Cheese

Buffalo chicken with Jack and blue cheese smoked pork, green chile and cheddar white cheese mac with spinach and artichokes

Greek Platter V2

Roasted eggplant, squash, peppers, cucumber, dolmas, feta, olives, hummus, pita

All prices are subject to a 25% service charge and a 10% sales tax.

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Wedding Guidelines

Rental Fee

Rental fee includes round, rectangular and cocktail tables, banquet chairs, white folding chairs, square 85" x 85" linens in black, ivory and white color, china, silverware and glassware, choice of napkin color, stage/riser, dancefloor, set-up and breakdown of hotel items. For outsourced rental items, the rental company is responsible for set-up and breakdown.

Rental Time

Your wedding ceremony venue is available for 1 hour and cocktail hour for 1 hour and wedding reception for 5 hours. Extensions can be granted for an additional \$1,000.00 per hour based on availability.

Please note: music must end at 10:00 pm outdoors and 11:00 pm indoors.

Sample Timeline:

4pm-5pm Ceremony (outdoors)

5pm-6pm Cocktail Hour (outdoors)

6pm-11pm Wedding Reception (indoors)

Dancefloor and Stage

Dancefloor and stage are included in the rental fee, however they are based on availability. The largest dancefloor is 21' x 21'. Pieces are 3' x 3'.

Food and Beverage Minimum

Each rental space has a minimum guest count and capacity as well as a food and beverage minimum that must be met. Food and beverage minimum is established on the contract. A food and beverage minimum is required regardless of the fluctuation in guest count. The food and beverage minimum excludes tax and service charge.

Outside Catering Company

The hotel exclusively permits outside catering services for culturally specific cuisine that cannot be prepared in-house. Among these offerings, Indian catering is the most sought-after option that we accommodate. All requirements will be in the Outside Catering Package document. Please inquire from our Sales Manager.

Food Trucks

Maximum of two food trucks are allowed with advance arrangement with the Event Manager. Parking and ease of accessibility will depend on location selected for reception. Additional catering fee applies.

Alcohol and Outside Food

No outside food or beverages are permitted at events or in rental spaces. This includes Get-Ready Rooms, Hospitality Suites, After-Party Rooms, etc. In order to have outside food on property for any reason at events, the proper outside catering fee must be paid. The sale, service, and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. The hotel has a liquor license and is subject to regulations from the State Alcoholic Beverage Commission, violations may jeopardize the hotel's license. It is the hotel's policy that alcoholic beverages may not be brought into the hotel from outside sources.

Catering Menu

Our Catering Menu is designed for rehearsal dinners, farewell brunches, after-parties, bridal showers, get-ready room snacks and refreshments. Catering menu is not available for wedding receptions. Please refer to the Wedding Packages for pricing.

Pricing and content is subject to change without notice.

Updated 5/25/2026.



Wedding Guidelines

Combination of In-house and Outside Catering

You can have a combination of in-house food order from hotel and outside catering. Outside catering fee applies.

Vendor Meals

Boxed meals will be provided for vendors at \$48 plus tax and service charge per person. Please include the number of vendor meals you would like to order at the time of final guarantee.

Vegetarian/Vegan Entrees

Our Executive Chef carefully selects the alternate entrees seasonally. For buffet service, guests will receive these special entrées plated. In the event of a significant number of vegetarian or vegan guests, you have the option to include these entrees on the buffet or add them as additional options. The price will be determined based on the chosen entrée and the required quantity.

Children Meals

Children meals are based on Chef's choice and priced 50% off the wedding package pricing. Ages 3 - 10 years. For outside catering, the price is the same as adults.

Butler Fee

If you prefer passed hors d'oeuvres or would like passed champagne and drinks, a butler fee of \$50 per butler per hour applies. Wedding packages include the butler fee for the hors d'oeuvres.

Final Guest Count

A guaranteed number of guests attending is required by noon 7 days prior to the wedding date. Failure to provide this information within the time frame, will result in the expected number of guests given prior to be the final number.

Leftover Food

For proper food and safety guidelines and regulations, any food, that has been left out over a certain period of time or reaches a certain temperature, must be thrown away. The hotel is not responsible for storing or managing leftover food, nor we allow left overs to be taken from property. For outside catering, it is the discretion of the catering company and the hotel assumes no responsibility or liability. Carry out containers are not available.

Wedding Coordinator

Hotel requires a professional wedding planner or coordinator the day of the wedding. Hotel does not offer this service, however we have a list of recommended planners, who know the mansion and able to help. Fee applies.

Floorplans

Your Event Manager will work on a detailed floorplan with you, as well as a weather back-up plan.

Ceremony

We don't offer ceremony only packages.

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Wedding Guidelines

Reserving Your Date

With a high volume of inquiries ranging from corporate events to social gatherings, we operate on a first-come, first-served basis and are unable to hold specific dates without a confirmed reservation.

To secure your desired date, event space, and food and beverage minimum, a signed contract along with the initial deposit is required.

Deposit

The initial deposit of 30% is due with the signing of the contract. The full balance is due 30 days prior to the date of the wedding, along with a 10% security deposit for incidentals. All weddings require a credit card as a guarantee for onsite additions. The deposit schedule will be based on your total package selection.

Credit Card Fee

Hotel accepts credit card payments for all transactions. A 3.5% fee for AMEX and 3% fee for any other credit cards will be charged by Sertifi as processing fee. There is no processing fee for ACH payments.

Sales Tax and Service Charge

Prevailing sales tax and service charge will be added to all food, beverage and rental fees. According to California Tax Codes, service charge is subject to sales tax. Service charge is a non-negotiable and mandatory fee. Currently, the service charge is **25%**, sales tax rate is **9.375%** on food, beverage and rentals and the hotel occupancy tax rate is **14.295%** on guestrooms (subject to change without notice).

Parking Fee

We offer complimentary self-parking during the daytime and evening. Overnight parking fee is currently \$20 plus tax per car per night. Parking permit is available at the Front Desk during check-in.

Security

The Hotel assumes no responsibility for loss or damage to items left in a function room prior to, during or after an event.

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Wedding Guestroom Block

Guestroom Block

The minimum number of rooms to contract a room block is 10, and the maximum you are able to hold is 20 rooms per night. You are not held financially responsible for the pickup of these rooms. Guestroom rates are subject to an occupancy tax of 14.295%. Once the block is filled, additional rooms can be added based on availability. Rates are subject to change once room block has been met. Rate increases are based on the availability of the hotel and will only be applied to new reservations; existing reservations will not be modified. Each additional guest (18yrs+) is \$20 after second guest, per person per night. Max 4 guests in Double Queen room only. Rooms are not guaranteed to be next to each other. Room Accommodation information and pictures can be found [HERE](#).

Booking Link

Our Event Coordinator will provide Group with an online booking link to send out to Group's attendees. This will be available 1-4 days after you return the signed agreement. For questions or technical issues, please email sales@hayesmansion.com. Please include your group name and dates in your message.

Can't see the group rate?

Once you receive the group code from Hotel, your guests will be able to make reservation at the group discount online or over the phone. If group rate is not showing, please check if you have the correct group dates selected. If your guest is arriving before or departing after the group dates, please reach out to Sales Department for assistance at sales@hayesmansion.com. Please include your group name and dates in your message.

Cut-off Date

In order to assign specific room types to Group's attendees, each sleeping room in the Room Block must be confirmed no later than **30 days prior to group arrival**. This date will be known as the "Cut-Off Date." After the Cut-Off Date, the Hotel will release any unused sleeping rooms held in Group's Room Block to other customers. Confirmation of rooms after the Cut-Off Date will only be accepted based on availability of contracted room type(s) and at the Hotel's prevailing rates.

Payment - Guestrooms

Credit card is required at reservation and is required to present at check in. At the time of arrival, the credit card will be authorized for the estimated amount and anticipated incidental charges until departure. As room and tax are being paid by individual attendees, full payment of all room, tax and incidental charges is due upon check-out.

Deposit - Guestrooms

To confirm a sleeping room within the Room Block, the sleeping room must be secured with a valid credit card provided either by Group or the guest attending the Event. There is no deposit required for courtesy guestroom block.

Cancellation – Guestroom Block

You may cancel your entire room block (or any confirmed rooms within your room block) by contacting the Hotel directly (Sales Department) at any time on or before the Cut-Off Date, and you will not be required to pay any cancellation damages for that portion of your room block.



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Wedding Guestroom Block

Gift Bags/Welcome Bags

\$4.00 per delivery to guest room or complimentary via front desk (restrictions apply). Please make arrangements with Sales Department at least two weeks prior to group arrival date. Welcome bags may not be accommodated without two-week advance notice.

Check in & Check Out

Currently, the Hotel's check-in time is **4:00PM**, and check-out time is **12:00PM** (subject to change without notice). All guests arriving before check-in time may be accommodated as rooms become available, provided that such guests elect to pay an early arrival fee (currently **\$25.00**). The Hotel can arrange to check baggage for those arriving early when rooms are unavailable and for guests attending functions on departure day.

Restaurant Hours

Breakfast: Mon-Sun 6:00am-10:00am

Lunch and Dinner: Mon-Sun 11:00am-11:00pm. Food service ends at 10:00pm.

Room Service: Mon-Sun 11:00am-10:00pm.

Restaurant hours are subject to change without notice.

Shuttle Service

Our hotel does not have shuttle service, however we have a recommended partner offering discount when you mention Hayes Mansion.

Mosaic Global Transportation

(800) 398-7881

www.mosaicglobaltransportation.com

Honeymoon Registry

Check out the Hilton wedding registry page at <https://hilton.honeymoonwishes.com>

Learn more about how to transfer points, so your family can share points towards your honeymoon:

<https://hiltonhonors3.hilton.com/en/earn-use-points/buy-give-receive/index.html>

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