



Weddings
at
Hotel Los Gatos

The Cuisine

MICHELIN RATED

Dio Deka embraces the culture of filoxenia, the Greek word for traditional hospitality, in which a stranger (xenos) is instantly made a friend (filos) after being welcomed into one's home. Encompassing many of the dishes and traditions of the greater Mediterranean, Dio Deka features Hellenic cuisine -Greek cuisine at its grandest. We've taken this cuisine to the next level by creating innovative dishes from authentic recipes and by using the finest and freshest ingredients possible.

Our menu places an emphasis on locally-grown, healthy and seasonal fare, including fresh fish, the highest-quality meats and sun-loving fruits and vegetables. Premium beef, organic pork tenderloin, free-range chicken and organic produce coexist on the award-winning menu and further accentuated by Artisan Greek products such as cheese, olive oil, oregano, and thyme-scented honey.

Banquet Chef
Macario Bonilla

210 East Main Street
Los Gatos, California 95030

CUSTOM QUOTE

The sales team is happy to provide a custom quote detailing out recommended menu items based on your group size and venue use. All proposals will include menu pricing, bar estimates, staffing and rental costs associated with your event.

MENU

Dio Dekka strives to provide fresh and seasonal menu items tailored to the needs of the client and event. Please let us know if you have themes, preferences, or dietary considerations.

BAR

Clients have the option of offering a hosted bar, ticketed bar, no-host bar or some combination thereof. Your representative can provide options and estimates based on the event flow and budget.

STAFFING

A service charge of 23% is added to the event subtotal and goes towards all costs associated with producing the event. An in-house coordinator is required for weddings of over 50 guests and available upon request for intimate weddings under 50. A \$450.00 fee will apply.

AUDIO VISUAL EQUIPMENT

Dio Dekka provides an extensive list of Audio Visual to make your meeting a success. Further equipment can be provided at your request. All set-up and audio-visual needs should be finalized 72 hours prior to your meeting. A supplement fee may be applied for last minute changes.

ADDITIONAL CHARGES

A \$200 set up and breakdown service fee will be added if the number of guaranteed attendees is below 20 persons.

If a room set up is changed within 24 hours, there will be a minimum additional fee of \$125 for the reset. Fee subject to change depending on the room size and complexity of the changes.

A 9% Sales Tax are added to each final bill and are subject to change without notice.



Buffet Dinner \$110.00 per guest

Includes Coffee & Tea

Appetizers

Please choose 2 (two) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads served on a homemade crostini
- Lamb/Beef Meatballs served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs infused with Greek spices
- Spiced Chicken Salad in phyllo cups
- Smoked Salmon Crostini, Radish and Goat Cheese
- Ahi Tuna Tartare, olives, on cucumber round
- Apple and Onion Filo Tart, Cambazola Cheese, Fig reduction
- Cured Ham and Kefalograviera Cheese Palmiers with season fruit compote
- Mini snow Crab cakes, seasonal aioli
- Mesquite Grilled Filet Mignon Bites marinated in olive oil, Greek herbs
- Mesquite grilled Mediterranean octopus, marinated in lemon vinaigrette *(add \$7.00pp)*

Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

*Contains nuts and/or tree nuts

Prices are exclusive of 23% Service Charge, 9% Sales Tax.

All prices and content are subject to change without notice



Main Course

Please choose 2 (two) of the following: For additional choices, add \$10.00 pp for each

- Vegetarian house-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas; Traditional Greek casserole layered with vegetables, topped with béchamel
- Vegetarian Orzo Pasta with sautéed mushrooms, baby spinach, roasted garlic and Manouri cheese
- Vegan Farro with grilled vegetables, baby spinach and roasted garlic
- Mediterranean Branzino, Warm Farro Salad with Tomatoes, Olives, Peas, Lemon Sauce
- Herb Roasted Pork Loin, Gigante Beans, Feta Bread Crumbs
- Chicken Roulade with artichokes and peppers, Ancho Chili sauce
- Mesquite Grilled Chicken Breast, Fresh Mozzarella, Cherry Tomato and Caper Salsa
- Short Rib Ravioli, Red Wine Jus, Kefalograviera Cheese
- Spice Rubbed Beef Souvlaki, onions, peppers, over rice pilaf
- Lamb Chops, mesquite-grilled with traditional seasonings (*add \$7.00pp*)
- Filet Mignon, mesquite grilled in a veal stock reduction (*add \$15.00pp*)

Sides

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Garlic Potato Puree infused with roasted garlic and nutmeg
- Roasted Baby Potatoes, lemon, oregano, and garlic
- Grilled Vegetables seasoned with lemon vinaigrette
- Sautéed Greens, fresh lemon and garlic
- Roasted baby Brussel sprouts with pancetta and pine nuts*
- Rice Pilaf
- Caramelized Mushrooms

*Contains nuts and/or tree nuts

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Family Style Dinner \$115.00 per guest

Includes Coffee & Tea

Appetizers

Please choose 2 (two) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads served on a homemade crostini
- Lamb/Beef Meatballs served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs infused with Greek spices
- Chicken Salad phyllo cups
- Smoked Salmon Crostini, Radish and Goat Cheese
- Ahi Tuna Tartare, olives, on cucumber round
- Apple and Onion Filo Tart, Cambazola Cheese, Fig reduction
- Cured Ham and Kefalograviera Cheese Palmiers with season fruit compote
- Mini snow Crab cakes, seasonal aioli
- Mesquite Grilled Filet Mignon Bites marinated in olive oil, Greek herbs
- Mesquite grilled Mediterranean octopus, marinated in lemon vinaigrette *(add \$7.00pp)*

Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

*Contains nuts and/or tree nuts

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Main Course

Please choose 2 (two) of the following: For additional choices, add \$10.00 pp for each

- Vegetarian house-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas; Traditional Greek casserole layered with vegetables, topped with béchamel
- Vegetarian Orzo Pasta with sautéed mushrooms, baby spinach, roasted garlic and Manouri cheese
- Vegan Farro with grilled vegetables, baby spinach and roasted garlic
- Mediterranean Branzino, Warm Farro Salad with Tomatoes, Olives, Peas, Lemon Sauce
- Herb Roasted Pork Loin, Gigante Beans, Feta Bread Crumbs
- Chicken Roulade with artichokes and peppers, Ancho Chili sauce
- Mesquite Grilled Chicken Breast, Fresh Mozzarella, Cherry Tomato and Caper Salsa
- Short Rib Ravioli, Red Wine Jus, Kefalograviera Cheese
- Spice Rubbed Beef Souvlaki, onions, peppers, over rice pilaf
- Lamb Chops, mesquite-grilled with traditional seasonings (*add \$7.00pp*)
- Filet Mignon, mesquite grilled in a veal stock reduction (*add \$15.00pp*)

Sides

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Garlic Potato Puree infused with roasted garlic and nutmeg
- Roasted Baby Potatoes, lemon, oregano, and garlic
- Grilled Vegetables seasoned with lemon vinaigrette
- Sautéed Greens, fresh lemon and garlic
- Roasted baby Brussel sprouts with pancetta and pine nuts*
- Rice Pilaf
- Caramelized Mushrooms

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Plated Style Dinner \$130.00 per guest

Includes Coffee & Tea

Appetizers

Please choose 2 (two) of the following: For additional choices, add \$5.00 pp for each.

- Greek Spreads served on a homemade crostini
- Lamb/Beef Meatballs served with citrus spiked Greek yogurt
- Spinach Cheese Pie, filled with spinach, Greek cheeses, and melted leeks
- Baby Back Pork Ribs infused with Greek spices
- Chicken Salad phyllo cups
- Smoked Salmon Crostini, Radish and Goat Cheese
- Ahi Tuna Tartare, olives, on cucumber round
- Mini snow Crab cakes, seasonal aioli
- Apple and Onion Filo Tart, Cambazola Cheese, Fig reduction
- Cured Ham and Kefalograviera Cheese Palmiers with season fruit compote
- Mesquite Grilled Filet Mignon Bites marinated in olive oil, Greek herbs
- Mesquite grilled Mediterranean octopus, marinated in lemon vinaigrette *(add \$7.00pp)*

Salad

Please choose 1 (one) of the following: For additional choices, add \$5.00 pp for each.

- Wild mountain arugula, Manouri cheese, citrus segments, and balsamic vinaigrette
- Traditional Greek Salad, Tomatoes, cucumber, imported feta cheese, Kalamata olives, red wine vinaigrette
- Young hearts of romaine, peppercorn dressing, shaved Parmigiano Reggiano, pita croutons
- Mixed greens, tomatoes, onions, green beans, balsamic vinaigrette

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Main Course (served individually)

Option 1: Choose 1 (one) entrée for the entire group.

Option 2: Choose 3 options, preorder and provide color coded place cards for each guest. Additional choice: add \$10.00pp

Option 3: Choose 3 options, entrée chosen upon arrival if group is smaller than 15 people. Additional choice: add \$10.00pp

- Vegetarian House-made pasta rolled around sautéed spinach, Manouri cheese, baked with tomato sauce
- Vegetarian Moussakas; Traditional Greek casserole layered with vegetables, topped with béchamel
- Vegetarian Orzo Pasta with sautéed mushrooms, baby spinach, roasted garlic and Manouri cheese
- Vegan Farro with grilled vegetables, baby spinach and roasted garlic
- Mediterranean Branzino, Warm Farro Salad with Tomatoes, Olives, Peas, Lemon Sauce
- Herb Roasted Pork Loin, Gigante Beans, Feta Bread Crumbs
- Chicken Roulade with artichokes and peppers, Ancho Chili sauce
- Mesquite Grilled Chicken Breast, Fresh Mozzarella, Cherry Tomato and Caper Salsa
- Short Rib Ravioli, Red Wine Jus, Kefalograviera Cheese
- Spice Rubbed Beef Souvlaki, onions, peppers, over rice pilaf
- Lamb Chops, mesquite-grilled with traditional seasonings, roasted potatoes (*add \$7.00pp*)
- Filet Mignon, mesquite grilled in a veal stock reduction, roasted potatoes, caramelized mushrooms (*add \$15.00pp*)

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Beverage and Bar Packages

- A \$250.00 bar service fee is applied to any package or A 'la Carte option that includes hard liquor
- Additional Bartender \$75.00 per hour
(recommend 1 Bartender for every 50 attendees)

Full Open Bar - 4 Hours

- Premium Well drinks, beer, banquet wine, and soft drinks: **\$60.00pp, each additional hour \$23.00pp**
- Luxury Premium drinks, beer, banquet wine, and soft drinks: **\$72.00pp, each additional hour \$25.00pp**
- Soda Package: **\$15.00pp**

Open Bar - 4 Hours

- Banquet wine, beer, and soft drinks: **\$50.00pp, each additional hour \$19.00pp**

Unlimited for 1 hour of service

- Beer, banquet wine and soft drinks: **\$20.00pp per hour**
- Premium Well cocktails, beer, banquet wine, and soft drinks: **\$25.00pp per hour**
- Luxury Premium cocktails, beer, banquet wine, and soft drinks: **\$30.00pp per hour**
- Non-alcoholic: **\$8.00pp per hour**

A' la Carte Prices

Beverages charged on consumption

- Beer **\$7.00 ea. - \$9.00ea.**
- Nonalcoholic **\$4.00 ea.**
- Bottled Waters 750ml (sparkling or still) **\$7.00 ea.**
- Premium Well Cocktails **\$13.00 ea.**
- Luxury Premium Cocktails **\$15.00 ea.**
- Banquet Wines (Cline Chardonnay & Skyfall Cabernet) **\$45.00 per bottle**
- Sparkling Banquet Wine **\$55.00 per bottle**
- Coffee & Tea...**Included in price**
- Premium Wines by the bottle...**please request extended list**
- **Corkage fee for outside wine: \$35.00 per bottle (750ml)**
(Up to 12 wine corkage accepted)

Valet Parking

- 30-50 guests: **\$150.00**
- 51-100 guests: **\$200.00**
- 101+ guests: **\$250.00**

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