





THE JOY OF DISCOVERY

America's most innovative electric vehicle has arrived at Four Seasons. Discover the extraordinary with a drive in a Lucid Air, with a collaboration that celebrates unforgettable journeys, inspired design, and our commitment to the planet.

YOUR JOURNEY STARTS HERE

Unlock everything the surrounding area has to offer and go further with superior range, allowing you to explore and discover without limitations.

Get the best of both worlds in a vehicle that helps reduce emissions without compromising on performance.

While staying at the Four Seasons Hotel, Contact our concierge to reserve your Lucid Air experience



AFTERNOON TEA

AT [esc] LOBBY LOUNGE!

JANUARY: CELEBRATE LUNAR NEW YEAR

Join us at [esc] to celebrate the Year of the Snake with a special Afternoon Tea featuring a selection of savory bites and sweet treats inspired by the Lunar New Year. Enjoy a festive experience filled with delicious flavors and seasonal delights.

FEBRUARY: A MONTH OF LOVE

This February, treat yourself and a loved one to a special Afternoon Tea at [esc]. Indulge in a selection of savory bites and desserts crafted to celebrate love, perfect for sharing with someone special.

MARCH: WOMEN'S HISTORY MONTH CELEBRATION

Celebrate Women's History Month with a special Afternoon Tea curated in collaboration with Four Seasons' female pastry chefs. Experience a menu that highlights flavors and ingredients honoring the women of culinary arts.

Available every Saturday and Sunday from 1:00 PM to 5:00 PM, priced at USD 75 per person plus taxes and service charge

Reserve your table now via our OpenTable.



WINE DINNERS

JANUARY: FRENCH BLOOM: DRY JANUARY DINNER AT QUATTRO January 30, 5:00 pm - 8:30 pm

Join us for an exclusive four-course dinner paired with organic, non-alcoholic French Bloom sparkling wines. Executive Chef Jacques Swart will craft a seasonal menu, expertly paired with French Bloom's elegant selections, guided by U.S. Brand Director Meryl Muldoon.

Experience an unforgettable alcohol-free dining experience, perfect for Dry January or anyone seeking a refined, healthy evening out.

Event Highlights:

- Welcome Drink: French Bloom Spritz
- Main Course: Grilled halibut with mushroom dashi (vegetarian option available)
- Dessert: Roasted Concord grapes with non-alcoholic wine reduction

Price: USD 135 per person, plus taxes and 20% service charge.

Reserve your seat Online

FEBRUARY: ST. SUPÉRY WINERY DINNER AT QUATTRO February 20, 2025, 5:00 pm - 8:30 pm

Join us for a special evening where St. Supéry Winery will host an exclusive four-course wine pairing dinner. Located in the heart of the Rutherford Appellation in Napa Valley, St. Supéry is renowned for producing 100% estategrown, certified Napa Green wines. Their commitment to sustainability ensures that every bottle—from their crisp Sauvignon Blanc to their bold Cabernet Sauvignon—reflects the care they take for both the land and the environment.

This memorable dinner will feature a carefully curated selection of St. Supéry Winery wines paired with a seasonally inspired four course menu crafted by Quattro's talented chefs.

Price: USD 165 per person, plus taxes and 20% service charge.

Reserve Online

MARCH: FORTUNATE SONS WINERY DINNER March 20. 2025, 5:00 pm - 9:30 pm

Join us for an unforgettable evening at Quattro Restaurant featuring wines from Fortunate Sons Winery complemented by a delicious four course menu by Executive Chef Jacques Swart. This exclusive wine dinner is priced at USD 165 per person plus taxes and 20 percent gratuity. The evening will begin with a glass of Champagne to set the tone, followed by the first course paired with The Dreamer 100% Cabernet Sauvignon. For the second course, enjoy a blend of The Diplomat (56% Merlot, 34% Cabernet Sauvignon, 10% Petite Sirah), and for the third course, savor The Warrior 100% Cabernet Sauvignon. To finish the evening, indulge in a rich Port dessert wine.

Price: USD 165 per person, plus taxes and 20% service charge.

Reserve your spot now through <u>Open Table</u> for an unforgettable evening of fine wine and culinary delights.

DINE AT THE DOME

UNDER THE STARS

Starting Date: January 18th | Every Night Until February 16th
Time: 5:00 PM (First Seating) – 8:00 PM (Second Seating)
Maximum of 4 Guests per Reservation

Experience an intimate dinner in a cozy, transparent dome on the terrace of Quattro. Enjoy a special Dome Set Menu, complete with a welcome drink, wine pairings, and exquisite dishes like caviar, wild mushrooms, and European seabass, all while gazing at the stars.

Price: USD 150 per person plus 20% service charge

Reserve your exclusive dining experience today!

Reserve your spot via Open Table.





COCKTAIL CLASSES

JANUARY: MASTER THE ART OF LOW-PROOF SPIRITS

Join us on January 31 from 5:00 pm to 6:00 pm at Quattro Bar for an exciting Cocktail Class focusing on the art of low-proof spirits. Priced at USD 75 plus taxes and twenty percent gratuity, this hands-on class will guide you through the creation of three signature cocktails: the Americano, featuring Campari and sweet vermouth topped with soda water and an orange twist; the Aperol Spritz with prosecco, Aperol, and club soda garnished with an orange slice; and the Negroni Sbagliato, a sparkling twist on the classic Negroni. To complement your drinks, enjoy hors d'oeuvres including baby gem lettuce with shrimp salad and pickled red onion, and a pear and grape tartlet with crème fraîche. For something sweet, indulge in a chocolate hazelnut financier.

FEBRUARY: ENTERTAINING WITH BOURBON

Join us on February 21, from 5:00 pm to 6:00 pm at Quattro Bar for an exciting Cocktail Class focused on Entertaining with Bourbon. Priced at USD 75 plus taxes and twenty percent gratuity, this interactive session will teach you how to craft classic bourbon cocktails, including the Boulevardier and the Manhattan. The Boulevardier features bourbon whiskey, sweet vermouth, and Campari, garnished with an orange twist, while the Manhattan combines rye whiskey or bourbon, sweet vermouth, and aromatic bitters, topped with a cherry. To accompany the cocktails, enjoy delectable canapés, including baby gem lettuce with scallop ceviche and pickled red onion, pear and blue cheese tartlet with white balsamic pearls, and finish with a sweet treat of olive & rosemary shortbread with dark chocolate.

MARCH: SOPHISTICATED SIPS - MARTINI COCKTAIL CLASS

Join us at Quattro Bar on March 28 from 5:00 pm to 6:00 pm for a Martini Cocktail Class hosted by expert mixologists. Dive into the world of sophisticated sips as we teach you how to craft two iconic martinis: the classic Vesper Martini and the vibrant Ginger Martini. The Vesper Martini combines gin, vodka, and Lillet Blanc, while the Ginger Martini blends vodka or gin with ginger liqueur and fresh lime juice. In addition to mastering these cocktails, enjoy delectable canapés, including baby gem lettuce with salmon crudo and mustard relish, as well as a fig jam onion tartlet. Tickets are available for USD 75 plus taxes and twenty percent gratuity.

Reserve your seat through Open Table.



JANUARY-MARCH OFFERS

JANUARY: MEMBERSHIP OFFER - "NEW YEAR, NEW YOU"

Start the year off right with our **New Year, New You** membership offer! Kick off your wellness journey and enjoy exclusive benefits all year long. Join today and embrace the new you with personalized services, premium access, and more!

The Monthly Wellness Membership Offers:

- Unlimited Access to a 24-hour fitness facility, outdoor temperature-controlled pool, and Himalayan Salt Saunas.
- Complimentary Monthly Services including a 60-minute massage or facial, Pool Cabana, and yoga classes.
 - Exclusive Discounts on catering, spa treatments, and dining.

FEBRUARY: DELICATE ROMANCE COUPLE'S MASSAGE - A ROMANTIC ESCAPE FOR TWO

Reignite the flame of love this February with our **Delicate Romance Couple's Massage**. Priced at \$300 per person for a 60-minute massage, couples will enjoy a blissful spa experience in our dedicated couples' treatment room. This exclusive offer includes a **complimentary gift from Lola's Apothecary**, as well as **Champagne and dessert** crafted by our Pastry Chef. Available throughout the month of February, it's the perfect way to celebrate romance.

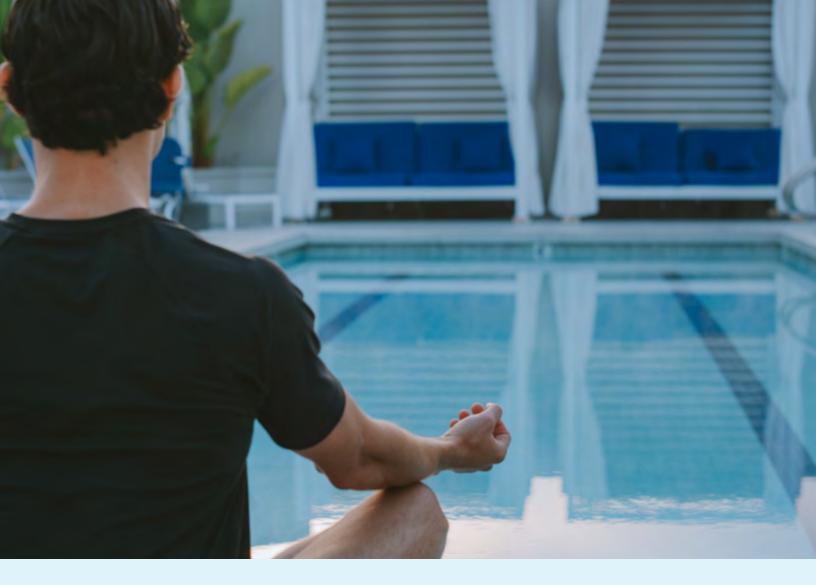
MARCH: INTERNATIONAL WOMEN'S DAY PROMOTION - MARCH 8TH-15TH

In honor of International Women's Day, we're celebrating women-owned businesses! From March 8th-15th, enjoy 10% off any purchase of women-owned retail items. Show your support for women entrepreneurs and discover unique products that empower and inspire.

For more information or to join, contact +1 (650) 470-2865 or email thespa.siliconvalley@fourseasons.com.







WEEKLY POOLSIDE YOGA

A PERFECT WEEKEND START

Join us every Saturday from 9:00 am to 10:00 am in January-February, and from 8:00 am to 9:00 am beginning March for a rejuvenating poolside yoga class on the rooftop. Enjoy an open-air Yoga session by the pool, and relax through mindful poses and stretches, guided by expert instructors from Yoga Six Palo Alto. Whether you're a seasoned yogi or a beginner, these classes offer a peaceful escape, allowing you to center your mind, stretch your body, and embrace the tranquil ambiance of the rooftop pool area. Don't miss this perfect start to your weekend!

For more information or to join, contact +1 (650) 470-2865 or email thespa.siliconvalley@fourseasons.com

ELEVATE YOUR WELLNESS EXPERIENCE TODAY!

Learn more

YOGA CLASS

A COMPLIMENTARY YOGA CLASS

This class is suitable for all levels and will include gentle poses, flowing sequences, and relaxing meditation. Whether you are a hotel guest or a spa member, you are welcome to join us for this complimentary class and experience the benefits of yoga for your body and mind. USD 35 per person for non-hotel guests. Space is limited, so please reserve your spot in advance. The class will be held on **Tuesday**, **January 21**, **Wednesday**, **February 19 and Tuesday**, **March 25 at 6:00 pm** in the hotel's event space. Don't miss this opportunity to embrace some positive vibes and healthy habits. Namaste!





SPECIAL CELEBRATIONS

WITH FOUR SEASONS SILICON VALLEY

LUNAR NEW YEAR DIM SUM BRUNCH February 1 & 2, 2025

Celebrate the Lunar New Year with a delectable Dim Sum Brunch on February 1st & 2nd, from 10:00 am to 3:00 pm, at Quattro. In honor of this festive occasion, enjoy a selection of 15 dim sum pieces for USD 75 per person plus taxes and gratuity. Feast on a variety of traditional dim sum delights, including Ha Gao, Bokchoy Shrimp Dumplings, Vegetable Dumplings, Chicken Steamed Buns, and more, alongside sweet treats like Passion Fruit Gyoza. To mark the Lunar New Year, Quattro is pleased to present live Lion Dance performances. Celebrate the spirit of the season with family and friends at this vibrant event.

Reserve online

GOSPEL BRUNCH: CELEBRATING BLACK HISTORY MONTH FEBRUARY 15 & 16, 2025

Join us for a special Gospel Brunch in celebration of Black History Month on February 15th and 16th, from 11:00 am to 3:00 pm at Four Seasons Silicon Valley. This vibrant event features live Gospel music by a talented singer, filling the air with soulful tunes while you indulge in delicious brunch options. The brunch is available a la carte, offering a variety of appetizers, main courses, and desserts designed to complement the festive atmosphere. Be part of this inspiring celebration and enjoy a meaningful experience with family and friends.

Reserve online





VALENTINE'S DAY CELEBRATION AT QUATTRO RESTAURANT February 14, 2025

Join us at Quattro Restaurant on **February 14th** for an unforgettable **Valentine's Day** celebration. From **5:00 pm to 9:30 pm**, enjoy an exquisite evening filled with romance, delicious food, and memorable experiences.

Option 1: Reservations are available through Open Table, offering both inside seating and Quattro Terrace. The price is USD 175 per person plus taxes and twenty percent gratuity or USD 235 with wine pairing plus taxes and twenty percent gratuity.

Option 2: For a more exclusive experience, enjoy a reservation in the Dome for USD 500 per person plus taxes and twenty percent gratuity. This includes a caviar starter, welcome drink, a bouquet of 24 roses, a spa gift bag, and a chocolate box at the end of your meal.

Our **San Valentino Menu** features a carefully curated selection of courses paired with fine wines, including an Amuse bouche to start, a luxurious uni custard soup, indulgent duck tagliatelle, and a mouthwatering lamb saddle entrée. For dessert, indulge in the decadent Ace of Hearts: a 65% Maracaibo Dark Chocolate Mousse paired with a spiced forest berry pouring sauce.

Make this Valentine's Day truly special.

Reserve your spot now through Open Table!



