



ARCADIA  
MODERN AMERICAN  
STEAKHOUSE



SAN JOSE MARRIOTT 100 W. San Carlos St. San Jose, CA 95113  
408.278.4555 [www.arcadiasj.com](http://www.arcadiasj.com)

BREAKFAST  
EVERY DAY 6:30AM-11AM  
LUNCH  
EVERY DAY 11AM-2PM  
DINNER  
MONDAY THROUGH SATURDAY  
5:30PM-10PM

ESTABLISHED	2003
CHEF PARTNER	MICHAEL MINA
EXECUTIVE CHEF	STEVEN HAUGHIE
CHEF DE CUISINE	EVAN PERLICK
SOMMELIER	JOSH BETTS
GENERAL MANAGER	KEVIN CLARK
SPECIAL EVENTS	RONNIE SUAREZ

## CAPACITY

DINING ROOM: 90 SEATED, 200 RECEPTION

LOUNGE: 40 RECEPTION

PRIVATE DINING ROOM: 32 SEATED, 75 RECEPTION

WINE ROOM: 10 SEATED

## RESTAURANT INFO

ARCADIA is a modern American steakhouse, serving classic cuts of beef, fish steaks and traditional steakhouse side dishes with Michael Mina's contemporary twist. ARCADIA is honored to be voted 2011 Best Steakhouse in Northern California by Best of the Bay TV Viewers. Recently, OpenTable.com diners voted ARCADIA onto the 2012 OpenTable Diners' Choice lists.

## PRIVATE DINING

ARCADIA OFFERS OUR LOUNGE, WINE ROOM, PRIVATE DINING ROOM, AND THE RESTAURANT IN ITS ENTIRETY FOR SPECIAL EVENTS.

TO RESERVE PLEASE CONTACT RONNIE SUAREZ AT [RONNIE.SUAREZ@MARRIOTT.COM](mailto:RONNIE.SUAREZ@MARRIOTT.COM) OR 408-278-4428



# SPECIAL EVENTS OVERVIEW

## WINE ROOM AND PDR

THE WINE ROOM HOLDS UP TO 10 GUESTS FOR SEATED DINING AND THE PDR CAN ACCOMMODATE UP TO 32 SEATED AND 75 RECEPTION  
FOOD AND BEVERAGE MINIMUMS APPLY



## LOUNGE AND BUYOUTS

THE LOUNGE HOLDS UP TO 40 GUESTS FOR CASUAL RECEPTIONS AND YOU CAN BUYOUT ARCADIA FOR UP TO 80 GUESTS FOR SEATED DINING AND 200 FOR RECEPTIONS





# M I C H A E L M I N A



## MICHAEL MINA

WHEN MICHAEL MINA BEGAN HIS LOVE AFFAIR WITH SAN FRANCISCO, THE EARTH MOVED. LITERALLY. ON HIS SECOND DAY IN THE CITY, THE LOMA PRIETA EARTHQUAKE STRUCK, BUT THE 22-YEAR-OLD CHEF WAS UNFAZED; HE'D BEEN GIVEN THE OPPORTUNITY OF A LIFETIME TO HELP DESIGN AN UPSCALE SEAFOOD RESTAURANT FROM SCRATCH, AND HE THREW HIMSELF INTO IT HEART AND SOUL. THE NOW LEGENDARY AQUA OPENED TO WIDESPREAD ACCLAIM IN 1991 AND QUICKLY BECAME A DESTINATION RESTAURANT IN A CITY THAT KNOWS A THING OR TWO ABOUT FOOD. AND MICHAEL MINA'S REPUTATION AS ONE OF THE CULINARY WORLD'S MOST INNOVATIVE AND TALENTED CHEFS WAS BORN. AQUA SPENT MANY YEARS ON SAN FRANCISCO'S A-LIST. MICHAEL WAS AWARDED RISING STAR CHEF OF THE YEAR IN 1997 AND BEST CALIFORNIA CHEF IN 2002 BY THE JAMES BEARD FOUNDATION. BUT BY 2002, MICHAEL WAS ANXIOUS TO EXPAND AND TRY NEW THINGS. AFTER A CHANCE MEETING WITH TENNIS STAR ANDRE AGASSI, WHO DESCRIBED HIS FIRST MEAL AT AQUA AS "ONE OF THE MOST AMAZING MEALS OF MY LIFE," MICHAEL FORMED THE MINA GROUP IN PARTNERSHIP WITH HIM. HE THEN BEGAN TO DESIGN CONCEPT RESTAURANTS AROUND THE COUNTRY. TODAY, THE MINA GROUP HAS OPENED 18 CONCEPT RESTAURANTS AND A LOUNGE CONCEPT. IN SAN FRANCISCO THE PROPERTIES INCLUDE MICHAEL MINA, CLOCK BAR, RN74, AND BOURBON STEAK. SAN JOSE, CALIFORNIA, IS HOME TO ARCADIA. IN SOUTHERN CALIFORNIA, MICHAEL OPENED STONEHILL TAVERN IN DANA POINT. IN ATLANTIC CITY, MICHAEL INTRODUCED SEABLUE, AND THEN BROUGHT THE CONCEPT TO LAS VEGAS, WHERE HE HAS ALSO OPENED MICHAEL MINA, AMERICAN FISH, STRIPSTEAK, AND NOBHILL TAVERN. MICHAEL HAS BROUGHT THE BOURBON STEAK CONCEPT TO MIAMI, SCOTTSDALE, AND WASHINGTON, D.C., AS WELL AS DETROIT, WHERE MICHAEL ALSO INTRODUCED SALTWATER. DURING THIS INCREDIBLE EXPANSION, MICHAEL CONTINUED TO IMPRESS THE FOOD WORLD: BY 2005, BON APPÉTIT NAMED HIM CHEF OF THE YEAR, AS DID SAN FRANCISCO MAGAZINE, AND HE WAS THE INTERNATIONAL FOOD AND BEVERAGE FORUM'S 2005 RESTAURATEUR OF THE YEAR.