



Thank you for your interest in hosting your event at Corinthian Event Center! Our building is located in beautiful downtown San Jose. The elegant structure was constructed in 1924 and is reminiscent of the Gatsby Era. Hand painted ceilings, carved granite balconies and 30- foot palm trees create one of the most memorable settings for your event!

A successful event begins with detailed planning and we are here to assist you from the very start. Our staff would be happy to handle all of the details such as menu planning, decorations, entertainment and audiovisual needs. The following information is provided for your convenience.

All rooms are assessed a food and beverage minimum depending on the time of day and the size of the room. Please note that service charge, taxes and miscellaneous items are excluded from the food and beverage minimum. A Saturday in December requires a \$4,500 rental fee \$20,000 F & B minimum. New Year's Eve requires a \$12,000 F & B minimum plus \$5,000 rental fee.

To allow adequate preparation time, menus and event details should be completed with our catering department at least two weeks prior to your event. Corinthian Event Center prohibits the removal of any food or beverage from the premises. If you'd like to offer your Guests a choice of entrée, a maximum of three selections may be offered with all other courses predetermined and there is an additional \$2.00 per person charge if guests are offered more than 3 entrée selections.

An itemized count of your entrée selections must be given with your final Guest count. When giving your Guests entrée choices, you are responsible for providing place cards to indicate each individual's selection. The final guarantee must be received **one week** prior to your event. After the guaranteed number of guests is received, it is **not** subject to reduction. If no guaranteed number is received, the original estimated count will be considered the guarantee.

All prices and menu items are subject to change. Menu prices may be confirmed three months (90 days) prior to your event. Chef will be happy to custom design menus to meet any special themes or dietary needs.

Alcoholic beverages **cannot** be brought into Corinthian from outside sources. Alcoholic beverages are regulated by the California State Liquor Control Board and Corinthian is responsible for the administration of these regulations. All food and beverage is subject to a service charge.

Appropriate taxes will apply.

Events are allowed a five-hour (5) duration and overtime is available at \$500.00 per hour, subject to approval.

The CEC is available for wedding ceremonies along with your reception. The fee of \$1,000 includes a rehearsal, an aisle runner, rose petals, setup and cleanup.

The Corinthian Event Center will not assume responsibility for the damage or loss of any items left on the premises following the event. Security service can be arranged with advance notification.



Food & Beverage Minimums & Grand Ballroom Rental Rates

FOOD & BEVERAGE MINIMUM

<u>Monday – Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
\$5,000	\$10,000	\$12,000	\$7,000

Before Tax and Service Charge

RENTAL FEES

<u>Monday – Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
\$1,500	\$2,500	\$3,500	\$2,000

RENTAL FEES INCLUDE

Full use of the Corinthian Grand Ballroom & Phoenix Lounge

Sit down capacity of 70-300

(smaller rooms available)

3 Hours of Set Up Time

5 Hours of Event Time

2 Hours of Clean Up Time

Tables, Banquet Chairs & Linens

China, Glassware & Silverware

8 Hours of Coordination & Staffing

5 Hours Security Guard

*Food and beverage minimums do not include miscellaneous items, service charge and sales tax.
Prices quoted are for a five- (5) hour function. Overtime MAY be available for additional charges.
Please check with your sales representative for availability and pricing.*

***Outside catering is permitted if food & beverage minimum is met. Not available in December ***

*During the month of December, food and beverage minimums are subject to change. New
Year's Eve requires a \$12,000 F & B minimum plus \$5,000 rental fee*



Hors D'oeuvres

Tray Passed

Cold Hors D'oeuvres

\$3.00 per piece, minimum of 50 per selection

Brandied Walnut on Crostini Bruschetta
Smoked Chicken with Roasted Corn Relish
And Chipotle Aioli
Bruschetta

\$3.50 per piece, minimum of 50 per selection

Crostini with Pesto and Goat Cheese
Polenta Canape with Bleu Cheese &
Roasted Red Bell Pepper
Honey Apple Brie Bites

\$4.00 per piece, minimum of 50 per selection

Savory Pecan Crusted Bleu Cheese Bites
Seared Salmon on Cucumber Cup
With Mango Papaya Salsa
Pan Fried Feta Cheese with Red Pepper
& Salsa on Pita Bread
Caprese Skewers

\$4.50 per piece, minimum of 50 per selection

Ahi Tuna on Wonton with Wasabi Dressing
Jumbo Shrimp with Ancho Cocktail Sauce
Smoked Salmon Tartlet
With Caper Sour Cream & Dill
Steak Crostini with Chive Sour Cream

Hot Hors D'oeuvres

\$3.00 per piece, minimum of 50 per selection

Panko Breaded Artichoke with Boursin Cheese
Arancini Ball with Pomodoro & Mozzarella
Filling
Vegetable Egg Rolls
Potstickers

\$3.50 per piece, minimum of 50 per selection

Phyllo Pouch with Brie & pear
Spanakopita
Stilton Cheese, Onions Confit
Infused with Port Wine in Puff Pastry
Black Bean Empanada with Jack Cheese & Onions

\$4.00 per piece, minimum of 50 per selection

Chicken Stuffed Mushrooms
Sesame Chicken Brochette with
Ginger Soy Glaze
Thai Beef Satay with Spicy Peanut Sauce

\$4.50 per piece, minimum of 50 per selection

Salmon with Mushroom Duxelles in Puff Pastry
Mini Lamb Chops with Basil and Arugula Pesto
Chicken Tequila Burritos
Crab Cakes with Chile Mango Sauce
Grilled Shrimp Satay with Thai Chile Sauce

Displayed Hors D'oeuvres

Domestic and Imported Cheeses

\$5.50 per person

Assorted Grilled and Fresh Vegetables with Two Dressings

\$4.50 per person

Seasonal Sliced Fruit with Yogurt Dipping Sauce

\$5.00 per person

Assorted Seafood



Smoked Fish, Prawns, Mussels and Clams with Dipping Sauces
\$7.50 per person

Assorted Sushi
Tuna, California & Nori Rolls & Sashimi
Garnished with Wasabi, pickled ginger & soy sauce
\$10.50 per person

Antipasto Display
Assorted Cold Cuts, Mixed Olives, Roasted Peppers, Artichokes and Mozzarella Cheese
\$6.00 per person

Baked Brie in Puff Pastry
Walnut & Mango Chutney, Sliced French Bread, Dried & Fresh Fruits
\$85.00 (serves 35 guests)

Stations

Asian Stir Fry
with Fresh Sautéed Vegetables Over Fried Rice
\$9.00 per person

California Pasta
Penne Pasta Rotini Garden with Spicy Marinara and Cream Tarragon Sauce
\$9.75 per person

Santa Fe
Beef or Chicken Fajitas with all the Trimmings
\$14.50

Carvings

Roast Sirloin of Beef (serves 50 guests)
\$350.00

Honey Glazed Country Ham (serves 50 guests)
\$200.00

Roast Breast of Turkey (serves 35 guests)
\$110.00

Seared Tenderloin of Beef (serves 25 guests)
\$200.00

Carving Attendant \$75



Salads

(Please select one Salad or Soup)

**Additional \$3.00 for both Soup and Salad*

Mixed Baby Field Greens with Grilled Tomato Wedges and Orange Basil Vinaigrette

Classic Caesar Salad with Grated Parmesan Cheese & Croutons

Baby Spinach & Endive Salad tossed with Roasted Pear Dressing

Spring Mix Salad with Poach Red Wine Pear and Candy Walnuts,

Crumbled Bleu Cheese & Aged Balsamic Vinaigrette

Soups

Caramelized Onion & Portobello Mushroom with Lemon Green Onion Crouton

Chicken Tortilla Soup with Chopped Cilantro & Feta Cheese

Cream of Roasted Poblano with Corn, Cilantro & Sour Cream

Shrimp & Corn Chowder with Red Pepper Glaze

Entrée Selections

Please choose from up to three (3) single entrees to offer to your Guests for pre-selection

Ginger Glazed Pork Tenderloin

with Port Mushroom Ragout and Rosemary

\$41.00

Black Sea Bass

Served with Poblano Potato Gratin

with Beurre Blanc Saffron Sauce Drizzled with Aged Balsamic Syrup

\$49.00

Slow Roasted Spanish Style Short Ribs

Served with Sautéed Root Vegetables

\$50.00

Bacon Wrapped Filet Mignon

Served with Pinot Noir Chanterelle Mushrooms and Truffle Demi-Glace

\$56.00



Herb Crusted Rack of Lamb

Served with Flageolet Beans Ragout & Rosemary Demi-Glace
\$59.00

Slow Roasted Prime Rib

Served with Creamy Horseradish and Garlic Au-Jus
\$52.00

Grilled Pacific Halibut

Served with Sorrel Chardonnay Sauce
\$52.00

Oven Roasted Chicken Breast

Served with Port Wine Sauce
\$44.00

Grilled Petit Filet Mignon & Sautéed Prawns

Served with Shiitake Mushrooms, Truffle Demi-Glace & Roasted White Corn Cream Sauce
\$69.00

Seared Salmon

Served with Spicy Roasted Curry Ginger Cream Sauce
\$48.00

Tomato Basil & Portobello Napoleon

Served with Breaded Goat Cheese Cake & Basil Oil
\$41.00

Grilled Vegetable & Polenta Lasagna

Served with Pesto & Mozzarella Cheese & Tomato Basil Sauce
\$41.00

*All dinners are served with Chef's selections of accompaniments,
Freshly baked rolls with sweet butter, coffee and tea*



Dessert Stations

Chocolate Fountain and Assorted Treats for Chocolate Fountain

\$5.00 per person

\$200 for Chocolate Fountain Rental

Chocolate Dipped Strawberries

\$39 per dozen

Assortment of Mini Desserts

\$39 per dozen

Chocolate Chip Cookies

\$28 per dozen

Plated Desserts

(with plated entrée only)

\$2 per person

Double Chocolate Cake

Peach Cobbler

Fresh Fruit Tart

Cheesecake with Raspberry Sauce

German Chocolate Cake

Tiramisu



Dinner Buffet

Displays for Cocktail Hour

*Display of Sliced Fresh Seasonal Fruit, Display of
Display of Domestic and Imported Cheeses, Served with Crackers and Mixed Nuts*

Composed Salads

*Classic Caesar Salad with Grated Parmesan Cheese and Toasted Croutons
Wild Greens and Baby Spinach Salad Served Chef's Choice Dressings*

Pasta

*Shredded Chicken on Orecchiette Pasta, Shiitake and Cremini Mushrooms, Fresh Herbs and
Chicken Broth
Bowtie Pasta with Prosciutto Ham, Green Peas, Cherry Tomatoes, Caramelized Shallots and Baby
Arugula*

Accompaniments

*Fresh Assorted Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Freshly Baked Dinner Rolls*

(Please select one of the starch items below)

*Scallop Potatoes
Mashed Potatoes
Chipotle and Cheddar Cheese Mashed Potatoes
Basmati Rice with Cranberries and Toasted Almonds*

Entrée Selections

<i>Rosemary Marinated Tri Tip</i>	<i>Grilled Chicken</i>
	<i>Tomato Jambalaya Sauce</i>
	<i>Drizzled with Chile de Arbol Aioli</i>
<i>Pepper Seared Salmon</i>	<i>Eggplant Parmigiana</i>
<i>Topped with Guava Tamarind Sauce</i>	<i>Tomato Sauce, Breaded Eggplant and Mozzarella Cheese</i>

Price for Entrée Selections

1 Item \$48.00 / 2 Items \$52.00 / 3 Items \$56.00 / 4 Items \$60.00



Children's Menu

\$29.95 per child (3-12 years of age)

All meals are served with an ice cream sundae for dessert & soft drinks

Please select the same option for each child

Entrées

*Hamburger or Cheeseburger with Lettuce,
Tomato & Onions with French Fries*

Spaghetti with Marinara Sauce & Parmesan Cheese

Chicken Fingers with Ranch Dressing & French Fries

Grilled cheese Sandwich with Onion Rings

Mac n' Cheese

Pizza with Pepperoni & Cheese

Dessert

Ice Cream Sundae

Vendor Meals

Chef's Choice

\$29.95



Late Night Snack Menu

Tray Passed Mini Sliders with Grilled Onions
\$5 per piece

French Fry Station with 3 dipping sauces
\$4 per person

Nacho Station with Cheese, Sour Cream & Jalapenos
\$6 per person

Tray Passed Mini Donuts with Chocolate Milk
\$3.50 per piece

Tray Passed Quesadillas with Sour Cream
\$5 per piece

Tray Passed Mini Grilled Cheese Sandwiches with Tomato Soup
\$6 per piece

Tray Passed 3 Cheese Pizzas with Pepperoni
\$6 per piece

Freshly Popped Popcorn Station
\$3 per person

Tray Passed Churros with Chocolate Dipping Sauce
\$4.50 per person



Bar Packages

California Wine & Beer Package

*CEC Selected Chardonnay & Cabernet Sauvignon, CEC Selected Champagne,
Domestic & Imported Beers Assorted Sodas, Mineral Waters & Juices*

2 Hours	\$23.00 per person
3 Hours	\$25.00 per person
4 Hours	\$27.00 per person
5 Hours	\$33.00 per person

House Brand Bar Package

House Brand Mixed Drinks

*CEC Selected Chardonnay & Cabernet Sauvignon CEC Selected Champagne
Domestic and Imported Beers, Assorted Sodas, Mineral Waters & Juices*

2 Hours	\$26.00 per person
3 Hours	\$29.00 per person
4 Hours	\$33.00 per person
5 Hours	\$38.00 per person

Premium Bar Package

Premium Brand Mixed Drinks

CEC Selected Chardonnay & Cabernet Sauvignon

CEC Selected Champagne

Domestic and Imported Beers, Assorted Sodas, Mineral Waters & Juices

2 Hours	\$32.00 per person
3 Hours	\$36.00 per person
4 Hours	\$42.00 per person
5 Hours	\$50.00 per person

5 Hour Non-Alcoholic Beverage Package \$12.95 per person

***Beverages may also be done on a consumption or cash bar basis
with a \$250.00 Bar Service flat rate.***



Lunch

All hot luncheons include soup or salad, Chef's selection of accompaniments, a scrumptious dessert, freshly baked rolls with sweet butter, coffee, decaffeinated coffee and tea.

Lunch Salads

Mixed Baby Field Greens

Grilled tomato wedges, basil vinaigrette

Classical Caesar Salad

Grated Parmesan and croutons

Romaine and Radicchio

Roasted Red Pepper and Tortilla Chips

Arugula and Tuscan Bread Salad

Three Olive Citrus Vinaigrette

Lunch Soups

Shrimp and Corn Chowder

with Red Pepper Glaze

Caramelized Onion and Portobello

with Lemon Green Onion Crouton

Chicken Tortilla Soup

with Chopped Cilantro and Feta Cheese

(Additional charge of \$4.50 if both soup & salad are selected.

One selection for all guests)

Lunch Entrées

Sundried Tomato Ravioli

Tossed with wilted baby arugula, roasted wild mushrooms & Spanish extra virgin olive oil

\$25.00 per person

Butternut Squash Basket

With Roasted Vegetables on Baked Eggplant and Balsamic Syrup

\$25.00 per person

Sautéed Herbed Breast of Chicken

Boursin Tarragon Sauce

\$25.00 per person

Grilled Angus Rib-Eye Steak

Smothered with mushrooms and onions with a pink peppercorn demi-glace

\$30.00 per person

Mediterranean Breast of Chicken

Sautéed artichokes, Kalamata olives, tomatoes & feta cheese, white wine butter sauce

\$27.00 per person

Seared Fillet of Pacific Salmon

With Cherry Tomatoes & Smoked Yellow Tomato Coulis

\$27.00 per person

Seared Fillet of Seabass

Blueberry Orange Reduction

\$30.00 per person

Grilled Breast of Chicken

With Tomato, Fennel Orange Salsa

\$25.00 per person

Pan Seared Petit Filet Mignon

On Red Potatoes & Pink Pepper Demi Glaze

\$32.50 per person

Black Pepper Panko Crusted Rare Ahi Tuna

with Cucumber Avocado Relish

\$33.00 per person



Luncheon Buffets

Deli Buffet

(Minimum 15 guests)

Chilled marinated cherry tomatoes, mushrooms, and cucumbers with Italian Vinaigrette

Field green salad with assorted toppings and dressings

Fresh seasonal fruit display

Roast beef, smoked ham, roasted turkey breast and tuna salad

Assorted sliced breads, sandwich rolls and croissants

Sliced cheese, beefsteak tomatoes, red onions and red leaf lettuce

Deli mustards, mayonnaise and basil aioli

Assorted CEC made cookies and brownies

Freshly brewed coffee, decaffeinated coffee and ice tea

\$24.00 per person

California Buffet

(Minimum 25 guests)

Chilled fresh valley fruit salad with toasted walnut honey yogurt dressing

Red potato salad with avocado ranch lime dressing

Field greens with marinated vegetables and cider vinegar

Three cheese Quesadilla with corn salsa fresca

Penne pasta with arugula, pine nuts and sun dried tomatoes

Grilled fresh vegetables with red pepper cream

Fresh fruit tart

Freshly brewed coffee, decaffeinated coffee and ice tea

\$28.00 per person

Luncheon Buffet

(Minimum 25 guests)

Classic Caesar Salad

Balsamic Mixed Grilled Vegetable Salad

Chicken Waldorf Salad with Apples

Seared Salmon with Tomato and Kalamata Olive Butter Sauce

Grilled Chicken with Black Bean Salsa Fresca

Sundried Tomato Ravioli with Wild Mushrooms and Baby Spinach

Chef's Selection of Accompaniments

Coconut Cream Cheese Flan

Freshly brewed coffee, decaffeinated coffee and ice tea

\$35.50 per person



Miscellaneous Policies

Booking Procedures

- A date may be held for 2 weeks without a deposit. (one date only)
- If someone within that 2 weeks wants to book that date, we will issue a 48 hour right of refusal. If we do not hear from you after 2 weeks, your date will be released.
- **Securing the Date requires a \$5,000 deposit and a signed booking agreement.**
- Deposits are NON-REFUNDABLE.
- Initial booking agreement will include an estimated Food & Beverage Minimum, Sales Tax and Service Charge. The amount may change based on your guaranteed guest count and rental items selected during the planning process.

Tastings

- Held on the last Thursday of each month (some exceptions may apply)
- Tastings apply to entrées, salads and house wine. (not hors d'oeuvres or desserts)
- Please ask for pricing of tastings.

Policies

- Outside catering is allowed with special pricing. Please ask for details.
- **Kid's Room:** One (1) babysitter for every 10 kids. Kid's Room may be used only with a babysitter.
- Meals Counts are REQUIRED one week prior to event
- Any changes made to room set-up once final event order has been submitted will result in additional labor charges.
- Special or extraordinary cleaning as a result of your event may result in additional charges.

FAQ's

- **When can I schedule my wedding rehearsal?**

Rehearsals are scheduled Tu-Sat between 1-4 PM depending on event schedule. Make sure everyone arrives 10-15 minutes early. Rehearsal date and time is subject to change.

- **Can I pick up my items the day after my event?**

NO. All items must be taken when the event is over. We are not responsible for any items left after your event.

- **How long do I have the day of coordinator for?**

8 hours. Additional ours available for purchase.

Commonly Used Terms

- **Food & Beverage Minimum:** If you can eat or drink it, it counts towards your F&B Minimum. Items that are not included are rental items such as chairs, covers, AV Equipment, linens etc.
- **Service Charge:** All food & beverage has service charge 22% service.
- **Sales Tax:** All rentals, services, food & beverage has sales tax



Rental Items

Floor Length Linens

\$14 plus tax

(please ask for pricing for other colors available)

Chair Covers

\$4 each

Chivari Chairs

\$5.50 each (Gold, Silver or Mahogany)

Votive Candles around perimeter of room

\$0.50 per votive (suggest 200)

LCD Projector

\$500.00

20 Up Light Package

\$500

Silver Charger Plates

\$2 each

Podium

\$100

Exterior Up Lights

\$250

Coat Check

\$150 (maximum 5 hours)

Babysitter

\$150 (maximum 5 hours)

Bounce House

\$200

Service Items

Corkage Fee - \$15 plus Tax (750 ml ONLY)

Cake Cutting Fee - 1.50 plus tax

Plating Fee - \$2 plus tax

(for more than 3 entrees)

Overtime Fee - \$500

(subject to Service Director approval)

Additional Set Up Hours - \$250 plus tax

Wedding Ceremony- \$1,000

Includes 1 hour ceremony time, aisle runner & rose petals



Preferred Vendor List

Audio Visual

Reel Eagle Studios
408-912-2614
studio@reeleagle.com

San Jose AV Rentals
408-733-8844
contact@sanjoseavrentals.com

Bakeries

Cake Expressions
408-295-2253
Cakeexpressions.com

Bands

Song Man Entertainment
408-972-1204
Jessecharlesband.com

Alfie Dreifuss Events
408-395-5569
Alfiedrefussevents.com

An Elegant Touch of Strings
925-625-4363
stringquartet@hotmail.com

Casino Tables

CV Photo Casino
408-441-6327
charles@cvphotocasino.com

4S Casino Party
408-298-3001
Chris@thegreatevent.com

DJs

Elite Entertainment
408-733- 8833
www.e3music.com

Sounds Magnificent
5150-453-3884
aaron@soundsmagnificent.net

Sound in Motion

408-395-6266
Musicalacartedju.com

Draping

Fine Linen Creations
408-216-9512
dolores@finelinencreations.com

Event Producers

Rick Herns Productions
650-324-3200
rick@rickhernsproductions.com

Florists/Decorators

Flowers by Edgar
408-836-1605
edgar@flowersbyedgar.com

Bloomsters
408-268-5518
Bloomsters.com

Blooming Bouquet
408-292-8311
Bloomingbouquet.com



Citti Florist
408-246-7272
Cittisflorist.com

Hotels

DeAnza Hotel
408-494-4725
jshepherd@destinationhotels.com

The Westin San Jose
408-271-3309
sseaman@westinsanjose.com

Homewood Suites
408-262-1065
Danielle.ackerman@hilton.com

Residence Inn Marriot
408-650-0590
Residenceinn.com/sjcjr

The Fairmont Hotel
866-540-4493
sanjose@fairmont.com

Marriot Hotel
415-609-287
Jeannie.cruz@marriot.com

Lighting

JL Imagination Lighting
415-830-2241
info@jlimagination.com

Magical Lighting
925-699-6976
Magicallighting.biz

Makeup

Monique Mazer
714-222-8277
Moniquemazer.com

Officiants

Sandra D' Angela
408-268-2017

Pastor Jon Olson
408-355-3585
Pastorjonolson.com

Reverend Rebecca Wilson
408-363-8316

Photographers

Sweet Thing Photography
408-846-1880
Deannagraham.com

Mischa Photography
415-997-9377
info@photomischa.com

Stagi Imagery
408-323-8727
Wedclix.com

Brunk Photography
415-722-9430

Jeanine Brown
408-264-3112
jeaninebrown@juno.com

Photo Booth

PhotoWorks
800-990-8445



Transportation

Eco City Pedi Cabs

408-771-7723

contact@ecocitycycles.com

Cloud 9 Limousine

408-999-0999

Could9limo.com

Le Grand Affaire

408-764-0567

LeGrandaffaire.com

Valet

Peninsula Parking

800-758-2538

Peninsulaparking.com

Corinthian Parking

800-500-2477

Corinthianparking.com

Videographers

Chris Hennessy

408-267-3012

chrishennesseyfilms@gmail.com

Joel Nelson Productions

800-578-5780

Joel@joelneslon.com

Jordan Rivers Productions

408-390-4840

Jordanriverpro.com

Wedding Planners

Jennifer Martin

408-835-5166

jennifer@dgneventsanddesign.com

Brilliantly Beautiful Events

408-564-0211

Bbevents.wix.com/bbevents#!

Christina Romero

877-207-0430

christinaromero@signatureeventsbycr.com