

# Corinthian Event Center

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 \$12,000 F & B minimum.

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.

An itemized count of your entree 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 three (4) business days 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 Club is available for wedding ceremonies along with your reception. The fee of \$1000 includes a rehearsal, an aisle runner, setup and cleanup. Any audiovisual equipment, lighting, decorations and props are an additional cost.

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.

**Corinthian Grand Ballroom**  
Member Food & Beverage minimums  
Member Rental Fees

| <b>Room</b>              | <u>Saturday<br/>Rental Fee</u> | <u>Friday<br/>Rental Fee</u> | <u>Sunday<br/>Rental Fee</u> | <i>Mon-Thurs<br/>Rental Fee</i> | <u>Saturday<br/>F &amp; B*<br/>Minimum</u> | <u>Friday<br/>F &amp; B*<br/>Minimum</u> | <u>Sunday<br/>F &amp; B*<br/>Minimum</u> | <u>Mon-Thurs<br/>F &amp; B*<br/>Minimum</u> |
|--------------------------|--------------------------------|------------------------------|------------------------------|---------------------------------|--|--|--|---|
| <b>Corinthian</b>        | \$2000+                        | \$1000+                      | \$1000+                      | \$500+                          | <u>\$10,000++<br/>All day</u>              | <u>\$8000++</u>                          | <u>\$6500++</u>                          | <u>\$2500++</u>                             |
|                          |                                |                              | \$500<br>(Day-time)          |                                 | <u>\$4500<br/>(Day-time)</u>               |  |  |   |
| <b>Olympia</b>           | \$250+                         | \$150+                       | \$150+                       | \$150+                          | <u>\$1,500++</u>                           | <u>\$1000++</u>                          | <u>\$500++</u>                           | <u>\$400++</u>                              |
|                          |                                |                              | \$150+<br>(Day-time)         |                                 | <u>\$500<br/>(Day-time)</u>                |  |  |   |
| <b>Decathlon</b>         | \$250+                         | \$150+                       | \$150+                       | \$150+                          | <u>\$1,500++</u>                           | <u>\$1000++</u>                          | <u>\$500++</u>                           | <u>\$400++</u>                              |
|                          |                                |                              | \$150+<br>(Day-time)         |                                 | <u>\$500<br/>(Day-time)</u>                |  |  |   |
| <b>Gold</b>              | \$150+                         | \$100+                       | \$100+                       | \$100+                          | <u>\$150++</u>                             | <u>\$150++</u>                           | <u>\$150++</u>                           | <u>\$150++</u>                              |
| <b>Silver</b>            | \$150+                         | \$100+                       | \$100+                       | \$100+                          | <u>\$150++</u>                             | <u>\$150++</u>                           | <u>\$150++</u>                           | <u>\$150++</u>                              |
| <b>Bronze</b>            | \$150+                         | \$100+                       | \$100+                       | \$100+                          | <u>\$150++</u>                             | <u>\$150++</u>                           | <u>\$150++</u>                           | <u>\$150++</u>                              |
| <b>Gold &amp; Silver</b> | \$200+                         | \$150+                       | \$150+                       | \$150+                          | <u>\$300++</u>                             | <u>\$300++</u>                           | <u>\$300++</u>                           | <u>\$300++</u>                              |
| <b>Phoenix Lounge</b>    | \$250+                         | \$150+                       | \$150+                       | \$150+                          | <u>N/A</u>                                 | <u>\$500++</u>                           | <u>\$500++</u>                           | <u>\$350++</u>                              |
|                          |                                |                              | \$150<br>(Day-time)          |                                 | <u>\$500++<br/>(Day-time)</u>              |  |  |   |

*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. **During the month of December, food and beverage minimums are subject to change.***

**Corinthian Grand Ballroom**  
Room Capacities

| <i>Room</i>                    | <i>Length</i> | <i>Width</i> | <i>Height</i> | <i>Classroom</i>     | <i>U-Shape</i>      | <i>Conference</i>   | <i>Theater</i>       | <i>Banquet</i>       | <i>Cocktail</i>      |
|--------------------------------|---------------|--------------|---------------|----------------------|---------------------|---------------------|----------------------|----------------------|----------------------|
| <b>Corinthian</b>              | 80'           | 64'          | 50'           | 125<br><i>people</i> | 50<br><i>people</i> | 40<br><i>people</i> | 350<br><i>people</i> | 300<br><i>people</i> | 450<br><i>people</i> |
| <b>Olympia</b>                 | 40'           | 24'          | 16'           | 40<br><i>people</i>  | 25<br><i>people</i> | 25<br><i>people</i> | 75<br><i>people</i>  | 60<br><i>people</i>  | 70<br><i>people</i>  |
| <b>Decathlon</b>               | 40'           | 20'          | 16'           | 20<br><i>people</i>  | 20<br><i>people</i> | 20<br><i>people</i> | 50<br><i>people</i>  | 50<br><i>people</i>  | 60<br><i>people</i>  |
| <b>Gold</b>                    | 26'           | 20'          | 12'           | 15<br><i>people</i>  | 15<br><i>people</i> | 15<br><i>people</i> | 35<br><i>people</i>  | 40<br><i>people</i>  | 45<br><i>people</i>  |
| <b>Silver</b>                  | 26'           | 20'          | 12'           | 15<br><i>people</i>  | 15<br><i>people</i> | 15<br><i>people</i> | 35<br><i>people</i>  | 40<br><i>people</i>  | 45<br><i>people</i>  |
| <b>Bronze</b>                  | 26'           | 20'          | 12'           | 15<br><i>people</i>  | 15<br><i>people</i> | 15<br><i>people</i> | 35<br><i>people</i>  | 40<br><i>people</i>  | 45<br><i>people</i>  |
| <b>Gold &amp; Silver</b>       | 52'           | 20'          | 12'           | 40<br><i>people</i>  | 35<br><i>people</i> | 30<br><i>people</i> | 80<br><i>people</i>  | 70<br><i>people</i>  | 75<br><i>people</i>  |
| <b>Gold/Silver/<br/>Bronze</b> | 62'           | 20'          | 12'           | 60<br><i>people</i>  | 40<br><i>people</i> | 35<br><i>people</i> | 150<br><i>people</i> | 100<br><i>people</i> | 125<br><i>people</i> |
| <b>Phoenix<br/>Lounge</b>      | 45'           | 35'          | 14'           | N/A                  | N/A                 | N/A                 | N/A                  | 70<br><i>people</i>  | 175<br><i>people</i> |

# Corinthian Event Center

## Breakfast

### Breakfast Buffet

#### The Columns Continental

- ☞ Chef's selection of assorted muffins, croissants and bagels with flavored cream cheese, butter and preserves
- ☞ Assorted chilled juices
- ☞ Fresh seasonal fruits with yogurt dipping sauce
- ☞ \$15.25 Per Person

#### The Corinthian Buffet

- ☞ Selection of fresh chilled juices
  - ☞ Sliced seasonal fresh fruit
  - ☞ Assorted dry cereals with berries, yogurt and granola
  - ☞ Country style scrambled eggs with herbs
  - ☞ Grilled bacon and link sausage
  - ☞ Breakfast potatoes
  - ☞ Chef's selection of assorted muffins, croissants and bagels with cream cheese, butter and preserves
  - ☞ Whole and skim milk
- \$19.50 per person

Both Buffets come with freshly brewed coffee, decaffeinated coffee and assorted hot teas

### Buffet Additions

Eggs Benedict with Hollandaise sauce  
\$6.50 per person

Pancakes with maple syrup  
\$5.25 per person

Orange Dipped French Toast w/Grand Marnier  
Cream with Maple Syrup & Toasted Walnuts  
\$5.25 per person

Cheese Blintzes with Caramel Cream and Three  
Berry Sauce  
\$5.25 per person

Oatmeal with Raspberries & Brown Sugar  
\$4.00 per person

### Breakfast Plated

All plated menus include Chef's selection of assorted freshly baked breakfast pastries, fresh orange juice & freshly brewed coffee & tea.

#### American Breakfast

- ☞ Fluffy scrambled eggs with fine herbs
  - ☞ Choice of one: Crisp bacon rashers, link sausage OR ham steak
  - ☞ Club breakfast potatoes
- \$16.50 per person

#### Vegetarian Quiche

- ☞ A savory blend of cheese, mushrooms, baby spinach, sweet onions & assorted peppers served with fresh fruit & breakfast potatoes
- \$15.25 per person

#### Breakfast Burrito

- ☞ Grilled flour tortilla folded over scrambled eggs, chorizo sausage, green onions, chilies & aged cheddar cheese
  - ☞ Served with traditional accompaniments of cilantro, sour cream and salsa
- \$16.50 per person

#### Eggs Benedict

- ☞ Poached eggs on toasted English muffins served with classic Hollandaise sauce & Club breakfast potatoes
- \$18.50 per person

### Additional Breakfast Items

Individual fruit yogurt - \$ 3.50 each

Whole fresh fruit - \$ 3.00 each

Assorted muffins or Danish (per dozen) -  
\$ 28.00

Fresh bagels with cream cheese (per dozen) -  
\$ 38.00

# Corinthian Event Center

## 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

### Lunch Entrées (con't)

**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

### Lunch Entrée Salads

All entrée salads include choice of soup, a dessert, fresh rolls with butter, coffee, decaffeinated coffee and tea

**Classical Caesar Salad w/ Grilled Chicken**  
Romaine lettuce with grilled chicken breast, classical Caesar dressing topped with garlic croutons  
\$24.00 per person

**Chinese Chicken Salad**  
Grilled breast of chicken over romaine lettuce with water chestnuts, rice noodles, cucumbers and soy rice wine vinaigrette  
\$25.00 per person

**Grilled Sea Scallops and Gulf Prawns**  
Baby spinach with roasted pears, pecans and balsamic vinaigrette  
\$28.00 per person

**Chef's Salad Wraps**  
Ham, Turkey, Cheddar Tomato  
Hard cooked egg with ranch dressing  
\$28.00 per person

### Desserts

See Dessert page for options.

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## 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 club 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

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## Dinner

All dinner entrees include soup or salad, Chef's selection of accompaniments and a decadent dessert. All meals also include freshly baked rolls with sweet butter, coffee, decaffeinated coffee and tea.

### Dinner Salads

**Mixed Baby Field Greens**  
Grilled tomato wedges and  
Basil Vinaigrette

**Classical Caesar Salad**  
Grated Parmesan and croutons

**Baby Spinach and Endive Salad**  
Tossed with a roasted pear dressing

### Dinner 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 \$5.00 if both soup & salad are selected.  
One selection for all guests)

### Dinner Entrees

**Sautéed Breast of Chicken**  
Artichokes, pine nuts, Kalamata olives, oregano butter  
sauce  
\$40.00 per person

**Seared Fillet of King Salmon**  
Served on a bed of leeks and baby spinach, topped with  
Citrus Walnut Sauce  
\$45.00 per person

**Pan Seared New York Strip Steak**  
With Irish Whiskey, Pink Peppercorn Sauce  
\$45.00 per person

**Grilled Sea Bass**  
On Saffron Risotto & Roasted Poblano Chili Sauce  
\$47.50 per person

**Grilled Filet Mignon**  
Bermuda onion confit & merlot whole grain mustard sauce  
\$51.50 per person

**Black and White Sesame Seed Seared Rare Ahi**  
Avocado ginger vinaigrette  
\$50.50 per person

### Dinner Entrées (con't)

**Classical Herb Crusted Rack of Lamb**  
Brandied Cherry demi reduction  
\$56.00 per person

**Grilled Petit Filet Mignon and Seared Salmon  
Fillet**  
Marsala cracked pepper demi glace and caper  
Chardonnay butter sauce  
\$65.00 per person

**Gulf Prawns & Seared Breast of Chicken  
Provençal**  
White wine, basil, mushrooms, garlic & butter  
\$47.50 per person

**Pan Seared Filet Mignon and Lobster Medallions**  
Sauce Cardinale  
\$70.00 per person

**Sundried Tomato Ravioli**  
Tossed with wilted baby arugula, roasted wild  
mushrooms and Spanish extra virgin olive oil  
\$37.00 per person

**Butternut Squash Risotto**  
With Seared radicchio, asparagus red onions  
In radicchio leaves  
\$37.00 per person

**Grilled Vegetable Wellington**  
with roasted squash cream sauce  
\$37.00 per person

### Desserts

See Dessert page for options.

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## Dinner Buffet

### Starters

- ☞ Display of Sliced Fresh Seasonal Fruit
- ☞ Assorted Fresh Vegetable Display with Dressings
- ☞ Display of Domestic and Imported Cheeses,
- ☞ Served with Crackers and Garnished with Fresh Fruit

### Composed Salads

- ☞ Classic Caesar Salad, Grated Parmesan, Toasted Croutons
- ☞ Mixed Baby Field Greens with Chef's Choice of Dressings
- ☞ Corn Salad with Red and Green Peppers, Zucchini, and Fresh Tomatoes  
Tossed with a Creamy Italian Dressing
- ☞ Mediterranean Cous Cous with Grilled Vegetables and Dried Fruits  
Tossed in an Olive Oil Dressing

### Pasta

- ☞ Potato Gnocchi & Garden Rotini
- ☞ Pomodoro Sauce with Wild Mushrooms and A Porcini Cream Sauce
- ☞ Freshly Baked Garlic Bread

### Accompaniments

- ☞ Choice Scalloped Potatoes or Parisian Rice
- ☞ Fresh Assorted Seasonal Vegetables
- ☞ Freshly Baked Dinner Rolls and Butter
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas

### Entree Selections

#### Chicken Provencal

Tomatoes, Basil, and Mushrooms  
In a Garlic White Wine Sauce

#### Baked Bell Peppers

Stuffed with Sautéed Vegetables  
Mixed Wild Rice, Topped with Roasted  
Roma Tomato Sauce and Mozzarella Cheese

#### Seared Salmon

Topped with Tobiko Caviar and a  
Sweet Soy Butter Sauce

#### Adobo Style London Broil

Garnished with Avocado Tomatillo Sauce

#### 1 Entree Selection

\$46.00 per person

#### 2 Entree Selections

\$50.00 per person

#### 3 Entree Selections

\$54.00 per person

#### 4 Entrée Selections

\$58.00 per person

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## Desserts

### Lunch and Dinner Desserts

The following are included with the Lunch or Dinner Plated Meals. One option for all guests.

Chocolate Oblivion  
Coconut Cream Cheese Flan  
Fresh Fruit Tart  
Tiramisu  
Fruit Crisp  
Individual Cheesecakes  
Choice of: Mango, Strawberry or Raspberry and Cinnamon Chantilly  
Fresh Berries with Grand Marnier Sauce  
Orange Cake with Poppyseed and Lemon Icing  
Chocolate Mousse in a Marbled Chocolate Shell  
Chocolate Molten Cake (Maximum 40 guests - \$3.00 additional charge)

### The Finishing Touch

Assorted Mini Pastries and Petit Fours  
\$39.00 per dozen

Chocolate Dipped Strawberries or Truffles  
\$35.00 per dozen

Chocolate Fountain  
Fountain Rental \$200.00

#### Treats for Chocolate Fountain

An assortment of Fresh Strawberries, Bananas,  
other seasonal fruit, Lady Fingers, Cookies, Rice Crispy Treats,  
Dried Fruit, Marshmallows and pretzels  
\$5.00 per person

#### Specialty Coffee Station

Espresso, cappuccino, lattes and chai tea  
(Pricing based on duration & number of guests)

Wedding Cake  
\$7.50 per person  
From Bijan Bakery

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## Hors D'oeuvres Passed and Displayed

### Cold Hors D'oeuvres

(Per piece for Each selection / Minimum of 50 per selection)

**\$2.50 per piece**

Smoked Chicken and Truffle Salad in Phyllo

Portobello Mushroom Crostini with Feta Cheese

Grilled Asian vegetables in Wonton Cup w/ Wasabi Vinaigrette

Mini Focaccia Squares w/ Grilled Mushrooms & Tomatoes

**\$3.00 per piece**

Brandied Walnut Brie on Crostini

Bruschetta

**\$4.00 per piece**

Ahi Tuna on Wonton with Wasabi Dressing

Prosciutto and Melon

**\$4.50 per piece**

Jumbo Gulf Shrimp with Spicy Cocktail Sauce

Smoked Salmon wrapped Asparagus

Artichoke Bottom with Crab Salad

### Hot Hors D'oeuvres

(Per piece for Each selection / Minimum of 50 per selection)

**\$2.50 per piece**

Artichoke Fritters with Red Pepper Aioli

Spanakopita

Vegetable Egg Rolls

Potstickers Oriental

**\$3.00 per piece**

Shitake Mushrooms in Phyllo Purse

Tuscan Bites with Marinara Sauce

**\$4.00 per piece**

Thai Beef Satay with Spicy Peanut Sauce

Chicken Tequila Burritos

Mini Brie in Puff Pastry

**\$4.50 per piece**

Crab Cakes with Chile Mango Sauce

Lobster Empanadas

Coconut Mini Lobster Tails

Mini Lamb Chops with Basil and Arugula Pesto

### Displayed Hors D'oeuvres

**Grand Display of Domestic & Imported Cheeses**

\$5.00 per person

**Selection of Fresh Vegetables with Herb Ranch Dressing**

\$4.00 per person

**Mirror Display of Seasonal Sliced Fruit with Yogurt Dipping Sauce**

\$4.50 per person

**Mirror Display of Smoked Salmon**

Cream cheese, capers, red onions & mini bagels

\$5.50 per person

**Assorted Sushi**

Tuna, California & Nori Rolls & Sashimi

Garnished w/ Wasabi, pickled ginger & soy sauce

\$11.00 per person

**Baked Brie in Puff Pastry**

Walnut & mango chutney & sliced French bread

\$85.00 per order

### Stations

**Oriental Stir Fry**

Stir Fried Beef over five spice oven roasted potatoes

\$8.00 per person

**California Pasta**

Penne pasta and tri-colored Tortellini

W/sundried tomato virgin olive oil & roasted leek cream sauces

\$6.00 per person

**Santa Fe**

Beef or Chicken Fajitas with all the trimmings!

\$12.00 per person

### Carving

(Carving stations are served with appropriate sauces and assorted mini rolls)

**Roast Sirloin of Beef (serves 50 guests)**

\$250.00 per order

**Honey Glazed Country Ham (serves 50 guests)**

\$175.00 per order

**Roast Breast of Turkey (serves 35 guests)**

\$110.00 per order

**Seared Tenderloin of Beef (serves 25 guests)**

\$170.00 per order

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## Bar Packages

### California Wine & Beer Package

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

|         |                    |
|---------|--------------------|
| 2 Hours | \$20.00 per person |
| 3 Hours | \$22.00 per person |
| 4 Hours | \$24.00 per person |

### House Brand Bar Package

House Brand Mixed Drinks  
Club Selected Chardonnay & Cabernet Sauvignon  
Club Selected Champagne  
Domestic and Imported Beers,  
Assorted Sodas, Mineral Waters & Juices

|         |                      |
|---------|----------------------|
| 2 Hours | \$23.00++ per person |
| 3 Hours | \$26.00++ per person |
| 4 Hours | \$29.00++ per person |

### Premium Bar Package

Premium Brand Mixed Drinks  
Club Selected Chardonnay & Cabernet Sauvignon  
Club Selected Champagne  
Domestic and Imported Beers,  
Assorted Sodas, Mineral Waters & Juices

|         |                      |
|---------|----------------------|
| 2 Hours | \$27.00++ per person |
| 3 Hours | \$30.00++ per person |
| 4 Hours | \$35.00++ per person |

Please ask your Private Event Coordinator for upgraded wine list.

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

***(No outside beverages allowed!!)***

Please add 20% service charge and applicable sales tax.

# Corinthian Event Center

## Miscellaneous Pricing And Policies

### Rental Items

**Floor length Table linen in White or Ivory**  
\$12 plus tax  
(other colors available, ask for pricing)

**Chair Covers**  
\$4 plus tax

**Chivari Chairs**  
\$5.50 plus tax (Gold, Silver or Mahogany)

**Votive Candles Around Perimeter of Room**  
\$.50 per votive plus tax (suggest 200)

### Service Pricing

**Corkage Fee**  
\$15 plus Tax

**Cake Cutting Fee**  
\$1.50 plus tax

**Plating Fee**  
\$2 plus service charge and tax  
(if offering 4 or more entrees)

## Policies

- Chair covers **MUST** be rented through The Corinthian Event Center
- Outside catering is allowed only on Fridays or Sundays with a \$1500 outside catering flat fee
- Kid's rooms - One (1) babysitter for every 10 kids. Kid's Room not allowed if there is no babysitter
- Meals counts are **REQUIRED** 4 business days prior to event

## Tastings

- Usually held last Thursday of each month, though some exceptions apply.
- You will taste entrée(s) of your choice, salads and house wine. No tasting of hors d'oeuvres.
- Tastings are **NOT** complimentary. Please ask for pricing.

## Booking Procedures

### Date Hold

- We can hold a date at no charge for 2 weeks. If someone within that two weeks wants to book the date, we will issue a 72 hour right of refusal
- If we do not hear from you after 2 weeks, your date will be released.

### Securing Date

- Signed contracts and \$500 or \$2000 **NON-REFUNDABLE** deposit, depending on Food & Beverage Minimum
- When you sign, the original balance is based on your food and beverage minimum plus service charge and tax. This amount may rise depending on guest count and rental items.

## Commonly Used Terms

(++) - service charge plus tax

**Food & Beverage Minimum** - if you can eat it or drink it, the item counts towards the food and beverage minimum. Examples of items **NOT** counted towards food and beverage = specialty linen, chair covers, chivari chairs, AV equipment, ceremony fee, corkage fee

**Function Sheet** - details of your event are printed on a Function Sheet. You will sign the function sheet once your event is finalized.

## FAQs

### When can I schedule my wedding rehearsal?

Rehearsals are scheduled M-F between 1-4 PM. Make sure everyone arrives 10-15 minutes early. Rehearsal date is subject to change.

### Can I pickup my items the day after my event?

**NO.** All items must be taken when the event is over. We are not responsible for any leftover items.

### What time does the day of coordinator arrive?

Depending on the timeline and setup, 2-3 hours before the event. Total hours range from 8-9 hours.

### When can my vendors set up?

The day of, starting at 11 AM. Please confirm with your coordinator.