

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

Room	<u><i>Saturday Rental Fee</i></u>	<u><i>Friday Rental Fee</i></u>	<u><i>Sunday Rental Fee</i></u>	<i>Mon-Thurs Rental Fee</i>	<u><i>Saturday F & B* Minimum</i></u>	<u><i>Friday F & B* Minimum</i></u>	<u><i>Sunday F & B* Minimum</i></u>	<u><i>Mon-Thurs F & B* Minimum</i></u>
-------------	---------------------------------------	-------------------------------------	-------------------------------------	---------------------------------	---------------------------------------------------	-------------------------------------------------	-------------------------------------------------	----------------------------------------------------

Corinthian	\$2000+	\$1000+	\$1000+	\$500+	<u><i>\$10,000++ All day</i></u>	<u><i>\$8000++</i></u>	<u><i>\$6500++</i></u>	<u><i>\$2500++</i></u>
			\$500 (Day-time)		<u><i>\$4500 (Day-time)</i></u>			

Olympia	\$250+	\$150+	\$150+	\$150+	<u><i>\$1,500++</i></u>	<u><i>\$1000++</i></u>	<u><i>\$500++</i></u>	<u><i>\$400++</i></u>
			\$150+ (Day-time)		<u><i>\$500 (Day-time)</i></u>			

Decathlon	\$250+	\$150+	\$150+	\$150+	<u><i>\$1,500++</i></u>	<u><i>\$1000++</i></u>	<u><i>\$500++</i></u>	<u><i>\$400++</i></u>
			\$150+ (Day-time)		<u><i>\$500 (Day-time)</i></u>			

Gold	\$150+	\$100+	\$100+	\$100+	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>
Silver	\$150+	\$100+	\$100+	\$100+	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>
Bronze	\$150+	\$100+	\$100+	\$100+	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>	<u><i>\$150++</i></u>

Gold & Silver	\$200+	\$150+	\$150+	\$150+	<u><i>\$300++</i></u>	<u><i>\$300++</i></u>	<u><i>\$300++</i></u>	<u><i>\$300++</i></u>
--------------------------	--------	--------	--------	--------	-----------------------	-----------------------	-----------------------	-----------------------

Phoenix Lounge	\$250+	\$150+	\$150+	\$150+	<u><i>N/A</i></u>	<u><i>\$500++</i></u>	<u><i>\$500++</i></u>	<u><i>\$350++</i></u>
			\$150 (Day-time)		<u><i>\$500++ (Day-time)</i></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>
<i>Corinthian</i>	80'	64'	50'	125 <i>people</i>	50 <i>people</i>	40 <i>people</i>	350 <i>people</i>	300 <i>people</i>	450 <i>people</i>
<i>Olympia</i>	40'	24'	16'	40 <i>people</i>	25 <i>people</i>	25 <i>people</i>	75 <i>people</i>	60 <i>people</i>	70 <i>people</i>
<i>Decathlon</i>	40'	20'	16'	20 <i>people</i>	20 <i>people</i>	20 <i>people</i>	50 <i>people</i>	50 <i>people</i>	60 <i>people</i>
<i>Gold</i>	26'	20'	12'	15 <i>people</i>	15 <i>people</i>	15 <i>people</i>	35 <i>people</i>	40 <i>people</i>	45 <i>people</i>
<i>Silver</i>	26'	20'	12'	15 <i>people</i>	15 <i>people</i>	15 <i>people</i>	35 <i>people</i>	40 <i>people</i>	45 <i>people</i>
<i>Bronze</i>	26'	20'	12'	15 <i>people</i>	15 <i>people</i>	15 <i>people</i>	35 <i>people</i>	40 <i>people</i>	45 <i>people</i>
<i>Gold & Silver</i>	52'	20'	12'	40 <i>people</i>	35 <i>people</i>	30 <i>people</i>	80 <i>people</i>	70 <i>people</i>	75 <i>people</i>
<i>Gold/Silver/ Bronze</i>	62'	20'	12'	60 <i>people</i>	40 <i>people</i>	35 <i>people</i>	150 <i>people</i>	100 <i>people</i>	125 <i>people</i>
<i>Phoenix Lounge</i>	45'	35'	14'	N/A	N/A	N/A	N/A	70 <i>people</i>	175 <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.

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.