

# Sales Packet





# WELCOME, to Corinthian Grand Ballroom

One step inside Corinthian Grand Ballroom and you and your guests will be transported back to a time of unparalleled elegance and attention to detail. Unlike any other venue in the area, the historical Corinthian Grand Ballroom boasts an ambiance of sophistication with décor and amenities not found anywhere else, while offering an enjoyable, celebratory atmosphere.

The building's history runs deep and in 1982, The Corinthian Grand Ballroom was created. The venue has been known as the premiere wedding and event venue since its opening and that reputation continues today. From weddings and corporate events to meetings and pool parties, the historic walls of The Corinthian Grand Ballroom have housed them all! The Venue has made quite a few appearances on popular TV shows and movies. One of the most notable films is "Mad City", starring Dustin Hoffman and John Travolta (1997).

Whether you are planning an intimate wedding of 25 guests, a Bat/Bar Mitzvah of 100 guests, or a wedding or any celebration of up to 300 Guests Seated and 700 Guests Cocktail Style. Corinthian Grand Ballroom is sure to create magical memories that will be remembered for years to come.







## Mission



To help you create an event better than you can imagine, we partner with vendors and have an exceptional staff to help you from the planning process through the conclusion of your event. The Corinthian Grand Ballroom is truly unique, featuring stunning high ceilings, a celebrated grand staircase entrance, a gorgeous foyer and bar, and multiple rooms in which to celebrate. We are the perfect venue for any event. Let us help you make your event Epic.

The Corinthian Grand Ballroom offers several stunning wedding ceremony locations each with its own flair of elegance. Whether you are looking to celebrate with an intimate elopement, a larger gathering of close family and friends, or an elaborate celebration of up to 300, The Corinthian Grand Ballroom offers an array of gorgeous backdrops and options for your special day. The venue also affords separate settings for rehearsal dinners, bridal showers, and a day of rooms for the couple to separately enjoy as they prepare for their wedding day.

The main Ballroom features a 50-foot ceiling with massive wooden beams and intricately detailed panels of gold leaf grill-work. Six glass and wrought-iron lanterns hang like giant luminous earrings, while 30-foot palm trees lit with string lights add sparkle.





# Venue Pricing



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At Corinthian Grand Ballroom, we take pride in customizing every event to each client's vision. We do not have a set food and beverage minimum or set rental costs and work with each client's vision and budget to create a perfect and memorable event.

Please enjoy reading through our offerings and sample menus, noting this is a small sample of what Corinthian Grand Ballroom's culinary team and mixologists can create for your occasion.

We look forward to speaking with you to learn about your vision and working within your budget to create a custom package that ensures your event is pure perfection.



# Venue Rental Rates Include:



- Full use of the Corinthian Grand Ballroom, Phoenix Lounge, Olympia, and Decathlon Rooms
- The sit-down capacity of 70 - 300 (smaller rooms available)
- 3 Hours Set Up Time
- 5 Hours of Event Time
- 1 Hour of Clean Up Time
- Tables, Gold Chiavari Chairs, In-House Linens, China, Silverware & Glassware
- 8 Hours of Coordination & Staffing
- 6 Hours Security Guard
- Food & beverage pricing includes Operations Fee and sales tax (subject to change)
- Prices quoted are for a five (5) hour event (Overtime may be available for an additional charge)
- Please check with your sales representative for availability and pricing



**\*\*Outside catering is permitted if the food and beverage minimum is met. A fee of \$35++ per person is required if the caterer is providing meal staff. \$55++ if the venue is providing meal staffing.\*\***





## Booking Procedures:

### DATE HOLD

- A date can be held for one (1) week at no charge
- A 48-hour right of refusal will be issued if another client is interested in booking the same date
- If we do not hear from you after one (1) week your date will be released without notification

### REMAINING DEPOSIT

- 1/3 of the remaining balance is due 6 months prior to the event date
- The remaining balance is due 14 days prior to the event date

### POLICIES

- Room Rental rates are guaranteed with a signed contract only, Food and Beverage subject to change
- Blackout dates may apply
- Space is subject to availability

### SECURING DATE

- Signed Contract
- Deposit 1/3 of the estimated event total





# BREAKFAST BUFFET

## PRICED PER PERSON

### THE COLUMNS CONTINENTAL - \$22

Assorted muffins, pastries and bagels with cream cheeses, butter & preserves seasonal fruit with yogurt dipping sauce assorted juices, freshly brewed coffee & tea service



### THE CORINTHIAN - \$30

Herbed scrambled eggs, country style potatoes, grilled bacon and link sausage, assorted muffins, pastries, bagels with cream cheeses, butter & preserves, seasonal fruit, assorted juices, freshly brewed coffee & tea service



### ENHANCEMENTS

- Eggs benedict with hollandaise sauce - \$8
- Pancakes with maple syrup - \$8
- Orange dipped french toast with grand marnier cream, maple syrup & toasted walnuts - \$9
- Cheese blintzes with caramel cream & three berry sauce - \$7
- Oatmeal with raspberries & brown sugar - \$6

# MENUS





## A LA CARTE

- Assorted individual yogurt \$4.00
- Whole fruit \$3.00
- Dozen assorted muffins or pastries \$31.00
- Dozen house baked cookies \$30.00
- Dozen brownies \$31.00
- Dozen bagels with assorted cream cheese \$40.00
- Individual bags of chips or pretzels \$3.50
- Assorted granola & snack bars \$3.50



# MENUS

# BREAKS BREAKFAST

PRICED PER PERSON

## WAKE UP CALL - \$15

- Also available PM
- Freshly brewed coffee & tea service
- Assorted juices & bottled water

## CALIFORNIA - \$24

- Whole fruit
- Assorted bottled smoothies & juice
- Assorted granola & health bars
- Freshly brewed coffee & tea service

## SNACK TIME - \$26

- Donuts, popcorn, warm nuts, dried fruit
- Assorted soft drinks & bottled water
- Freshly brewed coffee & tea service

## HEALTH NUT - \$26

- Seasonal fruit
- Fresh cut vegetables with hummus
- Assorted juices & bottled water
- Freshly brewed coffee & tea service

## AFTERNOON TEA - \$24

- Mini quiches
- Scones
- Petit fours
- Assorted tea service

## DIP IT - \$24

- Assorted chips & dips
- Fresh cut vegetables with ranch
- Assorted soft drinks & bottled water freshly brewed coffee & tea service

## CHOCOHOLIC - \$29

- Chocolate donuts
- Chocolate croissants
- Chocolate milk
- Chocolate chip cookies
- Assorted soft drinks & bottled water
- Freshly brewed coffee & tea service





## AMERICAN BREAKFAST - \$20

- Fine herb scrambled eggs
- Country style breakfast potatoes
- Choose one: crisp bacon rashers, link sausage or ham steak

## VEGETABLE QUICHE - \$19

- A savory blend of mushrooms, baby spinach, sweet onions
- Assorted peppers & cheese breakfast potatoes
- Seasonal fruit

## BREAKFAST BURRITO - \$18

- Grilled flour tortilla folded over scrambled eggs, chorizo sausage, green onions, chilies & aged cheddar cheese
- Served with cilantro, sour cream & salsa

## EGGS BENEDICT - \$22

- Poached eggs on toasted english muffin
- Hollandaise sauce
- Breakfast potatoes

# MENUS

## PLATED BREAKFAST

PRICED PER PERSON  
HIGHEST PREVAILING  
RATE WILL APPLY





# PLATED LUNCH

PRICED PER PERSON- HIGHEST PREVAILING  
PRICE APPLIES TO ALL ENTREES

## STARTER

- Choose (1) salad or soup (an additional \$7.00 per person for salad and soup)

## SALAD

- Mixed baby field greens with grilled tomato wedges, orange-basil vinaigrette
- Classic caesar with grated parmesan cheese & croutons
- Romaine & radicchio, roasted red pepper and tortilla strips
- Arugula, tuscan bread, three olive-citrus vinaigrette

## SOUP

- Caramelized onion & portobello mushroom with citrus-green onion crouton
- Chicken tortilla soup with cilantro and cheese
- Creamy roasted poblano with corn, cilantro & sour cream
- Shrimp & corn chowder with red pepper glaze

## ENTREE

- Sundried tomato ravioli with wilted baby arugula, roasted wild mushroom, and Spanish extra virgin olive oil - \$28
- Butternut squash basket full of roasted vegetables with baked eggplant and balsamic syrup - \$28
- Herbed chicken breast with Boursin tarragon sauce - \$28
- Mediterranean chicken breast with artichokes, kalamata olives, tomatoes, and feta cheese in a white wine butter sauce - \$30
- Grilled chicken breast with tomato and fennel-orange salsa - \$28
- Black pepper panko crusted ahi tuna with a cucumber-avocado relish - \$38
- Seared sea bass in a blueberry-orange reduction - \$33
- Grilled Angus rib-eye steak smothered in mushrooms, onions, and a pink peppercorn demi-glaze sauce - \$36
- Pan seared petit filet mignon served with red potatoes, in a demi-glaze sauce - \$38



# LUNCH BUFFETT

50 GUESTS MINIMUM

ALL LUNCH ENTRÉES INCLUDE COFFEE SERVICE & ICED TEA

DELI - \$30

- Seasonal fruit display
- Marinated cherry tomatoes, mushrooms, cucumbers, Italian vinaigrette, field greens salad, an assortment of sliced bread, sandwich roll & croissants
- Roast beef, smoked ham, roasted turkey breast, and tuna salad
- Sliced cheese, beefsteak tomatoes, red onion, and lettuce
- Mustards, mayonnaise and basil aioli
- Assorted house made cookies and brownies

CALI MIX - \$34

- Valley fruit salad, toasted honey-yogurt dressing
- Red potato salad, avocado-lime ranch dressing
- Field greens with marinated vegetables, cider vinaigrette
- Three cheese quesadilla, corn salsa fresca
- Penne pasta, arugula, pine nuts, sun dried tomatoes
- Grilled vegetables, red pepper cream
- Fresh fruit tart





# LUNCH BUFFETT

50 GUESTS MINIMUM

ALL LUNCH ENTRÉES INCLUDE COFFEE SERVICE & ICED TEA

## LUNCHEON - \$42

- Classic caesar salad
- Balsamic glazed grilled vegetable salad
- Chicken waldorf salad
- Seared salmon, tomato and kalamata olive butter sauce
- Grilled chicken with black bean salsa fresca
- Sundried tomato ravioli, wild mushrooms & baby spinach
- Coconut cream cheese flan

## SOUTH OF THE BORDER - \$34

- Field greens with marinated vegetables, chipotle ranch dressing
- Fajitas (chicken or steak) with grilled vegetables
- Tri-color corn tortillas chips, guacamole
- Rice and beans, salsa fresca, pico de gallo
- Sauteed onions, sour cream, lettuce and shredded cheese





# A LA CARTE

## PASSED HORS D'OEUVRES

(MINIMUM OF 50 PER SELECTION, EACH ITEM IS PRICED PER PIECE)



COLD - \$4.50

- Pesto and goat cheese crostini
- Honey apple brie bite
- Classic tomato bruschetta
- Vegan avocado mini tacos with salsa fresca

HOT - \$4.00

- Panko breaded artichoke with boursin cheese
- Arancini ball with pomodoro & mozzarella filling
- Vegetable egg roll
- Potstickers

COLD - \$5.50

- Seared salmon cucumber cup with mango papaya salsa
- Caprese skewers
- Vegetarian mini black bean Tostada
- Seasonal fresh fruit kabob

HOT - \$4.50

- Brie & pear phyllo pouch
- Spanakopita
- Puff pastry with stilton cheese & port infused onion confit
- Black bean empanada with jack cheese & onions
- Spinach florentine mushroom cup with bechamel sauce

COLD - \$6.50

- Ahi tuna spoon with wasabi drizzle
- Jumbo shrimp with ancho cocktail sauce
- Smoked salmon tartlet, caper sour cream & dill
- Steak crostini with chive sour cream

HOT - \$5.50

- Chicken stuffed mushroom
- Ginger-soy glazed chicken brochette
- Thai beef satay with spicy peanut sauce

HOT - \$6.50

- Salmon & mushroom duxelles puff pastry
- Mini lamb chop with basil & arugula pesto
- Chicken tequila burrito
- Crab cake with chile mango sauce
- Grilled shrimp satay with thai chile sauce
- Polenta canape served with savory short ribs



# DISPLAYS

## PRICED PER PERSON

### ARTISAN CHEESE BOARD - \$10

- Domestic & imported, crackers
- Dried fruit
- Assorted nuts

### ASSORTED GRILLED VEGETABLES - \$7

- With ranch, aioli, or hummus dipping sauces

### SEASONAL FRUIT - \$7

- INCLUDES 2-3 PIECES PER PERSON
- Served with yogurt dipping sauce

### SEAFOOD ASSORTMENT - \$32

- Smoked fish, prawns
- Mussels & clams
- Crab legs
  - with cocktail & tartar sauce

### SUSHI - \$26

- Tuna, Nori, and California rolls
- Assorted sashimi
- Spicy tuna roll
  - garnished with pickled ginger, wasabi & soy sauce

### ANTI PASTO - \$9

- INCLUDES 1-2 PIECES PER PERSON
- Assortment of cured meats, mixed olives, roasted peppers, artichokes and mozzarella cheese

### BAKED BRIE IN PUFF PASTRY - \$95

- SERVES 35
- Walnut-mango chutney, sliced French bread
- Dried and fresh fruits





# DINNER STATIONS

PRICED PER PERSON - NOT APPLICABLE FOR STAND ALONE MEALS

## ASIAN STIR-FRY - \$16

- Egg rolls
- Beef, chicken or vegetarian
- Seasonal vegetables over fried rice

## CALIFORNIA PASTA - \$14

- Penne & rotini garden pasta
- Spicy marinara and creamy tarragon sauce
- Fresh parmesan
- Garlic bread

## SANTA FE - \$19

- Beef or chicken fajitas
- Salsa fresca, romaine, shredded
- Cheese, sour cream and guacamole

## BOMBAY STATION - \$25

- Chicken tikka masala
- Green curried vegetables
- Basmati rice & naan with raita

## FRENCH COUNTRYSIDE - \$30

- Cabernet-basil braised beef short ribs
- Scalloped potatoes, wild mushroom and sundried tomato ragout
- Brandied cream sauce

## MASHED POTATO BAR - \$20

- Buttery fluffed mashed potatoes with roasted bell pepper
- Garlic and jalapeno options
- Served with green onions, shredded cheese, bacon crumbles & sour cream

## VIVA MEXICO - \$24

- Chips & salsa
- Tacos station includes:
  - Shrimp, carne asada, grilled chicken
  - Marinated grilled vegetables with
  - Guadillo sauce, tortillas
  - Pico de gallo, sour cream, guacamole
  - Shredded cabbage, lettuce, radish
  - Shredded cheese & salsas

## CHINESE DELIGHT - \$26

- Chicken pot stickers
- Pork shumai
- Firecracker wontons
- Cilantro soy ginger sauce
- Siracha Chinese chicken salad
- Cilantro soy vinaigrette
- White rice

## NAPA VALLEY - \$30

- Antipasto display featuring
  - Charcuterie, artichokes, roasted peppers, pesto, fresh mozzarella
  - Domestic & imported cheeses, bread sticks, baguettes & gluten free crackers, fresh & dried fruit & mixed nuts
  - Bruschetta bar with toasted crostini, roasted garlic hummus (vegan), roasted pepper tapenade & garlic basil dip





# PLATED DINNER

PRICED PER PERSON  
THE HIGHEST PREVAILING PRICE APPLIES TO ALL ENTREES

## STARTER - SELECT (1) SOUP AND SALAD

- Additional \$8.00 per person for soup and salad

### SALAD

- Mixed baby field greens with grilled tomato wedges, orange-basil vinaigrette
- Classic Caesar with grated parmesan cheese & croutons
- Baby spinach and endive, roasted pear dressing
- Spring mix with crumbled blue cheese, candied walnuts, aged balsamic

### SOUP

- Caramelized onion & portobello mushroom with citrus-green onion crouton
- Chicken tortilla soup with cilantro and cheese
- Creamy roasted poblano with corn, cilantro & sour cream
- Shrimp & corn chowder with red pepper glaze

## ENTREE - SELECT 2

### • LAND

- Slow roasted Spanish-style short ribs with sautéed root vegetables - \$52
- Ginger-glazed pork tenderloin served with port mushroom ragout & rosemary - \$46
- Bacon-wrapped filet mignon with drunken mushrooms & truffle demi-glace - \$62
- Herb-crusted rack of lamb with flageolet bean ragout & rosemary demi-glace - \$63
- Oven-roasted chicken breast smothered in a port wine sauce - \$48
- Grilled petit filet mignon & sautéed prawns with shiitake mushrooms, truffle demi-glace & roasted white corn cream sauce - \$75
- Slow roasted prime rib - \$68 \*Only for upgraded events (French Style Service - \$3.50 PP)

### • GARDEN

- Vegan vegetable enchilada with vegan cheese and cilantro lime rice - \$38
- Tomato-basil & portobello napoleon with breaded goat cheese & basil oil - \$40
- Grilled vegetable & polenta lasagna with pesto mozzarella cheese & tomato-basil sauce - \$42

### • SEA

- Seared salmon served with a mango avocado salsa - \$50
- Sea bass served with poblano-potato gratin with saffron-infused buerre blanc and an aged balsamic syrup - \$58
- Grilled pacific halibut with sorrel-chardonnay sauce - \$56



# DINNER BUFFET

50 GUESTS MINIMUM

ALL ENTRÉES INCLUDE FRESHLY BAKED ROLLS, SWEET BUTTER, SEASONAL VEGETABLES, COFFEE & TEA SERVICE

## SALAD (SELECT 1)

- Classic caesar with grated parmesan cheese and croutons
- Wild greens with baby spinach, chef's choice dressing

## PASTA (SELECT 1)

- Herbed chicken orecchiette, shiitake & cremini mushrooms
- Bowtie pasta, prosciutto, green peas, cherry tomatoes, caramelized shallots & baby arugula

## ENTREE

1 ITEM - \$57.00 | 2 ITEMS - \$59.00 |

3 ITEMS - \$65.00 | 4 ITEMS - \$69.00

- Chicken Provencal with mushrooms and tomato in a rosemary butter sauce
- Grilled chicken jambalaya sauce with chile de arbol aioli drizzle
- Grilled Salmon served with mango avocado salsa
- Pepper seared salmon guava-tamarind sauce
- Eggplant parmigiana tomato sauce with mozzarella cheese (vegan option)
- Vegan vegetable enchilada with vegan cheese and cilantro lime rice
- 1 carving station for 1 entree (carving attendant included) : Honey glazed ham | Roasted Turkey Breast | Seared Beef Tenderloin

## SIDES

CHOOSE 1 (for 1-2 item entree)

CHOOSE 2 (for 3-4 item entree)

- Scalloped potatoes
- Creamy polenta
- Mashed potatoes
- Basmati rice with cranberries & toasted almonds
- Fresh assorted seasonal vegetables
- Chipotle and cheddar cheese mashed potatoes





# CARVINGS

CARVING ATTENDANT \$85 PER HOUR

ADD ONS TO PLATED OR BUFFET MEALS

ALL CARVINGS ARE SERVED  
WITH ASSORTED ROLLS

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ROAST SIRLOIN OF BEEF - \$400

- SERVES 50
- Horseradish mayonnaise, sour cream & demi-glaze

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HONEY-GLAZED COUNTRY HAM - \$300

- SERVES 50
- Mustard & mayonnaise

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ROASTED TURKEY BREAST - \$200

- SERVES 50
- Cranberry sauce, mustard & mayonnaise

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SEARED BEEF TENDERLOIN - \$325

- SERVES 25
- Horseradish mayonnaise, sour cream & demi-glaze

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PRIME RIB - \$ MARKET PRICE

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# CHILDREN'S MENU

PRICED PER CHILD 2 - 12 YEARS OF AGE  
UNDER 2 IS FREE

## \$35



Beverage included

Seasonal fruit salad

Choose one entrée

- Hamburger or cheeseburger with french fries
- Spaghetti marinara & parmesan cheese
- Chicken fingers with french fries and ranch
- Mac n' cheese
- Cheese or pepperoni pizza

Dessert

- Ice cream sundae



# DESSERT



## PLATED

\$7.50 PER PERSON

- Tiramisu
- Lemon Tart
- Pecan Tart
- Carrot Cake
- Pistachio Cake
- Peach Cobbler
- Fresh Fruit Tart
- Raspberry Cake
- Mango Mousse Cake
- Double-Chocolate Cake
- Cheesecake with Raspberry Sauce
- German Chocolate Cake
- Chef's Choice Trio Dessert Sampler

\*Additional \$2.00 Per Person

## STATIONARY

PRICED AS INDICATED  
BELOW

- Chocolate Dipped Strawberries - \$48 per dozen
- Mini Dessert Assortment - \$46 per dozen
- Chocolate Chip Cookies - \$30 per dozen
- Chocolate Fountain Rental - \$300
- Assorted Dipping Treats - \$6 per person
- Special Occasion Cake Cutting - \$3.50 per person
  - includes plates and utensils



# MENUS

## LATE NIGHT SNACKS

PRICED PER PERSON

### TRAY PASSED

- Mini sliders - \$6.50
- Mini donuts with chocolate milk - \$6.00
- Quesadillas with sour cream and salsa - \$6.50
- Mini grilled cheese sandwiches with tomato soup - \$7
- 3 cheese or pepperoni pizza - \$8.00
- Churros with chocolate dipping sauce - \$5.50

### STATIONS

- French fries with ranch, mustard & ketchup dipping sauces - \$6.50
- Nachos with cheese, sour cream & jalapeño - \$6
  - Add Beans for \$3, Chicken for \$5, or Beef for \$6
- Fresh popped popcorn - \$4
  - Flavored seasoning available (choice of cheddar, ranch, or jalapeno)
- Street tacos - \$20 + Chef's Fee of \$150
  - Carne asada, al pastor & chicken
  - Coleslaw, cilantro, onions, radish
  - Assorted hot sauces





# BAR PACKAGES

## WINE AND BEER PACKAGE

House selected chardonnay & cabernet sauvignon, house selected champagne, domestic & imported beers assorted sodas, mineral waters & juices

- 2 HOURS \$33 PER PERSON
- 3 HOURS \$37 PER PERSON
- 4 HOURS \$40 PER PERSON
- 5 HOURS \$43 PER PERSON

## PREMIUM BRAND BAR PACKAGE

Premium brand mixed drinks, premium selected chardonnay & cabernet sauvignon, premium selected champagne, domestic and imported beers, assorted sodas, mineral waters & juices

- 2 HOURS \$49 PER PERSON
- 3 HOURS \$53 PER PERSON
- 4 HOURS \$56 PER PERSON
- 5 HOURS \$61 PER PERSON

## HOUSE BAR PACKAGE

House brand mixed drinks, house selected chardonnay & cabernet sauvignon house selected champagne, domestic and imported beers, assorted sodas, mineral waters & juices

- 2 HOURS \$38 PER PERSON
- 3 HOURS \$42 PER PERSON
- 4 HOURS \$46 PER PERSON
- 5 HOURS \$50 PER PERSON

## CASH BAR/CASH- TICKET PRICES

For Sodas, Juices, Beer, Wine, and Well Mixed Drinks. Premium Beverages are not included.

- ASSORTED SOFTS DRINKS & JUICES - \$5
- DOMESTIC BEER SELECTION - \$8
- IMPORTED BEER SELECTION - \$9
- CRAFT BEER SELECTION - \$10
- HOUSE SELECTED WINE & CHAMPAGNE - \$12
- WELL SELECTION MIXED DRINKS - \$12
- PREMIUM WINES - \$15
- PREMIUM SELECTION MIXED DRINKS - \$15
- HIGH END PREMIUM - \$18

## NON-ALCOHOLIC BEVERAGE PACKAGE

- NON-ALCOHOLIC BEVERAGES (MOCKTAILS, ASSORTED SODAS, MINERAL WATERS & JUICES)
- \$25 PER GUEST FOR 5 HOURS
- \$35 PER GUEST FOR UNLIMITED

*\$350 per server per (50) Guests for table side beverage service*



# LIQUOR LIST

## BEERS

DOMESTIC BEERS  
budlight, budweiser, coors lite

### IMPORTED BEERS

corona, dos xx lager, guinness stout, heineken,  
st. pauli (non-alcoholic), samuel adams, stella,  
lagunitas IPA, firestone pivo, green flash double IPA

### ON TAP

corona, lagunitas, coors lite, modelo especial  
*\*alternative taps may be available upon request*

## HOUSE WINE

Corinthian chardonnay, Corinthian cabernet  
sauvignon, meomi pinot

## PREMIUM WINE

la crema chardonnay, newton "skyside"  
cabernet sauvignon  
*\*wine list available upon request*

## HOUSE CHAMPAGNE

domaine chandon

## SODAS & JUICES

coke, diet coke, sprite, ginger ale  
orange juice, pineapple juice, cranberry juice,  
mineral water



## HOUSE BRAND LIQUORS

SCOTCH  
Johnny Walker Red

GIN  
Gordon's

RUM  
Captain Morgan White

WHISKY  
Well Made

TEQUILA  
Well Made

VODKA  
Well Made

BRANDY  
Korbel

LIQUORS  
Baileys Irish Cream, Butterscotch Schnapps,  
Kahlua, Peach Schnapps

## PREMIUM LIQUORS

ADD \$15 UPGRADE PER PERSON

SCOTCH  
Johnny Walker Black

GIN  
Tanqueray

RUM  
Captain Morgan

WHISKY  
Bulleit Bourbon

TEQUILA  
Don Julio Blanco

VODKA  
Tito's Vodka

COGNAC  
Hennessey VS

LIQUORS  
Amaretto di Sarona, Baileys Irish Cream, Campari,  
Chambord Cointreau, Frangelico,  
Grand Marnier, Kahlua, Midori



# FREQUENTLY Asked Questions

## PARKING

We do not validate parking however there is parking available along the street. There is a nearby parking garage steps away from our venue. If Valet Parking is desired, please inform your event manager

## DECOR

Charger plates are not included as part of the rentals. We do not allow loose glitter, helium balloons, or open flames. Confetti is permitted with a cleaning fee. CGB has Standard Gold Chargers available for rent. Please consult with your Event Manager for details.

## TAXES & GRATUITY

22% Operations Fee is applied to all items

9.375% Sales Tax is applied to all items including rentals

## PAYMENTS/SECURITY DEPOSITS

At booking - 1/3 of the estimated event total is due

6 months/halfway from booking an event - 1/3 of the estimated event total due

14 days prior to the event - final balance due

A \$1,500 retainer will be collected with the final payment for any last minute, or day of add ons

Any remaining monies will be refunded within 10 days

## GROUP TASTINGS

Tastings will be held once every three months. All Tastings are Group Tasting Events.





FREQUENTLY

# Asked Questions

## POLICIES

Outside catering is allowed with special pricing

Please ask your coordinator for details Meal Counts are REQUIRED no later than two weeks prior to the event

Any changes made to room set-up after the 2 week deadline will result in additional labor charges

Special or extraordinary cleaning, as a result of your event, may result in additional charges

## When Can I Schedule My Wedding Rehearsal?

Rehearsals are scheduled Tuesday- Saturday between 1-4 PM depending on the event schedule. Make sure everyone arrives 10-15 minutes early

The rehearsal date & 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

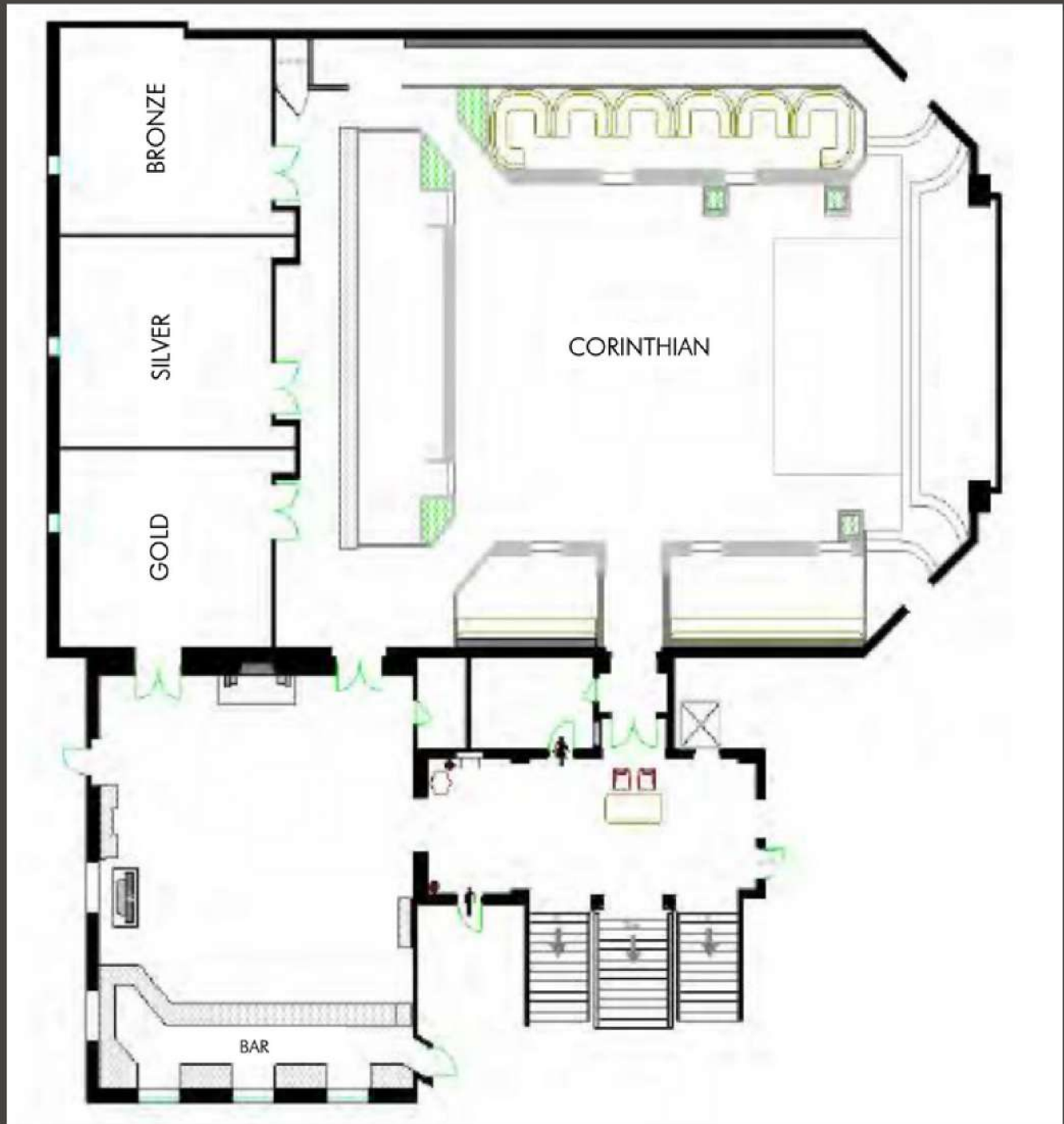
## How Long Do I Have Corinthian Grand Ballroom Event Detailing Manager For?

3 hours, consisting of one, one-hour in-person meeting, and 2 hours of emails and phone calls. \*Additional hours are available for purchase





# Main Floor





# CORINTHIAN GRAND BALLROOM

## Policies

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### ✓ Professionalism

- Day of coordinator is required (please consult your salesperson for more information)
- Rates are guaranteed with a signed contract only
- Space is subject to availability



### ✓ Bar

- Fees will apply if Guests or hosts bring in outside alcohol.
- Any confiscated Alcohol will not be returned.
- Only approved Alcohol of Wine and Champagne may be brought in with a corkage fee.

### ✓ Security

- Security is required if having a bar of any kind or if The Corinthian Grand Ballroom Management deems it necessary. The cost will be added to the final invoice
- The security fee is \$45.00/hour per officer (two officers are required for a minimum of 4 hours)

### ✓ Food

- If you choose not to use a caterer on our Approved Catering list you must get prior approval from The Corinthian management
- Kitchen is not available for use



### ✓ Service Charge

- All food & beverage sales are subject to a 22% Operations Fee



## CONTACT US!

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