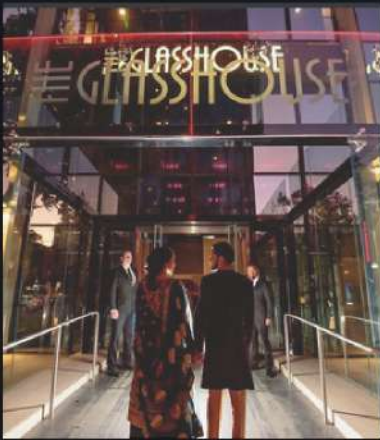


# THE GLASSHOUSE

## SALES PACKET



84 W SANTA CLARA ST. STE. 100  
SAN JOSE, CA, 95113

PHONE: (408) 606-8148



EMAIL: [INFO@TGHSJ.COM](mailto:INFO@TGHSJ.COM)



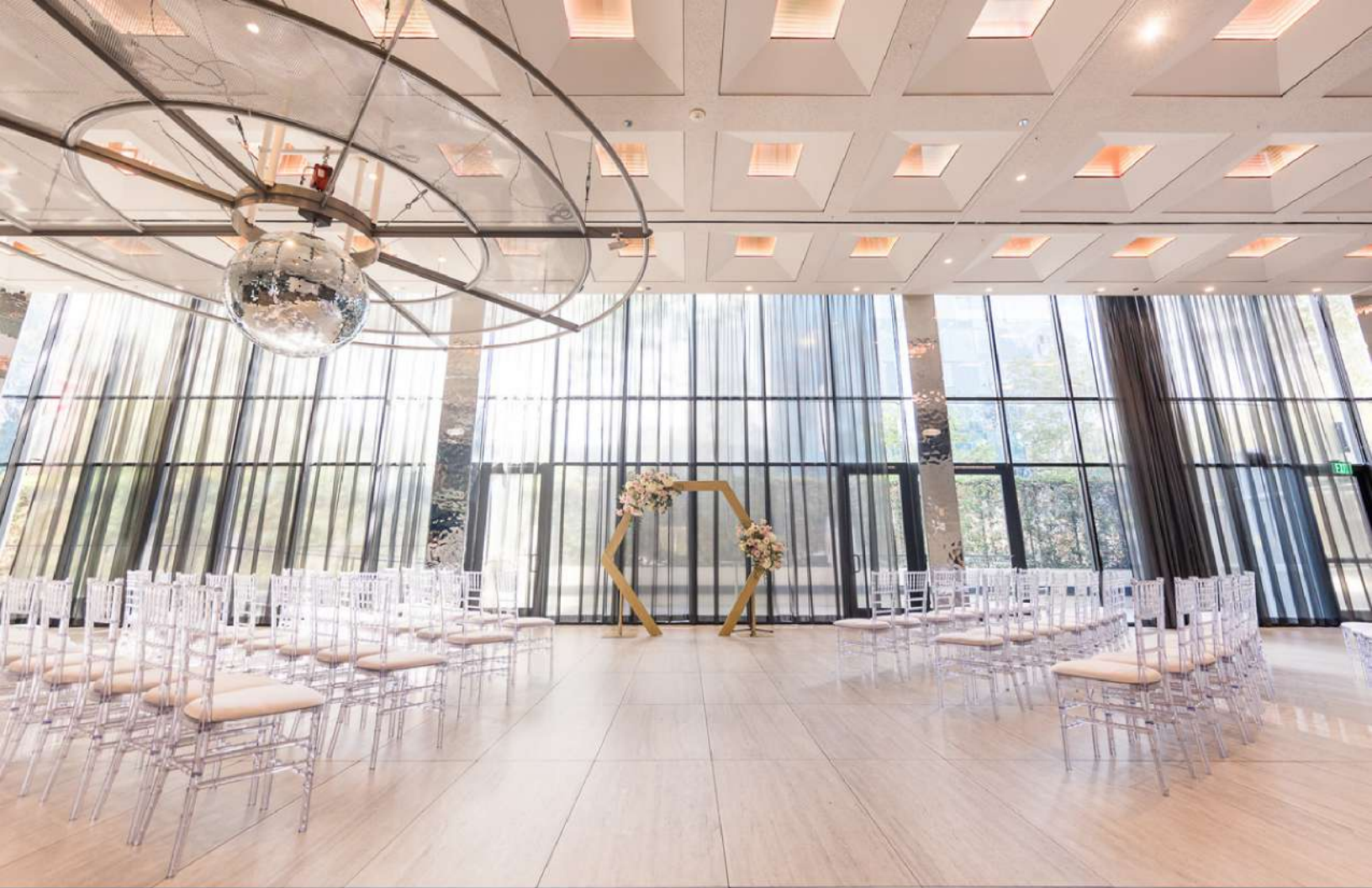


# THE GLASSHOUSE

THE PREMIER SPACE FOR  
WEDDINGS, RECEPTIONS,  
CORPORATE EVENTS, RELIGIOUS  
CEREMONIES & PRIVATE  
PARTIES IN THE BAY AREA

We're thrilled that you're thinking of us for your special event! We are a 12,000 square foot event venue in the heart of downtown San Jose, one of the largest spaces in the area! The GlassHouse is known for its modern and stylish interiors with many thoughtful details, complemented by a stunning open air patio. The space is entirely adaptable, making it the ideal venue to host unique and memorable events of any kind for up to 900 guests! Some of the events we've housed in the past are corporate events, cocktail receptions, weddings, photo shoots, product launches, film shoots, Bar/Bat Mitzvahs, dinner parties, seminars, sangeets, birthday parties, concerts, tradeshow, team building and more!





# The Venue

At The GlassHouse San Jose, we pride ourselves on customizing each and every event to our clients' specific vision. Therefore, we do not have a set food and beverage minimum, nor set rental costs. We truly want to get to know our couples' visions and budgets, so we can create an event of Pure Perfection within the budget you are striving for.

Please enjoy reading through our offerings and sample menus below. Also, remember this is just a very small sample of what our culinary team and mixologists are capable of providing for your special occasion. It is our pleasure to speak to you and learn more about your vision to better understand your budget so that we can truly create a custom package that ensures your event is held to Pure Perfection!



# Venue Rental Rate Includes:

Full use of The GlassHouse and set up for up to 300 guests\*

\*Guest counts over 300 may result in additional charges.

3 Hours of Set Up Time

5 Hours of Event Time

1 Hour of Clean Up Time

\*\*Outside catering is permitted.

If outside catering is preferred a fee of \$35++ per person will be added if caterer provides services. \$55++ if we provide the staff\*\*

Tables, Banquet Chairs

House Linens & Glassware

Coordination & Staffing

Prices are subject to Operations Fee 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





# BOOKING PROCEDURES

## Date Hold

- We can hold a date at no charge for one (1) week.
- If someone within that week wants to book the date, we will issue a 48hr right of refusal.
- If we do not hear from you after one (1) week your date will be released without notification.

## Securing Date

- Signed Contract
- Deposit is 1/3 of the estimated event total, due at time of booking

## Remaining Deposit

- 1/3 of the estimated event total is due 6 months/halfway between booking and the event
- Remaining balance due 14 days prior to the event date
- \$1,500 retainer will be collected for any last minute, or day of add ons. Any remaining monies will be refunded within 10 days

## Policies

- Any outside rentals are strongly encouraged to be from our preapproved vendor list. If you are seeking other vendors, they must be approved by The GlassHouse staff.
- 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







# BREAKFAST BUFFET

## PRICED PER PERSON

### THE GLASS CEILING 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 GLASSHOUSE - \$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

5 THE GLASSHOUSE





## 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

THE GLASSHOUSE





# PLATED LUNCH

PRICED PER PERSON- HIGHEST PREVAILING  
PRICE APPLIES TO ALL ENTREES

## STARTER

- Choose one salad or soup (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, 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
- 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
- Street corn salad served in a mason jar

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  
HIGHEST PREVAILING PRICE APPLIES TO ALL ENTREES

## STARTER - SELECT (1) SOUP OR SALAD

- Additional \$8.00 per person for both 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

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

### • SEA

- Seared salmon served with mango avocado salsa - \$54
- Grilled pacific halibut with sorrel-chardonnay sauce - \$56
- Sea bass served with poblano-potato gratin with saffron-infused buerre blanc and an aged balsamic syrup - \$58



# 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
- Chipotle and cheddar cheese mashed potatoes



THE GLASSHOUSE



# 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

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

HONEY-GLAZED COUNTRY HAM - \$300

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- SERVES 50
  - Mustard & mayonnaise
- 

ROASTED TURKEY BREAST - \$200

---

- SERVES 50
  - Cranberry sauce, mustard & mayonnaise
- 

SEARED BEEF TENDERLOIN - \$325

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

PRIME RIB - \$ MARKET PRICE

---





# CHILDREN'S MENU

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

## \$35



#GLASSHOUSE

BEVERAGE INCLUDED  
SEASONAL FRUIT SALAD

CHOOSE (1) 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

Drink tickets are charged at a blended rate of \$12 per ticket for House Brand Wine and Champagne, Well Mixed Drinks, Domestic and Imported Beers, and Soft Drinks only. Premium Wine and Champagne, Shots, & Premium Mixed Drinks 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 SELECTION MIXED DRINKS - \$16
- HIGH END PREMIUM - \$20

## 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,  
laugunitas IPA, firestone pivo, green flash double IPA

### ON TAP

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

## HOUSE WINE

glasshouse chardonnay, glasshouse 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

## NON-ALCOHOLIC BEVERAGE PACKAGE

unlimited non-alcoholic beverages  
(assorted sodas, mineral waters & juices)  
\$35 per guest

## 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

Hennesey 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 a parking structure located less than half a block away, near San Pedro Market

## DECOR

- Charger plates can be rented through the venue space for an additional cost

## TAXES & GRATUITY

- 22% Operations Fee is applied to all items
- 9.375% Sales Tax is applied to all items including rentals

## PAYMENTS/SECURITY DEPOSIT

- Deposit is 1/3 of the estimated event total, due at time of booking.
- 1/3 of the estimated event total is due 6 months/halfway between booking and the event
- Remaining balance due 14 days prior to the event date
- \$1,500 retainer will be collected with final payment for any last minute, or day of add ons
- Any remaining monies will be refunded within 10 days

## EXTENDING EVENT TIMES

- We can stay open as late as 2 AM with last call for alcohol at 1:30 AM
- Extended times will cost an additional fee of \$1,000 ++ per event hour

## VENDORS

- Clients are allowed to use vendors outside of our preferred vendor list, but they must be preapproved through The GlassHouse

## TASTINGS

- Tastings are complimentary after your event is booked. If you're interested in tasting prior there is a fee & once booked will be applied towards credit for your event.

*\*Tastings are provided at the discretion of the venue.*

## PARKING SPACES

*(on market street)*

- We strongly suggest the use of our preferred vendor, attached information below
  - All About Parking
    - 650.206.8817
    - [Allaboutparking.com](http://Allaboutparking.com)

## POLICIES

- Outside catering is allowed with special pricing. Please ask your Event Manager for details.
- Meal Counts are REQUIRED no later than two weeks 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.
- 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.

## 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 GLASSHOUSE EVENT MANAGER FOR?

- 5 hours. Additional hours are available for purchase





# #GLASHOUSE

84 W SANTA CLARA ST. STE. 100  
SAN JOSE, CA, 95113

PHONE: (408) 606-8148  
EMAIL: [INFO@TGHSJ.COM](mailto:INFO@TGHSJ.COM)

