

WEDDING PACKET



THE GLASSHOUSE

ROOM RENTAL RANGES FROM \$5,500 TO \$10,500

AVERAGE PER PERSON COST IS BETWEEN \$75 TO \$180

ABOVE PRICING EXCLUSIVE OF OPERATING FEE AND SALES TAX



100 PERSON MINIMUM ON WEEKENDS FOR EVENTS SIX MONTHS OR FURTHER OUT

CONTACT A SALES MANAGER FOR SMALLER WEDDINGS MIDWEEK OR WITHIN A SIX-MONTH BOOKING RANGE



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 set food and beverage minimums, nor set rental costs. We truly want to get to know our couples' visions and budget, so we can best understand your needs and desire for your event ensuring it is Pure Perfection.

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 try our best to merge your wishes with our offerings.

Venue Rental Rate Includes:

Full use of the GlassHouse and set up for up to 300 guests

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 required. If caterers do not supply staff, a fee of \$55++ will be added for our staffing.**

Tables, Banquet Chairs

House Linens & Glassware

8 Hours of Coordination & Staffing

Food & beverage charges are subject to operation fee & sales tax

Prices are subject to change

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.

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

Securing Date

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

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



PACKAGES

SILVER

Displayed Hors D'oeuvres: Artisan cheese board

Choose (2) Hors D'oeuvres:

- Brandied walnut crostini
- Smoked chicken bruschetta, roasted corn relish with chipotle aioli
- Pesto & goat cheese crostini
- Polenta canape with bleu cheese & roasted red bell pepper
- Honey apple brie bites
- Classic tomato bruschetta
- Panko breaded artichoke with boursin cheese
- Arancini ball with pomodoro & mozzarella filling
- Vegetable egg rolls
- Potstickers
- Brie & pear phyllo pouches
- Spanakopita
- Puff pastry with stilton cheese & port infused onion confit

Choose (1) Salad:

- Mixed baby field greens with grilled tomato wedges, orange-basil vinaigrette
- Classic Caesar with grated parmesan cheese & croutons

Choose (2) Entrees:

All entrees include freshly baked rolls, sweet butter, coffee, and tea service

- Oven roasted chicken breast in a port wine sauce
- Tomato-basil & portobello napoleon with breaded goat cheesecake & basil oil (V)
- Grilled vegetable & polenta lasagna pesto mozzarella cheese & tomato-basil sauce (V)
- Ginger-glazed pork tenderloin port mushroom ragout & rosemary

BEER & WINE PACKAGE - 5 hours

INCLUDES:

- House selected chardonnay & cabernet sauvignon
- House selected champagne
- Domestic & imported beers
- Assorted sodas, mineral waters & juices

PRICED PER PERSON

\$120++ WITH BEER AND WINE

\$105++ WITH NON-ALCOHOL

Includes: Complementary Chivari Chairs and No Cake Cutting Fee



PACKAGES

TITANIUM

PRICED PER PERSON

\$150++

Includes: Complementary Chivari Chairs, Floor Length Linens, Lounge Furniture No Cake Cutting Fee, 2 Bottles of Champagne and Charcuterie in Wedding Suites, Votive Candles

Displayed Hors D'oeuvres:
Artisan cheese board with fresh seasonal fruit

Choose (3) Hors D'oeuvres:

- Black bean empanada with jack cheese & onions
- Spinach florentine mushroom cup with bechamel sauce
- Savory pecan-crusted bleu cheese bites
- Seared salmon cucumber cup with mango & papaya salsa
- Caprese skewers
- Chicken stuffed mushrooms
- Ginger-soy glazed chicken brochette
- Thai beef satay with spicy peanut sauce

Choose (1) Salads:

- Mixed baby field greens with grilled tomato wedges, orange-basil vinaigrette
- Classic Caesar with grated parmesan cheese & croutons
- Arugula, Tuscan bread, three olive-citrus vinaigrette

Choose (2) Entrees:

All entrees include freshly baked rolls, sweet butter, coffee, and tea service

- Mediterranean chicken breast served with artichokes, kalamata olives, tomatoes feta cheese with white wine butter sauce
- Grilled Angus rib-eye steak smothered in mushrooms onions & pink peppercorn demi-glace
- Grilled vegetable & polenta lasagna with pesto mozzarella cheese & tomato-basil sauce (V)
- Tomato-basil & portobello napoleon with breaded goat cheesecake & basil oil (V)
- Ginger-glazed pork tenderloin with port mushroom ragout & rosemary
- Sea bass poblano-potato gratin with saffron-infused buerre blanc in an aged balsamic syrup
- Seared salmon in a spicy roasted curry-ginger cream sauce

Plated Dessert:

- Cheesecake with raspberry sauce
- Double chocolate cake
- Dango mousse cake
- Coffee mousse cake
- Raspberry cake
- Pistachio cake
- Peach cobbler
- Carrot cake
- Fresh fruit tart
- Lemon tart
- Pecan tart
- Tiramisu



Bar Package- 5 hours
INCLUDES:

- House-brand mixed drinks
- House-selected chardonnay & cabernet sauvignon
- House selected champagne
- Domestic & imported beers
- Assorted sodas, mineral waters & juices*

**Champagne Toast included*

PACKAGES

PLATINUM

PRICED PER PERSON

\$180++

Includes: Complementary Chivari Chairs, Floor Length Linens, Lounge Furniture No Cake Cutting Fee, 2 Bottles of Champagne and Charcuterie in Wedding Suites, Votive Candles



DESSERT SAMPLER:
Chef's Choice

Premium Bar Package- 5 hours

INCLUDES:

- Premium brand mixed drinks
- Premium brand chardonnay & cabernet sauvignon
- Premium selected champagne
- Domestic & imported beers
- Assorted sodas, mineral waters & juices*

*Champagne Toast included

Choose (2) Displayed Hors D'oeuvres:

- Artisan cheese board
- Seasonal fresh fruit
- Antipasto, assortment of cured meats, mixed olives roasted peppers, artichokes & mozzarella cheese

Choose (3) Hors D'oeuvres:

- 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
- Salmon & mushroom duxelles puff pastries mini
- Mini lamb chop with basil & arugula pesto
- Chicken tequila burritos
- Crab cake with chile mango sauce
- Grilled shrimp satay with thai chile sauce

Choose (1) Salad:

- Mixed baby field greens with grilled tomato wedges, orange-basil vinaigrette
- Baby spinach & endive, roasted pear dressing
- Spring mix with poached pears, crumbled bleu cheese candied walnuts, aged balsamic vinaigrette
- Arugula, tuscan bread, three olive-citrus vinaigrette
- Romaine & radicchio, roasted red pepper & tortilla strips

Choose (2) Entrees:

All entrees include freshly baked rolls, sweet butter, coffee, and tea service

- Grilled petit filet mignon & sautéed prawns shiitake mushrooms in a truffle demi-glace & roasted white corn cream sauce (counts as 2 entree min)
- Oven roasted chicken breast with a port wine sauce
- Bacon wrapped filet mignon with drunken mushrooms & a truffle demi-glace
- Herb crusted rack of lamb with a flageolet bean ragout & rosemary demi-glace
- Tomato-basil & portobello napoleon with breaded goat cheesecake & basil oil (V)
- Grilled vegetable & polenta lasagna with pesto mozzarella cheese & tomato -basil sauce (V)
- Butternut squash basket with roasted vegetables, baked eggplant & balsamic syrup (V)

CHILDREN'S MENU

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

LIQUOR LIST

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 saron, 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. Valet services are also available, contact your sales manager for details.

DECOR

- Charger plates are not included as part of the rentals

TAXES & GRATUITY

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

PAYMENTS/SECURITY DEPOSIT

- The deposit is 1/3 of the estimated event total, due at the time of booking.
- 1/3 of the estimated event total is due 6 months/halfway between booking and the event
- The remaining balance is due 14 days prior to the event date
- 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

EXTENDING EVENT TIMES

- We can stay open as late as 2 AM with the last call for alcohol at 1:30 AM
- Extended times will cost an additional fee of \$1000 ++ per event hour

VENDORS

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

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

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

PARKING SPACES

(on market street)

- The GlassHouse can purchase up to 5 parking spaces directly in front of the venue.
- These spaces are perfect for any vendors that require easy access to the building or bring large vehicles.
- Spaces are \$100, per space, and must be requested a month prior to event.

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.

WHEN CAN I SCHEDULE MY WEDDING REHEARSAL?

- Rehearsals are scheduled two weeks prior to the event between Monday - Friday between 1-4 PM depending on the event schedule. Make sure everyone arrives 10-15 minutes early.
- Rehearsal date & time is subject to change

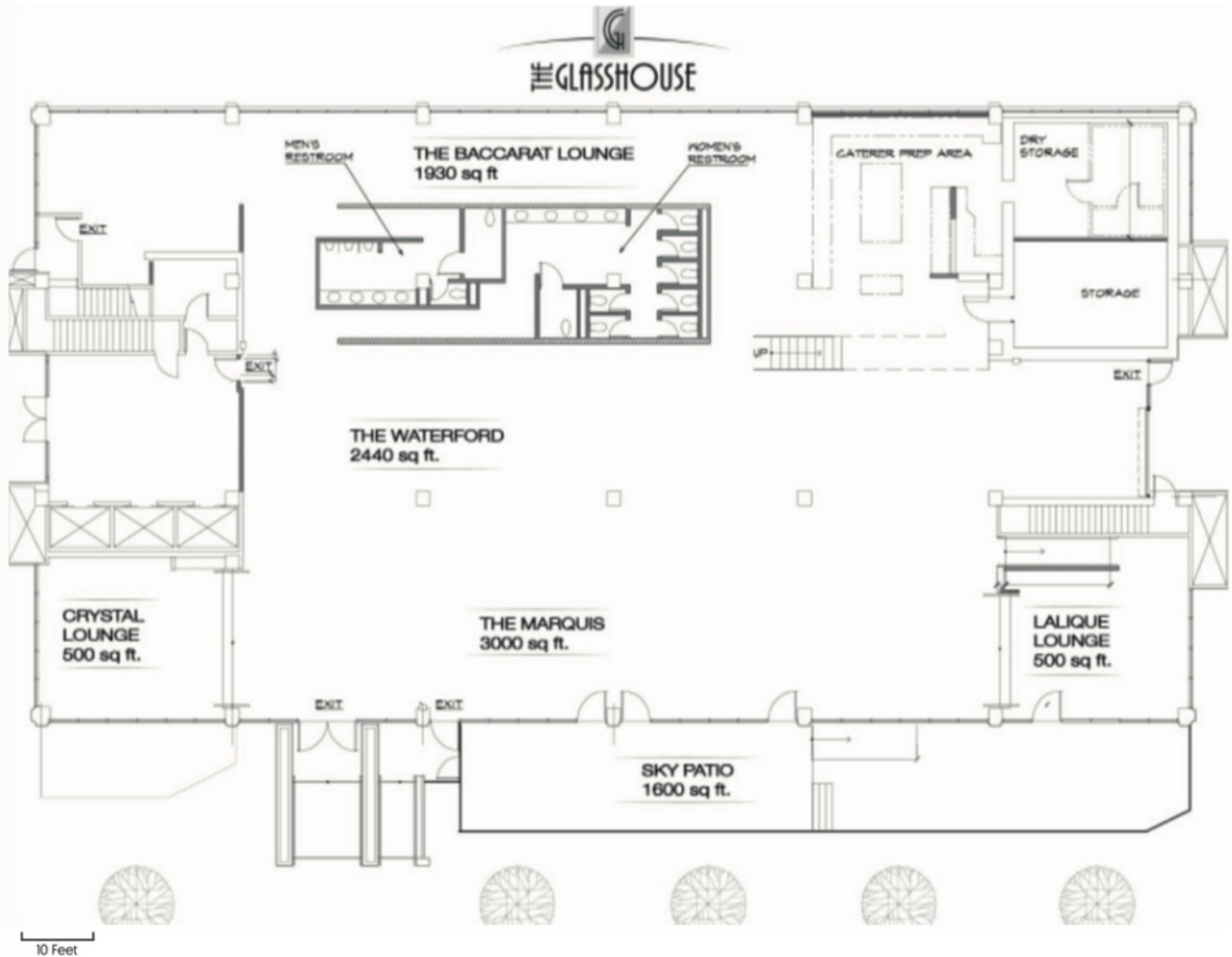
CAN I PICK UP MY ITEMS THE DAY AFTER MY EVENT?

- 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 THE GLASSHOUSE EVENT MANAGER FOR?

- 5 hours. Additional hours are available for purchase

MAIN FLOORPLAN





GLASSHOUSE

PHONE: (408) 606-8148

84 W SANTA CLARA ST. STE. 100

EMAIL: INFO@TGHSJ.COM

SAN JOSE, CA, 95113