



FULL SERVICE MEETING AND PARTY SUPPORT

Let us do all of the work for you. We work with local vendors to supply audio/visual equipment, specialty linen, floral arrangements, celebration cakes, balloon bouquets, fine chocolates and table decorations. You can take care of all your planning needs with one call!

The items listed below are only a small sample. Ask our banquet coordinator for more options, price and availability. Because we order from outside resources, advance notice is required as noted for each product.

FLOWERS – THREE BUSINESS DAYS NOTICE

Table centerpieces are our most popular order and range in price from \$40.00 to \$110.00, depending on size and floral choice. We can also provide items such as: floral bouquets, special occasion arrangements or a bud vase with a single red rose

AUDIO/VISUAL – TWO BUSINESS DAYS NOTICE

We can supply all of your A/V needs including screens, LCD projectors, laser pointers, slide projectors and overhead projectors. Because our rooms are small, amplification is usually not necessary. To assist you in cost savings, we do not have A/V personnel on site at the time of your event. If you would like this extra service, let us know. If you will be using an LCD or slide projector, plan on arriving at least 20 minutes before your function starts to set-up and test the equipment.

SPECIALTY CAKES – THREE BUSINESS DAYS NOTICE

Cake Choice: White Sponge or Chocolate Sponge

Filling Choice: Lemon Curd with Raspberries, Raspberry with Cream, Strawberry with Cream, Chocolate Mousse, Health Bar Crunch Chocolate Mousse, Fresh Bananas or Hazelnut Cream

Icing Choice: Buttercream, White Chocolate Buttercream, Chocolate Cream or Chocolate Ganache

Sizes: 8" round-serves 10

10" round-serves 12

12" round-serves 18

¼ sheet-serves 16

½ sheet-serves 32

¾ sheet-serves 48

Full sheet-serves 64

Many other cake options are available.
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BALLOONS – THREE BUSINESS DAYS NOTICE

Balloon table centerpieces, arches or large balloon bouquets. Whether elegant or light-hearted, all arrangements make the room come alive.

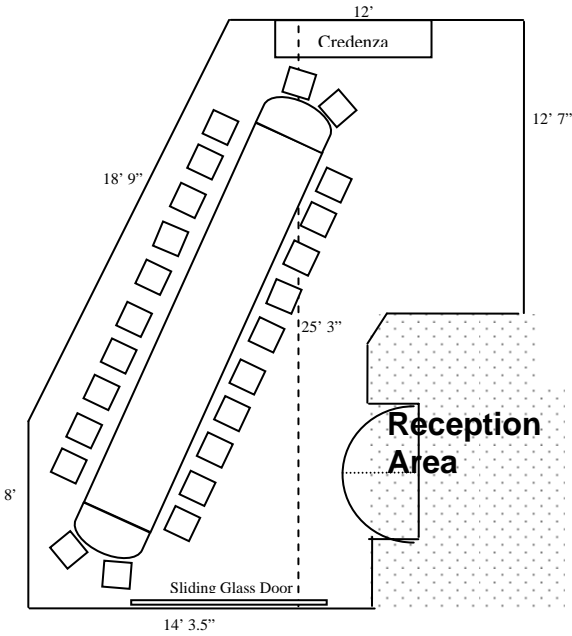
FINE CHOCOLATES – ONE WEEK NOTICE

Wide range of box sizes to choose from, including a box with 2 chocolate hand-made truffles-perfect for party favors

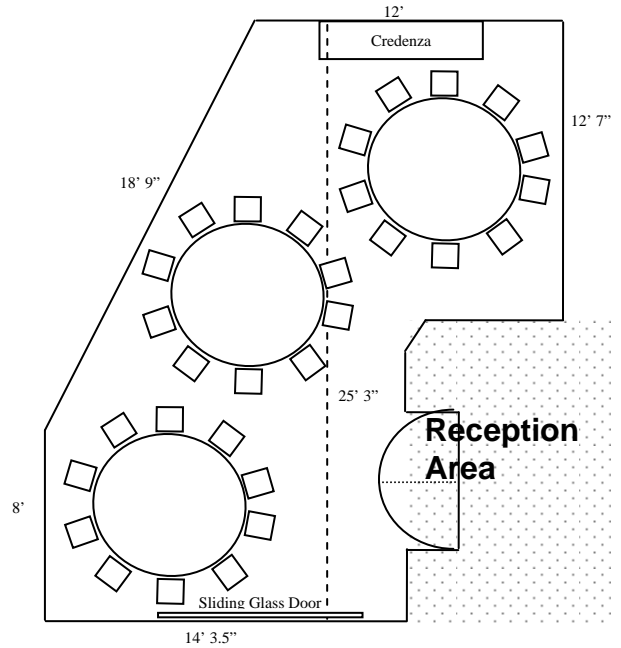
TABLE DECORATIONS – ONE WEEK NOTICE

From specialty linens to confetti to centerpieces, we can help you to make your table festive.

PRIVATE DINING ROOM FLOOR PLANS

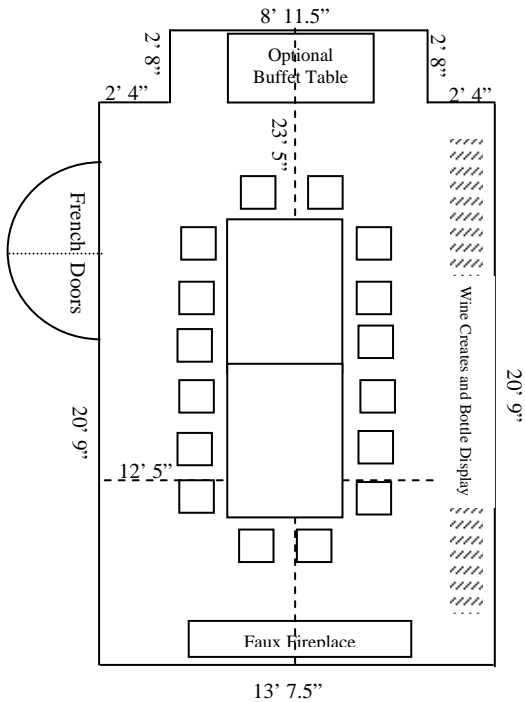


26 or Fewer Guests

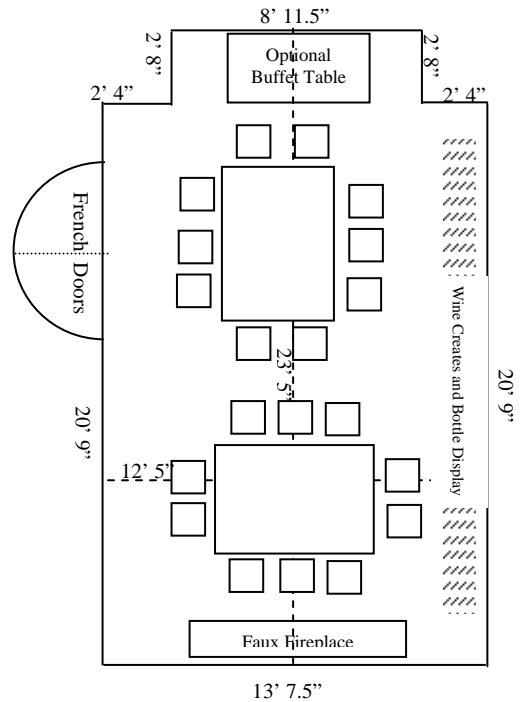


27 or More Guests

The Green Room



18 or Fewer Guests



18 or More Guests

The Wine Room

The GRILL

ON • THE • ALLEY

HORS D'OEUVRE



denotes items that can be served butler-style for your guests to pick-up as the tray is passed throughout the room by our staff. The remaining items on the list should be presented on a buffet or served at the dining table.



denotes items that take extra time in preparing and need to be ordered in advance.

⌚	House Cured Gravlaaks on Rye Toast Points (8 pieces) <i>Fresh salmon cured in vodka-tarragon mixture, sliced paper thin and served on rye toast points with green herb spread</i>	7.75
⌚	Bacon Wrapped Jumbo Prawns (8 pieces)	18.50
⌚	Salmon Tartare on Toast Points (8 pieces) <i>Raw salmon minced with capers, onions, anchovies and vinaigrette dressing</i>	7.75
⌚	Crab Cake Crostini (8 pieces)	10.50
⌚	Filet of Beef with a Creamy Horseradish Spread on Crostini (8 pieces)	16.00
⌚	Fresh Buffalo Mozzarella, Tomato and Basil on Toast Points (8 pieces)	4.25
⌚	Mediterranean Style Stuffed Mushrooms (8 pieces)	7.75
⌚	Steak Tartare on Toast Points (8 pieces) <i>Raw beef minced with capers, onions, anchovies and vinaigrette dressing</i>	13.75
⌚	Mini Beef Wellington (8 pieces)	16.00
⌚	Mini Chicken Wellington (8 pieces)	12.00
⌚	Skewers of Grilled Chicken and Bell Pepper (8 skewers)	12.00
⌚	Satay Chicken Skewers (8 skewers)	12.00
⌚	Teriyaki Beef Skewers (8 skewers)	16.00
⌚	Jumbo Shrimp Cocktail (5 Shrimp)	13.95
⌚	Cajun Shrimp Cocktail Served in a Martini Glass (5 Shrimp) <i>Gulf Shrimp seasoned with Cajun spices, served with Chilled Gazpacho for dipping</i>	13.95
⌚	Blackened Prime Rib Quesadilla (6 pieces)	10.95
⌚	Spinach-Artichoke Dip (serves 8) <i>Warm dip with spinach, artichokes, and granna parmesan, served with toasted sourdough</i>	10.75
⌚	Cold Grilled Vegetable Platter (serves 12)	12.50
⌚	Domestic and Imported Cheese Platter (serves 12)	25.00
	Garlic Cheese Bread (6 slices)	6.50
	Fried Calamari with Marinara Sauce (serves 2-4)	10.75
	Popcorn Shrimp with Cajun Tartar Sauce (serves 2-4)	12.95
	Oysters on the Half Shell (6 oysters)	12.50
	Lobster Martini (serves 2-4) <i>A Martini glass filled with lump lobster meat tossed with akavit & lime dressing on a celery root salad, garnished with caviar.</i>	21.75
	Seafood Platter (serves 6-8) <i>8 oysters, 8 shrimp, 8 oz. cured gravlaaks, 8 oz. crab meat, 8 oz. lobster salad</i>	72.00
	Seared Ahi Sashimi (serves 2-3) <i>Sesame encrusted Ahi tuna-seared rare, served with glass noodles, fried spinach, Asian dipping sauce, pickled ginger and wasabi.</i>	13.50

Hors d'oeuvre will be rung at applicable menu prices at the time of function.



Directions to The Grill on the Alley

Located adjacent to The Fairmont Hotel in the heart of downtown San Jose

172 S. Market St., San Jose, CA 95113

Parking: There are several lots within 2-3 blocks of The Grill. At lunchtime, we validate parking at selected lots participating in the city validation program (go to www.sjdowntownparking.com for a map and more information), several of which are free after 6:00 and on weekends. We can also validate parking at the lot under the Knight Ridder building (up to two hours for parking before 6:00 pm and full parking value for parking after 6:00 pm). The entrance to this lot is on San Fernando Street, 1/3 block East of Market Street.

FROM THE NORTH ON HIGHWAY 101 (SAN FRANCISCO)

Take Highway 101 South. Exit onto Guadalupe Parkway South (Hwy 87). Continue down 2 miles to the Julian Street exit and turn left. Go 3 blocks to Market Street and turn right. Go down 4 blocks and we will be on the left-hand side, across the street from a park. You will need to circle the park and we will be on the right-hand side.

FROM THE SOUTH ON HIGHWAY 101 (LOS ANGELES)

Take Hwy 101 North to Hwy 280 North toward downtown San Jose. Continue down 4 miles and exit onto Guadalupe Pkwy North (Hwy 87). Take the Santa Clara Street exit and turn right. Go down 5 lights and turn right onto Market Street. Continue down 2 blocks. We are on the left-hand side, across the street from a park. You will need to circle the park and we will be on the right-hand side.

FROM THE SAN JOSE AIRPORT

Make a right out of main airport exit (southeast corner) Guadalupe Pkwy South (Hwy 87). Take the West San Carlos exit and turn left at the light onto San Carlos. Make a left onto Market. The Grill/ Fairmont Hotel will be on the right-hand side

FROM HIGHWAY 280/680 IN EITHER DIRECTION

Take Guadalupe Pkwy North (Hwy 87) and continue down one quarter of a mile to the Santa Clara Street exit. Make a right onto Santa Clara. About 5 lights down, Make a right onto Market Street. Continue down 2 blocks and we are on the left-hand side, across the street from a park. You will need to circle the park and we will be on the right-hand side.

FROM HIGHWAY 880 GOING SOUTH

Take the Coleman Avenue exit and turn left at light onto Coleman. Continue down 3 miles. Coleman turns into Market Street. Cross Santa Clara Street. We are on the left-hand side, across the street from a park. You will need to circle the park and we will be on the right-hand side.

FROM HIGHWAY 17 GOING NORTH

Take Hwy 280 South to the Guadalupe Pkwy North (Hwy 87). Take the Santa Clara Street exit and make a right at the light onto Santa Clara Street. About 5 lights down, Make a right onto Market Street. Continue down 2 blocks and we are on the left-hand side, across the street from a park. You will need to circle the park and we will be on the right-hand side.