

Special Event PACKAGES

CASSIS

WE CORDIALLY INVITE YOU
TO ENJOY YOUR UPCOMING
EVENT WITH US

Every event deserves a prime location and a dedicated team to assist in the planning and execution. From a professional business luncheon to a celebratory dinner party, Cassis offers a wide variety of options for every type of gathering. Our traditional bar area gives way to a stunning private dining room, we offer ample space and elegance in our beautiful main dining room, and beautiful Beach Drive serves as the backdrop for our outdoor dining and lounge areas.

CASSIS

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Brunch is served Monday through Sunday from 8am - 3pm

Customize a menu from our business, standard, or classic menu package

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Options for hosting Afternoon Tea at Cassis

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Lunch is served Monday through Sunday from 11am - 4pm

Customize a menu from our business, express, perfect, or executive menu package

Complement your menu package with a la carte lunch additions to suit your event

14 / DINNER MENU OPTIONS

Dinner is served Sunday through Thursday 4pm - 10pm; Friday & Saturday 4pm - 11pm

Customize a menu from our signature, ovation, or executive menu package

Complement your menu package with a la carte dinner additions to suit your event

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Stationary hors d'oeuvre platters for 10 guests or more

Butlered hot & cold hors d'oeuvre offerings, priced per piece

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A la carte offerings of pastries, sweets, and cake options

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Choose from an array of signature treats, priced per piece

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Scan and email, or return a completed contract in person

No reservation will be made prior to a completed contract being submitted



CASSIS

OVERVIEW

Thank you for choosing Cassis for your special event needs.

Brunch 8a-3p | Lunch 11a-4p | Dinner 4p-close

There are no charges applied for our private dining room or large parties prior to your chosen event date. Your party must meet the noted dollar amount minimum associated with your event. Our private dining room allows you Mac & PC connectivity, control of music/volume, climate control and the ability to set-up specific arrangements or table layouts for a more personalized experience. A member of our management staff can address any additional questions.

FOOD & BEVERAGE MINIMUMS FOR SPECIAL EVENTS

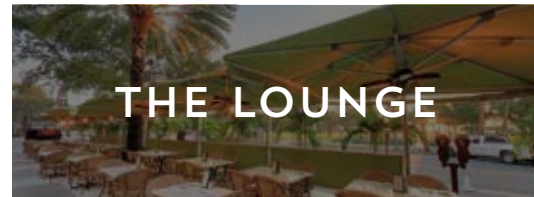
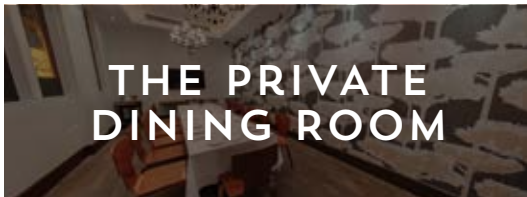
Monday through Sunday during Brunch/Lunch hours - \$500

Sunday through Thursday during Dinner hours - \$500

Friday and Saturday during Dinner hours - \$750

Annual Holidays & Cassis specific events - \$750

**COORDINATE WITH OUR MANAGEMENT TO SEE WHAT AREA
OF THE RESTAURANT BEST SUITS YOUR EVENT.**



Without 48 hour prior notice of cancellation or dramatic changes to the signed contract, the credit card on file will be charged to meet the specified dollar amount listed on the contract. If no listed dollar amount, room minimums will be applied dependent on the schedule above.

Payment will be due in full at the completion of your function and will include 18% gratuity + 7% Florida sales tax + 3% service charge. If a deposit is necessary, the deposit amount will be deducted from the final payment.

Brunch

THE BUSINESS PACKAGE

Quick service option with less disturbance from wait staff

Menu options need to be pre-ordered. You may not choose options upon arrival.
Served family-style on platters and/or chafing dishes. *Pricing is per person.*

PASTRIES

Plain Croissant - 3.25 Cheese Danish - 3.25
Chocolate Croissant - 3.75 Raisin Roll - 3.25
Almond Croissant - 3.25 Brioche au Sucre - 3

Le Panier Basket - 17.5 per basket
An assortment of all of the pastry
items, served with jam and butter

ENTREES

Scrambled Eggs - 5 French Toast - 5
Pancakes - 5 Andouille Sausage
Cheddar Cheese Grits - 5 & Shrimp Ragout - 5

SIDES

Fruit Platter - 3 Toast - 2
Bacon - 3 Add Smoked Salmon - 3
Sausage - 3 Roasted Red Bliss
Smoked Ham - 3 Potatoes - 3
Mini Bagels - 3

Non-Alcoholic Beverage Package
includes regular oj, iced tea, coffee, sodas
\$5 per person

See pg 7 for additions to this package

Brunch

THE STANDARD PACKAGE

Simplified brunch menu for quick and quality service

\$16.⁹⁵

Priced per person. Each guest chooses **one** option upon arrival.

SCRAMBLED EGGS

with bacon and roasted red bliss potatoes

.....

QUICHE OF THE DAY

with mixed baby greens

.....

BRIOCHE FRENCH TOAST

honey mascarpone, banana, fresh strawberry

.....

Includes Non-Alcoholic Beverage Package

regular oj, iced tea, coffee, sodas

one option per guest

See pg 7 for additions to this package

Brunch

THE CLASSIC PACKAGE

Traditional brunch menu for optimal service

\$24.⁹⁵

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

FIRST COURSE

Le Panier

assortment of
pastry items

Chef's Choice

assortment of fresh
fruit & mixed berries

SECOND COURSE

Select 3 menu options from the list below

Scrambled Eggs with Bacon

roasted red bliss potatoes

Croissant Sandwich

egg, sausage, and cheddar

Blueberry Pancakes

poppyseed, lemon ricotta

Scrambled Egg Burrito

chorizo, avocado, cheddar
cheese, tomato salsa

Smoked Salmon Benedict

toasted bagel, cream cheese,
hollandaise sauce

Homemade Granola

nonfat vanilla yogurt, fresh fruit

Fines Herbes Omelet

sautéed spinach, feta cheese

Egg White Omelet

smoked salmon, asparagus,
goat cheese

Meat Lover's Omelet

breakfast sausage, smoked ham,
bacon cheddar

Quiche of the Day

mixed baby greens

Avocado Toast

bacon, cheddar cheese, jalapeño,
poached egg, tomato salsa,
wheat toast

Oatmeal Brûlée

banana, raisin, cinnamon suagr

Brioche French Toast

honey mascarpone, banana,
fresh strawberry

**Andouille Sausage
& Shrimp Ragout**

roasted pepper, caramelized
onion, cheddar grits

Includes Non-Alcoholic Beverage Package

regular oj, iced tea, coffee, sodas
one option per guest

See pg 7 for additions to this package

Brunch

THE ADDITIONS

BEVERAGES

Non-Alcoholic Beverages

regular oj, iced tea, coffee, soda
\$5 per person

Carafes of Juice

apple, grapefruit, pineapple
cranberry, orange, tomato
\$9 each

Unlimited Mimosa Bar

\$16.99 per person

Unlimited Bloody Mary Bar

\$18.99 per person

Unlimited Mimosa & Bloody Mary Bars

\$21.99 per person

VITA-MINIS - \$6 EACH

Blanc & Noir Fruit Salad

sweet honeydew, blackberry,
feta and mint

Good Morning Fruit Salad

citrus, cucumber and sweet
melons with tarragon

French Berry Fruit Salad

mixed berries and red wine syrup

Healthy Green Smoothie

spinach, pear, apple,
kiwi and banana

Tropical Freeze Smoothie

banana, pineapple, mango
and passion fruit sorbet

Berry Velvet Smoothie

mixed berries with yogurt

ETCETERA

Fruit Platter

\$3 per person

Le Panier Basket

An assortment of all of the pastry
items served with jam and butter
\$17.5 per basket

Signature Minis

\$3.5 per piece

Cakes & Pastries

See pg 24 for selections
and pricing



Our Afternoon Tea service is ideal for baby showers, bridal showers, and birthday parties. Includes: loose leaf TeBella tea, artisan tiers, and Le Panier baskets containing plain crossiants, chocolate croissants, almond croissants, briohce, raisin rolls, cheese danishes.

\$25 Priced per person. Menu options must be pre-selected.

ARTISAN TIERS

select 2 artisan tiers from the list below

Cream Tea

assortment of sweet & savory bites, scones with sweet cream & Bonne Maman preserves, your choice of tea

Dessert Tea

assortment of Parisian macarons, truffles, fruit tarts, mini cakes, and other sweet bites from the bakery, your choice of tea

Champagne Tea

assortment of sweet & savory bites, scones with sweet cream & Bonne Maman preserves, a glass of champagne, your choice of tea

Scones & Tea

scones with sweet cream & Bonne Maman preserves, your choice of tea

TEAS

select 3 teas from the list below

White Chocolate Dolche

Florida Orange Blossom

Oolong Nirvana

Masala Chai

Earl Grey Lavender

TeBella Breakfast Blend

Apple Cinnamon

caffeine free

Key Lime Ginger

caffeine free

ADDITIONS

Unlimited Mimosa Package
\$16.99 per person

Unlimited Bloody Mary Package
\$18.99 per person

Lunch

THE BUSINESS PACKAGE

Quick service option with less disturbance from wait staff

A minimum of 3 menu options must be pre-selected. You may not choose options upon arrival. Served family-style on platters and/or chafing dishes. *Pricing is per person.*

SALADS

"Our" Caesar Salad - 4

herbed croutons, white anchovies, hard boiled egg, parmesan

Mixed Baby Greens - 4

pear tomatoes, white balsamic vinaigrette

Mixed Berries - 5

baby spinach, fuji apples, grapes, candied almonds, blue cheese

SANDWICHES

Classic BLT - 4

Smoked Salmon - 5

cucumber and alfalfa sprouts

Ham & Cheese - 6

smoked ham and brie

Grilled Chicken Caesar Wrap - 6

SIDES

Coleslaw - 3

*Macaroni Pasta
Salad - 3*

*German Style
Potato Salad - 3*

*Poached Shrimp
Salad - 4*

*Chipotle Chicken
Salad - 4*

See pg 13 for additions to this package

Lunch

THE EXPRESS PACKAGE

Pre-selected items for expedited service

\$16.95

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

Select 3 menu options from the list below
All dishes served with French fries

Cassis Burger

caramelized onions and gruyere cheese

Croque Monsieur

smoked ham, béchamel, gruyere cheese

Blackened Grouper

golden pineapple, remoulade sauce

Vegetarian Meatball Grinder

marinara, mozzarella, parmesan cheese

Turkey BLT

avocado, applewood smoked bacon

Buffalo Fried Chicken Sandwich

celery slaw, blue cheese, texas toast

Parisian Style Hot Dog

baked foot long, béchamel sauce, mozzarella and parmesan cheese

Smoked Salmon

cucumber, cream cheese, alfalfa sprouts

Prime Rib French Dip

caramelized onion, swiss cheese, horseradish cremé fraiche, au jus

.....
Includes Non-Alcoholic Beverage Package

regular oj, iced tea, coffee, sodas

one option per guest

See pg 13 for additions to this package

Lunch

THE PERFECT PACKAGE

Two course lunch with customizable menu

\$24.95

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

FIRST COURSE

Select 2 menu options from the list below

"Our" Caesar Salad

herbed croutons,
white anchovies, hard
boiled eggs, parmesan

Mixed Baby Greens

pear tomatoes, white
balsamic vinaigrette

French Onion Soup

spiced croutons,
gruyere cheese

Soup of the Day

Chef's Creation

SECOND COURSE

Select 3 menu options from the list below—served with French fries (or add caesar salad with grilled chicken)

Croque Monsieur

smoked ham, béchamel,
gruyere cheese

Blackened Grouper

golden pineapple,
remoulade sauce

Cassis Burger

caramelized onions, gruyere cheese

Buffalo Fried Chicken Sandwich

celery slaw, blue cheese,
texas toast

Vegetarian Meatball Grinder

marinara, mozzarella,
parmesan cheese

Parisian Style Hot Dog

baked foot long, béchamel sauce,
mozzarella and parmesan cheese

Prime Rib French Dip

caramelized onion, swiss cheese,
horseradish cremé fraiche, au jus

Smoked Salmon

cucumber, cream
cheese, alfalfa sprouts

Turkey BLT

avocado, applewood
smoked bacon

Includes Non-Alcoholic Beverage Package

regular oj, iced tea, coffee, sodas
one option per guest

See pg 13 for additions to this package

Lunch

THE EXECUTIVE PACKAGE

Three course lunch with customizable menu

\$34.95

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

APPETIZER COURSE

Select 2 appetizers for the table—one order provided for every three guests

Ricotta Cheese Ravioli

tomato butter, micro basil, parmesan cheese

Spicy Homemade Guacamole

homemade potato chips

Fried Calamari

pepperoncini peppers

Yellowfin Tuna Tartar

avocado, habanero aioli

Chickpea & Garlic Hummus

spicy basil pesto, crisp vegetables

Classic Hand-Cut Steak Tartare

potato chips

FIRST COURSE

Select 2 menu options from the list below

Soup of the Day

chef's creation

Iceberg Wedge

applewood smoked bacon, red onions, tomatoes, scallions, blue cheese

Mixed Berries Salad

baby spinach, fuji apple, grapes, candied almonds, blue cheese

French Onion Soup

spiced croutons, gruyere cheese

Mixed Baby Greens Salad

pear tomatoes, white balsamic vinaigrette

"Our" Caesar Salad

herbed croutons, white anchovies, hard boiled egg, parmesan cheese

SECOND COURSE

Select 3 menu options from the *Perfect Lunch Package* on page 10

Includes Non-Alcoholic Beverage Package

regular oj, iced tea, coffee, sodas

one option per guest

See pg 13 for additions to this package

Lunch

THE ADDITIONS

BEVERAGES

Non-Alcoholic Beverages

regular oj, iced tea, coffee, soda
\$5 per person

Carafes of Juice

apple, grapefruit, pineapple
cranberry, orange, tomato
\$9 each

Unlimited Mimosa Bar

\$16.99 per person

Unlimited Bloody Mary Bar

\$18.99 per person

Unlimited Mimosa & Bloody Mary Bars

\$21.99 per person

VITA-MINIS - \$6 EACH

Blanc & Noir Fruit Salad

sweet honeydew, blackberry,
feta and mint

Good Morning Fruit Salad

citrus, cucumber and sweet
melons with tarragon

French Berry Fruit Salad

mixed berries and red wine syrup

Healthy Green Smoothie

spinach, pear, apple,
kiwi and banana

Tropical Freeze Smoothie

banana, pineapple, mango
and passion fruit sorbet

Berry Velvet Smoothie

mixed berries with yogurt

ETCETERA

Fruit Platter

\$3 per person

Le Panier Basket

An assortment of all of the pastry
items served with jam and butter
\$17.5 per basket

Signature Minis

\$3.5 per piece

Cakes & Pastries

See pg 24 for selections
and pricing

Dinner

THE SIGNATURE PACKAGE

Three course dinner with customizable menu

\$45

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

FIRST COURSE

Select 2 menu options from the list below

"Our" Caesar Salad

herbed croutons, white anchovies, hard boiled eggs, parmesan cheese

Mixed Baby Greens

pear tomatoes, white balsamic vinaigrette

French Onion Soup

spiced croutons, gruyere cheese

Soup of the Day

Chef's Creation

SECOND COURSE

Select 3 menu options from the list below

Fried Chicken

mac & cheese gratin, creamed corn, grilled watermelon, homemade gravy

Roasted Cauliflower:

Buffalo Style

blue cheese, celery slaw

Roasted Cauliflower:

Parmesan Style

marinara sauce, basil

Bar Steak Frites

herb butter, french fries

Atlantic Salmon

pumpkin ravioli, green asparagus, grand marnier beurre blanc

THIRD COURSE

Select 2 menu options from the list below

Crème Brûlée

Opera Cake

Chocolate Mousse Cake

Key Lime Pie

Flourless Chocolate Cake

See pg 19 for additions to this package

Dinner

THE OVATION PACKAGE

Four course dinner with customizable menu

\$55

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

APPETIZER COURSE

Select 3 appetizers for the table—one order provided for every three guests

Yellowfin Tuna Tartar
avocado, habanero aioli

Cheese Spring Roll
fontina cheese, marinara sauce

Chickpea & Garlic Hummus
spicy basil pesto, crisp vegetables

Steamed Mussels
white wine, garlic butter sauce

Fried Calamari
pepperoncini peppers

Ricotta Cheese Ravioli
tomato butter, micro basil,
parmesan cheese

Spicy Homemade Guacamole
homemade potato chip

Jumbo Shrimp Cocktail
three dipping sauces

FIRST COURSE

Select 2 menu options from the list below

French Onion Soup
spiced croutons, gruyere cheese

Iceberg Wedge
applewood smoked bacon,
red onions, tomatoes, scallions,
blue cheese

Mixed Berries Salad
baby spinach, fuji apple, grapes,
candied almonds, blue cheese

"Our" Caesar
herbed croutons,
white anchovies, hard boiled
eggs, parmesan cheese

Roasted Beets
fresh ricotta, honey, pistachios,
and tarragon

Mixed Baby Greens
pear tomatoes, white
balsamic vinaigrette

SECOND COURSE

Continued on page 16

See pg 19 for additions to this package

Dinner

THE OVATION PACKAGE

-continued from page 15-

SECOND COURSE

Select 3 menu options from the list below

Braised Pork Shank
mashed potatoes, pear
mostarda, grilled bread

Atlantic Salmon
cassis succotash, corn milk

Bar Steak Frites
herb butter, french fries

**Roasted Cauliflower:
Buffalo Style**
blue cheese, celery slaw

**Roasted Cauliflower:
Parmesan Style**
marinara sauce, basil

Fried Chicken
mac & cheese gratin, creamed
corn, grilled watermelon,
homemade gravy

Maple Leaf Farm Duck Breast
celery root puree, bacon braised
brussels sprouts, black cherry
reduction

Blackened Gulf Grouper
blackbean puree, fresh avocado,
corn salsa, pico de gallo

Atlantic Salmon
pumpkin ravioli, green asparagus,
grand marnier beurre blanc

THIRD COURSE

Select 2 menu options from the list below

Crème Brûlée

Opera Cake

Vegan Choc Raspberry Cake

Key Lime Pie

Chocolate Mousse Cake

Lemon Tart

Flourless Chocolate Cake

See pg 19 for additions to this package

Dinner

THE EXECUTIVE PACKAGE

Four course dinner with customizable menu

\$75

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

APPETIZER COURSE

Select 3 appetizers for the table—one order provided for every three guests

Cheese Spring Roll

fontina cheese, marinara sauce

Yellowfin Tuna Tartar

avocado, habanero aioli

Jumbo Shrimp Cocktail

three dipping sauces

Steamed Mussels

white wine, garlic butter sauce

Chef's Cheese Assortment

selection of five cheeses

Spicy Homemade Guacamole

homemade potato chips

Fried Calamari

marinara sauce, garlic aioli

Chickpea & Garlic Hummus

spicy basil pesto, crisp vegetables

Banh Mi Sliders

vietnamese braised pork, pickled carrots, cucumber, cilantro aioli

Classic Hand Cut Steak Tartare

potato chip

Plateau Royale

one provided, serves 8
one dozen each of oysters, one pound of snow crab legs, green lip mussels, and shrimp cocktail, plus dipping sauce

FIRST COURSE

Select 2 menu options from the list below

Roasted Beets

fresh ricotta, honey, pistachios, and tarragon

Mixed Berries Salad

baby spinach, fuji apple, grapes, candied almonds, blue cheese

Smoked Salmon Salad

butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette

Warm Lentil & Soppressata

baby arugula, fennel, lemon vinaigrette, parmesan cheese

"Our" Caesar

herbed croutons, white anchovies, hard boiled egg, parmesan cheese

Roasted Tomato, Burrata & Avocado

pesto, balsamic glaze

Cobb Salad

turkey breast, blue cheese, eggs, avocado, bacon, red onions, corn salsa, tomatoes, red wine vinaigrette

French Onion Soup

spiced croutons, gruyere cheese

Soup of the Day

chef's creation

Dinner

THE EXECUTIVE PACKAGE

-continued from page 17-

SECOND COURSE

Select 3 menu options from the list below

Bar Steak Frites

herb butter, french fries

14oz Delmonico Steak Au Poivre

loaded mashed potatoes

Braised Pork Shank

mashed potatoes, pear
mostarda, grilled bread

12 oz Bone In Filet

creamed spinach BLT gratin,
maitre d' butter

Atlantic Salmon

pumpkin ravioli, green asparagus,
grand marnier beurre blanc

Blackened Gulf Grouper

black bean puree, fresh avocado,
corn salsa, pico de gallo

Jumbo Prawns & Scallops

jalapeño maple syrup gritcake,
andouille sausage, pepper ragout

Maple Leaf Farm Duck Breast

celery root puree, bacon braised
brussels sprouts, black cherry
reduction

**Roasted Cauliflower:
Buffalo Style**

blue cheese, celery slaw

**Roasted Cauliflower:
Parmesan Style**

marinara sauce, basil

THIRD COURSE

Select 3 menu options from the list below

Opera Cake

Key Lime Pie

Crème Brûlée

Raspberry Tart

Lemon Tart

Vegan Choc Raspberry Cake

Chocolate Mousse

Flourless Chocolate Cake

See pg 19 for additions to this package

Dinner

THE ADDITIONS

BEVERAGES

Non-Alcoholic Beverages

regular oj, iced tea, coffee, soda

\$5 per person

Open Bar Package Available

See pg 21 for selections and pricing

ETCETERA

Fruit Platter

\$3 per person

Mini Signatures

\$3.5 per piece

Cakes & Pastries

See pg 24 for selections
and pricing

Appetizers

HORS D'OEUVRE OPTIONS

STATIONARY PLATTER(S) – MINIMUM TEN GUESTS

priced per person

Garden Fresh Crudités, Dipping Sauce - 3

Chef's Selection of International & Domestic Cheeses - 4

Charcuterie Platter, Cornichons and Pickled Onions - 3

Potato Chips, Bourbon Aioli Dip - 1.5

Hummus with Chips or Vegetable Crudité - 2

Homemade Guacamole with Chips - 2

Chef's Selection of Charcuterie and Cheese - 4

Fruit Board, Assorted Melon and Berries - 3

Artisan Fancy Cheese - 7

BUTLERED COLD

priced per piece

Poached White Gulf Shrimp Cocktail - 2

Yellowfin Tuna Tartare, Avocado and Habanero Aioli - 2

Homemade Smoked Salmon, Dill Sour Cream - 2

BUTLERED HOT

priced per piece

Peking Duck or Vegetarian Spring roll, Sweet Chili Sauce - 2

Mini Cassis Crab Cake, Rémooulade sauce - 3

Grilled Lamb Lollipop, Chimichurri - 4

Spinach and Feta Cheese Spanakopita - 2

Chicken Satay, Peanut Saucer - 2

Artichoke Beignets, Garlic Aioli - 2

Candied Apple Porkbelly - 2.5

Fontina Cheese Spring Roll - 3

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Four pieces per person, per half hour is recommended from a variety of three to four options.

OR

Allow our Chef to compose a perfect selection of hors d'oeuvres for your event.

\$10 per guest, per half hour.

Please inquire if you would like to add hors d'oeuvres that are not listed above.

Open Bar

OPTIONS

priced per person, per hour

BEER & WINE PACKAGE • 1ST TIER

Comprised of domestic bottled beers and all of our Cassis house wines.

ONE HOUR - \$12 / TWO HOURS - \$16 / THREE HOURS - \$20 / FOUR HOURS - \$26

WHITE WINE

Les Allies Sauvignon Blanc
Tariquet Chardonnay

RED WINE

Hob Nob Pinot Noir
Les Allies Cabernet Sauvignon

DOMESTIC BEER

O'douls, Michelob Ultra,
Full Sail Session Lager

CHOICE WELLS PACKAGE • 2ND TIER

Comprised of our house well beverages, multiple red and white wine options, select sparkling wine, and select bottled beers. Additionally a range of selected whiskey, scotch, bourbon, vodka, rum, gin, tequila, and cordials are available.

ONE HOUR - \$15 / TWO HOURS - \$19 / THREE HOURS - \$23 / FOUR HOURS - \$27

WHISKEY

Kentucky
Deluxe

SCOTCH

Iverhouse

BOURBON

Ancient Age

RUM

Naked Turtle

TEQUILA

Giro

GIN

Bellows

OTHERS

Dubonnet Blanc & Rouge,
Fireball, Lillet, Amaro
Ramazotti, Chila Orchata
Cinb Cream

VODKA

Three Olives &
Three Olives Flavors

WHITE WINE

Les Allies Sauvignon Blanc,
Tariquet Chardonnay,
La Piccini Pinot Grigio

RED WINE

Les Allies Cabernet Sauvignon,
Hob Nob Pinot Noir

SPARKLING

J.P Chenet

DOMESTIC BEER

O'douls, Michelob Ultra,
Full Sail Session Lager

IMPORT BEER

Corona, Corona Light,
Negra Modelo

Inquire as to having a select number of beverages per guest with 'beverage tickets'

Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.

Note: If high-top tables are requested for your party they will be applied at \$15 per table with a \$40 delivery fee.

Open Bar

OPTIONS

TOP-SHELF PACKAGE • 3RD TIER

Includes the choice wells package

Our mid-range package offers top-shelf liquors, wine, bottled beers as well as draft beer options (first package that offers draft beer options). Featuring Jim Beam, Capt. Morgan, Russian Standard, Beefeater, and Don Julio Blanco to highlight a few.

ONE HOUR - \$20 / TWO HOURS - \$24 / THREE HOURS - \$28 / FOUR HOURS - \$32

WHISKEY

Seagram 7 & VO Canadian, Canadian Club

SCOTCH

Dewars, Johnny Walker Red Label

BOURBON

Jim Beam, Buffalo Trace, Four Roses

CORDIALS

Pêche de Vigne, Sambuca Black, Southern Comfort, Midori, Pama

VODKA

Three Olives & Three Olives Flavors, Van Gogh Espresso & Vanilla, Tito's, Russian Standard

RUM

Mount Gay, Captain Morgan, Bacardi & Bacardi Limon, Malibu

GIN

Bombay, Beefeater, Aviation

TEQUILA

Mezcal Monte Alban, Don Julio Blanco, Hornitos Reposado, Corralejo Silver

WHITE WINE

Peter Yealands Sauvignon Blanc, Mimi Chardonnay, King Estate Pinot Gris, Mde Muiomiere Chenin Blanc

RED WINE

Terrazas Reserve Cabernet, Hahn Pinot Noir, Tangle Oaks Merlot

SPARKLING

Pierre Chainier Brut Rose

PORT

Sandemans NV

BOTTLED BEER

Stella Artois, Hoegaarden, Woodchuck Dry Cider

DRAFT BEER

Full Sail IPA, Kronenbourg 1664 Pilsner, Kronenbourg Blanc, Yuengling

Inquire as to having a select number of beverages per guest with 'beverage tickets'

Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.

Note: If high-top tables are requested for your party they will be applied at \$15 per table with a \$40 delivery fee.

Open Bar

OPTIONS

ULTIMATE PACKAGE • 4TH TIER

Includes both top-shelf and choice wells packages

Our most exclusive option is composed of the most premium wines, liquors, bottled and draft beer selections. Most notably featuring Moet & Chandon Imperial, Crown Royal XO, Belvedere, Hendricks, and Hennessy VSOP.

ONE HOUR - \$24 / TWO HOURS - \$30 / THREE HOURS - \$36 / FOUR HOURS - \$42

BRANDY / CALVADOS / ARMAGNAC

Courvoisier VS, Calvados Bushnel,
Remy Martin VSOP, Armagnac
Larresingle, Hennessy VSOP

WHISKEY

Crown Royal, Jameson

SCOTCH

Johnny Walker Black Label,
Glenmorangie 10, Chivas 12,
Highland Park 12, Glenlivet 12,
Maccallan 12

BOURBON

Bullit Rye, Bullit Bourbon,
Jack Daniels, Basil Haydens,
Makers Mark

TEQUILA

Patron Blanco Reposado & Anejo,
Avion Bianco Reposado & Anejo,
Don Julio Blanco & Reposado

RUM

Diplomatico Reserva, Myers Dark,
Ron Zappacca 23

GIN

Tanqueray & Malacca,
Nolets Silver, Hendricks

VODKA

Absolut & Absolut Flavors (ruby red,
citron, pear, mandarin), Stoli & Stoli
Flavors (orange, raspberry, vanilla),
Ketel One & Ketel One Flavors
(orange and citron), Belvedere, Grey
Goose, Three Olives & Three Olives
Flavors

OTHERS

Kalhua, Frangelico, Baileys,
Amaretto Disaronno, Grand Marnier,
Richard Remy Martin VSOP

WHITE WINE

Vouvray Sauvion & Chalk Hill
Chardonnay, Cios Pegase
Mitsuko's

RED WINE

Erath Pinot Noir,
Uppercut Cabernet,
Antinori Guado al Tasso

SPARKLING WINE & CHAMPAGNE

Moet & Chandon Imperial NV,
Moet & Chandon Brut Rose

PORT

Taylor Fladgate 10 & 20 year old

BOTTLED BEER

Stella, Leffe Blonde, Hoe
Garden, Negro Modelo,
Woodchuck Dry Cider

DRAFT BEER

Kronenbourg 1664 Pilsner,
Kronenbourg Blanc, Tucher,
Goose Island IPA, Yuengling

Inquire as to having a select number of beverages per guest with 'beverage tickets'

Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.

Note: If high-top tables are requested for your party they will be applied at \$15 per table with a \$40 delivery fee.

Cakes & Pastries

BRUNCH & BREAKFAST PASTRIES

Chocolate Croissant - \$3.75/ea

Almond Croissant - \$3.75/ea

Cheese Danish - \$3.25 each

Brioche au Sucre - \$3/ea

Raisin Roll - \$3.25 each

Le Panier - \$17.5 for a basket

An assortment of the above pastry items, served with jam and butter

SWEETS

Macaron Flavors - \$2.25 each
pistachio, chocolate, raspberry,
vanilla, cassis, seasonal variety

Valrhona Chocolate Truffles - \$1.25/ea
coconut rum, amaretto, sunshine,
milk chocolate, chocolate

CAKES

All cakes include garnishes and cake writing—available in three size options

8 inch (serves 8-10 guests) - \$35

10 inch (serves 12-16 guests) - \$45

Half-sheet (20-30 guests) - \$65

Raspberry Champagne Cake
champagne chiffon, lemon cream,
fresh raspberries, italian butter cream

Tuxedo Cake
vanilla & chocolate, salted caramel
filling, coffee buttercream

Dark Chocolate Cake
56% valrhona ganache,
chocolate cake, your choice of
vanilla or chocolate buttercream

Dessert OPTIONS

..... SIGNATURE MINIATURES - \$3.5⁵ EACH

We have reimagined our finest desserts as miniatures—please select at least 2 per person

Opera Cake

Raspberry Tart

Chocolate Mousse

Key Lime Pie

Lemon Tart

Flourless Chocolate Cake

Crème Brûlée

Vegan Choc Raspberry Cake

DESSERT TASTING - \$36

One each of our signature miniatures (above), plus one macaron of each flavor artfully arranged on a large platter

SPARKLING DESSERT TASTING - \$45

Classic dessert tasting, plus a bottle of J.P. Chenet Blanc

TRIO OF FRUIT - \$9

Raspberry Tart, Lemon Tart, Key Lime Pie

SPECIALTY FRUIT TART - \$6

Individual fresh fruit tarts, elevated by an almond tart crust and frangipan filling

Parties of 15 or fewer may inquire about having Specialty Sundaes and/or House made Ice Creams and Sorbets for their event.

All selections of the above options must be annotated in advance on the Special Event Contract with approving authority from the Banquet Manager & Pastry Chef.

CASSIS

SPECIAL EVENT CONTRACT

EVENT & HOST DETAILS

Event Date _____ Day of Week _____ Event Time _____ # of Guests _____
Name _____
Phone (10-digit) _____ Email _____
Address _____
City _____ State _____ Zip _____
Special Occasion? Surprise? Please specify _____
Location within Venue _____

MENU DETAILS

Menu Package Option (e.g., Lunch, Express Package) _____ _____	Entrée selection(s) _____ _____ _____
Hors D'oeuvres Selection(s) _____ _____ _____	Dessert Selection(s) _____ _____ _____
Appetizer, Salad, and/or Soup Selection(s) _____ _____ _____	Beverage Selection(s) _____ _____ _____

Please check one of the following water options:
Evian (flat): Badoit (sparkling): Both: Tap:

PAYMENT DETAILS

Credit card number: _____
Expiration date _____ CVV _____ Name on card _____
Signature _____
Would you like the final bill to be charged to this card? YES NO

Please scan and email to connect@cassisab.com

In support of our seasonal, chef-driven menu, all items are subject to change. 48 hour prior notice required for cancellation or dramatic change to the signed contract. In the event that no or inadequate notice is given, Cassis reserves the right to charge the credit card on file to meet the required minimums for the contracted event. This form indicates that the final bill will include the 7% state sales tax, an 18% server gratuity, and 3% service charge.