



# Special Event PACKAGES

# CASSIS

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WE CORDIALLY INVITE YOU  
TO ENJOY YOUR UPCOMING  
EVENT WITH US



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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

## CONTENTS

### 3 / OVERVIEW

Our special event policies and options

### 4 / BRUNCH MENU OPTIONS

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

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

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

### 8 / AFTERNOON TEA FOR LARGE GROUPS

Options for hosting Afternoon Tea at Cassis

### 9 / LUNCH MENU OPTIONS

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

Customize a menu from our 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

### 20 / HORS D'OEUVRES

Stationary hors d'oeuvre platters for 10 guests or more Butlerved hot & cold hors d'oeuvre offerings, priced per piece

### 21 / OPEN BAR OPTIONS

Four tiers of open bar packages priced per person, per hour

### 24 / CAKES & PASTRIES

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

### 25 / DESSERT OPTIONS

Choose from an array of signature treats, priced per piece

### 26 / SPECIAL EVENT CONTRACT

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, this package along with our events manager will guide you through the event planning process. Below you will see our different event spaces. The pages beyond will show you our menu offerings from Brunch to Cocktail Hour, to Dinner.

| AREA                   | DESCRIPTION   | CAPACITY                                 | MINIMUM NUMBER OF GUESTS                           | MINIMUM \$   |
|------------------------|---|--|--|--|
| PRIVATE DINING ROOM    | Fully Private, AV hookups, Apple Airplay, Music/ Volume, climate control, freedom to stage room                 | Seated: 24 Guests<br>Cocktail: 35 Guests | No minimum number of guests, must meet \$ minimum  | M-Sun AM and PM = \$500<br>Excluding Fri and Sat Evenings<br>minimum = \$750     |
| RIGHT WING WITH A VIEW | Semi Private with drawn sheer curtains, large windows offering a great view                                     | Seated: 56 Guests<br>Cocktail: 85 Guests | 48 Guests with Set Menu<br>Cocktail see minimum \$ | AM = \$1,500<br>PM = \$2,500   |
| MIRRORED HALL          | Semi-Private, Dark Cherry Wood Dividers upon request, Lovely mirrored back drop                                 | Seated: 36 Guests<br>Cocktail: 45 Guests | 30 Guests with Set Menu<br>Cocktail see minimum \$ | AM = \$500 Minimum<br>PM = \$1,250   |
| CURTAINED CORNER       | Semi Private with drawn curtain, large windows for a view   | Seated: 28 Guests<br>Cocktail: N/A       | Seated: 25 Guests<br>Cocktail: N/A                 | AM = \$500<br>PM = \$1,250   |
| COVERED TERRACE        | Outside under scattered palms, covered, fans/ heaters, open space   | Seated: 80<br>Cocktail: 125+             | No Minimum number of guests must meet \$ minimum   | To be discussed with events manager  |
| BAR                    | Beautiful dark wood, brasserie style bar, large booth high-tops, spacious area fit for any cocktail style event | Cocktail: 60                             | Must meet the specified minimum                    | Per Cocktail High- top: \$350<br>Weekdays: \$4000<br>Friday and Saturday: \$7000 |

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

*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 buffet style chafing dishes. Pricing is per person.

### PASTRIES

Plain Croissant - 3<sup>75</sup>

Chocolate Croissant - 4<sup>25</sup>

Almond Croissant - 4<sup>5</sup>

Cheese Danish - 3<sup>75</sup>

Raisin Roll - 3<sup>75</sup>

Brioche au Sucre - 3<sup>5</sup>

**Le Panier Basket - 21 per basket**

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

### ENTRÉES

Scrambled Eggs - 5

Pancakes - 5

Cheddar Cheese Grits - 5

French Toast - 5

Andouille Sausage

& Shrimp Ragout - 5

### SIDES

Fruit Platter - 3

Bacon - 3

Sausage - 3

Smoked Ham - 3

Mini Bagels - 3

Toast - 2

Add Smoked Salmon - 3

Roasted Red Bliss

Potatoes - 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 with house favorites 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 CHOOSE ONE: VEGETARIAN OR HAM & CHEESE

with mixed baby greens side salad

.....

### BRIOCHE FRENCH TOAST

honey mascarpone, banana, fresh strawberry

.....

### **Non-Alcoholic Beverage Package**

*includes 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.<sup>95</sup>**

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

Host selects Select 3 menu options from the list below before event. Guest selects 1 during event.

#### **Scrambled Eggs with Bacon**

roasted red bliss potatoes

#### **Croissant Sandwich**

egg, sausage, and cheddar

#### **Blueberry Pancakes**

poppysseed, lemon ricotta

#### **Scrambled Egg Burrito**

chorizo, avocado, cheddar  
cheese, tomato salsa

#### **Smoked Salmon Benedict**

toasted bagel, cream cheese,  
hollandaise sauce

#### **Granola Bowl**

mixed berries, banana, ricotta  
cheese, honey, oatmilk

#### **Fines Herbes Omelet**

baby spinach, feta cheese

#### **Egg White Omelet**

smoked salmon, asparagus,  
goat cheese

#### **Meat Lover's Omelet**

breakfast sausage, smoked ham,  
bacon cheddar

#### **Vegetarian Quiche OR Ham & Cheese Quiche**

mixed baby greens

#### **Avocado Toast**

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

#### **Braised Short Rib Hash Benedict**

english muffin, chipotle hollandaise

#### **Brioche French Toast**

honey mascarpone, banana,  
fresh strawberry

#### **Andouille Sausage & Shrimp Ragout**

roasted pepper, caramelized  
onion, cheddar grits

#### **Non-Alcoholic Beverage Package**

*includes 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**

**\$18 per person**

#### **Unlimited Bloody Mary Bar**

**\$20 per person**

#### **Unlimited Mimosa & Bloody Mary Bars**

**\$24 per person**

### VITA-MINIS \$7 EACH

#### **Tropical Salad**

pineapple, kiwi, banana, oranges,  
lime zest, and ginger syrup

#### **Apple Delight**

fuji apple, blueberry, grapes,  
non-fat yogurt, brown sugar

#### **Berrylicious**

mixed berries, vin cotto

### SMOOTHIES \$7 EACH

#### **Healthy Green Smoothie**

spinach, pear, apple,  
kiwi and banana

#### **Kale & Berries**

agave nectar

#### **Piña Banana**

pineapple, banana,  
ginger, turmeric

### ETCETERA

#### **Fruit Platter**

**\$3 per person**

#### **Le Panier Basket**

An assortment of all of the pastry  
items served with jam and butter

**\$21 per basket**

#### **Signature Minis**

**\$3<sup>5</sup> per piece**

#### **Cakes & Pastries**

See pg 24 for selections  
and pricing

# Afternoon Tea

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 croissants, chocolate croissants, almond croissants, brioche, 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

### **Champagne Tea**

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

### **Dessert Tea**

assortment of Parisian macarons, truffles, fruits tarts, mini cakes, and other sweet bites from the bakery, 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 Dolce**

**Masala Chai**

**Apple Cinnamon**

**Florida Orange Blossom**

**Earl Grey Lavender**

caffeine free

**Oolong Nirvana**

**TeBella Breakfast Blend**

**Key Lime Ginger**

caffeine free

## ADDITIONS

**Unlimited Mimosa Package**  
**\$16.99 per person**

**Unlimited Bloody Mary Package**  
**\$18.99 per person**



# Lunch

## THE EXPRESS PACKAGE

*Pre-selected items for expedited service*

**\$16.<sup>95</sup>**

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

**Turkey BLT**

avocado, applewood smoked bacon

**Open Faced Chicken Parmesan**

burrata mozzarella, marinara, shaved parmesan, basil, Texas Toast

**Artisanal Grilled Cheese**

with tomato soup

**Smoked Salmon**

cucumber, cream cheese, alfalfa sprouts, fresh baked croissant

**Prime Rib French Dip**

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

**Non-Alcoholic Beverage Package**

*includes regular oj, iced tea, coffee, sodas*

**One option per guest**

See pg 12 for additions to this package

# Lunch

## THE PERFECT PACKAGE

Two course lunch with customizable menu

**\$24.<sup>95</sup>**

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

### FIRST COURSE

**Baby Kale Caesar**

bacon, hard-boiled eggs, parmesan cheese, grilled bread

**Mixed Baby Greens**

pear tomatoes, white balsamic vinaigrette

**French Onion Soup**

spiced croutons, gruyere cheese

**Tomato Bisque**

parmesan cheese

### SECOND COURSE

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

**Croque Monsieur**

smoked ham, béchamel, gruyere cheese

**Blackened Grouper**

golden pineapple, remoulade sauce

**Artisanal Grilled Cheese**

tomato bisque

**Open Faced Chicken Parmesan**

burrata mozzarella, marinara, shaved parmesan, basil, Texas Toast

**Smoked Salmon**

cucumber, cream cheese, alfalfa sprouts, fresh baked croissant

**Turkey BLT**

avocado, applewood smoked bacon

**Prime Rib French Dip**

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

**Cassis Burger**

caramelized onions, gruyere cheese

**Non-Alcoholic Beverage Package**

includes regular oj, iced tea, coffee, sodas

One option per guest

See pg 12 for additions to this package

# Lunch

## THE EXECUTIVE PACKAGE

Three course lunch with customizable menu

**\$34.<sup>95</sup>**

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

### APPETIZER COURSE

#### **Trio of Dip**

hummus, guacamole, blue cheese dip, served w/chips & assorted veggies

#### **Steamed Mussels**

white wine, garlic butter sauce, grilled bread

#### **Classic Hand-Cut Steak Tartare**

potato chips

#### **Yellowfin Tuna Tartar**

avocado, habanero aioli

#### **Fried Calamari**

pepperoncini peppers, marinara sauce

### FIRST COURSE

Select 2 menu options from the list below

#### **Tomato Bisque**

parmesan cheese

#### **Iceberg Wedge**

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

#### **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

#### **Baby Kale Caesar**

bacon, hard-boiled eggs, parmesan cheese, grilled bread

### SECOND COURSE

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

#### **Non-Alcoholic Beverage Package**

includes regular oj, iced tea, coffee, sodas

**One option per guest**

See pg 12 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**

**\$18 per person**

#### **Unlimited Bloody Mary Bar**

**\$20 per person**

#### **Unlimited Mimosa & Bloody Mary Bars**

**\$24 per person**

### VITA-MINIS \$7 EACH

#### **Tropical Salad**

pineapple, kiwi, banana, oranges,

lime zest, and ginger syrup

#### **Apple Delight**

fuji apple, blueberry, grapes,

non-fat yogurt, brown sugar

#### **Berrylicious**

mixed berries, vin cotto

### SMOOTHIES \$7 EACH

#### **Healthy Green Smoothie**

spinach, pear, apple,

kiwi and banana

#### **Kale & Berries**

agave nectar

#### **Piña Banana**

pineapple, banana,

ginger, turmeric

### ETCETERA

#### **Fruit Platter**

**\$3 per person**

#### **Le Panier Basket**

An assortment of all of the pastry

items served with jam and butter

**\$21 per basket**

#### **Signature Minis**

**\$3<sup>5</sup> 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

**Baby Kale Caesar**

bacon, hard-boiled eggs, parmesan cheese, grilled bread

**Mixed Baby Greens**

pear tomatoes, white balsamic vinaigrette

**French Onion Soup**

spiced croutons, gruyere cheese

**Tomato Bisque**

parmesan cheese

### SECOND COURSE

Select 3 menu options from the list below

**Caprese Chicken**

ricotta, parmesan, vincotto, basil pesto, rosemary jus, and blistered tomatoes

**Bar Steak Frites**

herb butter, french fries

**Atlantic Salmon**

four cheese ravioli, roasted beets, fennel pollen, sage brown butter

**Zucchini Pasta**

vegetarian meatballs, marinara sauce, mozzarella, parmesan and basil (vegan upon request)

### THIRD COURSE

Select 2 menu options from the list below

**Crème Brûlée**

**Key Lime Pie**

**Opera Cake**

**Flourless Chocolate Cake**

**Non-Alcoholic Beverage Package**

includes regular oj, iced tea, coffee, sodas

One option per guest

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—served family style

**Yellowfin Tuna Tartar**

avocado, habanero aioli

**Steamed Mussels**

white wine, garlic butter sauce, grilled bread

**Trio of Dip**

hummus, guacamole, blue cheese dip, served w/chips & assorted veggies

**Fried Calamari**

pepperoncini peppers, marinara sauce

**Jumbo Shrimp Cocktail**

three dipping sauces

**Fried Brussels Sprouts**

pimento aioli

### FIRST COURSE

Host selects 2 menu options from the list below before event, guests chooses 1 during event.

**French Onion Soup**

spiced croutons, gruyere cheese

**Tomato Bisque**

parmesan cheese

**Baby Kale Caesar**

bacon, hard-boiled eggs, parmesan cheese, grilled bread

**Iceberg Wedge**

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

**Roasted Beets**

fresh ricotta, honey, pistachios, and tarragon

**Mixed Berries Salad**

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

**Mixed Baby Greens**

pear tomatoes, white balsamic vinaigrette

### SECOND COURSE

Continued on page 15

See pg 19 for additions to this package

# Dinner

## THE OVATION PACKAGE

-continued from page 14-

### SECOND COURSE

Select 3 menu options from the list below

**Bar Steak Frites**

red wine sauce, herb butter, french fries

**Zucchini Pasta**

vegetarian meatballs, marinara sauce, mozzarella, parmesan, and basil (vegan upon request)

**Atlantic Salmon**

four cheese ravioli, roasted beets, fennel pollen, sage brown butter

**Grouper Filet**

braised artichoke, haricot vert, mediterranean olive & tomato salad

**Maple Leaf Farm Duck Breast**

butternut squash, brussels sprouts, jalapeño corn bread, red cherry reduction

**Caprese Chicken**

ricotta, parmesan, vincotto, basil pesto, rosemary jus, blistered tomatoes

### THIRD COURSE

Select 2 menu options from the list below

**Crème Brûlée**

**Key Lime Pie**

**Opera Cake**

**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

#### Grilled Octopus

crispy chickpeas, chorizo, cilantro, citrus aioli

#### Yellowfin Tuna Tartar

avocado, habanero aioli

#### Steamed Mussels

white wine, garlic butter sauce

#### Chef's Cheese Assortment

selection of five cheeses

#### Fried Brussels Sprouts

pimento aioli

#### Trio of Dip

hummus, guacamole, blue cheese dip, served w/chips and assorted veggies

#### Fried Calamari

marinara sauce, garlic aioli

#### Smoked Fish Spread

housemade, assorted pairings

#### Classic Hand Cut Steak Tartare

potato chips

#### Baked Vegetarian Meatball Gratin

marinara, basil, provolone

#### Cauliflower Bites

deep-fried, buffalo bites, blue cheese dressing

#### Plateau Royale - A la Carte - \$45

enhancement! serves 4-8

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 & Soppresata

baby arugula, hard salami, fennel, lemon vinaigrette, parmesan cheese

#### Baby Kale Caesar

bacon, hard-boiled eggs, parmesan cheese, grilled bread

#### Roasted Tomato, Burrata & Avocado

pesto, balsamic glaze

#### French Onion Soup

crostini, gruyere cheese

#### Tomato Bisque

parmesan cheese

See pg 19 for additions to this package



# Dinner

## THE EXECUTIVE PACKAGE

-continued from page 16-

### SECOND COURSE

Select 3 menu options from the list below

**Bar Steak Frites**

red wine sauce, herb butter,  
french fries

**14oz Delmonico Steak Au Poivre**

loaded mashed potatoes

**Grouper Filet**

pumpkin ravioli, green asparagus,  
grand marnier beurre blanc

**Braised Pork Shank**

mashed potatoes, pear mostarda,  
grilled bread

**Zucchini Pasta**

vegetarian meatballs, marinara sauce,  
mozzarella, parmesan, and basil  
(vegan upon request)

**Atlantic Salmon**

four cheese ravioli, roasted beets,  
fennel pollen, sage brown butter

**Caprese Chicken**

ricotta, parmesan, vincotto, basil  
pesto, rosemary jus, blistered tomatoes

**Maple Leaf Farm Duck Breast**

butternut squash, brussels sprouts,  
jalapeño corn bread, red cherry  
reduction

### THIRD COURSE

Select 3 menu options from the list below

*Crème Brûlée*

*Flourless Chocolate Cake*

*Opera Cake*

*Carrot 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**

#### *Signature Minis*

**\$3<sup>5</sup> per piece**

#### *Cakes & Pastries*

See pg 24 for selections  
and pricing

# Appetizers

## HORS D'OEUVRE OPTIONS

Choose from the following to enhance any event or mix and match to host a lavish Hors D'oeuvre party.

### STATIONARY HORS D'OEUVRES

- Chef's Selection of Artisanal Cheese & Accoutrements - 8
- Chef's Selection of Domestic Cheese & Accoutrements - 3.5
- Chef's Selection of Charcuterie - 4
- Chef's Selection of Domestic Cheese and Charcuterie - 7
- Yellowfin Tuna Tartare Served with Crostini - 4
- Hummus Served with Crisp Veggies - 2
- Homemade Guacamole Served with House Chips - 2
- Fresh Fruit, Assorted Melon, and Berries - 3
- Crisp Crudité with Dipping Sauces - 3
- House Made Chips with Dipping Sauces - 2

### PASSED HORS D'OEUVRES

Priced Per Piece • Minimum Order of 10 Pieces per variety

#### BUTLERED COLD

- Poached White Gulf Shrimp Cocktail - 3
- Yellowfin Tuna Tartare, Avocado, Habanero Aioli on Crostini - 3
- Homemade Smoked Salmon, Dill Sour cream, on Cucumber - 3
- Antipasto Skewer, Cherry Tomato, Pepperoncini, Artichoke, Olive - 3
- Rotating Boutique Oyster - 3
- Roasted Tomatoes, Goat Cheese, Vin Cotto Tartlett - 2

#### BUTLERED HOT

- Vegetarian Spring Roll, Sweet Chili Sauce - 3
- Mini Cassis Crab Cake, Remoulade Sauce - 3
- Grilled Lamb Lollipop, Chimichurri - 4
- Spinach and Feta Cheese Spanakopita - 2
- Artichoke Beignets, Garlic Aioli - 2
- Candied Apple Pork Belly - 3
- Steak Skewer - 4
- Vegetarian Meatballs - 2.5
- Prime Rib French Dip Slider - 4.5
- Chicken Parmesan Slider - 4.5
- Duck Breast - 3

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 - \$14 / TWO HOURS - \$18 / THREE HOURS - \$22 / FOUR HOURS - \$28**

#### WHITE WINE

Les Allies Sauvignon Blanc  
Laroque Chardonnay

#### RED WINE

Laroque Pinot Noir  
Les Allies Cabernet Sauvignon

#### BEER

Bud Light, 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 - \$17 / TWO HOURS - \$21 / THREE HOURS - \$25 / FOUR HOURS - \$29**

#### BOURBON

Ancient Age

#### SPARKLING

J.P Chenet

#### DOMESTIC BEER

Bud Light, Michelob Ultra,  
Full Sail Session Lager

#### SCOTCH

Johnny Walker Red

#### WHITE WINE

Les Allies Sauvignon Blanc,  
Laroque Chardonnay,  
Piccini Pinot Grigio

#### IMPORT BEER

Corona, Stella Artois

#### RUM

Naked Turtle

#### RED WINE

Les Allies Cabernet Sauvignon,  
Laroque Pinot Noir

#### TEQUILA

Juarez

#### GIN

Bellows

#### VODKA

Seagrams

**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

# Open Bar

## OPTIONS

*priced per person, per hour*

### 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, Tito's, Botanist, and Don Julio Blanco to highlight a few.

**ONE HOUR - \$22 / TWO HOURS - \$26 / THREE HOURS - \$30 / FOUR HOURS - \$34**

#### WHISKEY

Seagram 7 & VO Canadian, Canadian Club

#### SCOTCH

Dewars, Johnny Walker Red Label

#### BOURBON

Jim Beam, Four Roses

#### VODKA

Tito's, Seagrams, Van Gogh Flavors

#### RUM

Mount Gay, Captain Morgan, Bacardi

#### GIN

Bombay, Botanist

#### TEQUILA

Corazon Reposado, Don Julio Blanco, Illegal Mezcal

#### WHITE WINE

Silverado Sauvignon Blanc,  
Bramito Chardonnay,  
King Estate Pinot Gris

#### ROSÉ

Bieler

#### RED WINE

Skyfall Cabernet, Hahn Pinot Noir,  
Greystone Merlot

#### SPARKLING

Mumm Napa Rosé

#### BOTTLED BEER

Stella Artois, Ace Cider Seasonal,  
Three Daughters OG Cider, Leffe Blonde

#### DRAFT BEER

##### ALL DRAFT

Full Sail IPA, Kronenbourg 1664,  
Kronenbourg Blanc, Goose Island IPA,  
3 Daughters Beach Blonde Ale, Full Sail

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

# Open Bar

## OPTIONS

priced per person, per hour

### ..... 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**

#### WHISKEY

Crown Royal, Jameson

#### SCOTCH

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

#### BOURBON

Bulleit Rye, Bulleit Bourbon, Basil Haydens, Makers Mark

#### TEQUILA

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

#### RUM

Diplomatico Reserva, Myers Dark, Ron Zappacca 23

#### GIN

Tanqueray, Botanist, Nolets Silver

#### VODKA

Absolut & Absolut Flavors (grapefruit, citron, pear, mandarin), Ketel One & Ketel One Botanicals, Belvedere, Grey Goose

#### OTHERS

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

#### WHITE WINE

Vouvray Sauvion & Antica Chardonnay, Vavasour

#### RED WINE

Kenwood Six Ridges Pinot Noir, Roth Cabernet, Antinori Guado al Tasso

#### SPARKLING WINE & CHAMPAGNE

Moet & Chandon Imperial NV, Moet & Mumm Rosé

#### PORT

Taylor Fladgate 10 & 20 year old

#### BOTTLED BEER

Stella, Leffe Blonde, HoeGarden, Negro Modelo, Ace Seasonal Cider

#### DRAFT BEER

Kronenbourg 1664 Pilsner, Kronenbourg Blanc, Goose Island IPA, All Drafts, 3 Daughters Beach Blonde Ale, Full Sail

#### BRANDY/CALVADOS/ ARMAGNAC

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

**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

**Plain Croissant - 4**

**Chocolate Croissant - 4**

**Almond Croissant - 4<sup>25</sup>**

**Cheese Danish - 3<sup>5</sup>**

**Raisin Roll - 3<sup>25</sup>**

**Brioche au Sucre - 3<sup>5</sup>**

**Le Panier Basket - 19 for a basket**

*An assortment of all of the 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*

*\*Able to mix & match to create a platter*

## 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*

**Dark Chocolate Cake**

*56% valrhona ganache, chocolate cake, your choice of vanilla or chocolate buttercream*

**Tuxedo Cake**

*vanilla & chocolate, salted caramel filling, coffee buttercream*

**Classic Birthday Cake**

*choice of vanilla or chocolate, choice of rainbow or black and white sprinkles*

# Dessert Options

..... **CAKE OF THE WEEK - \$6** .....

rotating chef's special

..... **FRUIT TART - \$6** .....

assorted seasonal fruits, rum pastry cream, almond frangipane

## For the Table

..... **6 MACARONS - \$12** .....

..... **MINIATURE DESSERT TASTING - \$12** .....

- 1 creme brulee
- 1 opera cake
- 1 carrot cake
- 1 flourless cake

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

## TERMS & CONDITIONS

### FEES

*There are no rooms fees or deposits required for large party reservations*

*For all tables over 10 guests a 21% gratuity will be applied, along with the 7% state tax, there are no room fees or deposits*

### EVENT FORM

*Event Form must include credit card info and signature in order for the reservation to be secured*

### OUTSIDE FOOD & BEVERAGE

*The corkage fee for all outside wine is \$20 per bottle*

*A \$2.5 per guest fee will be added to the final bill for any outside sourced dessert brought in, work with our banquet manager to see if our Bakery can provide the perfect dessert for your event*

### HEADCOUNT GUARANTEE

*Final Headcount is required 48 hours in advance of event time, this number will be locked in. This is the number of guests of whom which will be charged, unless the day of guest count exceeds the final head count*

### CANCELLATION POLICY

*In the result that the host cancels after 48 hours prior to the event or does not show there will be a \$100 cancellation fee*

### DÉCOR/STAGING

*Staging any area of the restaurant can be set up to one hour prior to the event time*

*Low flame candles, gentle tape, balloons, florals, etc. all welcome, please inform events manager of drop off and handle of décor*

*If host would like event staff to stage the room/area prior to the event there is a \$50 staging fee, please direct and give instruction to planner on set up preference*

# CASSIS

## SPECIAL EVENT CONTRACT

### EVENT & HOST DETAILS

Event Date \_\_\_\_\_ Day of Week \_\_\_\_\_ Event Time \_\_\_\_\_ # of Guests \_\_\_\_\_

Name \_\_\_\_\_

Phone (10-digit) \_\_\_\_\_ Email \_\_\_\_\_

Special Occasion? Surprise? Please specify \_\_\_\_\_

Location within Venue PRIVATE ROOM  INSIDE  OUTSIDE  BAR

Set Menu Custom Heading: \_\_\_\_\_

### MENU DETAILS

Menu Package Option (e.g., Lunch, Express Package)

\_\_\_\_\_  
\_\_\_\_\_

Hors D'oeuvres Selection(s) or Appetizers \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Salad and/or Soup \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Entrée Selection(s) \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Dessert Selection(s) \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Bringing Dessert

Beverage Selection(s) \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Please check one of the following water options:

Evian (flat):  Badoit (sparkling):  Both:  Tap:

\*Evian & Badoit - \$5 Per Bottle

### PAYMENT DETAILS

Credit card number: \_\_\_\_\_

Expiration date \_\_\_\_\_ CVV \_\_\_\_\_ Name on card \_\_\_\_\_

Signature \_\_\_\_\_ Read & Understood Terms & Conditions Page (Initials) \_\_\_\_\_

One check?  Or separate?

Would you like the final bill to be charge to this card? YES  NO

If you request a copy of receipt, please write email: NO THANKS  YES  \_\_\_\_\_

**Please scan and email to [connect@cassisab.com](mailto: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 a \$100 cancellation fee 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.