



Special Event PACKAGE

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 lively Beach Drive serves as the backdrop to our outdoor dining space on the terrace.

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 SPEND
PRIVATE DINING ROOM	Fully Private, AV hookups, Apple Airplay, Music/Volume, climate control, freedom to stage room	Seated: 24 Guests Cocktail: 35 Guests	No minimum number of guests, must meet \$ minimum	Minimum = \$500
RIGHT WING WITH A VIEW	Semi Private with drawn sheer curtains, large windows offering a great view	Seated: 56 Guests Cocktail: 85 Guests	48 Guests with Set Menu Cocktail see minimum \$	AM = \$2,000 PM = \$3,000
MIRRORED HALL	Semi-Private, Dark Cherry Wood Dividers upon request, Lovely mirrored back drop	Seated: 36 Guests Cocktail: 45 Guests	30 Guests with Set Menu Cocktail see minimum \$	AM = \$950 Minimum PM = \$1,500
CURTAINED CORNER	Semi Private with drawn curtain, large windows for a view	Seated: 28 Guests Cocktail: N/A	Seated: 25 Guests Cocktail: N/A	AM = \$600 PM = \$1,100
NEW! COVERED TERRACE	Outside under scattered palms, covered, fans/heaters, open space	Seated: 80 Cocktail: 125+	No Minimum number of guests must meet \$ minimum	AM = \$2,000 PM = \$4,000

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 STANDARD PACKAGE

Simplified brunch menu with house favorites for quick and quality service

\$19.95

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

See Brunch Enhancements on page 3

Brunch

THE CLASSIC PACKAGE

Traditional brunch menu for optimal service

\$27.95

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

FIRST COURSE

Le Panier

assortment of
pastry items

Fresh Fruit Platter

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

Smoked Salmon &

Baby Arugula Omelet

lemon pepper sour cream

Avocado Toast

avocado smash, everything
bagel spice, arugula, heirloom
tomatoes, EVOO w/side of
mixed greens

Croissant Sandwich

egg, sausage, and cheddar

Four Cheese & Bacon Omelet

red bliss potatoes

Bananas Foster Pancakes

Meyers Dark Rum butter sauce,
candied walnuts, fresh banana

Vegetarian Quiche OR

Ham & Cheese Quiche

mixed baby greens

Brioche French Toast

honey mascarpone, banana,
fresh strawberry

See Enhancements on page 6

The Enhancements

BOTTOMLESS BOOZE PACKAGES

**two hour flat rate, for every additional hour add +\$8 per person*

Orange Juice Mimosa
fresh squeezed
\$24 per person

Rosé
sparkling & still
\$26 per person

Housemade Sangria
red, pink, white
\$27 per person

NON-ALCOHOLIC PACKAGES

The Basics
coffee, iced tea, soda
\$6.50 per person

Add Orange Juice
fresh squeezed
Add +\$3.50

Add Specialty Espresso
shots, latte, cappuccino
Add +\$3.50

Want it all?
\$12 per person

PLATTERS

FROM THE BAKERY

Le Panier
assorted basket of freshly
baked pastry, jam, and
butter
\$25.90 per basket

A La Carte
Plain Croissant **\$5.50**
Chocolate Croissant **\$5.50**
Almond Croissant **\$5.50**
Cheese Danish **\$5.50**
Raisin Roll **\$5.50**

Macarons
assorted flavors
\$3 per piece

**Valrhona
Chocolate Truffles**
assorted flavors
\$2.15 per piece

FROM THE KITCHEN

**Smoked Salmon &
Bagel**
red onions, capers, eggs,
chives, tomatoes, cream
cheese
\$5.50 per person

Quiche Bites
lorraine & veggie
\$4.75 per piece

Fresh Fruit
assorted berries & melons
\$4.50 per person

Lunch

THE EXPRESS PACKAGE

Pre-selected items for expedited service

\$19.95

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

Sub salad add +\$2.00

Cassis Burger

burgundy onion mustard jam

Fried Shrimp Po' Boy

shredded iceberg, tomatoes,
bourbon aioli

Grilled Chicken Ciabatta

olives, tzatziki, cucumber, tomatoes,
iceberg, feta cheese, red onion

NON-ALCOHOLIC PACKAGES

The Basics

coffee, iced tea, soda

\$6.50 per person

Add Orange Juice

fresh squeezed

Add +\$3.50

Add Specialty Espresso

shots, latte, cappuccino

Add +\$3.50

Want it all?

\$12 per person

See Enhancements on page 6

Lunch

THE PERFECT PACKAGE

Two course lunch with customizable menu

\$27.95

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

FIRST COURSE

Baby Kale & Puffed Quinoa

marcona almonds, dried cherries, feta cheese, dark balsamic vinegar

Roasted Beets & Baby Arugula

Humboldt Fog cheese, candied walnuts, lemon vinaigrette

French Onion Soup

spiced croutons, gruyere cheese

SECOND COURSE

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

Croque Monsieur

smoked ham, béchamel, gruyere cheese

Fried Shrimp Po' Boy

shredded iceberg, tomatoes, bourbon aioli

Cassis Burger

burgundy onion mustard jam, gruyere cheese

Grilled Chicken Ciabatta

olives, tzatziki, cucumber, tomatoes, iceberg, feta, red onion

Smoked Salmon

cucumber, lemon pepper creme fraiche, alfalfa sprouts, fresh baked croissant

Iceberg Wedge

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

NON-ALCOHOLIC PACKAGES

The Basics

coffee, iced tea, soda

\$6.50 per person

Add Orange Juice

fresh squeezed
Add +\$3.50

Add Specialty Espresso

shots, latte, cappuccino
Add +\$3.50

Want it all?

\$12 per person

See Enhancements on page 6

Lunch

THE EXECUTIVE PACKAGE

Three course lunch with customizable menu

\$39.⁹⁵

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

APPETIZER COURSE

Select 3 menu options. Served family style.

Trio of Dip

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

Crispy Calamari

lemon, marinara sauce,
fresh herbs

Yellowfin Tuna Tartar

avocado, habanero aioli

Fried Brussels Sprouts

crispy bacon, parmesan cheese

Steamed Mussels

tabasco butter, dark beer sauce,
grilled garlic bread - classic

Cauliflower Bites

deep fried, honey sriracha,
sesame seeds

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, blue cheese dressing

Baby Kale & Puffed Quinoa

marcona almonds, dried cherries,
feta cheese, dark balsamic vinegar

Roasted Tomato, Burrata & Avocado Salad

basil pesto, balsamic glaze

Watermelon Heirloom Tomato Salad

arugula, feta cheese,
pomegranates, white balsamic
dressing

Continued on page 12

Lunch

THE EXECUTIVE PACKAGE

(continued from page 11)

\$39.95

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

..... SECOND COURSE

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

Croque Monsieur

smoked ham, béchamel, gruyere cheese

Fried Shrimp Po' Boy

shredded iceberg, tomatoes, bourbon aioli

Cassis Burger

burgundy onion mustard jam, gruyere cheese

Grilled Chicken Ciabatta

olives, tzatziki, cucumber, tomatoes, iceberg, feta cheese, red onion

Smoked Salmon

cucumber, lemon pepper creme fraiche, alfalfa sprouts, fresh baked croissant

Iceberg Wedge

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

..... NON-ALCOHOLIC PACKAGES

The Basics

coffee, iced tea, soda
\$6.50 per person

Add Orange Juice

fresh squeezed
Add +\$3.50

Add Specialty Espresso

shots, latte, cappuccino
Add +\$3.50

Want it all?

\$12 per person

See Enhancements on page 6

Dinner

THE SIGNATURE PACKAGE

Three course dinner with customizable menu

\$48.95

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

Baby Kale & Puffed Quinoa

marcona almonds, dried cherries, feta cheese, dark balsamic vinegar

Watermelon Heirloom

Tomato Salad

arugula, feta cheese, pomegranates, white balsamic dressing

French Onion Soup

spiced croutons, gruyere cheese

SECOND COURSE

Select 3 menu options from the list below

Caprese Chicken

burrata, parmesan, vincotto, basil pesto, rosemary jus, blistered tomatoes, roasted red bliss potatoes

Miso Glazed Atlantic Salmon

sesame cucumber herb salad, pickled chilis, bonito spiced puffed rice cake

Bar Steak Frites

herb butter, red wine sauce, french fries

Tagliatelle alla Bolognese

grilled garlic bread, grana padana cheese

DESSERT

Select one of the following desserts for your guests to enjoy

Crème Brûlée Cheesecake

layered creme brûlée, cheesecake, burnt caramel

Key Lime Pie

classic key lime pie, scratch graham cracker crust

Chocolate Toffee Mousse Cake

golden toffee crunch, creamy chocolate mousse, coffee notes

See Enhancements on page 6

Dinner

THE OVATION PACKAGE

Four course dinner with customizable menu

\$65

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

Trio of Dip

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

Crispy Calamari

lemon, marinara sauce,
fresh herbs

Fried Brussels Sprouts

crispy bacon,
parmesan cheese

Steamed Mussels

classic -tabasco butter,
dark beer sauce, grilled
garlic bread

**Jumbo Shrimp
Cocktail**

two dipping sauces

Cauliflower Bites

honey sriracha sauce

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

Iceberg Wedge

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

**Watermelon Heirloom
Tomato Salad**

arugula, feta cheese,
pomegranates, white
balsamic dressing

Tomato Bisque

parmesan cheese

Roasted Beets

Humboldt fog cheese, candied
walnuts, lemon vinaigrette

**Roasted Tomato, Burrata &
Avocado Salad**

basil pesto, balsamic glaze

Baby Kale & Puffed Quinoa

marcona almonds, dried cherries,
feta cheese, dark balsamic vinegar

SECOND COURSE

Continued on
page 15

See Enhancements on page 6

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

Tagliatelle Alla Bolognese

grilled garlic bread, grana padana cheese

Miso Glazed Atlantic Salmon

sesame cucumber herb salad, pickled chilis,
bonito spiced puffed rice cake

Pan-Seared Sea Scallops

peas two ways, honey sriracha braised
baby carrots, smoked bacon

Maple Leaf Farm Duck Breast

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

Caprese Chicken

burrata, parmesan, vincotto, basil pesto, rosemary
jus, blistered tomatoes, roasted red bliss potatoes

Herb Crusted 14oz '1855' Ribeye

black truffle mased potatoes, micro herbs, vincotto butter
+\$6 per person

DESSERT

Select one of the following desserts for your guests to enjoy

Crème Brûlée Cheesecake

layered creme brûlée, cheesecake, burnt caramel

Key Lime Pie

classic key lime pie, scratch graham cracker crust

Chocolate Toffee Mousse Cake

golden toffee crunch, creamy chocolate mousse, coffee notes

See Enhancements on page 6

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

classic - tabasco butter, dark beer sauce, grilled garlic bread

Chef's Cheese Assortment

selection of five cheeses

Fried Brussels Sprouts

crispy bacon, parmesan cheese

Trio of Dip

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

Crispy Calamari

lemon, marinara sauce, fresh herbs

Cauliflower Bltes

hoeny sriracha sauce

Plateau Royale - A la Carte - \$79

enhancement! serves 4-8

12 oysters, 12 shrimp, 1 pound of snow crab, housemade fish spread, champagne mignonette, bourbon aioli, cocktail sauce, lemon, housemade crostini

..... FIRST COURSE

Select 2 menu options from the list below

Roasted Beets & Arugula

Humboldt Fog cheese, candied walnuts, lemon vinaigrette

Watermelon Heirloom Tomato Salad

arugula, pomegranates, feta, white balsamic dressing

House Cured Smoked Salmon Niçoise

potatoes, asparagus, heirloom tomatoes, mixed olives, capers, hard-boiled egg, champagne-dijon vinaigrette*

Iceberg Wedge

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

Baby Kale & Puffed Quinoa

marcona almonds, dried cherries, feta cheese, dark balsamic vinegar

Roasted Tomato, Burrata & Avocado

pesto, balsamic glaze

French Onion Soup

crostini, gruyere cheese

See Enhancements on page 6

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

Pan-Seared Sea Scallops

peas two ways, honey sriracha braised baby carrots, smoked bacon

Herb Crusted 14oz '1855' Ribeye

black truffle mased potatoes, micro herbs, vincotto butter

Tagliatelle alla Bolognese

grilled garlic bread, grana padana cheese

Miso Glazed Atlantic Salmon

sesame cucumber herb salad, pickled chilis, bonito spiced puffed rice cake

Caprese Chicken

burrata, parmesan, vincotto, basil pesto, rosemary jus, blistered tomatoes, roasted red bliss potatoes

Maple Leaf Farm Duck Breast

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

DESSERT

Select one of the following desserts for your guests to enjoy

Crème Brûlée Cheesecake

layered creme brûlée, cheesecake, burnt caramel

Key Lime Pie

classic key lime pie, scratch graham cracker crust

Chocolate Toffee Mousse Cake

golden toffee crunch, creamy chocolate mousse, coffee notes

CHEF'S TASTING

\$150 per person

Five Courses

Wine Pairing

Add \$50 per person

See Enhancements on page 6

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.
Priced per person.

STATIONARY HORS D'OEUVRES

- Chef's Selection of Artisanal Cheese & Accoutrements - 7.75
- Chef's Selection of Domestic Cheese & Accoutrements - 4.75
 - Chef's Selection of Charcuterie - 6.75
- Chef's Selection of Domestic Cheese and Charcuterie - 10.50
 - Hummus Served with Crisp Veggies - 3.00
 - Homemade Guacamole Served with House Chips - 3.00
 - Assorted Fresh Fruit - 3.75
 - Crisp Crudité with Dipping Sauces - 3.75
 - House Made Chips with Dipping Sauces - 3.00

PASSED HORS D'OEUVRES

Select four choices from below

BUTLERED COLD

- Poached White Gulf Shrimp Cocktail - 4.00
- Yellowfin Tuna Tartare, Avocado, Habanero Aioli on Crostini - 4.25
- Homemade Smoked Salmon, Dill Sour cream, on Cucumber - 4.00
- Antipasto Skewer, Cherry Tomato, Pepperoncini, Artichoke, Olive - 3.75
 - Rotating Boutique Oyster - 4.25
- Roasted Tomatoes, Goat Cheese, Vin Cotto Tartlett - 3.25

BUTLERED HOT

- Vegetarian Spring Roll, Sweet Chili Sauce - 3.75
- Mini Cassis Crab Cake, Remoulade Sauce - 4.25
- Spinach and Feta Cheese Spanakopita - 3.00
 - Artichoke Beignets, Garlic Aioli - 3.00
 - Candied Apple Pork Belly - 34.25
 - Steak Skewer - 4.75
 - Cuban Bites - 5.50
 - Grilled Chicken Skewers - 4.50
 - Chicken Parmesan Slider - 5.25
 - Duck Breast w/Cherry Reduction - 4.25

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.

TWO HOURS - \$26 / ADDITIONAL HOUR +\$9

WHITE WINE

Les Allies Sauvignon Blanc
LA Chardonnay

RED WINE

LA Pinot Noir
Les Allies Cabernet
Sauvignon

BEER

Bud Light, Michelob Ultra,
Stella

ROSÉ

Maison Saleya
La Brut Rosé

..... 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.

TWO HOURS - \$32 / ADDITIONAL HOUR +\$14

BOURBON

Ancient Age

SPARKLING

LA Brut

DOMESTIC BEER

Bud Light, Michelob Ultra,

SCOTCH

Johnny Walker Red

WHITE WINE

Les Allies Sauvignon Blanc,
LA Chardonnay,
Piccini Pinot Grigio

IMPORTED BEER

Corona, Stella Artois

RUM

Myer's White

RED WINE

Les Allies Cabernet Sauvignon,

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 w/linens are requested for your party they will be applied at \$28

Open Bar

OPTIONS

priced per person, per hour

TOP-SHELF PACKAGE • 3RD TIER

Includes the choice wells package

Includes top-shelf liquors and choice wells package and our most exclusive option composed of the most premium wines, liquors, bottled and draft beer selections.

TWO HOURS - \$41 / ADDITIONAL HOUR +\$17

WHISKEY

Crown Royal, Jameson

SCOTCH

Johnny Walker Black, Chivas 12,
Glenmorangie 10, Glenlivet 12, Maccallan 12

BOURBON

Bulleit Rye, Bulleit Bourbon,
Basil Haydens, Makers Mark

TEQUILA

Patron Silver, Repo, Anejo,
Don Julio Blanco, Repo, Anejo
Avion Silver, Repo

RUM

Diplomatico Reserva, Myers Dark,
Ron Zacapa 23

GIN

Tangeray, Botanist
Nolets Silver, Monkey 47

OTHERS

Kahlua, Frangelico, Baileys, Amaretto,
Luxardo, Ricard, Grand Marnier

BRANDY/CALVADOS/ARMAGNAC

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

WHITE WINE

Rutherford Chardonnay, Craggy Range Sauvignon
Blanc, A to Z Riesling

RED WINE

Kenwood Six Ridges Pinot Noir, Rassi Cabernet
Sauvignon, Sella Antica

CHAMPAGNE

Moët Chandon, Taittinger Brut

VODKA

Absolut & Absolut flavors, Grey Goose,
Ketel One & Ketel One Botanicals, Belvedere

BOTTLED BEER

All Bottled Beer

DRAFT BEER

All Drafts

PORT WINE

Taylor Fladgate 10 & 20 year old

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 w/linens are requested for your party they will be applied at \$28

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

Happy Hour cannot be added to any banquet package

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 \$20 flat fee will be added to the final bill for any outside sourced dessert brought in. We encourage working with our banquet manager to see if our Bakery can provide the perfect dessert for your event. Please ask banquet coordinator for a cake referral.

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

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 DINING ROOM RIGHT WING W/A VIEW MIRRORED HALL
CURTAINED CORNER COVERED TERRACE REGULAR INSIDE REGULAR OUTSIDE

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 (Flat fee of \$20)

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 events@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.