



# *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.<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

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

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

**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](mailto: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.