

CASSIS

ST. PETERSBURG

27.77° N, 82.64° W

BANQUET & EVENTS GUIDE

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

Restaurant promotions not valid with banquets.

170 BEACH DRIVE NE, SAINT PETERSBURG, FL 33701

(727) 827-2927 | CASSISSTPETE.COM | EVENTS@CASSISAB.COM

CASSIS

ST. PETERSBURG

EVENT SPACES

Banquet Hall



SEATED: 56 GUESTS MAXIMUM | COCKTAIL: 85 GUESTS MAXIMUM

HIGHLIGHTS

Semi-Private with drawn sheer curtains, large windows offering a great view. Only open for events during the pm.

GUEST MINIMUM: 48

\$3000 min spend

Available at 4:00 PM (no mornings)



Prices and items are subject to change due to availability and market value.

Curtained Corner



SEATED: 28 GUESTS MAXIMUM

HIGHLIGHTS

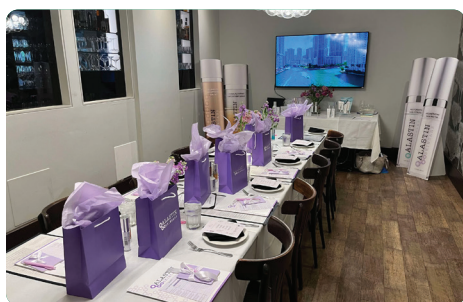
Semi-private with drawn curtain, large windows with a view.

GUEST MINIMUM: 25

\$1100 min spend

Available at 4:00 PM (no mornings)

Executive Dining Room



SEATED: 24 GUESTS MAXIMUM | COCKTAIL: 35 GUESTS MAXIMUM

HIGHLIGHTS

Fully Private, AV hookups, Apple Airplay, Music/ Volume, climate control, freedom to stage room. Available for brunch events and baby showers, and also available during the PM.

GUEST MINIMUM

\$500 minimum for food and beverage all day

Terrace / Patio



SEATED: 80 GUESTS MAXIMUM | COCKTAIL: 125 GUESTS MAXIMUM

HIGHLIGHTS

Outside under scattered palms, covered, fans/heaters, open space.

Available for brunch events and baby showers, and also available during the PM.

GUEST MINIMUM

AM: \$2000 / PM: \$4000

* PM pricing begins at 4:00 PM

CASSIS

ST. PETERSBURG

BEVERAGE PACKAGES

Silver Beverage Package

Comprised of domestic bottled beers and Cassis house wines.

TWO HOURS - \$32.90 PER PERSON / ADDITIONAL HOUR +\$10 PER PERSON

Beer & Wine

WHITE WINE

Les Allies Sauvignon Blanc, Cassis Chardonnay

RED WINE

LA Pinot Noir, Cassis Cabernet Sauvignon

ROSÉ

Los Vascos by Rothschild, J.P. Chenet Brut Rosé

BEER

Bud Light, Michelob Ultra, Stella

PRICES LISTED FOR SEATED DINING EVENTS. INQUIRE AS TO HAVING A SELECT NUMBER OF BEVERAGES PER GUEST WITH 'BEVERAGE TICKETS'

Standing cocktails events +\$10 per hour per person | High top table linens +\$28 each table

BEVERAGE PACKAGES

Gold Beverage Package

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 - \$38.90 PER PERSON / ADDITIONAL HOUR +\$15 PER PERSON

Beer & Wine

SPARKLING

J.P. Chenet Brut Rosé

WHITE WINE

Les Allies Sauvignon Blanc, Cassis Chardonnay,
Banfi Le Rime Pinot Grigio

RED WINE

Cassis Cabernet Sauvignon

ROSÉ

Los Vascos by Rothschild, J.P. Chenet Brut Rosé

DOMESTIC BEER

Bud Light, Michelob Ultra

IMPORTED BEER

Stella, Corona

Select Call Spirits

BOURBON

Four Roses

SCOTCH

Johnny Walker Red

RUM

Don Q

TEQUILA

Juarez

GIN

Bellows

VODKA

Seagrams

PRICES LISTED FOR SEATED DINING EVENTS. INQUIRE AS TO HAVING A SELECT NUMBER OF BEVERAGES PER GUEST WITH 'BEVERAGE TICKETS'

Standing cocktails events +\$10 per hour per person | High top table linens +\$28 each table

Platinum Beverage Package

Our most elevated option is composed of premium wines, top-shelf spirits, and beer selections.

TWO HOURS - \$47.90 PER PERSON / ADDITIONAL HOUR +\$20.90 PER PERSON

Beer & Wine

SPARKLING

Moët Chandon, Taittinger Brut

WHITE WINE

Craggy Range Sauvignon Blanc, Albert Bichot Chablis,
Tommas Schmitt Estate Riesling

RED WINE

Kenwood Six Ridges Pinot Noir, Bezel By Cakebread
Cabernet Sauvignon, Sella Antica

ROSÉ

Los Vascos by Rothschild, J.P. Chenet Brut Rosé

PORT WINE

Taylor Fladgate 10 & 20 year old

DOMESTIC & IMPORTED BEER

All drafts and bottles are available

Top Shelf Spirits

BOURBON

Bulleit Rye, Bulleit Bourbon, Basil Hayden's, Makers
Mark

SCOTCH

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

WHISKEY

Crown Royal, Jameson Irish Whiskey

RUM

Diplomatico Reserva, Myer's Dark Rum, Ron Zacapa
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TEQUILA

Patron (Silver, Reposado, Anejo)
Don Julio (Blanco, Reposado, Anejo)
Dobel (Silver, Reposado)

GIN

Tangeray, Botanist, Nolet's Silver, Monkey 47

VODKA

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

BRANDY, CALVADOS, ARMAGNAC

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

PRICES LISTED FOR SEATED DINING EVENTS. INQUIRE AS TO HAVING A SELECT NUMBER OF BEVERAGES PER GUEST WITH 'BEVERAGE TICKETS'

Standing cocktails events +\$10 per hour per person | High top table linens +\$28 each table

Bottomless Brunch Drinks

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

ORANGE JUICE MIMOSA
fresh squeezed
\$27 per person

ROSÉ
sparkling & still
\$29 per person

HOUSEMADE SANGRIA
pomegranate & peach
\$30 per person

BLOODY MARY BAR
with garnishes
\$33 per person

Non-alcoholic Drinks

THE BASICS
coffee, iced tea, soda
\$8 per person

Basics + Both Options Below
\$14 per person

ADD ORANGE JUICE
fresh squeezed
+\$4 per person

ADD SPECIALTY ESPRESSO
shots, latte, cappuccino
+\$4 per person

CASSIS

ST. PETERSBURG

BRUNCH PACKAGES

BRUNCH PACKAGES

Brunch Standard

Simplified brunch menu with house favorites.

Each guest chooses one option upon arrival.

\$22.90 per person

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

BRUNCH PACKAGES

Brunch Classic

Elegant brunch menu with multiple courses.

Menu options must be pre-selected. Each guest chooses one option upon arrival.

\$31.90 per person

FIRST COURSE

LE PANIER

assorted basket of freshly baked pastry,
jam, and butter

FRESH FRUIT PLATTER

assortment of fresh fruit & mixed
berries

SECOND COURSE

**HOST SELECTS 3 MENU OPTIONS FROM THE LIST BELOW
BEFORE EVENT. GUEST SELECTS ONE DURING EVENT.**

SCRAMBLED EGGS WITH BACON

roasted red bliss potatoes

CROISSANT SANDWICH

egg, sausage, and cheddar

BANANAS FOSTER PANCAKES

Meyers Dark Rum butter sauce, candied
walnuts, fresh banana

AVOCADO TOAST

avocado smash, whole wheat bread,
everything bagel spice, arugula,
heirloom tomatoes, EVOO

MEAT LOVERS OMELET

bacon, ham, sausage, two year aged
graston white cheddar

SMOKED SALMON FRITTATA

smoked salmon, herbs, goat cheese,
overnight tomato, arugula

VEGETARIAN QUICHE

mixed baby greens

HAM & CHEESE QUICHE

mixed baby greens

BRIOCHE FRENCH TOAST

honey mascarpone, banana, fresh
strawberry

CHORIZO SAUSAGE BENEDICT

homemade biscuit, avocado, smoked
paprika hollandaise, red bliss potatoes

From The Bakery

LE PANIER

assorted basket of freshly baked pastry,
jam, and butter

\$36 PER BASKET - SERVES 6 TO 8 PERSONS

À LA CARTE

Plain Croissant, Chocolate Croissant, Almond Croissant,
Cheese Danish, Raisin Roll, Giant Blueberry Muffin

\$6 PER PIECE

GIANT BLUEBERRY MUFFIN

\$8.50 PER PIECE

ASSORTED MACARONS

\$2.50 PER PIECE

COCO ADDICTION CHOCOLATE TRUFFLES

\$2.50 PER PIECE

From The Kitchen

QUICHE BITES

lorraine & veggie

\$4.75 PER PERSON

SEASONAL FRESH FRUIT

\$10.50 PER PERSON

CASSIS

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LUNCH PACKAGES

LUNCH PACKAGES

Express Lunch

Pre-selected items for expedited service.

EACH GUEST CHOOSES ONE OPTION UPON ARRIVAL.

\$25.90 per person

SUB SALAD +\$2.50 PER PERSON

CASSIS BURGER

lettuce, tomato, gruyère and American cheese, grilled onion, brioche, roasted garlic aioli

BAHN MI

crispy shrimp patty, spicy aioli, pickled carrots, cucumber, fresh cilantro, jalapeño, housemade country style French bread

SPICY CRISPY CHICKEN SANDWICH

hand breaded boneless chicken thigh, spicy chili infused honey, pickles, buttermilk ranch, lettuce, tomato, brioche

LUNCH PACKAGES

Casual Lunch

Two course lunch with customizable menu.

MENU OPTIONS MUST BE PRE-SELECTED. EACH GUEST CHOOSES ONE OPTION UPON ARRIVAL.

\$41.90 per person

FIRST COURSE

SELECT TWO MENU OPTIONS. SERVED FAMILY STYLE.

FRENCH ONION SOUP

spiced croutons, gruyere cheese

HEARTS OF ROMAINE CAESAR

housemade caesar dressing, blue cheese, heirloom cherry tomato, parmesan-ciabatta croutons

ROASTED BEETS & BABY ARUGULA

roasted beets, strawberries, orange, pecans, red onion, mixed greens, fresh goat cheese, sherry-citrus vinaigrette

SECOND COURSE

**SELECT THREE MENU OPTIONS FROM THE LIST BELOW.
SERVED WITH FRENCH FRIES.**

CROQUE MONSIEUR

smoked ham, béchamel, gruyere cheese

SMOKED SALMON SANDWICH

house made croissant, dill crème fraîche, cucumber, arugula, tomato, red onion

BAHN MI

crispy shrimp patty, spicy aioli, pickled carrots, cucumber, fresh cilantro, jalapeño, housemade country style French bread

CUBANO SANDWICH

slow braised mojo pork, smoked ham, classic Cuban sauce, swiss cheese, pickles, lime, Ybor City Cuban bread, served with sweet fried plantains

CASSIS BURGER

lettuce, tomato, gruyère and American cheese, grilled onion, brioche, roasted garlic aioli

SPICY CRISPY CHICKEN SANDWICH

hand breaded boneless chicken thigh, spicy chili infused honey, pickles, buttermilk ranch, lettuce, tomato, brioche

LUNCH PACKAGES

Executive Lunch

Three course lunch with customizable menu.

MENU OPTIONS MUST BE PRE-SELECTED. EACH GUEST CHOOSES ONE OPTION UPON ARRIVAL.

\$48.90 per person

STARTERS

SELECT THREE MENU OPTIONS.
SERVED FAMILY STYLE.

AVOCADO HUMMUS

cucumber, heirloom tomato, extra
virgin olive oil and chili lime dust,
housemade chips

YELLOWFIN TUNA TARTAR

avocado, habanero aioli, cilantro,
potato chips

STEAMED MUSSELS

Tabasco butter-dark beer sauce, grilled
bread

CRISPY CALAMARI

green herb aioli, lemon, marinara sauce,
fresh herbsHICKORY SMOKED
CHICKEN WINGSChef's garnishes, choice of classic
buffalo, citrus pepper dry rub or chili de
arbol barbecue. Ranch or blue cheese

FRIED BRUSSELS SPROUTS

roasted garlic and chili infused honey

FIRST COURSE

SELECT TWO MENU OPTIONS FROM
THE LIST BELOW.

FRENCH ONION SOUP

spiced croutons, gruyere cheese

WATERMELON HEIRLOOM
TOMATO SALADquinoa-watermelon, arugula, feta,
onions, heirloom cherry tomatoes,
almonds, green herb dressing

ICEBERG WEDGE

baby iceberg, blue cheese, bacon, red
onion, tomato, scallions, housemade
buttermilk blue cheese dressing,
balsamic reduction

CASSIS SIGNATURE SALAD

roasted tomato, burrata mozzarella &
avocado, basil pesto, balsamic glazeHEARTS OF ROMAINE
CAESARhousemade caesar dressing, blue
cheese, heirloom cherry tomato,
parmesan-ciabatta croutons

SECOND COURSE

SELECT THREE MENU OPTIONS
FROM THE LIST BELOW. SERVED
WITH FRENCH FRIES.

CROQUE MONSIEUR

smoked ham, béchamel,
gruyere cheeseSMOKED SALMON
SANDWICHhouse made croissant, dill crème
fraîche, cucumber, arugula, tomato, red
onion

BAHN MI

crispy shrimp patty, spicy aioli, pickled
carrots, cucumber, fresh cilantro,
jalapeño, housemade country style
French bread

CUBANO SANDWICH

slow braised mojo pork, smoked ham,
classic Cuban sauce, swiss cheese,
pickles, lime, Ybor City Cuban bread,
served with sweet fried plantains

CASSIS BURGER

lettuce, tomato, gruyère and American
cheese, grilled onion, brioche, roasted
garlic aioliSPICY CRISPY CHICKEN
SANDWICHhand breaded boneless chicken thigh,
spicy chili infused honey, pickles,
buttermilk ranch, lettuce, tomato,
brioche

CASSIS

ST. PETERSBURG

DINNER PACKAGES

DINNER PACKAGES

Signature

Dinner with customizable menu.

MENU OPTIONS MUST BE PRE-SELECTED. EACH GUEST CHOOSES ONE OPTION UPON ARRIVAL.

\$69.90 per person

FIRST COURSE

SELECT TWO MENU OPTIONS.

FRENCH ONION SOUP

spiced croutons, gruyere cheese

WATERMELON HEIRLOOM TOMATO SALAD

quinoa-watermelon, arugula, feta, onions, heirloom
cherry tomatoes, almonds, green herb dressing

HEARTS OF ROMAINE CAESAR

housemade caesar dressing, blue cheese, heirloom
cherry tomato, parmesan-ciabatta croutons

SECOND COURSE

**SELECT THREE MENU OPTIONS FROM THE LIST
BELOW.**

TAGLIATELLE ALLA BOLOGNAISE

grilled garlic bread, grana padana cheese

CAPRESE CHICKEN

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

BAR STEAK FRITES

herb butter, red wine sauce, french fries

ATLANTIC SALMON

orzo pasta, herbs, chickpeas, kalamata olive, tomato,
artichokes, tomato vinaigrette

DESSERT - CHEF'S CHOICE

DINNER PACKAGES

Ovation

Four course dinner with customizable menu.
Menu options must be pre-selected. Each guest chooses one option upon arrival.

\$84.90 per person

STARTERS

SELECT THREE MENU OPTIONS.
SERVED FAMILY STYLE.

AVOCADO HUMMUS

cucumber, heirloom tomato, extra virgin olive oil and chili lime dust, housemade chips

YELLOWFIN TUNA TARTAR

avocado, habanero aioli, cilantro, potato chips

STEAMED MUSSELS

Tabasco butter-dark beer sauce, grilled bread

JUMBO SHRIMP COCKTAIL

two dipping sauces

CRISPY CALAMARI

green herb aioli, lemon, marinara sauce, fresh herbs

HICKORY SMOKED CHICKEN WINGS

Chef's garnishes, choice of classic buffalo, citrus pepper dry rub or chili de arbol barbecue. Ranch or blue cheese

FRIED BRUSSELS SPROUTS

roasted garlic and chili infused honey

FIRST COURSE

HOST SELECTS TWO MENU OPTIONS
FROM THE LIST BELOW BEFORE
EVENT, GUESTS CHOOSES ONE
DURING EVENT.

ROASTED BEETS

roasted beets, strawberries, orange, pecans, red onion, mixed greens, fresh goat cheese, sherry-citrus vinaigrette

WATERMELON HEIRLOOM TOMATO SALAD

quinoa-watermelon, arugula, feta, onions, heirloom cherry tomatoes, almonds, green herb dressing

ICEBERG WEDGE

baby iceberg, blue cheese, bacon, red onion, tomato, scallions, housemade buttermilk blue cheese dressing, balsamic reduction

CASSIS SIGNATURE SALAD

roasted tomato, burrata mozzarella & avocado, basil pesto, balsamic glaze

HEARTS OF ROMAINE CAESAR

housemade caesar dressing, blue cheese, heirloom cherry tomato, parmesan-ciabatta croutons

FRENCH ONION SOUP

spiced croutons, gruyere cheese

TOMATO BISQUE

Parmesan cheese

SECOND COURSE

SELECT THREE MENU OPTIONS
FROM THE LIST BELOW.

CAPRESE CHICKEN

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

ATLANTIC SALMON

orzo pasta, herbs, chickpeas, kalamata olive, tomato, artichokes, tomato vinaigrette

BAR STEAK FRITES

herb butter, red wine sauce, french fries

TAGLIATELLE ALLA BOLOGNAISE

grilled garlic bread, grana padana cheese

PAN-SEARED SEA SCALLOPS

chorizo seco- fingerling potato hash, red pepper brodo, saffron rouille, pan roasted spinach

MAPLE LEAF FARM DUCK BREAST

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

USDA PRIME RIBEYE

served with mashed potato, red wine sauce, herb butter. +\$10 per person

DESSERT - CHEF'S CHOICE

DINNER PACKAGES

Executive

Four course dinner with customizable menu.

MENU OPTIONS MUST BE PRE-SELECTED. EACH GUEST CHOOSES ONE OPTION UPON ARRIVAL.

\$99.90 per person

SEAFOOD PLATEAU

SERVES 4-8 GUESTS, +\$82.90 EACH

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

STARTERS

SELECT THREE MENU OPTIONS FROM THE LIST BELOW. SERVED FAMILY STYLE.

AVOCADO HUMMUS

cucumber, heirloom tomato, extra virgin olive oil and chili lime dust, housemade chips

YELLOWFIN TUNA TARTAR

avocado, habanero aioli, cilantro, potato chips

GRILLED OCTOPUS

crispy chickpeas, chorizo, cilantro, citrus aioli

STEAMED MUSSELS

Tabasco butter-dark beer sauce, grilled bread

CRISPY CALAMARI

green herb aioli, lemon, marinara sauce, fresh herbs

HICKORY SMOKED CHICKEN WINGS

Chef's garnishes, choice of classic buffalo, citrus pepper dry rub or chili de arbol barbecue. Ranch or blue cheese

FRIED BRUSSELS SPROUTS

roasted garlic and chili infused honey

CHEF'S CHEESE ASSORTMENT

selection of five cheeses

FIRST COURSE

SELECT TWO MENU OPTIONS FROM THE LIST BELOW.

FRENCH ONION SOUP

spiced croutons, gruyere cheese

WATERMELON HEIRLOOM TOMATO SALAD

quinoa-watermelon, arugula, feta, onions, heirloom cherry tomatoes, almonds, green herb dressing

SMOKED SALMON SALAD

house made croissant, dill crème fraîche, cucumber, arugula, tomato, red onion

ICEBERG WEDGE

baby iceberg, blue cheese, bacon, red onion, tomato, scallions, housemade buttermilk blue cheese dressing, balsamic reduction

ROASTED BEETS

roasted beets, strawberries, orange, pecans, red onion, mixed greens, fresh goat cheese, sherry-citrus vinaigrette

CASSIS SIGNATURE SALAD

roasted tomato, burrata mozzarella & avocado, basil pesto, balsamic glaze

HEARTS OF ROMAINE CAESAR

housemade caesar dressing, blue cheese, heirloom cherry tomato, parmesan-ciabatta croutons

SECOND COURSE

SELECT THREE MENU OPTIONS FROM THE LIST BELOW.

CAPRESE CHICKEN

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

ATLANTIC SALMON

orzo pasta, herbs, chickpeas, kalamata olive, tomato, artichokes, tomato vinaigrette

BAR STEAK FRITES

herb butter, red wine sauce, french fries

TAGLIATELLE ALLA BOLOGNAISE

grilled garlic bread, grana padana cheese

PAN-SEARED SEA SCALLOPS

chorizo seco- fingerling potato hash, red pepper brodo, saffron rouille, pan roasted spinach

MAPLE LEAF FARM DUCK BREAST

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

USDA PRIME RIBEYE

served with mashed potato, red wine sauce, herb butter

DESSERT - CHEF'S CHOICE

DINNER PACKAGES



Chef's Tasting

Let our executive Chef guide the way with a decadent 5 course meal. Includes dessert with optional wine paring.

Five Course Chef's Tasting
\$160 per person | 10 person maximum

Wine Pairing
+\$52.50 per person



Dessert

Chef's selection of one of our popular desserts for
your guests to enjoy.

Included in Dinner Packages.
Add-on for Brunch & Lunch (inquire).

Fees and Payments

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

For all tables over six (6) guests a 21% gratuity will be applied, along with current state sales tax.

Happy hour or other Restaurant promotions not valid with banquets.

No split checks for parties of 8 or more.

A setup fee for decor (flowers, candles, balloons, etc) or cleaning fee may be added to your bill depending on the event.

Event Form

Your event form must include credit card info and signature in order for the reservation to be secured.

Outside Food & Beverage

Limit 3 bottles for wine brought from the outside. The corkage fee is \$30 per bottle.

Outside desserts subject to a \$20 additional fee plus a cutting fee of \$2.50 per piece for any outside desserts that require cutting and plating.

Please ask banquet coordinator for a cake referral.

Headcount Guarantee

Final Headcount is required 72 hours in advance of event time, this number will be locked in. This is the number of guests of whom which will be charged. If the guest count exceeds the final head count at the time of event, the appropriate fee will be added to the bill.

Cancellation Policy

In the result that the host cancels after 72 hours prior to the event or does not show there will be a \$100 cancellation fee.

Decor & 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.

No confetti please.

Transportation

We do not provide transportation or parking. Parking is limited to street meters and privately operated parking lots. Parking can be difficult to find, especially on weekends.

When we do have valet, it's recommended to use for elderly and handicapped only to avoid bottlenecks in retrieving vehicles on arrival and departure.