CASSIS

27.77° N, 82.64° W

EVENTS & PRIVATE PARTIES

EVENT SPACES · P2
BEVERAGE PACKAGES · P7
BRUNCH PACKAGES · P12
LUNCH PACKAGES · P16
DINNER PACKAGES · P20

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 private events.

170 BEACH DRIVE NE, SAINT PETERSBURG, FL 33701

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

CASSIS

EVENT SPACES

Banquet Hall









SEATED: 60 GUESTS MAXIMUM | COCKTAIL: 100 GUESTS MAXIMUM

HIGHLIGHTS

Semi-Private with drawn sheer curtains, large windows offering a great view.

Curtained Corner









SEATED: 30 GUESTS MAXIMUM

HIGHLIGHTS

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

GUEST MAXIMUM: 30

Contact our Event Manager for times & space availability

Executive Dining Room









SEATED: 26 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 MAXIMUM: 26

Contact our Event Manager for times & space availability

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.

CASSIS

BEVERAGE PACKAGES

Silver Beverage Package

Comprised of domestic bottled beers and Cassis house wines.

TWO HOURS - $33.90 PER PERSON / ADDITIONAL HOUR +$11 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
Michelob Ultra, Stella

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

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 - $39.90 PER PERSON / ADDITIONAL HOUR +$16 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
Michelob Ultra

IMPORTED BEER
Stella, Corona

Select Call Spirits

BOURBON
Four Roses

SCOTCH
Johnny Walker Red

RUM
Don Q

TEQUILA
Juarez

GIN
Bellows

VODKA
Pearl

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

Platinum Beverage Package

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

TWO HOURS - $49.90 PER PERSON / ADDITIONAL HOUR +$21.90 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 23

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

GIN
Tangueray, Botanist, Nolet's Silver, Monkey 47

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

BRANDY, CALVADOS, ARMAGNAC
Courvoisier VS, Calvados Bushnel, 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'

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
$16 per person

ADD ORANGE JUICE
fresh squeezed
+$5 per person

ADD SPECIALTY ESPRESSO
shots, latte, cappuccino
+$5 per person

CASSIS

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

BRIOCHE FRENCH TOAST
honey mascarpone, banana, fresh strawberry

QUICHE
vegetarian or ham and cheese, with mixed-greens

Brunch Classic

Elegant brunch menu with multiple courses.
Menu options must be pre-selected. Each guest chooses one option upon arrival.
$32.90 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 over hard, sausage, cheddar

BANANAS FOSTER PANCAKES
Meyers Dark Rum butter sauce, candied walnuts, bruleed banana

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

MEAT LOVERS OMELET
bacon, ham, sausage, two year aged grafton 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

From The Bakery

LE PANIER
assorted basket of freshly baked pastry,
jam, and butter

$37.40 PER BASKET - SERVES 6 TO 8 PERSONS

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

$7.90 PER PIECE

GIANT BLUEBERRY MUFFIN
$8.90 PER PIECE

ASSORTED MACARONS
$2.70 PER PIECE

COCO ADDICTION CHOCOLATE TRUFFLES
$2.75 PER PIECE

From The Kitchen

QUICHE BITES
lorraine & veggie

$4.90 PER PERSON

SEASONAL FRESH FRUIT
$10.50 PER PERSON

CASSIS

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

SERVED WITH FRENCH FRIES

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

TURKEY BLT
toasted whole wheat, bacon, smashed avocado, lettuce, tomato, mayo

SPICY CRISPY CHICKEN SANDWICH
hand breaded boneless chicken thigh, spicy chili infused honey, pickles, buttermilk ranch, lettuce, tomato, brioche bun

Casual Lunch

Two course lunch with customizable menu.

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

$43.90 per person

FIRST COURSE

SELECT TWO MENU OPTIONS. SERVED FAMILY STYLE.

FRENCH ONION SOUP
croutons, provolone cheese

HEARTS OF ROMAINE CAESAR
caesar dressing, parmesan, hardboiled egg, herb croutons

ROASTED BEETS & BABY ARUGULA
red and gold beets, orange, strawberry, red onion, mixed greens, pistachio, lemon vinaigrette, green herb ricotta crouton

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

TURKEY BLT
toasted whole wheat, bacon, smashed avocado, lettuce, tomato, mayo

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 bun

Executive Lunch

Three course lunch with customizable menu.

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

$49.90 per person

STARTERS

SELECT THREE MENU OPTIONS. SERVED FAMILY STYLE.

YELLOWFIN TUNA TARTAR
avocado, habanero aioli, cilantro, potato chips

STEAMED MUSSELS
spicy dark beer-tobasco-butter broth, fresh herbs, charred bread

CRISPY CALAMARI
fried crispy with romesco and pickled peppers garlic aioli and fresh herbs

HICKORY SMOKED CHICKEN WINGS
Chef's garnishes, choice of classic buffalo, Dr. Pepper ginger glaze. Ranch or blue cheese dip

CRISPY BRUSSELS SPROUTS
crispy fried, roasted garlic, horseradish crema

FIRST COURSE

SELECT TWO MENU OPTIONS FROM THE LIST BELOW.

FRENCH ONION SOUP
croutons, provolone cheese

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
caesar dressing, parmesan, hardboiled egg, herb croutons

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

TURKEY BLT
toasted whole wheat, bacon, smashed avocado, lettuce, tomato, mayo

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 bun

CASSIS

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
croutons, provolone cheese

HEARTS OF ROMAINE CAESAR
caesar dressing, parmesan, hardboiled egg, herb croutons

SECOND COURSE

SELECT THREE MENU OPTIONS FROM THE LIST BELOW.

TAGLIATELLE ALLA BOLOGNAISE
with 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
polenta, pepperonata, tomato brodo, citrus butter

DESSERT - CHEF'S CHOICE

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.

YELLOWFIN TUNA TARTAR
avocado, habanero aioli, cilantro, potato chips

STEAMED MUSSELS
spicy dark beer-tobasco-butter broth, fresh herbs, charred bread

JUMBO SHRIMP COCKTAIL
two dipping sauces

CRISPY CALAMARI
fried crispy with romesco and pickled peppers garlic aioli and fresh herbs

HICKORY SMOKED CHICKEN WINGS
Chef's garnishes, choice of classic buffalo, Dr. Pepper ginger glaze. Ranch or blue cheese dip

CRISPY BRUSSELS SPROUTS
crispy fried, roasted garlic, horseradish crema

FIRST COURSE

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

ROASTED BEETS & BABY ARUGULA
red and gold beets, orange, strawberry, red onion, mixed greens, pistachio, lemon vinaigrette, green herb ricotta crouton

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
caesar dressing, parmesan, hardboiled egg, herb croutons

FRENCH ONION SOUP
croutons, provolone 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
polenta, pepperonata, tomato brodo, citrus butter

BAR STEAK FRITES
herb butter, red wine sauce, french fries

TAGLIATELLE ALLA BOLOGNAISE
with grana padana cheese

PAN-SEARED SEA SCALLOPS
smashed English peas, bacon, crispy shoestring potato, Dijon vermouth broth

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

DESSERT - CHEF'S CHOICE

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
spicy dark beer-tobasco-butter broth, fresh herbs, charred bread

CRISPY CALAMARI
fried crispy with romesco and pickled peppers garlic aioli and fresh herbs

HICKORY SMOKED CHICKEN WINGS
Chef's garnishes, choice of classic buffalo, Dr. Pepper ginger glaze. Ranch or blue cheese dip

CRISPY BRUSSELS SPROUTS
crispy fried, roasted garlic, horseradish crema

CHEF'S CHEESE ASSORTMENT
selection of five cheeses

FIRST COURSE

SELECT TWO MENU OPTIONS FROM THE LIST BELOW.

FRENCH ONION SOUP
croutons, provolone cheese

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 & BABY ARUGULA
red and gold beets, orange, strawberry, red onion, mixed greens, pistachio, lemon vinaigrette, green herb ricotta crouton

CASSIS SIGNATURE SALAD
roasted tomato, burrata mozzarella & avocado, basil pesto, balsamic glaze

HEARTS OF ROMAINE CAESAR
caesar dressing, parmesan, hardboiled egg, herb 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
polenta, pepperonata, tomato brodo, citrus butter

BAR STEAK FRITES
herb butter, red wine sauce, french fries

TAGLIATELLE ALLA BOLOGNAISE
with grana padana cheese

PAN-SEARED SEA SCALLOPS
smashed English peas, bacon, crispy shoestring potato, Dijon vermouth broth

USDA PRIME RIBEYE
served with mashed potato, red wine sauce, herb butter

DESSERT - CHEF'S CHOICE



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.

For parties under 27: 10% deposit is required at the time of the booking.
For parties 27-50: 20% deposit is required at the time of the booking.
For parties 50-100: 30% deposit is required at the time of the booking.

21% Gratuity will be applied to all Events and Private Parties, along with current state sales tax.
Happy Hour, discounts or promotions do not apply to any Event or Private Party.

Cancelation Policy:

Parties up to 26 guests: $100 will be charge to the credit card on file if the host cancels the reservation within 72 hours of the Event or Private Party.

For parties 27 and up:
Cancellations must be made at least 60 days prior to the event for full refund of deposit.
Cancellations made two weeks prior, will receive a 50% refund of the deposit.
Cancellations made inside 2 weeks prior to the event, forfeit the entire deposit.

*Client cannot make any change of contract signed 48 hours prior the party.
*Cassis reserves the right to change rooms at any time.
*Cassis reserves the right to cancel the reservation at any time.
*Check arrives in 1 bill only. Exceptions approved by Event Manager only.
*Cassis reserves the right to ask for deposit at any time.
*Client must respect the time of the booking. A 10% of the bill penalty will be charge to all parties unable to exit the room on time.

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.
Dessert cutting fee is $2.50 per person.
Ask Event Manager for cake referrals.

Headcount Guarantee

Final Headcount is required 72 hours before the event time. This is the number of guests in 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.

Decor & Staging

Staging any area of the restaurant can be set up one hour prior to the event time. Balloons, florals, etc. are welcome. Please inform the Events Manager of any drop-off and handle of décor. **No confetti.**

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.