



Local, laid-back and stylishly casual, Corners Tavern, in the heart of downtown Walnut Creek's Broadway Plaza, is a restaurant without pretense that features approachable & soulful American food with a unique collection of craft beers, artisan cocktails & distinctive wines.

## **PRIVATE EVENTS AT CORNERS TAVERN**

Thank you for considering Corners Tavern for your private event. Situated in the heart of downtown Walnut Creek at the shopping mecca of Broadway Plaza, our restaurant offers a number of private dining options to best suit your needs. Choose from our intimate private dining room, eclectic lounge, outdoor patio or full restaurant buyout.

### **THE PRIVATE DINING ROOM**

**Our private dining room can accommodate 4 up to 24 people comfortably for a seated lunch or dinner. This space is versatile and also can accommodate a cocktail style party up to 40 people.**

**The private room is available for lunch for lunch, dinner and brunch business hours. To rent the room for extended hours (from 9:30 -11:30 am) and from (3:00-6:00 pm) room rental fees apply. Our room rental fee is \$100 per hour. All rental fees will be applied towards food & beverage minimums.**

\$500.00 (Seven days a week from 11:30 am-3:00 pm) food & beverage minimum for lunch

\$700.00 (Sunday thru Thursday from 6:00 pm-close) food & beverage minimum for dinner

\$1000.00 (Friday & Saturday from 6:00 pm- 11:00 pm) food & beverage minimum for dinner

### **FULL RESTAURANT**

Our restaurant, in its entirety, is available for events up to 100 guests seated and 200 guests standing.

Lunch (Six days a week from 11:30 am-3:00 pm, Sunday Brunch 10:30-3:00pm): \$5000 food & beverage minimum (before tax and gratuity).

Sunday- Tuesday nights (6:00 pm-9:30 pm): \$10,000 food & beverage minimum (before tax and gratuity).

Wednesday- Thursday nights (6:00 pm-10:00 pm): \$12,000 food & beverage minimum (before tax and gratuity).

Friday- Saturday nights (6:00 pm -11:00 pm): \$17,000 food & beverage minimum (before tax and gratuity).

### **LOUNGE DINING**

**The entire lounge is available for parties of up to 80-100 guests. Lounge buyout minimums are listed below.**

Lunch (Six days a week from 11:30 am-3:00 pm, Sunday Brunch 10:30-3:00pm) \$1500 food & beverage minimum (before tax and gratuity).

Sunday-Tuesday nights: \$2500 food & beverage minimum (before tax and gratuity).

Wednesday-Thursday nights: \$3500 food & beverage minimum (before tax and gratuity).

Friday-Saturday nights: \$4500 food & beverage minimum (before tax and gratuity).

### **PATIO DINING**

Our patio is available for parties of up to 20 guests seated and 30 guests standing.

\$2500 food & beverage minimum for lunch (before tax and gratuity).

\$5000 food & beverage minimum for dinner (before tax and gratuity).

**Pricing May Vary.**



## **FREQUENTLY ASKED QUESTIONS**

### **Reserving the Space**

- There are no room rental fees for the private dining areas. There are varying food and beverage expenditures to book the rooms privately. Minimums are based on food and beverage consumption expenditures before tax or service charges and vary depending on day of the week, time of day, or time of year. During the months of June & December the minimum charges may go up.

### **Guest Guarantee**

- Due to the advance preparation required, we ask for your menu selections and all final event details at least 5 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to change seasonally.

### **Special Fees**

- The wine list at Corners Tavern offers an exciting selection wine. Beverage and wine list available upon request and be customized with a header, image or logo.
- Screen and Projector rental is \$75 each

### **Extras:**

- We can recommend balloons, rental equipment, photographer....etc. Just ask us!

### **Kids:**

- We are very "kid friendly" and have menus that will appeal to them

### **Payment**

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A event service charge of 3% will be applied along with 8.5% tax to the total bill. A suggested tip amount of 18% will also be added to your bill for your convenience. This amount may be modified, per your request, prior to or at the time of your event.

Payment is due in full on the day of the schedule event by credit card, cash for company check.

- Should you choose to host only certain food and beverage items for your event, the food and beverage minimum is required to be met by you, the host of the event. Items purchased on separate tabs, otherwise known as a cash and carry event, will not be applied to the required food and beverage minimum.

### **Event Coordinator**

Cassandra Dell'Aquila  
CDell'aquila@cornerstavern.com

1342 Broadway Plaza  
Walnut Creek, CA 94596

phone. 925-948-8711 fax. 925-988-9883

**Awarded "Best New Restaurant" by both Diablo Magazine and Walnut Creek Magazine and the Design Beautification Award from the City of Walnut Creek.**



## BRUNCH MENU OPTIONS:

### Set 2 Course Offering \$25

(First & Main Course; 4 item choices for main course)

### Set 3 Course Offering \$34

(All three courses; 4 item choices for main course)

## FIRST COURSE:

**seasonal soup**

**organic county line greens**, golden balsamic vinaigrette, seasonal fruit, blue cheese, pecans

**little gem lettuce caesar**, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

## MAIN COURSE:

**brioche french toast**, strawberries, vanilla, candied walnuts

**biscuit "benedict"**, bacon cheddar biscuits, poached eggs, broccoli di cicco, andouille gravy

**cobb salad**, romaine, smoked chicken, bacon, blue cheese, egg

**tuna nicoise**, wild arugula, purple potatoes, piquillo peppers, olives, egg, sherry vinaigrette

**shrimp roll**, jalapeno aioli, pickled carrots, soft french roll, greens

**chilaquiles**, stewed tortilla chips, tomato & guajillo salsa, roasted chicken, fried egg, queso fresco

**corners' burger**, brandt farm beef, aged cheddar, pickled onions, house-made bun, french fries

## Dessert:

**donuts**, buckwheat brioche donuts, cinnamon sugar, whiskey maple cream

**warm chocolate cake**, whiskey maple cream, fresh strawberry, cookie crumbs, vanilla ice cream

**butterscotch pudding**, brown butter, sea salt, sweet cream, snickerdoodle cookie



## LUNCH MENU OPTIONS:

### Set 2 Course Offering \$33

(3 item choices for 1st course, 4 item choices for main course)

### Set 3 Course Offering \$39

(3 item choices for 1st course, 4 item choices for main course)

## FIRST COURSE:

**fried brussels sprouts** cabernet vinegar, parmesan

**seasonal soup**

**county line organic greens**, golden balsamic vinaigrette, k&j orchard fruit, blue cheese, pecans

**little gem lettuce caesar**, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

**smoked chicken wings**, achiote rub, lime, cilantro (+additional \$2 per person)

## MAIN COURSE:

**cobb**, organic little gem lettuce, grilled chicken, bacon, herb crème fraiche, blue cheese, avocado, boiled egg

**corners' burger**, brandt farm beef, aged cheddar, pickled onions, house-made bun, french fries

**tuna nicoise**, wild arugula, purple potatoes, piquillo peppers, olives, egg, sherry vinaigrette

**wild mushroom gnocchi**, local chanterelles, house-made gnocchi, fennel, spinach, parmesan

**shrimp roll**, jalapeno aioli, pickled carrots, soft french roll, mixed greens

**cubano**, caribbean spiced ham, swiss cheese, pickles, french roll, potato chips

**pork tacos**, two ways, crispy pork belly with chile arbol; carnitas with tomatillo salsa, pickled vegetables; poblano beans, queso fresco

**steak n' fries**, petite bistro steak, bleu cheese butter, crispy shallots, truffle & herb fries

**seafood stew**, shrimp, mussel, flounder, clams, chorizo & roasted garlic broth, grilled bread

## DESSERT:

**warm chocolate cake**, whiskey maple cream, fresh strawberry, cookie crumbs, vanilla ice cream

**donuts**, buckwheat brioche donuts, cinnamon sugar, whiskey maple cream

**butterscotch pudding**, brown butter, sea salt, sweet cream, snickerdoodle cookie



## **DINNER MENU OPTIONS:**

### **Set 3 Course Offering \$59**

(All 3 Courses)

#### **FIRST COURSE:**

**seasonal soup**

**county line organic greens**, golden balsamic vinaigrette, k&j orchard fruit, blue cheese, pecans

**little gem lettuce caesar**, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

#### **MAIN COURSE:**

**buttermilk fried ½ chicken**, rocky chicken, corn & green onion waffle, chili honey, napa slaw

**wild mushroom gnocchi**, local chanterelles, house-made gnocchi, fennel, spinach, parmesan

**lightly smoked salmon**, grilled local asparagus, hollandaise, purple potato confit, pesto, crispy quinoa

#### **DESSERT:**

**donuts**, buckwheat brioche donuts, cinnamon sugar, whiskey maple cream

**warm chocolate cake**, strawberry anglaise, fresh strawberry, cookie crumbs, vanilla ice cream

**butterscotch pudding**, brown butter, sea salt, sweet cream, snickerdoodle cookie



## **CUSTOMIZED 3 COURSE OFFERING \$69**

(4 item choices for 1st course & main course; 3 item choices for dessert course)

### **FIRST COURSE:**

**seasonal soup**

**brussels sprouts**, cabernet vinegar, parmesan

**county line organic greens**, county line organic greens, golden balsamic vinaigrette, k&j orchard fruit, blue cheese, pecans

**little gem lettuce caesar**, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

**pan-fried shrimp**, garlic-pepper oil, sea salt

### **Main Course:**

**buttermilk fried ½ chicken**, rocky chicken, corn & green onion waffle, chili honey, napa slaw

**lightly smoked salmon**, grilled local asparagus, hollandaise, purple potato confit, pesto, crispy quinoa

**wild mushroom gnocchi**, local chanterelles, house-made gnocchi, fennel, spinach, parmesan

**grilled pork chop**, ancho marinated pork, white bean ragout, garlic bread crumb, swiss chard

**grilled 10oz. new york**, brandt farm beef, scallion mashed potatoes, bleu cheese butter, broccolini

**i.p.a. pork sausage**, braised red cabbage, dry farmed potatoes, whole grain mustard, crème fraiche

**alaskan halibut**, coriander crusted, thai coconut cream, cilantro brown rice, local snap peas, fava leaves

### **DESSERT:**

**donuts**, buckwheat brioche donuts, cinnamon sugar, whiskey maple cream

**chocolate truffle cake**, roasted strawberry anglaise, fresh strawberry, vanilla ice cream

**butterscotch pudding**, brown butter, sea salt, sweet cream, snickerdoodle cookie



## **CANAPÉ SELECTION**

(per piece; minimum of 12 per item)

**ham & cheese fritter**, piquillo aioli 3

**mini new york steak skewers** 4

**smoked chicken wings** 2

**mini grilled cheese**, tomato jam 3

**pear & blue cheese toast** 3

**pan sautéed shrimp**, chili oil 4

**chicken skewer**, peanut sauce 4

**burger sliders** 5

**coconut shrimp**, thai ketchup 4

**wild mushroom toast** 3

**smoked salmon**, brioche cracker 4

## **FOR THE TABLE**

**chef's selection cheese platter** (15 ppl) 60

**charcuterie platter** (15 ppl) 50

**antipasto platter** (15 ppl) 50

**chef's choice deviled eggs** (plate of 18 eggs) 54

**oysters on the half shell**, mignonette 45 / a dozen

**olives** 7

**shishito peppers** 8

**bar nuts** 5

**fried brussels sprouts** 9

## **CANAPÉ DESSERT SELECTION** \$2 (per piece)

**chocolate truffle cake**, roasted strawberry anglaise, fresh strawberry

**butterscotch pudding tart**, brown butter, sweet cream, snickerdoodle cookie

## **Corners Gift Bags** \$4 (per gift bag)

chefs choice assorted cookie gift bags can placed at table setting or displayed for end of event