



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

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. Our events team is at your service to assist you in successfully hosting your event.

THE PRIVATE DINING ROOM

Our private dining room can accommodate up to 24 people comfortably for a seated lunch or dinner. For groups over 24 people, the room can accommodate a cocktail style party up to 35 people. Please note cocktail style parties are mostly standing room with limited seating.

The private room is available for lunch between 11:30 am to 3:00 pm seven days a week. For dinner, the room is available from 6:00 pm to close. 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 [Seven days a week from 11:30 am-3:00 pm]: \$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.

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: \$4,500 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.
- Screen rental is \$75

Extras:

- We can recommend florists, balloons, rental equipment....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 or removed, 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

Ryan McCuan

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BRUNCH MENU OPTIONS:

Set 2 Course Offering \$25.00

[First & Main Course; 4 item choices for main course]

Set 3 Course Offering \$34.00

[All three courses; 4 item choices for main course]

First Course:

- mushroom soup, micro garlic croutons, chives, truffle oil
- organic county line greens, golden balsamic vinaigrette, seasonal fruit, blue cheese, hazelnuts
- little gem lettuce caesar, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

Main Course:

- brioche french toast, strawberries, vanilla, candied walnuts
- cobb salad, romaine, smoked chicken, bacon, blue cheese, egg
- seared tuna nicoise salad, arugula, marble potatoes, piquillo peppers, sherry vinaigrette
- smoked salmon omelette, goat cheese, mixed greens, roasted potatoes
- shrimp roll, jalapeno aioli, pickled carrots, soft french roll, greens
- chilaquiles, stewed tortilla chips, tomato and guajillo salsa, smoked chicken, fried egg, queso fresco
- corners' burger, brandt farm beef, aged cheddar, pickled onions, house-made bun, french fries

Dessert:

- apples and pears, almond-oat crumble, cinnamon ice cream
- carrot cake, cardamom mascarpone frosting, roasted walnut, candied carrots
- butterscotch pudding, brown butter, sweet cream, snickerdoodle cookie

LUNCH MENU OPTIONS:

Set 2 Course Offering \$33.00

[3 item choices for 1st course, 4 item choices for main course]

Set 3 Course Offering \$39.00

[3 item choices for 1st course, 4 item choices for main course]

First Course:

- fried brussels sprouts, cabernet vinegar, parmesan
- mushroom soup, micro garlic croutons, chives, truffle oil
- organic greens, county line lettuce, golden balsamic vinaigrette, seasonal fruit, blue cheese, hazelnuts
- 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 salad, romaine, smoked chicken, bacon, blue cheese, egg
- corners' burger, brandt farm beef, aged cheddar, pickled onions, house-made bun, french fries
- seared tuna nicoise salad, arugula, marble potatoes, piquillo peppers, sherry vinaigrette
- potato gnocchi, golden yukon potato, parmesan broth, pine nuts, roasted winter squash [vegetarian entrée]
- shrimp roll, jalapeno aioli, pickled carrots, soft french roll, mixed greens
- cubano, caribbean spiced ham, swiss cheese, pickles, french roll, potato chips
- reuben tacos, slow cooked corned beef, rooo island dressing, caraway slaw, kettle chips [taco subject to seasonal changes]
- steak n' fries, petite bistro steak, bone marrow butter, crispy shallots, truffle & herb fries
- seafood stew, shrimp, mussel, cod, chorizo and roasted garlic broth, grilled bread

Dessert:

- apples and pears, almond-oat crumble, cinnamon ice cream
- carrot cake, cardamom mascarpone frosting, roasted walnut, candied carrots
- butterscotch pudding, brown butter, sweet cream, snickerdoodle cookie

DINNER MENU OPTIONS:

Set 3 Course Offering \$49.00 [All 3 Courses]

First Course:

- mushroom soup, micro garlic croutons, chives, truffle oil
- county line organic greens, golden balsamic vinaigrette, seasonal fruit, blue cheese, hazelnuts
- little gem lettuce caesar, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

Main Course:

- smoked half chicken, wild mushrooms, seasonal vegetables, roasted fingerlings
- potato gnocchi, golden yukon potato, parmesan broth, pine nuts, roasted winter squash [vegetarian entrée]
- lightly smoked salmon, pesto & crispy quinoa, kale, lentil ragout, shaved fennel

Dessert:

- apples and pears, almond-oat crumble, cinnamon ice cream
- carrot cake, cardamom mascarpone frosting, roasted walnut, candied carrots
- butterscotch pudding, brown butter, sweet cream, snickerdoodle cookie

Customized 3 course offering \$59.00 [4 item choices for 1st course and main

course; 3 item choices for dessert course]

Tea, coffee and sodas are also included in the \$59 price per person.

First Course:

- mushroom soup, micro garlic croutons, chives, truffle oil
- county line organic greens, golden balsamic vinaigrette, seasonal fruit, blue cheese, hazelnuts
- little gem lettuce caesar, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde
- pan-fried shrimp, garlic-pepper oil, sea salt
- heirloom baby beets, goat cheese foam, crispy quinoa, chicories

Main Course:

- smoked half chicken, wild mushrooms, seasonal vegetables, roasted fingerlings
- lightly smoked salmon, pesto & crispy quinoa, kale, lentil ragout, shaved fennel
- potato gnocchi, golden yukon potato, parmesan broth, pine nuts, roasted winter squash [vegetarian entrée]
- grilled local pork chop, sweet potato puree, baby escarole, grilled apples, bacon jus
- new york steak, bone marrow butter, blue lake green beans, blue cheese potato puree, crispy shallots
- house made sausage, sautéed rapini, farro, mustard
- seared swordfish, coriander crust, kimchee fried brown rice, baby bok choy, sake glaze

Dessert:

- carrot cake, cardamom mascarpone frosting, roasted walnut, candied carrots
- donuts, buckwheat brioche donuts, cinnamon sugar, whiskey maple cream
- chocolate truffle cake, roasted strawberry anglaise, fresh strawberry, vanilla ice cream
- butterscotch pudding, brown butter, sweet cream, snickerdoodle cookie

Canapé Selection [per piece; minimum of 12 per item]

- ham and cheese fritter, piquillo aioli \$3
- mini new york steak skewers \$4
- smoked chicken wings \$2
- mini grilled cheese, tomato jam \$3
- pear and 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
- tuna tartare spoon \$4
- smoked salmon, brioche cracker \$4
- roasted baby beets, walnut brittle, goat cheese foam \$3

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 with mignonette \$45 / a dozen
- olives \$7
- shishito peppers \$8
- bar nuts \$5

Canapé Dessert Selection \$2 [per piece]

- carrot cake, cardamom mascarpone frosting, roasted walnut, candied carrots
- chocolate truffle cake, roasted strawberry anglaise, fresh strawberry
- butterscotch pudding tart, brown butter, sweet cream, snickerdoodle cookie