



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 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, dinner and brunch business hours. All rental fees will be applied towards food & beverage minimums.

\$1000.00 [Friday & Saturday from 5:00 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, 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.

PATIO DINING

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

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 and 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.

Extras:

- Screen and Projector rental is \$75 each.
- We can recommend balloons, rental equipment, photographer....etc. Just ask us!
- Coat Rack Rental \$100
- Chef's Cookie Gift Bags \$4 each
- In House Floral Arrangements \$50 seasonal [creates 4 bouquets], \$75 Roses [creates 2 bouquets, 24 dozen]

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. An event service charge of 3% will be applied along with 8.25% 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 event by credit card, cash or 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
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Walnut Creek, CA 94596

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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

brussels sprouts cabernet vinegar, parmesan

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

corners 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

smoked salmon greens, shaved fennel, blackeyed peas, coriander yogurt, sherry vinaigrette

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:

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

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

"black and tan" chocolate brownie, peanut butter mousse, ganache, peanut powder, candied nuts, cocoa nibs, bourbon caramel

lemon tart lemon custard, shortbread crust, toasted meringue, raspberry puree



LUNCH MENU OPTIONS:

Set 2 Course Offering \$33

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

Set 3 Course Offering \$39

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

FIRST COURSE:

seasonal soup

fried brussels sprouts cabernet vinegar, parmesan

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

corners caesar, garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

smoked chicken wings achiote rub, lime, cilantro [+additional \$2 per person]

pan-fried shrimp garlic-pepper oil, sea salt [+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

smoked salmon greens, shaved fennel, blackeyed peas, coriander yogurt, sherry vinaigrette

housemade potato gnocchi vegetable broth, root vegetables, gremolata

grilled i.p.a sausage house-made sausage, french roll, horseradish coleslaw

roasted turkey B.L.T.A. sundried tomato aioli, toasted ciabatta roll

reuben house-smoked pastrami, rooo island, sauerkraut, swiss cheese

new york 5 oz brandt farm, celery root & potato gratin, truffled mushroom butter, broccolini

DESSERT:

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

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

“black and tan” chocolate brownie, peanut butter mousse, ganache, peanut powder, candied nuts, cocoa nibs, bourbon caramel

lemon tart lemon custard, shortbread crust, toasted meringue, raspberry puree

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

corners caesar garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

MAIN COURSE:

roasted rocky chicken smoked chicken hash, roasted cauliflower, chimichurri, cauliflower puree

housemade potato gnocchi vegetable broth, root vegetables, gremolata

skuna bay salmon delicata squash, farro, spinach, balsamic onions, fennel & apple puree

DESSERT:

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

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

“black and tan” chocolate brownie, peanut butter mousse, ganache, peanut powder, candied nuts, cocoa nibs, bourbon caramel

lemon tart lemon custard, shortbread crust, toasted meringue, raspberry puree

dinner menu options: [con't]

Customized 3 Course Offering \$69

[4 item choices for 1st course and main course; 3 item choices for dessert course]

FIRST COURSE:

seasonal soup

brussels sprouts cabernet vinegar, parmesan

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

corners caesar garlic anchovy dressing, shaved parmesan, fresh grilled bread, salsa verde

smoked chicken wings achiote rub, lime, cilantro [+additional \$2 per person]

pan-fried shrimp garlic-pepper oil, sea salt [+2 per person]

MAIN COURSE:

roasted rocky chicken smoked chicken hash, roasted cauliflower, chimichurri, cauliflower puree

skuna bay salmon delicata squash, farro, spinach, balsamic onions, fennel & apple puree

housemade potato gnocchi vegetable broth, root vegetables, gremolata

grilled pork chop local pork, sweet potato hash, mushrooms, bacon jus, pickled cabbage, apple puree

new york 10 oz brandt farm, celery root & potato gratin, truffled mushroom butter, broccolini

DESSERT:

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

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

“black and tan” chocolate brownie, peanut butter mousse, ganache, peanut powder, candied nuts, cocoa nibs, bourbon caramel

lemon tart lemon custard, shortbread crust, toasted meringue, raspberry puree

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

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

fried brussels sprouts 9

CANAPÉ DESSERT SELECTION \$2 [per piece]

chocolate truffle cake roasted strawberry anglaise, fresh strawberry

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

Corners Gift Bags \$4 [per gift bag]

chef's choice assorted cookie gift bags can be placed at table setting or displayed for end of event