BANQUET MENU

General Information * 2  Lunch * 6–7
Floor Plan * 3  Dinner Menu * 8–9
All-Day Menu * 4  Drinks Menu * 10–11
Breakfast Menu * 5  Contract * 12–14
GENERAL INFORMATION

AVAILABILITIES

BREAKFAST
7am-10:30am

LUNCH
11am-4pm

DINNER
4pm-10pm (Sun-Thu), 4pm-11pm (Fri & Sat)

ALL DAY FUNCTIONS
7am-5pm

A/V EQUIPMENT

PROJECTOR WITH SCREEN {50.00}
HAND-HELD MICROPHONE {15.00}
IPOD DOCK {15.00}

SALES MINIMUMS

THE KENNEDY | Seats 70 guests
THE ESTELLA | Seats 36 guests
THE KENNEDY & PATIO | Seats 95 guests
ENTIRE BANQUET FACILITY | Seats 110 guests, 130 with Patio

Each room has a “sales minimum” that must be reached. This number is based on meal period and day of the week. If sales minimums are not reached then a room charge will be added to the final bill. There is a $50 charge for the patio.

GUESTS

We will need a confirmation of head count 48 hours prior to event. You will be charged for the actual guest count in the case that the actual guest count exceeds your previously guaranteed number.

EVENT FEE

Food, Beverage, and other event items will be subject to state and local taxes along with a 3% event fee. This is an administrative fee for expenses in relation to putting on your event. A 20% gratuity will be added to all events.

DEPOSITS & CANCELLATIONS

In order to secure your banquet, a 25% deposit and signed contract must be received. All deposits are non-refundable and additional fees may apply if canceled within seven days of the event.

*Cancellation policy subject to change during peak holiday season.

For more information and reservations: banquets@blackwalnutcafe.com or call 281.203.5628
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ALL-DAY MENU

$48 per person; Available from 7am–5pm daily. Served with freshly brewed French Roast, iced tea and sodas. Available for parties of 20 guests or more.

**BREAKFAST**
- Muffin Assortment
- Fresh-cut Seasonal Fruit
- Fresh Baked Pastries
- Handcrafted Croissants with jellies and butter

**AFTERNOON MUNCHIES**
- Choose 3
  - Southwestern Hummus
  - Spinach and Artichoke Dip
  - Chicken Quesadilla
  - Guacamole, Chips, and Salsa
  - Garlic Cheese Bread
  - Toasted Raviolis “Español”
  - Fresh-cut Seasonal Fruit

**LUNCH**

Choose 2 from each category listed below

**SALADS**
- Caeser
- Greek
- Big Vegetable
- Black Walnut (no chicken)*
- Santa Fe (no chicken)
- Cobb Salad (no chicken)

**ENTRÉES**
- Grilled Chicken Breast*
- Pot Roast
- Chipotle Chicken Pepper Pasta &
- Fiesta Jalapeño Chicken Pasta &
- Chicken Parmesan
- Black Walnut Lemon Chicken Pasta
- BWC Chicken Tenders
- Pavia Shrimp Alfredo (+$3)
- Lobster & Shrimp Mac (+$3)
- New Orleans Noodle (+$3)*
- Bank No. 19 Pasta (+$3)*
- Asian BBQ Salmon (+$5)
- Salmon Fillet (+$5)
- Ancient Grain Bowl*
- Blackened Salmon "Risotto" (+$3)

**DESSERTS**
- Hummingbird Cake*
- Blackout Cake
- Carrot Cake*
- Italian Cream Cake
- Cheesecake
- Turtle Cheesecake
- Chocolate Cheesecake
- Coconut Cheesecake
- Assorted Cookies*
- Brownies*

See additions from Breakfast Menu and Lunch Menu to add on to your event.

* Dish contains nuts

Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

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**FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.**

For more information and reservations: banquets@blackwalnutcafe.com or call 281.203.5628
BREAKFAST MENU

BREAKFAST 1

$15 per person. Served with freshly brewed French roast, decaf coffee, iced tea and sodas. Available for parties of 20 guests or more.

**CHOOSE THREE OF THE FOLLOWING**

- MUFFIN ASSORTMENT
- DONUT BITES
- FRESH BAKED PASTRIES

**BREAKFAST 2**

$19 per person. Served with freshly brewed French roast, decaf coffee, iced tea and sodas. Available for parties of 20 guests or more.

**CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES**

Served with house potatoes.

**EGGS & MORE [CHOOSE 2]**

- SCRAMBLED EGGS
- SOUTHWEST EGGS
- BREAKFAST MIGAS

**BREAKFAST 3**

$25 per person. Served with freshly brewed French roast, decaf coffee, iced tea and sodas. Available for parties of 20 guests or more.

**CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES**

Served with house potatoes, grits and seasonal fruit

**EGGS & MORE [CHOOSE 2]**

- SOUTHWEST EGGS
- BREAKFAST MIGAS

**BREAKFAST 1**

**CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES**

Served with house potatoes.

**EGGS & MORE [CHOOSE 2]**

- SCRAMBLED EGGS
- SOUTHWEST EGGS
- BREAKFAST MIGAS

**BREAKFAST 2**

**CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES**

Served with house potatoes.

**EGGS & MORE [CHOOSE 2]**

- SCRAMBLED EGGS
- SOUTHWEST EGGS
- BREAKFAST MIGAS

**BREAKFAST ADDITIONS**

Breakfast additions must be ordered with one of the breakfast options. Available for parties of 20 guests or more.

**FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ($3)**

**YOGURT PARFAIT ($4)**

**BREAKFAST TACOS ($4)**

**GRIDDLE TOPPINGS ($3)**

**OMELET STATION ($7)**

Plus $75 attendant fee (up to 40 guests), Egg whites (+$1), Open for 1.5 hours

**ITEMS OFFERED**

- Eggs, Bell Peppers, Mushrooms, Red Onions, Pico, Tomato, Spinach, Jalapeños, Mozzarella, Cheddar
- Bacon, Breakfast Sausage, Ham

*Serves 40 guests*

**FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.**
LUNCH MENU

**LUNCH 1**
$19 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

**CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES**

**SOUPS [CHOOSE 1]**
- CREAMY TOMATO BASIL TURKEY & BLACK BEAN CHILI
- TORTILLA

**SALADS [CHOOSE 2]**
- CAESAR (NO CHICKEN)
- GREEK
- BIG VEGETABLE COBB SALAD (NO CHICKEN)
- BLACK WALNUT (NO CHICKEN)*

**SANDWICHES [CHOOSE 3]**
- TURKEY AND PROVOLONE CROISSANT CLUB CHICKEN SALAD SANDWICH
- TURKEY CROISSANT CLUB VEGGIE
- BWC HAM
- ROAST BEEF

**DESSERTS [CHOOSE 1]**
- ASSORTED COOKIES* BROWNIES*

**LUNCH 2**
$27 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

**CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES**

**SALADS AND MUNCHIES [CHOOSE 2]**
- CAESAR SALAD
- GREEK SALAD
- BLACK WALNUT SALAD (NO CHICKEN)*
- SANTA FE SALAD (NO CHICKEN)
- COBB SALAD (NO CHICKEN)

**ENTRÉES [CHOOSE 2]**
- GRILLED CHICKEN BREAST* LOBSTER & SHRIMP MAC (+$3)
- POT ROAST NEW ORLEANS NOODLE (+$3)
- CHIPOTLE CHICKEN PEPPER PASTA (+$3)
- FIESTA JALAPEÑO ASIAN BBQ SALMON (+$5)
- CHICKEN PARMESAN SALMON FILLET (+$5)*
- BLACK WALNUT LEMON CHICKEN PASTA ANCIENT GRAIN BOWL*
- BWC CHICKEN TENDERS BLACKENED SALMON “RISOTTO” (+$3)
- PAVIA SHRIMP
- ALFREDO (+$3)

**SIDES [CHOOSE 1]**
- GARLIC MASHED POTATOES
- HOUSE POTATOES
- SEASONAL VEGETABLES

**DESSERTS [CHOOSE 2]**
- HUMMINGBIRD CAKE* TURTLE CHEESECAKE*
- BLACKOUT CAKE CHOCOLATE CHEESECAKE
- CARROT CAKE* COCONUT CHEESECAKE
- ITALIAN CREAM CAKE* ASSORTED COOKIES*
- CHEESECAKE BROWNIES*

For more information and reservations: banquets@blackwalnutcafe.com or call 281.203.5628

* Dish contains nuts
Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FOOD IS SERVED BUFFET STYLE.
SERVERS ARE PROVIDED FOR ALL EVENTS.
Lunch Menu

$35 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

Choose from each of the following categories
Served with garlic bread.

Munchies [Choose 2]
- Southwestern Hummus
- Spinach and Artichoke Dip
- Chicken Quesadilla
- Guacamole, Chips, and Salsa

Salads [Choose 2]
- Caesar
- Greek
- Big Vegetable

Entrees [Choose 3]
- Grilled Chicken Breast*
- Pot Roast
- Chipotle Chicken Pepper Pasta
- Fiesta Jalapeno Chicken
- Chicken Parmesan
- Black Walnut Lemon Chicken Pasta
- BWC Chicken Tenders
- Pavia Shrimp Alfredo (+$3)

Sides [Choose 2]
- Garlic Mashed Potatoes
- House Potatoes
- Seasonal Vegetables

Desserts [Choose 2]
- Hummingbird Cake*
- Blackout Cake
- Carrot Cake*
- Italian Cream Cake*
- Cheesecake

Additions
Lunch additions must be ordered with one of the lunch options. Available for parties of 20 guests or more.

- Fresh Squeezed Orange or Grapefruit Juice ($3)
- Fresh Cut Seasonal Fruit ($3)

Pasta Station ($12)
Plus $65 attendant fee (up to 40 guests). Open for 1.5 hours.

Sauces
Pavia, Tomato, Rosa

Pasta
Bowtie, Penne

Items
Garlic, Bell Peppers, Mushrooms, Artichokes, White Onions, Tomatoes, Sundried Tomatoes, Spinach, Pesto, Marie Cheese, Italian Sausage, Marinated Chicken, Shrimp (+$3), Lobster (+$8)

* Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

Food is served buffet style. Servers are provided for all events.

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DINNER MENU

$27 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with garlic bread.

SALADS AND MUNCHIES [CHOOSE 3]

CAESAR SALAD
GREEK SALAD
BIG VEGETABLE SALAD
BLACK WALNUT SALAD (NO CHICKEN)*
SANTA FE SALAD (NO CHICKEN)
COBB SALAD (NO CHICKEN)
SOUTHWESTERN HUMMUS

ENTRÉES [CHOOSE 2]

GRILLED CHICKEN BREAST*
POT ROAST
CHIPOTLE CHICKEN PEPPER PASTA
FIESTA JALAPEÑO CHICKEN
CHICKEN PARMESAN
BLACK WALNUT LEMON CHICKEN PASTA
BWC CHICKEN TENDERS
PAVIA SHRIMP
ALFREDO (+$3)

SIDES [CHOOSE 1] additional sides $2 per person

GARLIC MASHED POTATOES
HOUSE POTATOES
SEASONAL VEGETABLES
GRILLED ASPARAGUS
CAULIFLOWER RISOTTO
TABBouLEH

DESSERTS

ASSORTED COOKIES* & BROWNIES*

* Dish contains nuts
Some dishes may contain nuts, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Substitutions may require additional charges.

FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.

$37 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with garlic bread.

MUNCHIES [CHOOSE 2]

SOUTHWESTERN HUMMUS
SPINACH & ARTICHOKE DIP
CHICKEN QUESADILLA
GUACAMOLE, CHIPS, AND SALSA
GARLIC CHEESE BREAD
TOASTED RAVIOLIS
“ESPAÑOL”
FRESH CUT SEASONAL FRUIT

SALADS [CHOOSE 2]

CAESAR
GREEK
BIG VEGETABLE
BLACK WALNUT (NO CHICKEN)*

ENTRÉES [CHOOSE 3]

GRILLED CHICKEN BREAST*
POT ROAST
CHIPOTLE CHICKEN PEPPER PASTA
FIESTA JALAPEÑO CHICKEN
CHICKEN PARMESAN
LEMON CHICKEN PASTA
BWC CHICKEN TENDERS
PAVIA SHRIMP
ALFREDO (+$3)

SIDES [CHOOSE 2] additional sides $2 per person

GARLIC MASHED POTATOES
HOUSE POTATOES
SEASONAL VEGETABLES
GRILLED ASPARAGUS
CAULIFLOWER RISOTTO
TABBouLEH

DESSERTS [CHOOSE 2]

HUMMINGBIRD CAKE*
BLACKOUT CAKE
CARROT CAKE*
ITALIAN CREAM CAKE*
CHEESECAKE
TURTLE CHEESECAKE*
CHOCOLATE CHEESECAKE
COCONUT CHEESECAKE
ASSORTED COOKIES*
BROWNIES*

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DINNER MENU

$49 per person. Served with freshly brewed French roast, iced tea and sodas. Available for parties of 20 guests or more.

CHOOSE FROM EACH OF THE FOLLOWING CATEGORIES
Served with garlic bread.

MUNCHIES [CHOOSE 3]
- SOUTHWESTERN HUMMUS
- SPINACH & ARTICHOKE DIP
- CHICKEN QUESADILLA
- GUACAMOLE, CHIPS, AND SALSA
- GARLIC CHEESE BREAD
- TOASTED RAVIOLIS “ESPÁÑOL”
- FRESH CUT SEASONAL FRUIT

SALADS [CHOOSE 2]
- CAESAR
- SPINACH & ARTICHOKE DIP
- ROASTED GARLIC CHEESE BREAD
- TOASTED RAVIOLIS “ESPÁÑOL”
- FRESH CUT SEASONAL FRUIT
- CAESAR
- GREEK
- BIG VEGETABLE
- BLACK WALNUT (NO CHICKEN)*
- SANTA FE (NO CHICKEN)
- COBB SALAD (NO CHICKEN)

ENTRÉES [CHOOSE 4]
- GRILLED CHICKEN BREAST*
- POT ROAST
- CHIPOTLE CHICKEN PEPPER PASTA
- FIESTA JALAPEÑO CHICKEN
- CHICKEN PARMESAN
- BLACK WALNUT LEMON CHICKEN PASTA
- BWC CHICKEN TENDERS
- PAVIA SHRIMP ALFREDO (+$3)
- LOBSTER & SHRIMP MAC (+$3)
- NEW ORLEANS NOODLE (+$3)*
- BANK NO. 19 PASTA (+$3)*
- ASIAN BBQ SALMON (+$5)
- SALMON FILLET (+$5)*
- ANCIENT GRAIN BOWL*
- BLACKENED SALMON “RISOTTO” (+$3)
- BLACK WALNUT LEMON CHEESECAKE
- CHEESECAKE
- TURTLE CHEESECAKE*
- CHOCOLATE CHEESECAKE
- COCONUT CHEESECAKE
- ASSORTED COOKIES*
- BROWNIES*
- GARLIC MASHED POTATOES
- HOUSE POTATOES
- SEASONAL VEGETABLES
- ASIAN BBQ VEGETABLES
- BROCCOLI
- GRILLED ASPARAGUS
- CAULIFLOWER RISOTTO
- TABBOULEH
- HUMMINGBIRD CAKE*
- BLACKOUT CAKE
- CARROT CAKE*
- ITALIAN CREAM CAKE*
- CHEESECAKE
- PASTA STATION ($12)
- PLUS $65 ATTENDANT FEE (UP TO 40 GUESTS)
- OPEN FOR 1.5 HOURS
- PASTA
  - PAVIA
  - TOMATO
  - ROSA
- SAUCES
  - PAVIA
  - TOMATO
  - ROSA
- ITEMS
  - GARLIC
  - BELL PEPPERS
  - MUSHROOMS
  - ARTICHOKE
  - WHITE ONIONS
  - TOMATOES
  - SUNDRIED TOMATOES
  - SPINACH
  - PESTO
  - MARIE CHEESE
  - ITALIAN SAUSAGE
  - MARINATED CHICKEN
  - SHRIMP (+$3)
  - LOBSTER (+$8)

Dinner additions must be ordered with one of the dinner options. Available for parties of 20 guests or more.

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ($3)
FRESH CUT SEASONAL FRUIT ($3)

ADDITIONS

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FOOD IS SERVED BUFFET STYLE. SERVERS ARE PROVIDED FOR ALL EVENTS.
HAPPY HOUR MENU

Available for parties of 20 guests or more.

HAPPY HOUR 1

Available for parties of 20 guests or more.

SALADS AND MUNCHIES [CHOOSE 3]

CAESAR SALAD
GREEK SALAD
BIG VEGETABLE SALAD
BLACK WALNUT SALAD (NO CHICKEN)*
SANTA FE SALAD & (NO CHICKEN)
COBB SALAD (NO CHICKEN)
SOUTHWESTERN HUMMUS

SPINACH & ARTICHOKE DIP
CHICKEN QUESADILLA
GUACAMOLE, CHIPS, AND SALSA
GARLIC CHEESE BREAD
TOASTED RAVIOLIS “ESPAÑOL”
FRESH CUT SEASONAL FRUIT

DRINK OPTIONS (See page 11 for option details.)

BEER AND WINE 2 ($31)

BEER AND WINE 3 ($34)

HAPPY HOUR 2

Available for parties of 20 guests or more.

SALADS AND MUNCHIES [CHOOSE 3]

CAESAR SALAD
GREEK SALAD
BIG VEGETABLE SALAD
BLACK WALNUT SALAD (NO CHICKEN)*
SANTA FE SALAD & (NO CHICKEN)
COBB SALAD (NO CHICKEN)
SOUTHWESTERN HUMMUS

SPINACH & ARTICHOKE DIP
CHICKEN QUESADILLA
GUACAMOLE, CHIPS, AND SALSA
GARLIC CHEESE BREAD
TOASTED RAVIOLIS “ESPAÑOL”
FRESH CUT SEASONAL FRUIT

DRINK OPTIONS (See page 11 for option details.)

FULL BAR 1 ($37)

FULL BAR 3 ($44)

Maximum of 2 hours. May only be booked within 2 weeks of event.
## DRINKS MENU

### DRINKS MENU

**BRUNCH DRINKS 1**

2 hours/$15, 3 hours/$21,
Available for parties of 20 guests or more.

- Fresh Squeezed Orange Juice
- Mimosa

**BRUNCH DRINKS 2**

2 hours/$21, 3 hours/$26,
Available for parties of 20 guests or more.

- Mimosa
- Bellini
- Bloody Mary
- The Good Morning

**BEER AND WINE 1**

Bar setup and attendant fee $125 (up to 60 guests), open for duration of event. Available for parties of 20 guests or more.

- Cash Bar
  - Choose 4 bottles of wine from our wine list, and 4 bottles of beer from our current bottled beer list.

**BEER AND WINE 2**

2 hours/$17, 3 hours/$22, 4 hours/$28
Available for parties of 20 guests or more.

- Draft Beer [Choose 2]
- Please ask for current draft beer list.

- House Wine [Choose 4]
- Please ask for current house wine list.

**BEER AND WINE 3**

2 hours/$20, 3 hours/$25, 4 hours/$32
Available for parties of 20 guests or more.

- Draft Beer [Choose 2]
- Please ask for current draft beer list.

- Premium Wine [Choose 4]
- Please ask for current premium wine list.

**BEER AND WINE 4**

2 hours/$23, 3 hours/$28, 4 hours/$33
Available for parties of 20 guests or more.

- Draft Beer [Choose 2]
- Please ask for current draft beer list.

- Bottle Beer [Choose 2]
- Please ask for current bottled beer list.

- Premium Wine [Choose 4]
- Please ask for current premium wine list.

**FULL BAR 1**

2 hours/$22, 3 hours/$28, 4 hours/$36
Available for parties of 20 guests or more.

- Draft Beer [Choose 2]
- Please ask for current draft beer list.

- House Wine [Choose 4]
- Please ask for current house wine list.

- Assorted Well Liquor

**FULL BAR 2**

2 hours/$25, 3 hours/$32, 4 hours/$36
Available for parties of 20 guests or more.

- Draft Beer [Choose 2]
- Please ask for current draft beer list.

- Bottle Beer [Choose 2]
- Please ask for current bottled beer list.

- Premium Wine [Choose 4]
- Please ask for current premium wine list.

- Mid-Level Liquor

**FULL BAR 3**

2 hours/$30, 3 hours/$37, 4 hours/$43
Available for parties of 20 guests or more.

- Draft Beer [Choose 2]
- Please ask for current draft beer list.

- Bottle Beer [Choose 2]
- Please ask for current bottled beer list.

- Premium Wine [Choose 4]
- Please ask for current premium wine list.

- Premium Liquor

For more information and reservations: banquets@blackwalnutcafe.com or call 281.203.5628
BLACK WALNUT CAFE - PRIVATE DINING CONTRACT

CONTRACT AND DEPOSIT:
A signed Private Dining Contract and nonrefundable deposit are required to guarantee the room. Deposit will be used as a credit to the bill at the end of the function.

MENU SELECTIONS:
For all functions, Black Walnut Cafe must have a selected menu ten days prior to your function. Our private dining menus offer pre-set dining options from which you can choose. If deviating from these set menus, a surcharge of 10% per guest may ensue. Linen and dessert selections needed Friday, one week prior to event.

GUEST GUARANTEE:
For all functions, we must have your final guest count 48 hours prior to the function date. Black Walnut Cafe will consider this number the guarantee and will not be subject to reduction. If no guaranteed number is received, Black Walnut Cafe will assume the original Estimated # of Guests on page 13 will be the final guest count. Any additional guests added at the event will be added to the final price.

FOOD & BEVERAGE:
All Food and Beverages must be purchased and prepared through Black Walnut Cafe. The only exception is wedding or birthday cakes. No other carry in items are permitted. If cake is brought in, there will be a $2 per guest fee for cutting and plating. Left over Black Walnut Cafe food cannot be boxed and taken home. Absolutely no alcoholic beverages may be brought onto the premises.

FINAL PAYMENT:
Final payment for the function must be made at the completion of the function. Payment can be made by cash, debit or credit card. We accept all major credit cards. Checks are accepted on a case by case basis.

TAX & GRATUITY:
A 3% service fee and state and local taxes are added to all private dining functions. A 20% gratuity will be added for your event. If you are Tax Exempt, we need a copy of your tax exempt form on file.

ENTERTAINMENT:
No loud entertainment of any kind will be permitted to be brought into Black Walnut Cafe by the guests. DJ's and loud bands are not permitted.

QUALITY STANDARDS:
Black Walnut Cafe reserves the right to enforce its quality standards, concerning dress and decorations. Black Walnut Cafe reserves the right to refuse serving any person who in the judgment of management is under the influence of alcohol or controlled substances. Black Walnut Cafe reserves the right to close the bar before the designated ending time should we deem it necessary.

DECORATIONS:
Decorations must be approved by Black Walnut Cafe. All decorations must conform to fire and safety codes. The guests are responsible for taking down all approved decorations before leaving. No tape or nails are allowed on the walls. No glitter or confetti. Subject to $100 cleaning charge.

Black Walnut Cafe will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, decorations, or any other items.
PRIVATE DINING CONTRACT

GUEST INFORMATION
Name of Contact: _________________________________ Date: ____________________
Phone: _________________________________ Email: _________________________________
Date of Function: _______________ Start Time: ________ End Time: ________
Event Signage to Say: ________________________________________________

GUARANTEED NUMBER OF GUESTS ARE DUE 48 HOURS PRIOR TO YOUR FUNCTION

Type of Function: _________________________________ Estimated # Guests: _________________

MENU INFORMATION
Menu Package Chosen: ________________________________________________
Additional Options: ________________________________________________

Food Service Times: _______________________________ am/pm to _______________________________ am/pm
Bar Service Times: _______________________________ am/pm to _______________________________ am/pm

AUDIO/VISUAL EQUIPMENT
Projector with Screen: Y / N Audio: Y / N Handheld Microphone: Y / N iPod Dock: Y / N

OTHER ITEMS
Sign-In Table: Y / N Cake Table: Y / N Gift Table: Y / N

FINANCIALS
Food & Beverage Minimum: $ ______________

ESTIMATE
Menu: $ _______________ Bar: $ _______________
A/V: $ _______________ Other: $ _______________
TOTAL: $ _______________

DEPOSIT
Amount Collected: $ _______________ Date: _______________

I hereby agree to all the terms and conditions of this contract as stated above. I am aware that all deposits are non-refundable and additional fees may apply if canceled within seven days of the event.

Signature: ___________________________________________ Date: ________________

For more information and reservations: banquets@blackwalnutcafe.com or call 281.203.5628
CREDIT CARD AUTHORIZATION

Event Name: ___________________________ Event Date: ________________________

Payment Type:
☐ CHECK ☐ VISA ☐ MC ☐ AMEX ☐ DISCOVER

Name on Credit Card: __________________________________________________________

Credit Card Number: __________________________________________________________

Address: _____________________________________________________________________

Exp Date: ____ / ____  CID: __________

Will this credit card be used for deposit only?  ☐ YES  ☐ NO

Will this credit card be used for the final bill?  ☐ YES  ☐ NO
  *If No, please state how final payment will be made: ___________________________

Client Signature: ____________________________________________________________

*Final payment is due at the conclusion of your event. All final payment arrangements must be confirmed prior to the date of the event. If you are paying with a check, a copy of the check must be emailed and the check must be received within seven (7) business days.