

BLACK WALNUT

CAFE

BANQUET MENU

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BLACK WALNUT

CAFE

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.

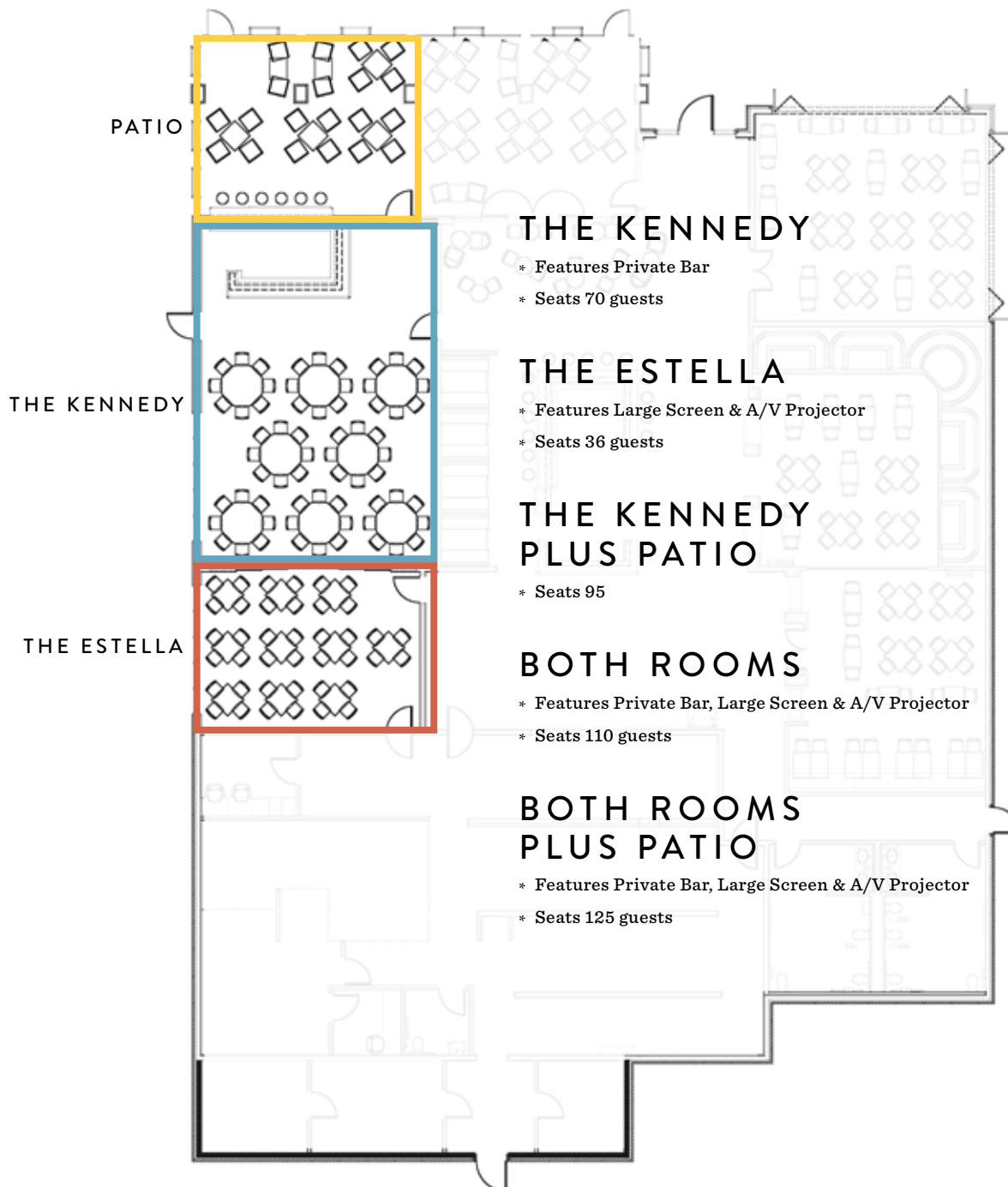
**Cancellation policy subject to change during peak holiday season.*

BLACK WALNUT

CAFE

FLOOR PLAN

Entire Banquet Facility • Seats 108 guests, 130 with Patio



BLACK WALNUT

CAFE

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

ADDITIONS

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

LUNCH

Choose 2 from each category listed below

SALADS

CAESAR
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*

**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.

BLACK WALNUT

CAFE

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 FRESH-CUT SEASONAL FRUIT
DONUT BITES HANDCRAFTED CROISSANTS WITH JELLIES AND BUTTER
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 BREAKFAST TACOS
SOUTHWEST EGGS KOLACHES
BREAKFAST MIGAS 🍷

BREAD [WHITE & WHEAT TOAST & ENGLISH MUFFINS]
Served with jellies and butter.

ASSORTED MUFFINS {+\$1} FRESH BAKED PASTRIES {+\$2}
DONUT BITES {+\$1}

MEATS [CHOOSE 2]

BREAKFAST SAUSAGE THICK-SLICED PEPPERED BACON
TURKEY SAUSAGE

** 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.

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]

SCRAMBLED EGGS BREAKFAST TACOS
SOUTHWEST EGGS KOLACHES
BREAKFAST MIGAS 🍷

BREAD [CHOOSE 1]

Served with jellies and butter.

ASSORTED MUFFINS WHITE AND WHEAT TOAST & ENGLISH MUFFINS
FRESH BAKED PASTRIES

GRIDDLE [CHOOSE 1]

Served with honey butter and New England maple syrup

FRENCH TOAST PANCAKES

MEATS [CHOOSE 2]

BREAKFAST SAUSAGE THICK-SLICED PEPPERED BACON
TURKEY SAUSAGE

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}
KOLACHES {\$4}
YOGURT PARFAIT {\$4}

BREAKFAST TACOS {\$4}
GRIDDLE TOPPINGS {\$3}
Cinnamon Caramel Apple, Fresh Blueberries & Lemon Cream, Walnut Butter & Grape Jelly

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

MEATS {+\$2}

Bacon, Breakfast Sausage, Ham

BLACK WALNUT

CAFE

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
TORTILLA

TURKEY & BLACK
BEAN CHILI

SALADS [CHOOSE 2]

CAESAR

GREEK

BIG VEGETABLE

BLACK WALNUT
(NO CHICKEN)*

SANTA FE 🍷
(NO CHICKEN)

COBB SALAD
(NO CHICKEN)

SANDWICHES [CHOOSE 3]

TURKEY AND PROVOLONE

TURKEY CROISSANT CLUB

BWC HAM

ROAST BEEF

CROISSANT CLUB

CROISSANT CHICKEN CLUB

CHICKEN SALAD
SANDWICH

VEGGIE

DESSERTS [CHOOSE 1]

ASSORTED COOKIES* BROWNIES*

**Dish contains nuts*

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

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
Served with garlic bread.

SALADS AND MUNCHIES [CHOOSE 2]

CAESAR SALAD

GREEK 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"

ENTRÉES [CHOOSE 2]

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}

SIDES [CHOOSE 1] *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*

BLACK WALNUT

CAFE

LUNCH MENU

LUNCH 3

*\$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

GARLIC CHEESE BREAD
TOASTED RAVIOLIS "ESPAÑOL"
FRESH CUT SEASONAL FRUIT

SALADS [CHOOSE 2]

CAESAR
GREEK
BIG VEGETABLE

BLACK WALNUT (NO CHICKEN)*
SANTA FE 🍷 (NO CHICKEN)
COBB SALAD (NO CHICKEN)

ENTRÉES [CHOOSE 3]

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}

SIDES [CHOOSE 2]

GARLIC MASHED POTATOES
HOUSE POTATOES
SEASONAL VEGETABLES

GRILLED ASPARAGUS
TABBOULEH
POTATO SALAD

DESSERTS [CHOOSE 2]

HUMMINGBIRD CAKE*
BLACKOUT CAKE
CARROT CAKE*
ITALIAN CREAM CAKE*
CHEESECAKE

TURTLE CHEESECAKE*
CHOCOLATE CHEESECAKE
COCONUT CHEESECAKE
ASSORTED COOKIES*
BROWNIES*

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}

*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.

BLACK WALNUT

CAFE

DINNER MENU

DINNER 1




\$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	SPINACH & ARTICHOKE DIP
GREEK SALAD	CHICKEN QUESADILLA
BIG VEGETABLE SALAD	GUACAMOLE, CHIPS, AND SALSA
BLACK WALNUT SALAD (NO CHICKEN)*	GARLIC CHEESE BREAD
SANTA FE SALAD  (NO CHICKEN)	TOASTED RAVIOLIS "ESPAÑOL"
COBB SALAD (NO CHICKEN)	FRESH CUT SEASONAL FRUIT
SOUTHWESTERN HUMMUS	

ENTRÉES [CHOOSE 2]

GRILLED CHICKEN BREAST*	LOBSTER & SHRIMP MAC {+\$3}
POT ROAST	NEW ORLEANS NOODLE  {+\$3}
CHIPOTLE CHICKEN PEPPER PASTA 	BANK NO. 19 PASTA {+\$3}* ASIAN BBQ SALMON {+\$5}
FIESTA JALAPEÑO CHICKEN 	SALMON FILLET {+\$5}* ANCIENT GRAIN BOWL*
CHICKEN PARMESAN	BLACKENED SALMON "RISOTTO" {+\$3}
BLACK WALNUT LEMON CHICKEN PASTA	
BWC CHICKEN TENDERS	
PAVIA SHRIMP ALFREDO {+\$3}	

SIDES [CHOOSE 1] *additional sides \$2 per person*

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

DINNER 2


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

SALADS [CHOOSE 2]

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

ENTRÉES [CHOOSE 3]

GRILLED CHICKEN BREAST*	LOBSTER & SHRIMP MAC {+\$3}
POT ROAST	NEW ORLEANS NOODLE  {+\$3}
CHIPOTLE CHICKEN PEPPER PASTA 	BANK NO. 19 PASTA {+\$3}* ASIAN BBQ SALMON {+\$5}
FIESTA JALAPEÑO CHICKEN 	SALMON FILLET {+\$5}* ANCIENT GRAIN BOWL*
CHICKEN PARMESAN	BLACKENED SALMON "RISOTTO" {+\$3}
LEMON CHICKEN PASTA	
BWC CHICKEN TENDERS	
PAVIA SHRIMP ALFREDO {+\$3}	

SIDES [CHOOSE 2] *additional sides \$2 per person*

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

DESSERTS [CHOOSE 2]

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

BLACK WALNUT

CAFE

DINNER MENU

DINNER 3

*\$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 "ESPAÑOL"
FRESH CUT SEASONAL FRUIT

SALADS [CHOOSE 2]

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}

SIDES [CHOOSE 2]

GARLIC MASHED POTATOES
HOUSE POTATOES
SEASONAL VEGETABLES
ASIAN BBQ VEGETABLES

BROCCOLI
GRILLED ASPARAGUS
CAULIFLOWER RISOTTO
TABBOULEH

DESSERTS [CHOOSE 3]

HUMMINGBIRD CAKE*
BLACKOUT CAKE
CARROT CAKE*
ITALIAN CREAM CAKE*
CHEESECAKE

TURTLE CHEESECAKE*
CHOCOLATE CHEESECAKE
COCONUT CHEESECAKE
ASSORTED COOKIES*
BROWNIES*

ADDITIONS

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 }

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}

*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.

BLACK WALNUT

CAFE

HAPPY HOUR MENU

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

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}

BLACK WALNUT

CAFE

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 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 4]

Please ask for current bottled beer list.

PREMIUM WINE [CHOOSE 4]

Please ask for current premium wine list.

FULL BAR 1

2 hours/\$23, 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

BLACK WALNUT

CAFE

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. DJs 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.

BLACK WALNUT

CAFE

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

BLACK WALNUT

CAFE

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.*