

Banquets & Catering



corner
bistro
A N D
wine bar

9823 Tapestry Park Circle Suite 1
Jacksonville, Florida 32246
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CBWB.CO
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CONTACT US

CORNER BISTRO and WINE BAR
9823 TAPESTRY PARK CIRCLE SUITE 1
JACKSONVILLE, FLORIDA
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ABOUT US

Corner Bistro & Wine Bar is an upscale bistro boasting a unique seasonal fusion menu accentuated by an extensive, well rounded, wine menu consisting of over 300 labels along with our signature selection of chic “freshbar” and “slimlist” cocktails. Corner Bistro finishes the dining experience with fresh baked desserts to enjoy while being entertained by some of the area’s greatest musical talent.

Corner Bistro and Wine Bar would like the opportunity to help make your next event a huge success. Our banquet facility can accommodate up to 64 people for seated functions and 80 people for standing functions. The restaurant will comfortably accommodate up to 165 people for seated functions, including the patio, and around 190 people for standing functions. Our facility supports the majority of Audio/Video formats for presentation. Corner Bistro also offers outside catering services for events up to 200 people, though accommodations may be made for larger parties on a case by case basis. Janel Lamb, our banquet and catering director, will be happy to assist you in planning your event from start to finish including assisting in sourcing and booking outside services including entertainment and DJs, specialty linens, specialty furniture, specialty plates and flatware, floral services, specialty desserts and cakes, and much more. The entire Corner Bistro family appreciates your interest and looks forward to your business!

Items Provided by Corner Bistro

- Bone Linens
- Standard Flatware
- Standard Glassware
- Standard China
- 8' Rectangular Tables (seats 10), 6' Round Tables (seats 9), or High-Top Cocktail Tables(for standing functions only)
- Standard Chairs
- Audio/Visual Equipment-Laptop Interface, CD Player, DVD/Blueray Players, & MP3 Player Connection
- Standard Centerpieces
- All Necessary Serving Utensils and Equipment
- Bulk Helium (additional charges apply)

Items Not Provided by Corner Bistro

Though these Items are not provided by us our banquet/catering director, in most cases, will be able to source and procure them for you per your specifications. Additional charges apply. You are welcome to bring these items at no additional cost.

- Linen (in colors other than bone)
- Specialty Flatware
- Specialty Glassware
- Specialty China
- Tables or Other Furniture (other than sizes/styles listed above)
- Specialty Centerpieces
- Specialty Electronics (laptops, media players other than those listed above)
- Chair Covers
- Flowers
- Decorations/Balloons
- Wedding Accessories (wedding arbors, candle holders, podiums, etc.)
- Pre-Recorded Music (please bring CDs, MP3 player, laptop, etc.)

Breakfast Buffets

Breakfast Buffet Package I

\$10.00 Per Person

Buffet Includes

- **Assorted Muffins, Danishes & Croissants**
With butter, jellies & preserves
- **Smoked Salmon with Bagels & Cream Cheese**
- **Fruit Salad**
- **Assorted Yogurt & Granola**

Breakfast Buffet Package II

\$15.00 Per Person

Buffet Includes

- **Assorted Muffins, Danishes & Croissants**
With butter, jellies & preserves
- **Scrambled Eggs**
- **Bacon or Sausage**
- **Breakfast Potatoes**
- **Smoked Gouda Grits**
- **Smoked Salmon with Bagels & Cream Cheese**
- **Fruit Salad**
- **Assorted Yogurt & Granola**

Plated Lunch Entrées

(Meeting planner can make a selection of three different entrées; the counts of each selection are due five business days prior.)

Meal Includes

- Planner's Choice of House Salad or Caesar Salad
- Fresh Baked Rolls
- Chef's Choice of Fresh Seasonal Vegetables and Starch
- Iced Tea and Sodas

Entrée Selections

Chef Supreme Salad - \$20

Mixed Greens and Iceberg Lettuces, diced Ham, diced Turkey, Bacon, Tomatoes, Eggs, Black Olives and Croutons

Stuffed Vine Ripe Tomato with Tuna or Chicken Salad - \$20

Served with an Avocado Ranch Dressing

Mediterranean Grilled Chicken - \$19

Grilled Chicken Breast topped with a Sun Dried Tomato Vinaigrette

Tri-Colored Cheese Tortellini - \$20

Served with Grilled Chicken, Black Olives, Artichoke Hearts and Fresh Herbs in a Sundried Tomato Sauce

Chicken Supreme - \$20

Smoked Gouda Bacon Crust and finished with a Porcini Sauce and topped with Grilled Wild Mushrooms

Pecan Crusted Catfish - \$21

Served with a Creole Meuniere Sauce

Miso Glazed Salmon Fillet - \$24

Fresh Salmon Filet served with a Sizzling Soy Vinaigrette

Market Fresh Catch - \$24

Served with a Choice of Sauce: Dill Caper Butter, Pesto or Smoked Tomato Sauce

Tender Braised Short Ribs- \$24

Served with a Choice of Sauce: Wild Mushroom Demi-glace,

White Chocolate Gorgonzola Sauce, Au Poivré Sauce or House Made Worcestershire Sauce

8 oz. Prime Rib - \$29

Slow Roasted and served with Au Jus and Creamy Horseradish Sauce

Lunch Buffets

Pasta Lunch Buffet

\$22 per person

Buffet Includes

House Salad or Caesar Salad
Home Baked Rolls or Garlic Bread
Fresh Seasonal Vegetables
Desserts: Current Dessert Selection
Iced Tea and Sodas

Select Two Entrées

(Meeting planner can make a selection of two different entrées; the counts of each selection are due five business days prior. Additional entree selection \$4PP)

Spaghetti and Meatballs – Spaghetti topped with a Slow Simmered Marinara, Italian Meatballs and Grated Parmesan Cheese

Pasta Primavera– Fettuccini tossed with a Robust Pesto Sauce and an Assortment of Grilled Seasonal Vegetables

Penne Pasta Alfredo– Choice of Chicken or Shrimp in a Creamy Parmesan Sauce

Beef Stroganoff– Broad Egg Noodles topped with Tender Beef Simmered in a Rich Creamy Sauce

Chicken Cacciatore – Bowtie Pasta tossed with Chicken, Peppers and Onions Simmered in a Rich Marinara

Traditional Lunch Buffet

\$27 per person

Buffet Includes

House Salad and Home Baked Rolls
Fresh Seasonal Vegetables and Chef's Starch Selection
Assorted Dessert Station: Cakes, Pies, Cookies and Pastries
Iced Tea and Soda

Select Two Entrées

(Meeting planner can make a selection of two different entrées; the counts of each selection are due five business days prior. Additional entree selection \$4PP)

Chicken Piccata–sautéed Boneless Breast Lightly Floured and served with a Lemon Butter Sauce

Chicken Florentine–with Havarti Dill Sauce

Pork Pot Roast–with Chipotle Honey Glaze

Potato Crusted Cod–with a Candied Lemon Butter

Andouillee Crusted Fresh Catch–with Crystal Beurre Blanc

Tender Braised Short Ribs–with white chocolate gorgonzola cream sauce

Classic Meatloaf–with Wild Mushroom Gravy

Lunch Buffets (Continued)

Southern Style Lunch Buffet

\$23 per person

Buffet Includes

House Salad

Buttermilk Biscuits or Cornbread

Green Beans Almondine and Macaroni and Cheese

Desserts: Fruit Cobbler or Pecan Pie

Iced Tea and Soda

Select Two Entrées

(Meeting planner can make a selection of two different entrées; the counts of each selection are due five business days prior. Additional entree selection \$4PP)

Jambalaya-New Orleans Blend of Seafood and Chicken with Andouille Sausage and Cajun Spices served over Rice

Shrimp Creole

Southern Fried Chicken

Smothered Chicken Breast-with Worcestershire Sauce

Blackened Fresh Catch-with Rosemary BBQ Sauce

Red Beans and Rice-with Andouille and Cornbread

Italian Style Lunch Buffet

\$22 per person

Buffet Includes

House Salad or Caesar Salad

Home Baked Rolls or Garlic Bread

Choice of one Pasta – Penne, Ziti, Bow Tie, Cavatappi

Desserts: Cheesecake or Tiramisu

Iced Tea and Soda

Select Two Entrées

(Meeting planner can make a selection of two different entrées; the counts of each selection are due five business days prior. Additional entree selection \$4PP)

Classic Lasagna – with Beef, Ricotta and Mozzarella

Chicken Parmesan – Breast of Chicken Breaded, served with Marinara and topped with Mozzarella and Parmesan Cheeses

Chicken Cacciatore – slow Simmered Chicken in its Own Juices with Fresh Tomatoes, Herbs and Mushrooms

Italian Sausage and Peppers– Italian Sausage Sliced and served with Hearty Onions and Sweet Bell Peppers in a Rich Red Sauce

The above stated prices do not include sales tax, gratuity, or applicable service fees. No food may be brought onto or taken from premises without prior consent from management.

Lunch Buffets (Continued)

Heart Healthy Lunch Buffet

\$22 per person

Buffet Includes

Spinach Salad and Home Baked Rolls
Fresh Seasonal Vegetables and Couscous
Desserts: Fresh Fruit or Chocolate Cherry Almond Bread Pudding
Iced Tea and Soda

Select Two Entrées

(Meeting planner can make a selection of two different entrées; the counts of each selection are due five business days prior. Additional entree selection \$4PP)

Cane Vinegar Poached Chicken

Mediterranean Chicken-with Sun Dried Tomato Vinaigrette

Pesto Steamed Fish Fillet

Turkey Breast Wraps

Teriyaki Seared Tofu and Asian Vegetables

Deli Lunch Buffet

Both Cold and Hot Buffet Includes

Chef's Soup Creation of the Day
House Salad, Corner Bistro Potato Salad and Greek Penne Pasta Salad
Potato Chips
Assorted Brownies and Cookies
Iced Tea and Soda

Cold

\$20 per person

Deli Station:

Roast Beef, Ham and Turkey
Swiss and American Cheeses

Assorted Breads to include:

Wheat, White and Croissants

Hot

\$21 per person

Sandwich Station:

Pulled Tropical Pork
Pulled BBQ Chicken
Philly Cheesesteak

Plated Dinner Entrées

(Meeting planner can make a selection of three different entrées; the counts of each selection are due five business days prior.)

Meal Includes

- Planner's Choice of House Salad or Caesar Salad
- Fresh Baked Rolls
- Chef's Choice of Fresh Seasonal Vegetables and Starch
- Choice of one Dessert
- Iced Tea and Sodas

Entrée Selections

Bacon Wrapped Chicken Breast - \$31

Served with a Granny Smith Apple Gastrique

Half Roasted Chicken - \$25

Semi-Boned and served with a Maple Balsamic Glaze

Smothered Chicken Breast - \$28

Grilled Chicken Breast topped with Caramelized Onions, Sautéed Mushrooms, Provolone Cheese and Worcestershire Sauce

Chinese Crispy Half Duck - \$42

Semi-Boned and served with a Mandarin Orange Syrup

Market Fresh Catch - \$37

Served with a Choice of Sauce: Dill Caper Butter, Pesto or Smoked Tomato Sauce

Grilled Filet Mignon - \$46

Served with Herb Garlic Butter

Grilled New York Strip - \$39

Served with Herb Garlic Butter

Grilled Ribeye - \$40

Served with Herb Garlic Butter

Dessert Selection

(Desserts change by season and availability. Other items available upon request, subject to availability.)

- Crème Brûlée
- Tiramisu
- New York Cheesecake
- Chocolate Cake
- Cobbler (seasonal)

Dinner Buffets

Traditional Dinner Buffet

\$39 per person

Buffet Includes

- House Salad and Home Baked Rolls
- Fresh Seasonal Vegetables and Chef's Starch Selection
- Assorted Dessert Station: Cakes, Pies, Cookies and Pastries
- Iced Tea and Soda

Select Three Entrées

(Meeting planner can make a selection of three different entrées; the counts of each selection are due five business days prior.)

Chicken Piccata-sautéed Boneless Breast Lightly Floured and served with a Lemon Butter Sauce

Chicken Florentine-with Havarti Dill Sauce

Pork Pot Roast-with Chipotle Honey Glaze

Potato Crusted Cod-with a Candied Lemon Butter

Andouille Crusted Fresh Catch- with Crystal Beurre Blanc

Tender Braised Beef Short Ribs-with White Chocolate Gorgonzola Sauce

Classic Meatloaf-with Wild Mushroom Gravy

Pasta Dinner Buffet

\$35 per person

Buffet Includes

- House Salad or Caesar Salad
- Home Baked Rolls or Garlic Bread
- Fresh Seasonal Vegetables
- Desserts: Current Dessert Selection
- Iced Tea and Sodas

Select Three Entrées

(Meeting planner can make a selection of three different entrées; the counts of each selection are due five business days prior.)

Spaghetti and Meatballs-Spaghetti topped with a Slow Simmered Marinara, Italian Meatballs and Grated Parmesan Cheese

Pasta Primavera-Fettuccini tossed with a Robust Pesto Sauce and an Assortment of Grilled Seasonal Vegetables

Penne Pasta Alfredo-Choice of Chicken or Shrimp in a Creamy Parmesan Sauce

Pesto Chicken Pasta- Penne tossed with Chicken and Vegetables in a robust pesto sauce

Chicken Cacciatore-Bowtie Pasta tossed with Chicken, Peppers and Onions Simmered in a Rich Marinara

Dinner Buffets (Continued)

Southern Style Dinner Buffet

\$35 per person

Buffet Includes

- House Salad or Coleslaw
- Buttermilk Biscuits or Cornbread
- Green Beans Almondine and Mashed Potatoes
- Desserts: Fruit Cobbler, Pecan Pie
- Iced Tea and Soda

Select Three Entrées

(Meeting planner can make a selection of three different entrées; the counts of each selection are due five business days prior.)

Jambalaya - New Orleans Blend of Seafood and Chicken with Andouille Sausage and Cajun Spices served over Rice

Shrimp Creole

Southern Fried Chicken

Smothered Chicken Breast - with Worcestershire Sauce

Blackened Fresh Catch- with Rosemary BBQ Sauce

Red Beans and Rice- with Andouille and Cornbread

Italian Style Dinner Buffet

\$30 per person

Buffet Includes

- House Salad or Caesar Salad
- Home Baked Rolls or Garlic Bread
- Choice of one Pasta, Penne, Ziti, Bow Tie, Cavatappi
- Desserts: Cheesecake and Tiramisu
- Iced Tea and Soda

Select Three Entrées

(Meeting planner can make a selection of three different entrées; the counts of each selection are due five business days prior.)

Classic Lasagna – with Beef, Ricotta and Mozzarella

Chicken Parmesan – Breast of Chicken Breaded, served with Marinara and topped with Mozzarella and Parmesan Cheeses

Chicken Cacciatore– Slow Simmered Chicken in its Own Juices with Fresh Tomatoes, Herbs and Mushrooms

Italian Sausage and Peppers– Italian Sausage Sliced and served with Hearty Onions and Sweet Bell Peppers in a Rich Red Sauce

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Dinner Buffets (Continued)

Heart Healthy Dinner Buffet

\$30 per person

Buffet Includes

- Spinach Salad and Home Baked Rolls
- Fresh Seasonal Vegetables and Couscous
- Desserts: Fruit Cups, or Chocolate Cherry Almond Bread Pudding
- Iced Tea and Soda

Select Three Entrées

(Meeting planner can make a selection of three different entrées;
the counts of each selection are due five business days prior.)

Cane Vinegar Poached Chicken

Mediterranean Chicken- with Sun Dried Tomato Vinaigrette

Pesto Steamed Fish Fillet

Turkey Breast Wraps

Teriyaki Seared Tofu and Asian Vegetables

Hors d'oeuvres

Displays

Fruit and Cheese Displays

Fruit and Cheese (upon availability): Smoked Gouda, Havarti Dill, Gorgonzola, Boursin, Goat Cheese, Smoked Cheddar, Melons, Grapes, Pineapple and Exotic Seasonal Fruits and Berries

	Fruit/Cheese	Fruit Display	Cheese Display
Small (serves 20 persons)	\$125	\$100	\$150
Medium (serves 40 persons)	\$225	\$175	\$275
Large (serves 60 persons)	\$325	\$225	\$400

Vegetable Display

Vegetables(upon availability): Broccoli, Mushrooms, Zucchini, Carrots, Celery, Tomatoes, Asparagus and Peppers with an Avocado Ranch

	Raw	Grilled
Small (serves 20 persons)	\$95	\$115
Medium (serves 40 persons)	\$175	\$200
Large (serves 60 persons)	\$255	\$285

Misc. Displays and Dips

Crab, Spinach, and Artichoke Dip - \$95 each
served with Asiago Dipping Bread (serves 40-50 persons)

Citrus Smoked Salmon Display- \$125 each
served with Bagel Chips (serves 40-50 persons)

Fresh Basil & Tomato Bruschetta Dip - \$85 each
served with Garlic AsiagoCroustinis (serves 40-50 persons)

Hors d'oeuvres

Coconut Crusted Chicken Skewers – Coconut battered Chicken served with a Pineapple Chili Syrup

Beef Satays – Tender Beef Marinated and served with a Hoisin Dipping Sauce

Oysters “On the Half Shell” – Raw or Andouille Crusted

Caprese Salad Spears – Grape Tomatoes, Fresh Mozzarella tossed with fresh Basil and a garlic vinaigrette

Portobello Mushroom Pizzas – Topped with Pesto, Roasted Peppers and Mozzarella

The Bistro “B.L.T.” -- Vine ripened tomato topped with flash seared lettuce & braised pork belly with a cane bacon vinaigrette

Crab Stuffed Mushroom Caps – Onions, Peppers, Crabmeat and Creole Seasoning, topped with Hollandaise

The above hors d'oeuvres are \$1.75 per piece with a minimum of 25 pieces.

Coconut Crusted Shrimp – Coconut battered Shrimp served with a Horseradish Mandarin Dipping Sauce

Rock Shrimp Flat Breads -- Blackened rock shrimp, roasted red peppers, pineapple, goat cheese, rosemary and chili flakes

Vegetable Spring Rolls – Filled with an Assortment of Asian Vegetables served with a Sweet Chili Dipping Sauce

Wasabi Ahi Tuna – Diced Ahi tuna with a Vietnamese cucumber salad, sweet wasabi sauce on a Wonton Crisp

Asian Dumplings – Pork, Shrimp & Vegetable served with a Korean Chili Barbeque

Jumbo Cocktail Shrimp – Fresh Mayport Shrimp, boiled and served with Cocktail Sauce and Fresh Lemon

Wild Mushroom and Boursin Tart – Imported and Domestic Mushrooms with a Touch of Cheese and Brandy

The above hors d'oeuvres are \$2.25 per piece with a minimum of 25 pieces.

Crawfish Pies – Onions, Peppers, Crawfish Tails and a Creamy Creole Sauce

Classic Steak Carpaccio – Shaved Ribeye with Truffle Oil, Capers and Red Onions

Smoked “Salmontini”-- Served in a Martini glass with red onions, capers, truffle oil, a creamy dill dressing

Seared Crab & Lobster Cakes – Served with Chipotle Aioli and a Cilantro Sour Cream

Lobster and Shrimp Spring Rolls – Lobster, Shrimp and Boursin Cheese served with a Sweet Chili Dipping Sauce

Kobé Beef & Sliders – Pickled Bermuda onions and accompanied with fire roasted red pepper ketchup

Duck Confit Crostinis–Grilled Crostinis with Boursin cheese, duck confit, baby Arugula and sweet onion compote

The above hors d'oeuvres are \$2.75 per piece with a minimum of 25 pieces.

The above stated prices do not include sales tax, gratuity, or applicable service fees. No food may be brought onto or taken from premises without prior consent from management.

Desserts

Mini Dessert Displays

(\$2.25 EA, 12 Piece Min.)

- Mini Eclairs
- Chocolate Truffles
- Mini Fruit Tartlets
- Mini Cheesecakes
- Chocolate Dipped Strawberries
- Profiteroles
- Mini Key Lime Pies
- Mini Tortes

Traditional Desserts

(Prices vary, contact for details. Dessert selection changes by season and availability. Additional items available upon request, subject to availability.)

- Crème Brule
- Cappuccino Cheesecake
- New York Cheesecake
- Red Velvet Cheesecake
- Strawberry Cake
- Chocolate Cake

Beer & Wine Packages

Hosted Beer & Wine Packages

House Wine

(Current House Selection, Choose two)

- Chardonnay
- Cabernet Sauvignon,
- Merlot
- White Zinfandel
- Pinot Griggio

Domestic Beer Selections

(Choose two)

- Bud & Light
- Michelob Light & Ultra
- Miller Light
- Coors Light

Imported Beer Selections

(Choose two)

- Amstel
- Heineken
- Corona Extra
- Blue Moon
- Guinness
- Peroni

- **2 Hour Per Person \$20**
- **3 Hour Per person \$25**
- **4 Hour Per Person \$28**

Beer & Wine per Consumption

House Wine

(Current House Selection, Choose two) Per Glass \$6, Per Bottle \$25

- Chardonnay
- Cabernet Sauvignon,
- Merlot
- White Zinfandel
- Pinot Griggio

Domestic Beer Selections

(Choose two) \$4EA

- Bud & Light
- Michelob Light & Ultra
- Miller Light
- Coors Light

Imported Beer Selections

(Choose two) \$5EA

- Amstel
- Heineken
- Corona Extra
- Blue Moon
- Guinness
- Peroni

Hosted Full Bar Packages

House Wine

(Current House Selection, Choose two)

- Chardonnay
- Cabernet Sauvignon,
- Merlot
- White Zinfandel
- Pinot Griggio

Domestic Beer Selections

(Choose two)

- Bud & Light
- Michelob Light & Ultra
- Miller Light
- Coors Light

Imported Beer Selections

(Choose two)

- Amstel
- Heineken
- Corona Extra
- Blue Moon
- Guinness
- Peroni

- These Packages also include: Mixers, Juices, Garnishes, & Assorted Sodas
- Limit 2 Liquors/Drink
- Does not Include Straight Shots

Call Brands

Beer & Wine selections plus the following:

- Camarena Tequila
- Smirnoff
- Bombay
- J&B
- Bacardi
- Jim Beam
- Canadian Club

2 Hour, Per Person - \$22

3 Hour, Per Person - \$25

4 Hour, Per Person - \$28

Premium Brands

Beer & Wine selections plus the following:

- Jose Cuervo
- Kettle One
- Tanqueray
- Dewars
- Jack Daniels
- Seagram's VO
- Kraken Rum

2 Hour, Per Person - \$27

3 Hour, Per Person - \$30

4 Hour, Per Person - \$33

Super Premium Brands

Beer & Wine selections plus the following:

- Grey Goose
- Patron Tequila
- Bombay Sapphire
- Chivas
- Bullet Bourbon
- Crown Royal
- 10 Cane

2 Hour, Per Person - \$28

3 Hour, Per Person - \$33

4 Hour, Per Person - \$38

General Information and Policy

Liability

Corner Bistro and Wine bar does not assume responsibility for the damage or loss of any merchandise or articles brought into our facility or any item left unattended. Host is responsible for any and all damage, theft or breakage that they, their guests or vendors cause.

Taxes & Gratuity

State and local sales tax will be added to all applicable amounts billed. A charge of \$140 per server/bartender will be applied to each bill for events lasting up to three (3) hours. Twenty five (25) dollars per additional hour per staff member will be charged for events lasting longer than three (3) hours. A minimum of one server is required per every 12 guests for plated functions and one server per 20 guests for buffet style functions. A minimum of one bartender is required per 32 guests for events in which alcohol is served.

Guaranteed Guest Count Requirements

A confirmed guest attendance number is required by 10:00 am, five business days prior to your event along with menu selections. Corner Bistro will automatically prepare for 5% over the host's guaranteed attendance without charge to host, unless overage is used on night of event. Any increases in the number higher than five percent will be subject our ability to accommodate the increased number. Any additional menu requests made the day of the event will be charged above the guaranteed guest count. If no guarantee is provided, we will charge the original estimated attendance, or the actual number served, whichever is higher.

Preset Menu and Menu Requirements

(Please Read Carefully)

- A preset menu is required for all events.
- Hosts of Parties pre-selecting more than one entrée, but no more than three entrees, must provide an exact count of each choice of entrée in advance according to the specified guarantee time.
- Host to provide Place cards denoting each guest's menu choices when selecting more than one selection of entrées.
- All Beef Items are prepared to a Medium Temperature unless otherwise specified.

Deposits

A deposit of fifty percent (50%) of the food and beverage minimum purchase will be required in order to secure the space. Upon receipt of your deposit, the event will be considered definite. The deposit will be applied to the final bill and will be non-refundable within thirty (30) days of the event.

The final estimated contract balance is required ten (10) days prior to event. If the estimate is high, the difference will be refunded to the client by check within two weeks following the event. If the estimate is low, the difference will be billed to client, and due upon receipt. Arrangement via separate guest checks is not available. Payment for deposits and event charges will be accepted in the form of business check, cash, money order, certified check or credit card.

General Information and Policy

Cancellation of Events

Cancellation of any event within thirty (30) days of the event will be subject to a cancellation fee of fifty percent (50%) of the estimated food and beverage purchase including applicable gratuities and taxes.

Food and Beverage on Premises:

Food or beverages may not be brought onto or taken from premises without prior consent from Corner Bistro management. A corkage fee for wines brought in will be charged in the amount of \$25 per bottle opened, and under no circumstances may wines listed on Corner Bistro's wine menu be brought in. For food safety reasons, food may not leave the premises without prior consent from management.

Food Safety

We are required by the Florida Department of Professional Regulation, Division of Hotels and Restaurants, that the consumption of raw or undercooked foods such as meat, seafood and eggs may contain harmful bacteria and may cause serious foodborne illness. Certain foods may contain nuts or may have been produced on equipment that was used in the production of foods containing nuts. If you have a nut or other allergy, please inform your server and we will accommodate you to the best of our ability. Please ask all guests to inform their servers of any allergies they may have, as allergies pose a severe risk to their health and personal safety.

Additional Fees

There may be an additional fee imposed for the following services and situations. These fees change from time to time and some are calculated on a case by case basis. If you feel any of the following services or situations apply, please consult our banquet/catering director for details and pricing.

- Setup/Cleanup Charge-Onsite
- Setup/Cleanup Charge-Offsite
- Delivery & Holding Charges-Offsite
- Time Extensions-Onsite
- Cake Cutting Fee
- Additional Wait Staff or Bar Staff
- A/V Setup
- Specialty Furniture Arrangement
- Floral & Decoration Setup
- Specialty Printing
- Certain Other Special Requests
- Bulk Helium
- Additional Entree selections for Buffets

Minimums

Certain minimums apply based on time of year, day of the week, and availability of venue. See banquet coordinator for details.

