

*Cassia*

**LARGE PARTIES  
& PRIVATE EVENTS**

# THE CASSIA EXPERIENCE

Our critically-acclaimed brasserie celebrates Chef/Owner Bryant Ng's Singaporean-Chinese background and his wife Kim's Vietnamese heritage. Cassia showcases a truly unique balance of soulful, ancestral cuisine with a California sensibility by utilizing the best quality ingredients from local farmers.

For large parties and private events, we'll work with you to pre-select a family-style menu, which provides an exciting opportunity to bring your group together and explore the fresh, vibrant flavors of Southeast Asia.



# OUR SPACE & EVENT PACKAGES

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## Private Dining Room\*

*Maximum Capacity: 18*

Food & Beverage Minimum: Please Inquire



## The Wine Room\*

*Maximum Capacity: 30 seated / 50 reception*

Food & Beverage Minimum: Please Inquire

\*Cassia requires all eligible guests (over 12 years old) to show proof of full-vaccination OR a negative COVID-19 test when dining indoors. For indoor events, the Client is responsible for the collection of proof of full vaccination or a negative COVID-19 viral test result from all guests and vendors prior to their admission to the event. Client will be provided a form in which to complete for all guests of the event and will provide to Cassia via email by 3 p.m. on the day of the event.

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*Pricing does not include a 20% service charge, a 4% employee healthcare charge and 10.25% sales tax.  
Please let us know if you have any questions. Thank you for supporting a healthier staff!*

# OUR SPACE & EVENT PACKAGES

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## Patio Corridor

*Maximum Capacity: 18 seated*

Food & Beverage Minimum: Please Inquire



## Parklet

*Maximum Capacity: 30 seated*

Food & Beverage Minimum: Please Inquire

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# OUR SPACE & EVENT PACKAGES

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## **Full Patio Buyout** (tented in the winter months)

*Maximum Capacity: 45 seated / 60 reception*

**Food & Beverage Minimum: Please Inquire**

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# OUR SPACE & EVENT PACKAGES

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## Full Buyout\*

**(includes Main Dining Room, Wine Room and Patio)**

*Maximum Capacity: 115 seated inside / 160 including patio*

*250 reception including patio*

*Food & Beverage Minimum: Please Inquire*

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# MENU

*Menus available for family-style seated dinners, buffet and food stations  
Pricing available upon request*

## Optional Seafood Starter

Please request menu options - additional price per person,  
based on selections

### Salads

**Green Papaya Salad**  
herbs, spiced walnuts

**Vietnamese Caesar**  
anchovy croutons, dried figs, herbs, red onion, white anchovies

**Other Seasonal Options Available**

### Clay Oven Breads & Spreads

*served with organic housemade clay oven bread*

**Organic Chickpea Curry**  
coconut milk, cilantro

**White Bean Puree**  
Singaporean curried ground short rib, mint, sesame, fried potatoes

**Scallion Clay Oven Bread**  
scallion-garlic butter

### Appetizers

**Kaya Toast**  
coconut jam, butter, slow cooked egg

**Spicy Wontons**  
cod, shrimp, country ham, napa cabbage, roasted chile oil

**Fried Cauliflower**  
fish sauce

**Grilled Pig Tail**  
bibb lettuce, herbs, fish sauce

**Other Seasonal Options Available**

## Mains

**Whole Grilled Sea Bass**  
turmeric, dill, lime

**Grilled Flattened Half Chicken**  
honey, lemongrass, mashed potatoes

**Grilled Creekstone Farms Steak Frites**  
hanger steak, Phu quoc island peppercorn sauce, shallot butter, fries

**Beef Rendang**  
coconut curry, sambal, kaffir lime, peanuts, jasmine rice

**Spicy Lamb Breast**  
Sichuan peppercorn, cumin, sambal, jasmine rice, sesame sauce

**Other Seasonal Options Available**

### Rice & Noodles

**Spicy Minced Duck Dan Dan Noodles**  
sesame-leek sauce, roasted Sichuan chile oil,  
pickled mustard greens, scallions, cilantro

**Seasonal Fried Rice (vegetarian option available)**

### Vegetables

**Seasonal Vegetables**  
wok-tossed & grilled

### Dessert

**Vietnamese Coffee Pudding**

**Kaffir Lime Custard**

**Other Seasonal Options Available**

Please go to our [website](#) for the most up to date menu selections. More items may be added for an additional price per person.  
Beverages are charged upon consumption. Custom bar packages are available.



# CONTACT US

When you're ready to move forward with your reservation, e-mail us and we'll send over a contract to secure the date.

From there, we'll work with you to select your menu and finalize any additional details for your celebration.

**E-mail** [events@cassiala.com](mailto:events@cassiala.com)    **Call** 310.393.6699