

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.









Private Dining Room*

Maximum Capacity: 18

Food & Beverage Minimum: Please Inquire

The Wine Room*

Maximum Capacity: 30 seated / 40 reception

Food & Beverage Minimum: Please Inquire





Patio Corridor

Maximum Capacity: 18 seated

Food & Beverage Minimum: Please Inquire

Parklet

Maximum Capacity: 30 seated / 45 Reception

Food & Beverage Minimum: Please Inquire



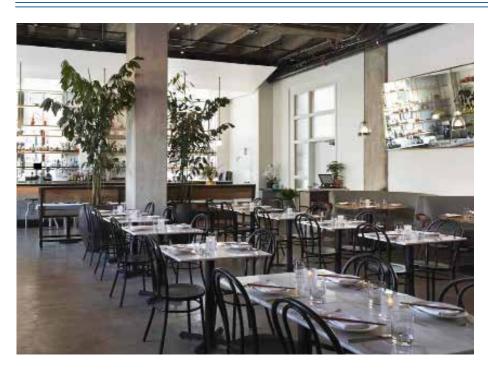


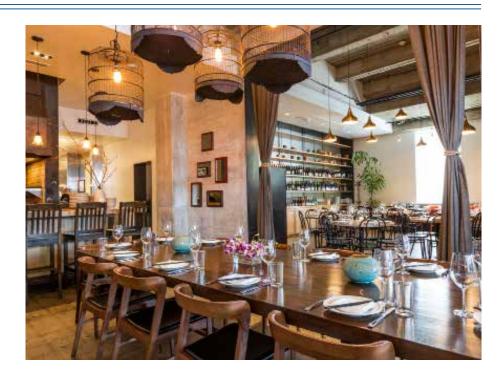
Full Patio Buyout

(tented in the winter months)

Maximum Capacity: 45 seated / 60 reception

Food & Beverage Minimum: Please Inquire







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





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

Scallion Clay Oven Bread

Scallion-garlic butter

Appetizers

Kaya Toast

Coconut jam, butter, slow cooked egg

Spicy Wontons

Pork, shrimp, capicola, napa cabbage, roasted chile oil

Fried Cauliflower

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 Vietnamese-Cajun Crawfish Noodles

Tabasco-jalapeno breadcrumbs, kaffir lime leaf, scallions

Seasonal Fried Rice (vegetarian option available)

Vegetables

Seasonal Vegetables

Wok-tossed & grilled

Dessert

Vietnamese Coffee Pudding

Whipped cream

Kaffir Lime Custard

Lychee whipped cream

Other Seasonal Options 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 Call 310.393.6699