



1342 Broadway Plaza, Walnut Creek, California 94596 P: 925-566-4495

COOPERAGE BEO

Event Details:

Event Title: Joaquin's Graduation Dinner

Date: Thursday, May 28, 2026

Time: 7:00 PM - 9:00 PM

Location: Private Dining Room

Event Type: Sit-down

Guests: 15

GTD Guests:

F&B Minimum: \$1,000.00

Financials:

All in Budget \$2,000 --> Do Not Exceed

		Total
Beverage		\$364.00
Food		\$1,125.00
Subtotal		\$1,489.00
Sales Tax	9.25%	\$137.73
Gratuity	20.0%	\$297.80
Admin Fee (\$5pp)		\$75.00
Grand Total		\$1,999.53
F&B Minimum	\$1,000.00 Total	
	-\$1,000.00 Met	

Guest Info:

Account: Andrew Apodaca

Contact: Andrew Apodaca

Phone: 408.439.6333

Email: andrew.apodaca@gmail.com

Address:

Event Planner: DRG Events

Phone/Email: 925-440-6461 / events@diablog.org.com

EVENT TIMELINE

7:00pm - 9:00pm

EVENT SETUP

1 large table set for 15 ppl

BEVERAGES

Qty		Price	Total
1	Limited Beverage Menu Available	\$364.00	\$364.00
	Included: soda, iced tea, lemonade		
	Other: charged on consumption --> not to exceed \$364 +tax/tip		

FOOD

Allergies or Dietary Restrictions: guests who are vegetarian, gluten-free, or dairy-free

Qty		Price	Total
15	PLUS PACKAGE (\$65 PER PERSON)	\$65.00	\$975.00
	Shared Appetizers		
	WARM SHAVED BRUSSELS SPROUTS poached egg, crumbled bacon, crispy shallots, bacon red wine vinaigrette		
	HEIRLOOM TOMATO & BURRATA heirloom tomatoes, burrata, pesto, crostini		
	Salad		
	CAESAR romaine, shaved parmesan, croutons, caesar dressing		
	Entrees (Guests Order 1 On-Site)		

COOP FRIED CHICKEN crispy boneless chicken thigh, mashed potatoes, cabbage slaw, spicy syrup

PASTA BOLOGNESE classic recipe bolognese sauce, fresh pappardelle pasta

ATLANTIC SALMON Pan-Seared Atlantic Salmon, citrus beurre blanc, carrots, artichoke hearts, cipollini onions

STEAK FRITES 12oz Grilled flat iron steak, herb compound butter, French fries

EGGPLANT PARMESAN tomato, mozzarella, basil, pappardelle pasta (vegetarian)

15	Dessert	\$10.00	\$150.00
	BREAD PUDDING warm pear bread pudding, served with vanilla ice cream & caramel sauce		

AV/LABOR/OTHER ITEMS