



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
<b>Subtotal</b>	<b>\$1,489.00</b>
Sales Tax 9.25%	\$137.73
Gratuity 20.0%	\$297.80
Admin Fee (\$5pp)	\$75.00
<b>Grand Total</b>	<b>\$1,999.53</b>
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](mailto:andrew.apodaca@gmail.com)  
**Address:**  
**Event Planner:** DRG Events  
**Phone/Email:** 925-440-6461 / [events@diablorg.com](mailto:events@diablorg.com)

### EVENT TIMELINE

7:00pm - 9:00pm

### EVENT SETUP

1 large table set for 15ppl

## BEVERAGES

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

## FOOD

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

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

15	<b>COOP FRIED CHICKEN</b>	crispy boneless chicken thigh, mashed potatoes, cabbage slaw, spicy syrup		
	<b>PASTA BOLOGNESE</b>	classic recipe bolognese sauce, fresh pappardelle pasta		
	<b>ATLANIC SALMON</b>	Pan-Seared Atlantic Salmon, citrus beurre blanc, carrots, artichoke hearts, cipollini onions		
	<b>STEAK FRITES</b>	12oz Grilled flat iron steak, herb compound butter, French fries		
	<b>EGGPLANT PARMESAN</b>	tomato, mozzarella, basil, pappardelle pasta (vegetarian)		
	<b>Dessert</b>		\$10.00	\$150.00
	<b>BREAD PUDDING</b>	warm pear bread pudding, served with vanilla ice cream & caramel sauce		

AV/LABOR/OTHER ITEMS