

*Come Join Us!*

Private Dining Experience



Contact Us  
[events@cooperagewc.com](mailto:events@cooperagewc.com)  
Phone: (925)-298-5915



# THE COOPERAGE EXPERIENCE

IN THE HEART  
OF WALNUT  
CREEK

The Cooperage has long been a cherished culinary gem for locals and visitors alike. Since its inception in 2014, this locally owned establishment has been a steadfast symbol of delectable cuisine, innovative craft cocktails, and exceptional service.



# THE CELLAR

From the rich hues of the decor to the inviting embrace of the seating, every element in The Cellar is curated to elevate your dining experience.

Capacity: 30





# THE LOUNGE

The Lounge is tailored for captivating 'cocktail style' events. Ideal for engagement celebrations, corporate functions, birthdays, and other social occasions.

Capacity: 50





# BASE PACKAGE

## APPETIZERS & ENTRÉE

Our Base Package is a delightful option that ensures everyone at your event enjoys a variety of flavors. Your meal begins with two shared appetizers, and all guests will have the opportunity to choose one of our entrée dishes listed below, making it a crowd-pleasing and inclusive dining experience.

\$45 | per person - no dessert  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

\$55 | per person + with dessert  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

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### Shared Appetizers

Entrée (all choices offered to guests at the event)

Dessert (add on for a fee)

### Shared Appetizers

- Brussels Sprouts
- Heirloom Tomato Burrata

### Entrée Choices

- Eggplant Parmesan (veg)
- Fish Tacos
- Brown Derby
- Fried Chicken Sandwich
- Coop Burger

### Dessert (Optional Add-on)

- Bread Pudding + Ice Cream

\*substitute for Creme Brulee upon request



## PLUS PACKAGE

### APPETIZERS, SALAD, & ENTRÉE

Our Plus Package takes your dining experience to the next level with added convenience and sophistication. In addition to the two shared appetizers, one salad, and a larger selection of entrées are offered to all guests, ensuring a complete and memorable culinary affair.

\$65 | per person - no dessert  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

\$75 | per person + with dessert  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

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#### Shared Appetizers

#### Salad

Entrée (all choices offered to guests at the event)

Dessert (add on for a fee)

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#### Shared Appetizers

- Brussels Sprouts
- Heirloom Tomato Burrata

#### Salad

- Caesar

\*substitute for Mixed Greens upon request

#### Entrée Choices

- Coop Fried Chicken
- Bolognese
- Salmon
- Steak Frites
- Eggplant Parmesan (veg)

#### Dessert (Optional Add-on)

- Bread Pudding + Ice Cream

\*substitute for Creme Brulee upon request



# PREMIUM PACKAGE

## APPETIZERS, SALAD, DELUXE ENTRÉE & DESSERT

Elevate your dining experience to the utmost level of luxury with our Premium Package. Guests will enjoy three deluxe appetizers and entrée choices and the perfect ending with a delectable dessert. It's a truly exceptional dining experience designed to impress.

\$90 | per person  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

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Shared Appetizers

Salad

Entrée (all choices offered to guests at the event)

Dessert

### Shared Appetizers

- Heirloom Tomato Burrata
- Tuna Tartare
- Brussels Sprouts

### Salad

- Caesar

\*substitute for Mixed Greens upon request

### Entrée Choices

- Coop Fried Chicken
- Seabass
- Salmon
- Petit Filet
- Eggplant Parmesan (veg)

### Dessert

- Bread Pudding + Ice Cream

\*substitute for Creme Brulee upon request

## COCKTAIL STYLE EVENTS

# LIGHT BITES & APPETIZERS



(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

### HEIRLOOM TOMATO & BURRATA CROSTINI

heirloom tomatoes, burrata, pesto, crostini  
(2 per person)

### DUNGENESS CRAB CAKES

meyer lemon burre blanc, tomato chutney  
(2 per person)

### TUNA TARTARE BITES

ahi tuna, tamari, lime, black sesame & rice crisp  
(2 per person)

### GREEN EGGS & HAM

deviled eggs, pesto, dijon, crispy bacon crumbles  
(2 per person)

### CLASSIC SLIDER

white cheddar, dijon aioli, lettuce, tomato  
(1 per person)

### FRIED CHICKEN SLIDER

coleslaw, honey mustard, pickles  
(1 per person)

\*substitute sliders for skewers upon request\*

### ADD ON: OYSTERS IN THE HALF SHELL \$36

served per dozen, Miyagi oysters with mignonette and cocktail sauce



# BRUNCH PACKAGE {Saturday & Sunday Only}

## APPETIZERS & ENTRÉE

Our Brunch Package is the perfect way to start your weekend. Your meal begins with two shared appetizers, and all guests will have the opportunity to choose one of our entrée dishes listed below, making it a crowd-pleasing and inclusive dining experience.

\$45 | per person - no dessert  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

\$55 | per person + with dessert  
(+ 9.25% tax, 20% gratuity, and \$5pp admin fee)

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Shared Appetizers  
Entrée (all choices offered to guests at the event)  
Dessert (add on for a fee)

### Shared Appetizers

- Heirloom Tomato Burrata
- Brussels Sprouts

### Entrée Choices

- Mushroom Omelette
- Short Rib Hash
- Brown Derby Salad
- Coop Burger
- Grilled Fish Tacos

### Dessert (Optional Add-on)

- Bread Pudding + Ice Cream
- \*substitute for Creme Brulee upon request

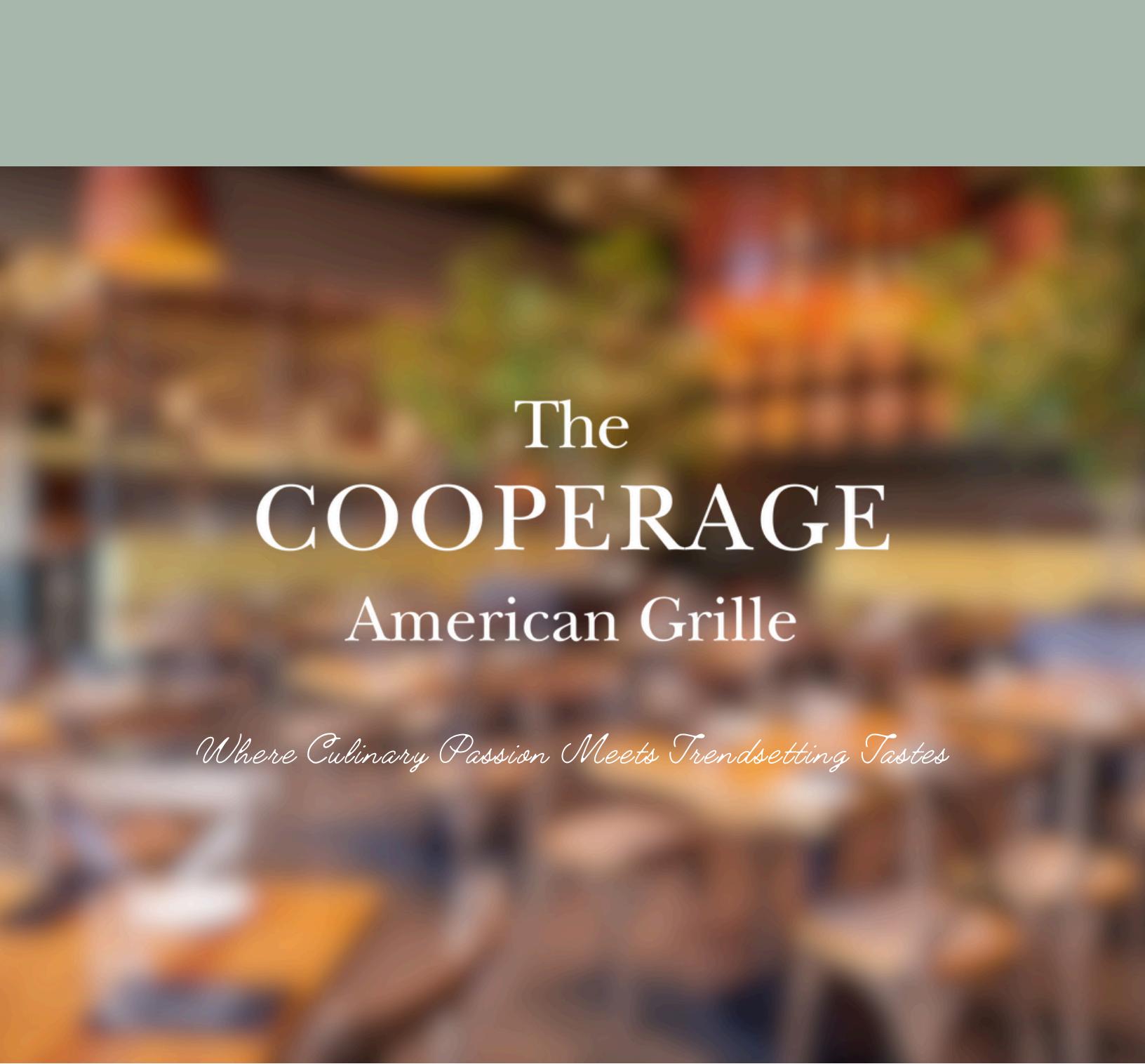
# The Cooperage | The Menu



## Our Menu

Indulge in sophistication, from fresh starters to delightful desserts — our menus in each package are a symphony of flavors destined to captivate every palate. Our commitment to crowd-pleasing excellence ensures that each menu selection becomes an unforgettable sensation.

Elevate your event with us — contact [events@cooperagewc.com](mailto:events@cooperagewc.com) for an exploration of our exquisite offerings.



# The **COOPERAGE** American Grille

*Where Culinary Passion Meets Trendsetting Tastes*



## LOCATION

1342 Broadway Plaza  
Walnut Creek 94596



## CONTACT US

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