



CORK & BULL

RAW BAR CHOPHOUSE



PRIVATE EVENTS PACKET

OUR STORY

COASTAL VIRGINIA'S PREMIER INDEPENDENTLY OWNED CHOPHOUSE FEATURING STEAKS, SEAFOOD AND RAW BAR. WE LOCALLY AGE HEREFORD BEEF AND CUSTOM CUT OUR OWN STEAKS TO DELIGHT EVERY CARNIVORE.

SIGNATURE DISHES INCLUDE A 22 OZ. DRY AGED RIBEYE, AGED IN HOUSE FOR 28 DAYS, DEVEILED CRAB DIP AND LIVE MAINE LOBSTERS. A ROTATING SELECTION OF OYSTERS, PLUS SEASONAL SALADS AND SIDES COMPLETE THE DINING EXPERIENCE. EXCEPTIONAL SERVICE COMBINED WITH A CAREFULLY SELECTED WINE LIST MAKE DINING AT CORK & BULL AN UNFORGETTABLE EXPERIENCE.

THE ARTS AND CRAFTS INSPIRED SPACE INCLUDES ROMANTIC BOOTHS, DRAMATIC LIGHTING, AN OYSTER AND RAW BAR, AND A VIBRANT BAR SCENE. OUTSIDE THE BAR, THE STONE PATIO OFFERS A RELAXING ATMOSPHERE FOR AN AFTER-DINNER COCKTAIL OR TO ENJOY A FINE CIGAR.

CORK AND BULL CHOPHOUSE OFFERS THREE PRIVATE ROOMS WITH EXCEPTIONAL AUDIO VISUAL TO ACCOMMODATE ALL YOUR MEETING AND RECEPTION NEEDS. SERVING DINNER NIGHTLY AT 5 P.M. LOUNGE OPENS WEEKDAYS AT 3 P.M. LUNCH AVAILABLE AT 11:00 UNTIL 2:30. PRIVATE EVENTS ARE SCHEDULED OUTSIDE OF THESE HOURS.

CORK & BULL IS SITUATED IN THE GREENBRIER AREA OF CHESAPEAKE. WE ARE PLEASED TO WELCOME DISCERNING DINERS FROM COASTAL VIRGINIA AND NORTHEASTERN NORTH CAROLINA, AS WELL AS VISITORS TO OUR REGION WHO ARE SEEKING A DISTINCTIVE AND MEMORABLE DINING EXPERIENCE.

PRIVATE DINING COORDINATOR - KATI NEWMAN
757.724.9888 KATI@RIVERSTONECHOPHOUSE.COM

SUMMIT POINTE | 600 BELAIRE AVE, CHESAPEAKE, VA 23320
WWW.CORKANDBULLCHOPHOUSE.COM

ROOMS AND CAPACITIES

ALL THE ROOMS HAVE WIFI AVAILABILITY.
ALL FOOD AND BEVERAGE MINIMUMS ARE BASED ON DATES, TIME OF
DAY, AND SIZE OF THE GROUP.

COLORADO ROOM

BOARDROOM 1 LONG TABLE 36 MAXIMUM SEATING
U-SHAPE 40 MAXIMUM SEATING
\$1000 WEEKDAYS - \$1500 WEEKENDS F&B MINIMUM
55 INCH TV FOR PRESENTATIONS- \$100 CHARGE
\$100 ROOM CHARGE



REMINGTON ROOM

BOARDROOM 1 LARGE TABLE 18 MAXIMUM SEATING
COCKTAIL EVENT 20 MAXIMUM STANDING
\$750 WEEKDAYS - \$1000 WEEKENDS F&B MINIMUM
55 INCH TV FOR PRESENTATIONS- \$100 CHARGE
\$100 ROOM CHARGE



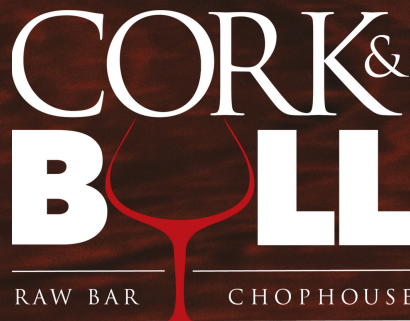
WINCHESTER ROOM

BOARDROOM TABLES 28 MAXIMUM SEATING
COCKTAIL EVENT 25 MAXIMUM STANDING
\$750 WEEKDAYS - \$1000 WEEKENDS F&B MINIMUM
FLAT SCREEN TV FOR PRESENTATIONS- \$100 CHARGE
\$100 ROOM CHARGE



COMBINATIONS

WINCHESTER AND REMINGTON
TWO BOARDROOM TABLES 40 MAXIMUM SEATING
COCKTAIL EVENT 40 MAXIMUM STANDING
\$2500-\$3000 F&B MINIMUM
FLAT SCREEN TV FOR PRESENTATIONS- \$100 CHARGE
\$200 ROOM CHARGE



HORS D'OEUVRES MENU

LIGHT HORS D'OEUVRES 6-8 PIECES PER PERSON
HEAVY HORS D'OEUVRES 10-14 PIECES PER PERSON
PRE-DINNER HORS D'OEUVRES 3-4 PIECES PER PERSON

CHARCUTERIE BOARD WITH
ACCOMPANIMENTS (ADD CHEESE +\$4.00)
\$6.00 PER PERSON

WARM CRAB DIP WITH TOAST POINTS
\$200 / 3 LBS. OR \$100 / 1.5 LBS.

VEGETABLE CRUDITÉS WITH HERBED
BUTTERMILK DIP
\$3.50 PER PERSON

HAM BISCUITS WITH WHOLE GRAIN MUSTARD
BUTTER
\$25 DOZEN

PORK BELLY SLIDERS WITH COLE SLAW, AND
SOY GLAZE
\$29 DOZEN

TOMATO, MOZZARELLA, BASIL SKEWERS
WITH BALSAMIC
\$25 DOZEN

JUMBO SHRIMP COCKTAIL WITH COCKTAIL
SAUCE
\$39 DOZEN

BEEF BBQ SLIDERS WITH PICKLES, AND
ONION STRAWS
\$30 DOZEN

BEEF CARPACCIO PLATTER WITH PICKLED
SHALLOTS, FRIED CAPERS, ARUGULA,
PARMESAN RIBBONS, PAPER THIN AGED
RIBEYE, AND CHERRY INFUSED EVOO
MARKET PRICE

GRAND SHELLFISH PLATEAU
(12 OYSTERS / SHRIMP COCKTAIL / 1 LOBSTER /
CRAB COCKTAIL)
\$120 PLATEAU

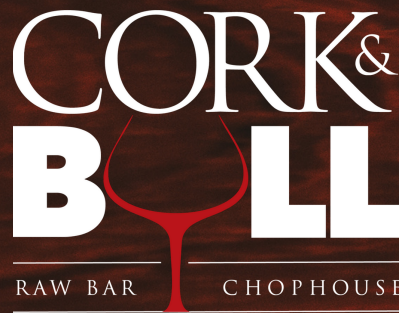
STEAK BITES WITH HORSE RADISH CREAM SAUCE
AND FRIED ONIONS 3 LBS.
(SERVERS 12 PEOPLE) \$95.00

CHOCOLATE CHIP BROWNIES
\$24 DOZEN

BUTTERSCOTCH BLONDIE BITES
\$24 DOZEN

CHEESECAKE WEDGES
\$24 DOZEN

COMING SOON DRY AGED SAMPLER PLATTERS.



PRIVATE DINNER MENUS

SELECTIONS AND PRICES

THE PRICES ARE NOT REFLECTIVE OF 12.5% TAX AND 20% SERVICE CHARGE.

SEE POLICIES AND PROCEDURES FOR PRE-ORDER REQUIREMENTS.

THE HOST OF THE EVENT SELECTS ONE MENU FROM THESE OPTIONS TO OFFER THEIR GUESTS.

A CUSTOMIZED MENU CAN BE CREATED FOR YOUR GROUP.

ALL ENTREES ARE SERVED WITH MASH POTATOES AND BROCCOLINI.

SUBSTITUTIONS OFFERED ARE CREAM SPINACH, ASPARAGUS, OR ROASTED POTATOES.

BREAD IS SERVED. VEGETARIAN AND VEGAN DISHES UPON REQUEST.

DINNER MENU ONE

\$58 PER PERSON

FIRST COURSE:

FIELD GREENS WITH CUCUMBER,
TOMATO, CARROTS, AND GREEN
GODDESS

SECOND COURSE:

6 OZ. HEREFORD BEEF TENDERLION
FILET WITH VEAL DEMI-GLACE

FRENCH CHICKEN BREAST
WITH BEURRE BLANC

GRILLED JUMBO SHRIMP SKEWERS
WITH BEURRE BLANC

THIRD COURSE:

FLOURLESS CHOCOLATE TORTE WITH
SEASONAL MOUSSE

DINNER MENU TWO

\$60 PER PERSON

FIRST COURSE:

FIELD GREENS WITH CUCUMBER,
TOMATO, CARROTS, AND BUTTERMILK
DRESSING

SECOND COURSE:

12 OZ. HEREFORD NY STRIP
WITH VEAL DEMI-GLACE

FRENCH CHICKEN BREAST
WITH BEURRE BLANC

LUMP CRAB CAKE
WITH BEURRE BLANC

THIRD COURSE:

FLOURLESS CHOCOLATE TORTE WITH
SEASONAL MOUSSE



PRIVATE DINNER MENUS

DINNER MENU THREE \$63 PER PERSON

FIRST COURSE:

CLASSIC CAESAR SALAD

SECOND COURSE:

**8 OZ. HEREFORD BEEF FILET
WITH VEAL DEMI-GLACE**

**FRENCH CHICKEN BREAST
WITH BEURRE BLANC**

**SCOTTISH SALMON
WITH BEURRE BLANC**

THIRD COURSE:

KEYLIME TART

DINNER MENU FOUR \$85 PER PERSON

FIRST COURSE:

**BACON AND BLUE WEDGE, PECANS, AND
TOMATOES OR FIELD GREEN SALAD
WITH BALSAMIC VINIGRETTE**

SECOND COURSE:

**22 OZ. 28 DAY DRY-AGED RIBEYE
WITH VEAL DEMI-GLACE**

**FRENCH CHICKEN BREAST
WITH BEURRE BLANC**

**LUMP CRABCAKE
WITH BEURRE BLANC**

THIRD COURSE:

SEASONAL CHEESECAKE

COMBO MENU FIVE \$68 PER PERSON

FIRST COURSE:

FIELD GREEN SALAD

SECOND COURSE:

12 OZ NY STRIP & BRINED CHICKEN BREAST

THIRD COURSE:

FLOURLESS CHOCOLATE TORTE

COMBO MENU SIX \$70 PER PERSON

FIRST COURSE:

CAESAR

SECOND COURSE:

8 OZ BEEF FILET & CRAB CAKE

THIRD COURSE:

CHEESECAKE



PRIVATE LUNCH MENU

PLATED LUNCH

SEE DINNER MENUS FOR SATURDAYS.
FOR RESERVATIONS AT 11:00 PM UNTIL 2:30 PM

FIRST COURSE: (HOST SELECTS ONE)
CLASSIC CAESAR OR HOUSE WITH GRAPES AND GREEN
GODDESS

SECOND COURSE: (HOST SELECT THREE CHOICES)
GRILLED CHICKEN BREAST \$28
HEREFORD BEEF SIRLOIN \$38
GRILLED SCOTTISH SALMON \$35
CRAB CAKE \$MRK
VEGETARIAN LUNCH \$28

THIRD COURSE: (HOST SELECTS ONE)
FLOURLESS CHOCOLATE TORTE, SEASONAL CRÈME
BRULEE, OR CHEESECAKE

GROUPS OF 25 OR MORE, REQUIRE A PRE-ORDER.
TEA, COFFEE, AND SODA INCLUDED IN PRICE.

PRICE IS BASED ON GUEST ORDER AND EXCLUDES THE
TAX AND SERVICE CHARGE.



WINE, BEER, AND SPIRITS

COMMON QUESTIONS ASKED WHEN PLANNING ALCOHOL SELECTION

HOSTED OR CASH BAR? IT IS VERY COMMON TO PURCHASE WINE AND BEER FOR GUESTS AND HAVE A CASH BAR FOR LIQUOR. YOU ARE MORE THAN WELCOME TO DO SEPARATE CHECKS FOR ALCOHOL ONLY. A BAR IS OPTIONAL, BUT MAY BE REQUIRED IN THE BASED ON THE NUMBER OF GUESTS ATTENDING AND IF IT IS A CASH BAR. A \$100 BAR SET-UP FEE MAY APPLY.

WILL CORK & BULL WORK WITH MY BAR BUDGET? ABSOLUTELY. COMMONLY OFFERING A RED AND A WHITE WINE IS GREAT; HOWEVER, ON SOME EVENTS OTHER OPTIONS WOULD MAKE THE EVENT MORE FUN AND ENJOYABLE. PLEASE DISCUSS WITH THE PRIVATE DINING COORDINATOR YOUR OPTIONS. CORK & BULL DOES NOT OFFER FOR BOTTLES TO BE PLACED ON GUESTS' TABLES FOR SELF-SERVE. WE CAN OFFER A HOST TO GIVE US A CAPPED BUDGET FOR THE BAR AND WHEN THAT BUDGET IS SPENT, THE EVENT GOES TO A CASH BAR.

CAN WE HAVE A WINE TASTING WITH OUR GROUP? YES. CORK & BULL HAS A WINE STEWARD THAT WOULD BE HAPPY TO SPEAK ON THE WINES AND HELP WITH THE SELECTION FOR YOUR GROUP. WINE TASTINGS ARE A GREAT WAY TO GET YOUR GUEST EXCITED ABOUT COMING TO A DINNER OR COCKTAIL EVENT. THERE IS A \$100.00 CHARGE TO HAVE OUR WINE STEWARD SPEAK AT YOUR EVENT IN ADDITION TO THE SERVICE CHARGE ADDED TO ALL LARGE PARTIES. TO HAVE A WINE TASTING, RESERVATIONS ARE REQUIRED AT LEAST TWO WEEKS IN ADVANCE FOR APPROPRIATE ORDERS TO BE DELIVERED.

HOW DOES CORK & BULL CHARGE FOR ALCOHOL? ALL ALCOHOL IS CHARGED BASED ON CONSUMPTION; HOWEVER ONCE A BOTTLE IS OPENED, IT IS PURCHASED. IF WE SPECIAL ORDER WINE FOR THE EVENT, THE HOST IS RESPONSIBLE FOR THE FULL ORDER PURCHASED, WITH THE OPTION OF TAKING THE REMAINING BOTTLES HOME.

IF I WANT AN ACTUAL BAR OPEN DURING MY EVENT WITH A BARTENDER? THE HOST WILL PRESELECT THE ALCOHOL TO OFFER AT THE BAR WITH THE EVENTS MANAGER. THERE IS AN ADDITIONAL CHARGE OF \$100 FOR A BAR SET-UP FEE AND BARTENDER CHARGE PER BARTENDER. SOME LARGE GROUPS WILL REQUIRE TWO BARS TO INSURE QUICK SERVICE.

WILL CORK & BULL'S SERVERS AND BARTENDERS LIMIT HOW MANY BEVERAGES OUR GUESTS CAN HAVE? FOR GROUPS UNDER 20 OUR SERVERS CAN LIMIT THE AMOUNT THE GUESTS HAVE ON THE HOST BILL, AFTER WHICH THE SERVERS WILL START A TAB FOR THE GUESTS. THE HOST IS RESPONSIBLE FOR ANY TABS THAT ARE LEFT UNSETTLED AT THE END OF THE EVENT. LARGER GROUPS WILL NEED TO PROVIDE TICKETS/COINS FOR THEIR GUESTS, TO LIMIT THE BEVERAGES ORDERED, AND TO PROVIDE TO THE SERVERS. TICKETS/COINS ARE THE RESPONSIBILITY OF THE HOST.

CAN WE BRING IN OUR OWN WINE, BEER AND LIQUOR? A HOST CAN BRING IN BOTTLES OF WINE. THERE IS A \$25.00 CORKAGE CHARGE PER BOTTLE. CORK & BULL DOES NOT ALLOW BEER OR LIQUOR TO BE BROUGHT IN. CHECK WITH EVENT MANAGER ON ORDERING SPECIFIC BEERS OR LIQUORS FOR EVENT.



POLICIES AND PROCEDURES

SECURING A DATE:

A CREDIT CARD IS REQUIRED TO SECURE A DATE FOR AN EVENT. A DEPOSIT IN THE AMOUNT OF \$500.00 IS DUE 7 DAYS AFTER BOOKING THE DESIRED DATE IN ORDER TO SECURE THE RESERVATION IF REQUIRED BY THE EVENTS COORDINATOR.

DEPOSIT POLICY:

IF AN EVENT MUST BE CANCELLED, THE DEPOSIT WILL BE REFUNDED IN FULL IF CANCELLED OUTSIDE OF 30 DAYS, OR IF THE RESERVED SPACE IS RE-BOOKED FOR THE ORIGINAL CONTRACTED DATE. IF AN EVENT IS CANCELLED 15 – 30 DAYS BEFORE AN EVENT, 50% OF THE DEPOSIT WILL BE REFUNDED. NO REFUND WILL BE MADE IF AN EVENT IS CANCELLED WITHIN 15 DAYS PRIOR TO THE ORIGINAL CONTRACTED DATE. DEPOSITS TAKEN FOR THE MONTH OF DECEMBER ARE THE ONLY EXCEPTION TO THIS POLICY. ALL DEPOSITS TAKEN FOR AN EVENT SCHEDULED FOR THE MONTH OF DECEMBER WILL BE REFUNDED IN FULL IF CANCELLED OUTSIDE OF 120 DAYS, AND BY 50% IF CANCELLED 60 – 120 DAYS BEFORE THE EVENT. NO REFUND WILL BE MADE IF CANCELLED WITHIN 60 DAYS OR LESS BEFORE THE ORIGINAL CONTRACTED DATE.

GUEST COUNT POLICY:

1. A PRELIMINARY GUEST COUNT IS REQUESTED AT THE TIME OF BOOKING ALL PRIVATE DINING SPACES. 2. A FINAL GUARANTEED NUMBER OF GUESTS MUST BE RECEIVED THREE DAYS (72 HOURS) PRIOR TO THE EVENT TO THE EVENT COORDINATOR WITH A CONFIRMATION RESPONSE. IF THE EVENT IS SCHEDULED FOR A WEDNESDAY, THE FINAL GUEST COUNT IS TO BE PROVIDED THE FRIDAY BEFORE THE EVENT. IF A FINAL GUEST COUNT IS NOT RECEIVED THEN THE ORIGINAL RESERVATION NUMBER ON THE EVENT SHEET BECOMES THE GUARANTEED GUEST COUNT. 3. FINAL BILLING WILL REFLECT THE GUARANTEE OR THE ACTUAL NUMBER IN ATTENDANCE, WHICHEVER IS GREATER. IF A FINAL HEAD COUNT IS NOT PROVIDED BY THE CLIENT, THE GUEST COUNT NUMBER ON THE CONTRACT WILL BE THE FINAL GUEST COUNT. 4. A \$250 SURCHARGE WILL BE ADDED TO AN EVENT IF THE NUMBER OF GUESTS IN ATTENDANCE EXCEEDS THE FINAL GUARANTEE BY MORE THAN 3 GUESTS. THIS APPLIES TO ALL GROUP SIZES.

MENU:

1. MENU SELECTIONS MUST BE FINALIZED WITH THE EVENT COORDINATOR NO LATER THAN TWO WEEKS PRIOR TO THE EVENT TO ENSURE THE AVAILABILITY OF THE DESIRED SELECTIONS. FOR PARTIES OVER 33 GUESTS, A PRE-ORDER IS REQUIRED ONE WEEK PRIOR TO THE EVENT, TO ORDER PRODUCT AND TO MAKE GUEST CARDS. IF THE PRE-ORDER IS NOT PROVIDED A UNIVERSAL CHEF'S SELECTED PLATE WILL BE PROVIDED FOR ALL GUESTS. 2. SHOULD THE EVENT BE CANCELLED INSIDE OF 48 HOURS, THE CLIENT IS SUBJECT TO A PER PERSON CHARGE BASED ON MENU SELECTIONS OR THE \$500 CANCELLATION CHARGE (WHICHEVER IS GREATER). 3. CORK & BULL PERIODICALLY REVIEWS MENU PRICES. ALL PRICES ARE GUARANTEED FOR 90 DAYS. 4. FOOD AND BEVERAGE SERVICE MUST BE CONTRACTED THROUGH CORK & BULL. NO OUTSIDE CONTRACTED FOOD OR BEVERAGE WILL BE PERMITTED, UNLESS APPROVED BY THE EVENT COORDINATOR. WEDDING AND SPECIALTY CAKES ARE THE ONLY EXCEPTION TO THIS POLICY.

BAR BEVERAGES:

1. ALCOHOL IS CHARGED ON A USAGE BASIS ONLY. CORK & BULL WILL NOT QUOTE A PER PERSON PRICES FOR BEER, LIQUOR OR WINE. 2. WINE SERVICE FOR ALL EVENTS IS BY THE BOTTLE. THE TERM HOUSE WINE REFERS TO WINE PRICED AT OR UNDER \$40 A BOTTLE. THE TERM SELECT WINE INDICATES THAT THE CLIENT HAS SPECIFIC WINE REQUESTS FOR THEIR EVENT.



POLICIES AND PROCEDURES

TAX AND GRATUITY:

1. APPROPRIATE VIRGINIA STATE (6%) AND CITY (6.5%) TAXES AND 20% SERVICE CHARGE BE ADDED TO EACH EVENT CHECK. THIS INCLUDES CASH BAR CHECKS. 2. ADDITIONAL GRATUITIES WILL BE AT THE CLIENTS' DISCRETION. ATTENDANT CHARGES: IN THE CASE OF SOME PRIVATE EVENTS, ADDITIONAL ATTENDANTS MAY BE NEEDED. IF REQUIRED, THE EVENTS COORDINATOR WILL ADVISE THE CLIENT ACCORDINGLY. FOR EXAMPLE AN EXTRA BARTENDER.

NON-CASH/ELECTRONIC TRANSACTION CHARGE:

DUE TO THE RISING COSTS OF PRODUCTS, WAGE INCREASES AND VENDOR COSTS, WE HAVE BEGUN IMPLEMENTING A FEE FOR ALL NON-CASH/ELECTRONIC TRANSACTIONS IN THE AMOUNT OF 3.5%. THIS FEE WILL APPEAR ON YOUR RECEIPT AS A "NONCASH ADJUSTMENT" FOR ALL NON-CASH PAYMENTS. THE COST TO YOU, THE CONSUMER, WILL BE MINIMAL, BUT IT WILL GREATLY HELP US IN MAINTAINING OUR LEVEL OF SERVICE WHILE ALSO KEEPING OUR COST OF SERVICES AT A REASONABLE RATE.

RENTAL CHARGES:

IN THE CASE THAT A CLIENT REQUESTS A SPECIFIC ROOM SET-UP OR FOOD DISPLAYS THAT DO NOT FALL UNDER REGULAR SETUP- A RENTAL CHARGE MAY APPLY. SECURITY/ LIABILITY: CORK & BULL SHALL NOT ASSUME RESPONSIBILITY FOR THE DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES BROUGHT INTO THE RESTAURANT OR FOR ANY ITEMS LEFT UNATTENDED.

DECORATIONS:

ALL DECORATIONS MUST BE DISCUSSED WITH THE EVENT COORDINATOR. ROOMS ARE SET UP FOR EVENT PRIOR OR GUESTS ARRIVAL, THEREFORE

OUTSIDE VENDORS:

1. CORK & BULL HAS A PREFERRED FLORIST AVAILABLE TO ALL CLIENTS. (ONE-OF-A-KIND FLORAL DESIGNS— JOHNNY DEGROFF 757.287.4430) THE HOST IS WELCOME TO USE ANOTHER FLORIST OF THEIR CHOICE. WITH A PRE-ARRANGED DELIVERY TIME WITH THE EVENT COORDINATOR. 2. CORK & BULL CAN ARRANGE AUDIO VISUAL REQUIREMENTS AT AN ADDITIONAL CHARGE. ALL EQUIPMENT NOT ARRANGED BY CORK & BULL MUST BE REMOVED AT THE END OF THE EVENT. NOTHING MAY BE STORED OVERNIGHT. 3. THE MANAGEMENT TEAM OF THE RESTAURANT RESERVES THE RIGHT TO REFUSE ANY SUBCONTRACTOR ADMITTANCE TO THE RESTAURANT. 4. THE MANAGEMENT TEAM OF CORK & BULL RESERVES THE RIGHT TO DESIGNATE THE VOLUME LEVEL OF ANY ENTERTAINMENT (INCLUDING SPEAKERS AND MICROPHONES - IF PERMITTED). ALL ENTERTAINMENT MUST BE PRE-ARRANGED WITH THE SPECIAL EVENTS COORDINATOR. NO DJS ARE PERMITTED.

PARKING:

THERE IS AMPLE FREE STREET AND GARAGE PARKING.

PAYMENT:

1. THE FORM OF PAYMENT IS TO BE IDENTIFIED PRIOR TO THE EVENT. SEPARATE CHECKS FOR FOOD IS PROHIBITED. IF PAYMENT CHANGES TO SEPARATE CHECKS FOR FOOD THE NIGHT OF EVENT, THERE IS A \$500.00 SEPARATE CHECK CHARGE. THE SEPARATE CHECKS CAN TAKE UP TO 30 MINUTES TO AN HOUR TO EXECUTE. MANAGEMENT HAS THE RIGHT TO REFUSE TO OFFER SEPERATE CHECKS. 2. CORK & BULL ACCEPTS CASH, BUSINESS CHECKS, AMERICAN EXPRESS, DISCOVER, MASTER CARD, AND VISA. 3. THE BALANCE OF ALL CHARGES ACCRUED DURING THE EVENT MUST BE SETTLED AT THE FUNCTION'S END.