



Cyrus | Private

A Cyrus experience available at your home or business for private offsite catering.
From casual gatherings with small bites, to elegant dining,
the Cyrus team delivers.

Inquiries: Amber McInnis, Event Sales Director - (707) 395-7103 - amber@cyrusrestaurant.com

PRIVATE EVENTS

OPTIONS:

Canapés Service

Elevate your cocktail party with Cyrus signature canapés serve

- 2 hours of generously passed hors d'oeuvres
- Option to include passed desserts
- \$5,000 for up to 15 guests, inclusive of service
- \$350 for each additional guest, up to a maximum of 30 guests

Elegant Dinner Party

Stress free elegant dining including printed menus, flatware, china, damask napkins

- Welcome reception featuring passed canapés
- Seated 3 savory course tasting menu
- Passed selection of miniature desserts
- Parting gift of house made confections
- \$10,000 up to 16 guests for the 3 hour experience, inclusive of service
- \$500 for each additional guest, maximum 30 guests



CYRUS
ALEXANDER VALLEY





COCKTAIL PARTY PRICING

\$5000 minimum for up to 15 guests
Additional guests: \$350/guest
Maximum guest count: 30

DINNER PARTY PRICING

\$10k minimum for up to 16 guests
Additional guests - \$500/guest
Maximum guest count: 30

OPTIONS TO CUSTOMIZE

Aged Ossetra Caviar service, 15g (\$80/guest)
Signed Copy of Chef Keane's memoir (\$35/guest)
Consult with Beverage Director Cyrus Schultz to
customize beverage plan (A.Q.)

PRIVATE EVENTS

SAMPLE MENUS

SAMPLE DINNER MENU

Canapés

Soup Billi Bi
Gougère, Comté Fondue
Oysters with Kimchi “Dippin’ Dots”
Sushi Rolls

Dinner

Chawanmushi, Blue Crab
Yuzu Butter

Lobster, Avocado, Thai Basil,
Pickled Shinko Pear

Beef Tenderloin, Chanterelle Purée,
White Asparagus, Ponzu Butter

Passed Desserts

Dark Chocolate Black Sesame Gateaux
Strawberry Rhubarb Verrine
Yuzu Meringue Tart

SAMPLE CANAPÉS

Soup Billi-Bi

Gougère, Comté Fondue

Oysters with Kimchi “Dippin’ Dots”

Sushi Rolls

Fried Chicken Gochujang

Lobster, Thai Basil Dressing

Charred Allium Tart

