
CYRUS

ALEXANDER VALLEY

THE Private Dining Journey

Seats 8-12 guests

Take advantage of our private dining room, while still experiencing Cyrus's signature moveable feast. Begin in the Bubbles Lounge, proceed to the Rufena Room, and wrap up at the Kitchen table where you will interact directly with the chefs as you enjoy your final courses and pairings.

Details:

- Your party will be received with cocktail service and canapés in the Bubbles Lounge or Cyrus Gardens
- Guests are then welcomed into the Kitchen table to enjoy the next courses at the U-shaped butcher block table with a full view of the kitchen and service by the chefs themselves
- The next part of the evening takes place in our private space, the Rufena Room, with accommodation for up to 12 guests and a tasting menu designed by Chef Douglas Keane
- A custom beverage plan will be drawn up by Sommelier Cyrus Schultz and will include a wine and/or spirit-free pairing for the menu
- Finally, guests will be invited to enjoy a post-dinner treat in the Chocolate Room where a custom message can be displayed on our flowing chocolate wall.
- Each guest will be gifted a box of house-made chocolates to take home.
- Dedicated sound in the Rufena Room allows for a personalized music selection.

Additional options to customize can be made in advance or in person and include the following:

- Krug reception - \$135/guest
- Caviar Service - \$125/guest
- Additional courses - AQ
- Truffles in season - AQ
- Your wine selections from our extensive cellar - AQ
- After dinner Japanese Whisky tasting - AQ

Base Pricing:

- \$10,000, inclusive of food, beverage, service charge and sales tax for up to 12 guests
- Allows for pre-booking outside of the reservation release window, as well as the use of each space outlined above..

For more information contact Amber Keneally, Event Sales Director
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