
CYRUS

ALEXANDER VALLEY



[275 Ca Highway 128, Geyserville Ca 95441](#)

CYRUS

ALEXANDER VALLEY

Fact Sheet

ADDRESS: 275 Hwy 128
Geyserville, CA 95441

WEBSITE: www.cyrusrestaurant.com

OPENING DATE: **Projected-** August 2022

CONCEPT: Experience a Dining Journey floating above the vines, as guests move through four rooms during the evening's meal

CHEF / OWNER: Douglas Keane

MAITRE D' / OWNER: Nick Peyton

CHEF / PARTNER: Drew Glassell

EVENT SALES DIRECTOR: Amber Keneally - amber@cyrusrestaurant.com

CUISINE: California - Highly Seasonal, Asian Influence

BEVERAGE: Global wine selections, extensive in Sonoma County and Burgundy.
Full Liquor license. Martini and Champagne Cart in Bubbles Lounge

DESIGN: Clean, modern design leveraging the breathtaking vineyard views
Architects- Tom Kundig, Mark Olthoff, Gus Lynch (Olson Kundig)
Landscape Design- Andie Cochran (ACLA).

HOURS OF OPERATION: 5:30-10:00 pm (Closed on Tuesday and Wednesday)

PRICING: Dining Journey - \$295

RESERVATIONS: Required for the Dining Journey via TOCK (projected start July 2022)
Bubbles Lounge is available for Walk-Ins

CAPACITY: Seatings 6, 7 and 8pm accommodating 12 guests for a total of 36 guests each service
Bubbles Lounge: 23
The Rufina Room: 12 (Private Dining)
The Kitchen Table: 12 (Available for Private Lunches)
Events: Up to 150

FOR MORE INFORMATION, PLEASE EMAIL OR CALL AMBER KENEALLY
707.395.7103 - amber@cyrusrestaurant.com



@cyrus_geyserville



@cyrus_geyservil

CYRUS

ALEXANDER VALLEY

Private Events

Private dining for 12 to 150 guests

THE RUFINA ROOM

Seats up to 12 guests

The one exclusive private space within our restaurant, The Rufina Room, features a custom rectangular stone table, leather chairs, a dedicated sound system and fast data connection.

Starts at \$10,000

PRIVATE LUNCHEON

13-50 guests

The entire Cyrus dining room with its sweeping vineyard views is available for a private daytime dining experience. Flexible seating arrangement from one long king's table to individual tables of four to six.

Starts at \$15,000

KITCHEN TABLE LUNCH

Up to 12 guests

Twelve luxurious seats surround a U-shaped counter height butcher block table located in the heart of the Cyrus kitchen, offering guests an interactive experience with the Chef and his team as they prepare the meal directly in front of you.

Starts at \$10,000

CYRUS EXCLUSIVE

Up to 80 guests

Host a milestone celebration, plan a corporate retreat, or reward your company with a private dining experience for up to 80 guests. Our Tom Kundig designed restaurant was conceived with kinetic walls that allow us to transform the entire space into a single event area. Seating arrangements can be customized to your group - from one long king's table to individual tables of 4-6, and anything in between. Celebrate, Cyrus style

Starts at \$50,000

THE WEDDING

Up to 150 guests

One-hundred-fifty-year-old olive trees stand sentry as you tie the knot in our stone walled ceremony site, floating above the vines of picturesque Alexander Valley. Treat your guests to a once-in-a-lifetime reception with a multi-course dinner by Chef Douglas Keane in our Tom Kundig designed restaurant.

Starts at \$100,000

THE CEREMONY

Up to 50 guests

Dry stack stone walls, an aisle framed and canopied by mulberry trees, and panoramic vineyard views form the dream setting for exchanging vows. Host your ceremony floating above the vines of picturesque Alexander Valley before whisking your guests away to their offsite reception.

Starts at \$15,000

CYRUS

ALEXANDER VALLEY

THE RUFINA ROOM

Seats up to 12 guests

The Rufina Room, our private space named in honor of Cyrus Alexander's wife, features a custom rectangular stone table, leather chairs, a dedicated sound system and fast data connection.

Enjoy the following:

- Welcome Champagne or martinis and canapés in the Bubbles Lounge with outdoor access to our gardens overlooking the vines
- A 5 course Cyrus Tasting Menu
- A custom wine pairing designed by our Sommelier
- A final treat of adult hot chocolate and a visit to the Chocolate Room featuring an 8-foot flowing chocolate wall, resplendent with your custom message or company logo
- A parting gift of house made confections for each guest

Options to customize include:

- Caviar service
- Fresh truffles in season
- Additional courses
- Your wine selections from our extensive cellar
- After dinner Japanese Whisky tasting

Starts at \$10,000 inclusive of service charge and sales tax.

CYRUS

ALEXANDER VALLEY

Kitchen Table Lunch

Private dining for up to 12 guests

A visit to Chef Douglas Keane's Kitchen Table is a favorite part of the Cyrus dining experience on any given night and it is also available as a private lunch experience. Twelve luxurious seats surround a U-shaped butcher block counter located in the heart of the Cyrus kitchen, offering your guests an interactive experience with the Chef and his team as they prepare the meal directly in front of you.

Enjoy the following:

- Welcome Champagne or martinis and canapés in the Bubbles Lounge overlooking the vines with access to our gardens
- Four course Cyrus Tasting Menu
- Custom wine pairing designed by our Sommelier
- A final treat of adult hot chocolate and a visit to the Chocolate Room featuring an 8-foot flowing chocolate wall, resplendent with your custom message or company logo
- Parting gift of house made confections for each guest

Options to customize include:

- Caviar service
- Fresh truffles in season
- Additional courses
- Your wine selections from our extensive cellar

Starts at \$10,000 inclusive of service charge and sales tax.

CYRUS

ALEXANDER VALLEY

PRIVATE LUNCHEON

Private dining for 13 to 50 guests

Avail yourself of the expansive Cyrus dining room with its sweeping vineyard views for a private daytime dining experience. Flexible seating arrangement from one long king's table to individual tables of four to six.

- Welcome Champagne or martinis, and canapés in the Bubbles Lounge overlooking the vines with access to our gardens
- Four course Cyrus Tasting Menu
- Custom wine pairing designed by our Sommelier
- Appearances by Chef Douglas Keane, the Sommelier and Maître d' Nick Peyton to describe the dishes and wine pairings
- After lunch visit to our Chocolate Room featuring an 8-foot chocolate wall, resplendent with your custom message or company logo
- A parting gift of house made confections for each guest

Options to customize include:

- Caviar service
- Fresh truffles in season
- Additional courses
- Your wine selections from our extensive cellar

Starts at \$15,000 inclusive of service charge and sales tax.

CYRUS

ALEXANDER VALLEY

Cyrus Exclusive

Restaurant Buyout - Up to 80 guests

Host a milestone celebration, plan a corporate retreat, or reward your company with a private event for up to 80 guests. Our Tom Kundig designed restaurant was conceived with kinetic walls that allow us to transform the entire space into a single event area. Seating arrangements can be customized to your group - from one long king's table to individual tables of 4-6, and anything in between. Celebrate, Cyrus style.

- Welcome reception with champagne, cocktails, canapés, and vineyard views, inside or out in the Cyrus gardens
- Interact with our Chefs in the Cyrus Kitchen. Enjoy hors d'oeuvre prepared before you around the custom designed Kitchen Table during cocktail hour
- A 5 course Cyrus Tasting Menu
- A custom wine pairing designed by our Sommelier (possibly exploring the treasures of Sonoma County)
- Appearance by Chef Douglas Keane, the Sommelier and Maître d' Nick Peyton to describe the dishes and wine pairings
- After dinner visits to our Chocolate Room, featuring an 8' flowing chocolate wall resplendent with your custom message or company logo
- A parting gift of house made confections for each guest

Options to customize include:

- Caviar service
- Fresh truffles in season
- Additional courses
- Your wine selections from our extensive cellar
- Dessert reception with passed mini sweets
- Post dinner whisky bar
- Valet service required for parties over 50 guests

Starts at \$50,000 inclusive of service charge and sales tax.

CYRUS

ALEXANDER VALLEY

THE WEDDING

Celebrations for 20 to 80 guests

150-year-old olive trees stand sentry as you tie the knot in our stone walled ceremony site, floating above the vines of picturesque Alexander Valley. Treat your guests to a once-in-a-lifetime reception with a multi-course dinner by Chef Douglas Keane in our Tom Kundig designed restaurant.

The Cyrus Wedding Experience Includes:

Welcome Reception

Enjoy pre-ceremony refreshments of Champagne and non-alcoholic thirst quenchers.

Ceremony Site

Dry stack stone walls, an aisle framed and canopied by mulberry trees, and panoramic vineyard views form the dream setting for exchanging vows.

Cocktail Hour

Rejoice post-ceremony with craft cocktails, classics from the Bubbles Lounge martini cart, and passed hors d'oeuvres that follow our signature "Sweet | Sour | Salty | Bitter | Umami" design.

Dinner

A five course Cyrus Tasting Menu at a setting of one or two kings' tables, or individual tables of four to eight

Wine

A custom wine pairing designed by our Sommelier

Post-Dinner Party

The south end of the dining room becomes the evening's dance floor while guests enjoy a dessert bar and a selection of passed sweet treats. Cap off the evening with an "adult" hot chocolate while you visit the Chocolate Room, which features an 8-foot flowing chocolate wall, resplendent with a glowing custom message of congratulations for the couple.

Options to customize include:

- Caviar service
- Fresh truffles in season
- Additional courses
- Your wine selections from our extensive cellar
- A parting gift of house made confections for each guest
- Post dinner Japanese Whisky tasting

Starts at \$100,000 inclusive of service charge and sales tax.

CYRUS

ALEXANDER VALLEY

THE WEDDING

Celebrations for 50 to 150 guests

One-hundred-fifty-year-old olive trees stand sentry as you tie the knot in our stone walled ceremony site, floating above the vines of picturesque Alexander Valley. Treat your guests to a once-in-a-lifetime reception with a multi-course dinner by Chef Douglas Keane in our Tom Kundig designed restaurant.

The Cyrus Wedding Experience Includes:

Welcome Reception

Enjoy pre-ceremony refreshments of non-alcoholic thirst quenchers.

Ceremony Site

Drystack stone walls, an aisle framed and canopied by mulberry trees, and panoramic vineyard views form the dream setting for exchanging vows.

Cocktail Hour

Rejoice post-ceremony with craft cocktails from the Cyrus kitchen bar, classics from the Bubbles Lounge martini cart, and passed hors d'oeuvres that follow our "Sweet | Sour | Salty | Bitter | Umami" design.

Dinner

A reimagined Cyrus dining journey utilizes each unique space within the restaurant for a multi-stationed service. Travel from the Bubbles Lounge, to the Kitchen Table, the Cyrus Kitchen, the Gardens, the Wine Cellar, and the Chocolate Room.

Wine

A custom wine pairing by our Sommelier is featured at each station.

Post-Dinner Party

The south end of the dining room becomes the evening's dancefloor while guest enjoy a dessert bar and passed sweet treats. Cap off the evening with a demitasse of "adult hot chocolate" and visit the Chocolate Room, which features an 8-foot flowing chocolate wall, resplendent with a glowing custom message of congratulations for the couple.

Options to customize include:

- Caviar service
- Fresh truffles in season
- Plated five course tasting menu with wine pairings
- Additional courses
- Your wine selections from our extensive cellar
- A parting gift of house made confections for each guest
- Post dinner Japanese Whisky tasting

Starts at \$100,000 inclusive of service charge and sales tax.

CYRUS

ALEXANDER VALLEY

The Ceremony

Up to 50 guests

150-year-old olive trees stand sentry as you tie the knot in our stone walled ceremony site, floating above the vines of picturesque Alexander Valley.

Welcome Reception

Enjoy pre-ceremony refreshments of non-alcoholic thirst quenchers.

Ceremony Site

Dry stack stone walls, an aisle framed and canopied by mulberry trees, and panoramic vineyard views form the dream setting for exchanging vows.

Post Ceremony

Rejoice post-ceremony with Champagne and passed hors d'oeuvres while your guests prepare to depart for the Wedding reception.

\$15,000 inclusive of service charge and sales tax.

TABLE COUNT

DINING ROOM
 60" X 30" (11)
 60" X 30" (2)
 DIA 63" (1)

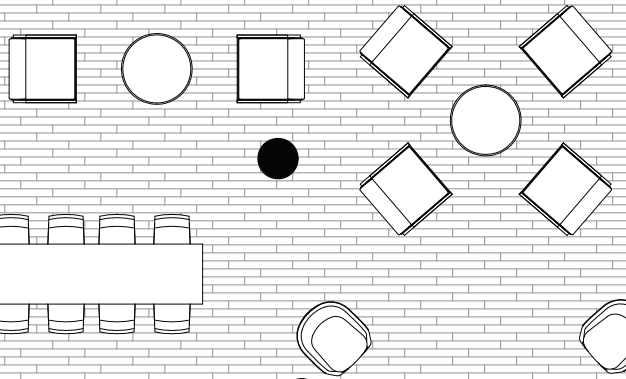
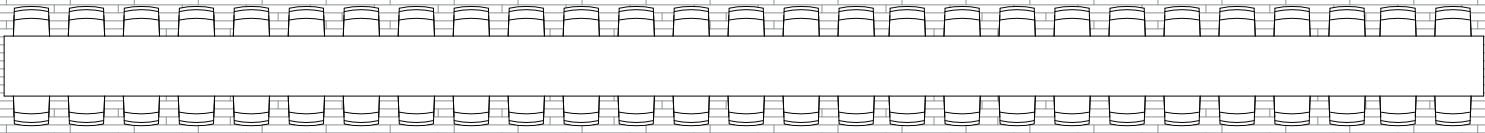
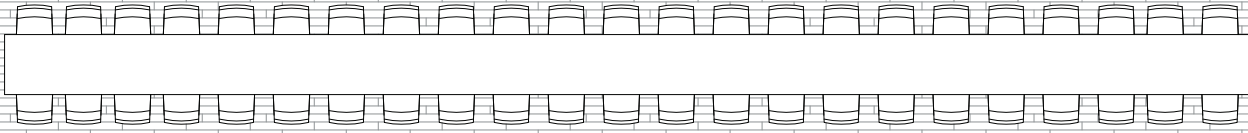
PRIVATE
 90" X 30" (2)

SEATING COUNT

DINING (58)
 PRIVATE (12)
 CHEF (12)

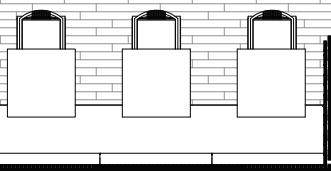
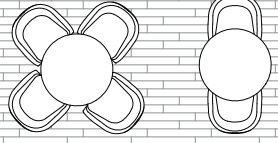


BUBBLES

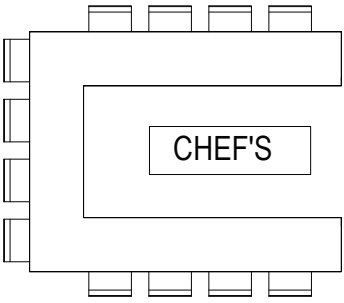


DINING ROOM

LOUNGE



WINE



CHEF'S



KITCHEN

ENTRY

CHOCOLATE

CHOC. BOH

FILES

COATS

OFFICE /

WC

WC

WC

WC

EQUIP.

MECHANICAL

ELEVATOR

ELECTRICAL

