

PRIVATE EVENTS

CYRUS
ALEXANDER VALLEY



Cyrus Exclusive

A Michelin restaurant set floating above the vines of Alexander Valley.

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PRIVATE EVENTS

THE CYRUS DINING JOURNEY

Our Tom Kundig designed restaurant was conceived with kinetic walls that allow the space to transform into a single contiguous event area. Ample outdoor space and distinct indoor spaces allow for an easy progression from cocktails to dining to dancing and more.

- Welcome reception with champagne, cocktails, canapés, and vineyard views. Take advantage of the Bubbles Lounge with its comfy club chairs and striking cantilevered table, or venture out into the gardens where 150-year old olive trees stand sentry.
- Interact with our Chefs in the Cyrus Kitchen as hors d'oeuvres are prepared. Explore the kitchen and ask questions!
- A multi-course menu by Chef Douglas Keane will be complemented by Cyrus Schultz's superlative beverage pairing.
- Visit the Chocolate Room for a post dinner treat and be welcomed by a flowing chocolate wall resplendent with your custom message or company logo
- A parting gift of house made confections will be bestowed upon each guest



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Included:

- All food and beverage with menus planned by Chef Douglas Keane, Beverage Director Cyrus Schultz, and Pastry Chef Josh Gaulin
- Tables and chairs for up to 80 guests. (Rentals required for larger groups.)
- All service items included - glassware, dishes, flatware, etc.
- Printed menus
- Activation of the Bubbles Lounge, Kitchen, Gardens, Dining Room and Chocolate Room
- Custom gobo in the Chocolate Room
- Music selection can be tailored to your preference in each room
- Parking for up to 50 vehicles.

Pricing:

M-T-W - \$40,000 for up to 50 guests

Th-F-Sa-Su - \$50,000 for up to 50 guests

\$750/guest above 50

Indoor seated capacity - 125

Venue Capacity - 200



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EXAMPLE TIMELINE & MENU - BUYOUT EVENT

6:00p

BUBBLES LOUNGE RECEPTION

- Welcome Glass of Champagne
- Passed Canapés - Selection of three bites
- Curated bar selection featuring signature cocktails and wines

6:30p

INVITATION TO THE KITCHEN

Explore the kitchen and interact with the chefs at stations throughout.

Oysters and Sashimi

Soup Billi Bi

Wagyu with Sudachi Kosho from the Plancha

Artichoke in Sake Lees

Lobster, Thai Basil Dressing

7:15p

DINING ROOM - FOUR COURSE TASTING MENU

Soba Wrapped King Salmon,
Ginger Shiso Dashi

Poussin, Miso Morels, Creamed Ramps and Fava Greens

Sonoma Coast Lamb Rack,
Red Wine Black Truffled Risotto

Black Lime Cake, Poached Aloe,
Hearts of Palm

9:30p

THE CHOCOLATE ROOM

This final stop on the Dining Journey is a visit to the secretive Chocolate Room with its flowing chocolate wall. Guests will receive a final treat and a box of house made confections to take home.



SAMPLE BEVERAGE PAIRINGS

Wine Pairing

Andre Clouet, Grande Reserve, Grand Cru, Bouzy, Brut MV

Franz Hirtzberger, Grüner Veltliner, Rotes Tor, Smaragd, Wachau 2021

Knights Bridge, Chardonnay, Pont de Chevalier, Knights Valley 2011

CVNE, Viña Real, Rioja Gran Reserva 2004

Ridge Vineyards, Lytton Springs, Sonoma County 2010

Climens, 1er Cru Classé, Sauternes 2005

Spirit Free Pairing

Watermelon Delight

ocelot, banana-oleo, green buddha's hand

Muri Spritz

yamilé, blistered grapefruit, fluffy orange juice

The Fizz

blueberry, earl grey, shiitake-verjus, thyme

Tea Old Fashioned

keemun & oolong, ginseng, miso, burnt sugar

Something Sweet

coconut horchata, oat milk, sake lees, mint