



PRIVATE DINING EXPERIENCE

Thank you for your interest in hosting your private event at Eldo Chophouse & Kitchen. We are pleased to offer several intimate dining options, with the ability to have a seated event for up to 72 guests, and cocktail events for up to 200 guests.

For more information: (530) 618-8986 or events@eldochothouse.com





RESERVATIONS

To reserve any of our event spaces, we request that our guests achieve a minimum in food and beverage sales. Prices are subject to change based on availability. Minimums do not include tax or service charge. Groups larger than 12 will be asked to order a prix fixe menu.

PRIVATE SPACE MINIMUM Wednesday, Thursday, Sunday

Christenia room (up to 8 guests)
*2 hour limit 5:30pm or 7:30pm
\$600 minimum

Serrano Room(20-25 guests)
\$2,500 food/bev minimum

Kalitheia Room(30-40 guests)
\$3,500 food/bev minimum

Dining Patio (70 guests)
\$2,000 food/bev minimum

Cocktail Patio (50 guests)
\$1,500 food/bev minimum

Main Dining Room(72 guests)
\$6,500 food/bev minimum

Full Buyout (up to 175 guests)
\$15,000 food/bev minimum

PRIVATE SPACE MINIMUM Friday, Saturday

Christenia room (up to 8 guests)
*2 hour limit 5:30pm or 7:30pm
\$800 minimum

Serrano Room(20-25 guests)
\$4,000 food/bev minimum

Kalitheia Room(30-40 guests)
\$6,000 food/bev minimum

Dining Patio (70 guests)
\$3,500 food/bev minimum

Cocktail Patio (50 guests)
\$2,500 food/bev minimum

Main Dining room (72 guests)
\$12,000 food/bev minimum

Full Buyout (up to 175 guests)
\$20,000 food/bev minimum

ELDO

CHOPHOUSE & KITCHEN

INDOOR PRIVATE EVENT SPACES

SERRANO ROOM
seats 25

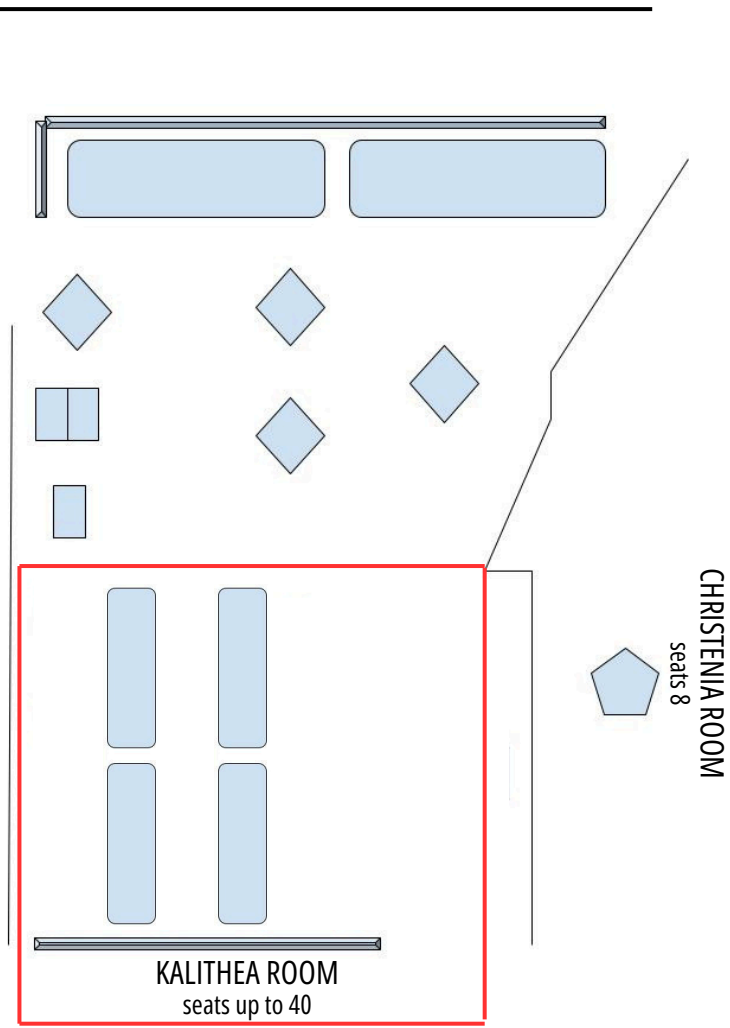
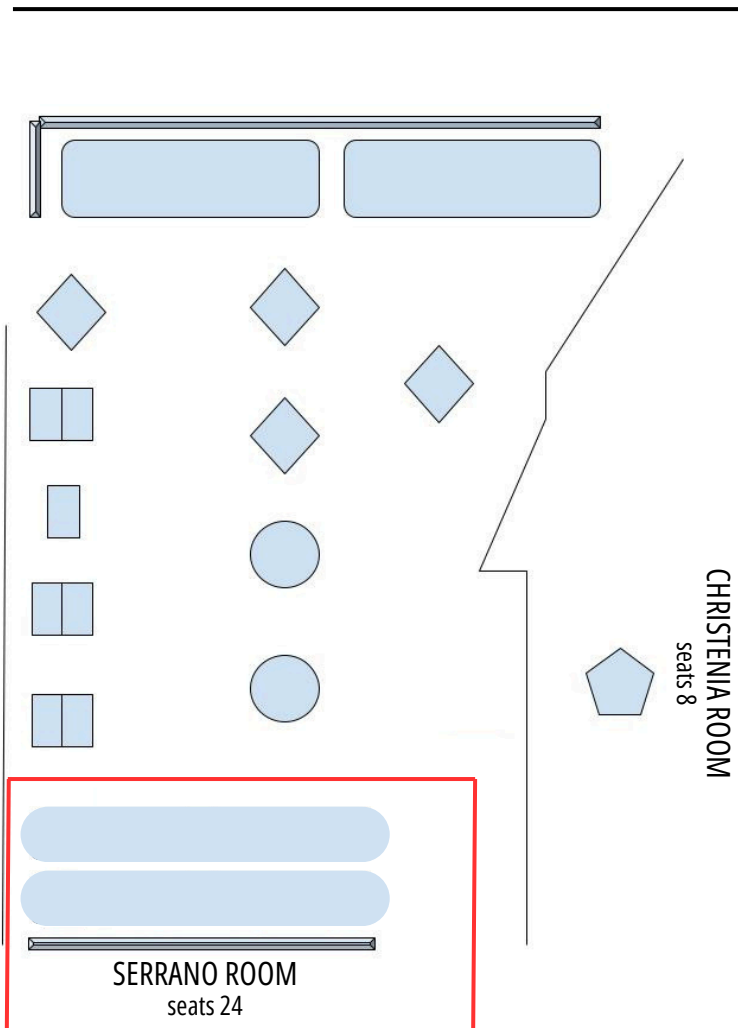
KALITHEA ROOM
seats up to 40

CHRISTENIA ROOM
seats 8

FULL BUYOUT
Includes Main Dining Room, Lounge, and Patios
up to 200 guests

SERRANO ROOM

KALITHEA ROOM



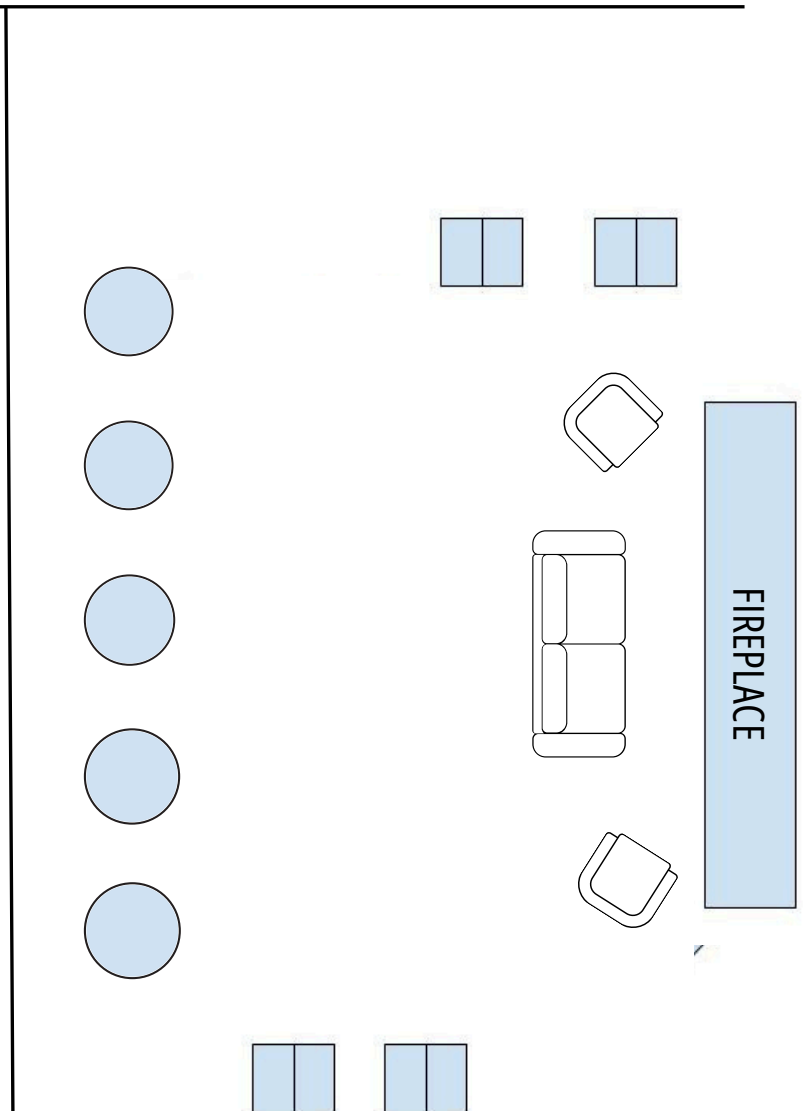
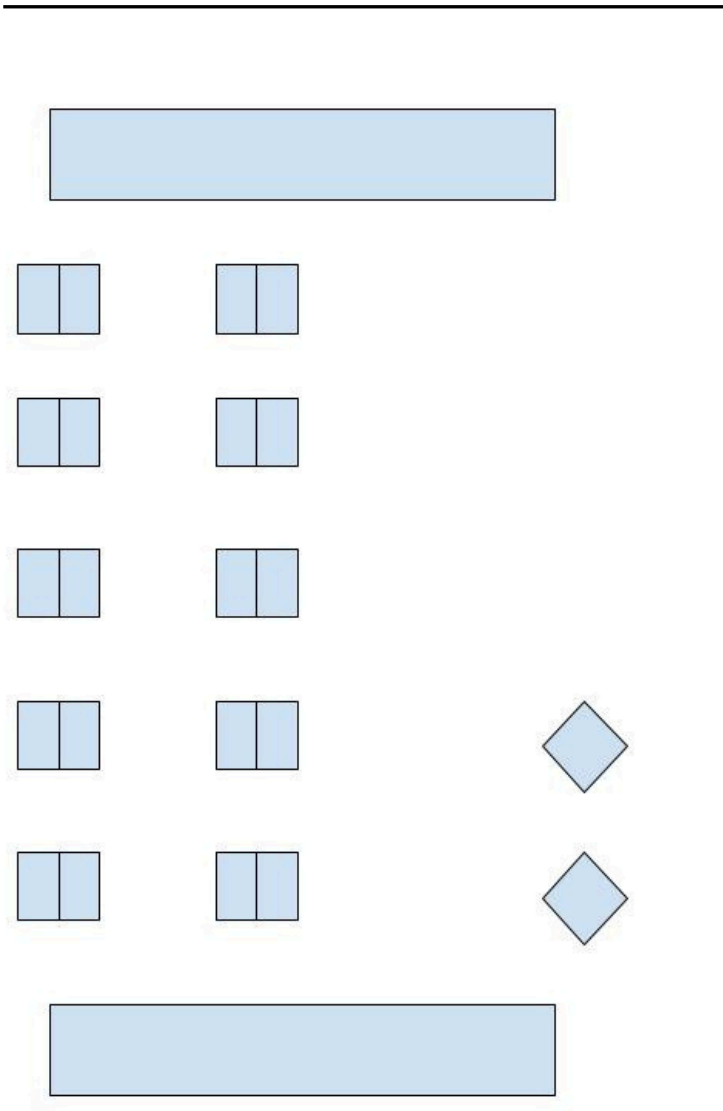
ELDO

CHOPHOUSE & KITCHEN

OUTDOOR PRIVATE EVENT SPACES

DINING PATIO
seats 70

COCKTAIL PATIO
seats 40+



the MENU



OPTION 1 THE RANCHER

\$100/PER PERSON

SHARES FOR THE TABLE

GREEK STYLE GRILLED LAMB CHOPS

greek cucumber salad | tzatziki | cherry tomato relish

CRISPY NIGIRI BITES

bluefin tuna | ora king salmon | yellowtail hamachi | cilantro
wasabi kizami | avocado | ponzu | chili oil | ginger | tobiko |

CRAB CAKES

wild dungeness crab | remoulade | mixed cabbage sesame slaw

SALAD

guest chooses one

CHOPHOUSE CAESAR

romaine hearts | classic caesar dressing | parmesan crisp |
crouton | boquerones | fried capers | shaved radish | grilled lemon

ELDO WEDGE

butter lettuce | blue cheese vinaigrette | avocado |
candied bacon | red onion | cucumber | olive | chives

ENTREES FOR THE TABLE

THE RANCH PLATTER

*16 oz Braveheart Filet, 16oz New York, Australian Lamb Chops, 2 x Lobster Tail
Truffle Fries, Grilled Broccoli*

DESSERT

guest chooses one

ELDO BUTTER CAKE

blood orange | pistachio ice cream | white chocolate anglaise | pistachio streusel

THE CHOCOLATE CAKE (GF)

chocolate ganache | peanut butter mousse | dragee peanuts | white chocolate bark

PEAR AND APPLE COBBLER

cinnamon crumb | vanilla ice cream | caramel drizzle

The MENU



OPTION 2
\$85/PER PERSON

SHARES FOR THE TABLE

GREEK STYLE GRILLED LAMB CHOPS

greek cucumber salad | tzatziki | cherry tomato relish

CRISPY NIGIRI BITES

bluefin tuna | ora king salmon | yellowtail hamachi | wasabi
kizami | avocado | ponzu | chili oil | ginger | tobiko | cilantro

CRAB CAKES

wild dungeness crab | remoulade | mixed cabbage sesame slaw

SALAD

please choose one

CHOPHOUSE CAESAR

romaine hearts | classic caesar dressing | parmesan crisp |
crouton | boquerones | fried capers | shaved radish | grilled lemon

ELDO WEDGE

butter lettuce | blue cheese vinaigrette | avocado |
candied bacon | red onion | cucumber | olive | chives

ENTREES

guest chooses one

PRIME FILET

pomme puree | peppercorn demi
Wagyu \$20 supplemental

MISO BLACK COD

crispy rice cake | confit leeks | pickled shiitake mushrooms |
dashi miso broth | fried leeks

14 OZ GRILLED DOUBLE CUT PORK CHOP

pear glaze | yam | roasted broccoli | rosemary

MUSHROOM & BLACK TRUFFLE RISOTTO

pickled beech mushrooms | dashi | chives |
taleggio cheese | parmesan | shaved seasonal black truffle

DESSERT

guest chooses one

ELDO BUTTER CAKE

blood orange | pistachio ice cream | white chocolate anglaise | streusel

The Chocolate Cake (GF)

chocolate ganache | peanut butter mousse | dragee peanuts | white chocolate bark

The MENU



OPTION 3
\$75/PER PERSON

SHARES FOR THE TABLE

BUTTERMILK FRIED CHICKEN & CORNBREAD BITES

hot honey | sriracha aioli | candied bacon | pickles

CRISPY NIGIRI BITES

bluefin tuna | ora king salmon | yellowtail hamachi | wasabi
kizami | avocado | ponzu | chili oil | ginger | tobiko | cilantro

CRAB CAKES

wild dungeness crab | remoulade | mixed cabbage sesame slaw

SALADS FOR THE TABLE

CHOPHOUSE CAESAR

romaine hearts | classic caesar dressing | parmesan crisp | crouton |
boquerones | fried capers | shaved radish | grilled lemon

ELDO WEDGE

butter lettuce | blue cheese vinaigrette | avocado |
candied bacon | red onion | cucumber | olive | chives

ENTREES

guest chooses one

PRIME FILET

pomme puree | peppercorn demi

Wagyu \$20 supplemental

MISO BLACK COD

crispy rice cake | confit leeks | pickled shiitake mushrooms |
dashi miso broth | fried leeks

14 OZ GRILLED DOUBLE CUT PORK CHOP

pear glaze | yam | roasted broccoli | rosemary

MUSHROOM & BLACK TRUFFLE RISOTTO

pickled beech mushrooms | dashi | chives |
taleggio cheese | parmesan | shaved seasonal black truffle

DESSERT

guest chooses one

ELDO BUTTER CAKE

blood orange | pistachio ice cream | white chocolate anglaise | streusel

The Chocolate Cake (GF)

chocolate ganache | peanut butter mousse | dragee peanuts | white chocolate bark

the MENU



OPTION 4
\$65/PER PERSON

SHARES FOR THE TABLE

BUTTERMILK FRIED CHICKEN & CORNBREAD BITES

hot honey | sriracha aioli | candied bacon | pickles

CRISPY NIGIRI BITES

bluefin tuna | ora king salmon | yellowtail hamachi | wasabi kizami |
avocado | ponzu | chili oil | ginger | tobiko | cilantro

CHOPHOUSE CAESAR

romaine hearts | classic caesar dressing | parmesan crisp |
crouton | boquerones | fried capers | shaved radish | grilled lemon

ENTREES

guest chooses one

MISO BLACK COD

crispy rice cake | confit leeks | pickled shiitake mushrooms |
dashi miso broth | fried leeks

14 OZ GRILLED DOUBLE CUT PORK CHOP

pear glaze | yam | roasted broccoli | rosemary

MUSHROOM & BLACK TRUFFLE RISOTTO

pickled beech mushrooms | dashi | chives |
taleggio cheese | parmesan | shaved seasonal black truffle

DESSERT

to share

ELDO BUTTER CAKE

blood orange | pistachio ice cream | white chocolate anglaise | streusel

The Chocolate Cake (GF)

chocolate ganache | peanut butter mousse | dragee peanuts | white chocolate bark

EVENT PLANNING SERVICES



FLORALS

Our florist can provide custom floral arrangements for your event. Arrangements vary from accented bud vases to luxurious centerpieces. Pricing is dependent on size and style.

SPECIALTY CAKES

We work with a local cake artist to prepare specialty cakes and desserts for any occasion. Options and pricing provided upon request.



TABLE LINENS AND DECOR

We are happy to assist with all of your decor and event needs. Our professional event staff is skilled in executing a wide range of events, tailored to suit your unique preferences and requirements. We are here to ensure every detail is perfectly executed.

AUDIO VISUAL

We can assist you in securing all your AV needs. Please request this service at least 7 days prior to your event date.

ELDO

CHOPHOUSE & KITCHEN

PRIVATE EVENT ENHANCEMENTS

FULL RESTAURANT BUYOUT

Whether you're hosting a large corporate event, a milestone celebration, or an intimate gathering, our venue provides an elegant and spacious setting to accommodate a unforgettable, private experience.

With a full buyout, you and your guests will enjoy exclusive access to our entire restaurant, personalized service, and a tailored menu that suits your event. Our dedicated team will work closely with you to ensure every detail exceeds your expectations, from decor to dining experiences.

EXPERIENCES

Elevate your event with one of our carefully crafted experiences. Choose from a variety of options including wine tastings, chef-led dinners, cocktail demonstrations, and more. Dive into the world of culinary excellence and entertainment by inquiring about our bespoke experiences today!





PRIVATE EVENT INFORMATION

BEVERAGES

All beverages, including wine, spirits, and non-alcoholic beverages, are charged based on consumption, in addition to the per-person menu price. Our sommelier is happy to work with you to select wine for your event. We recommend reserving wines in advance to ensure availability. We can assist with a full wine pairing tailored to your menu, wines from your favorite region, or selections within your budget.

PAYMENT

We require a reservation agreement completed with a valid credit card to confirm the room reservation at least 72 hours in advance. A deposit of 50% of the food and beverage minimum will be required at time of booking. Final payment is due upon completion of the event. We accept checks, MasterCard, Visa, American Express, and cash. Payments not provided within 24 hours of an event are subject to a late fee.

CANCELATION POLICY

- **7 Days or More in Advance:** Receive 100% of your deposit as a refund.
- **Within 3 Days of the Event:** A 50% fee will be deducted from your deposit.
- **Within 24 Hours of the Event:** 100% will be deducted from your deposit.

**Fees are calculated based on venue charges.*

**Please call for policies on full buy-out options*

SERVICE CHARGE & TAX

Events are subject to a 20% service charge, applicable tax, food and beverage minimum, and a private event fee, if applicable.