



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





INDOOR PRIVATE EVENT SPACES

SERRANO ROOM
seats 25

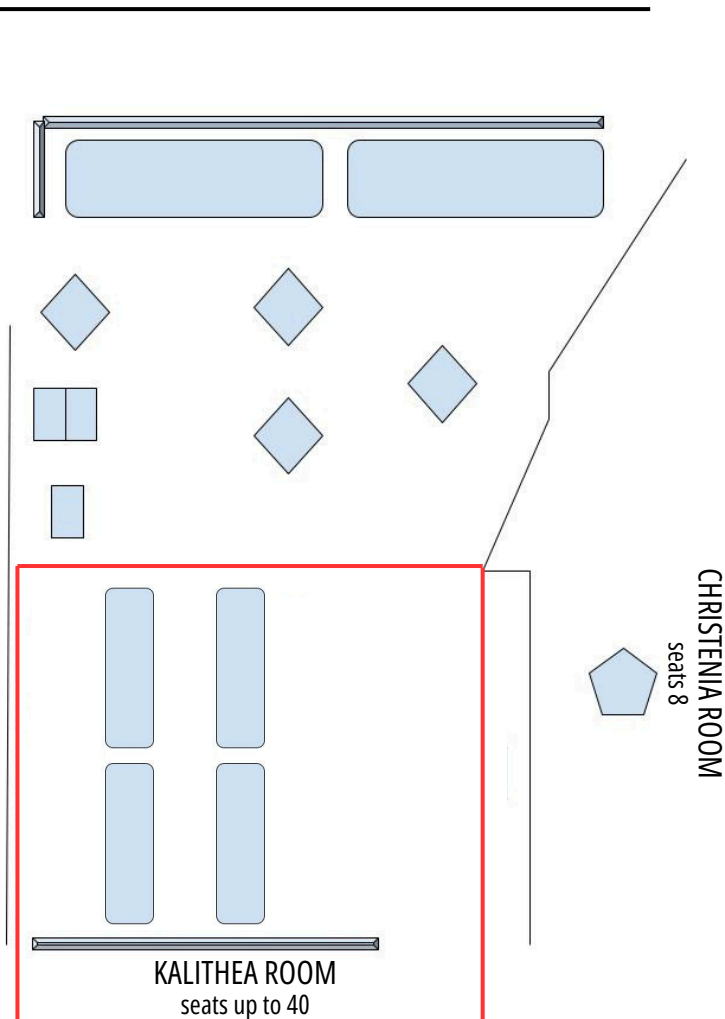
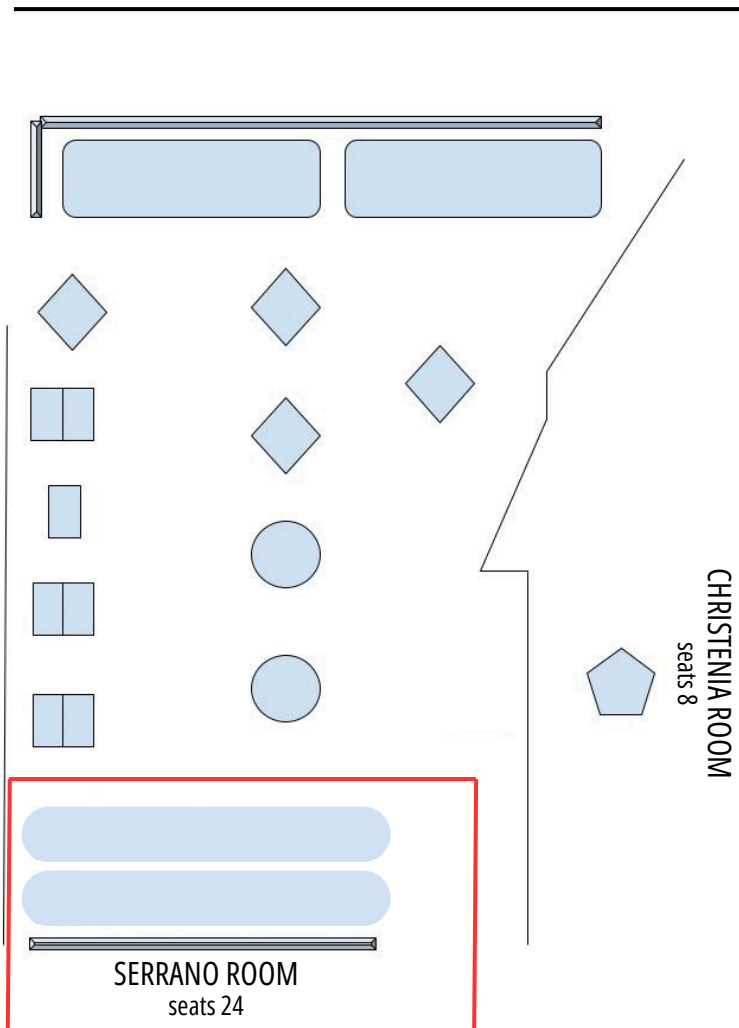
KALITHEA ROOM
seats up to 40

CHRISTENIA ROOM
seats 8

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

SERRANO ROOM

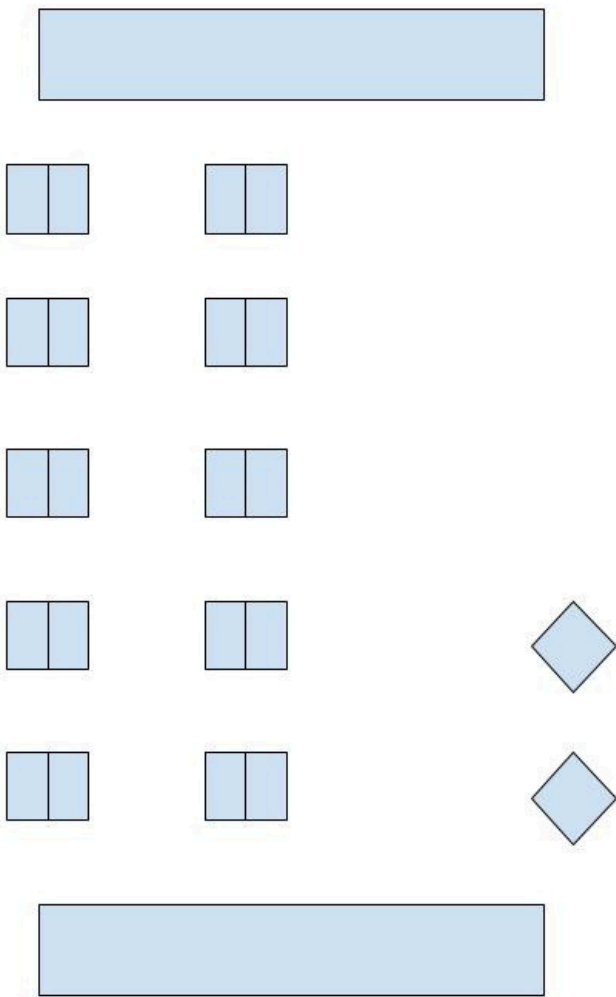
KALITHEA ROOM



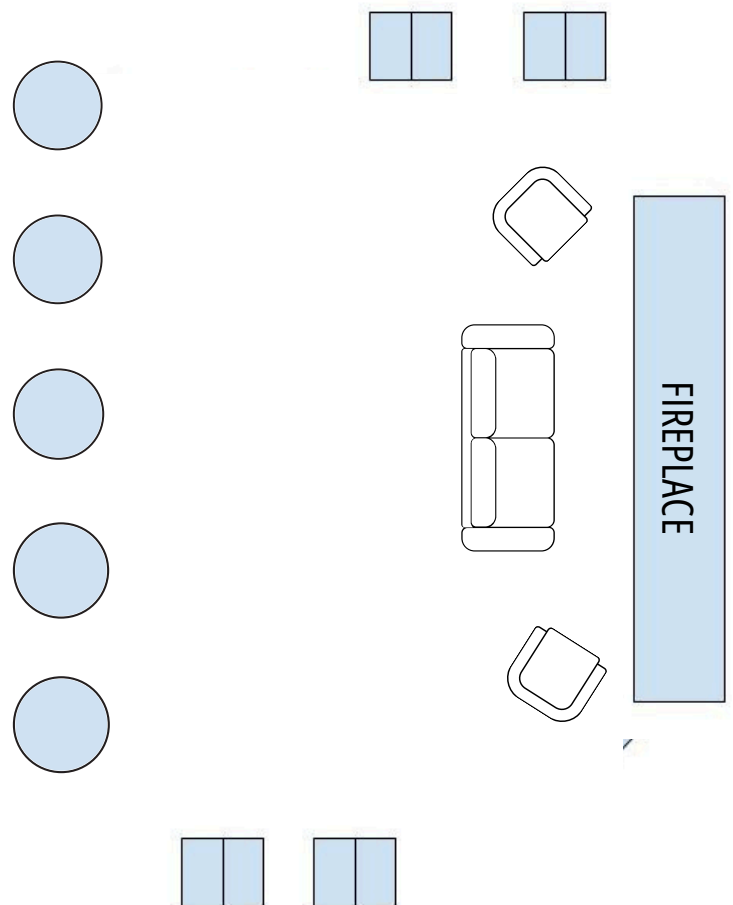


OUTDOOR PRIVATE EVENT SPACES

DINING PATIO seats 70



COCKTAIL PATIO seats 40+





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.

*Please inquire for Holiday pricing during November and December

PRIVATE SPACE MINIMUM Wednesday, Thursday, Sunday

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

Lounge (up to 20 guests)
Cocktail events only
\$800 minimum

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

Kalitheia Room (30-40 guests)
\$5,000 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)
\$11,000 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

Lounge (up to 20 guests)
Cocktail events only
\$1000 minimum

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

Kalitheia Room (30-40 guests)
\$7,000 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)
\$15,000 food/bev minimum

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

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

ENTREE

THE RANCH PLATTER
16 OZ BRAVEHEART FILET, 16OZ NEW YORK, AUSTRALIAN LAMB CHOPS,
2 X LOBSTER TAIL, TRUFFLE FRIES, GRILLED BROCCOLI

DESSERT

ELDO BUTTER CAKE
MACERATED STRAWBERRIES | SHORTBREAD CRUMBLE |
STRAWBERRY ICE CREAM | STRAWBERRY ANGLAISE

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 GUEST 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 \$10 SUPPLEMENTAL
WAGYU \$30 SUPPLEMENTAL
POMME PUREE | PEPPERCORN DEMI

MISO BLACK COD
CRISPY RICE CAKE | CONFIT LEEKS | PICKLED SHIITAKE MUSHROOMS |
DASHI MISO BROTH | FRIED LEEKS
14 OZ GRILLED DOUBLE CUT PORK CHOP
APRICOT MOSTARDA | BABY CARROT PUREE | PICKLED GRILLED SPRING ONIONS

DESSERT

ELDO BUTTER CAKE
MACERATED STRAWBERRIES | SHORTBREAD CRUMBLE |
STRAWBERRY ICE CREAM | STRAWBERRY ANGLAISE

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 \$10 SUPPLEMENTAL
WAGYU \$20 SUPPLEMENTAL
POMME PUREE | PEPPERCORN DEMI

MISO BLACK COD
CRISPY RICE CAKE | CONFIT LEEKS | PICKLED SHIITAKE MUSHROOMS |
DASHI MISO BROTH | FRIED LEEKS

CHICKEN PARMIGIANA ALLA VODKA
CHICKEN CUTLET | MOZZARELLA | PARSLEY | VODKA SAUCE | TAGLIATELLE

DESSERT

ELDO BUTTER CAKE
MACERATED STRAWBERRIES | SHORTBREAD CRUMBLE |
STRAWBERRY ICE CREAM | STRAWBERRY ANGLAISE

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

CHICKEN PARMIGIANA ALLA VODKA
CHICKEN CUTLET | MOZZARELLA | PARSLEY |
VODKA SAUCE | TAGLIATELLE

BOLOGNESE PAPPARDELLE
GROUND WAGYU AND PORK | ARUGULA |
HAND CUT PAPPARDELLE | LEMON OIL | SHAVED PARM

DESSERT

ELDO BUTTER CAKE
MACERATED STRAWBERRIES | SHORTBREAD CRUMBLE |
STRAWBERRY ICE CREAM | STRAWBERRY ANGLAISE

the MENU



OPTION 5
FAMILY NIGHT
\$40/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

MEXICAN SHAVED CORN (V) (GF)
CILANTRO AIOLI | QUESO FRESCO | JALAPENO PEPPERS
| CREMA | RADISH | TAJIN | LIME

CHOPHOUSE CAESAR
ROMAINE HEARTS | CLASSIC CAESAR DRESSING | PARMESAN CRISP |
CROUTON | BOQUERONES | FRIED CAPERS | SHAVED RADISH | GRILLED
LEMON

ENTREES SERVED FAMILY STYLE

CHICKEN PARMIGIANA ALLA VODKA
CHICKEN CUTLET | MOZZARELLA | PARSLEY |
VODKA SAUCE | TAGLIATELLE

SWEET N' STICKY COUNTRY BABY BACK RIBS
HOUSE-MADE HRK CHIPOTLE BBQ SAUCE |
ONION RINGS | GREEN CABBAGE SLAW WITH SESAME OIL

THAI SHRIMP TACO TRIO
SHRIMP | THAI NAPA CABBAGE SLAW | PEANUT SAUCE |
FRIED ONION | SWEET PEPPERS



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.



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.

SERVICE CHARGE & TAX

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

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*

OTHER POLICIES

Guests may begin setting up up to 30 minutes prior to the event start time, provided the room reservation begins at 5:00 PM or the room is reserved for the entire evening. Early access cannot be guaranteed unless otherwise arranged in advance.

Decorations may not disrupt the experience of other guests-must be approved by event coordinator or general manager.

Events must conclude by the agreed-upon end time. Additional time may be available at an hourly rate if arranged in advance.