



Private Mezzanine Dining

*Hours of operation
Monday - Sunday*

5:30 p.m. - 11:00 p.m.

*For more details, please call 843-937-4012 - ext. 241.
Our fax number is 843-722-0035.*

*167 East Bay Street
Charleston, South Carolina 29401*



Thank you for your interest in Cypress. Following the tradition set by its sister restaurant, Magnolias, Cypress offers elegant private dining facilities for your most discriminating entertainment needs. Whatever your occasion, the Mezzanine offers an unmatched combination of sophisticated atmosphere, superior service and world-class cuisine to create a memorable group dining experience.

Menu Selections

Menu selections should be made no later than two weeks prior to the event.
Menu prices are subject to change.

Beverage Selections

Alcoholic beverages are charged on a per-drink basis. Our wine service is on a per-bottle basis.

Deposit

The deposit amount of \$500.00 is required 10 days from the booking date.

Confirmation

A credit card will be required when securing a date. Cypress requires a guaranteed guest count to be submitted no later than 3 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. There is a 16-person minimum on and a 30-person minimum on weekend nights.

Cancellation Policy

If an event is cancelled 60 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 60 days, the credit card on file will be charged the for the confirmed guest count current on the date of the cancellation, based on the menu that has been selected. In the event a cancellation takes place within the 60 day period and a menu has not yet been selected the guest will be charged for the Cypress Knees menu price (\$52) based on the guest count on file, the day of cancellation

Set Up Fee

There is a \$150.00 set up fee when utilizing the private dining room

Payment

The deposit amount will be applied to the balance.
Full and final payment is due at the conclusion of the event.

Dress Code

Dressy casual - jackets are not required, however recommended.

Parking

Cumberland Street Garage is located off of Cone Street, across from the restaurant



Cypress Knees
Menu Option I

Salad Course

Garden & Herb Salad

mixed greens, tomatoes, carrots, cucumber, Lemon vinaigrette.

Entrée Course

Duo of House Smoked Meats

*smoked duck, Alabama white sauce, braised greens, pork belly, pickles,
BBQ peanuts*

or

Prosciutto Wrapped Chicken

Carolina Gold rice, mushrooms, peas, basil, Herbsaint, carrot puree

Dessert Course

Molten Chocolate Cake

chocolate sauce, vanilla bean whipped cream

This menu is priced at \$52.00 per person and includes coffee and tea.
Please note the menu price is subject to 21% service fee and 10.5% sales tax.



Cypress Trees
Menu Option 2

Soup Course

Ricotta Gnocchi
asparagus, Vidalia onions, peas, herbs, provolone

Salad Course

Caesar Salad
garlic croutons

Entrée Course

Phyllo Wrapped Salmon
green tomato mole, sweet corn salad

or

Filet of Beef
horseradish, spring onions, asparagus, potatoes, Madeira, Boursin cheese

Dessert Course

Cream Cheese Pound Cake
Myer Lemon curd, vanilla bean Mascarpone cream

This menu is priced at \$68.00 per person and includes coffee and tea.
Please note the menu price is subject 21% service fee and 10.5% sales tax



Cypress Dome
Menu Option 3

Starter Course

Crab Cake

potatoes, sausage, corn, Creole remoulade, shrimp broth

Salad Course

Almond-Fried Brie

cranberry-walnut chutney, baby greens, champagne vinaigrette

Entrée Course

Steak Diane

wild mushrooms, Amish Swiss potato fondue, truffle peppercorn

or

Crisp Wasabi Tuna

carrots, turnips, radishes, edamame, shiitake mushrooms, ginger garlic glaze

Dessert Course

Pecan Pie

caramel sauce, bourbon whipped cream

This menu is priced at \$78.00 per person and includes coffee and tea.

Please note the menu price is subject to 21% service fee and
10.5% sales tax.



Hors d'oeuvres
Prepared in quantities of 50.

Miniature Lump Crab Cakes
Creole remoulade
\$175.00

Benne Seed Shrimp
\$175.00

Charcuterie Platter
housemade selection of cured and smoked meats, pickles, mustard
\$150.00

Tuna Spring Roll
roasted peanuts, orange mustard, hoisin aioli
\$175.00

Sweet & Sour Meatballs
tomato orange marmalade
\$175.00

Almond Fried Brie
\$95.00



Wine

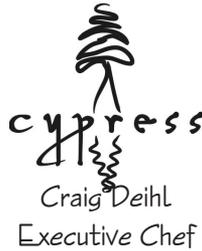
Bill Netherland, *Sommelier recommends:*

White

- Chardonnay, Clos Du Val ~ 49
- Chardonnay, MacMurray Ranch Sonoma Coast ~ 40.
- Pouilly Fuisse, Jadot ~ 44
- Chardonnay, Mer Soleil Central Coast ~ 59.
- Chardonnay, Far Niente Napa 2013 ~ 75.
- Sauvignon Blanc, Mohua New Zealand ~ 36.
- Sauvignon Blanc, Cottat Sancerre ~ 44.
- Sauvignon Blanc, Cakebread Cellars, Napa ~ 50.
- Albarino, Martin Codax Spain ~ 33.
- Pinot Grigio, Masocanali Trentino ~ 39.

Red

- Cabernet Sauvignon, Trig Point, Alexander Valley ~ 54.
- Cabernet Sauvignon, Hedges Three Vines ~ 58.
- Merlot, Ballentine Napa ~ 51.
- Merlot, L'Ecole No. 41 Columbia Valley ~ 55.
- Pinot Noir, MacMurray Ranch Sonoma Coast ~ 38.
- Pinot Noir, Sokol - Blosser Oregon ~ 59.
- Pinot Noir, Paul Hobbs "Crossbarn" ~ 65.
- Malbec/Bonarda, Tikal, "Patriota." Mendoza 2012 ~ 51.



Chef Deihl is a graduate of Johnson and Wales University in Charleston. He cites his style of cooking as American regional with ethnic - especially Asian - overtones. He injects these new age influences into the classic wood-grilled cuisine at Cypress.

Deihl has published his first *cookbook Cypress (Vyrick)* in 2007.

A History of 167 East Bay Street The Roper-Melchers Building

Thomas Roper left this site to his son Robert William with the stipulation that if he died "without issue" the property was to be devised to the Medical Society of South Carolina. Originally constructed by the younger Roper as a three-story double tenement, the building was reduced to two stories. Owned by the Medical Society for decades, the property was refaced with an Italianate-style double shop front, pedimented window hoods, and a pressed metal entablature for Melchers and Company, wholesale grocers and dealers