

A photograph of a restaurant interior. The walls are made of rustic, light-colored brick. In the foreground, there are several tables set with white tablecloths, glassware, and silverware. The chairs are upholstered in a mix of blue and orange velvet. In the background, a bar area is visible with warm lighting and hanging pendant lights. The overall atmosphere is cozy and modern.

CYPRUS  
AVENUE  
EVENTS

# CYPRUS AVENUE EVENTS

Make memories at Cyprus Avenue and join us to celebrate all of life's occasions whether it be with family, friends or work colleagues, let us take the stress away from planning your special event.

We have a choice of spaces and dining options to suit your needs for private and semi-private dining from parties of 10-200 guests, along with an entertainments license to complete your party.

We can tailor your ideas and make it reality by specialising in bespoke menus and packages to suit all styles of events and occasions.

Drop us an email today at [events@cyprusavenue.co.uk](mailto:events@cyprusavenue.co.uk) with your details or contact us directly on 90656755 and our team would be delighted to help you plan and deliver a seamless event at Cyprus Avenue!





# CELEBRATE

# A



- Special Birthdays
- Naming days
- Baby showers
- Anniversaries
- Christenings
- Hen parties
- Graduations
- Funerals



As a family owned business, the team at CA appreciate the importance of celebrating those special moments in life.

Whatever the occasion, we have you covered! Our team can tailor our offering to suit your requests with bespoke menus, private dining options, PA system and your own personal playlist to suit your celebration.

Our team will go the extra mile to help with coach hire, décor, balloon arches, floral arrangements, live music, bespoke cakes, you name it and we have a contact to help bring your vision to life.







## SAMPLE SET MENU

### Starters

Crispy duck pancakes, sesame roast  
plums, hoi sin sauce

Truffled celeriac soup, wheaten bread

Thai spiced squid, kaffir lime mayo,  
tapioca salad

Butternut & goat's cheese tart, kale  
salsa

Smoked haddock, prawn, mussel &  
charred corn chowder

### Mains

BBQ boneless beef ribs, red cabbage  
slaw, cornbread fritter

Mixed grill of East Coast seafood  
(plaice, hake, cod, shellfish) CA butter,  
crispy potatoes

C.A. style nut roast, all the trimmings &  
vegan gravy

Glazed duck, leg sausage, cashew &  
tamarind flapjack

Grange farm chicken, fennel salami &  
butterbean cassoulet, Provencal vege-  
tables

CA chicken & chorizo burger, Corey's  
fries, n'duja mayo

## Desserts

Black Forest delice, pistachio,  
macaroon

Sticky toffee madeleines, butterscotch,  
salt caramel ice cream

Raspberry & white chocolate panna-  
cotta, gin granita, nut cookie

CA Squillionaire caramel shortbread  
tart, dulce toffee





# CORPORATE A

Whether you are planning a training event for team members, a bespoke event for your brand or an evening to entertain clients, we have a variety of areas across our venue to accommodate your plans.

With both semi-private and fully private entertaining options, we can cater for all sizes and styles of corporate functions for up to 200 guests.

We can tailor our menus to suit your corporate needs with x2 or x3 course sit down meal options, finger & fork buffet and platter options. Want to add your own branding? Our events team can organise your own bespoke pop-ups, personalised branded menus and projector hire to suit your event.

