

C'est Si Bon

Small, Private Dining Experiences

Our private dinner experiences are designed for intimate gatherings, celebrations, client dinners, birthdays, anniversaries, and evenings that feel more special than simply going out to eat.

Clients may:

- Choose menu items from our catering menu
- Offer guests a small selection of choices within each course category
- Suggest custom menu items for chef approval and availability

We love helping clients create a dinner experience that feels personal while still fitting the style and capabilities of our kitchen.

Dinner Flow

Prior to your event, we will collect your guests' menu selections in advance or help you create a prefixed menu that will be served to all your guests.

When guests arrive, they'll have time to settle in, order drinks, and enjoy the atmosphere before dinner service begins. Once beverages are served, coursed dining service will begin, with each course paced throughout the evening to allow guests time to relax, converse, and enjoy the experience together.

Menu Courses

Each private dinner includes a 5-course plated meal. Bread served at the table and non-alcoholic beverages such as coffee, tea and soda are also included.

- Appetizer
- Soup or salad
- Entrée protein
- Side dish
- Dessert

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Prefer different coursing? The appetizer and soup/salad course may be exchanged for an additional side dish.

We are happy to accommodate food allergies and dietary restrictions. If accommodations significantly increase ingredient or labor costs, we will discuss any pricing adjustments with you before finalizing your menu.

You are welcome to bring your own dessert and choose another item on the menu in place of our dessert. Cake cutting and plated dessert service is available for \$5 per guest.

Pricing

These prices are minimum package pricing. As mentioned above, if menu selections require extensive prep time beyond 12 chef hours or unusually high ingredient costs, additional charges may apply. Any increases will always be discussed and approved ahead of time.

Guest Count	Starting Price	Dining Time
Up to 12 Guests	\$1,400	2.5 hours
13–15 Guests	\$1,600	2.5 hours
16–20 Guests	\$2,000	3 hours

Please Note: Pricing listed above is subject to applicable 8.6% sales tax and minimum 20% gratuity, which supports the service team creating your dining experience.

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What's Included

Private Dining Space

Choose from one of our available private rooms to host your dinner experience. Room availability may vary if another client has reserved a space or if C'est Si Bon is open to the public that day. We will always let you know in advance if other events or public dining hours are scheduled during your booking.

Sound for Your Favorite Playlist

Have the perfect soundtrack for your evening? You're welcome to bring a Bluetooth-enabled device and play your own curated playlist throughout your event.

Table Décor

Share your favorite colors, aesthetic, or event theme with us, and we'll style your table to match the mood of your evening. Prefer to design your own tabletop décor? We happily welcome personal touches and creative table styling from our guests.

Bar Service

Beer and wine may be purchased with no minimum.

If you would like to offer guests mixed drinks, cocktails, and mocktails, a \$300 minimum applies.

Guests are welcome to bring their own wine for private dinner experiences. A corkage fee of \$30 per bottle applies and includes wine service, glassware, chilling (if needed), opening, and table-side pouring assistance. Maximum of 1 bottle per 4 guests.

Additional Time

To extend your dinner experience, event time may be added at \$100 per hour. This fee covers additional staffing time.