

**MR. LYONS, PALM SPRINGS**

**F10HOSPITALITY.COM**

# EST. 1945 MR. LYONS PALM SPRINGS, CA

Welcome to the wonderful world of [Mr. Lyons](#). A venue filled with history, heart, and some of the best parties Palm Springs has ever thrown.

Mr. Lyons boasts 7 unique spaces to enjoy individually or together, and each room lends its own distinct vibe. [The Conservatory and Terrace](#) offers a lush secret garden and indoor/outdoor flow; [The Grand Salon & Lounge](#) transports you to a bygone era with its swanky dim lighting and warm, glowing bar; [The Indoor Private Dining Room](#) and [Outdoor Private Patio](#) are perfect for smaller, more intimate affairs; and finally, [Seymour's](#) is the eclectic, hidden cocktail bar filled with cozy seating, an open patio for lounging and a bocce ball court for day or evening revels with friends.

*All reservations of 10+ guests are booked through our event sales team.*





**THE GRAND SALON & LOUNGE**

*// Grand Salon & Lounge Seated Dinner – 85 Guests MAX // Grand Salon & Lounge Cocktail Reception– 125 Guests MAX*



**THE PRIVATE  
(INDOOR) DINING ROOM**

*// PDR – 18 Guests MAX*



**THE PRIVATE  
(OUTDOOR) DINING PATIO**

*// PDP Seated Dinner - 20 Guests MAX*



## THE CONSERVATORY

*// Conservatory Dining Room Seated Dinner - 90 Guests MAX  
// Conservatory & Terrace Seated Dinner - 150 Guests MAX*



## THE TERRACE

*// Terrace Seated Dinner - 50 Guests MAX  
// Conservatory & Terrace Cocktail Reception - 200 Guests MAX*



**SEYMOUR'S**



*// Seymour's Cocktail Reception 125 Guests MAX (Indoor/Outdoor)*

*// Seymour's Seated Dinner (Outdoors) - 60 Guests MAX  
// Cabana Lounge Seating - 10 Guests MAX*



## **OUR FOOD**

**We have chosen our classic Mr. Lyons favorites for our large party menu. Should you desire something off menu, we are happy to accommodate your preferences. As our kitchens do their best to source locally, seasonality will always be considered and therefore our menus are subjected to change.**

**We look forward to creating a proposal with you that creates a truly memorable Mr. Lyons experience.**



# MR. LYONS SEATED DINNER MENU - \$95 ++/PP

## ARRIVAL COCKTAIL – *choice of 2 max*

*(\$8++/PP)*

Old Fashioned  
Lyons Lemonade  
French 75

Champagne Cocktail  
Glass of Champagne

*Zero Proof Cocktail Available Upon Request*

## UPON ARRIVAL – *available a la carte*

Parker House Rolls  
*Seasonal Butter*

Shrimp Cocktail  
*U-10, Dill, Old Bay, Cocktail Sauce*

## FIRST COURSE – *choice of 1*

Caesar Salad  
*Romaine, Brioche Crouton, Shaved Parmigiano Reggiano*

The Iconic Iceberg Wedge  
*Bacon, H.B. Egg, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing*

Seasonal Soup

## SECOND COURSE – *choice of 1*

Filet Mignon  
Prime Rib  
Market Fish  
Ribeye

*(+\$40++/PP)*

Prime New York Strip  
*(+\$25++/PP)*

Beef Wellington  
*(+\$15++/PP)*

*Complimentary Vegetarian Option Available Upon Request*

## SIDES – *served family style*

Charred Brussels  
*Balsamic Glaze / Parsley*

Potato Mouseline  
*Yukon Gold / Sour Cream / Chives*

## DESSERTS – *choice of 1*

Sticky Date Toffee Pudding  
*Grand Marnier Chantilly, Candied Orange Zest*

Mr. Lyons Mint Sundae  
Warm Chocolate Cake  
*Caramel, Crème Fraîche*

# MR. LYONS STATIONED BUFFET

*Station Buffet Menu is Offered Only For Partial/Full Buyouts of the Restaurant.*

## **PROTEINS** - *choice of 2*

### **Prime Rib**

*Au Jus Horseradish Cream*

### **Cassoulet**

*Duck Confit, Pork Belly, Sausage, Cranberry Beans, Tomato Confit,  
Roasted Carrots, Pearl Onions, Garlic, Parsley, Breadcrumbs*

### **Roasted Chicken**

*Braised Kale, White Cheddar Polenta, Chicken Jus*

### **Salmon Meuniere**

*Lemon, Fried Capers, Brown Butter, Parsley*

## **SALADS** - *choice of 1*

### **Wedge Salad**

*Tomato, Egg, Bacon, Blue Cheese Crumbles,  
Blue Cheese Dressing*

### **Market Salad**

*Composed of Seasonal Market Vegetables*

## **VEGETABLES** - *choice of 2*

### **Roasted Cauliflower**

*Vadovan, Indio Dates, Preserved Lemon, Chickpeas, Parsley, Mint*

### **Honey Glazed Carrots**

*Thyme, Brown Butter*

### **Roasted Broccolini**

*Calabrian Chile, Parmesan, Grilled Lemon, Pine Nuts*

### **Truffade**

*Baked Potato Cake, Gruyere Cheese, Bacon, Chive,  
Caramelized Onion*

### **Pommes Frites**

*Mr. Lyons Sauce*

### **Creamed Spinach**

## **DESSERT** - *choice of 1*

### **Chocolate Pudding**

*Butterscotch, Marshmallow, Graham, Hazelnuts*

### **Coachella Date Cake**

*Toffee Sauce, Pistachio Brittle, Candied Orange*

### **Eton Mess**

*Market Berries, Meringue, Whipped Cream, Strawberry Powder*



# SEYMOUR'S LATE NIGHT BITES

## SMALL BITES

**Buffalo Cauliflower Cones**  
*Blue Cheese Crème, Mini Celery*

**French Fries**  
*H.M. Ranch, Spicy Salt*

**Jalapeno Poppers**  
*Cream Cheese, Spicy Bacon*

**Onion Rings**  
*Pimento Sauce*

**Pigs in a Blanket**  
*Cheddar, Grainy Mustard*

## BIG BITES

**Gooey Grilled Cheese**  
*Tomato Soup Dip*

**Bacon Mac & Cheese**

**Nashville Hot Chicken Sliders**  
*Cabbage Slaw, Buttermilk Dill Pickles*

**Crispy Pork Belly Bites**

**Smash Burgers**  
*Caramelized Onion, American Cheese, Lyons Sauce,  
Potato Roll*

## SWEETS

**Hot Chocolate Chip Cookies**  
*Served w/ White Russians*

**High Pies**  
*Cherry, Apple or Blueberry*

**Key Lime Tartlets**  
*Candied Lime, Meringue*

**Churro Bites**  
*w/ Cinnamon Sugar*

**Sticky Toffee Pudding Bites**

# MR. LYONS BAR PACKAGE

\*based on seasonal availability, selections may change

## *Standard Beer & Wine Bar*

### **White Wine:**

Stolpman Sauvignon Blanc

### **Red Wine:**

William Hill Cab-Sauv., C. Coast CA.

### **Beer:**

East Bro Pils, Racer 5 IPA

*Selection of Non-Alcoholic Beverages*

## *Standard Full Open Bar*

### **Prosecco:**

Casalforte

### **White Wine:**

Denante Chardonnay

### **Red Wine:**

William Hill Cabernet Sauvignon

**Beer:** Skyduster Pils, Skyduster IPA (N/A Beer available upon request)

**Liquor:** Hendry's Vodka / Beefeater Gin / Corazon Blanco

Tequila / Catedral Mezcal / Myers White Rum /

Buffalo Trace Bourbon / Johnny Walker Red Scotch

**Standard Cocktails:** Margarita - Tequila / Old Fashioned -

Whiskey / Cosmo - Vodka / Lemon Drop - Vodka /

Classic Daquiri - Rum / Gimlet - Gin

*Selection of Non-Alcoholic Beverages*

## *Premium Beer & Wine Bar*

### **White Wine:**

Barnett Chardonnay

### **Red Wine:**

Band of Vintners Cabernet

### **Beer:**

East Bro Pils, Racer 5 IPA

*Selection of Non-Alcoholic Beverages*

## *Premium Full Open Bar*

### **Prosecco:**

Casalforte

### **White Wine:**

Barnett Chardonnay

### **Red Wine:**

Robert Mondavi Cabernet Sauvignon

### **Beer:**

Skyduster Pils, Skyduster IPA (N/A Beer available upon request)

**Liquor:**

Ketel One Vodka / Aviation Gin / Ocho Plata Tequila Blanco /

Ocho Reposado Tequila / Madre Espadin Mezcal / Myers White

Rum / Makers Mark Bourbon / Johnny Walker Scotch

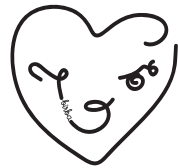
**Standard Cocktails:**

Margarita - Tequila / Old Fashioned - Whiskey / Cosmo - Vodka /

Lemon Drop - Vodka / Classic Daquiri - Rum / Gimlet - Gin

*Selection of Non-Alcoholic Beverages*





CHEEKY'S / 2008

BIRBA / 2011

ALCAZAR / 2011

F10 CATERING / 2012

MR. LYONS / 2015

SEYMOURS / 2016

HIGH/LOW / 2021

F10 LOVE / 2022

HIGH-PIE / 2022

BIRBA CABAZON / 2024



**F / 10**  
CATERING + EVENTS



**F**  
love...

