

PRIVATE DINING AT BISTRO DU MIDI

At Bistro du Midi, our goal is to provide you not only with exemplary food and drink, but with a memorable occasion tailored to your specific needs. Enjoy a “family style affair” of seasonal dishes or elevate your dining experience with beautiful additional courses and delicious wine options featuring selections from Head Sommelier Todd Lipman’s award-winning wine list.

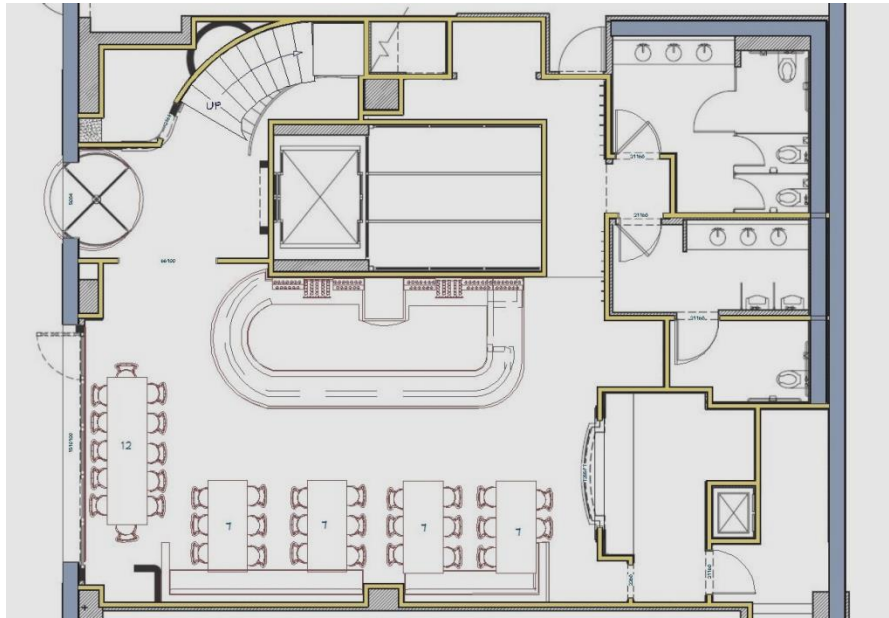
THE CAFE



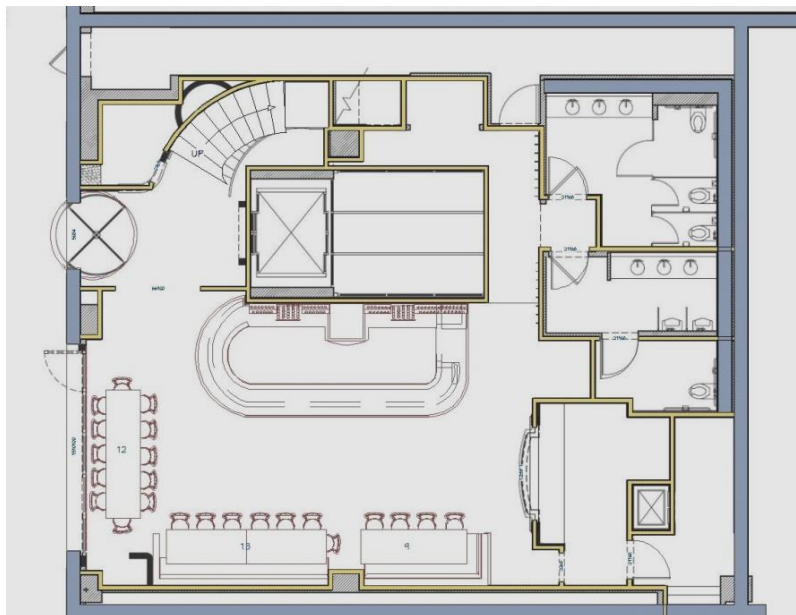
Bistro du Midi’s Café, located on the street level, is great for elegant celebrations or business dinners. It is a beautifully appointed space perfect for a reception, dinner or maybe even both. Please inquire with Private Event Coordinator, Sheila to go over what we can offer for your group size. The Cafe features gorgeous views of Boston’s Public Gardens. Have the whole floor to yourself; this space can accommodate parties from ten to forty.

FLOOR PLANS AND TABLE LAYOUTS

The Cafe is perfect for events for groups of 40 or less. Various layouts are available according to the size of the group, below are diagrams to help visualize the space



Seating for 40 or less



Seating for 34 or less

MENU OFFERINGS

THREE COURSE PRIX FIX

\$85 per person

Enjoy a three course prix fix menu. A special menu will be prepared and your guests will have the opportunity to interact with our service team who are always happy to accommodate all guest needs. We also offer supplemental courses to compliment the experience. A few of our specialty items do require an up charge that will be added to the per person price for the menu.

FIRST COURSE (SELECT 2, PLATED INDIVIDUALLY)

Yellowfin tuna tartare, cucumber, avocado, black olive, shortbread crumble*
Market greens, bosc pear, asparagus, honey dijon vinaigrette
Carrot soup, gingersnap, sunflower seeds, cardamom crème fraîche
Heirloom beets, ricotta salata, tangerine, hazelnut
Foie gras torchon, gooseberry, rhubarb gelée, pistachio cake *(add \$10 per person)*

SECOND COURSE (SELECT 2, FAMILY STYLE, SERVED "FRENCH STYLE" BY OUR SERVERS)

*ADDITIONAL OPTIONS AVAILABLE FOR \$10 PER PERSON

Goat cheese gnocchi, nettle pistou, tomato confit, radish, pine nuts
Seabass, zucchini barigoule, favas, pimento coulis
Statler chicken breast, confit leg, fregola sarda, green olives
Sirloin, sauce bordelaise

SERVED WITH SIDE DISHES (SELECT 2, FAMILY STYLE)

Roasted Cauliflower, haricot vert, golden raisins, salsa verde
French fries, espelette, aioli
Mushrooms, trumpet royales, hen of the woods
Potato purée, olive oil
Roasted fingerling potatoes, thyme, rosemary

THIRD COURSE (CHOOSE 3, DESSERT PLATTERS)

Chocolate kahlua custard, smoked brownies
Pineapple genoise, tarragon cremeux
Strawberry rhubarb bâton
Beignets

SUPPLEMENTAL COURSES

STATIONARY & FAMILY STYLE HORS D'OEUVRES

Expand your three course menu to include an hors d'oeuvres course of our award winning charcuterie selection or choose an array of east coast oysters to start the event. These can be served family style on the tables once your guests are seated or as a stationary presentation for cocktailing if space permits.

Charcuterie board **(add \$12 per person)**

East Coast oysters **(add \$3.50 each, 24 piece minimum)**

CHEESE COURSE

Include a cheese course before or after dessert and enjoy a selection of cheeses served family style or individually. Family style cheese boards will offer a sampling of our full selection or choose two of your favorites to serve individually plated. All cheese offerings are complimented with cranberry chutney, cinnamon toasted pecans, apple butter and raisin pecan bread.

Two Artisanal Cheeses, served individually **(add \$12 per person)**

Cheese board(s) served family style **(add \$12 per person)**

TAILORED MENUS AND CUSTOM EVENTS

Other options are available to meet the specific needs of our guests. We are always willing to discuss options that are not available above, please inquire directly with our Private Event team to see if we can meet your budgetary or dietary needs.

WINE AND BEVERAGE OFFERINGS

BAR SERVICE

Bistro du Midi offers our full selection of spirits, beer, specialty cocktails and non-alcoholic beverages to the guests of all Wine Room events. These items will be charged based on consumption and served as ordered by the service team. We are happy make adjustments and limit the selections to meet your needs or perhaps showcase a specialty cocktail to pass as your guests arrive. Bottled still and/or sparkling can be offered in lieu of iced water upon request.

WINE SERVICE

With over 600 references on the Bistro du Midi Wine list, there is certainly something for every taste and budget. For all Wine Room events we require wine to be selected in advance. Peruse and select from our wine menu designer, or work directly with our Sommelier team to select the perfect red and white for any occasion. Expand the selection to include a sparkling choice for celebration or perhaps a dessert wine course to accompany cheese and dessert.

CUSTOM WINE EXPERIENCE

\$85 per person/ 4 course menu
\$105 per person/ 5 course menu

Enjoy a custom wine experience in which our Head Sommelier will select wine to accommodate each course on the tasting menu.

ADDITIONAL DETAILS AND INFORMATION

FEES & PAYMENT

All food and beverage charges are subject to an additional 17% gratuity, 7% Massachusetts meals tax, and 5% administrative fee. The administrative fee does not represent a tip or service charge for the staff.

All charges will be presented on one guest check. Payment must be made at the immediate conclusion of the event in the form of cash or credit card. Alternative forms of payment may be accepted with prior agreement, and multiple forms of payment may be provided.

FOOD & BEVERAGE MINIMUM

The Cafe does require a food and beverage minimum to secure the space. The food & beverage minimum represents a minimum dollar amount to be spent on food and beverage at the event. Determining the minimum depends entirely on

the time of year and day of the week. Our coordinator will let you know upon inquiry what that minimum will be. If the food & beverage minimum is not met by food and beverage purchased for and during the event then additional fees will be applied to satisfy the balance.

FINAL GUARANTEE

A final guaranteed number of attendees must be provided three days before the date of the event.

DEPOSIT & CANCELLATION

The deposit, once authorized to the credit card provided below, will be kept on file and applied to the total of the final bill the conclusion of the event. The deposit is non-refundable. In the event of cancellation, the deposit may be applied to another private event scheduled by the end of the calendar year.

Cancellation fees may not be applied to rescheduled events. The schedule of cancellation fees are as follows:

- *8 or more days before the date of the event - no additional fee.*
- *3 to 7 days before the date of the event - 50 % of estimated charges*
- *Within 2 days of the date of the event - 75% of estimated charges*

TERMS SPECIFIC TO STREET LEVEL CAFÉ

- *The street-level café is NOT an exclusive or private space and all events must provide easy and routine access to the restrooms and other essential restaurant locations. All guests that will be dining in the Main Dining Room will escort themselves through the street-level café in order to use the bathrooms. BE ADVISED these are the only bathrooms for the entire restaurant.*
- *During all street-level café events Bistro du Midi will maintain a free and clear entranceway, host stand, coat room and stairwell area in which to conduct business as it relates to providing service to our dining room guests and our attention to standard restaurant operations.*
- *All standing reception time is limited to thirty minutes and Bistro du Midi can require the party to sit at any time if access to restrooms becomes restrictive.*

FAQ'S

- *Every menu will have a 'silent vegan and vegetarian option' written at the bottom*
- *Children can order a la carte children's menu items when applicable*
- *All allergies and dietary limitations will be accommodated according to available options, and determined during ordering. Please alert your server to any of these restrictions*
- *Menu items are subject to change according to seasonality. If an item is unavailable, suitable alternatives will be made available to select from*
- *We do not coordinate flower arrangements however we can suggest Winston flowers. Generally we are able to accept flower deliveries according to your schedule. Please let us know if you will be purchasing floral arrangements or any other decorations*

BISTRO *du Midi*

Bistro du Midi: Street Level Café Event (40 or less guests)



Terrace Accessible
(weather permitting)



Reception Space



Seated Dinner



Café View



Standing Reception



Standing Reception