

BISTRO *du Midi*



Full Restaurant Private Events

perfect for every occasion

Thank you for your interest in hosting a private event with us at Bistro du Midi.

We pride ourselves in offering exceptional cuisine in a comfortable yet elegant setting with attentive and warm service.

Let our team create a custom tailored event to meet your highest expectations.

Bistro du Midi

We are available for large corporate dinners, functions, and celebrations of all kinds. Let us craft a memorable experience for your event, with our award winning cuisine and attention to detail. We can offer exclusive use of our second floor main dining room or we can expand the event to include our first floor café and terrace. Many approaches to service are available ranging from multi-course plated dinners to receptions with stationary and passed canapés. The full restaurant can accommodate events up to 200 guests

The Cuisine

Inspired by the ingredients and culinary techniques of the Midi region in France, we present modern, ingredient-driven creations that are at once refined and approachable. From a carefully conceived charcuterie selection to the freshest seafood, meats and vegetables, Bistro du Midi brings the simple, clean and bold flavors of Provence to Boston.



The Design



The two-story restaurant and café at 272 Boylston Street features spectacular views of Boston's Public Garden in the heart of Boston. The café and bar on street level has casual bistro feel with a large open façade that spills out on to our terrace in nice weather. The second floor main dining room features sweeping views of Boston's famed Public Gardens. The décor offers a vision of France's beloved Midi region, an area known for stark contrasts between rural farmland and chic cities.

The Service

Hospitality is the foundation of who we are. With a warm welcome at the door, the team here at Bistro du Midi will make you feel at home. We cater to the details and give every event the attention it deserves. Known for our friendly, polished and knowledgeable staff we take great care to anticipate every need and exceed every expectation.



The Capacities

Exclusive Main Dining Room Event

Cocktail Reception up to 150

Plated Dinner plus Cocktail Reception up to 75

Plated Dinner (no reception) up to 130

Exclusive Full Restaurant Event

(Café and Main Dining Room Combined)

Cocktail Reception up to 200

Plated Dinner plus Cocktail Reception up to 130

The Main Dining Room

Our Main Dining Room is the perfect spot for any occasion. Enjoy our comfortable yet elegant space with custom settees, floor lamps, and dark mahogany tables. The textured Venetian plaster walls hold art by the likes of Chagall, Picasso and Matisse. Complete with a twelve seat marble bar, we can arrange the floor to accommodate plated dinners and cocktail receptions for a variety of size groups.



The Café

The Café is located on the ground floor which features a horseshoe-shaped bar with a traditional bistro zinc top, surrounded by tan bentwood bar stools. The Café, with wall length banquettes and the outdoor terrace spilling through mahogany foldaway doors is the ideal location for cocktail receptions prior to your dinner in our Main Dining Room.



Package Offerings

At Bistro du Midi we can provide a number of menu styles to suit your needs. Packages include either plated or non-plated dinner events. Below are some ideas to help design a menu for the experience. Please keep in mind we can work with you to meet your specific needs and visions.

Plated dinner with passed canapés package

\$135 per person

Indulge in our classic approach and enjoy a cocktail hour complete with passed canapés followed by a three course plated dinner. Select five unlimited options from our canapés menu then choose two choices for first, second and third course from our plated dinner menu. We always offer a silent vegetarian option as well as handle all allergies on an individual basis. Supplemental courses and additions are available 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.

Reception with canapes and entrée station/buffet package

\$135 per person

Select a more informal style event complete with Canapés, Stationary Hors d'oeuvres, our Entrée station and Pastry canapés. The first hour will include five unlimited selections from our Canapés section as well as our Charcuterie and Artisanal Cheese Station. After the cocktail hour select two choices from our Entrée station and invite your guests to enjoy at assigned seating or in a more casual manner. For the final hour we will provide five of our Pastry Canapes to be served stationary or passed. Additional options like a raw bar or pasta station are also available.

Wine and beverage offerings

Charged based on consumption

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. Bottled still and/or sparkling can be offered in lieu of iced water upon request.

WINE SERVICE

For all 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.

Beverage packages

\$65 per person

Our standard beverage package includes open bar for beer and premium spirits and a white and red Sommelier selected wine offering. Package is for up to 3 hours, additional hours available.

\$30 per person upgraded beverage package

This option includes the standard beverage package with upgraded wines and super-premium spirits. These wines are selected by our Sommelier team to include five different wines; one sparkling selection, a lighter bodied, reception style red and white and a more fuller-bodied, food friendly red and white to compliment the menu. Work with the Sommelier on particular flavor profiles and varietal choices to help tailor the experience.

Reception menu choices

CANAPES (CHOOSE 5)

Included in both packages

Petit croque monsieur	Cod brandade fritter, tarragon remoulade (served in spoon)
Fried artichokes, aioli	Pork caillette
Tuna tartare, crostini*	Lamb barbajuans, harissa
Citrus cured salmon, cucumber, crème fraîche*	Grilled flat iron, maitake mushroom
Black olive tapenade, crostini	

CHARCUTERIE & ARTISANAL CHEESE STATION

Included in reception package, add \$25 per person for plated package

House pâté selection, prosciutto & soppressata meats
 Cana de oveja, clothbound cheddar, smokey bleu, le chevrot & pont leveque cheeses
 Cornichons, castelvetro and niçoise olives
 Toasted baguette

CHILLED RAW BAR

Add to either package for \$35 per person

East coast oysters	Scallop
Littleneck clams	Mignonettes and sauces
Shrimp cocktail	

ENTRÉE STATION (CHOOSE 2)

Included in reception package

Served on platters and are arranged on a station with assisted service. Both items selected will be served with a fresh seasonal salad and seasonal vegetables. Traditional buffets with carving stations or chafing dishes are available, please inquire.

Grilled Seabass	Statler chicken breast, chicken jus
Halibut	Seared duck breast
Sirloin, sauce bordelaise	

PASTA STATION (CHOOSE 2)

Add to reception package for \$25 per person

Served on platters and are arranged on a station with assisted service.

Goat cheese gnocchi, basil pistou, tomato confit, radish, pine nuts
 Agnolotti, garbanzo, speck, hen of the wood
 Pappardelle, lamb shank, fava, feta, mint

PASTRY CANAPÉS (CHOOSE 5)

Included in reception package

Please select stationary or passed

Dark chocolate truffles	Gianduja macaroons (hazelnut)
White chocolate truffles	Maple bacon mini cupcakes
Raspberry macaroons	Raspberry and chocolate mousse verrine
Vanilla cheesecake bars	Salted caramel cream puff
Blueberry lemon verrine	

Plated dinner choices

FIRST COURSE (CHOOSE 2)

Jonah crab, cantaloupe, duck crackling, passion fruit gel*
 Yellowfin tuna tartare, cucumber, avocado, black olive, shortbread crumble*
 Wagyu tartare, quail egg, frisèe, gribiche*
 Garden greens, seasonal vegetables, champagne vinaigrette
 Watermelon gazpacho, ricotta salata, lemon verbena pearls
 Heirloom tomato, chèvre glace, basil sablé, aged balsamic
 Spanish octopus carpaccio, castelvetrano olive, ink aioli, rice puff
 Foie gras torchon, gooseberry, rhubarb gelée, pistachio cake *(add \$10 per person)*

SECOND COURSE (CHOOSE 2)

Goat cheese gnocchi, basil pistou, tomato confit, radish, pine nuts
 Pappardelle, lamb shank, fava, feta, mint
 Halibut, squash blossom, ratatouille, black olive tapenade
 Grilled sea bass, sweet corn, chanterelle, artichoke barigoule
 Bouillabaisse du Midi, saffron-scented broth, rouille, gruyère
 Statler chicken breast, confit leg, fregola sarda, green olives
 Berkshire pork chop, grilled asparagus, eggplant, smoked jus
 Duck breast, snap peas, peach, almond, lavender
 Sirloin, sauce bordelaise

THIRD COURSE (CHOOSE 2)

Chocolate ganache, cassis cremeux, lavender ice cream
 Pistachio mousse, dacquoise, basil oil, grape sorbet
 Meyer lemon bombè, Limoncello pearls, prickly pear sorbet
 Pineapple genoise, tarragon cremeux, crème fraîche ice cream
 Strawberry rhubarb bâton, pink pepper sablé, burnt orange ice cream
 Sorbet selection

ACCOMPANIMENTS (CHOOSE 2)

\$5 per person

All of our entrees are served with garnishes, however we do offer exceptional side dishes served along with the entree course. Side dishes are meant to share and are served family style; the Chef will prepare enough for the whole table to enjoy.

English peas, prosciutto
 Haricot mélangé, crispy shallots
 Mushrooms, thyme, rosemary, persillade

French fries, espelette, aioli
 Potato purée, olive oil

ADDITIONAL DETAILS AND INFORMATION

FEES & PAYMENT

All event details must be agreed upon, this Contract signed, and deposit received before space will be reserved on a definite status. The credit card information provided below will be used to guarantee all charges for the scheduled event.

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 Food & Beverage Minimum represents a minimum dollar amount to be spent on food and beverage at the Event.
- 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:
 - 30 or more days prior the the date of the Event – 25% of the contracted Food & Beverage Minimum.
 - 15 to 29 days prior the the date of the Event – 75% of the contracted Food & Beverage Minimum.
 - Within 14 days of the date of the Event – 100% of the contracted Food & Beverage Minimum.

MINIMUM GUEST COUNT

- The Minimum Guest Count represents the lowest number of guests for which we will charge for dinner.
- Should the actual attendance fall below the Minimum, Bistro du Midi will charge for either the Minimum or the Final Guaranteed guest count, whichever is greater, charged at that number multiplied by the price of the menu indicated above.

ARRIVAL AND END TIME

- The arrival time represents an agreed upon time to begin the event.
- End time represents an agreed upon time to have finished the event.

FAQ'S

- Every menu will have a 'silent vegetarian' option if requested
- All pastas can be made with gluten free pasta
- 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

ADDITIONAL OFFERINGS

VALET SERVICES

\$20 per car, minimum car guarantee required

We offer Valet to our a la carte guests and will be available on a cash per basis of \$18, if preferred we can add the cost of valet to the bill and offer your guests complimentary valet. This service is \$20 per car and requires a minimum car guarantee. Valet is only available after 5 PM.

TABLE AND RENTAL LINENS

Traditionally our tables are NOT set with linen and are custom sized. We can offer linens for the tables as long as the floor plan will allow. We do not have many high top tables, so if your floor plan requires additional high tops or unique table requirements, they can be ordered. We use 'Be Our Guest Party Rentals' and can coordinate all rentals through them and charge you on the bill

FLOWERS AND DECORATIONS

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