

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 traditional three-course dinner of seasonal dishes or elevate your dining experience with beautiful additional courses, Chef's Tasting Menus and delicious wine options featuring selections from Head Sommelier Ray Osborne's award-winning wine list.

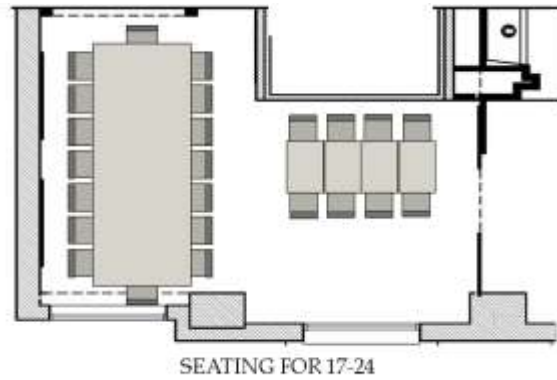
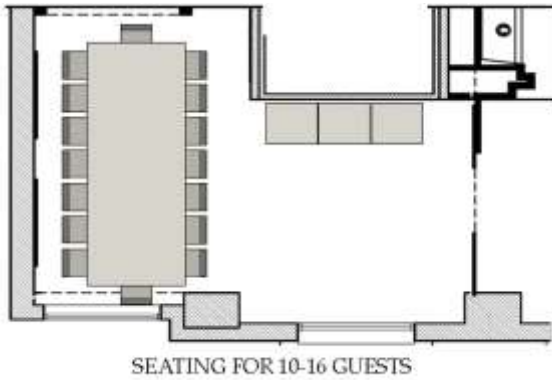
THE WINE ROOM



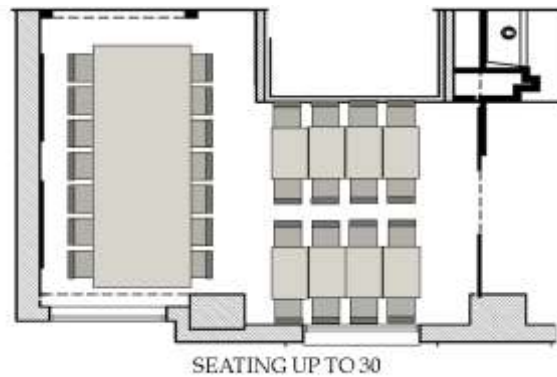
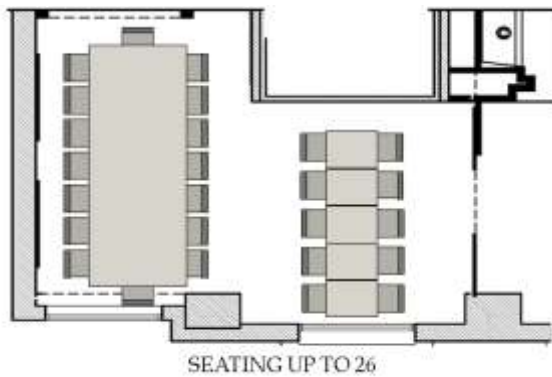
Bistro du Midi's Wine Room, located on the second floor, is great for intimate celebrations or business dinners. It is a beautifully appointed space with sketches by Henri Matisse that adorn the walls above the rustic Provençal Farm Table. The room features gorgeous views of Boston's Public Gardens on one side and our extensive wine cellar on the other. Separated from the main dining room by handsome sliding barn doors, this room can accommodate parties from ten to thirty.

FLOOR PLANS AND TABLE LAYOUTS

The Wine Room is perfect for events from ten to thirty guests. Various layouts are available according to the size of the group, below are diagrams to help visualize the space



The Wine Room can be set to accommodate up to 16 guests at a single table (top left) or up to 24 at two tables (top right) with enough additional space for a small standing reception, or up to 26 (bottom left) as the comfortable maximum. We can do up to 30 if necessary (bottom right).



MENU OFFERINGS

THREE COURSE PRIX FIX

\$85 per person

Enjoy a three course prix fix with three selections per course. A special menu will be prepared and your guests will have the opportunity to interact with our service team and select their individual choices. 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 3)

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 (SELECT 3)

Agnolotti, garbanzo, speck, hen of the wood
Pappardelle, lamb shank, fava, feta, mint
Chitarra, tomato pistou, calamari, prawn
Halibut, squash blossom, ratatouille, black olive tapenade
Striped 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
Heart of Ribeye, bone marrow croquette, sauce bordelaise

THIRD COURSE (SELECT 3)

Chocolate ganache, cassis cremeux, lavender ice cream
Pistachio mousse, dacquoise, basil oil, grape sorbet
Meyer lemon bombe, 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

SUPPLEMENTAL COURSES

STATIONARY & FAMILY STYLE HORS D'ŒUVRES

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 cocktailling 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)**

ACCOMPANIMENTS

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.

Please select two **(\$5 per person)**

English peas, prosciutto

Haricot mélangé, crispy shallots

Mushrooms, thyme, rosemary, persillade

French fries, espelette, aioli

Potato purée, olive oil

TASTING MENU EXPERIENCE

\$100 per person/ 4 course menu

\$115 per person/ 5 course menu

Indulge in a culinary exploration of a multi course menu to liven your palate. The tasting menu is crafted with two choices per course to allow greater flexibility as well as give options for personal taste. Let our coordinator work with your particular flavors to create a memorable culinary experience.

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

Typically the Wine Room 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*

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*
- *Unfortunately, due to size restrictions in the Wine Room we do not allow AV Equipment or presentation screens in our Wine Room.*

BISTRO *du Midi*

Bistro du Midi: Wine Room Event (30 or less guests)



Wine Room View



Plated Dinner



3 tables is the most tables we set in the Wine Room.



If you are greater than 16 but less than 26 we can seat you at 2 tables.



Plated Dinner



If you are 16 or less we can seat you at one table.