

# 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 either a reception style event with small bites and entrée stations or a sit down “family style affair” of seasonal dishes, both served with delicious wine options featuring selections from Head Sommelier Ray Osborne’s award-winning wine list.*

## THE CAFE



*Bistro du Midi’s Café, located on the street level, is great for elegant celebrations or business gatherings. It is a beautifully appointed space perfect for a reception, dinner or maybe even both. Please inquire with Event Coordinator, Sheila. The Cafe features gorgeous views of Boston’s Public Gardens. Have the whole floor to yourself; this space can accommodate parties from ten to sixty five depending on the style of your event.*

# Package Offerings

*At Bistro du Midi we can provide a number of menu styles to suit your needs. Packages include either sit down events or reception style 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 (30 guests maximum)

**\$135 per person**

*Indulge in our classic approach and enjoy a cocktail hour complete with passed canapés followed by a three course sit down dinner. Select five unlimited options from our canapés menu then choose two choices for first, second and third course from our plated dinner menu. The first course will be plated individually and the second and third course will be served family style. “French” style service is offered as well if you are looking to dress up your event. 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 (65 guests maximum)

**\$135 per person**

*Select a more informal style event complete with Canapés, Stationary Hors d’oeuvres, our small plate 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 a more casual setting. 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. This style event is standing and we can offer casual seating.*

## 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.*

# Reception menu choices

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## CANAPES (CHOOSE 5 ; FIRST HOUR OF EVENT)

**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	

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## CHARCUTERIE & ARTISANAL CHEESE STATION (FIRST HOUR OF EVENT)

**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, castelvetrano & niçoise olives  
Toasted baguette

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## CHILLED RAW BAR (FIRST HOUR OF EVENT)

**Add to either package for \$35 per person**

East coast oysters	Scallop
Littleneck clams	Mignonettes and sauces
Shrimp cocktail	

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## 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
Sirloin, sauce bordelaise	Seared duck breast

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## PASTA STATION (CHOOSE 2)

**Add to reception package for \$25 per person**

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

Sweet potato gnocchi, black trumpet, ricotta salata, cashews  
Cocoa cavatelli, wild boar ragoût, spigarello, fourme d'ambert  
Squid ink risotto, calamari, urchin, prawns

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## 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

*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, black olive tapenade, potato crisp, cured egg yolk\*  
Spinach and endive salad, seasonal vegetables, maple vinaigrette  
Heirloom beets, chèvre frais, farro puff, tarragon meringue  
Winter squash soup, chestnut, toasted coconut, spiced crème  
Seared foie gras, pear mostarda, walnut, parsnip cake **(add \$10 per person)**

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

\*ADDITIONAL OPTIONS AVAILABLE FOR \$10 PER PERSON

Sweet potato gnocchi, black trumpet, ricotta salata, cashews  
Sea bass, broccolini, artichoke barigoule, delicata, sauce grenobloise  
Statler chicken breast, confit leg, fregola sarda, green olives  
Sirloin, sauce bordelaise

## SERVED WITH SIDE DISHES (SELECT 2, FAMILY STYLE)

Polenta, goat cheese brûlée  
Brussel sprouts, pork belly, currants  
Mushrooms, thyme, rosemary, persillade

Roasted root vegetables, aged balsamic  
French fries, espelette  
Cauliflower gratin, crispy leeks

## THIRD COURSE (CHOOSE 3, DESSERT PLATTERS)

Vanilla cheesecake bars  
Pumpkin spice cake  
Salted caramel cream puff  
Dark chocolate truffles

White chocolate truffles  
Raspberry macarons  
Blueberry lemon verrine  
Raspberry and chocolate mousse verrine

## 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.*

## 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 Café 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