

BISTRO *du Midi*

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 our award-winning wine list.



PLAN YOUR PRIVATE EVENT TODAY:

Sheila Marand
Private Dining Coordinator
617-426-7878
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Events at Bistro du Midi

We are available for large corporate lunches, 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 private or semi-private dining, 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

Bistro du Midi offers French Cuisine inspired by Coastal New England influences. Executive Chef/Partner Robert Sisca and his culinary team 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 simple, clean and bold flavors to the plate.



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 Bistro on street level has casual feel with a large open façade that spills out on to our terrace in nice weather. The décor brings the look and feel of Boston's Public Gardens into the restaurant space. The artwork is comprised of one-of-a-kind commissioned works hand-selected for the space, including vibrant and lively pieces that bring a refreshed feel to the restaurant. The first-floor Bistro is a more casual and approachable space, while the second-floor Dining Room has a more sophisticated look. Fresh, colorful floral arrangements in elegant vessels are displayed throughout both floors.

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.



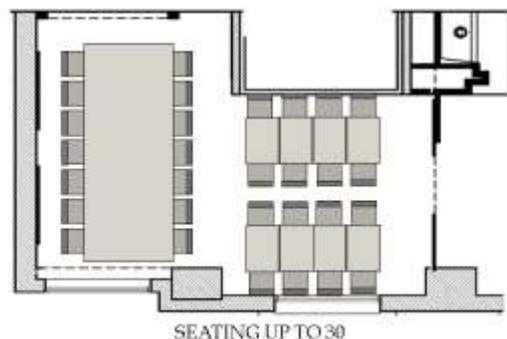
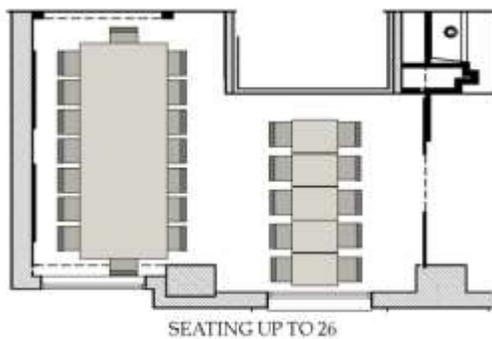
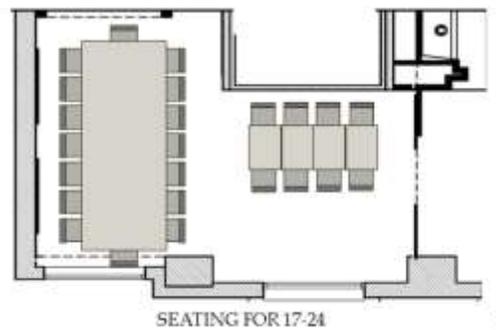
THE WINE ROOM

Seating up to 30 guests

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 a rustic Provencal 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.



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 maxi-mum. We can do up to 30 if necessary (bottom right).



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.

THE MATISSE ALCOVE

Seating up to 10 guests

Bistro du Midi's Matisse Alcove, located on the second floor, is a cozy semi-private table. With walls on three sides the fourth remains open to the dining room, allowing guests to enjoy the energy and vibrancy of Bistro du Midi. A sheer curtain provides some additional privacy. It seats a minimum of six people and a maximum of ten people.

Bistro du Midi: Matisse Alcove (10 or less guests)



Walled on three sides with the fourth open to the Main Dining Room. A sheer curtain is available for some additional privacy.

Sit down dinner



Sit down dinner

RESTAURANT BUYOUTS

The Dining Room

Our Dining Room on the second floor 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 vibrant art by local artists commissioned especially for Bistro du Midi. 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.



Main Dining Room Event (Second Floor)

Cocktail Reception up to 150

Plated Dinner plus Cocktail Reception up to 75

Plated Dinner (no reception) up to 130



RESTAURANT BUYOUTS

The Bistro

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

Bistro Event

Cocktail Reception up to 55

Plated Dinner up to 30



Full Restaurant Buyout



Bistro du Midi is available for full restaurant buyouts, giving you the flexibility to plan a larger event or use the restaurant to accommodate your unique set-up needs. Please inquire with our sales manager for pricing and details.

Full Restaurant Event

(Both Floors Combined)

Cocktail Reception up to 200

Plated Dinner plus Cocktail Reception up to 130

DINNER MENU

THREE COURSES \$85 PER PERSON

Up to 11 guests – full menu available
 12 to 30 guests – pre-select 3 items per course
 30+ guests and restaurant buyouts – select 2 items per course

FIRST COURSE

Scallop carpaccio, pomelo, avocado, watermelon radish, pistachio*
 Yellowfin tuna tartare, black olive tapenade, potato crisp, cured egg yolk*
 Steak tartare, hazelnuts, duck cracklings, sunchoke, quail egg*
 Cauliflower tartare, cucumber, okinowa sweet potato, harissa yogurt
 Spinach and endive salad, seasonal vegetables, maple vinaigrette
 Smoked parsnip soup, hen of the wood, sage sablé, aged balsamic
 Heirloom beets, chèvre frais, farro puff, tarragon meringue
 Spanish octopus, iberico ham, shishito peppers, au poivre
 Seared foie gras, pear mostarda, walnut, parsnip cake *(add \$10 per person for all group sizes)*

SECOND COURSE

Beet gnocchi, aged goat cheese, pine nuts, basil
 Cocoa cavatelli, wild boar ragoût, spigarello, fourme d'ambert
 Black pepper chitarra, scituate lobster, grapefruit, vanilla lobster jus
 Crusted halibut, heirloom carrot, trumpet royale, vadouvan emulsion
 Sea bass, shitake mushrooms, bok choy, lemongrass broth
 Faroe Island salmon, clams, celery root, kale, chorizo
 Giannone chicken, confit leg, green lentils, baby brussels, lavender jus
 Heritage pork, heads cheese, fresh garbanzo beans, trotter pork jus
 Duck breast, romanesco, blood orange, cardamom jus
 Sirloin, purple potato, pearl onion brûlée, horseradish butter

(OPTIONAL) ENTRÉE ACCOMPANIMENTS (select 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.

Polenta, goat cheese brûlée
 Baby Brussels, pork belly, currants
 Mushrooms, thyme, rosemary, persillade
 Pommes Frites, espelette
 Cauliflower gratin, crispy leeks

THIRD COURSE

Chocolate mousse, cranberry, maple kataifi, sunchoke ice cream
 Praline budino, espresso crèmeux, cherry gel, kirschwasser ice cream
 Chambord Mille-feuille, olive oil chiffon, mandarin sorbet
 Blackberry clafoutis, walnut ice cream
 Coriander cake, ginger cremeux, pecan, pear ice cream
 Sorbet selection

DINNER MENU ENHANCEMENTS

STATIONARY & FAMILY STYLE HORS D'OEUVRES

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)**

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.

LUNCH MENU

THREE COURSES \$60 PER PERSON

Up to 11 guests – full menu available
12 to 30 guests – pre-select 3 items per course
30+ guests and restaurant buyouts – select 2 items per course

FIRST COURSE

Smoked parsnip soup, hen of the wood, sage sablé, aged balsamic
Steak tartare, hazelnuts, duck cracklings, sunchoke, quail egg*
Yellowfin tuna tartare, black olive tapenade, potato crisp, cured egg yolk*
Spinach and endive salad, seasonal vegetables, maple vinaigrette
Chopped salad, iceberg lettuce, bacon, egg, avocado, bleu cheese, sherry vinaigrette
Heirloom beets, chèvre frais, farro puff, tarragon meringue

SECOND COURSE

Omelette, mushrooms, spring peas, French feta, pommes frites
Croque monsieur, black forest ham, mornay, gruyère
Croque madame, black forest ham, mornay, gruyère, sunny side eggs
Grilled chicken sandwich, smoked bacon, lettuce, tomato, calabrian chili aioli
Beet gnocchi, aged goat cheese, pine nuts, basil
Bavette Steak Frites, truffle parmesan fries, brown butter hollandaise (*add \$5 per person for all group sizes*)
Faroe Island Salmon, chorizo, celery root, swiss chard (*add \$5 per person for all group sizes*)

(OPTIONAL) ENTRÉE ACCOMPANIMENTS (select 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.

Polenta, goat cheese brûlée
Baby Brussels, pork belly, currants
Mushrooms, thyme, rosemary, persillade
Pommes Frites, espelette
Cauliflower gratin, crispy leeks

THIRD COURSE

Chocolate mousse, cranberry, maple kataifi, sunchoke ice cream
Praline budino, espresso crèmeux, cherry gel, kirschwasser ice cream
Chambord Mille-feuille, olive oil chiffon, mandarin sorbet
Blackberry clafoutis, walnut ice cream
Coriander cake, ginger cremeux, pecan, pear ice cream
Sorbet selection

BRUNCH MENU

THREE COURSES \$60 PER PERSON

Up to 11 guests – full menu available
 12 to 30 guests – pre-select 3 items per course
 30+ guests and restaurant buyouts – select 2 items per course

FIRST COURSE

Smoked parsnip soup, hen of the wood, sage sablé, aged balsamic
 Steak tartare, hazelnuts, duck -cracklings, sunchoke, quail egg*
 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
 Chopped salad, iceberg lettuce, bacon, egg, avocado, bleu cheese, sherry vinaigrette
 Fresh melon and berries, orange brûlée, crème fraîche chantilly, honeyed granola

SECOND COURSE

Omelette, mushrooms, spring peas, French feta, pommes frites
 Lemon ricotta pancakes, lavender crème anglaise, macerated Ward's blackberries
 Eggs benedict, citrus cured salmon, lemon chive hollandaise
 Croque monsieur, black forest ham, mornay, gruyère
 Croque madame, black forest ham, mornay, gruyère, sunny side eggs
 Beet gnocchi, aged goat cheese, pine nuts, basil
 Bavette Steak and eggs, poached farm egg, sauce au poivre* (*add \$5 per person for all group sizes*)
 Lamb belly & potato hash, poached eggs, swiss chard, pimento, saffron hollandaise (*add \$5 per person for all group sizes*)

(OPTIONAL) ENTRÉE ACCOMPANIMENTS (select 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.

Roasted New Potatoes
 Bacon
 Smoked Maple Sausage
 Wild Mushrooms
 Pommes Frites

THIRD COURSE

Chocolate mousse, cranberry, maple kataifi, sunchoke ice cream
 Praline budino, espresso crèmeux, cherry gel, kirschwasser ice cream
 Chambord Mille-feuille, olive oil chiffon, mandarin sorbet
 Blackberry clafoutis, walnut ice cream
 Coriander cake, ginger cremeux, pecan, pear ice cream
 Sorbet selection

RECEPTION MENUS

Reception Style Package, \$135 per person includes:

- **Canapes (choose 5), first hour**

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|---|-------------------------------------|
| Petit croque monsieur | Black olive tapenade, crostini |
| Fried artichokes, aioli | Pork caillette |
| Tuna tartare, crostini* | Grilled flat iron, maitake mushroom |
| Citrus cured salmon, cucumber, crème fraîche* | |
- **Charcuterie and Cheese Station, first hour**

House pâté selection, prosciutto & soppressata meats
 Chef's cheese selection
 Cornichons, castelvetro & niçoise olives
 Toasted baguette
- **Entrée Station (choose 2), served with a seasonal salad, second hour**

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|---------------------------|-------------------------------------|
| Grilled sea bass | Statler chicken breast, chicken jus |
| Sirloin, sauce bordelaise | Seared duck breast |
- **Pastry Station (choose 5), third hour**

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| Dark chocolate truffles | Raspberry and chocolate mousse verrine |
| White chocolate truffles | Blueberry lemon verrine |
| Raspberry macaroons | Vanilla cheesecake bars |
| Hazelnut macaroons | Salted caramel cream puffs |
| Maple bacon mini cupcakes | |

Raw Bar Offerings

- **Petit Plateau \$30 per person per hour**
 Oysters, Clams, Shrimp Cocktail, Jonah Crab Claws
- **Grand Plateau \$40 per person per hour**
 Oysters, Clams, Shrimp Cocktail, Jonah Crab Claws, Chatham Mussels, Salmon Poke
- **Selection per piece, minimum 24 pieces ordered per item**
 - Oysters \$3.50 a piece
 - Local Clams \$2.50 a piece
 - Shrimp Cocktail \$4.00 a piece
 - Jonah Crab Claws \$4.00 a piece

Pasta Station, \$25 per person (choose two)

Beet gnocchi, aged goat cheese, pine nuts, basil
 Cocoa cavatelli, wild boar ragoût, spigarello, fourme d'ambert
 Squid ink risotto, calamari

Flat Bread Station, \$25 per person (choose two)

Margherita, tomato, fresh mozzarella, basil
 Bouillabaisse, prawns, mussels, calamari, rouille
 Cacio E Pepe, frantoia olive oil, pecorino, black pepper

Side Dishes, \$8 per person (choose two)

| | |
|---|----------------------------------|
| Baby brussels, pork belly, currants | Pommes frites, espelette |
| Wild mushrooms, thyme, rosemary, persillade | Cauliflower gratin, crispy leeks |

WINE AND BEVERAGE OFFERINGS

BAR SERVICE

Bistro du Midi offers our full selection of spirits, beer, specialty cocktails and non-alcoholic beverages for your event guests. 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 or Buyout 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

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 Wine Room and restaurant buyouts do 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. 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

PLEASE NOTE

- 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 are happy to assist with floral arrangements, table linens 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.