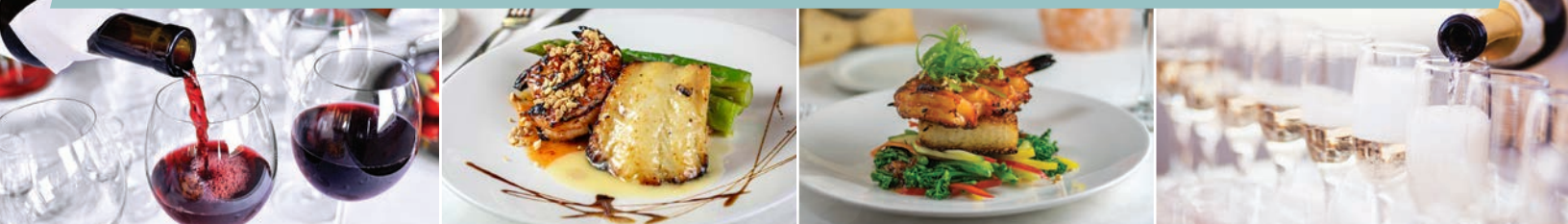




**THANK YOU FOR CHOOSING BISTRO 821 TO HOST YOUR SPECIAL EVENT.**



*creating memories one bite at a time...*

The only second floor private dining option on Fifth Avenue South overlooking the heart of Naples. Select from one of our private dining menus or we can work with you to tailor a menu specific to your needs. We now offer Open Bar Packages to perfectly match your guests needs.

For private business dinners, lunches, family gatherings, small receptions, rehearsal dinners, cocktail parties and more, our experienced staff will ensure that your event will be a lasting memory. We are committed to unparalleled culinary excellence, amazing wine, and impeccable service – all dedicated to exceeding the expectations of your friends, family and associates.

Our Private Dining Room is fully private with floor to ceiling windows facing our Fifth Avenue South. This space fits up to 30 guests with audio/visual equipment available upon request.



**3 COURSE DINNER MENU** \$60 per guest



## FIRST COURSE

### BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

### SPRING ROLLS

Goat Cheese Spring Rolls, Raspberry Maple Sauce

### ESCARGOT

Garlic, Herbs, Sun-dried Tomato Butter, Mini Croûtons

### CRISPY AHI ROLL

With Triple Soy, Pickled Ginger & Wasabi

## SECOND COURSE

### BISTRO SALAD

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

### NUT & BERRY SALAD

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

### CAESAR SALAD

Romaine, Grana Padana Cheese, Croûtons, Anchovy

## MAIN COURSE

### CRISPY LEMON AND PARMESAN SOLE

Whipped Carrot & Potato Mashed, Broccolini, Lemon Beurre Blanc

### GRILLED WAGYU SIRLOIN

8 oz. Wagyu Sirloin, cracked Peppercorns, "Au Poivre" Sauce, Whipped Carrot Mashed, Asparagus

### BACON BOURBON BBQ BABY BACK RIBS

Double Smoked Bacon-Bourbon BBQ Sauce, whipped Carrot & Potato Mashed, Green Beans

### GINGER-HONEY AND SOY GLAZED SALMON

Grilled Salmon, Goat Cheese Potato Cake, Broccolini, Tomato Basil Beurre Blanc

### FREE RANGE CHICKEN

Stuffed with Spinach, Sun-dried Tomatoes, Goat Cheese, whipped Carrot & Potato Mashed, Asparagus, Herbed Chicken Glace

All selections are subject to availability. Prices are per guest and do not include 7% sales tax and 20% gratuity.

\*Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.



## FIRST COURSE

### BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

### GRILLED JUMBO PRAWNS

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanut

### CRISPY AHI ROLL

With Triple Soy, Pickled Ginger & Wasabi

### PRINCE EDWARD ISLAND MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

## SECOND COURSE

### BISTRO SALAD

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

### NUT & BERRY SALAD

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

### CAESAR SALAD

Romaine, Grana Padana Cheese, Croûtons, Anchovy

### SPINACH & GORGONZOLA

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts, Warm Smoked Bacon Balsamic Dressing

## MAIN COURSE

### SNAPPER

Coconut, Lemongrass & Ginger crust, Jasmine Rice, Stir-Fry, Thai Chili, Crushed Peanuts

### BISTRO DUCK

Whipped Carrot & Potato Mashed, Asparagus, Honey Mustard Glaze

### VEAL MEDALLIONS

Whipped Carrot & Potato Mashed, Green Beans, Wild Mushroom Marsala Sauce

### GRILLED WAGYU SIRLOIN

8 oz. Wagyu Sirloin, cracked Peppercorns, "Au Poivre" Sauce, Whipped Carrot Mashed, Asparagus

### LOBSTER TAIL

Warm Water Tail, Cheese Risotto, Asparagus, drawn Butter

## DESSERT

### CRÈME BRULÉE

Rich Vanilla Custard, Crisp Caramelized Sugar Crust, Fresh Berries, Whipped Cream

### FLOURLESS CHOCOLATE CAKE

Raspberry Coulis Whipped Cream, Fresh Berries

### CHEESE CAKE OF THE DAY

Fresh Berries, Whipped Cream

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## FIRST COURSE

### PRINCE EDWARD ISLAND MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

### ESCARGOT

Garlic, Herbs, Sun-dried Tomato Butter, Mini Croûtons

### GRILLED JUMBO PRAWNS

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanut

### BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

## SECOND COURSE

### NUT & BERRY SALAD

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

### CAESAR SALAD

Romaine, Grana Padana Cheese, Croûtons, Anchovy

### SPINACH & GORGONZOLA

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts, Warm Smoked Bacon Balsamic Dressing

## MAIN COURSE

### CHILEAN SEA BASS

Whipped Carrot & Potato Mashed, Asparagus, Lemon Beurre Blanc

### 14 OZ NY STRIP STEAK

Whipped Carrot & Potato Mashed, Asparagus

### BISTRO DUCK

Whipped Carrot & Potato Mashed, Asparagus, Honey Mustard Glaze

### SNAPPER

Coconut, Lemongrass & Ginger crust, Jasmine Rice, Stir-Fry, Thai Chili, Crushed Peanuts

### KUROBUTA "SHAKE & BAKE" PORK CHOP

Fresh Herbs, Smoked Bacon and Panko crust served over a bed of Mushroom Risotto and Broccolini

### LOBSTER TAIL

Warm Water Tail, Cheese Risotto, Asparagus, drawn Butter

## DESSERT

### CRÈME BRULÉE

Rich Vanilla Custard, Crisp Caramelized Sugar Crust, Fresh Berries, Whipped Cream

### FLOURLESS CHOCOLATE CAKE

Raspberry Coulis Whipped Cream, Fresh Berries

### CHEESE CAKE OF THE DAY

Fresh Berries, Whipped Cream

All selections are subject to availability. Prices are per guest and do not include 7% sales tax and 20% gratuity.

\*Consumer Advisory: Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.



## OPEN BAR PACKAGES



All open bar packages are based on a 2 hr time period. If you would like to adjust the time allotted please contact the restaurant for adjusted pricing.

### BEER & WINE PACKAGE :: \$25 A GUEST

 Includes all bottle or draft beer (Local craft beers are included)

 House selections included: Pinot Grigio | Sauvignon Blanc | Chardonnay | Cabernet Sauvignon | Pinot Noir




### BEER, WINE & SPIRITS PACKAGE :: \$35 A GUEST

 Includes all bottle or draft beer (Local craft beers are included)

 House selections included

- Zenato Pino Grigio | Ponga Sauvignon Blanc | Landmark Chardonnay
- Cartlidge and Browne Cabernet Sauvignon | Hahn Pinot Noir

 House Spirit Selections

- Stoli Products | Bacardi Rum | Beefeater Gin | Four Roses Sm Batch Bourbon | Altos Tequila



### PREMIUM PACKAGE BEER, WINE, SPIRITS PACKAGE :: \$45 A GUEST

 Includes all bottle or draft beer (Local craft beers are included)

 Wine selections included

- Kim Crawford Sauvignon Blanc | Bonanza by Caymus Cabernet | Santa Margherita Pinot Grigio
- Landmark Chardonnay | Inscription Pinot Noir

 Premium Liquor Included

- Ketel One products | Titos Vodka | Stoli products | Don Julio Blanco | Bulleit Bourbon
- Bacardi Superior | Tanqueray Gin | Dewars White Label | Jack Daniels | Jim Beam



**Date of Event** \_\_\_\_\_ **Time of Event** \_\_\_\_\_

**Private Dining Room Confirmation Policy For Bistro 821**

Any parties of 8 or more in the Private Dining Room will be required to provide Bistro 821 with a Credit Card to hold the reservation. There is a Non- Refundable Room Charge Fee of \$250.00 that will be charged the night of the event. We also require for those parties that are using a Set Menu to give us a guaranteed number of people within 72 hours of the event. That guaranteed number of people is what will be charged to the Credit Card on file whether or not that amount of people show up to the event. We do this because of staffing and food ordering which all needs to be completed 72 hours prior to an event. If a party is using our Regular Menu then the Large Party Confirmation Policy will be applied.

**\*Guaranteed Number of People** \_\_\_\_\_

**Large Party Confirmation Policy For Bistro 821**

Any parties of 8 or more guests will be required to provide Bistro 821 with a Credit Card to hold the reservation. Our cancellation policy is as follows: if the reservation is canceled 24 hours prior to the reservation there will be no charge. If the reservation is canceled the day of, the Credit Card on file will be charge \$50.00 per person. If the party does not show up for their reservation and no call has been made to Bistro 821 to cancel the reservation then the Credit Card on file will be charged \$100.00 per person.

**\*Guaranteed Number of People** \_\_\_\_\_

\*If the Guaranteed Number of guests does not all show up you will be charged \$40.00 for each no show when ordering off the regular menu and per person price when of the set menu.

**Credit Card Holder's Name:** \_\_\_\_\_

American Express     Visa     MasterCard

Credit Card Number: \_\_\_\_\_

Expiration: \_\_\_\_\_ / \_\_\_\_\_

Security code: \_\_\_\_\_ Billing Zip Code: \_\_\_\_\_

Signature: \_\_\_\_\_

Thank you for choosing Bistro 821 we looking forward to taking care of you and your guests.

Sincerely,

Jesse Housman | Chef/Proprietor

Jason Buro | General Manager :: Bill Lubin | Manager

821 Fifth Avenue South • Naples, FL 34102

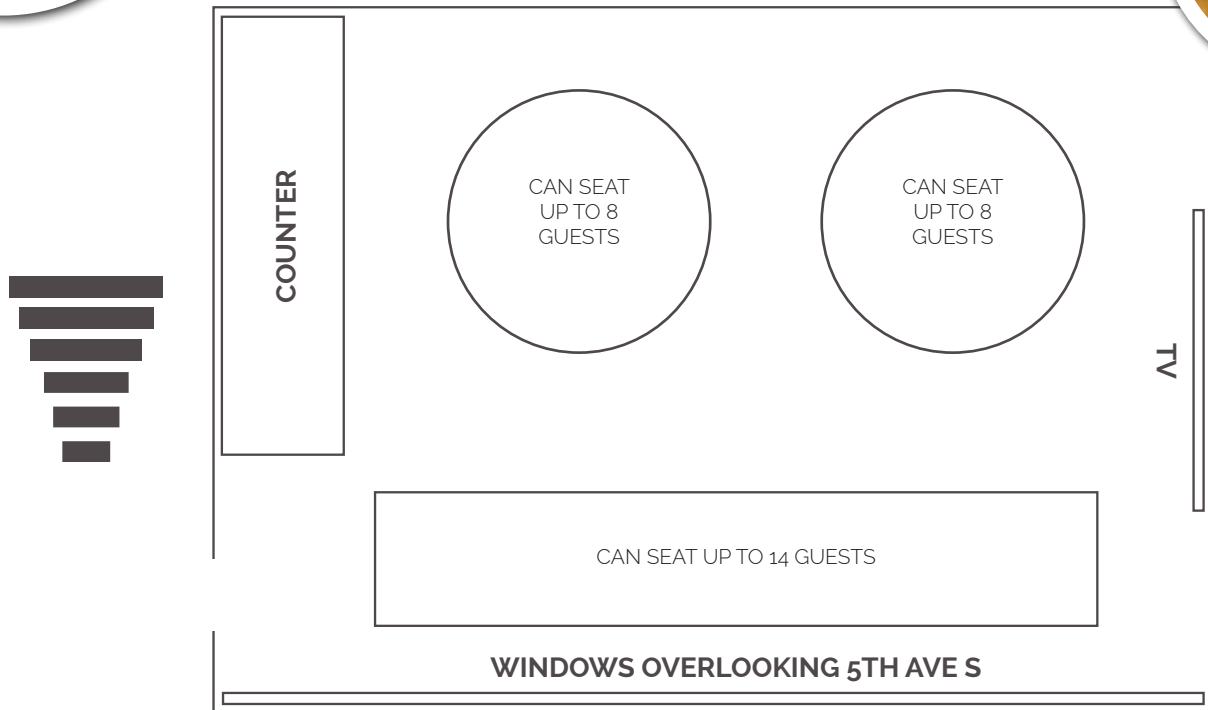
239.261.5821 | Bistro821.com

**Please email completed form to [jason@bistro821.com](mailto:jason@bistro821.com) & [bill@bistro821.com](mailto:bill@bistro821.com)**





## ACCOMMODATIONS



## THANK YOU FOR CHOOSING BISTRO 821

The enclosed private dining guide and menus will assist you in planning your special occasion. We're here to help with every single detail to ensure that your event will be an absolute success.

## MENUS

All of our meats, seafood and produce are ordered specially for your event and prepared in our kitchen to guarantee the finest quality. For this reason, it is necessary to preplan a menu in advance. We are happy to assist you in planning a menu tailored for your unique event. For your convenience, we have provided you with several preplanned menu options featuring our most popular entrées. Special requests and specific dietary needs can be easily accommodated with advanced notice. We will confirm menu pricing based on current market availability.

## RESERVATIONS

Your private room reservation will be confirmed upon receipt of your credit card information and booking contract, which notes the reservation details and our cancellation policy. Payment in full is required at the completion of your event. We accept American Express, MasterCard, Visa, , and cash. We ask that your menu selections be finalized at least 7 days prior to your event. A final menu contract will be provided to confirm food, beverage and event specifics. We also ask that your final guarantee guest count be confirmed two business days prior to your event. A 7% sales tax and a 20% gratuity will be included in your final bill.

## VALET

Valet is available in the back of the restaurant from November-May.

Please contact Bill Lubin for further assistance  
**518.461.9331 | bill@bistro821.com**

821 Fifth Avenue South | Naples, FL 34102 | [Bistro821.com](http://Bistro821.com)