



*Creating memories one bite at a time*

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



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 36 guests with audio/visual equipment available upon request.





*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 you with every single detail along the way to ensure that your event will be an absolute success.

## **MENUS**

All of our meats, seafoods and produce are ordered specially for your event and are prepared in our kitchen to guarantee the finest quality. For this reason, it is necessary to pre-plan a menu in advance. We are happy to assist you in planning a meal tailored for your special event. For your convenience we have provided you with several pre-planned menu options featuring our most popular entrees. Special requests and specific dietary needs can easily be accommodated with advance 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 signed booking contract, which notes the reservation details and our cancellation policy. Payment of the room charge is processed 14 days prior to the event. Payment in full for food and beverage is required at the completion of your event. We accept American Express, Discover, Visa, Mastercard and cash. Menu selections must be finalized at least 14 days prior to your event. A final menu contract will be provided to confirm food, beverage and event details. We also require that your final head count be confirmed 72 hours prior to your event. Six percent sales tax and 22% gratuity will be included in your final bill.

## **VALET**

Valet is available in the back of the restaurant from November – April.

## **CONTACT**

Please do not hesitate to contact us for further assistance. [Bill@bistro821.com](mailto:Bill@bistro821.com)



## 3 COURSE DINNER MENU \$95 PER GUEST

### FIRST COURSE

#### BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

#### CALAMARI

Ginger-Lime & Marinara Sauces

#### SPRING ROLLS\* 🌱

Goat Cheese, Raspberry Maple Sauce

#### CRISPY AHI ROLL\*

Triple Soy, Pickled Ginger, Wasabi

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### SECOND COURSE 🌱

#### CAESAR

Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing

#### NUT & BERRY

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

#### BISTRO

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

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### MAIN COURSE

#### SOLE

Lemon & Parmesan Crusted, Bistro 821 Mashed Potatoes, Broccolini, Lemon Beurre Blanc

#### GRILLED WAGYU SIRLOIN\* 🌱

Bistro 821 Mashed Potatoes, Asparagus, Demi Glace

#### ATLANTIC SALMON 🌱

Goat Cheese Potato Cake, Local Seasonal Vegetables, Tomato Basil Beurre Blanc

#### FREE RANGE CHICKEN 🌱

Stuffed with Spinach, Sun-dried Tomatoes, Goat Cheese, Bistro 821 Mashed Potatoes, Asparagus, Herbed Chicken Glace

#### KUROBUTA SAGE & BACON CRUSTED PORK CHOP\*

Mushroom Risotto, Broccolini, Brandy Peppercorn Cream Sauce

*All selections are subject to availability. Prices are per guest and do not include 6% sales tax and 22% gratuity.*

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PROPRIETOR JESSE HOUSMAN :: CHEF JAMES RYAN

\*Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## 4 COURSE DINNER MENU \$120 PER GUEST

### FIRST COURSE

#### BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

#### CALAMARI

Ginger-Lime & Marinara Sauces

#### PRAWNS

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

#### MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

### SECOND COURSE

#### CAESAR

Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing

#### NUT & BERRY

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

#### SPINACH

Spinach, Shaved Red Bermuda Onion, Crushed Macadamia Nuts, Gorgonzola, Roasted Apples Wedges, Hot Bacon Balsamic Vinaigrette

### MAIN COURSE

#### CHILEAN SEA BASS

Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc

#### CENTER CUT FILET\*

Bistro 821 Mashed Potatoes, Asparagus, Demi Glace

#### SNAPPER

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

#### FULL LOBSTER TAIL

Warm Water Tail, Jasmine Rice, Asparagus, Drawn Butter

#### JUMBO DAY BOAT SCALLOPS

Cheese Risotto, Asparagus, Lobster Cream Sauce

#### KUROBUTA SAGE & BACON CRUSTED PORK CHOP\*

Mushroom Risotto, Broccolini, Brandy Peppercorn Cream Sauce

### DESSERT

#### CRÈME BRÛLÉE

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

#### FLOURLESS CHOCOLATE CAKE

Raspberry Coulis, Whipped Cream, Fresh Berries

#### BRÛLÉE KEY LIME PIE

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

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PROPRIETOR JESSE HOUSMAN :: CHEF JAMES RYAN

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## COCKTAIL HOUR OPTIONS / ADD-ONS

*\*Pricing will vary depending on size of party*

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### CHARCUTERIE

Cured Meats, Fruits, Crackers

### CHEESE BOARD

Assorted Cheeses, Fig Jam or Honey, Crackers

### SHRIMP COCKTAIL

Served Cold, Horseradish Cocktail Sauce

### AHI TUNA ROLL

Triple Soy, Pickled Ginger, Wasabi

### TENDERLOIN CROSTINIS

Grilled Tenderloin served on Toasted Crostinis

### CRUDITÉ

Veggie Platter

*If you are looking for something specific, please let us know.  
We are happy to work with you on special requests.*

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## BEVERAGE PACKAGES

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### OPEN BAR

*All open bar packages are based on a 2-hour time period.  
For additional time please contact us for adjusted pricing.*

#### BEER & WINE \$30 PER GUEST

- **Beer:** includes all bottle or draft beer selections
- **Wine:** includes house selections of  
Chardonnay | Pinot Grigio | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir

#### BEER, WINE & SPIRITS \$40 PER GUEST

- **Beer:** includes all bottle or draft beer selections
- **Wine:** includes house selections of  
Chardonnay | Pinot Grigio | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir
- **Spirits:**  
Stoli Vodka | Bacardi Rum | Tanqueray Gin | Olmeca Altos Plata Tequila  
Jim Beam Bourbon | Jack Daniels Whiskey

#### PREMIUM BEER, WINE & SPIRITS \$50 PER GUEST

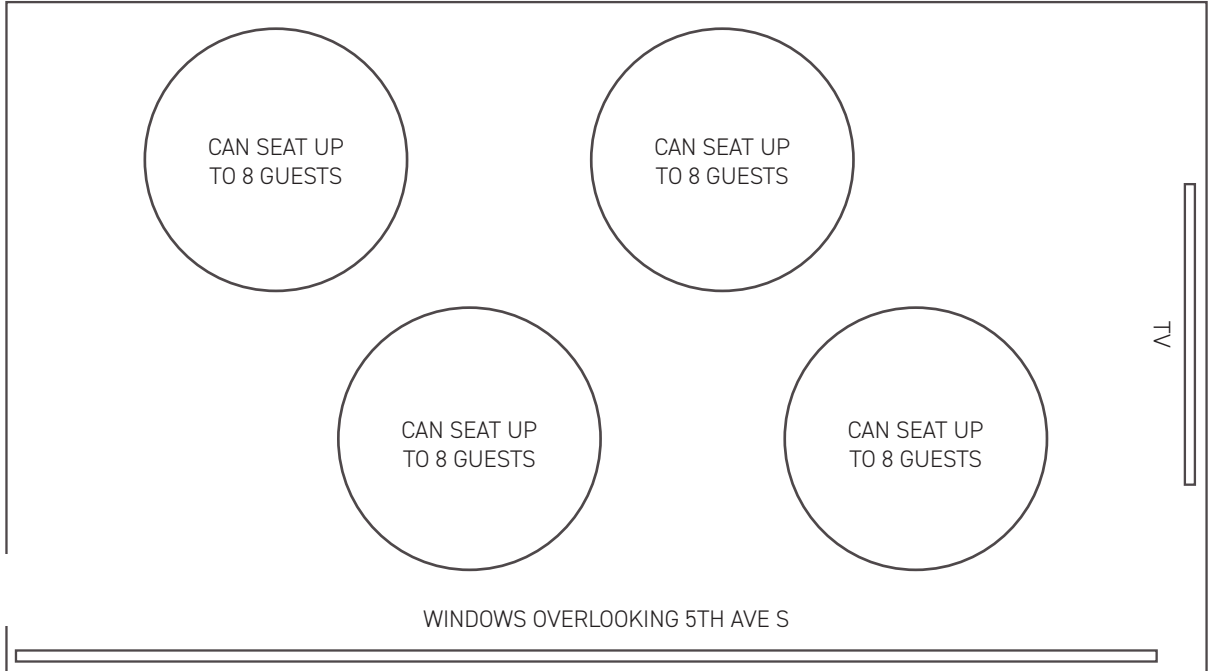
- **Beer:** includes all bottle or draft beer selections
- **Wine:** selections include  
Terrazas Chardonnay | Santa Margherita Pinot Grigio | Kim Crawford Sauvignon Blanc  
Bonanza Cabernet Sauvignon | Frank Family Pinot Noir | Decoy Red Blend
- **Spirits:** selections include  
Ketel One Vodka | Titos Vodka | Bacardi Rum | Hendricks Gin | Patron Silver Tequila  
Dewars White Label Scotch | Bulleit Bourbon | Crown Royal Whiskey

*All selections are subject to availability. Prices are per guest and do not include 6% sales tax and 22% gratuity.*





## TABLE SETUP: OPTION 1



## TABLE SETUP: OPTION 2



