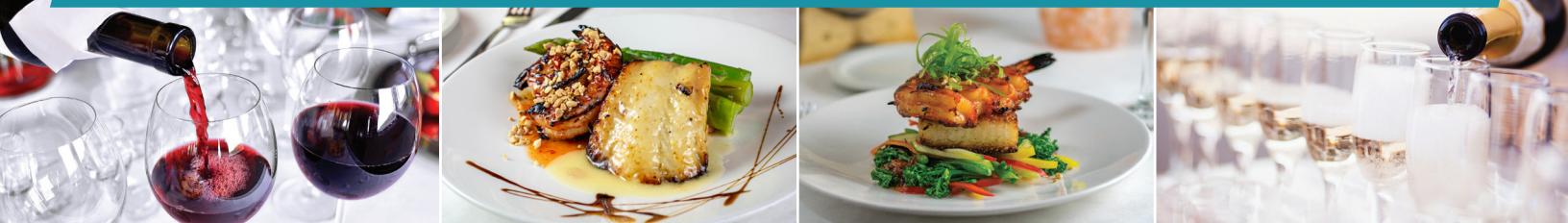




*Creating memories one bite at a time*

**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

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\*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

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

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.



## BISTRO 821 ADD ON APPETIZER SELECTIONS

### COLD SELECTIONS

#### CHARCUTERIE & CHEESE BOARD

*Cured Meats, Cheeses, Fresh Fruit, Vegetable Crudité, Crackers, Accompanying Sauces*

#### SHRIMP COCKTAIL

*Served Cold with Horseradish Cocktail Sauce and Lemon*

#### AHI TUNA ROLL

*Triple Soy, Pickled Ginger, Wasabi*

#### CAPRESE SKEWERS

*Skewered Baby Heirloom Tomatoes and Basil Marinated Mozzarella, Balsamic Glaze*

#### BEEF TENDERLOIN CROSTINI

*Grilled Tenderloin Served on Toasted Crostini with Horseradish Dipping Sauce*

### HOT SELECTIONS

#### BACON WRAPPED SHRIMP

*Gulf Shrimp Wrapped in Applewood Smoked Bacon with Chipotle Honey Dipping Sauce*

#### CRISPY FRIED CALAMARI

*With Thai Spicy Ginger-Lime and Marinara Sauces*

#### GOAT CHEESE SPRING ROLLS

*House-Made Rolls with Raspberry Maple Sauce*

#### BUBBLY CRAB DIP

*Boursin Cheese with Blue Crab, Fresh Herbs, Lemon Zest & White Wine, Served with Tortilla Chips*

#### ASIAN BBQ BEEF SLIDERS

*Braised BBQ Beef, Korean Inspired Slaw*

#### CHICKEN PARMESAN SLIDERS

*Crispy Chicken, Melted Mozzarella, Marinara Sauce*

#### MISO SAKE SEARED SEA BASS "TACOS"

*Crispy Spring Roll Shells with Pan Seared Miso-Sake Sea Bass, Asian Slaw, Gingered Pico de Gallo and Wasabi*



## BEVERAGE PACKAGES

### OPEN BAR

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

#### WINE & BEER ONLY

**\$30 PER GUEST**

- **Beer:** Includes All Bottled Beer Selections
- **Wine:** Includes House Selections of White Wines -Chardonnay, Pinot Grigio & Sauvignon Blanc  
And Red Wines -Cabernet Sauvignon & Pinot Noir

#### WINE, BEER & SPIRITS

**\$40 PER GUEST**

- **Beer:** Includes All Bottled Beer Selections
- **Wine:** Includes House Selections of the Following
  - White Wines -Chardonnay | Pinot Grigio | Sauvignon Blanc
  - Red Wines -Cabernet Sauvignon | Pinot Noir
- **Spirits:** Includes the Following
  - Stoli Vodka | Bacardi Rum | Tanqueray Gin | Corazon Blanco Tequila
  - Jim Beam Bourbon | Jack Daniel's Whiskey | Dewars Scotch

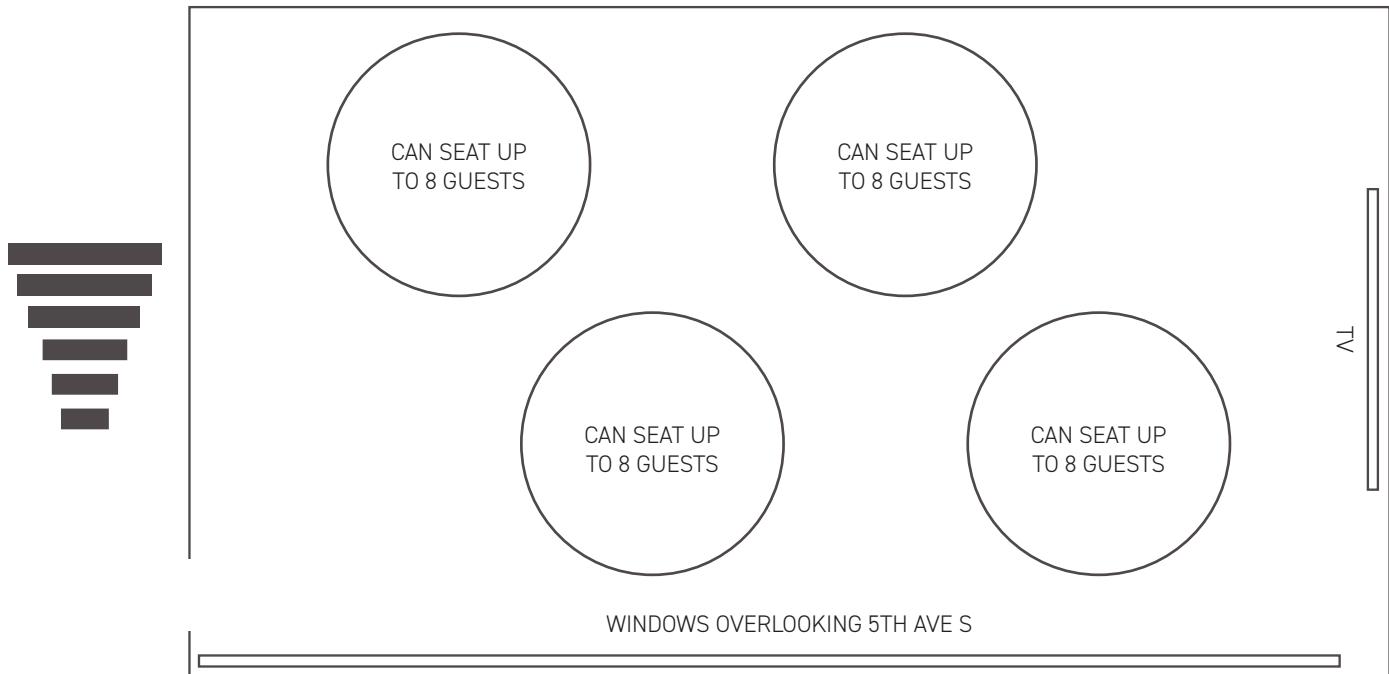
#### PREMIUM WINE, BEER & SPIRITS

**\$50 PER GUEST**

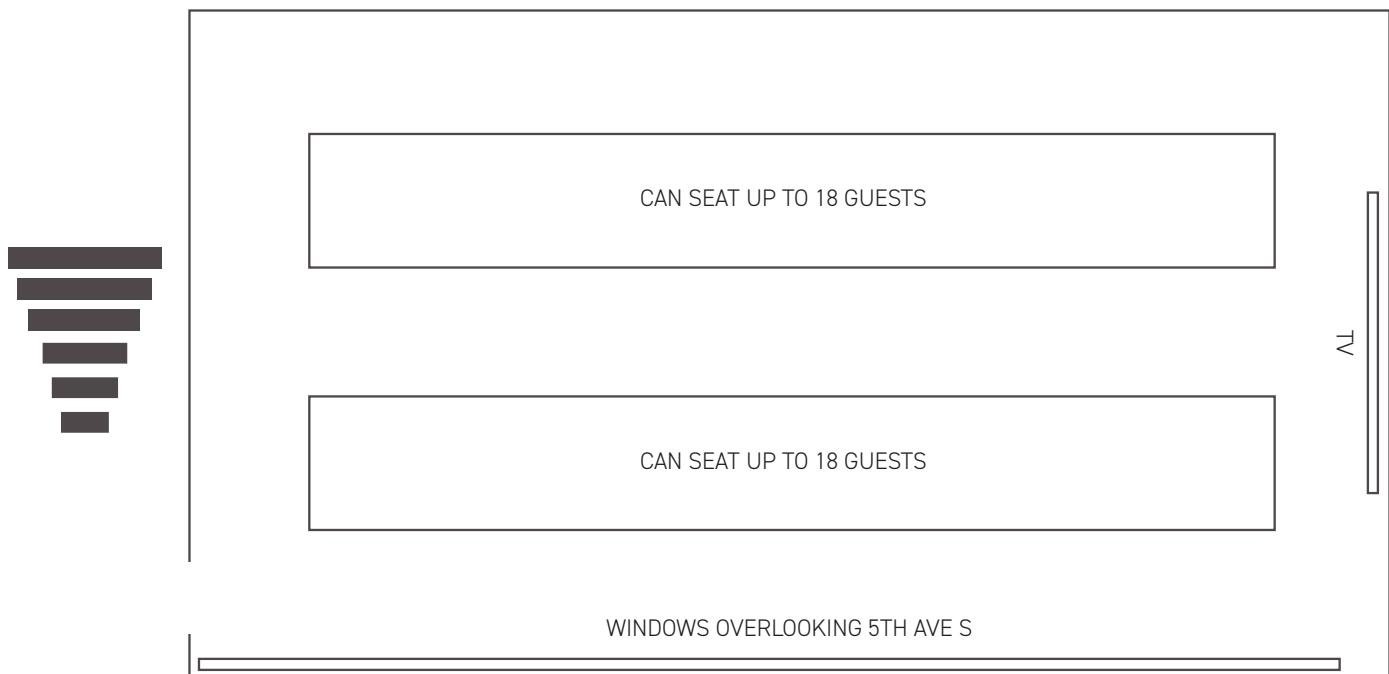
- **Beer:** Includes All Bottled Beer Selections
- **Wine:** Includes Premium Selections of the Following
  - White Wines – Sonoma Cutrer Chardonnay | Santa Margarita Pinot Grigio | Juggernaut Sauvignon Blanc
  - Red Wines -Annabelle Cabernet Sauvignon | Frank Family Pinot Noir | Monrosso Super Tuscan
- **Spirits:** Includes the Following Premium Selections
  - Ketel One Vodka | Tito's Vodka | Bacardi Rum | Hendrick's Gin | G4 Silver Tequila
  - Buffalo Trace Bourbon | Crown Royal Whiskey | Chivas Regal Scotch



## TABLE SETUP: OPTION 1



## TABLE SETUP: OPTION 2





## **BISTRO 821 AGREEMENT & CONFIRMATION POLICY**

## PRIVATE DINING ROOM CONFIRMATION POLICY

All parties of 8 or more people in the Private Dining Room will be required to provide Bistro 821 with a Credit Card to hold the reservation. We require parties that use a Set Menu to provide a guaranteed number of people 7 days prior to the event. That guaranteed number of people is what will be charged to the Credit Card on file, even if fewer people show up for the event. The charge is due to scheduling and food ordering that needs to be completed in time to prepare for the event.

If the guaranteed number of people does not show for the event, you will be charged for each no show based on the type of menu selected (\$95 for 3-Course, \$120 for 4-Course, adjusted amount for a special menu). If a party is using our Regular Menu, then the charge will be \$60 per person.

Our cancellation policy for events is as follows; if the reservation is canceled 21 days or more prior to the reservation, there will be no charge. If the reservation is canceled prior to 7 days of the reservation, the credit card on file will be charged \$50 per person plus the room charge of \$495. If the party does not show for their reservation after the guarantee date and there was no communication for cancellation with the event coordinator, the credit card on file will be charged the contracted amount plus the room charge of \$495. If a party is using our Regular Menu the charge will be \$60 per person, plus the room charge of \$495.

There is a room charge of \$495.00 that will be charged prior to the event.

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

**Credit Card:#** \_\_\_\_\_

Expiration: \_\_\_\_\_ Security Code \_\_\_\_\_ Billing Zip \_\_\_\_\_

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

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\*\*\*\*\*Please contact Bill Lubin for further assistance 518.461.9331 or email [bill@bistro821.com](mailto:bill@bistro821.com)

# **Celebrating 32 years serving Southwest Florida**

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