



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



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

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

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.

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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BISTRO 821 ADD ON APPETIZER SELECTIONS

COLD SELECTIONS

CHARCUTERIE & CHEESE BOARD

Cured Meats, Cheeses, Fresh Fruit, Vegetable Crudit , 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

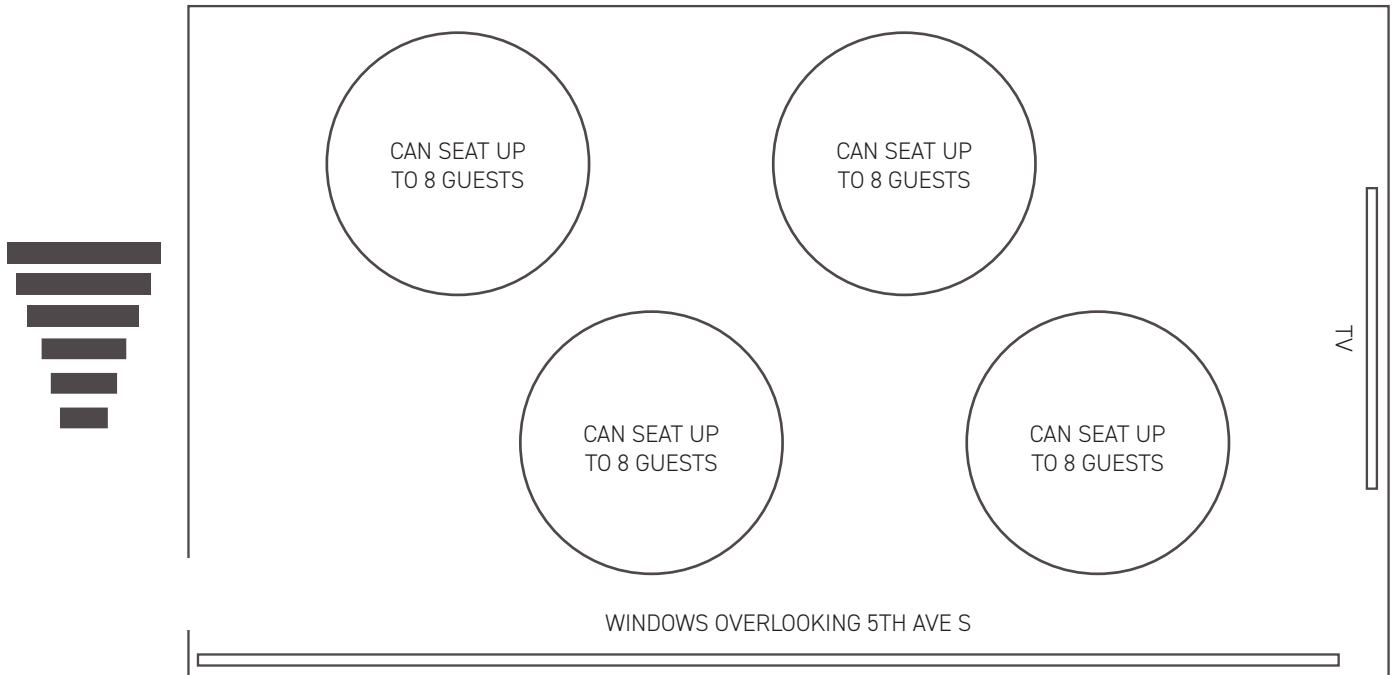


TABLE SETUP: OPTION 2



