



# Bistango

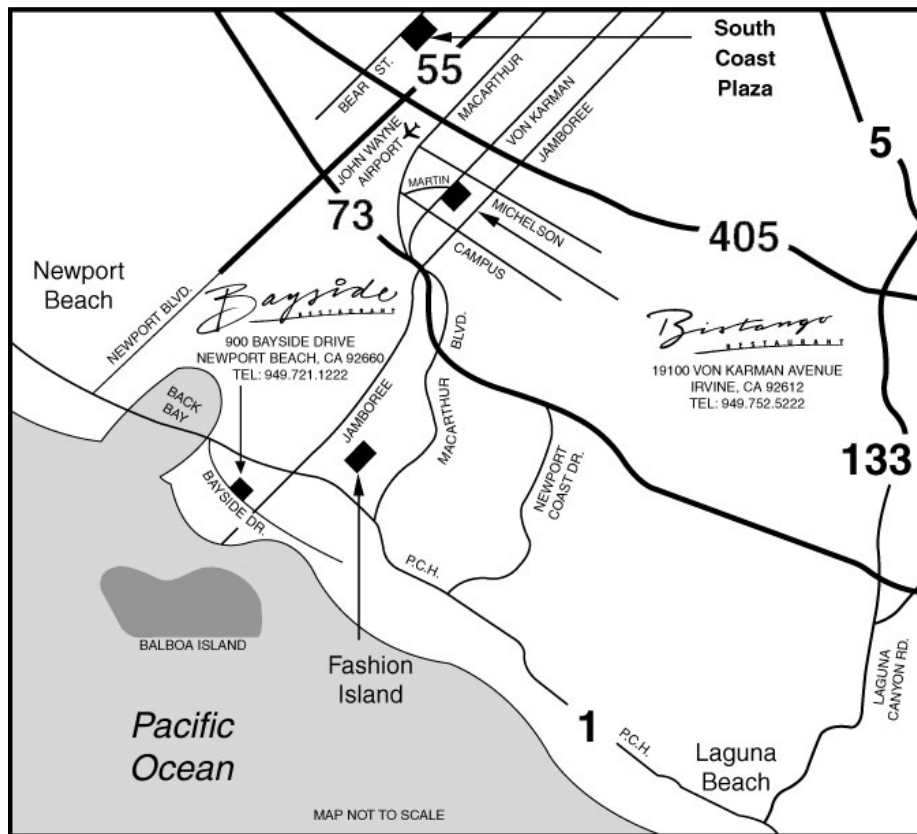
WINE & DINE ARTFULLY

**19100 Von Karman Avenue**

**Irvine, CA 92612**

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## **Bistango's Banquet Package**

### **American-Contemporary Cuisine**

Thank you for your interest in Bistango Restaurant. We look forward to creating an enjoyable and memorable event for you and your guests.

Enclosed are our current menus. Please take in mind we also offer customized menu planning, complimentary - personalized headings on every party menu, an extensive wine list with over 400 selections (which received Wine Spectators "Award of Excellence" for 1993 - 2010), as well as, full event detailing.

Bistango opened in 1987 and has received impressive reviews ever since. Southern California Restaurant Writer's Association has honored Bistango with their prestigious "Gold Award" for the past eighteen years. The Zagat Survey has this to say about Bistango: "Revolving artwork from around the world and a high caliber New American Menu that changes just as often – it's memorable in every way."

We hope this information gives you an idea of Bistango - from our award winning cuisine to our outstanding service. The finest example of what Bistango has to offer you though is to experience the restaurant for yourself. We recommend you stop in for a visit to gain a true feel for who we are.

Again, thank you. We know you have many choices when it comes to event locations. We appreciate your business and we are committed to you, our guest. We will always strive to exceed your expectations in the art of dining.

At your convenience, please contact us so we may assist you in planning your next event.

Very Sincerely,

Alexis Amato  
Special Event Coordinator

# **BISTANGO'S ROOM DESCRIPTIONS**

## **THE GALLERIA**

Our Galleria provides an intimate, exclusive, private room accented with contemporary art. Available daily for business and social gatherings, The Galleria seats up to 76 guests for lunch (Monday – Friday) or dinner (nightly) and accommodates 120 guests for cocktail receptions. The minimum number of guests is 30 for lunch/dinner, excluding the month of December.

## **THE STUDIO/ THE SKY**

Surrounded by displays of art, The Studio offers a private dining experience (as of September 2004) with sounds of the Atrium's fountain creating a welcoming ambiance. Available for dinner nightly, The Studio seats up to 50 guests comfortably. The minimum number of guests is 20, excluding the month of December. With similar surroundings as The Studio, The Sky (semi-private and located on the outside of the Studio) is available for dinner nightly and seats up to 80 guests. The minimum number of guests is 40.

## **THE PATIO**

The Patio offers the best in French-Style Café dining. With oversized canvas umbrellas and lush foliage, this outdoor dining area is perfect for any festive party up to 100 guests for a cocktail reception and is available for up to 50 guests for lunch (Monday – Friday) and dinner (nightly).

## **THE ATRIUM COURTYARD**

For larger dinner receptions, weddings and corporate events, the Atrium offers a unique setting designed for any mood you wish to create. Complete with cascading Tivoli lights, a myriad of tropical plants and an artistically designed fountain, The Atrium Courtyard is a highly desired event site which seats 400 guests comfortably and can accommodate up to 900 guests for cocktail receptions. The Atrium Courtyard is available on Saturday and Sunday day from 8:00a.m. - 4:00p.m. ; on Saturday and Sunday night from 5:00p.m. – Midnight; and on Monday through Friday night from 5:30p.m. – Midnight.

## **THE MAIN DINING ROOM**

The very colorful and contemporary setting of the Main Dining Room can accommodate up to 200 guests for a luncheon, wedding reception, bridal shower or Bar/Bat Mitzvah and is available on Saturdays from 8:00a.m. - 4:00p.m or Sundays 8:00a.m.-midnight.

# **GENERAL INFORMATION AND POLICIES**

## **ATTENDANCE AND GUARANTEE**

A guaranteed guest count is required three (3) business days prior to your event and is not subject to reduction. You will be billed for the guarantee or the number of guests served, whichever is greater. We will be prepared to seat and serve a maximum of 5% over the guaranteed count. We reserve the right to relocate your function to a more appropriate space should your group's expected attendance change significantly.

## **DEPOSIT AND PAYMENT**

A deposit of 30% of the projected cost of the event is required to secure an event reservation and will be deducted from your final bill. Payment must be made in full at the event's conclusion. The deposit is refundable with thirty days cancellation notice, excluding holiday reservations, wedding receptions and during the month of December, where 60 days cancellation notice is required. Wedding receptions and parties of 75 guests or more require payment for the estimated final bill 7 days prior to the event along with the final guest count. The payment must be made in cash, cashier's check or with a major credit card.

## **SERVICE & TAX**

20% service will be added to all food and beverage sales. California State Law regulation 1603 G requires sales tax to be calculated on all food, beverage and rental fees.

## **FOOD & BEVERAGE**

All food and beverage must be purchased solely through the restaurant unless prearranged with management. Cocktails can be arranged on a hosted (one check) or a no host (cash & carry) basis. Wine and Champagne are priced per bottle. Liquor will be billed on actual consumption.

## **Hors d'oeuvres**

(Passed or Stationed)

### **Hot Selection**

Sautéed Tiger Prawn Skewer with Chili Vinaigrette  
Grilled Marinated Chicken Skewer with Dijon Mustard-Tarragon Sauce  
Grilled Angus Beef Skewer with Peppercorn Sauce  
Petit Crab Cake with Chipotle Aioli  
Seared Pancetta Wrapped Scallop  
Lump Crab Meat stuffed Mushroom  
Mini Quiche with Fresh Vegetables & Goat Cheese  
Grilled Baby Lamb Chop with Port Wine Reduction

### **Bite Size Gourmet Pizzas**

(Select One)

Grilled Shrimp, Cilantro, Roasted Corn Peppers & Bacon  
Pesto Sauce, Baby Artichokes, Oven Roasted Tomatoes, Kalamata Olives,  
Red Onion & Mozzarella  
Red Onion, Parmesan Cheese, Baby Dill, Crème Fraîche & Smoked Salmon

### **Cold Selection**

Oyster on the Half Shell with Champagne Mignonette  
Crostinio of Smoked Chicken and Roasted Pepper  
Crostinio of Goat Cheese and Roasted Red Peppers  
Toasted Crostinio of Fresh Mozzarella, Tomato, Olive Tapenade, and Basil  
California Rolls with Ahi Tuna, Avocado, Cucumber, & Spicy Soy Vinaigrette  
Crostinio of Smoked Salmon, Cucumber, Capers, and Dill Crème Fraîche  
Cantaloupe Melon wrapped with Prosciutto, Mint & Aged Balsamic  
Marinated Ahi Tuna Cube with Cucumber and Spicy Soy-Vinaigrette  
Seared Lamb Tenderloin on Toasted Crostinio, Curry Aioli, and Cornichon  
Cocktail Jumbo Tiger Prawn  
Florida Stone Crab Claw with Cocktail Sauce

*Note: hors d'oeuvres can either be passed or stationed*

**Minimum of 20 pieces per selection**

Pricing is per piece

All Menu Preparations are Subject to Change  
Please contact event coordinator for pricing

## **Heavy Hors d'oeuvres Menu**

(Minimum of 40 guests)

### **“Tapas Style”**

Organic Baby Greens with Balsamic Vinaigrette & Bruschetta  
Vine Ripened Tomato and Fresh Mozzarella Salad with Aged Balsamic and Basil  
Carpaccio of Air Dried Beef “Bresaola” with Arugula and Parmesan  
Smoked Salmon with Traditional Garnishes  
Steamed Asparagus with Mustard Vinaigrette and Chopped Egg  
Imported and Domestic Cheeses  
Pasta Salad with Smoked Chicken, Savoy Cabbage and Mixed Peppers  
Roasted White Creamer Potatoes with Chorizo, Onions, and Roasted Peppers  
Griddle Crab Cakes with Chipotle Aioli  
Grilled Baby Lamb Chops with Port Wine Reduction  
Grilled Marinated Chicken Skewers with Dijon Mustard-Tarragon Sauce  
Grilled Angus Beef Skewers with Green Peppercorn Sauce  
Rolls and Butter

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## **Banquet Lunch Menus**

(Maximum 65 guests unless Entrees are Pre-selected)

### **Lunch Menu #1**

**(3-course Menu)**

#### **1<sup>st</sup> Course**

#### **Organic Baby Mixed Greens**

With Balsamic Vinaigrette and Goat Cheese Crostino

#### **Main Course**

#### **Chicken Marsala**

With Garlic Mashed Potatoes and Broccoli Flourets

#### **Dessert**

#### **White Chocolate Mousse Cake**

With Fresh Whipped Cream and Vanilla Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change

Please contact event coordinator for pricing

**Lunch Menu #2**  
**(3-course Menu)**

**1<sup>st</sup> Course**

**Caesar Salad**

With Garlic Croutons and Parmesan Cheese

**Main Course**

**Chicken Parmigiano**

On Linguini Pasta and Marinara Sauce

**Dessert**

**Blueberry Vienna Style Cheesecake**

With Blueberry Compote and Vanilla Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
Please contact event coordinator for pricing

**Lunch Menu #3**  
**(3-course Menu)**

**1<sup>st</sup> Course**

**Chopped Iceberg Salad**

With Shredded Carrots, Red Onions and Blue Cheese Dressing

**Main Course**

**Pan Seared Pacific Red Snapper**

On Sweet White Corn Risotto, Wilted Pea Sprouts and White Balsamic Vinaigrette

**Dessert**

**Raspberry Chocolate Truffle Cake**

With Raspberry Coulis

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
Please contact event coordinator for pricing

**Lunch Menu #4**  
**(3-course Menu)**

**1<sup>st</sup> Course**

**Organic Baby Mixed Greens**

With Balsamic Vinaigrette and Goat Cheese Crostino

**Main Course**

**Marinated Grilled CAB Hanger Steak**

On Garlic Potato Puree, Asparagus Tips and Red Wine Reduction

**Dessert**

**White Chocolate N.Y. Style Cheesecake**

With Oreo Cookie Crust and Vanilla-Chocolate Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
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**Lunch Menu #5**  
**(3-course Menu)**

**1<sup>st</sup> Course**

**Caesar Salad**

With Garlic Croutons and Parmesan Cheese

**Main Course**

**Fusilli Pasta**

With Sautéed Mexican White Shrimp, Diced Roasted Tomatoes,  
Garlic, Basil, and White Wine Cream Sauce

Or

**Rosemary Roasted Free Range Mary's Chicken**

With Garlic Mashed Potatoes,  
Baby Carrots and Lemon Mustard Tarragon Sauce

**Dessert**

Tiramisu

With Espresso Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
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## **Lunch Menu #6**

(Maximum 65 guests unless Entrees are Pre-selected)  
**(3-course Menu)**

### **1<sup>st</sup> Course**

#### **Organic Baby Mix Greens**

With Balsamic Vinaigrette and Goat Cheese Crostino

### **Main Course**

#### **Rosemary Roasted Free Range Mary's Chicken**

With Garlic Mashed Potatoes,  
Baby Carrots and Lemon Mustard Tarragon Sauce

Or

#### **Baked Filet of Salmon**

With Garlic Mashed Potatoes, Asparagus and Basil Cream Sauce

Or

#### **Fettuccini Pasta**

With Marinated Beef Tenderloin, Shiitake Mushrooms, Fennel,  
Red Onions and Tarragon Mushroom Sauce

### **Dessert**

#### **Blueberry Vienna Style Cheese Cake**

With Blueberry Compote and Vanilla Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change

Please contact event coordinator for pricing

## **Lunch Menu #7**

(Maximum 65 guests unless Entrees are Pre-selected)

### **(3-course Menu)**

#### **1<sup>st</sup> Course**

##### **Organic Baby Mix Greens**

With Balsamic Vinaigrette, Roasted Pecans, Macadamia Nuts,  
Almonds and Blue Cheese

#### **Main Course**

##### **Grilled 6oz. Filet Mignon of Beef**

On Sautéed Asparagus, Spinach,  
Garlic Mashed Potatoes and Red Wine Reduction

Or

##### **Pan Seared Pacific Red Snapper**

On Sweet White Corn Risotto, Wilted Pea Sprouts,  
Cherry Tomatoes and White Balsamic Vinaigrette

Or

##### **Penne Pasta**

With Achiote Marinated Chicken Breast, Asparagus,  
Tomatoes, Basil, Onions and a Touch of Cream

#### **Dessert**

##### **Chocolate Raspberry Truffle Cake**

With Raspberry Coulis and Whipped Cream

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change

Please contact event coordinator for pricing

## **Sample Dinner Menu #1**

(Maximum 65 guests unless Entrees are Pre-selected)

### **1<sup>st</sup> Course**

#### **Organic Baby Mixed Greens**

With Goat Cheese Crostino and Balsamic Vinaigrette

**Or**

#### **Soup of the Day**

### **Main Course**

#### **Fettuccini Pasta**

With Marinated Beef Tenderloin, Shiitake Mushrooms,  
Fennel, Red Onions, and Tarragon Mushroom Sauce

**Or**

#### **Rosemary Roasted Free Range Mary's Chicken**

On Garlic Mashed Potatoes, Baby Carrots and Lemon Mustard Tarragon Sauce

**Or**

#### **Baked Filet of Salmon**

With Garlic Mashed Potatoes, Sautéed Asparagus and Basil Cream Sauce

### **Dessert**

\*\*Host selects one for the entire group or do half & half

#### **Black Forest Cake**

With Chocolate Sauce and Crème Anglaise

**Or**

#### **White Chocolate Mousse Cake**

with Vanilla Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change

Please contact event coordinator for pricing

## **Sample Dinner Menu #2**

(Maximum 65 guests unless Entrees are Pre-selected)

### **1<sup>st</sup> Course**

\*\*Host selects two options for the entire group

#### **Caesar Salad**

With Garlic Croutons and Parmesan Cheese

Or

#### **Organic Baby Mixed Greens**

With Goat Cheese Crostino

Or

#### **Soup of the Day**

### **Main Course**

#### **Prime Certified Angus Beef N.Y. Steak (8oz)**

With Haricots Verts, Potato Gratin and Green Peppercorn Sauce

Or

#### **Pan Seared Blackened Hawaiian Mahi Mahi**

On Sweet White Corn Risotto,

Wilted Pea Sprouts and White Balsamic Vinaigrette

Or

#### **Fusilli Pasta**

With Asparagus, Baby Sunburst Squash, Roasted Peppers,

English Peas, Basil and White Wine Cream Sauce

Or

#### **Rosemary Roasted Free Range Mary's Chicken**

On Garlic Mashed Potatoes, Baby Carrots,

and Lemon Mustard Tarragon Sauce

### **Dessert**

\*\*Host selects one for the entire group or do half & half

#### **Tiramisu**

With Espresso Sauce

Or

#### **Raspberry Chocolate Truffle Cake**

With Raspberry Coulis

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change

Please contact event coordinator for pricing

## **Sample Dinner Menu #3**

(Maximum 65 guests unless Entrees are Pre-selected)

### **1<sup>st</sup> course**

\*\*Host selects two options for the entire group

#### **Bibb Lettuce Salad**

With Cherry Tomatoes, Red Onions, Almonds,  
Point Reyes Blue Cheese and Aged Balsamic Vinaigrette

Or

#### **Sweet Garlic Soup**

With Chives, Whipped Cream and Croutons

Or

#### **Organic Baby Mixed Greens**

With Maytag Blue Cheese, Caramelized Walnuts, Pears and Balsamic Vinaigrette

### **Main Course**

#### **Slow Roasted 8oz. Prime Rib Eye Medallion of Beef**

With Horseradish Potato Puree, Broccoli Flourets and Red Wine Reduction

Or

#### **Rosemary Roasted Free Range Mary's Chicken**

On Garlic Mashed Potatoes, Baby Carrots and Lemon Mustard Tarragon Sauce

Or

#### **Pan Seared Pacific Red Snapper**

On Sweet White Corn Risotto, Wilted Pea Sprouts,  
Roasted Cherry Tomatoes, and White Balsamic Vinaigrette

Or

#### **Saffron Risotto**

With Marinated Lamb Loin, Sour Cherries, Scallions, Pearl Onions and Pomegranate Balsamic

### **Dessert**

\*\*Host selects one for the entire group or do half & half

#### **White Chocolate Cheese Cake**

With an Oreo Cookie Crust and Vanilla Sauce

Or

#### **Chocolate Decadence Cake**

With Fresh Whipped Cream and Raspberry Coulis  
Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change

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## **Sample Dinner Menu #4**

(Maximum 65 guests unless Entrees are Pre-selected)  
**(4 Course Menu)**

### **1<sup>st</sup> Course**

\*\*Host selects two options for the entire group

#### **Organic Baby Mix Greens**

With Maytag Blue Cheese, Caramelized Walnuts,  
Pears and Balsamic Vinaigrette

Or

#### **Soup of the Day**

Or

#### **Caesar Salad**

With Garlic Croutons and Parmesan Cheese

### **Intermezzo**

Martini of Lemon Sorbet with Chambord Syrup and Mint

### **Main Course**

#### **Grilled 8oz. Filet Mignon of Beef**

With Sautéed Asparagus, Wilted Spinach, Garlic Mashed Potatoes  
And Red Wine Reduction

Or

#### **Rosemary Roasted Free Range Mary's Chicken**

With Potato Puree, Baby Carrots, and Lemon Mustard Tarragon Sauce

Or

#### **Baked Filet of Salmon**

With Garlic Mashed Potatoes, Sautéed Asparagus and Basil Cream Sauce

Or

#### **Risotto**

With Sweet White Corn, Pancetta Wrapped Mexican White Prawns, and White Balsamic Vinaigrette

### **Dessert**

\*\*Host selects one for the entire group or do half & half

#### **Chocolate Decadence Cake**

With Fresh Whipped Cream and Raspberry Coulis

Or

#### **Blueberry Vienna Style Cheese Cake**

With Blueberry Compote and Vanilla Sauce

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
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## **Sample Dinner Menu #5**

(Maximum 65 guests unless Entrees are Pre-selected)  
(5 Course Menu)

### **1<sup>st</sup> Course**

\*\*Host selects two options for the entire group

#### **Organic Baby Mixed Greens**

With Pecans, Macadamia Nuts, Almonds, Stilton Blue Cheese and House Vinaigrette

**Or**

#### **Caesar Salad**

With Garlic Croutons and Parmesan Cheese

### **2<sup>nd</sup> Course**

#### **Sweet Garlic Soup**

With Chives, Whipped Cream and Croutons

### **Intermezzo**

Martini of Lemon Sorbet with Chambord Syrup and Mint

### **Main Course**

#### **Pan Roasted New Zealand Lamb Chops**

With Garlic Mashed Potatoes,  
Sautéed Baby Carrots, Haricot Verts, And Port Wine Reduction

**Or**

#### **Grilled Pacific Swordfish**

With Lemon Zest Risotto, Roasted Peppers,  
Olive Tapenade and White Balsamic Vinaigrette

**Or**

#### **Grilled 8oz. Filet Mignon**

With Asparagus, Wilted Spinach, Garlic Mashed Potatoes  
And Red Wine Reduction

**Or**

#### **Rosemary Roasted Free Range Mary's Chicken**

With Potato Puree, Baby Carrots, and Lemon Mustard Tarragon Sauce

### **Dessert**

\*\*Host selects one for the entire group or do half & half

#### **Black Forest Cake**

With Chocolate Sauce and Crème Anglaise

**Or**

#### **Three Chocolate Parfait**

With Raspberry Coulis

**Includes Hot Tea or Coffee**

All Menu Preparations are Subject to Change  
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# **Buffet Menu #1**

(Minimum of 100 Guests)

## **Salads**

Baby Organic Greens with House Vinaigrette  
California Chicken Salad with Napa Cabbage and Sesame Dressing  
Chilled Pasta Salad with Grilled Vegetables and Vinaigrette  
Caesar Salad with Garlic Croutons and Parmesan Cheese  
Bread & Butter

## **Entrées**

Roasted Marinated Chicken with Marsala Wine Sauce  
Oven Roasted Prime Rib of Beef with Red Wine Reduction and Horse Radish  
Pan Seared Blackened Mahi Mahi with Lemon Butter Sauce  
Garlic & Thyme Roasted Potatoes  
Seasoned Vegetables  
Penne Pasta with Sauce ala Vodka

## **Desserts**

Chocolate Éclairs  
Fresh Fruit Tart  
New York Style Cheesecake

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
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## **Buffet Menu #2**

(Minimum of 100 Guests)

### **Appetizers**

Smoked Salmon with Traditional Garnishes  
Caprese of Vine Ripened Tomatoes, Fresh Mozzarella, Basil and Aged Balsamic  
Cantaloupe Melon Wrapped with Prosciutto di Parma, Mint, and Aged Balsamic  
Chilled Pasta Salad with Grilled Vegetables and Vinaigrette  
Bread & Butter

### **Salads**

Smoked Chicken Salad with Watercress, Endive, Radicchio,  
Walnuts, and Mustard Dressing  
Organic Baby Mixed Greens with Vinaigrette, Pecans, Macadamia Nuts,  
Almonds, and Stilton Blue Cheese  
Caesar Salad with Garlic Croutons and Parmesan Cheese

### **Entrées**

Pan Seared Yellowtail with Sauce Ala Checca  
Roasted Prime Rib of Beef with Red Wine Reduction and Horseradish  
Sautéed Chicken Breast with Mushroom Sauce  
Roasted Pork Loin with Whole Grain Mustard Tarragon Sauce  
Garlic –Thyme Roasted Potatoes  
Seasoned Vegetables  
Penne Pasta with Alfredo Sauce

### **Desserts**

Cream Puffs filled with Vanilla Pastry Cream  
Chocolate Raspberry Truffle Cake  
Pecan Tart  
Fresh Fruit Tart  
White Chocolate Cheesecake

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
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## **Buffet Menu #3**

(Minimum of 100 Guests)

### **Appetizers**

Smoked Salmon with Traditional Garnishes  
Bresaola "Air Dried Beef" with Baby Arugula and Parmesan Cheese  
Cantaloupe Melon Wrapped with Prosciutto di Parma, Mint and Aged Balsamic  
Mexican White Shrimp Scampi  
Bread & Butter

### **Salads**

Organic Baby Mixed Greens with Maytag Blue Cheese,  
Walnuts, Pears, and Balsamic Vinaigrette  
Confit of Muscovy Duck with Baby Arugula, Strawberries,  
Caramelized Pecans, and Aged Balsamic Vinaigrette  
Watercress, Belgium Endive, Radicchio Salad with Caramelized Walnuts,  
Crumbled Goat Cheese and Vinaigrette  
Caesar Salad with Garlic Croutons and Parmesan Cheese  
Smoked Chicken Salad with Fusilli, Roasted Peppers, Red Onions,  
Savory Cabbage, and Whole Grain Mustard Vinaigrette

### **Entrees**

Oven Roasted Prime Strip loin "NY" with Green Peppercorn Sauce  
Grilled Pacific Swordfish with Lemon Caper Butter Sauce  
Pan Seared Brine Marinated Pork loin with Whole Grain Mustard Taragon Sauce  
Pan Seared New Zealand Lamb Chops with Port Wine Reduction  
Garlic & Thyme Roasted White Creamer Potatoes  
Seasoned Vegetables  
Penne Pasta with Alfredo Sauce and Parmesan Cheese

### **Dessert**

Opera Cake  
White Chocolate Cheese Cake  
Cream Puff Filled with Pastry Cream  
Fresh Fruit Tart  
Chocolate Éclair  
Pecan Tart  
Chocolate Raspberry Truffle Cake

Includes Hot Tea or Coffee

All Menu Preparations are Subject to Change  
Please contact event coordinator for pricing