



Bistango

WINE & DINE ARTFULLY

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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 keep in mind we also offer customized menu planning, complimentary - personalized headings on every event menu, an extensive wine list, as well as full event detailing.

Bistango Irvine opened in 1987 and has received impressive reviews ever since. Southern California Restaurant Writer's Association has honored Bistango with their prestigious "Gold Award". 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.

BISTANGO'S ROOM DESCRIPTIONS

For the most current food and beverage minimums, please ask Bistango's Event Coordinator.

THE PRIVATE GALLERIA

Our Galleria provides an intimate, exclusive, private room accented with contemporary art. Available for business and social gatherings, The Galleria seats up to 76 guests for lunch (Monday – Friday) or dinner (Monday-Saturday) and accommodates 100 guests for cocktail receptions.

THE SEMI-PRIVATE STUDIO

Surrounded by displays of art, The Studio offers a semi-private dining experience with sounds of the Atrium's fountain creating a welcoming ambiance. The Studio seats up to 36 guests comfortably for dinner (Monday-Saturday).

THE SEMI-PRIVATE ANNEX

With similar surroundings as The Studio, The Annex (located adjacent to The Studio) offers a semi-private dining experience with sounds of the Atrium's fountain creating a welcoming ambiance. The Annex is available for dinner (Monday-Saturday) and seats up to 16 guests.

THE BOTANICAL GARDEN

The outdoor Botanical Garden offers the best option for lounging and dining. With oversized canvas umbrellas and lush foliage, this outdoor dining area is perfect for any festive party up to 200 guests for a cocktail reception and is available for up to 150 guests for lunch (Monday – Friday) and dinner (Monday-Saturday). **Bistango reserves the right to close the outdoor Botanical Garden and relocate your function in the event there is inclement weather.**

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 200 guests comfortably and can accommodate up to 400 guests for cocktail receptions. The Atrium Courtyard is available Saturday and Sunday during the daytime from 8:00a.m.- 4:00p.m.; Saturday and Sunday night from 5:00p.m.– Midnight; and 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 10:00a.m. - 4:00p.m or Sundays 10:00a.m.-midnight.

BUYOUTS

Please contact Bistango's Event Coordinator to discuss Buyout Options.

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 guaranteed or the actual 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 \$250.00 for lunch (December lunch deposit is \$500.00) and \$500.00 for dinner is required to secure an event reservation. For large events (100 guests and above), a 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 45 days cancellation notice is required. Wedding receptions and parties of 100 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.

ADMINISTRATIVE CHARGE, GRATUITY & TAX

A 5% administrative charge 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, administrative charges and rental fees.

The 5% administrative charge is not a gratuity and does not go to any of the service staff. Gratuity is not automatically added to the final check, however we can calculate and add a given percentage to the bill, if requested by the host. Gratuity is left to be added at the discretion of the host, upon the completion of the event when presented with the final check.

For more information, please discuss details with your event coordinator.

FOOD & BEVERAGE

All food and beverage must be purchased solely through the restaurant unless prearranged with management.

Wines can be brought in and for each bottle that is consumed there will be a corkage fee applied.

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'Œuvres

(Passed or Stationed)

Hot Selection

Sautéed Mexican White Prawn Skewer with Chili Vinaigrette	\$7/piece
Petite Crab Cake with Chipotle Pepper Aioli	\$8/piece
Marinated Chicken Skewer with Tarragon Grain Mustard Sauce	\$5/piece
Marinated Beef Skewer with Green Peppercorn Sauce	\$7/piece
Garlic Beef Meatball, Tomato Glaze, Basil, Parmesan Cheese	\$5/piece
Grilled N.Z. Lamb Chop with Port Wine Reduction	\$8/piece
Bacon Wrapped Dates with Blue Cheese Stuffing and Honey	\$5/piece

Cold Selection

Tuna Tartare in Persian Cucumber Cup	\$5/piece
Prosciutto, Goat Cheese, Strawberry Crostino with Aged Balsamic	\$5/piece
Sweet Tomato & Mozzarella Skewer with Pesto and Balsamic	\$4/piece
Crostino with Exotic Mushrooms, Truffle Oil, Parmesan Cheese and Herbs	\$5/piece
Crostino with Smoked Chicken and Roasted Peppers	\$5/piece
Cantaloupe Melon Wrapped with Prosciutto, Mint and Aged Balsamic	\$5/piece
N.Z. Lamb Crostino, Curry Aioli, Crème Fraiche, Cornichon	\$5/piece
Crostino with Smoked Salmon, Dill Cream Cheese, Capers, Pickle Onion	\$6/piece
Shrimp Cocktail	\$7/piece

Minimum of 20 pieces per selection

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Gratuity is not automatically added. A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Platters

Designed to serve approximately a dozen people. Platters can be ordered in multiples of 2-3-4 (etc.) on larger parties.

Charcuterie Plate \$140.00

Cured meats, assorted pickles, olives, crackers, mustard

Imported and Domestic Cheese Plate \$140.00

Variety of cheese, grapes, honey, nuts, crackers

Roasted Vegetable Plate \$95.00

Roasted and grilled seasonal vegetables aged balsamic, olive oil

Smoked Salmon Plate (1 lb) \$140.00

Red onion, chopped eggs, capers, crackers

Beef Tartare Plate (16 oz) \$160.00

Grilled crostini, truffle sauce

Seafood Plate \$315.00

Chilled shrimp (16), lobster salad (8 oz), green mussels (16) oysters (16), crab claws (16)

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Tapas-Style Heavy Hors d' Oeuvres Menu

(displayed on platters or chaffing dishes)

\$75/person* (tax, gratuity and 5% administrative charge are not included)

(*All menu preparations and prices are subject to change)

Cold Selection

Caesar Salad Garlic Croutons, Parmigiano-Reggiano

Fresh Mozzarella & Vine Ripened Tomato Salad Aged Balsamic, Onion Marmalade & Basil Essence

Imported and Domestic Cheese Platter Grapes, Walnuts

Carpaccio of Dry Cured Beef "Bresaola" Wild Arugula, Parmigiano-Reggiano

Hot Selection

Grilled Angus Beef Skewers Green Peppercorn Sauce

Grilled Marinated Chicken Skewers Dijon Mustard-Tarragon Sauce

Pumpkin Gnocchi Baby Spinach, Bacon, Butternut Squash, Garlic, White Wine Cream Sauce

Steamed Asparagus Mustard Vinaigrette, Chopped Egg

White Creamers Patatas Brava's Hot Garlic-Paprika Aioli

Includes Bread and Butter

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Assorted Mini Bite-Size Desserts

Minimum 25 orders per selection

Can either be tray-passed or displayed on a table

❖ Chocolate Raspberry Truffle Cake	\$7.00
❖ Tiramisu	\$7.00
❖ White Chocolate Mousse Cake	\$7.00
❖ Mini Fresh Fruit Tart	\$5.00
❖ Mini Lemon Tart	\$5.00
❖ Caramelized Cream Puff	\$6.00
❖ Chocolate Coated Cream Puff	\$6.00

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(All menu preparations and prices are subject to change)

2-COURSE LUNCH MENU \$55* PER PERSON

(*menu price does not include the 5% administrative charge, sales tax & gratuity)

Choose Three Entrée Choices

Petite Oven-Roasted Salmon

(served with either Salad, or Potato Purée)

Roasted Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Beef Fettuccine

Marinated Filet, Exotic Mushrooms,

Sun-dried Tomatoes, Parmesan Cream Sauce

Pumpkin Gnocchi

Baby Spinach, Bacon, Butternut Squash, Garlic, White Wine Cream Sauce

Choose One Dessert

Creamy Pumpkin Cheesecake

Tiramisu

Whiskey-Raisin Bread Pudding

Pastel Tres Leches

Chocolate-Raspberry Truffle Cake

Includes a choice of one: Soda, Iced Tea, or Lemonade

Or

a choice of one: Coffee or Tea service, served with desserts

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu.

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(All menu preparations and prices are subject to change)

THREE-COURSE MENU (LUNCH OR DINNER)

\$70* PER PERSON

(*menu price does not include the 5% administrative charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu

Starter Choices

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Garlic Soup (or Butternut Squash Soup)

Chives, Whipped Cream, Croutons

Choose Three Entrée Choices

Bacon-Wrapped Mexican Shrimp Risotto

Bacon-Wrapped Mexican Shrimps, White Corn, Chives, Parmesan, Rosemary White Balsamic

Roasted Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Beef Fettuccine

Marinated Filet, Exotic Mushrooms, Sun-dried Tomatoes, Parmesan Cream Sauce

Pumpkin Gnocchi

Baby Spinach, Bacon, Butternut Squash, Garlic, White Wine Cream Sauce

Choose One Dessert

Creamy Pumpkin Cheesecake Spiced Vanilla Sauce

Chocolate-Raspberry Truffle Cake Raspberry Sauce

Whiskey-Raisin Bread Pudding with Vanilla Ice Cream, Salted Caramel Sauce

Pastel Tres Leches Three Milks, Whipped Cream, Strawberry Relish

Tiramisu with Tía Maria Sabayon, Espresso Sauce

*Coffees and teas will be served with desserts and are included in menu price.

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THREE-COURSE MENU (LUNCH OR DINNER)

\$80* PER PERSON

(*menu price does not include the 5% administrative charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu

Choose Two Starter Choices

Organic Greens Salad

Cherry Tomatoes, Green Olives, Pecans, Blue Cheese, House Vinaigrette

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Garlic Soup (or Butternut Squash Soup)

Chives, Whipped Cream, Croutons

Tomato & Strawberry Jam with Burrata Cheese

Crostini, Micro Mint, Basil Oil, aged Balsamic

Choose Three Entrée Choices

Oven Roasted King Salmon

Garlic Mashed Potato, Sautéed Zucchini, Lemon Caper Butter Sauce

Bacon-Wrapped Mexican Shrimp Risotto

Bacon-Wrapped Mexican Shrimps, White Corn, Chives, Parmesan, Rosemary White Balsamic

Prime Angus Flat Iron

Onion Marmalade, Potato au Gratin, Red Wine Sauce

Roasted Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Beef Fettuccine

Marinated Filet, Exotic Mushrooms, Sun-dried Tomatoes, Parmesan Cream Sauce

Pumpkin Gnocchi

Baby Spinach, Bacon, Butternut Squash, Garlic, White Wine Cream Sauce

Choose One Dessert

Creamy Pumpkin Cheesecake Spiced Vanilla Sauce

Chocolate-Raspberry Truffle Cake Raspberry Sauce

Whiskey-Raisin Bread Pudding with Vanilla Ice Cream, Salted Caramel Sauce

Pastel Tres Leches Three Milks, Whipped Cream, Strawberry Relish

Tiramisu with Tía Maria Sabayon, Espresso Sauce

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THREE-COURSE MENU (LUNCH OR DINNER)

\$100* PER PERSON

(*menu price does not include the 5% administrative charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu

Choose Two Starter Choices

Garlic Soup (*can be switched to Soup of the Day*)

Chives, Whipped Cream, Croutons

Caesar Salad

Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Organic Greens Salad

Cherry Tomatoes, Green Olives, Pecans, Blue Cheese, House Vinaigrette

Tomato & Strawberry Jam with Burrata Cheese

Crostini, Micro Mint, Basil Oil, aged Balsamic

Choose Three Entrée Choices

Oven Roasted Chilean Sea Bass

Exotic Mushrooms Risotto, Grape Sauce

Bacon-Wrapped Mexican Shrimp Risotto

Bacon-Wrapped Mexican Shrimps, White Corn, Chives, Parmesan, Rosemary White Balsamic

Prime Angus New York Steak

Thyme-Garlic New Potatoes, Green Peppercorn Sauce

Pan Roasted Te Mana Lamb Chops

Potato Purée, Carrots, Onions, Port Wine Sauce

Roasted Chicken Breast

Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Pumpkin Gnocchi

Baby Spinach, Bacon, Butternut Squash, Garlic, White Wine Cream Sauce

Choose One Dessert

Creamy Pumpkin Cheesecake Spiced Vanilla Sauce

Chocolate-Raspberry Truffle Cake Raspberry Sauce

Whiskey-Raisin Bread Pudding with Vanilla Ice Cream, Salted Caramel Sauce

Pastel Tres Leches Three Milks, Whipped Cream, Strawberry Relish

Tiramisu with Tía Maria Sabayon, Espresso Sauce

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FOUR-COURSE MENU (LUNCH OR DINNER)

\$125* PER PERSON

(*menu price does not include the 5% administrative charge, sales tax & gratuity)

Special dietary restrictions and vegetarian/vegan requests can be accommodated on each menu

Choose Two First Course Choices

Garlic Soup (*can be switched to Soup of the Day*) Chives, Whipped Cream, Croutons

Caesar Salad Romaine Heart, Garlic Croutons, Anchovy-Parmesan Dressing

Organic Greens Salad Cherry Tomatoes, Green Olives, Pecans, Blue Cheese, House Vinaigrette

Choose Two Second Course Choices

Tomato & Strawberry Jam with Burrata Cheese Crostini, Micro Mint, Basil Oil, aged Balsamic

Ahi Tartare Martini Cucumber, Radish, Avocado, Scallions, Vegetable Chips, Chili Vinaigrette

Crab Cake Tomato Tartare, Basil Oil, Lemon Vinaigrette, Pea Sprouts

Mexican Shrimp Cocktail Spicy Cocktail Sauce, Cilantro, Garlic Parmesan Crostini

Intermezzo

Sorbet Martini (Flavor selection to be decided)

Choose Three Main Course Choices

Oven Roasted Chilean Sea Bass Exotic Mushrooms Risotto, Grape Sauce

Grilled Prime Ribeye Steak Haricots Verts, Red Wine Reduction

Grilled Filet Mignon Garlic Potato Purée, Honey Roasted Carrots, Wine Sauce

Prime Angus New York Steak Thyme-Garlic New Potatoes, Green Peppercorn Sauce

Pan Roasted Te Mana Lamb Chops Potato Purée, Carrots, Onions, Port Wine Sauce

Roasted Chicken Breast Potato Purée, Heirloom Baby Carrots, Whole Grain Mustard Tarragon Sauce

Pumpkin Gnocchi Baby Spinach, Bacon, Butternut Squash, Garlic, White Wine Cream Sauce

Choose One Dessert

Creamy Pumpkin Cheesecake Spiced Vanilla Sauce

Chocolate-Raspberry Truffle Cake Raspberry Sauce

Whiskey-Raisin Bread Pudding with Vanilla Ice Cream, Salted Caramel Sauce

Pastel Tres Leches Three Milks, Whipped Cream, Strawberry Relish

Tiramisu with Tía Maria Sabayon, Espresso Sauce

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