



**THE BISTRO GARDEN
CATERING & BANQUET SERVICES**

12950 Ventura Blvd.

Studio City, CA 91604

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***For further information please contact
Greg Pappas***



Details/Rates

*Minimum prices based on 4-hour periods
Between 11 AM and 4 PM for lunch and 5:30 PM and 12 AM for dinner
Additional charge of \$250.00 per half hour will apply to parties over 4 hours
Amplified music is only allowed for entire restaurant buy out events
Below prices are not inclusive of sales tax or gratuity
Prices are subject to change*

Private Room:

Maximum capacity 72 guests

Lunch/Brunch:

*Monday-Friday: \$1,500.00 minimum guarantee
(based on food, beverages and alcohol only)
Saturday: \$3,500.00 minimum guarantee
(based on food, beverages and alcohol only)
Sunday: \$2,500.00 minimum guarantee
(based on food, beverages and alcohol only)*

Dinner:

*Monday-Friday: \$2,000.00 minimum guarantee
(based on food, beverages and alcohol only)
Saturday: \$4,000.00 minimum guarantee
(based on food, beverages and alcohol only)
Sunday: \$3,000.00 minimum guarantee
(based on food, beverages and alcohol only)*

Main Room:

Maximum capacity 160 guests

Lunch/Brunch:

*Monday-Friday: \$4,500.00 minimum guarantee
(based on food, beverages and alcohol only)
Saturday: \$6,000.00 minimum guarantee
(based on food, beverages and alcohol only)
Sunday: \$6,000.00 minimum guarantee
(based on food, beverages and alcohol only)*

Entire Restaurant Buy Out:

Maximum capacity 232 guests

Lunch/Brunch:

*Monday-Friday: \$6,000.00 minimum guarantee
(based on food, beverages and alcohol only)
Saturday: \$7,500.00 minimum guarantee
(based on food, beverages and alcohol only)
Sunday: \$7,500.00 minimum guarantee
(based on food, beverages and alcohol only)*

Dinner:

*Sunday-Thursday: \$8,500.00 minimum guarantee
(based on food, beverages and alcohol only)
Friday: \$10,000.00 minimum guarantee
(based on food, beverages and alcohol only)
Saturday: \$15,000.00 minimum guarantee
(based on food, beverages and alcohol only)*



Miscellaneous Charges:

*Cake cutting \$3.00 per person
Plating fee \$6.00 per person
Corkage \$20.00 per 750 ml bottle
(Additional charges for larger bottles)
Wireless microphone with speaker \$175.00
Piano tuning/rental fee \$75.00
Wedding ceremony fee \$300.00
Coatroom attendant \$75.00
Security: TBD
Non-hosted Valet Parking: current restaurant fees apply
Hosted Valet Parking: client to pay parking vendor directly
Administration fee 20%
Applicable CA state sales tax*

Payment and Deposits:

*\$500.00 deposit required for all Fireside Room events.
\$1,000.00 deposit required for all Main Room events.
\$5,000.00 deposit required for all Entire Restaurant Buy Outs.
Once contract is completed, The Bistro Garden will request
a secondary deposit based on minimum guarantee.*

*All deposits are 50% refundable with written cancellation received by
The Bistro Garden 60 days or more before scheduled event.
Events cancelled within 60 days are not refundable.*

Rules/Restrictions:

*Amplified music only allowed for Entire Restaurant buy outs.
The Bistro Garden has the right to control volume of music at all events due to lease regulations
and our proximity to residential neighborhood.
Plating charges may apply for any outside food brought into the restaurant.
No hard liquor may be brought in by guests at any time.
The Bistro Garden feeds client vendors only on request and at client's expense.
The Bistro Garden has the right to refuse service to any guest.
For all events with underage children, clients/parents will be responsible for supervision.
Security guards may be required at the client's expense.*



Beverages and Bar

*Below prices do not include sales tax or gratuity.
Client may choose from below packages or pay on a per consumption basis.*

Non-Alcoholic Beverage Package

(Based on 4 hours)

*Includes: iced tea, iced coffee, soft drinks and juices
\$6.00 per person*

Open Well and Call Bar Package

*Includes: non-alcoholic beverages, bottled or draft beer, well and call drinks
Does not include: shots, wine or champagne*

1 hour: \$20.00 per person

2 hours: \$30.00 per person

3 hours: \$40.00 per person

4 hours: \$50.00 per person

Open Premium Bar Package

*Includes: non-alcoholic beverages, bottles or draft beer, well, call and premium drinks
Does not include: shots, wine or champagne*

1 hour: \$25.00 per person

2 hours: \$35.00 per person

3 hours: \$45.00 per person

4 hours: \$55.00 per person



Banquet Tray Passed Hors D'oeuvres

Items are priced by piece

Minimum of 25 pieces per selection

Bruschetta \$2.00

Margarita Pizza \$2.50

Mixed Cheese Puffs \$2.50

Crostini with Olive Tapenade and Chopped Tomatoes \$2.50

Quesadilla with Spinach and Ortega Chile \$3.00

Goat Cheese and Caramelized Onion Tartlet \$3.00

Caprese Skewers with Balsamic Reduction \$3.00

Italian Sausage and Parmesan Stuffed Mushrooms \$3.00

Spanakopita \$3.50

Smoked Salmon with Sour Cream and Caviar on Homemade Potato Chip \$3.50

Braised Short Ribs with Avocado and Pico de Gallo on Crispy Tortilla \$3.50

Veal and Turkey Meatballs with Marinara Sauce \$3.50

Chicken Satay with Peanut Sauce \$3.50

Lemon and Herb Chicken Skewers, Pesto Sauce \$3.50

Grilled Asparagus with Beef Carpaccio and Honey Mustard Sauce \$4.00

Louisiana Crab Cakes with Pasilla Chile Sauce \$4.50

Spicy Tuna Tartar with Ginger and Avocado on Crispy Wonton \$4.50

Grilled Lemon Pepper Shrimp Skewers with Sweet and Sour Sauce \$4.50

Belgium Endive with Crab, Mango and Avocado Salad \$5.00

Grilled Filet Mignon Skewers with Sesame Soy Ginger Sauce \$5.00

Spring Lamb Chop with Tzatziki \$6.00



Banquet Soup, Salad and Appetizers

Please choose one

(Add \$2.00 per person for choice of two)

Soups

(Most soups can be made non-dairy or vegan)

| | |
|---------------------------------|---|
| <i>Vichyssoise</i> | <i>Lentil and Vegetable Soup</i> |
| <i>Cold Cucumber Soup</i> | <i>Boston or Manhattan Clam Chowder</i> |
| <i>Chilled Gazpacho (vegan)</i> | <i>Roasted Corn Chowder</i> |
| <i>Tomato Basil Bisque</i> | <i>Tortilla Soup</i> |
| <i>Asparagus Soup</i> | <i>Potato Leek Soup</i> |
| <i>Mushroom Soup</i> | <i>Butternut Squash Soup</i> |
| <i>Watercress Soup</i> | <i>Split Pea Soup</i> |
| <i>Carrot Ginger Soup</i> | <i>Lobster Bisque (Add \$3.00 per person)</i> |

Salads

- Classic Caesar Salad with Herbed Croutons*
- Chopped Cucumber Salad with Tomatoes, Red Onion, Green Pepper, Kalamata Olives and Feta Cheese*
- Assorted Greens with Carrots, Cucumber and Tomato*
- Assorted Greens with Cherry Tomatoes and Fried Goat Cheese Walnut Cake*
- Assorted Greens with Dried Cranberries, Sliced Red Onion, Almonds and Feta Cheese*
- Spinach with Apple, Strawberries, and Candied Walnuts*
- Bistro Garden Salad (Add \$3.00 per person)*
- Endive and Watercress with Crumbled Blue Cheese and Candied Walnuts (Add \$3.00 per person)*
- Beefsteak Tomatoes with Fresh Mozzarella, Avocado, Pine Nuts and Balsamic Vinaigrette (Add \$3.00 per person)*
- Fresh Burrata with Roasted Beets, Arugula, Pistachios, Extra Virgin Olive Oil and Balsamic Reduction (Add \$5.00 per person)*

Additional Appetizers

- Spinach and Ricotta Cheese Ravioli with Tomato Basil Sauce*
- Butternut Squash Ravioli with Brown Butter Sauce*
- Penne Arrabiata*
- Capellini with Tomato Basil Sauce*
- Parmesan Risotto with Asparagus and Mushrooms*
- Portobello and Porcini Mushroom Ravioli with Pesto Sauce (Add \$3.00 per person)*
- Spicy Ahi Tuna Tartar with Ginger and Avocado (Add \$5.00 per person)*
- Gulf Shrimp Cocktail on Ice (MP)*



Banquet Lunch Menu

Price indicated includes one selection from **Soup, Salad and Appetizers**,
two selections from **Banquet Lunch Menu** and two selections from **Dessert**.

\$5.00 additional charge for third entrée

*Denotes item count required 48 hours prior to event

Salads

Asian Style Chicken Salad with Crispy Wontons and Sesame Dressing **\$50.00**

Classic Caesar Salad with Herbed Croutons and Sliced Sirloin Steak **\$52.00**

Grilled Vegetable and Salmon Salad with Mixed Greens and Balsamic Vinaigrette **\$52.00**

Curried Chicken Salad with Papaya, Avocado, Mixed Greens, Tomato and Egg **\$54.00**

Grilled Shrimp Salad with Romaine, Arugula, Cherry Tomatoes, Avocado, Asparagus and Mango **\$57.00**

Sesame Crusted Ahi Tuna Salad with Mixed Greens, Asparagus, Artichoke, Cucumber, Avocado,
Cranberries and Toasted Almonds **\$57.00**

Pasta

Capellini with Fresh Tomato and Basil **\$50.00**

Capellini with Sautéed Chicken and Fresh Tomato and Basil **\$52.00**

Penne with Eggplant, Peppers, Zucchini and Tomatoes, Roasted Bell Pepper Coulis **\$52.00**

Penne with Turkey Bolognese **\$52.00**

Spinach and Ricotta Cheese Ravioli with Tomato Basil Sauce **\$54.00**

Butternut Squash Ravioli with Brown Butter Sauce **\$54.00**

Portobello and Porcini Mushroom Ravioli with Pesto Sauce **\$56.00**

Lobster and Shrimp Ravioli with Champagne Tarragon Sauce **\$58.00**

Seafood

Cold Poached Salmon, Cucumber Salad & Sauce Verde **\$55.00**

Sautéed Sand Dabs Meuniere **\$56.00**

Sautéed Atlantic Salmon, Champagne Dill Sauce **\$57.00**

Mediterranean Sea Bass with Chopped Tomatoes, Kalamata Olives and Capers **\$57.00**

Broiled Lake Superior White Fish, Lemon Butter Sauce **\$59.00**

Sautéed Prawns, Scampi Style **\$64.00**

Horseradish Crusted Chilean Sea Bass, Lemon Butter Parsley Sauce **\$68.00**

Poultry

Pan Roasted Chicken Breast, Fine Herb Au Jus **\$52.00**

Chicken Piccata **\$54.00**

Chicken Marsala **\$55.00**

Mediterranean Chicken Breast with Kalamata Olives, Cherry Tomatoes, Artichokes and Capers **\$56.00**

*Stuffed Breast of Chicken with Spinach, Sun Dried Tomatoes, Artichoke, Brie Cheese and Honey Mustard
Sauce **\$62.00**

Beef, Veal, Lamb and Pork

Beef a la Bourguignonne **\$50.00**

Grilled Sliced Sirloin Steak, Pinot Noir Reduction **\$57.00**

Petit Filet Mignon, Black Peppercorn Sauce **\$67.00**

Veal Piccata **\$75.00**

Prime New York Steak, Bordelaise Sauce **\$75.00**

*Roasted Rack of Lamb, Garlic Thyme Au Jus **\$78.00**



Banquet Dinner Menu

Price indicated includes one selection from **Soup, Salad and Appetizers**,
two selections from **Banquet Dinner Menu** and two selections from **Dessert**.

\$5.00 additional charge for third entrée

*Denotes item count required 48 hours prior to event

Beef, Veal, Lamb and Pork

Beef a la Bourguignonne **\$58.00**

Kurobuta Pork Chops, Brown Sugar Bourbon Glaze **\$62.00**

Grilled Sirloin Steak (baseball cut), Pinot Noir Reduction **\$65.00**

Grilled Filet Mignon, Black Peppercorn Sauce **\$75.00**

*Sautéed Veal Medallions, Marsala Mushroom Sauce **\$80.00**

Veal Piccata **\$83.00**

Prime New York Steak, Bordelaise Sauce **\$83.00**

Grilled Veal Chop, Mushroom Cognac Sauce **\$84.00**

*Beef Wellington, Truffle Sauce **\$85.00**

*Roasted Rack of Lamb, Garlic Thyme Au Jus **\$85.00**

Poultry

Pan Roasted Chicken Breast, Fine Herb Au Jus **\$60.00**

Chicken Piccata **\$62.00**

Chicken Marsala **\$63.00**

Mediterranean Chicken Breast with Kalamata Olives, Cherry Tomatoes, Artichokes and Capers **\$64.00**

*Stuffed Breast of Chicken with Spinach, Sun Dried Tomatoes, Artichokes, Brie Cheese, Honey Mustard Sauce
\$70.00

Seafood

Sautéed Atlantic Salmon, Champagne Dill Sauce **\$65.00**

Mediterranean Sea Bass with Chopped Tomatoes, Kalamata Olives and Capers **\$65.00**

Broiled Lake Superior Whitefish, Lemon Butter Sauce **\$67.00**

Broiled Gulf Prawns, Diable Mustard Sauce **\$72.00**

Horseradish Crusted Chilean Sea Bass, Lemon Butter Parsley Sauce **\$76.00**

Pasta

Capellini with Fresh Tomato and Basil **\$58.00**

Capellini with Sautéed Chicken and Fresh Tomato and Basil **\$60.00**

Penne with Eggplant, Peppers, Zucchini and Tomatoes, Roasted Bell Pepper Coulis **\$60.00**

Penne with Turkey Bolognese **\$60.00**

Spinach and Ricotta Cheese Ravioli with Tomato Basil Sauce **\$62.00**

Butternut Squash Ravioli with Brown Butter Sauce **\$62.00**

Portobello and Porcini Mushroom Ravioli with Pesto Sauce **\$64.00**

Lobster and Shrimp Ravioli with Champagne Tarragon Sauce **\$66.00**



Banquet Desserts

Please choose two

Chocolate Soufflé

Seasonal Soufflé Flavor

Mixed Seasonal Berries

Berries Bistro

Assorted Sorbets with Mixed Berries

Crème Brulee

Warm Apple Tart Tatin with Vanilla Ice Cream

Profiteroles with Vanilla Ice Cream and Chocolate Sauce

New York Style Cheesecake with Mixed Berry Compote

Sweet Table:

Items are priced by piece

Minimum of 25 pieces per selection

Chocolate Fudge Brownies \$1.50

Assorted Cookies \$1.50

(Chocolate chip, oatmeal raisin or white chocolate macadamia nut)

Mini Cupcakes \$2.50

(Chocolate, vanilla or lemon)

Mini Lemon Squares \$2.50

Mini Chocolate Eclairs \$3.00

Mini Cheesecakes \$3.50

Mixed Berry Tarts \$3.50

Mini Crème Brulee \$4.00



Deposit and Cancellation Policies

Thank you for choosing The Bistro Garden for your upcoming event.

At this time, we are requesting \$_____ to secure the date of _____ for your function.

This deposit is 50% refundable with written cancellation received 60 days prior to your event. Deposits for all events cancelled within 60 days are non- refundable.

Once contract is completed, The Bistro Garden will request a secondary deposit based on minimum guarantee.

The balance will be due and payable at the completion of the party unless direct bill arrangements have been preapproved by the billing department.

Please contact a catering manager at your earliest convenience to finalize menu details.

Thank you very much and we look forward to creating a memorable experience for you and your guests!

I agree to The Bistro Garden deposit and cancellation policies as referenced above.

Print Name

Signature

Date