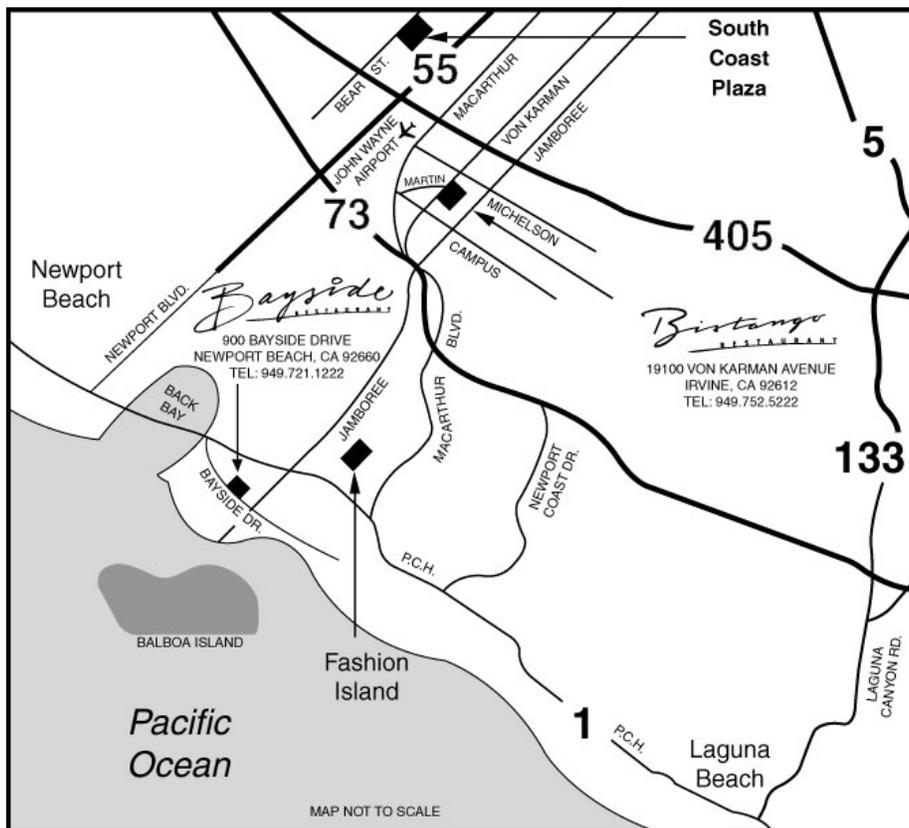




Bistango

WINE & DINE ARTFULLY

**19100 Von Karman Avenue
Irvine, CA 92612
Phone: 949.752.5222
Fax: 949.752.5999**



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 - 2013), 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.

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

A **5% banquet 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, mandatory banquet/service charges and rental fees.

Gratuity is no longer automatically added to the final check, however we can calculate a given percentage to the bill, as requested by the host. Restaurant Industry guideline for gratuity is 15-20%. For more information, please discuss details with the events manager.

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	\$4/piece
Grilled Marinated Chicken Skewer with Dijon Mustard-Tarragon Sauce	\$3/piece
Grilled Angus Beef Skewer with Peppercorn Sauce	\$4/piece
Petit Crab Cake with Chipotle Aioli	\$4.00/piece
Seared Pancetta Wrapped Scallop (available upon request)	(market price)
Lump Crab Meat stuffed Mushroom	\$4/piece
Mini Quiche with Fresh Vegetables & Goat Cheese	\$3/piece
Grilled Baby Lamb Chop with Port Wine Reduction	\$5/piece

Bite Size Gourmet Pizzas

Baby Shrimp, Cilantro, Roasted Corn Peppers & Bacon	\$4/piece
Pesto Sauce, Baby Artichokes, Oven Roasted Tomatoes, Kalamata Olives, Red Onion & Mozzarella	\$4/piece
Red Onion, Parmesan Cheese, Baby Dill, Crème Fraîche & Smoked Salmon	\$4/piece

Cold Selection

Oyster on the Half Shell with Champagne Mignonette	\$4/piece
Crostino of Smoked Chicken and Roasted Pepper	\$3/piece
Crostino of Goat Cheese and Roasted Red Peppers	\$3/piece
Toasted Crostino of Fresh Mozzarella, Tomato, Olive Tapenade, and Basil	\$3/piece
California Rolls with Ahi Tuna, Avocado, Cucumber, & Spicy Soy Vinaigrette	\$3/piece
Crostino of Smoked Salmon, Cucumber, Capers, and Dill Crème Fraîche	\$3/piece
Cantaloupe Melon wrapped with Prosciutto, Mint & Aged Balsamic	\$3/piece
Marinated Ahi Tuna Cube with Cucumber and Spicy Soy-Vinaigrette	\$3/piece
Seared Lamb Tenderloin on Toasted Crostino, Curry Aioli, and Cornichon	\$4/piece
Cocktail Jumbo Prawn	\$5/piece
Florida Stone Crab Claw with Cocktail Sauce (available upon request)	(market price)

Cold Seafood Platter (serves up to 10 people) \$180.00

Fanny Bay Vancouver Oysters, Jumbo Shrimps, Honey Smoked Salmon Primavera, Alaskan King Crab Leg, Stone Crab Claw, & Mini Crab Cakes

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

Minimum of 20 pieces per selection

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Heavy Hors d'Œuvres 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

\$45 per person

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(All menu preparations and prices are subject to change)

Assorted Mini Bite-Size Desserts

Minimum 25 orders per selection

Can either be tray-passed or displayed on a table

❖ Chocolate Raspberry Truffle Cake	\$4.00
❖ Blueberry Vienna Style Cheese Cake	\$4.00
❖ Tiramisu	\$4.00
❖ White Chocolate Mousse Cake	\$3.50
❖ Fresh Fruit Tart	\$4.00
❖ Lemon Tart	\$3.50
❖ Opera Cake	\$4.00
❖ Strawberry Napoleon	\$3.50
❖ Caramelized Cream Puff	\$4.00
❖ Chocolate Coated Cream Puff	\$4.00
❖ Eclairs	\$4.00

Banquet Lunch Menus

(Maximum 65 guests unless Entrees are Pre-selected)

Lunch Menu #1

(3-Course Menu)

1st Course

Organic Baby Mixed Greens

Balsamic Vinaigrette, Goat Cheese Crostino

Main Course

Chicken Marsala

Garlic Mashed Potatoes, Broccoli Flourets

Dessert

White Chocolate Mousse Cake

Fresh Whipped Cream, Vanilla Sauce

Includes Hot Tea or Coffee

\$29 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Lunch Menu #2
(3-Course Menu)

1st Course

Organic Baby Mixed Greens

Maytag Blue Cheese, Caramelized Walnuts,
Pears, Balsamic Vinaigrette

Main Course

Pan Seared Pacific Red Snapper

Sweet White Corn Risotto, Wilted Pea Sprouts, White Balsamic
Or

Rosemary Roasted Free Range Mary's Chicken

Garlic Mashed Potatoes, Baby Carrots,
Lemon Mustard Tarragon Sauce

Or

Fettuccini Pasta

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

Dessert

Blueberry Vienna Style Cheesecake

Blueberry Compote, Vanilla Sauce

Includes Hot Tea or Coffee

\$36 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Lunch Menu #3

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

1st Course

Caesar Salad

Garlic Croutons, Parmesan Cheese

Main Course

Pan Seared Blackened Hawaiian Mahi Mahi

Sweet White Corn Risotto,
Wilted Pea Sprouts, White Balsamic Vinaigrette
Or

Peppered Grilled Meyer's Prime Flat Iron Steak

Potato Au Gratin, Wilted Spinach, Onion Marmalade, Red Wine Reduction
Or

Rosemary Roasted Free Range Mary's Chicken

Garlic Mashed Potatoes,
Baby Carrots, Lemon Mustard Tarragon Sauce

Dessert

Tiramisu

Espresso Sauce

Includes Hot Tea or Coffee

\$44 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.
Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.
A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Lunch Menu #4

(Maximum 65 guests unless Entrees are Pre-selected)

(3-course Menu)

1st Course

Organic Baby Mix Greens

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

Main Course

Grilled 6oz. Filet Mignon of Beef

Sautéed Asparagus, Spinach,
Garlic Mashed Potatoes, Red Wine Reduction
Or

Pan Seared Pacific Red Snapper

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

Penne Pasta

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

Dessert

Chocolate Raspberry Truffle Cake

Raspberry Coulis, Whipped Cream

Includes Hot Tea or Coffee

\$48 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Dinner Menu #1

(Maximum 65 guests unless Entrees are Pre-selected)

1st Course

Organic Baby Mixed Greens

Goat Cheese Crostino, Balsamic Vinaigrette

Or

Soup of the Day

Main Course

Fettuccini Pasta

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

Or

Rosemary Roasted Free Range Mary's Chicken

Garlic Mashed Potatoes, Baby Carrots, Lemon Mustard Tarragon Sauce

Or

Pan Seared Pacific Red Snapper

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

Dessert

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

Black Forest Cake

Chocolate Sauce, Crème Anglaise

Or

White Chocolate Mousse Cake

Vanilla Sauce

Includes Hot Tea or Coffee

\$41 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Dinner Menu #2

(Maximum 65 guests unless Entrees are Pre-selected)

1st Course

**Host selects two options for the entire group

Caesar Salad

Garlic Croutons, Parmesan Cheese

Or

Organic Baby Mixed Greens

Goat Cheese Crostino

Or

Soup of the Day

Main Course

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

Haricots Verts, Potato Gratin, Green Peppercorn Sauce

Or

Baked Filet of Salmon

Garlic Mashed Potatoes, Sautéed Asparagus, Basil Cream Sauce

Or

Fusilli Pasta

Asparagus, Baby Sunburst Squash, Roasted Peppers,

English Peas, Basil, White Wine Cream Sauce

Or

Rosemary Roasted Free Range Mary's Chicken

Garlic Mashed Potatoes, Baby Carrots,

Lemon Mustard Tarragon Sauce

Dessert

**Host selects one for the entire group or does half & half

Tiramisu

Espresso Sauce

Or

Raspberry Chocolate Truffle Cake

Raspberry Coulis

Includes Hot Tea or Coffee

\$55 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Dinner Menu #3

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

1st Course

**Host selects two options for the entire group

Organic Baby Mix Greens

Maytag Blue Cheese, Caramelized Walnuts,
Pears, Balsamic Vinaigrette

Or

Soup of the Day

Or

Caesar Salad

Garlic Croutons, Parmesan Cheese

Intermezzo

Martini of Lemon Sorbet, Chambord Syrup and Mint

Main Course

Grilled 8oz. Filet Mignon of Beef

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

Or

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

Haricots Verts, Potato Gratin, Green Peppercorn Sauce

Or

Rosemary Roasted Free Range Mary's Chicken

Potato Puree, Baby Carrots, Lemon Mustard Tarragon Sauce

Or

Baked Filet of Salmon

Garlic Mashed Potatoes, Sautéed Asparagus, Basil Cream Sauce

Or

Risotto

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

Dessert

**Host selects one for the entire group or does half & half

Chocolate Decadence Cake

Fresh Whipped Cream, Raspberry Coulis

Or

Blueberry Vienna Style Cheese Cake

Blueberry Compote, Vanilla Sauce

Includes Hot Tea or Coffee

\$69 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Dinner Menu #4

(Maximum 65 guests unless Entrees are Pre-selected)

(5-Course Menu)

1st Course

Organic Baby Mixed Greens

Pecans, Macadamia Nuts, Almonds, Stilton Blue Cheese, House Vinaigrette
Or

Caesar Salad

Garlic Croutons, Parmesan Cheese

2nd Course

Sweet Garlic Soup

Chives, Whipped Cream, Croutons

Intermezzo

Martini of Lemon Sorbet, Chambord Syrup, Mint

Main Course

Pan Roasted New Zealand Lamb Chops

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

Grilled Pacific Swordfish

Lemon Zest Risotto, Roasted Peppers,
Olive Tapenade, White Balsamic Vinaigrette
Or

Grilled 8oz. Filet Mignon

Asparagus, Wilted Spinach, Garlic Mashed Potatoes
Red Wine Reduction
Or

Rosemary Roasted Free Range Mary's Chicken

Potato Puree, Baby Carrots, Lemon Mustard Tarragon Sauce

Dessert

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

Black Forest Cake

Chocolate Sauce, Crème Anglaise

Or

Three-Chocolate Parfait

Raspberry Coulis

Includes Hot Tea or Coffee

\$75 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is no longer automatically added. Restaurant Industry guideline for gratuity is 15-20%.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

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

\$65 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

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A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

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

\$75 per person

**An automatic 5% Banquet Charge will be added to all food and beverage sales.
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A given percentage of your choice can be calculated on the contract upon your request.**

(All menu preparations and prices are subject to change)

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

\$85.00 per person

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

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A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

