



## **PRIVATE DINING & EVENT INFORMATION**

***The West Room at Bistro West is a unique setting for cocktail receptions, private dinner parties, birthday & anniversary celebrations, showers, rehearsal dinner & receptions along with business meetings, conferences, seminars & sales functions.***

***For assistance in planning your next event, please contact our Private Party & Event Manager, Paula Green, at 760.930.8008 or [pkgreen@bistrowest.com](mailto:pkgreen@bistrowest.com)  
4960 Avenida Encinas  
Carlsbad, Ca 92008***

### **DINING OPTIONS**

***PRIVATE DINING*** - Our West Dining Room may be booked as a private area exclusive for your group. The room can accommodate up to 50-plus persons for full plated sit down service or up to 60 for a standup cocktail reception. Food and beverage minimum purchases apply for exclusive private use of the "West Room".

*The following Food & Beverage minimum purchases are required to reserve the West Room privately.*

***(From) Lunch (everyday) \$500.00 / Dinner (Sun-Thurs) \$1,000.00 / Dinner (Fri-Sat) \$2,000.00***

***PATIO DINING*** – The patio at Bistro West can entertain parties of up to 22 for seated dining, and 30 for cocktail receptions.

*The following Food & Beverage minimum purchases are required to reserve the Patio privately.*

***(From) Lunch (everyday) \$450.00 / Dinner (Sun-Thurs) \$750.00 / Dinner (Fri-Sat) \$950.00***

*A signed contract and valid credit card number will be required to confirm your private reservation. All private events may incur a cancellation fee if cancelled within 3 business days of the event.*

### **ADDITIONAL CHARGES:**

***DESSERT SERVICE FEE*** – Bistro West allows our private dining guests to bring in their own desserts for an additional service fee.

***CORKAGE FEE*** – \$15.00 per each 750ml bottle of wine.

***FULL AUDIO/VISUAL EQUIPEMENT*** - \$100.00 Additional Rental Fee

### **MENU OPTIONS**

*The following pages contain a variety of menu packages for cocktail receptions, lunches and dinners. These options are designed to serve as a starting point for your event. If you feel that your group would appreciate additional or different offerings from our menu, we will be pleased to create a customized menu to meet your specific needs.*

***All entrees are served with Chef's starch du jour & fresh vegetables. Banquet guest receive warm bread & butter and a choice of coffee, hot or iced tea, or milk, all other beverages are charged at normal menu price.***

***All Banquet Menus are subject to a 20% Service Fee and applicable Sales Tax***



## **HORS D'OEUVRES / STARTERS / APPETIZERS**

### **PRICED PER INDIVIDUAL SERVING**

Bruschetta \$2.00 ~ Calamari Fritti \$3.00 ~ Coconut Shrimp \$4.00  
Butternut Squash Tortellini \$3.50 ~ Turkey & Swiss Sliders \$3.00 ~ Marinated Beef Satay \$3.50  
Buffalo Chicken Wings \$3.00 ~ Beef Springrolls \$2.50

## **DINNER MENU PACKAGES**

### **TAMARACK \$38**

**Choice of:** Daily Soup or Salad (Select one-Mixed Greens or Caesar Salad)

#### **Choice of Entrée:**

Chicken Perigord  
Salmon with a Lemon Butter Sauce  
Braised Short Rib  
Penne Pomodoro

**Dessert :** Select 2 for a Custom Duo Dessert

### **THE VILLAGE \$48**

**Appetizer:** Calamari Fritti & Marinated Beef Satay

**Choice of:** Daily Soup or Salad (Select one-Mixed Greens or Caesar Salad)

#### **Choice of Entrée:**

Chicken Perigord  
Salmon with a Lemon Butter Sauce  
Mushroom Ravioli with Truffle Mushroom Ragu & Sea Scallops  
Steak Frites – Marinated Flatiron Steak

**Dessert:** Select 2 for a Custom Duo Dessert

### **CANNON COURT \$55**

**Appetizer:** Crispy Beef Springrolls & Buffalo Chicken Wings

**Choice of:** Daily Soup or Salad (Select one-Mixed Greens or Caesar Salad)

#### **Choice of Entrée:**

Herb Marinated Rotisserie Chicken  
Filet Mignon with Brandied Peppercorn Sauce (Cooked Medium)  
Seasonal Fresh Fish with Citrus Beurre Blanc  
Fettuccine Alfredo with Grilled Shrimp

**Dessert :** Select 2 for a Custom Duo Dessert

### **DESSERT CHOICES:**

Bread Pudding with Bourbon Caramel  
Passion Fruit Crème Brulee  
Key Lime Pie  
Chocolate Torte & Truffle  
Oreo Cookie Cheesecake



## **LUNCH MENU PACKAGES**

### **STRAWBERRY PATCH \$31**

**Choice of:** Daily Soup or Salad (Select one-Mixed Greens or Caesar Salad)

**Choice of Entrée:**

Chinese Chicken Salad

Homemade Beef Blend Cheeseburger with French Fries

Penne Pomodoro

Classic Homemade Lasagna

### **WINDMILL \$35**

**Choice of:** Daily Soup or Salad (Select one-Mixed Greens or Caesar Salad)

**Choice of Entrée:**

Chicken Perigord

Salmon with Lemon Butter Sauce

Bistro Classic Cobb Salad

Classic French Dip

**Dessert:** Select 2 for a Custom Duo Dessert

### **FLOWER FIELDS \$42**

**Appetizer:** Buffalo Chicken Wings and Beef Satay

**Choice of:** Daily Soup or Salad (Select one-Mixed Greens or Caesar Salad)

**Choice of Entrée:**

Herb Marinated Rotisserie Chicken

Fettuccine Alfredo with Grilled Shrimp

Seasonal Fresh Fish with Citrus Beurre Blanc

Steak Frites – Marinated Flatiron Steak

**Dessert:** Select 2 for a Custom Duo Dessert

### **DESSERT CHOICES:**

Bread Pudding with Bourbon Caramel

Passion Fruit Crème Brulee

Key Lime Pie

Chocolate Torte & Truffle

Oreo Cookie Cheesecake



**THE WEST \$65**

Appetizer:

**Coconut Shrimp & Steak Pomodoro Skewers**

Choice of Soup or Salad:

**Daily Soup**

**Select one-Mixed Greens or Caesar Salad**

Choice of Entrée:

**PAN SEARED AHI**

*Peppercorn-crust Ahi seared medium rare with cool center, stir fried vegetables,  
Yakisoba noodles, seared snow peas with Shitake sauce*

**FETTUCCHINI ALFREDO WITH GRILLED SHRIMP**

*Housemade Fettuccine, classic Alfredo sauce served with grilled shrimp  
~ available without shrimp ~*

**LAND & SEA**

*Filet tenderloin with brandied peppercorn sauce, served medium, with grilled shrimp,  
sauce Béarnaise, Chef's starch du jour & fresh vegetables*

**CHICKEN PERIGORD**

*Sautéed chicken breast with Forest mushrooms & Truffles  
Chef's starch du jour & fresh vegetables*

Select 2 for a Custom Duo Dessert:

**Bread Pudding with Bourbon Caramel**

**Passion Fruit Crème Brulee**

**Key Lime Pie**

**Chocolate Torte & Truffle**

**Oreo Cookie Cheesecake**

*All Banquet guests receive our delicious warm Ciabatta Bread and Butter, and a choice of Coffee, Hot or Iced Tea, or Milk.  
Sodas and all other beverages are charged at the normal menu price.*

**All Banquet Menus are subject to a 20% Service Charge and applicable Sales Tax.**