



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 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 function. 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 a service fee.

CORKAGE FEE - We appreciate the fact that many of our guests have personal wine cellars stocked with terrific wines, and would like to enjoy them while dining at Bistro West. For that reason, we allow our guests to bring in their own wine for a corkage fee of \$15.00 for each 750ml bottle.

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 mashed potatoes & 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 ~ Crispy Veggie Sushi Maki \$3.50
Chicken Mango Quesadilla \$2.00 ~ Marinated Beef Satay \$3.50 ~ Chicken Tikka Masala Kebabs \$3.00

DINNER MENU PACKAGES

TAMARACK \$35

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

Choice of Entrée:

Herb Marinated Rotisserie Chicken
Salmon with a Lemon Butter Sauce
Braised Short Rib
Penne Pomodoro

Dessert : Select 3 for a Custom Trio Dessert

THE VILLAGE \$45

Appetizer: Calamari Fritti & Beef Satay

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

Choice of Entrée:

Herb Marinated Rotisserie Chicken
Salmon with a Lemon Butter Sauce
Mushroom Ravioli with Truffle Mushroom Ragu & Sea Scallops
NY Strip Steak, caramelized onions & mushrooms, bleu cheese butter with dried cherry demi

Dessert: Select 3 for a Custom Trio Dessert

CANNON COURT \$51

Appetizer: Ahi Tuna Spring Rolls & Chicken Tikka Masala Kebabs

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

Choice of Entrée:

Chicken Cordon Bleu
Filet Mignon with Brandied Peppercorn Sauce (Cooked Medium)
Seasonal Fresh Fish with Citrus Beurre Blanc
Penne Pasta, Vodka Sauce & Sautéed Shrimp

Dessert : Select 3 for a Custom Trio Dessert

DESSERT CHOICES:

Bread Pudding with Bourbon Caramel
Passion Fruit Crème Brûlée
Key Lime Pie
Chocolate Torte & Truffle
Bananas Foster



LUNCH MENU PACKAGES

STRAWBERRY PATCH \$22

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

Choice of Entrée:

Chinese Chicken Salad
Homemade Beef Blend Cheese Burger with French Fries
Penne Pomodoro
Classic Homemade Lasagna

WINDMILL \$31

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

Choice of Entrée:

Herb Marinated Rotisserie Chicken
Salmon with Lemon Butter Sauce
Bistro Classic Cobb Salad
Classic French Dip

Dessert: Select 3 for a Custom Trio Dessert

FLOWER FIELDS \$38

Appetizer: Chicken Quesadilla and Beef Satay

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

Choice of Entrée:

Herb Marinated Rotisserie Chicken
Classic Homemade Lasagna
Seasonal Fresh Fish with Citrus Beurre Blanc
Braised Short Rib

Dessert: Select 3 for a Custom Trio Dessert

DESSERT CHOICES:

Bread Pudding with Bourbon Caramel
Passion Fruit Crème Brulee
Key Lime Pie
Chocolate Torte & Truffle
Bananas Foster



THE WEST \$61

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

*Seared medium rare peppered ahi steak, served with rice,
fresh vegetables & blood orange beurre blanc*

SEASONAL FRESH FISH

Served with lemon caper sauce, mashed potatoes & fresh vegetables

FETTUCCINI PESTO

*Pesto sauce, sundried tomatoes, pine nuts, chicken, Pecorino
~ available without chicken ~*

FILET MIGNON

*8 oz. filet tenderloin sautéed with brandied peppercorn sauce, served medium,
mashed potatoes & fresh vegetables*

NEW YORK STRIP STEAK

*Caramelized onions & mushrooms, bleu cheese butter with dried cherry demi,
mashed potatoes & fresh vegetables*

Select 3 for a Custom Trio Dessert:

Bread Pudding with Bourbon Caramel

Passion Fruit Crème Brulee

Key Lime Pie

Chocolate Torte & Truffle

Bananas Foster

*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.