

Bistro Campagne

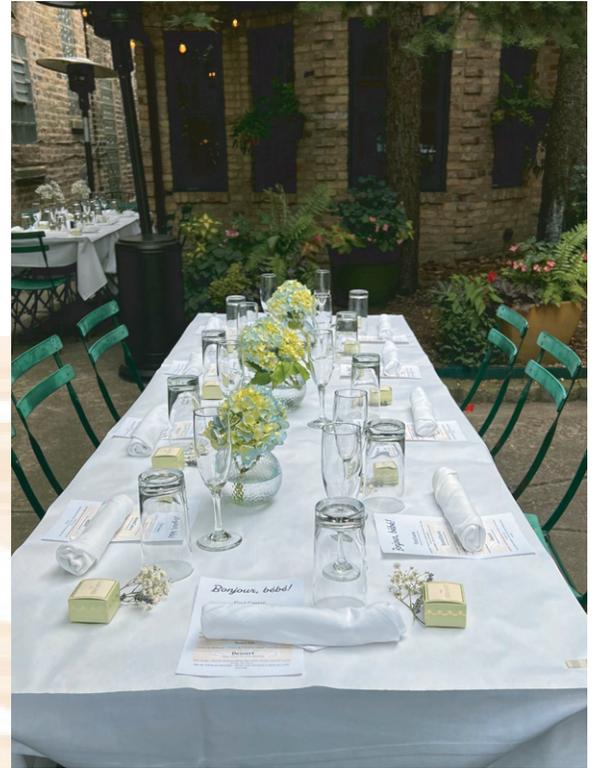
Private Events

For your special occasion, Bistro Campagne offers a seasonally changing menu of classic bistro fare that is based on the best products from local organic farmers.

From our beginning in the summer of 2002, Bistro Campagne has been committed to providing our guests with local, organic, and sustainable cuisine, truly bringing the farm and field fresh to your table.

Our private event setting is a charming blend of prairie-inspired décor with a lively Gallic spirit. “The Cottage,” which seats up to 48 guests, embodies a sense of welcome, ease, and fun conversation.

Should your party exceed 48 guests, we do offer a full restaurant buyout for up to 80 people.



Our dining packages have been designed to make the planning of your event as flexible as you need and offer a variety of price points and menu formats. The following pages contain sample party menus based on our current daily menu offerings. Keep in mind that these are just examples and we will happily work with you to design a menu suited to your specific needs that can be as simple or elaborate as you see fit. We will happily work around any dietary restrictions.

(Menu pricing and items subject to change due to market price or availability of specific items chosen for your menu)

Please do not hesitate to contact us if you have any further questions or need assistance planning your event in any way!



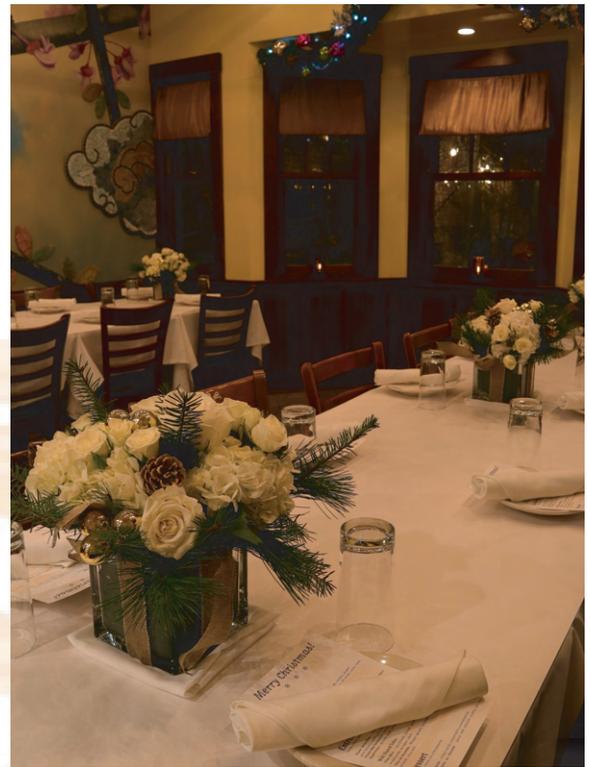
Claire Bern - Event Coordinator
clairebern.events@gmail.com
773-271-6100

Event Days & Times

We are currently booking dinner events Wednesday through Sunday, and brunch events Saturday and Sunday. For the time being, we are not booking weekday lunch events.

Brunch events run between the hours of 11a-3p. Dinner Events run between the hours of 6p-10p. Event hosts can arrive up to one hour before the start time if any decorating or set up is needed. Event hosts are responsible for any decor.

See next page for pricing information.



Cancellation Policy

In the event you need to cancel your event, the restaurant requires at least 2 weeks notice in order to receive your full deposit back. Events canceled less than 2 weeks before the event date will not receive a refund.

Due to additional scheduling and food prep, events must be booked no later than 3 weeks prior to the event date, and menus must be finalized 2 weeks before the event.

Pricing

For private events, we operate using a food and beverage minimum. F/B minimums vary depending on the day and time of your event, and are subject to change. The minimum **does not include tax or gratuity**—an automatic 20% tip will be added to the total after tax.

Should your party not hit the F/B minimum, a subsequent room fee will be charged to make up the difference.

We require a 50% deposit of the minimum in order to secure your event date.

Dinner F/B Minimums

	Half Cottage <small>Up to 24 Guests</small>	Full Cottage <small>25-48 Guests</small>
Wednesday	\$1,250	\$2,500
Thursday	\$1,750	\$3,500
Friday/Saturday	\$3,000	\$6,000
Sunday	\$1,750	\$3,500

Brunch F/B Minimums

	Full Cottage <small>Up to 48 Guests</small>
Saturday/Sunday	\$1,250

Due to our limited capacity, any party above 8 guests will fall under the veil of private events. We are unable to seat other tables in the same area as groups of 9 or more. Because of this, **F/B minimums are non-negotiable.**

Please note all bookings are for our indoor cottage area. Weather permitting, we offer the inclusion of our patios for an additional charge. Each patio incurs a fee equivalent to the half cottage f/b minimum for that night.

Each patio can seat up to 20 guests comfortably.

Dinner (3 course)
(\$55 per person)

Pain et Beurre – Baguette with butter

First Course

select 2 options from below

Soupe à l'Oignon Gratinée - French onion soup

Salade Maison - Mixed greens, cucumber, radish, shallots, Comte, herbs, crouton, basil vinaigrette

Salade de Lyonnaise - Frisée, shallots, bacon lardons, radish, 6-minute egg, crouton, dijonnaise

Croquettes aux Champignons - Panko-crusted mushroom-goat cheese croquettes, whipped truffle-leek cream

Entrée Course

select 3 options from below

Truite Amandine - Rainbow trout, roasted cauliflower, fingerling potatoes, pearl onions, capers, fine herbs, almond beurre blanc

Gnocchi Parisienne - Pâté à choux dumplings, butternut squash, brussels sprouts, pearl onions, comte, pepitas, sage-beurre noisette

Poulet Rôti Forestière - Naturally raised roasted chicken, wild mushroom ragout, and onion frites

Steak Frites - Sustainably raised Bavette Steak, bordelaise sauce, maître d'hôtel butter, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

Pain Perdu aux Figs - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

Pot-de-Crème au Chocolate – Dense milk chocolate pudding & Crème Chantilly

Dinner (4 course)
(\$70 per person)

First Course

Soupe à l'Oignon Gratinée - French onion soup

Salade Maison - Mixed greens, cucumber, radish, shallots, Comte, herbs, crouton, basil vinaigrette

Second Course

Moules Meunière - PEI Mussels, white wine, shallots, garlic, fine herbs, crostini

Croquettes aux Champignons - Panko-cruste mushroom-goat cheese croquettes, whipped truffle-leek cream

Entrée Course

select 3 options from below

Truite Amandine - Rainbow trout, roasted cauliflower, fingerling potatoes, pearl onions, capers, fine herbs, almond beurre blanc

Gnocchi Parisienne - Pâté à choux dumplings, butternut squash, brussels sprouts, pearl onions, comte, pepitas, sage-beurre noisette

Poulet Rôti Forestière - Naturally raised roasted chicken, wild mushroom ragout, and onion frites

Steak Frites - Sustainably raised Bavette Steak, bordelaise sauce, maître d'hôtel butter, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

Pain Perdu aux Figs - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

Pot-de-Crème au Chocolate – Dense milk chocolate pudding & Crème Chantilly

Weekend Brunch (Sample 1)*

(\$35 per person)

**available Saturday & Sunday*

First Course

select 3 options from below

Quiche - Lorraine: House ham, gruyère cheese, bacon lardons OR **Veggie:** Spinach, shallots, gruyère cheese

**Gluten free prep: Made as an omelet*

**Please choose one side: Artisanal salad, fruit salad, country potatoes*

Pain Perdu - Crème brûlée brioche, cream cheese mousse, almond streusel, chantilly crème, orange crème anglaise

Tartine D'Avocat - Avocado, roasted fennel, arugula, pickled red onion, radish, citrus vinaigrette, 6-minute egg

Croque Madame - House ham, gruyère cheese, mornay, sunnyside egg, pommes frites

Bistro Burger - Grass-fed beef patty, bacon, brie cheese, caramelized onions, truffle aioli, brioche bun, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

Pain Perdu aux Figs - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

Pot-de-Crème au Chocolate - Dense milk chocolate pudding & crème chantilly

Weekend Brunch (Sample 2)*

(\$40 per person)

**available Saturday & Sunday*

First Course

Soupe à l'Oignon Gratinée - French onion soup

Salade Maison - Mixed greens, cucumber, radish, shallots, comte, herbs, crouton, basil vinaigrette

Second Course

select 3 options from below

Quiche - Lorraine: House ham, gruyère cheese, bacon lardons OR **Veggie:** Spinach, shallots, gruyère cheese

**Gluten free prep: Made as an omelet*

**Please choose one side: Artisanal salad, fruit salad, country potatoes*

Pain Perdu - Crème brûlée brioche, cream cheese mousse, almond streusel, chantilly crème, orange crème anglaise

Tartine D'Avocat - Avocado, roasted fennel, arugula, pickled red onion, radish, citrus vinaigrette, 6-minute egg

Croque Madame - House ham, gruyère cheese, mornay, sunnyside egg, pommes frites

Bistro Burger - Grass-fed beef patty, bacon, brie cheese, caramelized onions, truffle aioli, brioche bun, pommes frites

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

Pain Perdu aux Figs - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

Pot-de-Crème au Chocolate - Dense milk chocolate pudding & crème chantilly

Weekend Brunch (Sample 3)*

(\$45 per person)

**available Saturday & Sunday*

First Course

select 2 options from below

Soupe à l'Oignon Gratinée - French onion soup

Salade Maison - Mixed greens, cucumber, radish, shallots, comte, herbs, crouton, basil vinaigrette

Salade de Lyonnaise - Frisée, shallots, bacon lardons, radish, 6-minute egg, crouton, dijonnaise

Second Course

select 3 options from below

Quiche - Lorraine: House ham, gruyère cheese, bacon lardons OR **Veggie:** Spinach, shallots, gruyère cheese

**Gluten free prep: Made as an omelet*

**Please choose one side: Artisanal salad, fruit salad, country potatoes*

Pain Perdu - Crème brûlée brioche, cream cheese mousse, almond streusel, chantilly crème, orange crème anglaise

Tartine D'Avocat - Avocado, roasted fennel, arugula, pickled red onion, radish, citrus vinaigrette, 6-minute egg

Croque Madame - House ham, gruyère cheese, mornay, sunnyside egg, pommes frites

Bistro Burger - Grass-fed beef patty, bacon, brie cheese, caramelized onions, truffle aioli, brioche bun, pommes frites

Petit Steak aux Œufs - 5oz Bavette steak, bordelaise sauce, sunnyside egg, country potatoes

Dessert Course

select 2 options from below

Crème Brûlée - Chilled vanilla custard with a caramelized top

Pain Perdu aux Figs - House-made brioche bread pudding, figs, brown butter with caramel sauce & vanilla ice cream

Pot-de-Crème au Chocolate - Dense milk chocolate pudding & crème chantilly

Sides

(sides can be added to any menu for an additional charge and are served family style, we recommend 1 dish per 3 people)

Carottes - Roasted baby carrots, pearl onions, smoked beet purée, beet crumble, orange, persillade

Champignons et Brocolini - Mushrooms, brocolini, pickled red onions, 6-minute egg, mornay, pickled mustard seeds, rosemary, black winter truffles

Pommes Purée - Potatoes, garlic confit, bone marrow butter, fine herbs

Gratin de Macaroni - Gruyère & emmental cheese, herb bread crumbs

Pommes Frites Terre - French fries, herbs, aioli

Oignon Frites Terre - Fried onions, herbs, aioli



Beverage / Wine / Cocktails

Bottles of wine are billed per consumption and generally range from \$48 to \$90 per bottle in price. Average number of bottles needed for a party is usually 1 bottle per 2 to 3 guests. You may always set a limit on consumption if necessary. We can always bring in higher end wines for your event as well. Most groups will choose a white and a red and sometimes a sparkling wine for cocktail receptions. We will be happy to work with you to design a wine program to fit your needs in any way.

Non-alcoholic beverages and cocktails are priced per consumption although beverage packages can be purchased for cocktail parties if desired. You may certainly choose to not offer cocktails and only offer wine.

