

Private Dining, Weddings, & Events



BISTRO
du Midi

Fête, Soirée, Dîner d'affaire



Comfort, elegance, and exceptional cuisine set the stage for unforgettable events. With unrivaled views of Boston's famed Public Garden, private dining at Bistro du Midi allows you to offer your guests the best of our space and Chef Sisca's inspired menus. Select from lunch, brunch, and evening packages for all occasions. With Chef Partner Robert Sisca at the helm, guests will experience carefully conceived dishes that speak for themselves, as the freshest locally-sourced ingredients take center stage.

We offer private group options from 6 to 200 guests for all types of occasions including business engagements and office events, to holidays, family celebrations and weddings. Choose from private, semi-private and full dining room options.



Our Spaces



OUR SPACES

- The Alcove
- The Wine Room
- The Bistro
- The Dining Room
- The Entire Restaurant

OUR MENUS

- Three-Course Dinner**
Tier 1 - 110
Tier 2 - 130
- Four-Course Dinner** 150
- Three-Course Lunch** 68
- Three-Course Brunch** 68
- Canapes & Reception**

The Alcove



CAPACITY: 12 GUESTS

Bistro du Midi's Alcove is located on the second floor, is a cozy semi-private table. With walls on three sides the fourth remains open to the dining room, allowing guests to enjoy the energy and vibrancy of Bistro du Midi.

A sheer curtain provides some additional privacy.

The Wine Room



CAPACITY: 30 GUESTS

Bistro du Midi's Wine Room, located on the second floor, is great for intimate celebrations or business dinners. It is a beautifully appointed space with rustic Provencal Farm Table. The room features gorgeous views of Boston's Public Gardens on one side and our extensive wine cellar on the other. Separated from the main dining room by handsome sliding barn doors, this room can accommodate parties from 10 to 30.

The Wine Room can be set to accommodate up to 16 guests at a single table or up to 24 at two tables with enough additional space for a small standing reception, or up to 26 as the comfortable maximum. We can do up to 30 if necessary. Due to size restrictions in the Wine Room we do not allow AV Equipment or presentation screens in the room.

The Wine Bar



CAPACITY: 6-30 GUESTS

Our Second Floor Wine Bar can accommodate up to 30 guests for a cocktail reception on its own or prior to dinner in our Wine Room. The sophisticated marble bar provides a welcoming spot to enjoy drinks and hors d'oeuvres with views of the public garden and a front seat peak into the excitement of the kitchen.

The Bistro



CAPACITY:

Cocktail Reception: 55 Guests

Seated Dinner: 30 Guests

The Bistro is located on the ground floor which features a horseshoe-shaped bar with a traditional bistro zinc top, surrounded by tan bentwood bar stools. With wall length banettes and the outdoor terrace spilling through mahogany foldaway doors, the Bistro is the ideal location for cocktail receptions prior to your dinner in our main dining room.

The Dining Room



CAPACITY:

Cocktail Reception: 150 Guests

Cocktail Reception + Seated Dinner: 75 Guests

Seated Dinner: 130 Guests

Our Dining Room on the second floor is the perfect spot for any occasion. Enjoy our comfortable yet elegant space with custom settees, floor lamps, and dark mahogany tables. The textured Venetian plaster walls hold vibrant art by local artists commissioned especially for Bistro du Midi. Complete with a twelve seat marble bar, we can arrange the floor to accommodate plated dinners and cocktail receptions for a variety of size groups.



Full Restaurant

DINING ROOM & BISTRO



CAPACITY:

Cocktail Reception: 200 Guests

Cocktail Reception + Seated Dinner: 130 Guests

Bistro du Midi is available for full restaurant buyouts, giving you the flexibility to plan a larger event or use the restaurant to accommodate your unique set-up needs. Please inquire with our sales manager for pricing and details.



SEATED-THREE COURSE MEAL

Tier 1 - Dinner Menu

120
per person

Up to 11 guests: full private dining menu available

12 to 50 guests: select three items per course

50+ guests + Restaurant Buyouts: select two items per

FIRST COURSE (choose three)

To add additional items from the list below, please add +8 to your menu price.

Arugula & Endive Salad bleu cheese, walnut, radish, autumn vegetables

Kale Caesar Salad parmigiano, fougasse croutons, white anchovy

Black Truffle Cauliflower Soup foraged mushroom, sweet potato, burgundy truffle

Tuna Tartare sesame, avocado, lobster dashi, plankton tuille*

Golden Beet Salad lardon, goat cheese, egg, frisée, fougasse

Spanish Octopus pine nut, smoked fingerling, castelvetrano olive, caper, chorizo oil*

Ora King Salmon Crudo pear, cabbage, fresno, buttermilk vinaigrette*

American Wagyu Beef Tartare corinchon, shallot, quail egg, osetra caviar*

A5 Japanese Wagyu crispy potato, cauliflower, pomegranate, béarnaise*

add \$30 per order for all group sizes

SECOND COURSE (choose three)

To add additional items from the list below, please add +10 per person to your menu price.
A seasonal vegetarian entree is always available in addition to your selections.

Beet Gnocchi goat cheese, apple, pumpkin seed, basil

Roasted Cod chorizo, clams, broccolini, pepperoncini*

Ora King Salmon lardon, brussel sprout, cippolini onion, brown butter squash emulsion*

Green Circle Roasted Chicken chou farci, foraged mushroom, sauce blanquette*

La Belle Farms Duck Breast chestnut, foie gras barbajuan, celery root, kale*

Prime Bavette pommes purée, spinach, black truffle bordelaise*

THIRD COURSE (choose three)

To add additional items from our à la carte menu, please add +6 per person to your menu price.

Crème Brûlée vanilla custard, cinnamon sugar palmier

Apple Bavarian cinnamon dacquoise, roasted apples, caramel

Pumkpin Torte dulcey cremeux, malt crunch, pumpkin cake

Sorbet Selection chef's seasonal flavors

ENTRÉE ACCOMPANIMENTS

{ Select two } Add +15 per person

{ Select three } Add +20 per person

Honeynut Squash

pine nut, apple, sage, brown butter

Baby Brussels Sprouts

almonds, pancetta, lime

Wild Mushrooms

wilted romaine, apple, black garlic vinaigrette

Pommes Purée

garlic butter, chives

Pommes Frites

piment d'espelette

SOUFFLÉS

{For parties of 16 or less}

Add +25 per order

Dark Chocolate

valrhona, dark chocolate, chantilly
gluten-free

Maple

maple, vanilla, chantilly
gluten-free

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SEATED-THREE COURSE MEAL

Tier 2 - Dinner Menu

140
per person

Up to 11 guests: full private dining menu available

12 to 50 guests: select three items per course

50+ guests + Restaurant Buyouts: select two items per course

FIRST COURSE (choose three)

To add additional items from the list below, please add +8 to your menu price.

Arugula & Endive Salad bleu cheese, walnut, radish, autumn vegetables

Kale Caesar Salad parmesan, fougasse croutons, white anchovy

Black Truffle Cauliflower Soup foraged mushroom, sweet potato, burgundy truffle

Tuna Tartare sesame, avocado, lobster dashi, plankton tuile*

Golden Beet Salad lardon, goat cheese, egg, frisée, fougasse

Spanish Octopus pine nut, smoked fingerling, castelvetrano olive, caper, chorizo oil*

Ora King Salmon Crudo pear, cabbage, fresno, buttermilk vinaigrette*

American Wagyu Beef Tartare corinchon, shallot, quail egg, osetra caviar*

Foie Gras Terrine banana, walnut, cherry

A5 Japanese Wagyu crispy potato, cauliflower, pomegranate, béarnaise*

add \$30 per order for all group sizes

SECOND COURSE (choose three)

To add additional items from the list below, please add +10 per person to your menu price.
A seasonal vegetarian entree is always available in addition to your selections.

Beet Gnocchi goat cheese, apple, pumpkin seed, basil

Seared Scallop chorizo, clams, fat moon mushroom, bok choy, lemongrass "chowder"*

Ora King Salmon lardon, brussel sprout, cippolini onion, brown butter squash emulsion*

Green Circle Roasted Chicken chou farci, foraged mushroom, sauce blanquette*

La Belle Farms Duck Breast chestnut, foie gras barbajuan, celery root, kale*

Greater Omaha Filet Mignon pommes purée, almonds, romanesco, baby brussels, bordelaise*

-OR-

Prime Brandt NY Strip potato confit, shallot, watercress, sauce au poivre*

THIRD COURSE (choose three)

To add additional items from our a la carte menu, please add +6 per person to your menu price.

Crème Brûlée vanilla custard, cinnamon sugar palmier

Apple Bavarian cinnamon dacquoise, roasted apples, caramel

Pumpkin Torte dulcey cremeux, malt crunch, pumpkin cake

Sorbet Selection chef's seasonal flavors

ENTRÉE ACCOMPANIMENTS

{Select two} Add +15 per person

{Select three} Add +20 per person

Honeynut Squash

pine nut, apple, sage, brown butter

Baby Brussels Sprouts

almonds, pancetta, lime

Wild Mushrooms

wilted romaine, apple,
black garlic vinaigrette

Pommes Purée

garlic butter, chives

Pommes Frites

piment d'espelette

SOUFFLÉS

{For parties of 16 or less}

Add +25 per order

Dark Chocolate

valrhona, dark chocolate, chantilly
gluten-free

Maple

maple, vanilla, chantilly
gluten-free



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Tier 3 - Dinner Menu

160
per person



Up to 11 guests: full private dining menu available

12 to 50 guests: select three items per course

50+ guests + Restaurant Buyouts: select two items per

FIRST COURSE (choose four)

To add additional items from the list below, please add +8 to your menu price.

Tuna Tartare sesame, avocado, lobster dashi, plankton tuile*

Spanish Octopus pine nut, smoked fingerling, castelvetrano olive, caper, chorizo oil*



Ora King Salmon Crudo pear, cabbage, fresno, buttermilk vinaigrette*

Foie Gras Terrine banana, walnut, cherry

American Wagyu Beef Tartare corinchon, shallot, quail egg, osetra caviar*

A5 Japanese Wagyu crispy potato, cauliflower, pomegranate, béarnaise*

add \$30 per order for all group sizes

SECOND COURSE

Arugula & Endive Salad bleu cheese, walnut, radish, autumn vegetables

Kale Caesar Salad parmigiano, fougasse croutons, white anchovy

Golden Beet Salad lardon, goat cheese, egg, frisée, fougasse

Black Truffle Cauliflower Soup foraged mushroom, sweet potato, burgundy truffle

THIRD COURSE (choose four)

To add additional items from the list below, please add +10 per person to your menu price.

A seasonal vegetarian entree is always available in addition to your selections.

Beet Gnocchi goat cheese, apple, pumpkin seed, basil

Seared Scallop chorizo, clams, fat moon mushroom, bok choy, lemongrass "chowder"*

Ora King Salmon lardon, brussel sprout, cippolini onion, brown butter squash emulsion*

Green Circle Roasted Chicken chou farci, foraged mushroom, sauce blanquette*

La Belle Farms Duck Breast chestnut, foie gras barbajuan, celery root, kale*

Greater Omaha Filet Mignon pommes purée, almonds, romanesco, baby brussels, bordelaise*

-OR-

Prime Brandt NY Strip potato confit, shallot, watercress, sauce au poivre*

FOURTH COURSE

To add additional items from our a la carte menu, please add +6 per person to your menu price.

Crème Brûlée vanilla custard, cinnamon sugar palmier

Apple Bavarian cinnamon dacquoise, roasted apples, caramel

Pumpkin Torte dulcey cremeux, malt crunch, pumpkin cake

Sorbet Selection chef's seasonal flavors

ENTRÉE ACCOMPANIMENTS

{ Select two } Add +15 per person

{ Select three } Add +20 per person

Honeynut Squash

pine nut, apple, sage, brown butter

Baby Brussels Sprouts

almonds, pancetta, lime

Wild Mushrooms

wilted romaine, apple, black garlic vinaigrette

Pommes Purée
garlic butter, chives

Pommes Frites
piment d'espelette

SOUFFLÉS

{For parties of 16 or less}

Add +25 per order



Dark Chocolate

valrhona, dark chocolate, chantilly
gluten-free

Maple

maple, vanilla, chantilly
gluten-free

SEVEN-COURSE MEAL

195
per person

Chef's Seasonal Tasting Menu



*For parties of 16 or less

Amuse Bouche chef's daily creation*

Sommelier Selected Champagne Toast

Nantucket Bay Scallop Crudo black winter truffle, blood orange, snow tuille*

Trimbach, Pinot Blanc, Alsace 2022 | Darjeeling Sparkling

Dover Sole almond, kale, caper, parsley, beurre noisette*

Julien Schaaf, Riesling, Rosacker Alsace Grand Cru 2020 | De la Terra Lion's Mane Tea

Seared Foie Gras walnut, banana, cherry

Chateau Coutet, Barsac 2008

White Truffle Tagliatelle truffle crème, parmigiano, chive, fresh alba white truffles

Diego Conterno, Barolo 2017 | Spirulina Lebanese Lemonade

Rosewood American Wagyu strip loin, short rib, winter squash purée, braised endive*

Lionnet, Terre Brûlée, Cornas 2018 en Magnum | Rosemary Cassis Jus

Pomegranate Bombe cinnamon mousse, orange & pomegranate granita

Cave Messias Late Bottled Vintage, Port 2017 | Coffee Milk Punch

SEATED THREE-COURSE MEAL

Lunch Menu

68
per person

Up to 11 guests: full private dining menu available

12 to 30 guests: select three items per course

30+ guests + Restaurant Buyouts: select two items per course

ENTRÉE ACCOMPANIMENTS

{ Select two } Add +15 per person

{ Select three } Add +20 per person

FIRST COURSE

Arugula & Endive Salad bleu cheese, walnut, radish, autumn vegetables



Kale Caesar Salad parmesano, fougasse croutons, white anchovy

Ora King Salmon Crudo pear, cabbage, fresno, buttermilk vinaigrette*

Black Truffle Cauliflower Soup foraged mushroom, sweet potato, burgundy truffle

Tuna Tartare sesame, avocado, lobster dashi, plankton tuile*

Golden Beet Salad lardon, goat cheese, egg, frisée, fougasse

American Wagyu Beef Tartare corinchon, shallot, quail egg, osetra caviar*

Baby Brussels Sprouts

almonds, pancetta, lime

Pommes Frites

piment d'espelette

SECOND COURSE

Chopped Salad iceberg lettuce, bacon, egg, avocado, onion, bleu cheese

Wild Mushrooms

wilted romaine, apple,
black garlic vinaigrette

Beet Gnocchi goat cheese, apple, pumpkin seed, basil

Croque Monsieur black forest ham, mornay, gruyère

Croque Madame black forest ham, mornay, gruyère, sunny side eggs*

Grilled Chicken Sandwich smoked bacon, lettuce, tomato, calabrian chili aioli*

Steak Frites prime bavette, truffle parmesan frites, beurre maître d'hôtel*
(add +8 per person for all group sizes)

Faroe Island Salmon fresh garbanzo, asparagus, spring pea wasabi emulsion*
(add +8 per person for all group sizes)

SOUFFLÉS

{For parties of 16 or less}

Add +25 per order



Dark Chocolate

valrhona, dark chocolate, chantilly
gluten-free

Maple

maple, vanilla, chantilly
gluten-free

THIRD COURSE

Crème Brûlée vanilla custard, cinnamon sugar palmier

Apple Bavarian cinnamon dacquoise, roasted apples, caramel

Pumkpin Torte dulcey cremeux, malt crunch, pumpkin cake

Sorbet Selection chef's seasonal flavors



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SEATED THREE-COURSE MEAL

Brunch Menu

68
per person

Up to 11 guests: full private dining menu available

12 to 30 guests: select three items per course

30+ guests + Restaurant Buyouts: select two items per course

FIRST COURSE

Arugula & Endive Salad bleu cheese, walnut, radish, autumn vegetables

Kale Caesar Salad parmigiano, fougasse croutons, white anchovy

Ora King Salmon Crudo pear, cabbage, fresno, buttermilk vinaigrette*

French Onion Soup gruyère, sherry, crostini

Tuna Tartare sesame, avocado, lobster dashi, plankton tuile*

American Wagyu Beef Tartare corinchon, shallot, quail egg, osetra caviar*

Golden Beet Salad lardon, goat cheese, egg, frisée, fougasse

Acai Bowl banana, berries, granola

SECOND COURSE

Beet Gnocchi GOAT CHEESE, APPLE, PUMPKIN SEED, BASIL

Chopped Salad iceberg lettuce, bacon, egg, avocado, onion, bleu cheese

Ricotta Pancakes almond, toasted coconut, blueberry, maple syrup

Salmon Benedict smoked grapefruit tea-cured salmon, lemon chive hollandaise*

Prosciutto Benedict prosciutto, lemon chive hollandaise*

Croque Monsieur black forest ham, mornay, gruyère

Croque Madame black forest ham, mornay, gruyère, sunny side eggs*

Bavette Steak & Eggs poached farm eggs, beurre maître d'hôtel, sourdough toast*
(add +8 per person for all group sizes)

THIRD COURSE

Crème Brûlée vanilla custard, cinnamon sugar palmier

Apple Bavarian cinnamon dacquoise, roasted apples, caramel

Pumkin Torte dulcey cremeux, malt crunch, pumpkin cake

Sorbet Selection chef's seasonal flavors

CHEF'S CHOICE VEINNOISERIE

Add +7 per person

selection of fresh baked pastries

ENTRÉE ACCOMPANIMENTS

Add +15 per person



{ Select two }

Homefries

Bacon or Sausage

Pommes Frites

Sourdough Toast

SOUFFLÉS

{For parties of 16 or less}

Add +25 per order



Dark Chocolate
valrhona, dark chocolate, chantilly
gluten-free

Maple

maple, vanilla, chantilly
gluten-free



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Canapé & Reception

CANAPÉS

*minimum order of 12 pieces per order
choose up to 5 selections*

Whipped Ricotta **5 per piece**
black garlic, chili, crostini

Seasonal Soup **5 per piece**
chef's rotating selection

Chicken Skewer **6 per piece**
herbs de provence, lemon oil

American Wagyu Beef Tartare **9 per piece**
marcona almond, quail egg, black truffle*

Petit Croque Monsieur **6 per piece**
black forest ham, mornay, gruyère

Ribeye Steak **10 per piece**
heirloom tomato, maitake mushroom*

Lamb Belly Bahn Mi **10 per piece**
pickled carrot, cucumber, cilantro, mint

Tuna Tartare **8 per piece**
sesame, radish, avocado, cucumber*

Bacon Wrapped Daube **10 per piece**
braised short rib, wagyu bacon, chives

French Onion Boule **9 per piece**
french onion soup, comté cheese, wheat bun

Stuffed Artichokes **8 per piece**
breaded artichoke, goat cheese, parmesan & cream

Chicken & Cheese Empanada **8 per piece**
chicken & cheddar cheese, blue corn dough, cilantro

Three Onion & Brie Tart **8 per piece**
triple cream brie, leek, chives, tomato

Shiitake Leek Spring Roll **8 per piece**
shiitake, leek, carrot, ginger

Fig & Fontina **8 per piece**
fig, fontina cheese, lavender, herbs

PREMIUM CANAPÉS

minimum order of 12 pieces per order

Island Creek Oysters **20 per piece**
santa barbara uni or kaluga caviar, mignonette*

A5 Striploin **20 per piece**
osetra caviar, crème fraîche, brioche*

Maine Lobster Croissant **20 per piece**
black truffle*

Black Bass Tartare **20 per piece**
osetra caviar, saffron crisp*

Scallop Crudo **20 per piece**
osetra caviar, pomegranate, fresno foam*

CHEESE & CHARCUTERIE

Cheese Board **add +14 per person**

Charcuterie Board **add +14 per person**

RAW BAR

Oysters **5 per piece**

Local Clams **2.5 per piece**

Shrimp Cocktail **5.5 per piece**

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Canapé & Reception

SIDE DISHES

{Select two} Add 15 per person

{Select three} Add 20 per person

Pommes Frites piment d'espelette

Pommes Purée garlic butter, chives

Wild Mushrooms wilted romaine, apple, black garlic vinaigrette

Grilled Asparagus walnut, goat cheese, thyme

Sweet Corn pancetta, lime, parsley

CARVING STATION

Chateau of Prime Filet sauce au poivre 54 per person

Ora King Salmon blood orange beurre blanc 45 per person

Duck Breast duck leg confit, flageolet beans 45 per person

PASTA STATION

{Select 2} \$25 per person

Beet Gnocchi goat cheese, apple, pumpkin seed, basil

Cavatelli hopkins farm lamb ragoût

Saffron Tagliatelle jumbo lump crab, uni crème, bottarga

FLATBREAD STATION

Margherita 24 per flatbread

tomato, fresh mozzarella, basil, parmesan

French Onion 27 per flatbread

prosciutto, caramelized onion, fig, raclette cheese

Truffle 28 per flatbread

wild mushroom, arugula, lemon

PETITE FOUPS

minimum order of
12 pieces per order

Madeleines 3 per piece

Financiers 4 per piece

Lemon Tarts 4 per piece

Fruit Tarts 4 per piece

Eclairs 4 per piece

Profiteroles 4 per piece

Apple Tart 4 per piece

VERRINES

minimum order of
12 pieces per order

Crème Brûlée 5 per verrine

Pot de Crème 5 per verrine

Frazier 5 per verrine

Seasonal Fruit Mousse 5 per verrine

Chocolate Mousse 5 per verrine



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Wine & Beverage



BAR SERVICE

Bistro du Midi offers a full selection of spirits, beer, specialty cocktails, and non-alcoholic beverages for your event guests. Choose from two pricing categories: either charged based on consumption and served as ordered by the service team, or a pre-set bar with limited offerings and charged a flat rate per person. There are pricing tiers in each category to help limit the selections to meet your needs. We are happy to work with you to curate further or perhaps design a specialty cocktail to pass as your guests arrive. Bottled still and/or sparkling can be offered in lieu of iced water upon request.

WINE SERVICE

With over 200 references on the Bistro du Midi Wine list, there is certainly something for every taste and budget. For all Wine Room or Buyout events we require wine to be selected in advance. Peruse and select from our wine list, or work directly with our sommelier to select the perfect red and white for any occasion. Expand the selection to include a sparkling choice for celebration or perhaps a dessert wine course to accompany cheese and dessert.

Seven-course menu / Price may vary

Enjoy a custom wine experience in which our Sommelier will select wine to accommodate each course on the tasting menu.

Meet The Team



Errol Joseph
General Manager, Maitre D

Hailing from The Berkshires, Errol started working at esteemed restaurants at a young age. These early jobs inspired him to earn a degree in Hospitality Management and further hone his expertise in the dining rooms of The White Elephant Resort in Nantucket, The Copley Plaza Hotel in Boston, and as the Wine Director at Tosca Restaurant in Hingham Harbor. Most recently, he has directed the food & beverage operations at Mirbeau Inn & Spa in The Pinehills in Plymouth. Errol is highly involved with the Court of Master Sommeliers and has exclusively managed restaurants awarded for their wine programs by Wine Spectator.



Catherine Dineen
Sales Manager

With more than a decade of hospitality experience, Catherine has a passion for delivering exceptional, personalized dining experiences. Working in some of the most notable restaurants in Boston as a server, bartender and manager has provided a deep understanding of guest needs, event logistics as well as the nuances of fine dining environments. Whether hosting an intimate dinner, a corporate gathering or a special celebration, Catherine ensures every element is tailored to perfection.



Benjamin Chesna
Beverage Director

Ben brings bicoastal experience and expertise to his role as Beverage and Wine Manager. Originally moving to Aspen to pursue snowboarding, Ben ended up falling in love with hospitality. In Aspen, he led the beverage program at fine-dining institutions Casa Tua Aspen and Bosq. Ben then headed west to Los Angeles to help Wolfgang Puck's Spago win a Wine Spectator Grand Award. Ben is excited to return to his home state. Ben holds an Advanced Certification with the Court of Master Sommeliers and is a Master's candidate. When not serving cocktails and opening bottles, he enjoys hiking in the woods and cheering on the Pats.

Meet The Team



Tab Volpe first ignited his passion for the culinary arts at Johnson & Wales University and honed his talent with experience at many of Boston's culinary institutions like The Langham Hotel in Boston, The Mandarin Oriental Hotel, and No. 9 Park. Before joining Himmel Hospitality Group, he oversaw all baking, dessert, and pastry programming for Chef Barbara Lynch's restaurants. Tab, a connoisseur of classic French desserts, delivers bold flavor, unique components, and artistic presentation.

Tab Volpe

Executive Pastry Chef

ADDITIONAL DETAILS

All food and beverages are subject to a 7% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. A suggested gratuity of 20% will be added to the check the night of the event, which may be increased or decreased by you at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. All food and beverage charges are subject to a 7% state sales tax. Groups or organizations claiming tax-exempt status must provide Bistro du Midi with a copy of their exemption certificate prior to the event date.

All charges will be presented on one guest check. Payment must be made at the immediate conclusion of the event in the form of cash or credit card. Alternative forms of payment may be accepted with prior agreement, and multiple forms of payment may be provided.

PLEASE NOTE

- Every menu will have a 'silent vegan and vegetarian option' written at the bottom.
- Children can order a la carte children's menu items when applicable.
- All allergies and dietary limitations will be accommodated according to available options, and determined during ordering. Please alert your server to any of these restrictions.
- Menu items are subject to change according to seasonality. If an item is unavailable, suitable alternatives will be made available to select from.
- We are happy to assist with floral arrangements, table linens or any other decorations.



272 Boylston Street
Boston, Massachusetts 02116

BISTRODUMIDI.COM

Instagram: @bistrodumidi

MONDAY-THURSDAY

Lunch 12–3pm; Dinner 5–9:30pm

FRIDAY

Lunch 12–3pm; Dinner 5–10pm

SATURDAY

Brunch 11–3:30pm; Dinner 5–10pm

SUNDAY

Brunch 11–3:30pm; Dinner 5–9:30pm

CONTACT US

Catherine Dineen
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617.279.0879 ext. 4013