



Date:

Dear,

Thank you for choosing Bistro Moulin for your upcoming event on _____. Your private dining will provide an intimate, professional, and dramatic setting that can captivate and inspire.

Bistro Moulin caters to Lunch or Dinner events.

Our expert team will work with you to design a unique meal that we hope you and your guests will remember for years to come.

All our private dining room menus are prepared with original flavors, using fresh and sustainable ingredients. We also offer many options to enhance and customize your dining experience; from the selection of passed hors d'oeuvres and cheese and antipasti displays to the addition of special courses to add to the enjoyment of your evening.

Our Executive Chef Federico Rusciano is a Certified Sommelier and will be available to guide you with your wine and spirit selections to pair perfectly with our cuisine. Our focused wine list offers a great value between quality and price. If you like a special wine not available on our wine list let us know and we will go to great extent to get it for you.

After you have added your details and special requests, please sign the agreement and email pages 2, 3 and 4 to me at the address below. We look forward to providing you and your guests with an unforgettable experience, unmatched service, genuine hospitality, and great food.

If you have any questions, please feel free to contact me by phone or email. I am at your service.

Regards,

Federico Rusciano
Executive Chef, Owner

867 Wave Street
Monterey, CA 93940
Cell. (831) 920 8064
info@bistromoulin.com
www.bistromoulin.com

Special Event Agreement

Contact

Group Name:	Coordinator:	same
Phone:	E-mail:	
Event Date:	On-Site Contact:	same
Event Location:	Expected Guests:	

Event

Reception Time:	Dinner Time:
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Reception

Hors d'oeuvres are separate and are prepared in increments of one dozen.

Menus

Menu #1 \$140.00

**Menu items may be substituted due to seasonal availability*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Beverage Selection

Wine Selection

1st choice

2nd choice

Champagne:

White Wine:

Red Wine:

Dessert Wine:

Bottled Water (\$8.25 per liter):

☞ Panna

☞ Pellegrino

Alcohol: ☞ Offer all selections

☞ Beer & wine only

☞ Non-alcoholic only

Cordials: ☞ Please offer

☞ Do not offer

☞ Upon request only

Corkage fee: \$35.00 x every 750ml

Special Arrangements

Printed Menu Heading:

Flowers: ☞ Long & low @ \$100.00 ea. ☞ Bowl arrangements @ \$65.00 ea.

Chargers: ☞ \$5.00 ea.

Dietary requirements / other arrangements:

Service Charge & Tax: An automatic service charge of 20% is added for each event, as well as sales tax of 9.25%.

Room Rental: Dinner \$2500.00

Food and Beverage Minimum: Dinner \$2,500.00. If the minimum has not been met, an additional room charge may be applied.

Payment Information

Credit Card Type & Number: _____

Expiration Date: _____

CV Code: _____

Name Card: _____

We ask that you give us two weeks notice if your plans change or you need to cancel your event.

Please review the above arrangements for accuracy. If everything is correct, please sign and email this Special Event Agreement to info@bistromoulin.com

Your final guest count is due _____ or 72 hours prior to your event. If your attendance is less than the guaranteed number, you will be charged according to your final guarantee. If your group is delayed or chooses to dine later or earlier than the time indicated in this Agreement, it could cause delays in the preparation of your meal. Please advise us immediately of any changes in scheduling.

Bistro Moulin offers a variety of services to enhance your event. These include food, beverage, floral, linen, décor and audio/visual services.

Accepted by: _____ Date: _____



Reception

*Butler tray passed hors d'oeuvres
Available only in quantity increments of one dozen*

Sea bass ceviche, cilantro, tomato, Chile serrano, onions, lemon juice \$80.00

Lamb meatball, yogurt, cilantro, roasted peppers \$86.00

Crostini with sweet and sour roasted bell peppers \$80.00

Grilled scallop with bacon chipotle aioli \$98.00

Beef skewers with pearl onion \$98.00

Arancini with prosciutto and potato \$90.00

Grilled Shrimp, garlic, olive oil, pepperoncini, Meyer lemon aioli \$98.00

Cheese Platter

Imported cheeses, House-made preserves, marinated olives, local honeycomb, dried fruits, nuts and crackers. \$18.00 per guest

Cold cuts & Olives

Traditional spread of imported Spanish cold cuts, Parma Prosciutto, Chorizo, La chinata, El rey, Pecorino cheese, marinated olives, grilled mushroom and sweet roasted pepper, salsa de Tomate, bruschetta bread
\$22.00 per guest.

Specialty Breads

Freshly baked, Sourdough, Olive and Pecan Whole wheat bread \$6.00 per guest