

COBBLESTONES & CITY LIGHTS

CENTRAL BISTRO

CELEBRATE YOUR DAY WITH US



KSENIA & FILIPE

MAY 2016

PHOTO CREDIT: LOVELY VALENTINE

Address

101 Arch Street (MAIL)
34 Summer Street (ENTRANCE)
Boston, MA 02110

Phone: 617.737.1777

Fax: 617.737.0854

Online: CENTRALBISTROBOSTON.COM

facebook.com/bostonbistro

twitter | instagram | pinterest @bostonbistro

Regular Hours of Operation

Monday- Friday 11:30am - 11:00pm

Saturdays 5:00pm-11:00pm

{Sundays Private Bookings Available}

Public Transit

Red, Orange, Silver Lines Downtown Crossing Stop

Green Line: Park Street Stop

Commuter Rail: South Station Stop

Parking

33 Arch Street Garage

\$10 rate for nights & weekends

Lafayette Parking Garage Avenue de Lafayette

\$16 flat rate weekdays after 5PM

\$16 flat rate Saturday after 12pm

{Stamp Required at Hostess Stand}

Please be aware parking rates can change without further notice

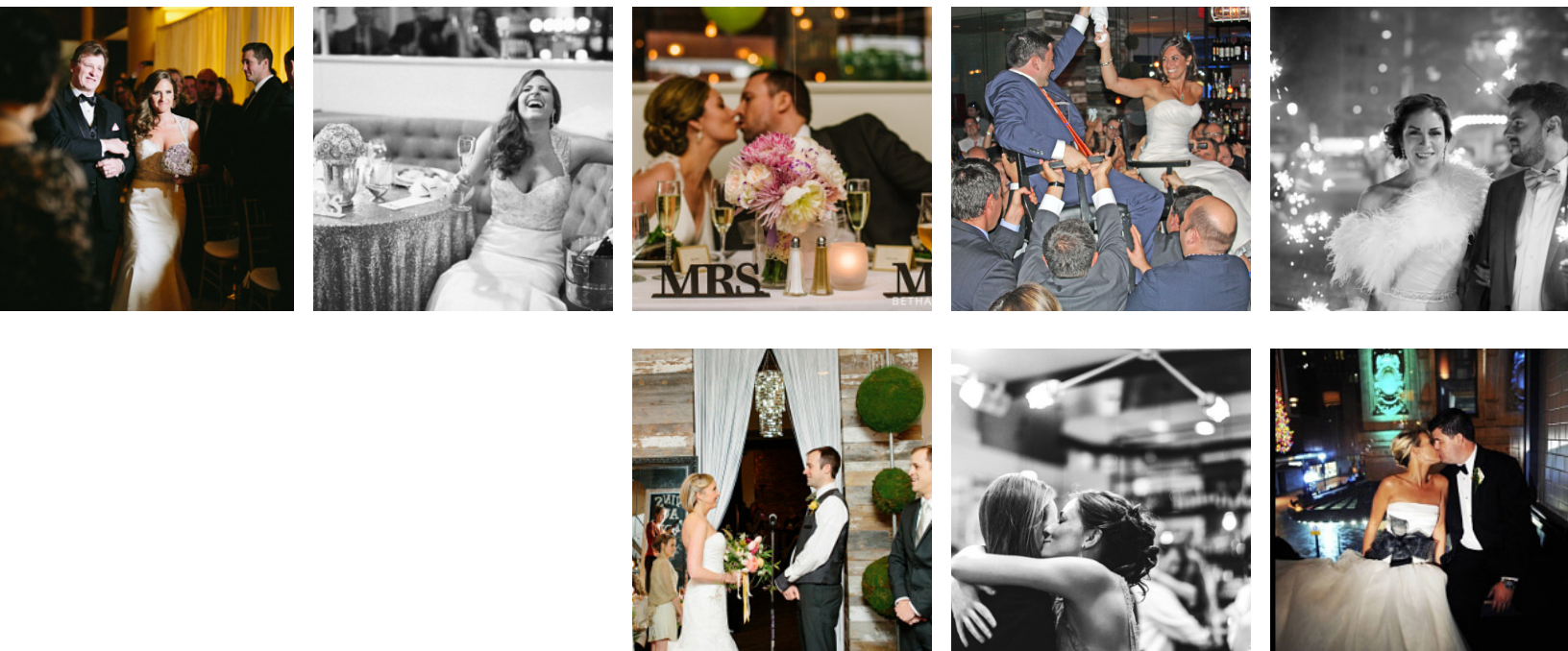
CENTRAL BISTRO WEDDING FEATURES HAVE APPEARED IN THE FOLLOWING PRESS



HUFFPOST WEDDINGS







Our biggest advocates are the couples who have celebrated their wedding festivities with us. As luck would have it, they are also witty, charming and gracious enough to write lovely reviews; we like to call them our love letters and you can read them on our website. If our reviews don't send you into a happy dance of pure bliss to the sound of wedding bells chiming in your head, read below to see highlights of what we can offer.

- **Cobblestones & City Lights:** we're a large bistro with a boutique atmosphere in the heart of Boston's Downtown Crossing. Our location & overall vibe are about as Pinterest-worthy as it gets.
- **Versatility:** our space is your blank canvas; we're able to accommodate your vision down to the very last detail. We can host 15-250 guests (with options for many more) Our function menus are totally customizable and dazzle with deliciousness.
- **We Get It:** really; we do. We take so much pride in what we do and would be honored to be part of your special day.

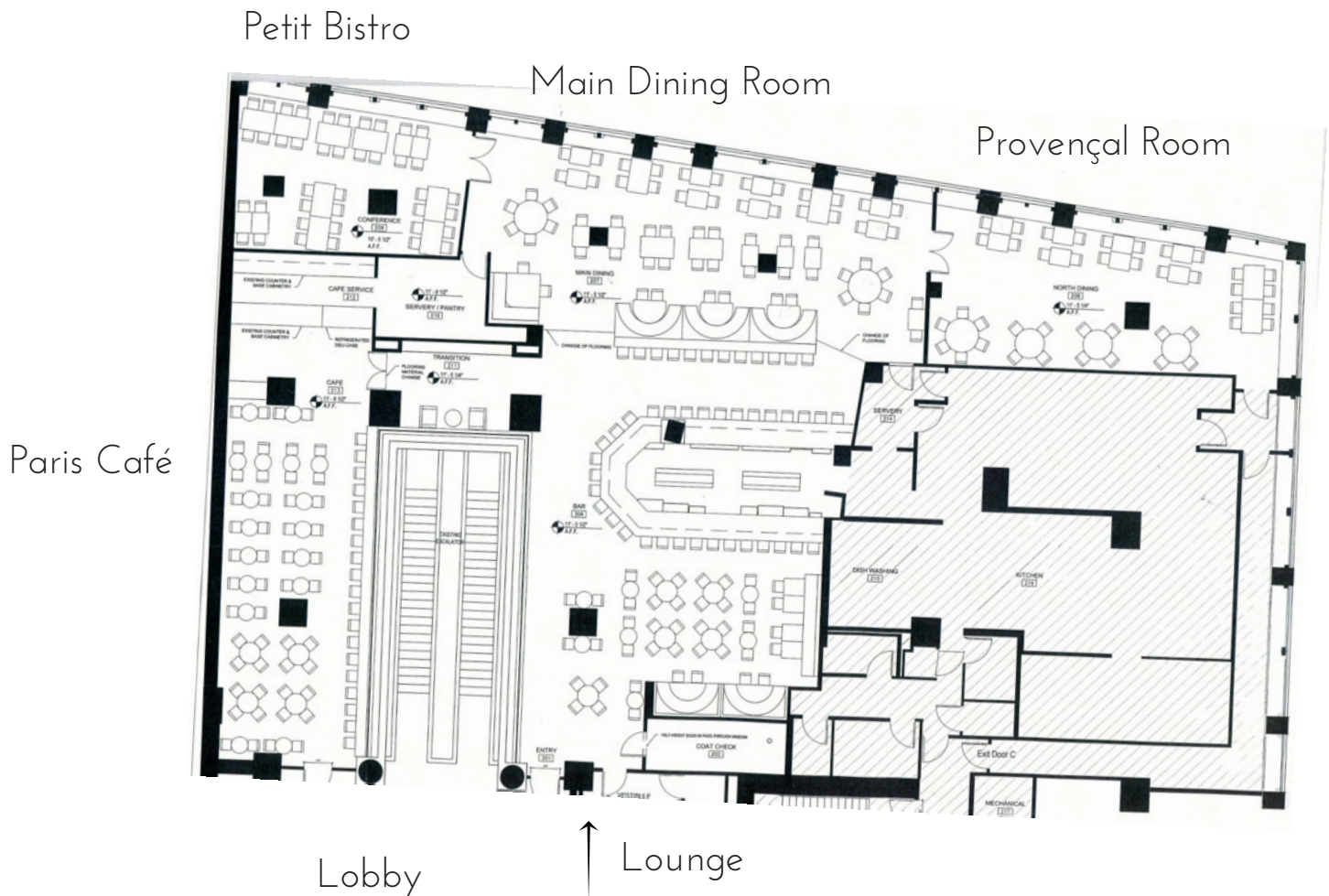


MEGHAN & DEVIN
JULY 2015

PHOTO CREDIT: BETHANY & DAN PHOTOGRAPHY

FLOOR PLAN & CAPACITY

ROOM	SEATED	RECEPTION
Paris Café	50	100
Petit Bistro	30	40
Provençal Room	60	80
Main Dining Room	90	200
Lounge	50	120
Entire Venue (including lobby)	305	800



We encourage our brides to schedule a tour of our entire venue. Tours can be scheduled by emailing Mike@CentralBistroBoston.com



Meet Chef Eric Bogardus

Chef Eric Bogardus grew up in Springfield, Illinois. At an age when most kids gravitated towards cartoons, he nurtured a passion for food through his curiosity for cooking shows and the family kitchen. Bogardus received a degree in Cultural Anthropology from Southern Illinois University while spending several years honing his kitchen skills, learning everything from bread making to kosher cuisine.

His love of culture and food inspired his extensive travels to Mexico, Canada, China, Egypt, France, Costa Rica, Thailand, England, Denmark, Germany, Italy and South America, shaping his palate along the way.

Bogardus was determined to learn from the best and began his career in Boston at the critically acclaimed Pignoli, where he spent six years as Chef de Cuisine cooking alongside his culinary idols Danieli Baliani, Susan Regis, and Lydia Shire. Pignoli was voted #1 Restaurant in Boston by Food and Wine Magazine during his time there. From Pignoli, he worked as Executive Sous Chef at Locke Ober, under the guidance of Master French Chef Jacky Robert. At Locke Ober, the restaurant received numerous accolades, including an induction into Boston Magazine's Hall of Fame for Best Restaurant and a feature in Saveur Magazine. His next culinary stop was Lucy's in Brookline, a neighborhood favorite known for complex, flavorful food without the use of butter or cream. Always one to embrace a challenge, he rose to the occasion, wowing customers and press alike with features in Boston Magazine, Boston Globe, Boston Herald, Forbes Traveler, Improper Bostonian, Boston Phoenix and Stuff@Night.

In 2005, Bogardus was nominated for and became one of five finalist candidates for consideration as White House Chef.

With the opening of Citrio in 2008, a café, catering and gourmet food shop located in Newton Highlands, Bogardus fulfilled his dream of owning his own business while highlighting his versatility and passion as one of Boston's best chefs. As a neighborhood hot spot, Citrio pushed to utilize local products, produce, and artisans. This local buzz generated a large amount of national press for both Citrio and it's neighborhood which included spots with Martha Stewart, MetroWest Daily, Newton Magazine, Fox 25 News, Daily Candy, The Boston Globe, Boston Business Journal, and Boston Magazine to mention a few.

Chef Eric has been with Central Bistro since our opening in 2010. He has been featured on numerous cooking shows and is regularly asked to teach classes at the Boston Center for Adult Education. When he is not putting out perfect plates, he enjoys spending time with his wife, dog and new baby daughter.

Meet Our Designer Taniya Nayak



Known for her sunny smile and sharp eye, Taniya Nayak's approachable take on interior design has won over everyone from rock stars to first time homebuyers. Taniya's knack for bringing rich textures and unexpected finishes together with practical, real-life functionality has made her a go-to expert for decorating programs on major networks including HGTV and Food Network. She is currently a part of major franchises on both networks, hosting the HGTV series House Hunters on Vacation and as a featured designer on Food Network's Restaurant: Impossible.

This former bartender has a unique set of skills, which enable her to not only create a stunning venue space, but also one that's restaurant functional. Taniya oversees all design for upcoming projects despite her hectic filming schedule.

Born in India and raised in Boston, Taniya's design style is strongly influenced by her creative family, especially her father, a talented architect. Shortly after attending Boston Architectural College for a masters degree in Interior Design, Taniya's design style and upbeat personality landed her first television gig on ABC Family's Knock First. From ABC, she made the move to HGTV and has hosted numerous series such as FreeStyle, Designed To Sell, House Hunters on Vacation, Showdown, Bang for Your Buck, White House Specials, Billion Dollar Block and throughout HGTV.com.

Taniya's helpful decorating tips have been featured in People, Cosmopolitan, Glamour, The Boston Globe, Family Circle, The Washington Post, Ladies Home Journal and many more. Taniya has appeared on The Oprah Winfrey Show, NBC's Today, CBS' The Early Show & The Talk, The View, Rachael Ray and The Nate Berkus Show. In 2004, Taniya was ranked in the top 10 of INDIA New England's Business Women of the Year, and in April 2011, Taniya was honored with an Excellence in Design award from ASID New England. Taniya continues to be named one of the top Stylish Bostonians and recently launched her first collection of home products, Taniya Nayak Lighting. In Spring 2016, Taniya was featured on the cover of Boston Common Magazine.

Personally selected by Ellen DeGeneres in 2014, Taniya now represents the E.D. On Air Collection on QVC and somehow still always finds time to visit her staff at Central Bistro.



HOLLY & ANGE
JUNE 2016
PHOTO CREDIT: LENA MIRISOLA PHOTOGRAPHY



CENTRAL WEDDING STANDARDS

When choosing a wedding package, the following are included in the price of the meal.

- Professional Wedding Planner & Day of Coordinator
- Menu Tasting for Up To 4 People
- Session with our Bar Manager to create Signature Drink (& discuss bar options)
- Champagne Toast for Entire Party
- Gourmet Cheese and Fruit Display during Cocktail Hour
- 5 Passed Appetizers Served Butler-Style during Cocktail Hour
- 3-Course Seated Dinner or Buffet Dinner Option (size limitations)
- Late Night Coffee Presentation
- Votive Candles to Compliment Your Cocktail & Dining Tables
- White Table Linens, Black Chairs & Bistro Napkins
- House Stemware, Plates & Flatware

Additional Complimentary Options

- **Parking.** Discounted Validated Parking at the Hyatt Regency & 33 Arch St. Garage
- **Floral Consultation.** We can assist you in arranging your floral consultation.
- Photography Consultation
- **DJ, Lighting & Entertainment Consultation.** Custom packaging is available with Pure Energy Entertainment. We can schedule an appointment upon request.
- **Wedding Cake Consultation.** We can arrange a complimentary tasting for you at The Icing on the Cake, Oak Leaf Bakery, Konditor Meister







MENU OPTIONS

SAMPLE DINNER BUFFET PACKAGE

COCKTAIL HOUR STATIONARY DISPLAY

Assorted Imported and Local Cheese, Fruit & Cracker Display

FIVE HORS D'OEUVRES

Tiger Shrimp Cocktail

Mediterranean Skewer - Artichoke, Olive, Mushroom

Scallops Wrapped in Bacon

Chicken Teriyaki Skewers

Mini Beef Wellington

SALADS

Garden Salad w/ Candied Walnuts, Cranberries & Shallot Vinaigrette

Romaine Caesar Salad w/ Crouton

ENTRÉES

New England Haddock in Lemon Beurre Blanc

Grilled Chicken Breast Seasoned with Honey and Thyme

Beef Prime Rib w/ Horseradish and House Au Jus

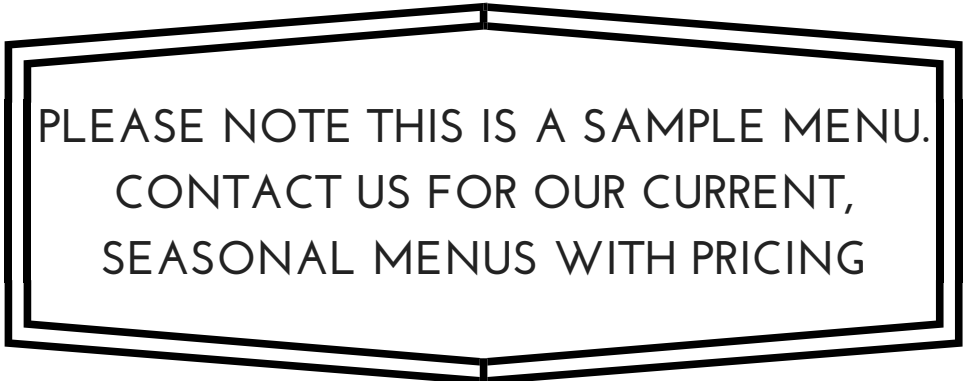
SIDE DISHES

Grilled Asparagus

Macaroni & Cheese

DESSERT

Ice Cream Station: Vanilla & Chocolate Ice Cream w/ Topping Bar



PLEASE NOTE THIS IS A SAMPLE MENU.
CONTACT US FOR OUR CURRENT,
SEASONAL MENUS WITH PRICING

SAMPLE 3-COURSE SEATED DINNER PACKAGE

COCKTAIL HOUR STATIONARY DISPLAY

Assorted Imported and Local Cheese, Fruit & Cracker Display

FIVE PASSED HORS D'OEUVRES

Tiger Shrimp Cocktail

Mediterranean Skewer - Artichoke, Olive, Mushroom

Scallops Wrapped in Bacon

Chicken Teriyaki Skewer

Mini Beef Wellington

THREE-COURSE DINNER

SALAD

Romaine Caesar Salad w/ Crouton

CHOICE OF ENTRÉE

Butter-Poached Cod Loin w/ Lemon Spaetzle, Baby Pea Shoots & Lemon Beurre Blanc

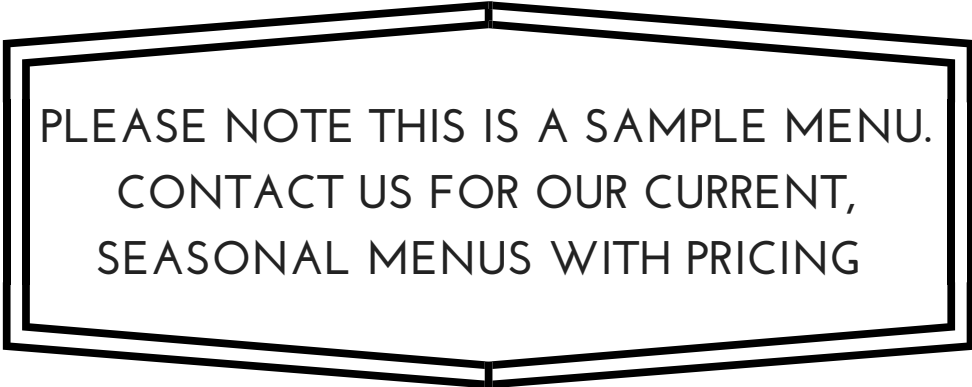
Pan-Seared Beef Tenderloin w/ Mushroom Risotto & Grilled Asparagus

Seasonal Veggie Pasta

DESSERT

Baked Alaska

(Can Omit This Course and Opt for Wedding Cake) * Price TBD



PLEASE NOTE THIS IS A SAMPLE MENU.
CONTACT US FOR OUR CURRENT,
SEASONAL MENUS WITH PRICING

A close-up photograph of a bar setup. In the foreground, a glass of iced beverage with a lemon twist garnish is visible. To the left, a citrus juicer is shown with a lemon being squeezed. A halved grapefruit is in the lower left, and a lime is in the lower right. The background is blurred, showing more of the bar area.

BAR

OPTIONS

BAR & BEVERAGE OPTIONS

RUNNING TAB

All beverages will be priced based on consumption.

We suggest that wine is pre-arranged to guarantee availability.

LIMITED RUNNING TAB

You may limit your bar to a dollar maximum spend or pre-selected beverage offerings.

You may also limit the price per drink.

FLAT RATE HOUSE WINE, BEER & SOFT DRINKS (5 hour max)

\$35 per guest for the first 3 hours.

Additional Hours- \$5 per guest, per hour.

No wine service table side during dinner, bar remains open.

3 hour minimum.

FLAT RATE PREMIUM OPEN BAR (5 hour max)

\$45 per guest for the first 3 hours.

Additional Hours- \$5 per guest, per hour.

No wine service table side during dinner, bar remains open.

3 hour minimum.

CASH BAR

Guests pay for their own beverages.

Admin and gratuity added per drink.



TESS & STEPHEN
PHOTO CREDIT: DANNY HOSHINO

PREFERRED VENDORS

PHOTOGRAPHY

Bharat Parmar Photography | 781.435.1261 | www.parmarphoto.com
Lena Mirisola Photography | 978.846.5767 | www.lenamirisolaphoto.com
Erica Ewing Photography | 508.471.7988 | www.ericawingphotography.com
Bethany & Dan Photography | www.BethanyDan.com
Mark Stern Photography | www.SternImagery.com
Lisa Rigby Photography | www.LisaRigbyPhotography.com
Lovely Valentine | 617.575.9693 | www.LovelyValentine.com

DJ/EMCEE

Pure Energy Entertainment | Contact: Chris | 978.317.3749 | cc@pureenergyentertainment.com

CUSTOM LINEN RENTAL, TABLEWARE, CHAIRS

Rentals Unlimited | Contact: Stephanie | 781.341.1600 | ssolomon@rentals-unlimited.net
Party by Design | Contact: Millie | 781.535.6322 | millie@pbd-events.com

WEDDING CAKE/DESSERT

Oak Leaf Bakery | 617.299.1504 | www.oakleafcakes.com
Cakes for Occasion | 978.774.4545 | www.cakes4occasions.com
Icing on the Cake | 617.969.1830 | www.tiotc.com
Modern Pastry | 617.523.3783 | www.modernpastry.com

FLOWERS

Blooms of Hope | Contact: Nicole | 617.993.3536 | www.bloomsofhopefloral.com
Table and Tulip | 617.262.3100 | www.tableandtulip.com

GUARANTEE AGREEMENT

A 50% deposit and a signed agreement are required for reservations. Deposits are non-refundable. It is our policy to receive full payment on the date of the event. Any changes to this event must be made 7 business days prior to the event, including final guest count and any additions to menu or beverage selections. Deposit will be redeemed upon the final full payment of the event. Events are based on a minimum guest guarantee. Your menu and minimum guest guarantee cannot be decreased after contract has been signed and dated.

CANCELLATION POLICY

Events that are canceled more than 14 business days prior to the event will forfeit deposit only. Events canceled less than 14 days prior to the event date will be responsible to pay for the event in full. Last minute requests will be honored to the best of our ability.

MENU SUBSTITUTION OR ADDITIONS

All menu substitutions or additions to the menu are subject to review by the Executive Chef and additional charges may apply. Requests less than 7 days of the event will be granted to the best of our ability.

MENU AWARENESS (*)

These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BEVERAGES

All alcoholic beverages to be served on the restaurant premises for the function must be provided and dispensed only by the restaurant's bartenders or servers. All guests must be 21+ years of age and show proper government identification to consume alcohol. We reserve the right to refuse alcohol beverage service to any person who in the restaurant's own judgment appears intoxicated.

ROOM SET-UP

Any outside vendors hired for your function are fully responsible for the set-up and break-down of items ordered for your event. COI paperwork will be required as well.

LIABILITY

Management reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The restaurant cannot assume responsibility for personal property and equipment brought onto the premises.

TAX & GRATUITY

7% Meals Tax, 15% Gratuity and 6% Admin Fee will be added to the final bill. Prices in this guide have not included these taxes and gratuities. A proposal will be presented prior to the event reflecting these estimates. Certain arrangements may be unknown until the day of the event, such as a based on consumption priced open bar.