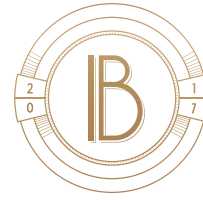




PRIVATE DINING



HARBOR EAST'S MOST ELEVATED & EXCITING DINING EXPERIENCE

A fusion of the old, the new and the best of Baltimore. Step back into the roaring glamour of days passed at The Bygone, Harbor East's most elevated and exciting dining experience. We're a full-service American gastro bistro that represents historic, vibrant, authentic Baltimore. We blend modern energy with a classic feel, celebrating luxury, excitement and a unique menu. Plus, we've got some unbeatable views of our beautiful city.

The Bygone's warm and welcoming atmosphere is reminiscent of an old-school social club, while our open rotisserie grill, signature whiskey bar and craft cocktails add a flair that is undoubtedly contemporary. Experience the vibes and the views.

The Bygone has made a commitment to our employees and guests to follow the best safety practices in adherence to CDC guidelines in all of our operations. We have a commitment to not only the excellent standards that we have built this company on, but also an unwavering commitment to the new standard of hygiene set forward by our leaders.




PRIVATE DINING ROOM

Dine out with confidence in Bygone's premier private dining room. With floor to ceiling glass-pane windows and a private balcony, this space allows you to enjoy the best views of Charm City at a distance. This space features a sliding glass wall that provides extra privacy for your intimate dining experience.

 Space: 48x18

 Capacity: 32 Seated

 A/V capabilities with screen & projector

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$4,000++ (Sunday–Thursday Dinner)

\$8,500++ (Friday & Saturday Dinner)

**All reservations with twelve or more guests are referred to the private dining room. All menu items subject to change based on availability.*



MEZZANINE

Our upstairs whiskey bar will take your event to the next level. This space offers a private bar that showcases our beautiful whiskey library display and a view that overlooks the inner harbor. Ideal for happy hour events/ cocktail parties.

 Standard Capacity: 45 Standing
20 Seated

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

2 hr event to be held within 5:00PM-8:00PM

\$2,500++ (Sunday-Thursday)

\$4,000++ (Friday & Saturday)

**All reservations with twelve or more guests are referred to the private rooms. All menu items subject to change based on availability.*



— DINNER PACKAGES —



ELLINGTON PACKAGE

\$115

APPETIZERS

SERVED FAMILY STYLE

Half Shells

shucked oysters, cocktail sauce,
pink peppercorn mignonette

Crab Dip Toast

maryland crab dip, sourdough bread,
old bay, chives.

Mushroom Arancini

maitake mushrooms, black truffle aioli

PLATED SALAD

Atlas Farm's Salad

lolla rosa, red oak, little gem,
apple cider vinaigrette, cucumber,
tomato, radish

SIDES

SERVED FAMILY STYLE

Roasted Broccoli

shallot, garlic, fine herbs

Pommes Puree

garlic infused yukon gold potatoes

ENTRÉES

Bygone Prime Rib

au jus, fresh horseradish root

Truffle Roasted Chicken Breast

chicken jus, frisee

Fish of the Day

chef's daily preparation

Vegan Stir Fry

medley of seasonal vegetables

SAUCES

SERVED FAMILY STYLE

Au Poivre

Horseradish Root

DESSERT

Brownie & Banana

gianduja ganache, passion fruit crunch

Vanilla Crème Brulee

berries



LINDBERGH PACKAGE

\$135

APPETIZERS

SERVED FAMILY STYLE

Half Shells

shucked oysters, cocktail sauce,
pink peppercorn mignonette

Crab Dip Toast

Maryland crab dip, sourdough bread,
old bay, chives

Mushroom Arancini

maitake mushrooms, black truffle aioli

Meatballs

american wagyu, bordelaise sauce

PLATED SALAD

Atlas Farm's Salad

lolla rosa, red oak, little gem,
apple cider vinaigrette, cucumber,
tomato, radish

Caesar Salad

sweet gem lettuce, brioche croutons,
24 month aged parmesan cheese

SIDES

SERVED FAMILY STYLE

Roasted Broccoli

shallot, garlic, fine herbs

Pommes Puree

garlic infused yukon gold potatoes

ENTRÉES

Bygone Prime Rib

au jus, fresh horseradish root

Truffle Roasted Chicken Breast

chicken jus, frisee

Fish of the Day

chef's daily preparation

Maryland Crab Cake

aerated hollandaise, parsley oil

Vegan Stir Fry

medley of seasonal vegetables

SAUCES

SERVED FAMILY STYLE

Au Poivre

Horseradish Root

DESSERT

Brownie & Banana

gianduja ganache, passion fruit crunch

Vanilla Crème Brulee

berries



CHAPLIN PACKAGE

\$165

APPETIZERS

SERVED FAMILY STYLE

Bygone Seafood Tower

shucked oysters, blue crab fingers, lobster meat, jumbo lump crab meat, shrimp cocktail

Crab Dip Toast

sourdough bread, old bay, chives

Massachusetts Sea Scallops

butternut squash puree, pumpkin seeds, honey bacon jam

Meatballs

american wagyu, bordelaise sauce

PLATED SALAD

Atlas Farm's Salad

lolla rosa, red oak, little gem, apple cider vinaigrette, cucumber, tomato, radish

Caesar Salad

sweet gem lettuce, brioche croutons, 24 month aged parmesan cheese

Crab Louie

maryland colossal lump crab meat, avocado, egg, tomato, cucumber, louie dressing

SAUCES

SERVED FAMILY STYLE

Au Poivre

Horseradish Root

ENTRÉES

Bygone Prime Rib

au jus, fresh horseradish root

Truffle Roasted Chicken Breast

chicken jus, frisee

Koji Aged Filet Mignon

smoked salt, stem chimichurri

Fish of the Day

chef's daily preparation

Maryland Crab Cake

aerated hollandaise, parsley oil

Vegan Stir Fry

medley of seasonal vegetables

SIDES

SERVED FAMILY STYLE

Roasted Broccoli

shallot, garlic, fine herbs

Pommes Puree

garlic infused yukon gold potatoes

DESSERT

Brownie & Banana

gianduja ganache, passion fruit crunch

Vanilla Crème Brulee

berries



HOLIDAY

\$200

APPETIZERS

SERVED FAMILY STYLE

Bygone Seafood Tower

jumbo shrimp cocktail, snow crab claws, oysters, jumbo lump crabmeat, blue crab claws, lobster meat, cocktail sauce, hot sauce, pink peppercorn mignonette, lemon

Russian Osetra Caviar

shallot, caper, chive, egg white, egg yolk, creme fraiche, blinis, toasted brioche

Massachusetts Sea Scallops

butternut squash puree, pumpkin seeds, honey bacon jam

Crab Dip

old bay, white cheddar cheese, pretzel bites

PLATED SALAD

Little Gem

Meyer lemon-honey vinaigrette, aged parmesan, basil, mint, dill, baby croutons

Grilled Beet Salad

gournay cheese, smoked trout roe, prosciutto, mint pesto, cashew

Crab Louie

maryland colossal lump crab meat, avocado, egg, tomato, cucumber, louie dressing

SAUCES

SERVED FAMILY STYLE

Bordelaise

Black Truffle-Lemon Beurre Monte

Au Poivre

ENTRÉES

Koji Aged Filet Mignon

sea salt, chimichurri

Crescent Duck Breast

seasonal jam, smoked duck jus

Maryland Crab Cake

aerated hollandaise, parsley oil

Nordic Halibut

beurre blanc, grilled lemon, basil oil

Duck Ramen

sun noodles, garlic-chili sauce, shiitake mushrooms, pickled bamboo shoots

Truffle Roasted Chicken Breast

chicken jus, frisee

Vegan Stir Fry

medley of seasonal vegetables

SIDES

SERVED FAMILY STYLE

Roasted Broccoli shallot, garlic, fine herbs

Pommes Puree garlic infused yukon gold potatoes

Roasted Mushrooms garlic, shallot, fine herbs

DESSERT

Chocolate chip cookies for the table (1pp)

Vanilla creme brulee berries, blueberry chantilli

Brownie banana gelato, espresso jam, hazelnut ganache



HORS D'OEUVRES PACKAGES

HORS D'OEUVRES

CHOICE OF FIVE

Mushroom Arancini

Prime Rib Sliders

Tuna Tartare

Tomato & Burrata Bruschetta

Short Rib Bites

Mini Crab Cakes

Smoked Chicken Lettuce Wraps

Wagyu Meatballs

Tempura Mushrooms

Scallops With Bacon +\$3 pp

RAW BAR

Shucked Oysters

Gulf Shrimp Cocktail

Maine Lobster Cocktail

Blue Crab Fingers

Ceviche

\$65 | PP

PASSED HORS D'OEUVRES
-TWO HOURS-

\$120 | PP

PASSED HORS D'OEUVRES & RAW BAR
-TWO HOURS-



DESSERT TOWER

FOR GROUPS OF 30 OR MORE

\$12|PP

DESSERTS

CHOICE OF THREE

Chocolate Ganache Tart

Lemon/Berry Tart

Brownie

Macaron

Mini Chocolate Chip or Oatmeal Cookie

Mini Panna Cotta with Seasonal Garnish

BEVERAGE SERVICE

We have carefully and meticulously selected over 800 wines to complement the cuisine crafted by our executive chef. By providing an extensive selection of French wines, we hope to enhance your experience here at the Bygone. We are sure you will find a bottle from our collection that will please your discerning palate, and elevate your dining experience. Please allow our sommelier to help you select a special and rare bottle of wine for your special occasion.

Please allow 7 business days for any selection and note some wines have limited availability.

All private dining packages include soft drinks, hot tea & coffee service.

Beer, wine, and cocktails are billed by consumption.

RESTAURANT POLICIES: PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland sales tax for food and a 9% Maryland sales tax for alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.
- Cancellation must be received 10 business days (Mon–Fri) prior to the date of your scheduled event.
- The Bygone is not responsible for any lost or stolen property, or decor left behind
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

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