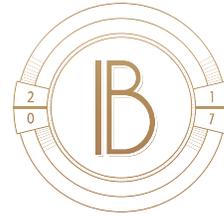




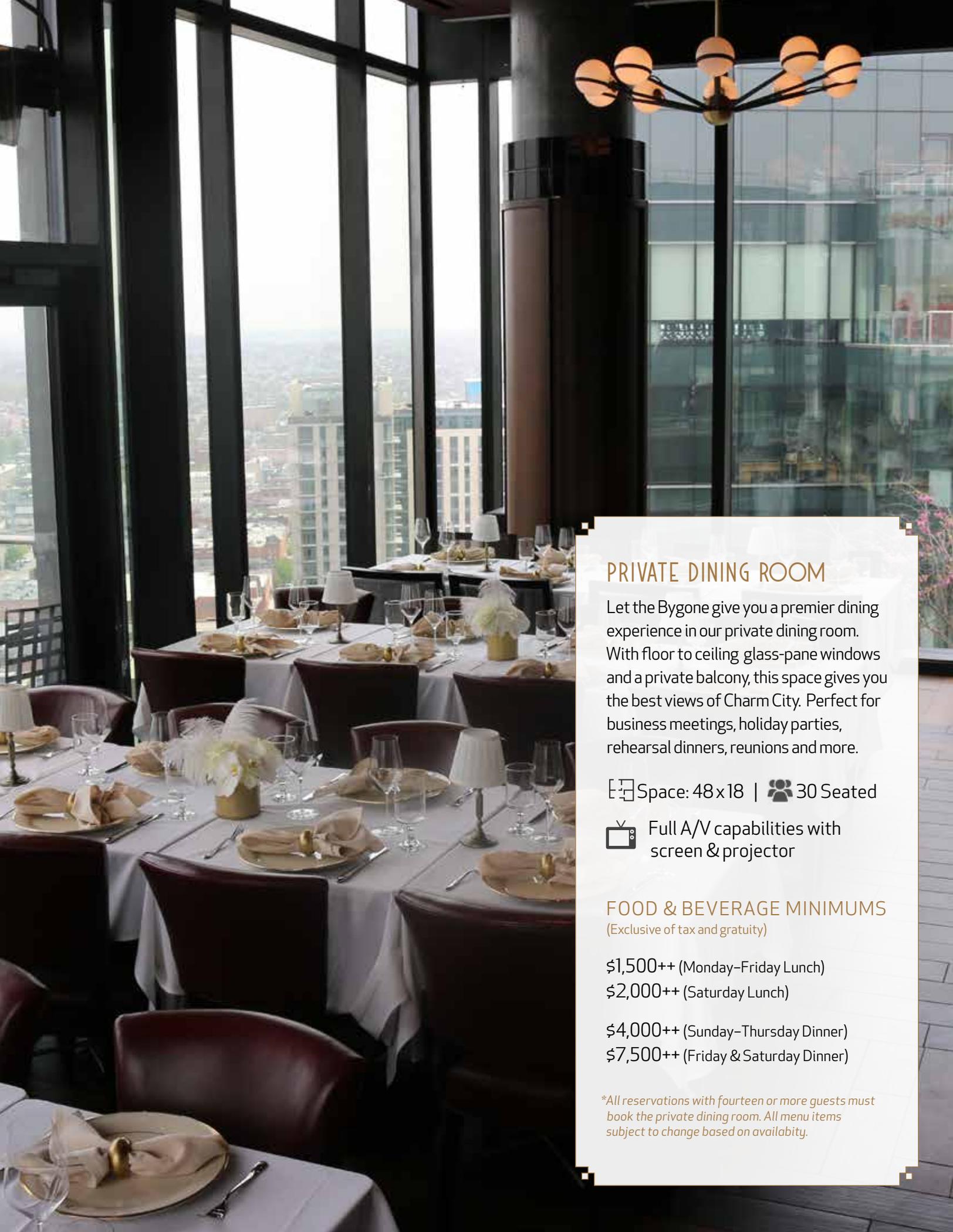
PRIVATE DINING



HARBOR EAST'S MOST ELEVATED AND 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.



PRIVATE DINING ROOM

Let the Bygone give you a premier dining experience in our private dining room. With floor to ceiling glass-pane windows and a private balcony, this space gives you the best views of Charm City. Perfect for business meetings, holiday parties, rehearsal dinners, reunions and more.

 Space: 48x18 |  30 Seated

 Full A/V capabilities with screen & projector

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

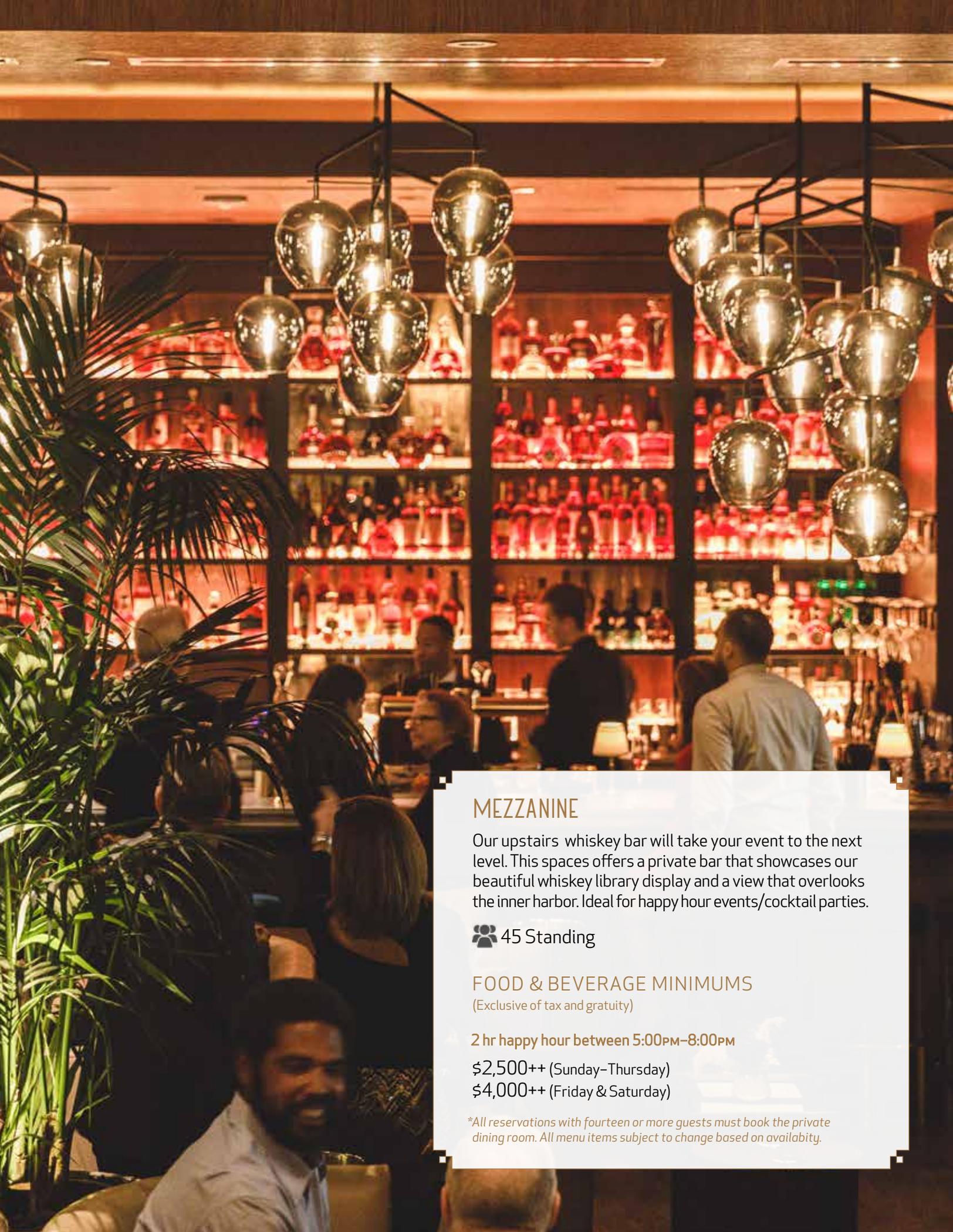
\$1,500++ (Monday–Friday Lunch)

\$2,000++ (Saturday Lunch)

\$4,000++ (Sunday–Thursday Dinner)

\$7,500++ (Friday & Saturday Dinner)

**All reservations with fourteen or more guests must book 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.

 45 Standing

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

2 hr happy hour between 5:00PM–8:00PM

\$2,500++ (Sunday–Thursday)

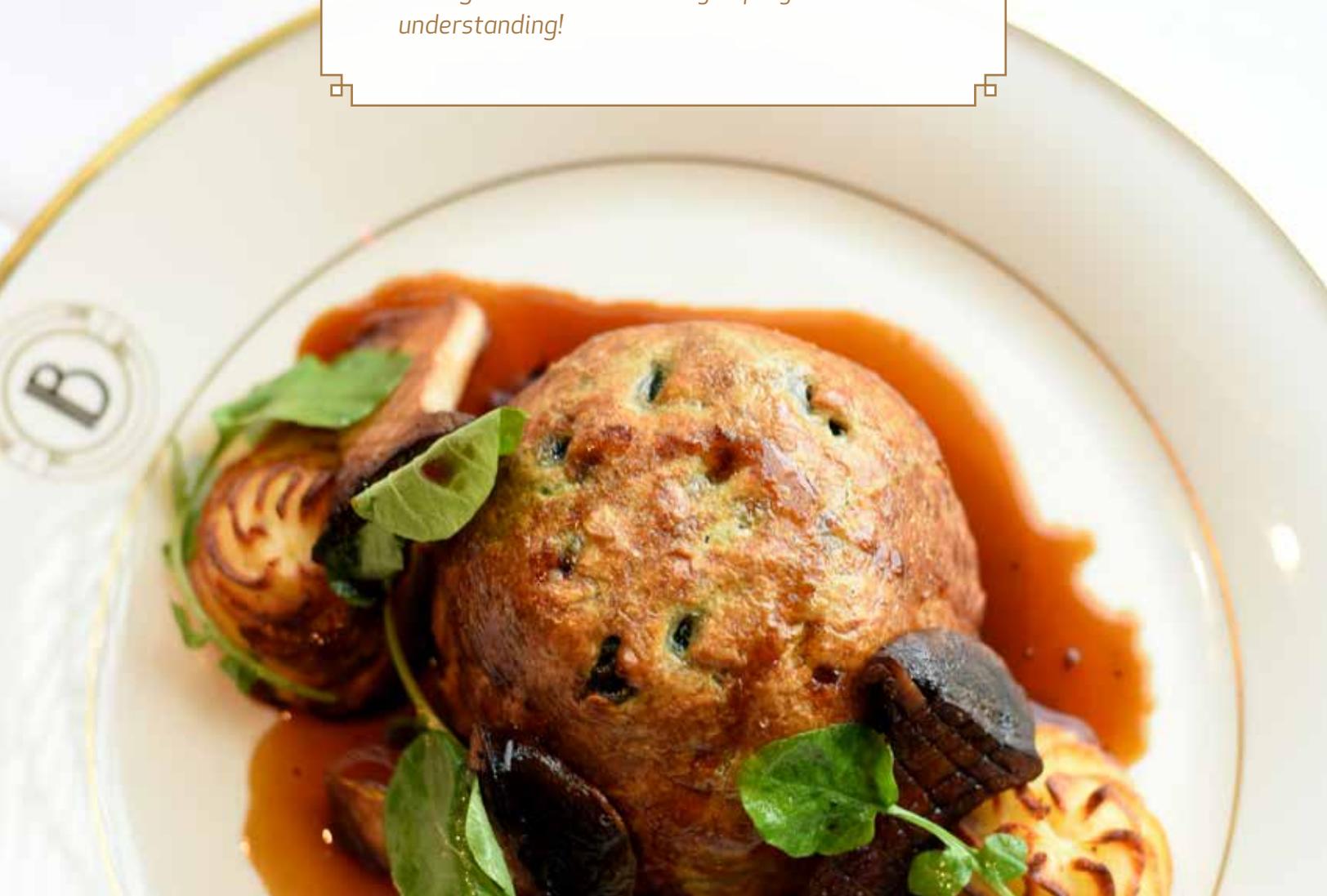
\$4,000++ (Friday & Saturday)

**All reservations with fourteen or more guests must book the private dining room. All menu items subject to change based on availability.*

DRESS CODE

- * Collared shirts are required for gentlemen
- * No tee-shirts
- * No flip flops or backless sandals of any kind
- * Gentlemen may not wear hats of any kind
- * Ladies may not wear baseball caps or beanies
- * No active wear, gym clothes, sweatpants, hooded sweatshirts
- * No work-type boots or hunting gear
- * No clothing with vulgar language
- * No excessively ripped clothing
- * No jerseys or sleeveless shirts for men
- * No camouflage except for active duty military uniforms,
We thank you for your service

This dress code will be strictly enforced by management and we thank you for your understanding!





— DINNER PACKAGES —



ELLINGTON PACKAGE

\$110

APPETIZERS

SERVED FAMILY STYLE

Tuna Ravigote

yellowfin tuna, cucumber, horseradish, caper, ravigote sauce, borage

Cajun Fried Cauliflower

cajun battered cauliflower bites, creole mustard

Deviled Eggs

bacon, chive, truffle, espelette

PLATED SALAD

Caesar Salad

radicchio, croutons, hard boiled egg, creamy comte dressing, bottarga

ENTRÉES

Bygone 10 oz Prime Rib Roast

pommes duchess, mushroom, horseradish, brisket jus

Lobster Cavatelli

maine lobster, ricotta cavatelli, cherry tomato, artichoke, fava bean

Rockfish Americaine

fava purée, fingerlings, ramps, sauce americaine

DESSERT

CHOICE OF PLATED DESSERTS OR FAMILY STYLE CAKE

Chocolate Torte

chocolate brownie, hazelnut crunch, gianduja mousse, gold leaf

Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit, black currant gel

Family Style Cake *(choice of one)*

Pineapple Upside Down Cake, Boston Cream Pie, Lemon Meringue Pie, Charlotte Russe Cake

ADDITIONAL CAKE | 45

SIDES

SERVED FAMILY STYLE

Roasted Garlic Pommes Purée

Asparagus Hollandaise

SAUCES

SERVED FAMILY STYLE

Hollandaise

Brisket Jus

Velouté



LINDBERGH PACKAGE

\$130

APPETIZERS

SERVED FAMILY STYLE

Scallops Bourguignonne

bay scallops, maître'd butter,
warm baguette

Cajun Fried Cauliflower

cajun battered cauliflower bites,
creole mustard

Deviled Eggs

bacon, chive, truffle, espelette

PLATED SALAD

Trumpet Royale Salad Lorenzo

baby spinach, onion, roquefort, bacon,
trumpet mushrooms, lorenzo dressing

DESSERT

CHOICE OF PLATED DESSERTS OR FAMILY STYLE CAKE

Chocolate Torte

chocolate brownie, hazelnut crunch,
gianduja mousse, gold leaf

Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit,
black currant gel

ENTRÉES

Bygone 10 oz Prime Rib Roast

pommes duchess, mushroom, horseradish, brisket jus

Beef Wellington

prime filet mignon, spinach, puff pastry,
mushroom duxelle, sauce périgueux

Rack of Lamb Za'atar

english peas, potato rondeau, sweet relish,
bordelaise sauce

Lobster Cavatelli

maine lobster, ricotta cavatelli,
cherry tomato, artichoke, fava bean

Rockfish Americaine

fava purée, fingerlings, ramps, sauce americaine

SIDES

SERVED FAMILY STYLE

Roasted Garlic Pommes Purée

Asparagus Hollandaise

Fricassee of Mushroom Bordelaise

SAUCES

SERVED FAMILY STYLE

Hollandaise

Brisket Jus

Velouté



CHAPLIN PACKAGE

\$150

APPETIZERS

SERVED FAMILY STYLE

Tuna Ravigote

yellowfin tuna, cucumber, horseradish, caper, ravigote sauce, borage

Cajun Fried Cauliflower

cajun battered cauliflower bites, creole mustard

Deviled Eggs

bacon, chive, truffle, espelette

Steak Tartare

prime beef, watercress, egg yolk, pear, truffle, grilled baguette

PLATED SALAD

Crab Louie

colossal crab, romaine, radish, avocado, hard boiled egg

ENTRÉES

12oz Kansas City Strip

creekstone farms prime beef, 45 days dry aged, marinated beefsteak tomatoes, watercress, maitre'd butter

Beef Wellington

prime filet mignon, spinach, puff pastry, mushroom duxelle, sauce périgieux

Rack of Lamb Za'atar

english peas, potato rondeau, sweet relish, bordelaise sauce

Scallops Coquilles St. Jacques

hokkaido diver scallops, mushroom cream sauce, gruyère breadcrumb gratiné

Lobster Vol au Vent

maine lobster, pommes anna, sunchokes, newberg emulsion

DESSERT

CHOICE OF PLATED DESSERTS OR FAMILY STYLE CAKE

Chocolate Torte

chocolate brownie, hazelnut crunch, gianduja mousse, gold leaf

Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit, black currant gel

Family Style Cake

Choice of: Pineapple Upside Down Cake
Boston Cream Pie, Lemon Meringue Pie
Charlotte Russe Cake

ADDITIONAL CAKE | 45

SIDES

SERVED FAMILY STYLE

Roasted Garlic Pommes Purée

Asparagus Hollandaise

Fricassee of Mushroom Bordelaise

SAUCES

SERVED FAMILY STYLE

Hollandaise

Bordelaise

Velouté



— LUNCH PACKAGES —



JOLSON PACKAGE

\$55

APPETIZERS

SERVED FAMILY STYLE

Peruvian Scallop Ceviche

bay scallops, cilantro, radish,
leche de tigre, aji amarillo

Cajun Fried Cauliflower

cajun battered cauliflower bites,
creole mustard

Deviled Eggs

bacon, chive, truffle, espelette

ENTRÉES

Cobb Salad

romaine, turkey, virginia ham, cherry tomato, onion,
avocado, hard boiled egg, shallot, peppercorn ranch

Elevation Burger

bygone's dry aged blend, onion ring,
mushroom marmalade, bacon, smoked cheddar,
barbecue sauce, toasted potato roll

Smoked Brisket Reuben

house smoked brisket, emmenthaler, sauerkraut,
russian dressing, toasted rye

Maryland Crab Cake Sandwich

6oz jumbo lump crab cake, lettuce, tomato, onion,
toasted brioche roll, sauce gribiche

DESSERT

Sorbet

seasonal selections of house made sorbet



FITZGERALD PACKAGE

\$75

APPETIZERS

SERVED FAMILY STYLE

Scallops Bourguignonne

bay scallops, maître'd butter,
warm baguette

Cajun Fried Cauliflower

cajun battered cauliflower bites,
creole mustard

Deviled Eggs

bacon, chive, truffle, espelette

PLATED SALAD

Caesar Salad

radicchio, croutons, hard boiled egg,
creamy comte dressing, bottarga

ENTRÉES

Bygone 10oz Prime Rib Roast

pommes duchess, mushroom, horseradish,
brisket jus

Half Amish Chicken

grilled breast, ballontine provencal,
grilled spring onion, romanesco, pommes purée,
sauce chateaubriand

Rockfish Americaine

fava purée, fingerlings, ramps, sauce americaine

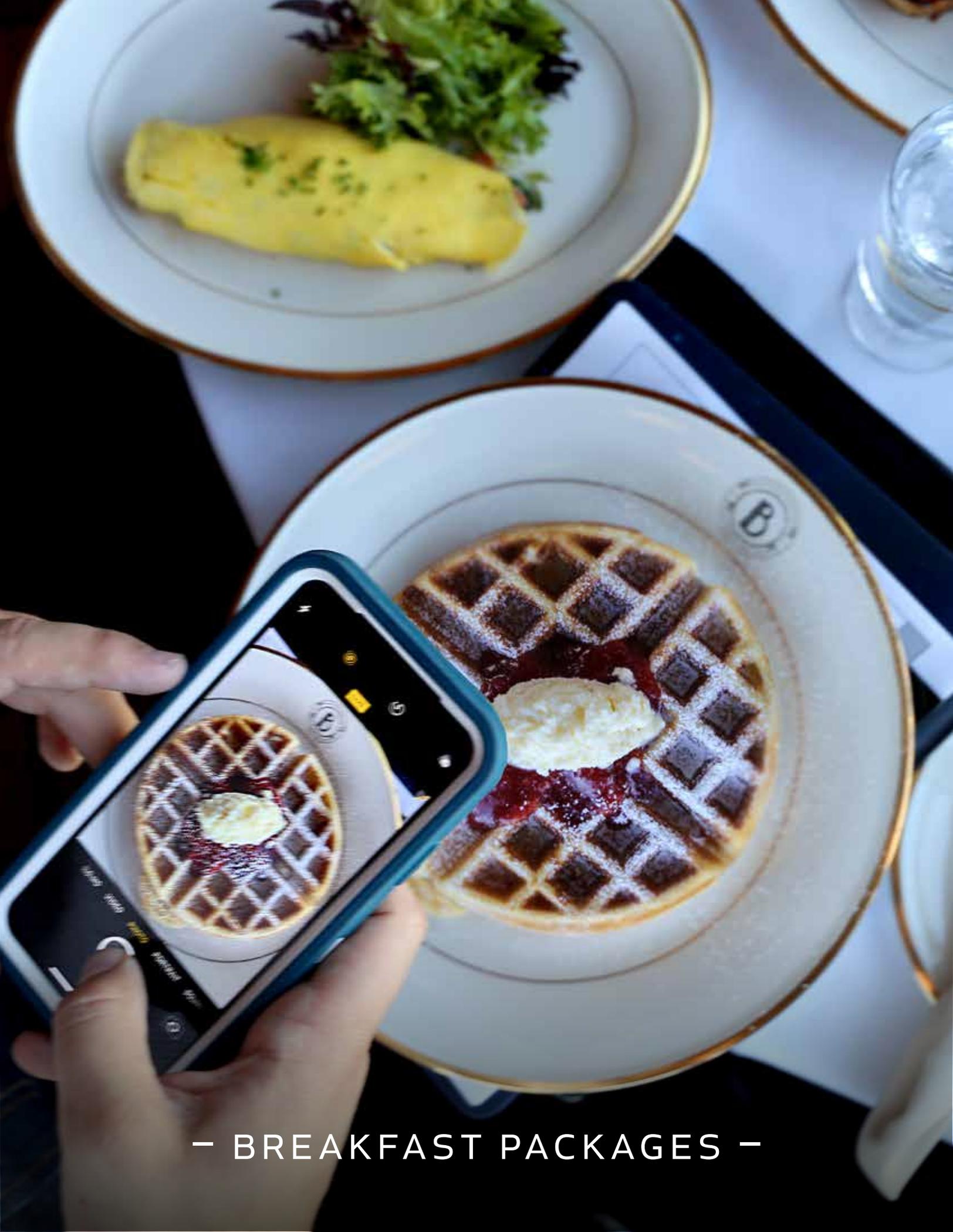
DESSERT

House Sorbet

seasonal selections of house made sorbet

Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit,
black currant gel



- BREAKFAST PACKAGES -



CONTINENTAL | \$20

PASTRIES

SERVED FAMILY STYLE

(Choice of 3-4)

Butter Croissant
Chocolate Croissant
Frosted Cinnamon Bun
Blueberry Muffin
Dutch Apple Scone
Banana Bread

FRESH FRUIT

BREAKFAST BUFFET | \$30

EGG DISH

(Choice of one)

Scrambled Eggs
Quiche
Frittata
Baked Eggs with Tomato Sauce

BREAKFAST MEAT

(Choice of one)

Sausage
Bacon

SIDE

(Choice of one)

Hashbrowns
Grits

PASTRIES

Blueberry Muffin
Chocolate Croissant

All breakfast packages include soft drinks, hot tea and coffee.

SEATED BREAKFAST | \$40

APPETIZERS

SERVED FAMILY STYLE

French Beignets

served with chocolate sauce & strawberry preserves

(Choice of one)

Avocado Toast

cucumber, cherry tomato, everything spice, toasted sourdough

Ricotta & Marmalade Toast

house made ricotta and marmalade, toasted rye, fresh figs

ENTRÉES

American Breakfast

two eggs any style, breakfast sausage, hash brown

Traditional Eggs Benedict

two poached eggs, virginia ham, spinach, toasted english muffin, chive hollandaise

Smoked Brisket Hash

kennebec potatoes, house smoked brisket, holy trinity, sunny side eggs

Denver Omelette

virginia ham, bell pepper, onion, white cheddar

Pancake Soufflé

maple pockets, mascarpone butter, strawberry preserves.

Belgian Waffle

mascarpone butter, strawberry preserves, powdered sugar

SIDES

SERVED FAMILY STYLE

Hash Browns

(Choice of one)

Bacon
Sausage



— HAPPY HOUR PACKAGES —
PASSED APPETIZERS & HORS D'OEUVRES (2HRS)



GERSHWIN PACKAGE

\$55/PP

PASSED HOR D'OEUVRES

CHOICE OF TWO | ADDITIONAL SELECTIONS (+\$5/PP)

TUNA

Blackened Tuna

cucumber relish, sea salt cracker

Tuna Tartare

avocado aioli, lemon vinaigrette, rice puff

Tuna Crudo

nicoise olives, sea bean gremolata, pickled kohlrabi

SLIDERS

Prime Rib Sliders

horseradish aioli, caramelized onions, emmenthaler cheese

Shrimp Salad Slider

pickled shrimp, fennel, onion, spicy aioli

Cheeseburger Slider

gruyere cheese, onion marmalade

Croque Monsieur

gruyere cheese, prosciutto, seasonal jam

CARNE

Chicken Lollipop Drumette

buffalo, barbeque, old bay

BBQ Chicken Skewer

roasted chicken, bygone barbeque sauce, tomato relish

Steak Tartare

prime beef, watercress, pear, truffle, egg yolk, grilled baguette

Wagyu Skewer

roasted seasonal vegetable, chimichurri

Beef Carpaccio

A5 wagyu, crisp vegetables, dijon aioli

Seasonal Arancini

Crispy Pork Belly

sour apple coleslaw

Pigs in a Blanket

mini bratwurst wrapped in pretzel roll, mustard dipping sauce

GERSHWIN PACKAGE CONTINUED...

SEAFOOD

Crab Cakes

king crab, cucumber, fin herbs, avocado, citrus

Fried Crab Bites

tempura fried crab, herb remoulade

House Cured Gravlax

caper, brioche, dill creme fraîche, tomato, everything spice

Fried Lobster Bites

tempura fried lobster bites, honey, remoulade dipping sauce

Lobster Corn Dog

fresh maine lobster, golden corn batter, mustard sauce

Lobster Salad

ginger, carrot, chili lime sauce, lettuce cup

Bacon Wrapped Scallop

old bay, rosemary brown butter

CAVIAR

Smoked Salmon & Caviar

crisp potato, fromage blanc

Potato & Caviar

potato chip, fromage blanc, chives

VEGETARIAN

Cajun Cauliflower

cajun battered cauliflower bites, creole mustard

Beet Tartare

sherry vinaigrette, candied walnuts

Mushroom Crostini

roasted wild mushrooms, garlic tahini

Deviled Eggs

bacon, chive, truffle, espelette

RAW

Shrimp Cocktail

smoked cocktail sauce

Oyster

melon water, smoked trout roe, pickled red onion

Bygone's Ceviche de Mar

served in a scallop shell

DESSERTS

CHOICE OF TWO | ADDITIONAL SELECTIONS (+\$5/PP)

Banana Cream Pie Tartlet

Lemon Meringue Tartlet

Hazelnut Chocolate Tartlet

Chocolate Luxardo Cherry Tartlet



OPTIONAL STATIONS

ADD ONE OR MORE STATIONS TO ENHANCE YOUR BUYOUT EXPERIENCE

ALL STATIONS PRICED PER PERSON

CAVIAR STATION

MARKET PRICE

Includes:

osetra, hybrid, baerii

Served with traditional accoutrements:

toasted brioche, blini, cream fraiche,
hard boiled eggs, chives, red onion

RAW BAR

Premium \$25

oysters & shrimp

Platinum \$50

oysters, shrimp, ceviche, crab, lobster

PASTA STATION | \$16

Choose Two Pastas

farfalle, bucatini, penne, angel hair

Choose Two Sauces

tomato, cream sauce, pesto

Available Toppings

seasonal vegetables, basil,
parmesan, tomatoes

GRILLED CHEESE STATION | \$12

Choose Two Types of Bread

white, wheat, sourdough

Choose Two Cheeses

american, cheddar, gruyere, comte

Available Fillings

avocado, tomato, bacon, prosciutto,
mushrooms, arugula, onions

CARVING STATION

ONE ENTRÉE COMES WITH TWO SIDES

Prime Rib | \$35

Salmon en Croute | \$35

Chicken | \$25

Beef Wellington | \$35

Lamb | \$40

Pig | \$45

SALAD STATION | \$10

BASED ON AVAILABILITY

Available Ingredients

bacon, blue cheese, tomatoes, cucumbers,
onions, croutons, eggs, two dressings

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 POLICES: 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.
- Additional food & beverage may not be ordered in lieu of room charge or to meet the contracted food & beverage minimum.
- 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 personal property.
- 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:

LAURE FRASER

Laure@AtlasRestaurantGroup.com

