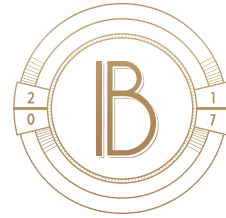




PRIVATE DINING



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)

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)

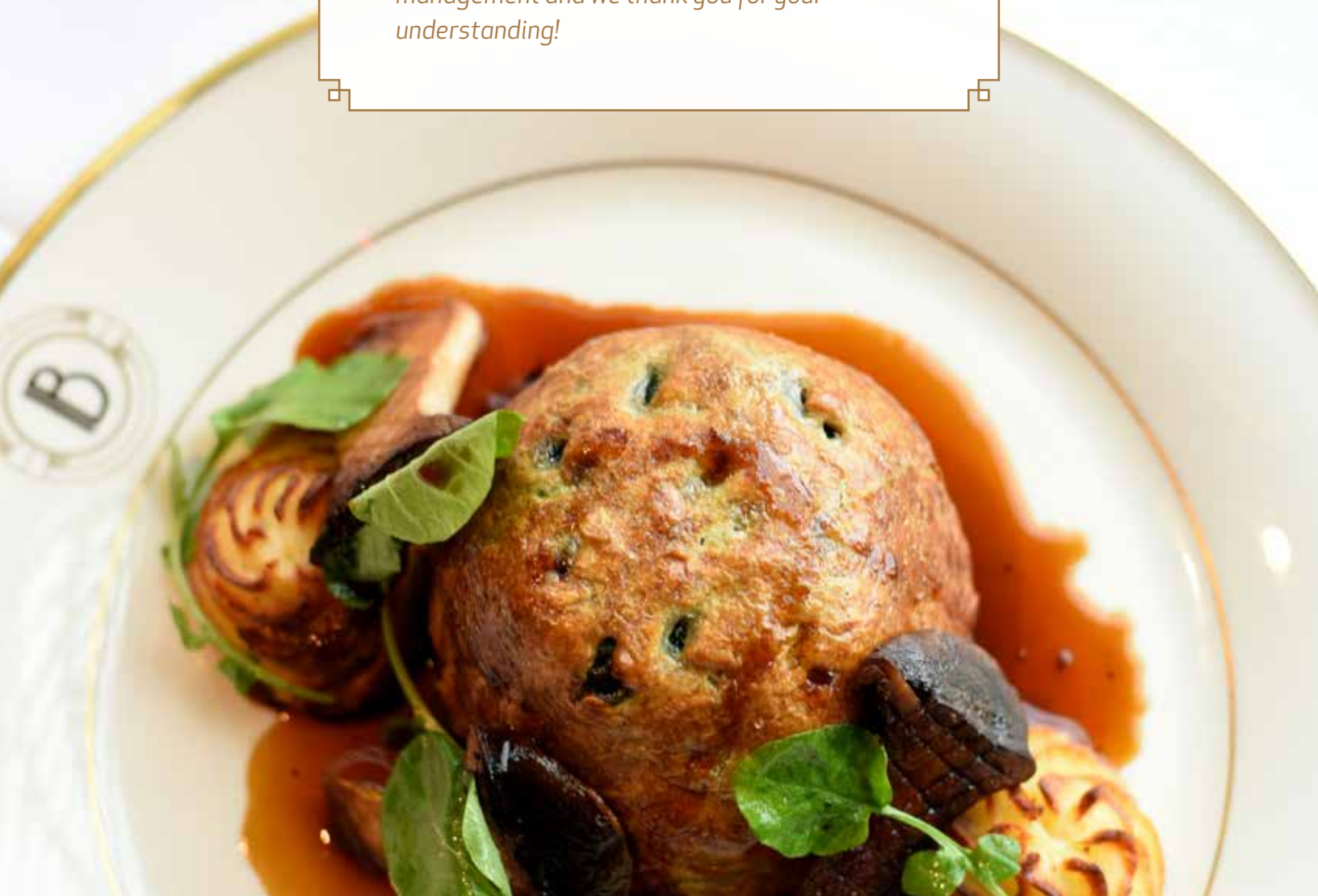
\$4,000++ (Friday & Saturday)

**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

House Cured Gravlox

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

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

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 14 oz Prime Rib Roast

pommes duchess, mushroom, horseradish, brisket jus

Lobster Cavatelli

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

Snapper Étouffée

cajun spiced, basmati rice, crawfish étouffée

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

ENTRÉES

Bygone 14 oz Prime Rib Roast

pommes duchess, mushroom, horseradish, brisket jus

Beef Wellington

prime filet mignon, swiss chard, puff pastry,
potatoes, mushrooms, sauce perigeaux

Rack of Lamb Diablo

australian lamb rack, red harissa,
fig & tomato gratin, smoked eggplant purée

Lobster Cavatelli

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

Loup de Mer

fregula, concentrated tomato,
purple varnish clams, fennel gremolata

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

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

8oz Snake River Farms NY Strip

pommes dauphinoise roquefort, beefsteak tomato, au poivre

Beef Wellington

prime filet mignon, swiss chard, puff pastry, potatoes, mushrooms, sauce perigeaux

Rack of Lamb Diablo

australian lamb rack, red harissa, fig & tomato gratin, smoked eggplant purée

Scallops Rossini

hokkaido scallops, seared foie gras, brioche, chanterelle mushrooms, uni sauce

Lobster Vol au Vent

maine lobster, pommes anna, salsify, truffles, 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

gruyère, caramelized onion, bibb lettuce,
périgueux sauce, truffled thousand island

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

SIDES

SERVED FAMILY STYLE

Asparagus Hollandaise

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 14 oz Prime Rib Roast

pommes duchess, mushroom, horseradish,
brisket jus

Half Heritage Chicken with Velouté

green circle farms, perisian gnocchi,
braised swiss chard

Snapper Étouffée

cajun spiced, basmati rice, crawfish étouffée

DESSERT

House Sorbet

seasonal selections of house made sorbet

Crème Brûlée

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

SIDES

SERVED FAMILY STYLE

Potato Gratin

Asparagus Hollandaise



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



GERSHWIN PACKAGE

\$55/PP

PASSED HOR D'OEUVRES

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

House Cured Gravlax

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

Tuna Ravigote

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

Deviled Eggs

bacon, chive, truffle, espelette

Cajun Cauliflower

cajun battered cauliflower bites,
creole mustard

Shrimp Cocktail

smoked cocktail sauce

Mushroom & Mozz Crostini

truffle stracciatella, roasted and pickled mush-
rooms, grilled baguette

Bay Scallop Ceviche

nantucket bay scallops, cherry, radish,
cilantro, pearl onion, cumin-lime dressing

Lobster Bisque

maine lobster, bacon-cognac cream,
fava beans, croutons

Mini Prime Rib Sandwiches

horseradish aioli, caramelized onions,
emmenthaler cheese, toasted baguette

Mini Reuben Sandwiches

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

Mini Steak Tartare

prime beef, watercress, pear, truffles, grilled
baguette

Fried Lobster Bites

tempura fried lobster bites, honey,
remoulade dipping sauce

Lamb Chop Lollipops Diablo

figs, harissa

Mini Crab Cakes

sauce gribiche

DESSERT

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

Banana Cream Pie Tartlet

Lemon Meringue Tartlet

Hazelnut Chocolate Tartlet

Chocolate Luxardo Cherry Tartlet

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

