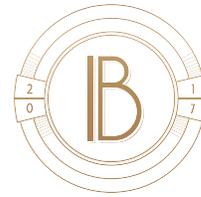




PRIVATE DINING



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

 Standard Capacity: 32 Seated

 Full A/V capabilities with screen & projector

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$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.

 Standard Capacity: 45 Standing
24 Seated

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.*



— DINNER PACKAGES —



ELLINGTON PACKAGE

\$110

APPETIZERS

SERVED FAMILY STYLE

Wagyu "Pigs in a Blanket"

wagyu beef hot dog, cheese, mustard, relish

Rockfish Tartare

cucumber, iceplant, yuzu, chive

Farmhouse Cheese Toast

PLATED SALAD

Atlas Farms Greens

radish, parmesan, seasonal vegetables,
lemon vinaigrette

SIDES

SERVED FAMILY STYLE

Seasonal Vegetables

Potatoes

ENTRÉES

Bygone Prime Rib

from the rotisserie

Amish Chicken

from the rotisserie

Roasted Halibut

seasonal garnish

DESSERT

Chocolate Delice

vanilla spongecake, hazelnut crunch,
dark chocolate mousse

Carrot Cake

vahlrhona dulcay cream cheese glaze, carrot creme,
rum raisin cream

SAUCES

SERVED FAMILY STYLE

Au Jus

Horseradish Cream



LINDBERGH PACKAGE

\$130

APPETIZERS

SERVED FAMILY STYLE

Wagyu "Pigs in a Blanket"

wagyu beef hot dog, cheese, mustard, relish

Rockfish Crudo

cucumber, iceplant, yuzu, chive

Farmhouse Cheese Toast

Oysters

seasonal accompaniment

PLATED SALAD

Atlas Farms Greens

radish, parmesan, seasonal vegetables,
lemon vinaigrette

SIDES

SERVED FAMILY STYLE

Seasonal Vegetables

Potatoes

ENTRÉES

Bygone Prime Rib

from the rotisserie

Amish Chicken

from the rotisserie

Roasted Halibut

seasonal garnish

Seasonal Vegetable Option

DESSERT

Chocolate Delice

vanilla spongecake, hazelnut crunch,
dark chocolate mousse

Carrot Cake

vahlrhona dulcey cream cheese glaze, carrot creme,
rum raisin cream

SAUCES

SERVED FAMILY STYLE

Au Jus

Horseradish Cream



CHAPLIN PACKAGE

\$150

APPETIZERS

SERVED FAMILY STYLE

Wagyu "Pigs in a Blanket"

wagyu beef hot dog, cheese, mustard, relish

Rockfish Crudo

cucumber, iceplant, yuzu, chive

Farmhouse Cheese Toast

Oysters

seasonal accompaniment

Raw Bar Selection

PLATED SALAD

Atlas Farms Greens

radish, parmesan, seasonal vegetables,
lemon vinaigrette

SIDES

SERVED FAMILY STYLE

Seasonal Vegetables

Potatoes

ENTRÉES

Bygone Prime Rib

from the rotisserie

8 oz Beef Filet

Poussin

from the rotisserie

Amish Chicken

from the rotisserie

Roasted Halibut

seasonal garnish

Seasonal Vegetable Option

DESSERT

Chocolate Delice

vanilla spongecake, hazelnut crunch,
dark chocolate mousse

Carrot Cake

vahlrhona dulcey cream cheese glaze, carrot creme,
rum raisin cream

SAUCES

SERVED FAMILY STYLE

Au Jus

Horseradish Cream



HORS D'OEUVRES PACKAGES

HORS D'OEUVRES

CHOICE OF FIVE

Wagyu "Pigs in a Blanket"

Farmhouse Cheese Toast

Smoked Duck Steamed Bun

Mini Lobster Rolls

Dry-Aged Beef Tartare

Cold Gazpacho Shooter

Mini Crab Cakes

DESSERT

CHOICE OF TWO

Banana Cream Pie Tartlet

Chocolate Luxardo Cherry Tartlet

Lemon Meringue Tartlet

Hazelnut Chocolate Tartlet

\$55 | PP

PASSED HORS D'OEUVRES
-TWO HOURS-

\$95 | PP

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

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.

***Guests must be seated at tables of no more than 6 guests spaced 6ft apart**

CONTACT

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

LAURE FRASER

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