



PRIVATE DINING

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Bymark

BYMARK PRIVATE ROOM INFORMATION

Bymark offers three private rooms that seat up to a maximum 16 guests each. The sound proof panels dividing the rooms may be opened for a combined capacity of up to 48 guests. These rooms are available for both lunch and dinner functions.

Suggested menus are available for your private room booking and are recommended for groups of more than 10. We can also customize menus according to your wishes. Wine choices should be decided with your final menu and wine and food matching would also be recommended.

Two of the three rooms are equipped with 52" Plasma Screen TVs. Laptop computers can be connected for viewing various presentations. DVD and cable television is also available. All three rooms have internet access. If you plan to use any of these features, please advise your event planner. It is recommended to come in advance or at least early on the day of your reservation to test the setup.

All reservations and special menus will be confirmed 7 days prior to the date of the function. A cancellation fee will be imposed if you cancel within one week of the date of your reservation. A deposit may be required.

LUNCH MENU A

\$58.00 per person

Warmed House Made Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Greens Salad

bibb, gem, watercress, endive, sherry dressing

Soup- composed daily

Chopped Kale Caesar

smoked tomato salsa, bacon, hickory sticks, grana Padano

Main

Choice of:

Seared Ahi Tuna

green mango & papaya salad, toasted cashews, thai dressing, crispy garlic

Grilled Half Chicken

squash puree, spätzle, sautéed greens, grainy mustard sauce

Jerk Mahi Mahi Sandwich

avocado, grilled pineapple, lemon garlic aioli

Dessert

Choice of:

Lindt Chocolate Mousse

caramel crunch, raspberry coulis

Lemon Cheesecake

graham crumb, lemon curd, honeycomb

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice):**

**Shared Platters of Bymark's House made cookies and biscotti
(\$53.00 per person with this option)**

LUNCH MENU B

\$66.00 per person

Warmed House Made Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Roasted Cauliflower & Zucchini Salad

cilantro & mint yogurt, crisp chickpea, hummus, pomegranate

Italian Burrata

delicata squash, sweet garlic, radicchio, focaccia croutons, vincotto

Chopped Kale Caesar

smoked tomato salsa, bacon, hickory sticks, grana Padano

Main

Choice of:

Pan Seared Sea Bream

clams, mussels, lardons, beluga lentils, white sauce

Grilled Half Chicken

squash puree, spätzle, sautéed greens, grainy mustard sauce

“1855 Black Angus” 6oz Striploin”

soft polenta, beech mushrooms, braised shallots, wilted kale

Dessert

Choice of:

Lindt Chocolate Mousse

caramel crunch, raspberry coulis

Lemon Cheesecake

graham crumb, lemon curd, honeycomb

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice):**

Shared Platters of Bymark’s House made cookies and biscotti

(\$61.00 per person with this option)

LUNCH MENU C

\$72.00 per person

Warmed House Made Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Kimchi Steak Tartare

slow poached egg yolk, kimchi, gaufrette potato

Chopped Kale Caesar

smoked tomato salsa, bacon, hickory sticks, grana padano

Crisp Octopus & Calamari

confit fingerling potatoes, semi dried tomatoes, chili citrus dressing

Main

Choice of:

8oz Dry Aged Beef Burger

caramelized onions, raclette cheese

Grilled Swordfish

green beans, Heritage Farm potato, white anchovy, red wine vinaigrette, marinated tomatoes

Lobster Grilled Cheese

aged brie, pancetta bacon, lemon garlic aioli

Grilled Half Chicken

squash puree, spätzle, sautéed greens, grainy mustard sauce

Dessert

Choice of:

Lindt Chocolate Mousse

caramel crunch, raspberry coulis

Tiramisu Doughnuts

Kahlua cream, espresso chocolate sauce, biscotti crumb

Seasonal Fruit with paired daily Ice

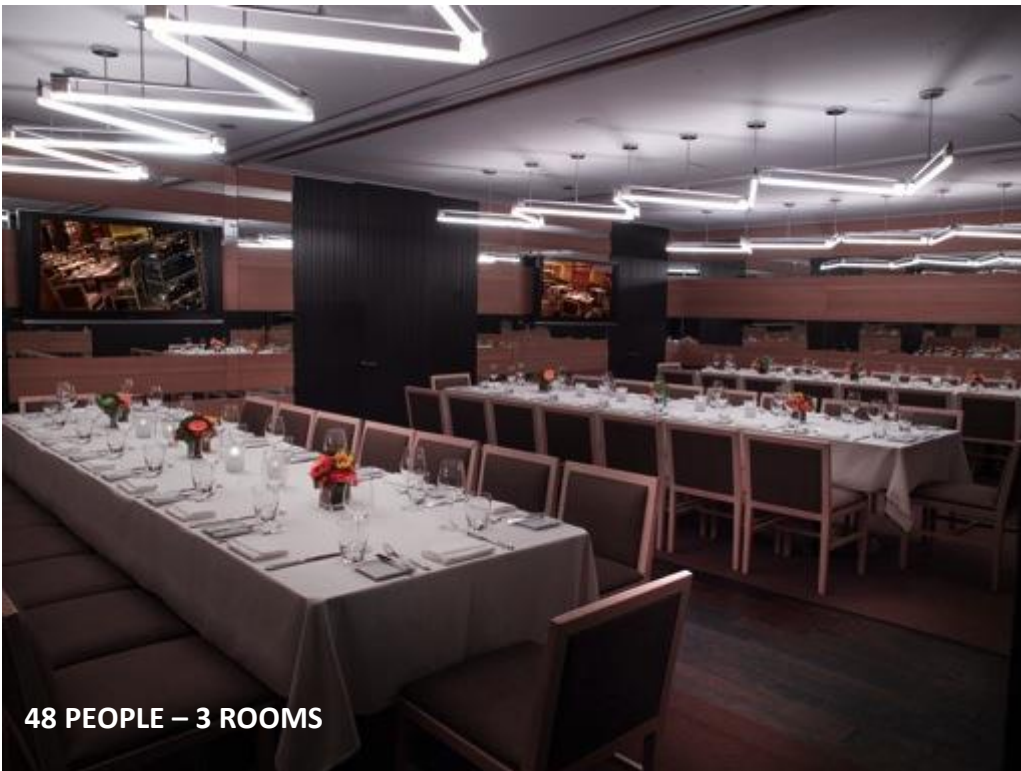
***Light Dessert Option (instead of above choice):**

**Shared Platters of Bymark's House made cookies & biscotti
(\$67.00 p.p. with this option)**

PRIVATE DINING ROOM PHOTOS



16 PEOPLE – 1 ROOM



48 PEOPLE – 3 ROOMS