



Group Functions

At Vons Steakhouse & Oyster Bar we know how important special occasions are to our guests. Vons is the perfect venue for birthday celebrations, wedding receptions, engagement parties, corporate meetings, breakfast meetings, business lunches and social gatherings. In fact, your imagination is the limit when it comes to group bookings. Our team of hospitality specialists is dedicated to making your event memorable. At Vons we can cater to groups of 10 to 250 people.

- **The Loft** can accommodate up to thirty people dining
- **The Boardroom** can accommodate up to sixteen people
- In the **Top of Vons** we are capable of handling cocktail parties of up to 80 persons and sit down dinners for up to 60 people.

Venue - Vons will also rent out the entire lounge or main dining area or both together. Please speak to the General Manager for more information.

All of our private dining areas have flat screens and can be used for presentations, slide shows or power point. The Top of Vons has a projector and a screen as well as Bose loudspeakers.

Vons has microphones in the lounge as well as the Top of Vons for speaking presentations, awards ceremonies and so on.

We also have the following services available:

- Dance floor areas
- Live Entertainment facilities
- Multimedia in all private areas for slideshows and presentations
- Custom printed menus
- Decorations and balloons
- Floral arrangements
- Access to Cook County Saloon after the event with no line and no cover V.I.P access. (subject to capacity laws)

Lunch Prix Fixe Menu

First Course

Steak House Salad

*Mixed greens with tomatoes, cucumber, onion, carrot strings
Aged Balsamic and Roasted Garlic Vinaigrette*

Or

Daily Soup

Second

Choose one:

*Sterling
Silver*

Shaved Prime Rib Sandwich

*With au jus, atomic horseradish on a steakhouse Kaiser bun
served with Steakhouse fries*

Cajun Chicken Sandwich

*With lettuce, tomato, chipotle mayo, red onion, cheddar cheese
on steakhouse Kaiser bun served with steakhouse fries*

Steak Salad

*Medium rare tenderloin strips, romaine lettuce, grilled asparagus, roma tomatoes,
aged cheddar, grilled red onion loops and tomato and goat cheese dressing*

Avocado and Tuna Tower

*rare Sashimi grade Ahi Tuna, diced avocado, Roma tomatoes, diced cucumbers,
fresh citrus, shredded iceberg lettuce, Miso and lemon vinaigrette*

Dessert

Fresh Fruit with Honey Yogurt

Or

Seasonal Cheesecake

\$27 per person plus tax and 18% service

Minimum spend required for lunch bookings

Dinner Prix Fixe #1

First

Steak House Salad

*Mixed greens with tomatoes, cucumber, onion, carrot strings
Aged Balsamic and Roasted Garlic Vinaigrette*

Or

Daily Soup

Main

Choose one of the following:

*Sterling
Silver*

Slow Roasted Dijon crusted Prime Rib

*Cooked to medium rare with
garlic mashed potatoes and steamed vegetables*

*Sterling
Silver*

New York Strip

*Cooked to medium rare with peppercorn sauce
garlic mashed potatoes and steamed vegetables*

Chicken Supreme with pan jus

garlic mashed potatoes and steamed vegetables

Fresh Fish of the Day

garlic mashed potatoes and steamed vegetables

Dessert

Choose one:

Chocolate Espresso Grand Marnier Cake

Seasonal Cheesecake

\$48 per person plus tax and 18 % service

Dinner Prix Fixe #2

First Daily Soup

Second Steak House Salad

*Mixed greens with tomatoes, cucumber, onion, carrot strings
With aged Balsamic and Roasted Garlic Vinaigrette*

Or

Classic Caesar Salad

Main

Sterling Silver Cajun Ribeye

*Cooked to medium rare with
garlic mashed potatoes*

Sterling Silver Slow Roasted Dijon crusted Prime Rib

Cooked to medium-rare with Yorkshire pudding

Nori Wrapped Ahi Tuna

*Seared rare, green tea and orange glaze, pickled ginger
Risotto, seasonal vegetables*

Fresh Fish of the Day

Garlic mashed potatoes and Seasonal Vegetables

Dessert

Choose one:

Chocolate Espresso Grand Marnier Cake

Seasonal Cheesecake

Fresh Fruit with Honey Yogurt

\$58 per person plus tax and 18% Gratuity

First
Daily Soup

Second
Tomato, Onion and Blue Cheese Salad
or
Classic Caesar Salad

Main
Choice of:

*Sterling
Silver*

Slow Roasted Dijon crusted Prime Rib

*Cooked to medium-rare with Yorkshire pudding
and garlic mashed potatoes*

*Sterling
Silver*

7 oz AAA Goat Cheese Crusted Filet Mignon

with red wine demi and twice baked stuffed potato

Leg of Duck Confit

With orange glaze, garlic mashed potatoes

Rack of Lamb

*pumpkin seed crusted, dark cherry and mint jus,
garlic mashed potatoes*

Fresh Fish of the Day

Garlic Mashed potatoes and steamed Vegetables

All entrées served with the following share plates:

Steamed seasonally inspired vegetables

Steamed asparagus with hollandaise

Sautéed Mushrooms

Dessert

Seasonal Cheesecake
Chocolate Espresso Grand Marnier Cake
Seasonal Bread Pudding
Fresh Fruit with Honey Yogurt

\$75 per person

Plus tax and 18 % service

Includes Artisan bottled water service

Dinner Buffet

Assorted breads

Mixed greens with garlic balsamic dressing

Classic Caesar salad

Potato Salad

Hot Station

Sterling Silver AAA Slow Roasted Prime Rib

Chef's Meatloaf

Oven Roasted Free range Chicken

Cajun Salmon

Baked Mahi Mahi with citrus salsa

Add Oven Roasted Turkey with stuffing add \$5 per person.

*Garlic Mashed Potatoes, Candied Sweet potato mashed
seasonal vegetables, Baked potatoes
Atomic horseradish, pan gravy, au jus.*

Dessert

Fresh Fruit and assorted sweets

\$ 50 per person plus tax and 18 % service

Includes coffee and tea service

*For all groups of 40 or more our buffet style menu
will be required on Thursday, Friday and Saturday evenings.*

Some exceptions may apply

Platters

Perfect to add to your Prix Fixe Menu or Buffet

- Bacon wrapped Scallops** with wasabi spiked cocktail sauce 30 pieces \$90
 - Coconut Shrimp** with sweet and spicy plum sauce 30 pieces \$90
 - Bruschetta** 30 pieces \$60
 - Cajun beef Lolly pops** chipotle mayo 30 pieces \$90
 - Duck Confit sliders** 30 pieces \$90
 - Ahi Tuna Sliders** 30 pieces \$80
 - Prime Rib sliders** 30 pieces \$65
 - Jumbo chilled shrimps** with wasabi spiked cocktail sauce 30 pieces \$60
 - Vegetables and dip** 1 tray for 30 persons \$60
 - Fresh Fruit Tray** for 30 persons \$80
 - Cheese Tray with Wild game pate**, olives and crostinis \$15 per person
- Minimum 15 persons and one weeks notice

Chilled Seafood Platters

- Cracked King Crab Legs**
- Cracked Cuban Lobster tails**
- Jumbo shrimp**
- Tuna sashimi**

Served on ice with lemons and wasabi spiked cocktail sauce.

Add \$30 per person (fifteen person minimum)

Wine Suggestions

Red

Sterling, Cabernet Sauvignon , <i>Napa Valley, USA</i>	51
Liberty School, Cabernet Sauvignon , <i>California, USA</i>	51
Rodney Strong, Cabernet Sauvignon , <i>Napa Valley, USA</i>	51
Peter Lehmann Clancy, Cabernet, Merlot, Shiraz , <i>Australia</i>	43
Alegoria, Malbec , <i>Argentina</i>	43

White

Sterling, Sauvignon Blanc , <i>Napa Valley, USA</i>	43
New Harbour, Sauvignon Blanc , <i>Marlborough, NZ</i>	37
Nimbus, Sauvignon Blanc , <i>Chile</i>	37
Gray Monk, Unwooded Chardonnay , <i>Okanagan, Canada</i>	43

(Your group may also order wines from our regular wine list. Minimum 2 wks advance notice required. Please supply an alternative choice in case of supply issues.) **A bottle of wine has four six oz glasses.**

Menus

Our chef has created different menu options for your convenience. If your group has specific needs that are not listed we will be pleased to customize the menu to your specifications.

Event menu selections must be received

**NO LATER THAN 2 WEEKS PRIOR TO YOUR EVENT DATE
(4 WEEKS PRIOR FOR NOVEMBER AND DECEMBER EVENTS)**

These selections must arrive in the form of an Event Confirmation form and be signed by the contractor of the event.

Group Menu Options

1. **Prix Fixe Menus** – the prix fixe menu (or pre-selected menu) consists of three or more courses and provides your guests with their choice of menu items. Menu is priced per person and is based on a minimum of 15 or more people.
2. **Buffet Menu** – a combination of hot and cold stations will be provided for your guests. Menu suggestions are provided within our package; however we will be happy to cater to your needs. Buffet menus are required for all groups of 40 or more.

Guarantee: A final guaranteed attendance is required 3 working days prior to the event. You will be charged for the guarantee or number served, whichever is greater.

Confirmation: A 50% deposit of the food total is required to secure a private dining area.

Gratuity: There will be an automatic 18% added to all food and beverage.

Room Rental Fees: For Top of Vons there is a \$100 room fee, \$40 for the loft and \$30 for the boardroom. (Some exceptions will apply)

Cancellation: If an event cancels 30 days prior to the scheduled date a full refund of the deposit will be made. The deposit is non refundable if canceled within 21 days of the event. (Some exceptions will be made except during the months of November and December.)

Special Requirements

As large groups may take more time to prepare please inform us of any special needs you may have including allergies and access to the restaurant.

Payment

We accept debit, cash, certified cheques, Visa and Mastercard.

Sorry we do not accept American Express for group functions.