

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, and social gatherings.

Your imagination is the limit when it comes to group bookings, and our team of hospitality specialists is dedicated to making your event memorable.



Private Rooms

The Loft

The Loft can accommodate up to 32 people dining.

The Boardroom

The Boardroom can accommodate up to 20 people dining.

Top of Vons

Top of Vons can accommodate up to 60 people dining or 100 people for cocktail gatherings.

Buyouts

(Limited Availability)

Dining Room Buyout

We can accommodate up to 80 people for dining.

Lounge, Boardroom & Loft Buyout

We can accommodate up to 100 people in three areas: buffet, dance floor area, and full-service bar.

Other Services

- Dance floor and live entertainment area (Top of Vons)
- Flat screens or projection in private areas for slide show presentations (included in room fee)
- Custom-printed menus (included in room fee; logo is required)
- Floral arrangements the (at additional charge)



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 two weeks prior to your event date**. These selections must arrive in the form of an Event Confirmation form and be signed by the contractor of the event.

Please inform us a minimum of seven (7) days in advance about any allergies or dietary restrictions within your group and we will do our best to accommodate your requests.

Prix Fixe Menus

The prix fixe (pre-set group) menu consists of three or more courses. The menu is priced per person and is based on a group of 15–30 people. Some exceptions may apply. A complimentary custom-printed menu will be provided for your guests to choose from when they arrive.

Buffet Menu

A combination of hot and cold stations will be provided for your guests. One of our chefs will be on hand to carve prime rib. 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. Due to space restrictions, the buffet is not available in the Loft or Boardroom.

Host Bar

The event host pays for drinks.

Drink Tickets

Tickets can be provided and billed for your guests' orders.

Cash & Carry

Guests pay for their own drinks.

Terms

Guarantee: Final guaranteed attendance is required three (3) working days prior to the event. You will be charged for either the guaranteed number or the group served, whichever is greater.

Confirmation: A deposit is required to secure a private dining area.

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

Room Rental Fees: Room rental fees are \$100 for Top of Vons, \$40 for The Loft, and \$30 for The Boardroom. Some exceptions may apply.

Cancellation: If an event is cancelled 30 days prior to the scheduled date, a full deposit refund will be made. The deposit is non-refundable if cancellation occurs within 21 days of the event. Exceptions may apply except during the months of November, December, and January.

Special Requirements: Because large groups may take more time to prepare for, please inform us of any special needs you may have, including allergies and special access to the restaurant.

Payment: We accept debit, cash, certified cheques, Visa, and MasterCard.



PRIX FIXE MENU #1

FIRST

Caesar Salad

Creamy garlic dressing, house-made focaccia croutons, cold-pressed canola oil, shaved Grana Padano.

MAIN

(Choose One)

Slow-Roasted Dijon-Crusted Prime Rib

16-hour medium-rare prime rib, au jus, Yorkshire pudding, garlic mashed potatoes, market vegetables.

Grilled Alberta Wagyu Sirloin

Gorgonzola chive compound butter, garlic mashed potatoes, market vegetables.

Catch of the Day

Pan-roasted Arctic char, honey-roasted pears, pear compote, garlic mashed potatoes, market vegetables.

Pan-Seared Roasted Chicken Supreme

Local exotic mushroom ragout, garlic mashed potatoes, market vegetables.

Roasted Mushroom Ravioli (Vegetarian)

With roasted garlic and Canadian Fontina cheese cream sauce.

DESSERT

Chocolate Cake & Cheesecake Duo

\$60 PER PERSON

Plus tax and 18% service.

Coffee and tea included.

ADDITIONS

8 oz Lobster Tail to any entrée 35

½ lb King Crab to any entrée 28

Garlic Shrimp 6 each

Oscar Sauce 13.95

Jumbo shrimp-wrapped scallop, blue crab meat, fresh asparagus, garlic cream sauce.

SIDES

(Choose One)

Asparagus Tips 15

With shaved Grana Padano.
Serves four.

Sautéed Mushrooms 14

With green onion. Serves four.



PRIX FIXE MENU #2

FIRST

(Choose One)

Caesar Salad

Creamy garlic dressing, house-made focaccia croutons, cold-pressed canola oil, shaved Grana Padano.

Wedge Salad

Baby iceberg lettuce, house-made Bleu Bénédicte dressing, heirloom tomatoes, crispy shallots.

MAIN

(Choose One)

Slow-Roasted Dijon-Crusted Prime Rib

16-hour medium-rare prime rib, au jus, Yorkshire pudding, garlic mashed potatoes, market vegetables.

Local Natural New York Strip Loin

Brandied green peppercorn sauce, garlic mashed potatoes, market vegetables.

Catch of the Day

Pan-roasted Arctic char, honey-roasted pears, pear compote, garlic mashed potatoes, market vegetables.

Pan-Seared Roasted Chicken Supreme

Local exotic mushroom ragout, garlic mashed potatoes, market vegetables.

Roasted Mushroom Ravioli (Vegetarian)

With roasted garlic and Canadian Fontina cheese cream sauce.

DESSERT

(Choose One)

Featured Chocolate Cake

Featured Cheesecake

Featured Crème Brûlée

\$69 PER PERSON

Plus tax and 18% service.

Coffee and tea included.

ADDITIONS

8 oz Lobster Tail to any entrée	35
½ lb King Crab to any entrée	28
Garlic Shrimp	6 each
Oscar Sauce	13.95
Jumbo shrimp—wrapped scallop, blue crab meat, fresh asparagus, garlic cream sauce.	

SIDES

(Choose One)

Asparagus Tips	15
With shaved Grana Padano. Serves four.	
Sautéed Mushrooms	14
With green onion. Serves four.	



PRIX FIXE MENU #3

FIRST

(Choose One)

Bacon-Wrapped Scallops

With wasabi cocktail sauce.

Coconut Shrimp

With sweet chili dipping sauce.

Tenderloin Steak Bites

With buttermilk sriracha dip.

SECOND

(Choose One)

Caesar Salad

Creamy garlic dressing, house-made focaccia croutons, cold-pressed canola oil, shaved Grana Padano.

Beet Salad

Whipped goat cheese, rosemary olive oil, toasted cashews, artisan greens, balsamic glaze.

MAIN

(Choose One)

Slow-Roasted Dijon-Crusted Prime Rib

16-hour medium-rare prime rib, au jus, Yorkshire pudding, garlic mashed potatoes, market vegetables.

Beef Tenderloin Medallion & Jumbo Garlic Prawn

Caramelized shallot and Boursin cheese sauce, garlic mashed potatoes, market vegetables.

Porcini-Crusted Ribeye

Honey chipotle adobo sauce, cilantro emulsion, tequila butter, asparagus, garlic mashed potatoes.

Rack of Lamb

Dijon and herb panko crust, port and mint demi-glace, garlic mashed potatoes, market vegetables.

Catch of the Day

Pan-roasted Arctic char, honey-roasted pears, pear compote, garlic mashed potatoes, market vegetables.

Pan-Seared Roasted Chicken Supreme

Local exotic mushroom ragout, garlic mashed potatoes, market vegetables.

Roasted Mushroom Ravioli (Vegetarian)

With roasted garlic and Canadian Fontina cheese cream sauce.

DESSERT

(Choose One)

Featured Chocolate Cake

Featured Cheesecake

Featured Crème Brûlée

\$99 PER PERSON

Plus tax and 18% service.

Coffee and tea included.

ADDITIONS

8 oz Lobster Tail to any entrée	35
½ lb King Crab to any entrée	28
Garlic Shrimp	6 each
Oscar Sauce	13.95
Jumbo shrimp-wrapped scallop, blue crab meat, fresh asparagus, garlic cream sauce.	

SIDES

(Choose One)

Asparagus Tips	15
With shaved Grana Padano. Serves four.	
Sautéed Mushrooms	14
With green onion. Serves four.	



DINNER BUFFET

For groups of 40 or more in the Dining Room or Top of Vons. Our buffet-style menu is required on Thursday, Friday, and Saturday evenings. Some exceptions may apply.

COLD TABLE

Assorted Artisan Breads

With garlic and horseradish whipped butter.

Tuscan Green Salad

With a wildflower honey, pear, and fresh thyme vinaigrette.

Caesar Salad

Creamy garlic dressing, house-made focaccia croutons.

CARVING STATION

16-hour prime rib slow-cooked to medium rare throughout.

HOT FOOD

Quattro Formaggi Agnolotti

Spinach-striped egg pasta, house-smoked tomato sauce.

Garlic & Rosemary Marinated Roast Pork Loin

Buttermilk and herb-roasted sweet potatoes.

Organic Chinook Salmon

Local sour cherry gastrique, brown rice pilaf.

Olive Oil-Roasted Baby Potatoes

With Italian parsley and lemon.

Asparagus

With shaved Grana Padano.

Fresh Market Vegetables

Red-Skinned Garlic Mashed Potatoes

Oven Roasted Turkey Breast

per person add 10

With stuffing and gravy.

DESSERT TABLE

Assorted Cakes & Cheesecakes

Fresh Seasonal Fruit Platter

\$68 PER PERSON

Plus tax and 18% service.

Coffee and tea included.



PLATTERS

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Maple Smoked 20 pieces 100

Bacon-Wrapped Scallops

With wasabi-spiked cocktail sauce.

Hand-Battered 20 pieces 75

Coconut Shrimp

With sweet chili dipping sauce.

Jumbo 20 pieces 99

Chilled Shrimp

With wasabi-spiked cocktail sauce.

Bruschetta Platter 20 people 44

With fresh-made crostini.

Baked 10 pieces 50

Oysters Rockefeller

Spinach, panko, Parmesan, Sambuca.

Baked Crab 10 pieces 55

Shack Oysters

Garlic cream sauce, asiago, bacon, blue crab meat.

Prime Rib Sliders 20 pieces 95

Horseradish aioli, white cheddar, brioche slider buns.

Wagyu 20 people 125

Sirloin Sliders

Onion and currant jam, crispy onions, brioche slider buns.

Marinated ½ lb 30 | 1 lb 66

Steak Bites

With buttermilk sriracha dip.

Crudités with Dip 20 people 72

Seasonal vegetables, dipping sauce.

Fresh Fruit & 20 people 134

Cheese Tray

Seasonal fruit, domestic and imported fine cheeses.

Charcuterie Tray 20 people 120

Chef's choice of preserved meats, pickles, cheeses, sauces.

FRESH SHUCKED OYSTERS

Chefs Premium 24 pieces 80

West Coast

Chefs Premium 24 pieces 105

East Coast

CHILLED SEAFOOD TOWERS

Small Tower 20 people 640

Large Tower 40 people 1280

Includes:

Cracked king crab legs and claws, snow crab legs and claws, cracked lobster tails, jumbo shrimp, marinated blue mussels, sliced sashimi-grade ahi tuna, appropriate sauces and accompaniments.