



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 slideshow presentations (included in room fee)
- Custom printed menus included (included in room fee; logo is required)
- Decorations and balloons (at additional charge)
- Floral arrangements (at additional charge)
- Access to Cook County Saloon after the event with no line and no cover VIP access (subject to capacity laws and special event nights)



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.

Group Menu Options

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 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. 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 and 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, 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. American Express is not accepted for group functions.



DINNER PRIX FIXE #1

FIRST

Caesar Salad

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

MAIN

Choose one:

Slow-Roasted Dijon-Crusted Prime Rib

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

New York Strip Loin with Brandied Green Peppercorn Sauce

Garlic mashed potatoes and market vegetables.

Fish of the Day

Seasonally inspired chef's creation.

Pan-Seared Roasted Chicken Supreme

Toasted pumpkin seed and white cheddar cream sauce, garlic mashed potatoes, market vegetables.

Butternut Squash Ravioli (Vegetarian)

Roasted garlic and tomato confit, fresh herb gremolata, shaved Grana Padano.

DESSERT

Choose one:

Chocolate Cake

Featured Cheesecake

\$58 PER PERSON

Plus tax and 18% gratuity.

Coffee and tea service included.

ADDITIONS

½ lb Lobster Tail to any entrée 30

½ lb King Crab to any entrée 26

Shrimp 6 each

Oscar Sauce 13.95

Scallop, jumbo shrimp, blue crab meat, fresh asparagus, garlic cream sauce.

Sparkling or still water service per person add 4

1 bottle per 2 guests.

SIDES

One side serves 4 people. Choose one:

Asparagus Tips 15

With shaved Grana Padano.

Sautéed Mushrooms 14

With green onion.



DINNER PRIX FIXE #2

FIRST

Soup of the Day

SECOND

Choose one:

Caesar Salad

Creamy balsamic dressing, house-made 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

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

Fresh Horseradish & Boursin-Crusted Filet

Red wine reduction, garlic mashed potatoes, market vegetables.

Fish of the Day

Seasonally inspired chef's creation.

Pan-Seared Roasted Chicken Supreme

Toasted pumpkin seed and white cheddar cream sauce, garlic mashed potatoes, market vegetables.

Butternut Squash Ravioli (Vegetarian)

Roasted garlic and tomato confit, fresh herb gremolata, shaved Grana Padano.

DESSERT

Choose one:

Chocolate Cake

Featured Cheesecake

Crème Brûlée

\$68 PER PERSON

Plus tax and 18% gratuity.

Coffee and tea service included.

ADDITIONS

½ lb Lobster Tail to any entrée 30

½ lb King Crab to any entrée 26

Shrimp 6 each

Oscar Sauce 13.95

Scallop, jumbo shrimp, blue crab meat, fresh asparagus, garlic cream sauce.

Sparkling or still water service per person add 4

1 bottle per 2 guests.

SIDES

One side serves 4 people. Choose one:

Asparagus Tips 15

With shaved Grana Padano.

Sautéed Mushrooms 14

With green onion.



DINNER PRIX FIXE #3

FIRST

Choose one:

Bacon-Wrapped Scallops

Wasabi cocktail sauce.

Coconut Shrimp

Sweet chili dipping sauce.

Tenderloin-Wrapped Grilled Asparagus

Béarnaise sauce.

Pan-Seared Roasted Chicken Supreme

Toasted pumpkin seed and white cheddar cream sauce, garlic mashed potatoes, market vegetables.

Butternut Squash Ravioli (Vegetarian)

Roasted garlic and tomato confit, fresh herb gremolata, shaved Grana Padano.

SECOND

Caesar Salad

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

DESSERT

Choose one:

Chocolate Cake

Featured Cheesecake

Crème Brûlée

Seasonally Inspired Bread Pudding

MAIN

Choose one:

Slow-Roasted Dijon-Crusted Prime Rib

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

Fresh Horseradish & Boursin-Crusted Filet

Red wine reduction, garlic prawn, garlic mashed potatoes, market vegetables.

Porcini-Crusted Ribeye

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

Rack of Lamb

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

Fish of the Day

Seasonally inspired chef's creation.

\$98 PER PERSON

Plus tax and 18% gratuity.
Coffee and tea service included.

ADDITIONS

½ lb Lobster Tail to any entrée 30

½ lb King Crab to any entrée 26

Shrimp 6 each

Oscar Sauce 13.95

Scallop, jumbo shrimp, blue crab meat, fresh asparagus, garlic cream sauce.

Sparkling or still water service per person add 4

1 bottle per 2 guests.

SIDES

One side serves 4 people. Choose one:

Asparagus Tips 15

With shaved Grana Padano.

Sautéed Mushrooms 14

With green onion.



DINNER BUFFET

For groups of 40 or more dining 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
Horseradish whipped butter.

Tuscan Greens
Vanilla tangerine dressing.

Caesar Salad
Balsamic Caesar dressing.

CARVING STATION

17-Hour Slow-Roasted Prime Rib to medium rare throughout.

HOT FOOD

Roasted Wild
Mushroom Ravioli
Smoked tomato sauce.

Garlic & Rosemary Roasted
Pork Loin
Chorizo-infused polenta.

Organic Chinook Salmon
Maple bourbon glaze and brown rice.

Olive Oil-Roasted
Fingerling Potatoes
Italian parsley and lemon.

Asparagus
Shaved Grana Padano.

Steamed Market Vegetables

Red-Skinned Garlic
Mashed Potatoes

Oven Roasted Turkey Breast & Stuffing per person add 10

DESSERT TABLE

Assorted Cakes & Cheesecakes

Fresh Seasonal Fruit Platter

\$65 PER PERSON

Plus tax and 18% gratuity.
Coffee and tea service included.



PLATTERS

Perfect to add to your Prix Fixe Menu or Buffet menu.

PLATTERS

Bacon-Wrapped Scallops 20 pieces 95

Wasabi-spiked cocktail sauce.

Coconut Shrimp 20 pieces 65

Sweet chilli dipping sauce.

Jumbo Shilled Shrimps 20 pieces 90

Wasabi-spiked cocktail sauce.

Bruschetta 20 pieces 40

Baked Oysters Rockefeller 10 pieces 50

Spinach, bread crumbs, Parmesan, sambuca.

Baked Crab Shack Oysters 10 pieces 50

Garlic cream sauce, asiago, bacon, crab.

Prime Rib Sliders 20 pieces 90

Vegetables & Dip Tray 20 people 70

Fresh Fruit & Cheese Tray 20 people 125

Charcuterie Tray 10 people 110

Choice assorted meats, pickles, sauces, crackers, cheese.

Tenderloin-Wrapped Grilled Asparagus 20 pieces 55

Béarnaise sauce.

FRESH SHUCKED OYSTERS

Served on shaved ice with house-made condiments and lemons.

Chefs Premium Select West Coast 24 pieces 75

Chefs Premium Select East Coast 24 pieces 95

CHILLED SEAFOOD TOWERS

Small Tower 20 people 595

Large Tower 40 people 1095

Includes:

Cracked king crab, snow crab legs, cracked lobster tails, herb-marinated mussels, jumbo shrimp, tuna sashimi.