SPECIAL EVENTS MENU





www.lavoutebistro.com 708.798.6000

events@lavoutebistro.com



Thank you for your interest in holding your event here at La Voûte bistro v bar!

From business meetings to baby showers, birthdays to rehearsal dinners, we look forward to helping make your event a very special occasion for you and your quests.



KITCHEN HOURS

___ MONDAY: CLOSED ___

BRUNCH / LUNCH

Tuesday- Sunday: 10:00 am - 3:00 pm

DINNER

Tuesday- Thursday: 3:00 pm - 9:00 pm

Friday – Saturday: 3:00 pm – 10:00 pm

Sunday: 3:00 pm - 9:00 pm

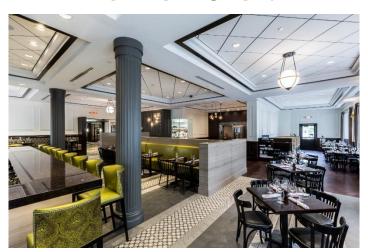


Conference Room Rental – 4 hours

With non-refundable deposit of \$200 Parties up to 24 guests



Dining Room Rental – 4 hours With deposit depending on party size





Conference Room Rental – 4 hours

With non-refundable deposit of \$200 Parties up to 24 guests with long table 30 guests classroom style

Coffee Service

\$29.95 up to six people
Fresh brewed Coffee, Decaf, Tea & Orange Juice are included
(Large group pricing available upon request)

Continental Breakfast

\$10.95 per person Cold Breakfast Buffet located in restaurant

Hot Breakfast

\$14.95 per person

Buffet Style

Includes: Scrambled Eggs, Sausage, Bacon, Roasted Potatoes, and Pancakes



LADIES GROUP LUNCH PACKAGES

Fresh brewed Coffee, Decaf, Tea & Soft Drinks are included

Available from 10:00 am - 2:30 pm

\$21.95

Croque Monsieur

French Classic Smoked Ham, Mornay Sauce, Dijon Mustard, Gruyere Cheese. Served with French Fries and House Salad

or

Grilled Chicken Sandwich

Focaccia, Sun-Dried Tomato Pesto, Roasted Pepper, and Fresh Mozzarella. Served with French Fries and Petite Salad

or

Grilled Chicken Salad

Mixed Greens, Roasted Red Peppers, Bacon Lardon, Crumbled Blue Cheese, Tomatoes, and Cucumbers.

With choice Soup of the Day or Chef Choice Dessert

Vegetarian option available upon request



Fresh brewed Coffee, Decaf, Tea & Soft drinks are included
Available from 10:00 am - 2:30 pm

\$24.95

STARTERS

French Onion Soup Classically Prepared

or

Caesar Salad Romaine Heart with Caesar Dressing or

House Salad

ENTRÉES

Croque Monsieur

French Classic Smoked Ham, Mornay Sauce, Dijon Mustard, Gruyere Cheese.

or

French Toast

Brioche Bread, Whipped Cream, Fresh Berries.

or

Veggie Quiche

Velvety Custard, Butter Crust

Starter add on options

Shrimp Cocktail (Add. \$4/person)
or
Crab Cake (Add. \$4/person)
or
Bacon Onion Tart (Add. \$3/person)

Entrée add on options

Steak & Eggs (Add. \$9/person)
with Hollandaise Sauce
or
Croque Madame (Add. \$1/person)
Croque Monsieur with Egg



Fresh brewed Coffee, Decaf, Tea & Soft drinks are included
Available from 10:00 am - 2:30 pm

\$34.95

STARTERS

Seasonal Farmers Salad

Poached Egg

or

French Onion Soup

Classically Prepared

ENTRÉES

La Voûte Hamburger

Caramelized Onions, Brie Cheese

or

Roasted Chicken

Mashed Potatoes, Broccolini, Thyme Garlic Jus

or

Pan Seared Salmon

Sautéed Seasonal Vegetables, Pommery Mustard Sauce

DESSERT

Crème Brulee

or

Vanilla Profiteroles



Fresh brewed Coffee, Decaf, Tea & Soft drinks are included Priced per person before tax and gratuity

Homemade Cookies

\$9.95

Chocolate Chip, Peanut Butter, Oatmeal or Sugar Served with Milk, Coffee, or Tea

Sandwich Platters

\$12.95

Croque Monsieur, Chicken Sandwich, Steak Sandwich, Pulled Pork

Fancy Platters

\$15.95

Cheese and Charcuterie platters

Cheese: Brie Cheese, Sharp Cheddar, Bleu Cheese, and Goat Cheese

Pork: Pâté, Saucisson, Rillettes, Prosciutto

ALL THREE PACKAGES......\$29.95



Available from 3:00 pm - close

Le Classique

\$39.95

STARTERS

Cream of Chicken with Wild Rice or

Farmers Salad

ENTRÉES

Grilled Rack of Pork Mashed Potatoes, Broccolini or

La Voûte Hamburger

Caramelized Onions, Brie Cheese, Petite Salad or

Pan Seared Salmon Seasonal Vegetables

DESSERT

Sorbet With Berries



Available from 3:00 pm - close

Le Gourmet \$48.95

STARTERS

Lobster Bisque with Brioche Croutons or

Asparagus Salad Goat Cheese, Arugula, Walnuts

ENTRÉES

8 oz. Grilled New York Steak Mashed Potato, Au Poivre Sauce or

½ Roasted Chicken Seasonal Roasted Vegetables, Thyme Au Jus Sauce or

Catch of the Day

DESSERTS

Opera Cake

Almond Sponge Cake, Espresso, Ganache, Coffee Buttercream, La Voûte Chocolate Sauce.



Available from 3:00 pm - close



\$69.95

STARTERS

Maine Scallop Carpaccio

Lemon and Ginger Relish, Arugula

or

Crab Cake

or

Seasonal Farmers Salad

Poached Egg, Blanched and Roasted Vegetables

ENTRÉES

8 oz. Beef Tenderloin Wellington

Bordelaise Sauce

or

Coq Au Vin Chicken

Free Range Chicken Braised in Red Wine

or

Salmon

Wild Rice, Beurre Blanc

DESSERTS

Crème Brulee

or

Chocolate Pot De Crème

or

Gold Bar



COCKTAIL RECEPTION TRAYS

Minimum of 3 dozen each

Hot Hors D'oeuvres

Mini Quiche	\$12.00 per dozen
Mini Croque Monsieur	\$26.00 per dozen
Hamburger Sliders	\$24.00 per dozen
Shrimp Skewer	\$36.00 per dozen
Steak Skewer	\$42.00 per dozen
Mini Crab Cakes	\$36.00 per dozen
Lemon Chicken	\$24.00 per dozen
Cold Hors D'oeuvres	
Veggie Piperade Cucumber	\$15.00 per dozen
Tomato and Mozzarella Capresa	\$18.00 per dozen
Cured Sausage	\$24.00 per dozen
Prosciutto	\$20.00 per dozen
Smoked Salmon	\$30.00 per dozen
Pink Peppercorn Ahi Tuna	\$30.00 per dozen

^{*6-8} pieces/person for Cocktail Reception.

^{*4-6} pieces/person with additional package.



ALCOHOL PACKAGES

Liquor Packages

"Business Checking Package"

\$45.00 per person

- A selection of gorgeous House sparkling, white and red wines
- Two premium bottled beers, all domestic, and all imported beers
- A selection of premium spirits including vodka, gin, rum and whiskey
- Premium mixers, soft drinks, juices and coffee

"Business Choice Package"

\$50.00 per person

- A Selection of gorgeous sparkling, white and red wines from our by the glass selections
- All craft bottled beer and all domestic bottle beer
- A selection of premium spirits including vodka, gin, rum and whiskey
- Premium mixers, soft drinks, juices and Coffee
- All Draft beer on tap

"Business Platinum Package"

\$65.00 per person

- A Selection of gorgeous sparkling, white and red wines from our by the glass selections
- All craft bottled beer and all domestic bottle beer
- Premium mixers, soft drinks, juices and Coffee
- All Draft beer on tap
- A selection of super premium spirits including vodka, gin, rum and whiskey

"The Gold Bar Package"

\$80.00 per person

- We will give you everything we have for three solid hours.
- Amazing wines from all over the world, domestic, imported and micro brewed beers as well as premium and hand-crafted spirits and liqueurs
- Premium mixers, soft drinks, juices and coffee



Beer & Wine

"Savings Bond Package"

\$30.00 per person

- A Selection of gorgeous House sparkling, white and red wines
- One premium bottled beer and all domestic bottle beer
- Premium mixers, soft drinks, juices and Coffee

"Checking Account Package"

\$35.00 per person

- A Selection of gorgeous sparkling, white and red wines from our by the glass selections
- All craft bottled beer and all domestic bottle beer
- Premium mixers, soft drinks, juices and Coffee

"Money Market Package"

\$40.00 per person

- A Selection of gorgeous sparkling, white and red wines from our by the glass selections
- All craft bottled beer and all domestic bottle beer
- Premium mixers, soft drinks, juices and Coffee
- All Draft beer on tap

Tax and 20% gratuity not included

Martinis and shots not included

One drink at a time

We choose the wine, beer and spirits (Don't worry, we have excellent taste)

Custom menu available upon request

We'll book parties without open bar packages. Ask for details

Sorry, no outside DJs.

There's a \$1,000 food & beverage minimum. .

No outside food.

\$3.00 per slice outside cake fee.

We respect all state and local laws & regulations regarding happy hours.

3 hour packages



One Time Credit Card Payment Authorization Form

Sign and complete this form to authorize La Voûte bistro v bar to make a one-time debit to your credit card listed below.

By signing this form you give us permission to debit your account for the amount indicated on or after the indicated date. This is permission for a single transaction only, and does not provide authorization for any additional unrelated debits or credits to your account.

Please complete the information below:

I (Full name)	authorize La Vo	ûte bistro v l	oar to charge r	my credit card
account indicated below	for on (Amount)		(Date)	. This payment is for
Deposit on event planned		iption of goo		
Billing Address		_ Pho	ne#	
City, State, Zip		- Em	ail	
Account Type: 0 Visa	0 MasterCard	0 AMEX	0 Discover	
A coount Niumala ar				
SIGNATURE			D	ΔΤΕ

I authorize the above named business to charge the credit card indicated in this authorization form according to the terms outlined above. This payment authorization is for the goods/services described above, for the amount indicated above only, and is valid for one time use only. I certify that I am an authorized user of this credit card and that I will not dispute the payment with my credit card company; so long as the transaction corresponds to the terms indicated in this form.

Price does not include tax and gratuity



Event Contract

Event Ti	itle:
Contact	:
Date:	
Time of	Event:
Phone:	
Email:	
The fina	UM NUMBER OF PEOPLE: al guaranteed number is required 7 days in advance of your event and will be the minimum of people you will be charged for.
Package	e Price Per
1.	Décor-
2.	Bar-
3.	Service Charges and gratuities are not included in RCC pricing structure. Taxes and 20% gratuity will be added to final bill.
4.	Facility Availability



Catering Menu:		
Dessert:		
Non Alaskalı	Alashali	
Non - Alcohol:	Alcohol:	
Linens: 2 Colors/ Main & Accent/ Cloth	and Swag/	
Patron's Initials:		



Payment Schedule:

- <u>Deposits:</u> \$200.00 is required to book the event. All payments are non-refundable and transferrable. The deposit schedule is as follows: 1 month from your event 25% of your intended balance is due.
- **Final Payment**: balance is due 7 days in advance of your event and is based on the final count. You agree to pay the entire balance due in cash, personal check, cashier's check, or by the credit card on file. (Returned personal checks will require a \$75 fee and no longer accepted as form of payment, cash or cashier's check required for remaining payments.)
- Overages: If at the conclusion of your Event, your total bill exceeds the amount paid, you will be charged for any and all additional expenses at the conclusion of your event. No exceptions will be granted and payments can be processed with your on duty manager.
- Cancellations: must be in done in writing via certified mail. La Voûte understands that sometimes events cannot happen as planned for a wide variety of reasons. However, as the service provider La Voûte will need to assess the damages depending on time of cancellation and calculate the loss incurred by cancellation. Cancellations made between date of signed contract and 90 days from event will be responsible for initial non-refundable deposit of \$200.00 and 10% of intended final cost. Cancellations 90-60 days from event client will be responsible for initial non-refundable deposit of \$200.00 and 30% of intended final cost. Cancellations made 60-30 days from event client will be responsible for initial non-refundable deposit of \$200.00 and 50% of intended final cost. Cancellations 30-day of event will be responsible for initial non-refundable deposit of \$200.00 and 100% of intended final cost. Events may be postponed based on availability without incurring financial fee.

Client		La Voûte LLC	
Sign:	_Date:	Sign:	Date:



Policies Per Legal and Insurance Guidelines

Description of Services Provided:

Client agrees that La Voûte bistro V bar and La Banque are one in the same when referred. Client agrees that the services that La Voûte provides are that of a venue which include: food and beverage service, tables, chairs, setup in-house materials, banquet staffing, and event management. These items will be executed to the professional discretion of the management team and services do not include: event coordination, i.e. - placement or storage of personal items beyond place cards, menu cards, favors, ceremony items, and wedding personals. Anything that would exceed more than 1 hour of staff placement will have to be coordinated at an additional fee or arranged by client.

Amendments / Changes:

Client agrees that any changes to the arrangements described in Client's Original Signed Contract, or described herein must be made in writing and signed and accepted by both parties.

Decoration:

Any outside decorations will be subject to prior approval from La Voûte bistro V bar. Rice, birdseed, confetti, sand, and silk flower petals will not be used in or outside Ravisloe premises. Decorating will be scheduled with La Voûte bistro V bar prior to event by licensed vendor or client based on room and management availability.

Personal Property:

La Voûte bistro V bar is not responsible for the loss or damage to clients or guests property and does not maintain insurance to cover it. Any personal property of client or client's guests brought onto La Voûte bistro V bar premises prior to, during or following the event will be the sole risk of client and client's guests. Personal coolers, outside food and beverage are not permitted and will be confiscated if found and subject to a disposal fee of \$200. All belongings must be cleared and leave with client or designated person at the conclusion of the event. Items left over will be assumed "unwanted" and disposed of.

Outside Vendors:

Any outside vendor such as bands, DJ, florists, bakeries, etc. must be fully licensed and insured. All outside vendors contracted should be informed that they have a 4 hour window to set up before the event and maximum of 1 hour after conclusion of event to unload, breakdown or gather property. Subject to availability of venue vendors will have the option to pick up the following day. Anything exceeding said times will incur a fee of \$100 per ½ hour and will be billed to client or deducted from initial deposit.

Conduct of Event:

Client agrees to conduct the event in an orderly manner in full compliance with the applicable laws, regulations and La Voûte bistro V bar rules and standards. Client assumes full responsibility for the conduct of all the persons in attendance at Client's event and for any damage done to any part of the premises during the time of Client's Event. La Voûte bistro V bar reserves the right to retain the initial \$200.00 deposit for any damages as well as bill for any damage exceeding the initial deposit amount. La Voûte bistro V bar reserves the right to require security for parties over 150 persons at the cost of the client which will be fully disclosed and amended from the original contract.

Management Office Hours:

Office hours are Monday through Friday 9am-5pm. All meetings that require personal attention must be scheduled by appointment only. Venue team is also available to answer questions and concerns via email or phone during these office hours. La Voûte bistro V bar is committed in making your event a success and takes pride in the personal attention that each client receives from start to finish and requests equal respect and consideration in all matters herein.

Act of God or Force Majeure:

Incidents such as flood, labor stoppage, severely inclement weather or natural disasters are out of the hands of La Voûte bistro V bar and clients agrees that La Voûte bistro V bar will not be held liable for the outcome of such disasters that would prevent us from preforming our duties as specified.

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