

VAI's

ITALIAN INSPIRED KITCHEN + BAR

private events + catering

www.vaisnaperville.com



general information

GUARANTEED GUEST

A guarantee of the final number of guests is required 7 business days prior to the event. If the patron does not confirm the guest count, then the original number of guests, as specified on the Special Event Agreement, will be utilized as the guaranteed number or actual number, whichever is greater.

ROOM MINIMUMS

Private dining spaces may be assigned a minimum of food and beverage based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately. If the room minimum is not met, an additional "room" charge will be added to the final bill. Sales tax and service charge do not contribute to the minimum food and beverage requirement.

DEPOSITS & PAYMENTS

VAI's may require a deposit when booking a group dining reservation. Payment of the deposit, along with a fully executed Special Event Agreement signed by both patron and Event Sales Manager, are required to confirm the event. Deposits will be deducted from the final guest check and the customer will be responsible for payment of the remaining balance on the night of the event. Sales tax, service charges, rentals and room fees do not contribute to food and beverage minimums. Final payments to be made by cash or check. Gift cards not accepted for private events. Credit Card payments will have a 3.5% processing fee added to the final bill.

TAXES, SERVICE FEES & GRATUITIES

Local taxes will be applied to the subtotal at the applicable rate on the day of the event function. In lieu of a gratuity, VAI's adds a 23% Service Charge on all in-house group dining and full-service catering events. The entirety of this Service Charge is distributed to our staff. Any additional gratuity left for the service staff is optional and at the host's discretion. Additionally, there is a 4% administrative fee. Drop-off catering orders will be subject to a delivery fee. A 15% service charge will be applied for administrative and service staff.

Tax Exempt Events – must provide a current letter to confirm the organization's tax-exempt status. All form of payments related to the tax-exempt event must be provided directly from the organization listed on the tax exempt letter.

MENU SELECTION

Menu selections must be confirmed no later than 7 days prior to the event. If selections are not made by this date, your VAI's Event Sales Manager will select a menu for you, choosing our most popular items.

SPECIAL DIETARY NEEDS

We can accommodate guests that have special dietary needs with separate meals. Please let us know any specific dietary needs when you place your menu selections 7 days prior to the event. We are not an allergen free kitchen.

OUTSIDE FOOD & BEVERAGE

It is the policy of VAI's and DuPage County Health Department to prohibit any food or beverage prepared outside of VAI's from being served on the premises. Exceptions may be made at the Event Sales Manager's discretion for the purpose of religious necessity or other specific circumstances. Upon request, you are allowed to bring in a dessert from a commercial bakery. All arrangements must be made in advance and require a supplemental signed agreement. Corkage fee \$20 per bottle, maximum 2 bottles.

EVENT SETUP

We typically allow the host to arrive a maximum of 1 hour prior to the event start time, however this is contingent on whether or not there is a party scheduled prior to your event. Please let your Event Sales Manager know if you are arriving prior to your guest arrival time.

We allow you to decorate the private dining room with the following exceptions: No material to be affixed to the ceiling, walls, floors, light fixtures. No confetti, glitter, or anything similar. It is guests' responsibility to take away all decorations. Additional setup time will be charged at \$75 per hour or portion of.

HANDICAP ACCESSIBILITY

Please check with your Event Sales Manager to make sure the room or space you are reserving is handicap accessible.

ROOM RENTAL & OTHER SERVICES

Rental of specialty linens and audio-visual equipment is available. If your event requires rental of these items, please make your Event Sales Manager aware with advanced notice. Such rentals are contracted through a third-party vendor and are based on availability at an additional charge. Room set-up, reception tables, cakes & sweets table, audio visual equipment will be included in room rental fees.

PARKING

Onsite parking available

"family" style brunch packages

\$27 per person. Available for parties of 15 Guests or more

Packages include fresh brewed regular and decaffeinated coffee, fresh squeezed orange juice, fresh fruits of the season, crispy yukon breakfast potatoes and choice of applewood smoked bacon or Italian sausage links.

Add gelato 3 per scoop.

Entrees

choice of 2

SCRAMBLED EGGS

whipped mascarpone / chives

TRUFFLE SCRAMBLED EGGS

whipped cage free eggs / wild mushrooms / truffle oil

ADD 3

TIRAMISU FRENCH TOAST

espresso creme anglaise / fresh berries / maple syrup / marsala whipped mascarpone

LEMON RICOTTA PANCAKES

fresh berry compote / candied lemon / whipped cream / maple syrup / lemon glaze

SOUTHERN ITALIAN BISCUITS + GRAVY

italian sausage + calabrian chili gravy / buttermilk biscuits

NORTHERN ITALIAN STYLE EGGS BENEDICT

poached eggs / garlic toast / roasted tomatoes / arugula / prosciutto / fresh hollandaise

ADD 2

SHORT RIB HASH SCRAMBLE

charred baby peppers / roasted onions / wild mushrooms / cheddar + mozzarella / eggs any style

ADD 6

TRUE BELGIAN WAFFLE

fresh berries / maple syrup / powdered sugar

FARMERS MARKET SCRAMBLE

whipped eggs / grilled corn / roasted peppers / onion / spinach / asparagus / goat cheese

PROSCIUTTO + SPINACH SCRAMBLE

whipped eggs / shaved prosciutto / spinach / goat cheese

ADD 3



"family" style package #1

\$27 per person / Available for LUNCH groups of 15 Guests or more - Dine in Only

Choice of 1 pasta, choice of 1 entree, choice of 1 salad and wood roasted vegetables served family style.

Served with house bruschetta & with four cheese pizza bread.

Entrees *select 1*

CHICKEN MILAN

heirloom tomato bruschetta / fresh mozzarella / arugula + frisée / balsamic glaze

CHICKEN PARMESAN

herb + panko breaded / mozzarella / sugo / arugula + frisée
ADD 1

ROASTED SALMON

grilled artichokes / sundried tomatoes / vino / garlic spinach / oregano / chili flakes / butter / lemon
ADD 3

CHICKEN CARBONARA

garlic / shallots / pancetta / blistered tomatoes / peas / vino / cream / sage / pecorino / egg yolk / tagliatelle

ALMOND CRUSTED WHITEFISH

roasted almond + panko crusted / arugula / lemon butter sauce
ADD 3



Pasta *select 1*

VODKA PASTA

eight finger cavatelli / mascarpone tomato cream / garlic / crispy prosciutto / chili flake **ADD 2**

PASTA BOLOGNESE

fresh rigatoni / house made bolo sauce / pecorino **ADD 3**

FRESH CAVATELLI+ PARMESAN CREAM

garlic / basil / parmesan cream

SPAGHETTI + SUGO

garlic / basil / vino / sugo

Salad *choice of 1*

HOUSE SALAD

mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vinaigrette

WOOD GRILLED ROMAINE

grape tomato / crispy pancetta / gorgonzola / creamy asiago / fried leeks

Dessert *choice of 1 / add 3*

SCOOP OF GELATO



"family" style package #2

\$33 per person / Available for parties of 15 Guests or more - Dine in Only

Choice of 1 main course, choice of salad, 2 sides. Main courses served with four cheese pizza bread. Plated meal available up to 30 people. add \$5pp

Entrées *select 1*

VODKA PASTA

eight finger cavatelli / mascarpone tomato cream / garlic / crispy prosciutto / chili flake

PASTA BOLOGNESE

fresh rigatoni / house made bolo sauce / pecorino

CHICKEN CARBONARA

garlic / shallots / pancetta / blistered tomatoes / peas / vino / cream / sage / pecorino / egg yolk / tagliatelle

CHICKEN MILAN

heirloom tomato bruschetta / fresh mozzarella / arugula + frisee / balsamic glaze

CHICKEN PARMESAN

herb + panko breaded / mozzarella / sugo / arugula + frisee

ALMOND CRUSTED WHITEFISH

roasted almond + panko crusted / arugula / lemon butter sauce **ADD 2**

ROASTED SALMON

grilled artichokes / sundried tomatoes / vino / garlic spinach / oregano / chili flakes / butter / lemon **ADD 3**

Sides *choice of 2*

FRESH CAVATELLI + PARMESAN CREAM

garlic / basil / parmesan cream

FRESH RIGATONI+ SUGO

garlic / basil / vino / sugo

WOOD ROASTED VEGETABLES

seasonal vegetables / fresh herbs / sea salt / evoo

BROCCOLINI

wood grilled / garlic / lemon / sea salt / evoo

FRENCH BEANS + ITALIAN PEPPERS

garlic / shallots / evoo / sea salt

PARMESAN STICKY POTATOES

herb garlic butter / parmesan / truffle oil

Salad *choice of 1*

HOUSE SALAD

mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vinaigrette

WOOD GRILLED ROMAINE

grape tomato / crispy pancetta / gorgonzola / creamy asiago / fried leeks

Dessert *choice of 1 add 3*

TIRAMISU add 5

GELATO add 3



"family" style package #3

\$39 per person / Available for parties of 15 Guests or more - Dine in Only

Choice of 1 main courses, choice of salad, 2 sides, four cheese
pizza bread. Coffee, tea, fountain soda. Plated meal available
up to 30 people. add \$5pp

Entrées *select 1*

SHRIMP + SAUSAGE CAVATELLI

roasted peppers / spinach / garlic / shallot / vino /
mascarpone

SPICY CHICKEN TORTELLACCI

tomatoes / broccolini / garlic / jalapeno / spinach /
basil / lemon / parmesan cream

CHICKEN PICCATA

wild mushrooms / grilled artichokes /
lemon caper butter sauce

CHICKEN MILAN

heirloom tomato bruschetta / fresh mozzarella /
arugula + frisee / balsamic glaze

ORGANIC BRICK GRILLED CHICKEN

boneless ½ chicken / lemon + oregano natural pan sauce

FILET MEDALLIONS

garlic / shallots / thyme / peppercorn veal demi sauce
ADD 5

ROASTED SALMON

grilled artichokes / sundried tomatoes / vino / garlic
spinach / oregano / chili flakes / butter / lemon

WOOD GRILLED NEW YORK STRIP

Italian salsa verde
ADD 5

LOBSTER + SHRIMP RIGATONI

garlic / tomato / spinach / vino / lemon /
parmesan cream
ADD 17

Dessert *choice of 1 family style*



*TIRAMISU

*SANDY'S WHITE WINE CAKE

*FLOURLESS CHOCOLATE CAKE

*MINI ASSORTED DESSERTS PLATTER -
white chocolate raspberry cheesecake /
white wine cake / berries + cream flour-
less chocolate cake / tiramisu /
ADD - 3 PP

Sides *choice of 2*

SPAGHETTI + PARMESAN CREAM

garlic / basil / parmesan cream

BUCATINI + SUGO

garlic / basil / vino / sugo

WOOD ROASTED VEGETABLES

seasonal vegetables / fresh herbs / sea salt / evoo

BROCCOLINI

wood grilled / garlic / lemon / sea salt / evoo

CACIO E PEPE POLENTA

parmesan / cream / black pepper / hot pepper mix / evoo

PARMESAN STICKY POTATOES

herb garlic butter / parmesan / truffle oil



Salad *choice of 1*

HOUSE SALAD

mixed greens / fennel / candied pecans /
gorgonzola / tomato / herb vinaigrette

ITALIAN CHOPPED SALAD

fresh mozz / avocado / spicy soppressata / pepperoncinis
/ artichokes / grilled corn / charred peppers / grape
tomatoes / parmesan / red wine vinaigrette **ADD 2**

WOOD GRILLED ROMAINE

grape tomato / crispy pancetta / gorgonzola /
creamy asiago / fried leaks

"family" style package #4

\$45 per person / Available for parties of 15 Guests or more - Dine in Only

Choice of 1 entree

course, choice of salad, 2 sides, dessert, coffee, tea, fountain soda.

Four cheese pizza bread. Plated meal available up to 30 people.

add \$5pp



Entrees *select 1*

SHRIMP + SAUSAGE CAVATELLI

roasted peppers / spinach / garlic / shallot / vino / mascarpone

SHORT RIB RIGATONI

blistered / tomatoes / horseradish / arugula / parmesan cream / pecorino

CHICKEN MADEIRA

wild mushrooms / garlic / shallots / fresh mozzarella / madeira veal sauce

CHICKEN THIGH SALTIMBOCCA

crispy prosciutto / sage / lemon chicken pan sauce

HORERADISH CRUSTED FILET MEDALLIONS

peppercorn veal demi sauce

ROASTED BRANZINO

wild mushrooms / roasted cauliflower / charred peppers / lemon caper butter sauce

CHILEAN SEABASS

grilled corn + asparagus relish / pesto butter sauce
ADD 15

KONA RUBBED PRIME RIBEYE

12 oz. LHA prime / kona coffee crusted / calabrian chili butter
ADD 15

LOBSTER + SHRIMP RIGATONI

garlic / tomato / spinach / vino / lemon / parmesan cream
ADD 12

Sides *choice of 2*

SPAGHETTI + PARMESAN CREAM

garlic / basil / parmesan cream

BUCATINI + SUGO

garlic / basil / vino / sugo

WOOD ROASTED VEGETABLES

seasonal vegetables / fresh herbs / sea salt / evoo

VODKA PASTA

eight finger cavatelli / mascarpone tomato cream / garlic / crispy prosciutto / chili flake

FRENCH BEANS + ITALIAN PEPPERS

garlic / shallots / evoo / sea salt

BROCCOLINI

wood grilled / garlic / lemon / sea salt / evoo

PARMESAN STICKY POTATOES

herb garlic butter / parmesan / truffle oil

Salad *choice of 1*

KALE & QUINOA

fuji apples / sunflower seeds / dates / manchego / lemon vinaigrette

ITALIAN CHOPPED SALAD

fresh mozz / avocado / spicy soppressata / pepperoncinis / artichokes / grilled corn / charred peppers / grape tomatoes / parmesan / red wine vinaigrette

Dessert *choice of 1 family style*

***TIRAMISU**

***SANDY'S WHITE WINE CAKE**

***FLOURLESS CHOCOLATE CAKE**

MINI ASSORTED DESSERTS PLATER -

white chocolate raspberry cheesecake /
key lime pie / white wine cake / berries + cream
flourless chocolate cake / **ADD 3 PP**

"family" style pasta "pickups" package

Serves 4 - 5 people ~ off premise only

Choice of 1 main course, choice of salad and, dessert.

\$50 Delivery option available / will deliver 3 mile radius only

\$250 minimum for delivery order

Pasta *choice of 1*

VODKA PASTA \$89

eight finger cavatelli / mascarpone tomato cream /
garlic / crispy prosciutto / chili flake

PASTA BOLOGNESE \$89

fresh rigatoni / house made bolo sauce / pecorino

SPICY CHICKEN TORTELLACCI \$ 99

tomatoes / broccolini / garlic / jalapeño / spinach /
basil / lemon parmesan cream

SHRIMP + SAUSAGE CAVATELLI \$99

italian sausage / shrimp / roasted peppers / spinach /
garlic / shallot / vino / mascarpone

salad

HOUSE SALAD

mixed greens / fennel / candied pecans /
gorgonzola / tomato / herb vinaigrette

dessert

TIRAMISU

caramel sauce / whipped cream / cocoa

heating racks / sterno & serving utensils / \$15 per set



"family" style catering package

Serves 4 people ~ Off premise only

Choice of 1 main course, choice of salad,
2 sides and dessert. Delivery Options available

Entrees *choice of 1*

CHICKEN MILAN \$105

(6 - 3 oz. chicken breasts)

fried / herb + panko crusted chicken breast / heirloom tomatoes / fresh mozzarella / garlic / basil / arugula + frisee / balsamic glaze / lemon / evoo / sea salt

ROASTED SALMON \$115

(6 - 3 oz. salmon filets)

grilled artichokes / sundried tomatoes / vino / garlic / spinach oregano / chili flakes / butter / lemon

HORSERADISH CRUSTED FILET MEDALLIONS \$ 150

(8 - 3 oz. filet medallions)

peppercorn demi sauce

PRIME RIB \$325 - SERVES 6-8 P

5lb. av. / USDA prime

boneless prime rib roast / slow roasted / au jus / horseradish cream

Sides *choice of 2*

SPAGHETTI + HOUSE SUGO

garlic / basil / vino / blistered tomatoes / sugo

SPAGHETTI + PARM CREAM

garlic / basil / vino / cream / blistered tomatoes / charred baby peppers / parmesan

WOOD ROASTED VEGETABLES

seasonal vegetables / fresh herbs / sea salt / evoo

VODKA PASTA- ADD \$2

eight finger cavatelli / mascarpone tomato cream / garlic / crispy prosciutto / chili flake

FRENCH BEANS + ITALIAN PEPPERS- ADD \$2

garlic / shallots / evoo / sea salt

BROCCOLINI- ADD \$2

wood grilled / garlic / lemon / sea salt / evoo

PARMESAN STICKY POTATOES

herb garlic butter / parmesan / truffle oil

Salad

choice of 1

HOUSE SALAD

mixed greens / fennel / candied pecans / gorgonzola / tomato / herb vinaigrette

ITALIAN CHOPPED SALAD- ADD \$2

baby gem / mixed greens / fresh mozz / avocado / spicy soppressata / pepperoncinis / artichokes / grilled corn / charred peppers / grape tomatoes

Dessert

TIRAMISU

caramel sauce / whipped cream / cocoa



displayed or passed Hors d' Oeuvre's

priced per each / 24 piece minimum

hot selection

VAI'S PRIME BURGER SLIDERS 5.25

cheddar / herb + garlic aioli / lettuce / tomato /
mini brioche bun

CHICKEN MILAN SLIDERS 4.25

heirloom tomato bruschetta / fresh mozzarella /
mixed greens / pretzel bun

PANCETTA WRAPPED SHRIMP SHOOTER 4.25

roasted
garlic lemon butter

COLORADO LAMB RIBS 5.25

wood grilled / mint + rosemary lamb jus

COCONUT SHRIMP 4.75

sweet calabrese chili dipping sauce

BACON WRAPPED JALAPENOS 3.50

wood grilled, pimento + white cheddar stuffed

ASIAGO + GRILLED ARTICHOKE CROSTINI 3.25

ciabatta
crostini / grilled artichokes / asiago al forno

MEATBALL STUFFED ARANCINI 3.75

house meatball stuffed risotto cake / sugo / parmesan /
crispy onions

ARANCINI AL FORNO 3.25

risotto cake / fontina / mozzarella / fontina /
roasted garlic / sugo

MINI PRIME BEEF WELLINGTON 6.25

black truffle bearnaise

PANCETTA WRAPPED SCALLOPS 9

lemon basil butter sauce / micro

JUMBO LUMP CRAB + SPINACH STUFFED MUSHROOMS 5

lemon + old bay butter sauce

STUFFED BANANA PEPPERS 3.75

Italian sausage / mozzarella / asiago / sugo

PROSCIUTTO SPIEDINI 3.25

prosciutto wrapped fontina / wood grilled / hot honey /
balsamic syrup

WOOD ROASTED OYSTER CASINO 4.75

casino butter / prosciutto / gremolata breadcrumbs

OYSTER ROCKEFELLER 4.75

creamed spinach / pancetta / bearnaise / pecorino

WOOD GRILLED CALABRIAN SHRIMP 4.25

lemon / garlic / salsa verde aioli

TUSCAN FILET SLIDERS 9

sundried tomato aioli / bacon + onion jam / arugula /
mini ciabatta buns

displayed or passed Hors d' Oeuvre's

priced per each / 24 piece minimum

cold selection

STEAK TARTE SPOONS 4.25

black truffle aioli / reggiano parmesan / micro

CRISPY PROSCIUTTO DEVILED EGGS 3.25

truffle oil / pecorino / chives

MINI LOBSTER ROLLS 14

butter poached knuckle + claw meat / lemon aioli / baby gem / mini brioche

HEIRLOOM TOMATO BRUSCHETTA 3.25

grilled ciabatta / parmesan / balsamic glaze / evoo

SHRIMP COCKTAIL SHOOTERS 4.75

atomic cocktail sauce

AHI TUNA TARTARE SPOONS 4.50

calabrian chilies / lemon zest / evoo / sea salt

RICOTTA + FIG JAM BRUSCHETTA 3.25

whipped ricotta / fig jam / pistachios / honey / balsamic syrup

CAPRESE SPEDINI 3.50

baby tomatoes / basil / fresh mozzarella / evoo / balsamic syrup

PROSCIUTTO E MELONE 3.25

shaved prosciutto / fresh cantaloupe

OYSTER SHOOTERS 4.50

seasonal oysters / bloody mary / horseradish

ADD VODKA 3

platters serves 10-12

LOCAL + IMPORTED CHEESES 120

fig jam / marcona almonds / honeycomb / fresh berries / grilled grapes

WOOD GRILLED SEASONAL VEGETABLES 85

market vegetables / green goddess dipping sauce

WAGYU BEEF CARPACCIO 110

black truffle aioli / fried capers / micro arugula / pecorino / sea salt / grilled ciabatta

FRESH FRUITS OF THE SEASON 110

mixed berry yogurt dipping sauce

CHEF'S BOARD 135

soppressata picante / prosciutto / coppa / fig jam / marcona almonds / marinated olives / pecorino / gorgonzola / giardiniera / grilled artichokes / grilled ciabatta

MINI ASSORTED DESSERTS ~ feeds 15 people ~ 105

white chocolate raspberry cheesecake / white wine cake / tiramisu / flourless chocolate cake

Sharing
LIFE

OVER PLATES



beverage packages

Packages are priced per person. Charges apply to all guests 21 years of age and older in attendance at the event. VAI's requires all guests consuming alcohol to provide valid identification. Price does not include additional beverages, tax, or service fee. Shots are not available as part of the beverage packages. Upgraded wine selections are available for an additional fee.

WINE & BEER

Includes VAI's house selections of Italian red & white wines and domestic & imported beers

Two Hours - \$25

Three Hours - \$29

PREMIUM SPIRITS

Includes VAI's house selections of Italian red & white wines and spirits & mixers

Two Hours - \$30

Three Hours - \$35

SUPER - PREMIUM SPIRITS

Includes VAI's house selections of Italian red & white wines and domestic & imported beers, spirits and mixers

Two Hours - \$35

Three Hours - \$40

NON - PACKAGE BAR OPTIONS

HOST BAR

A host bar allows your guests to order from the full array of wine, beer, and spirits available at VAI's. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

LIMITED HOST BAR

A limited host bar allows your guests to order from a specific selection of wine, beer, and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the function.

CASH BAR

A cash bar requires guests to pay for their own alcoholic beverages on consumption at the bar.

VAI's reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. Determination is at the sole discretion of the restaurant operator and no credit for purchase will be issued.

UPGRADES & CUSTOMIZATIONS

Talk with your events sales manager about training your special event into a one of-a-kind experience.

PROSECCO TOAST

BLOODY MARY SERVICE

HOUSEMADE LIMONCELLO & NOCINO SERVICE

**MIMOSA'S \$6 / BLOODY MARY'S \$7/ PEACH
BELINNI'S \$7 PER DRINK**

NON ALCOHOLIC BEVERAGE

prices will vary

UNLIMITED COFFEE / TEA / FOUNTAIN SODA 3.50 PP

