

# Banquet & Catering Information

8115 E. 21st N., Wichita, KS 67206 (Bradley Fair Shopping Center, 21st & Rock Road)  
TEL: (316) 634-1000 FAX: (316) 634-2263 WEB: [yayaswichita.com](http://yayaswichita.com)



Thank you for your interest in YaYa's EuroBistro Banquet & Catering services. Our goal is to make your event as memorable and impressive as possible. We have listed some of our policies that may assist you during your planning process.

## Room fees & minimums.

Cellar Room: 17 seated

Room 1 | The Chablis Room: 40 seated, or cocktails for 75

Room 2 | The Burgundy Room: 40 seated, or cocktails for 75

Room 1 & 2 | The Chablis & Burgundy Room (opens to one room): 100 seated, or cocktails for 300

Outside Patio: 150 seated, or cocktails for 300

YaYa's Restaurant: 350 seated or cocktails for 500

## Guarantee & cancellation.

We ask that you please specify a guaranteed guest count at least five business days prior to your event to ensure the best possible service. Otherwise, the estimated guest count automatically becomes the guarantee. We will charge for the guarantee or the actual number served, whichever is greater. We will not guarantee pricing more than 90 days prior to your event. If event is canceled within 30 days, a cancellation fee of \$100 is required. Please apprise us of changes regarding your upcoming event so that we may better serve you.

## Service charge & payment.

Pricing does not include:

20% Suggested Gratuity for a banquet at a YaYa's venue

20% Service Charge for off-site catering functions

7.5% sales tax will apply

10% alcohol tax will apply

3% Processing Fee will apply

Groups requesting tax exemption must submit a sales tax exemption certificate. Payment in full is required on the day of your on-site or off-site function, unless other billing arrangements have been made prior to the event.

## Miscellaneous info.

Menu decisions need to be finalized two weeks prior to your event. Parties of 20 or more guests need to have a set menu from our banquet menu. Corkage fee of \$20 per bottle applies.

## Beverage policy.

YaYa's is the sole alcoholic beverage licensee allowed on the restaurant premises. We are subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prevents the serving of alcoholic beverages not purchased from YaYa's.

All prices listed are subject to change.

25 PERSON MINIMUM

## Hors d'Oeuvres Packages

Check with our Banquet Coordinator  
for Custom Hors d'Oeuvres.

Prices shown do not include tax or gratuity.



### PACKAGE 1

\$25 per person

- Chicken Satay
- Cocktail Meatballs
- Prosciutto Bruschetta
- Tomato Caprese Skewers
- Hummus with Warm Pita & Fresh Vegetables

### PACKAGE 2

\$30 per person

- Mini Chicken Salad Sliders
- Beef Tenderloin Skewers
- Chicken Satay
- Fruit Skewers
- Assorted Cheese Display
- Prosciutto Wrapped Melon
- Artichoke Fondue with Crostini
- Mini Crème Brûlée
- Cheesecake Bites

### PACKAGE 3

\$35 per person

- Beef Tenderloin Skewers
- Chicken Satay
- Fruit Skewers
- Shrimp Cocktail
- Smoked Salmon Side
- Assorted Cheese Display
- Mini Chicken Salad Sliders
- Antipasto Display
- Hummus with Warm Pita & Fresh Vegetables
- Mini Crème Brûlée
- Cheesecake Bites
- Brownie Bites

### PACKAGE 4

\$45 per person

- Salmon Cake Bites
- Chicken Satay
- Deviled Eggs
- Beef Tenderloin Skewers
- Antipasto Display
- Shrimp Cocktail Shooters
- Bacon Wrapped Scallops
- Smoked Salmon Side
- Exotic Fruit & Cheese Display
- Chocolate Covered Strawberries
- Cheesecake Bites
- Chocolate Mousse Shooters
- Lemon Bars

25 PERSON MINIMUM

## Lunch Buffet Packages

Lunch Buffets include:  
bread service with house-made tapenade,  
iced tea, coffee and decaf.  
Prices shown do not include tax or gratuity.



### LUNCH BUFFET 1

\$30 per person

#### *Salad*

GREEK

#### *Entrées*

PASTA BOLOGNESE

BRICK OVEN ROASTED CHICKEN  
with chef's choice of potato & vegetable

#### *Dessert*

HOUSE MADE CHEESECAKE

### LUNCH BUFFET 2

\$35 per person

#### *Salad*

CAESAR

#### *Entrées*

PASTA POMODORO

FRESH ATLANTIC SALMON

BRICK OVEN ROASTED CHICKEN  
with chef's choice of potato & vegetable

#### *Dessert*

CHOCOLATE FLOURLESS CAKE

### LUNCH BUFFET 3

\$45 per person

#### *Salad*

GREEK

#### *Entrées*

BEEF AU POIVRE

FRESH ATLANTIC SALMON

BRICK OVEN ROASTED CHICKEN  
with chef's choice of potato & vegetable

#### *Dessert Display*

MINI CRÉME BRÛLÉE

CHOCOLATE BROWNIE BITES

### DELI LUNCH BUFFET

\$25 per person

#### *Soup*

CHICKEN & VEGETABLE  
with WILD RICE

#### *Sandwiches*

ROASTED TURKEY  
CHICKEN SALAD

- Pasta salad
- White & wheat breads
- Cheddar & provolone cheeses
- Lettuce, tomato, onion, house made pickles
- Whole grain mustard & herb mayonnaise

#### *Dessert Display*

FRESHLY BAKED COOKIES  
& BROWNIES

## Plated Lunch Packages

All Plated Lunches include:  
bread service with house-made tapenade,  
iced tea, coffee and decaf.

Prices shown do not include tax or gratuity.



### PACKAGE 1

\$25 per person

#### Entrées

##### COBB SALAD

Grilled chicken breast, romaine, egg, bacon, tomato, avocado, bleu cheese, buttermilk parmesan

##### ROASTED TURKEY SANDWICH

Mesquite turkey, Swiss cheese, applewood bacon, avocado, lettuce, tomato, garlic aioli on bistro bun with choice of French fries or pasta salad

##### PASTA POMODORO

Sautéed fresh vegetables, olive oil, garlic, tomato sauce

#### Dessert

##### HOUSE MADE CHEESECAKE

### PACKAGE 3

\$35 per person

#### Salad

##### GREEK

Mixed greens, olives, cucumber, tomato, red onion, feta, citrus vinaigrette

#### Entrées

##### PASTA BOLOGNESE

Simmered tomato sauce with beef and pork, house herbs & parmesan

##### BRICK OVEN ROASTED CHICKEN

Butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano with chef's choice potato & vegetable

##### FRESH ATLANTIC SALMON

Served with beurre blanc sauce and chef's choice potato & vegetable

#### Dessert

##### CHOCOLATE FLOURLESS CAKE

### PACKAGE 2

\$30 per person

#### Entrées

##### SALMON SALAD

Baby spinach and spring mix with dried cranberries, feta, tomatoes, red onion, spiced walnuts, crispy potatoes, cranberry vinaigrette

##### CHICKEN SALAD SANDWICH

Roasted chicken, golden raisins, red onion, celery, pecans, lettuce, focaccia

##### PASTA POMODORO

Sautéed fresh vegetables, olive oil, garlic, tomato sauce

#### Dessert

##### HOUSE MADE CHEESECAKE

### PACKAGE 4

\$45 per person

#### Salad

##### CAESAR

Romaine, parmesan, croutons, house made Caesar dressing

#### Entrées

##### BEEF AU POIVRE

Grilled medallions of beef tenderloin, dianne Sauce, chef's choice potato & vegetable

##### FRESH ATLANTIC SALMON

Served with beurre blanc sauce and chef's choice potato & vegetable

##### BRICK OVEN ROASTED CHICKEN

Butter sauce with roasted garlic, arbol chilies, olives, caper berries, oregano with chef's choice potato & vegetable

#### Dessert Duo

##### MINI CRÉME BRÛLÉE & CHOCOLATE BROWNIE BITE