

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



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: 16 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 one week prior to your event. Parties of 16 or more guests need to have a set menu from our banquet menu. Corkage fee of \$20 per bottle applies. (Limit of 2 bottles)

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

Dinner Buffet Packages

Includes: bread service with house-made tapenade, iced tea, coffee and decaf.

Prices shown do not include tax or gratuity.



DINNER BUFFET 1

\$45 per person

Salad

GREEK

Entrées

FRESH ATLANTIC SALMON
BRICK OVEN ROASTED CHICKEN
CHEF'S CHOICE OF POTATO
& VEGETABLE

Dessert Display

KEY LIME BITES
CHEESECAKE BITES
BROWNIE BITES

DINNER BUFFET 2

\$50 per person

Hors d'Oeuvres

HUMMUS

With warm pita & fresh vegetables

Salad

CAESAR

Entrées

PASTA BOLOGNESE
FRESH ATLANTIC SALMON
BRICK OVEN ROASTED CHICKEN
CHEF'S CHOICE OF POTATO
& VEGETABLE

Mini Dessert Display

TIRAMISU BITES
CHOCOLATE BROWNIE BITES

DINNER BUFFET 3

\$70 per person

Hors d'Oeuvres

CHICKEN SATAY

ANTIPASTO SKEWERS

HUMMUS

With warm pita & fresh vegetables

Salad

GREEK

Entrées

FRESH ATLANTIC SALMON
BRICK OVEN ROASTED CHICKEN
BISTRO STEAK
Grilled medallions of beef, dienne sauce, chef's choice
of potato & vegetable

Mini Dessert Display

CHOCOLATE BROWNIE BITES
CHEESECAKE BITES

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

Plated Dinner Packages

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

Prices shown do not include tax or gratuity.



PACKAGE 1

\$45 per person

Salad

GREEK

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

Entrée Options

PASTA POMODORO

Sautéed fresh vegetables, olive oil, garlic, tomato sauce

FRESH ATLANTIC SALMON

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

BRICK OVEN ROASTED CHICKEN

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

Dessert

HOUSE MADE CHEESECAKE

PACKAGE 2

\$50 per person

Salads Options

CAESAR

Romaine, parmesan, croutons, house made Caesar dressing

GREEK

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

Entrée Options

PASTA BOLOGNESE

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

FRESH ATLANTIC SALMON

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

BRICK OVEN ROASTED CHICKEN

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

PORK CHOP

Grilled, double cut, with brandy pork jus, with chef's choice potato & vegetable

Dessert

CHOCOLATE FLOURLESS CAKE

Plated Dinner Packages

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

Prices shown do not include tax or gratuity.



PACKAGE 3

\$55 per person

Hors d'Oeuvres

HUMMUS

With warm pita & fresh vegetables

Salad Options

GREEK

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

SPINACH

Bleu cheese crumbles, dried cranberries, cranberry vinaigrette

Entrée Options

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

PASTA BOLOGNESE

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

PORK CHOP

Grilled, double cut, with brandy pork jus, with chef's choice potato & vegetable

Dessert

HOUSE MADE CHEESECAKE

PACKAGE 4

\$65 per person

Hors d'Oeuvres

CHICKEN SATAY

HUMMUS

With warm pita & fresh vegetables

Salad Options

SPINACH

Bleu cheese crumbles, dried cranberries, cranberry vinaigrette

CAESAR

Romaine, parmesan, croutons, house made Caesar dressing

Entrée Options

PASTA BOLOGNESE

Penne, ragout of beef, roasted garlic, parmesan

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

KANSAS CITY STRIP

Sterling Silver® KC strip, chianti demi, with chef's choice potato & vegetable

Dessert Trio

MINI CRÉME BRÛLÉE

CHEESECAKE BITE

CHOCOLATE BROWNIE BITE

Plated Dinner Packages

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

Prices shown do not include tax or gratuity.



PACKAGE 5

\$70 per person

Hors d'Oeuvres

ANTIPASTO SKEWERS
CHICKEN SATAY
SHRIMP COCKTAIL

Salad

SPINACH

Bleu cheese crumbles, dried cranberries,
cranberry vinaigrette

Entrée Options

PASTA BOLOGNESE

Penne, ragout of beef, roasted garlic, parmesan

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

FILET & PRAWNS

Sterling Silver® center cut, chianti demi, grilled
prawns, with chef's choice potato & vegetable

KANSAS CITY STRIP

Sterling Silver® KC strip, chianti demi, with chef's
choice potato & vegetable

Dessert Options

CHOCOLATE FLOURLESS CAKE

CRÈME BRÛLÉE

HOUSE MADE CHEESECAKE

PACKAGE 6

\$80 per person

Hors d'Oeuvres

CHICKEN SATAY
PROSCIUTTO WRAPPED MELON
HUMMUS
With warm pita & fresh vegetables

Salad Options

CAESAR

Romaine, parmesan, croutons, house made
Caesar dressing

GREEK

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

Entrée Options

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

FILET & PRAWNS

Sterling Silver® center cut, chianti demi, grilled
prawns, with chef's choice potato & vegetable

KANSAS CITY STRIP

Sterling Silver® KC strip, chianti demi, with chef's
choice potato & vegetable

PORK CHOP

Grilled, double cut, with brandy pork jus, with
chef's choice potato & vegetable

Dessert Options

CHOCOLATE FLOURLESS CAKE

CARROT CAKE

HOUSE MADE CHEESECAKE