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: 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 15 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 Créme 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 Créme 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.

Yaya's EURO BISTRO

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 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 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 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