

NY

BANQUET

18201 S HARLEM AVE, TINLEY PARK, IL 60477 (708) 680-4200 | VINNYSCLAMBAR.COM



FAMILY-STYLE PACKAGES

FOR OUR FAMILY-STYLE DINING OPTIONS, THE PARTY HOST PRE-SELECTS THE MENU. FOOD IS SERVED ON LARGE PLATTERS AND PASSED AMONGST GUESTS. MENUS AVAILABLE FOR GROUPS OF 10 OR MORE. LUNCH PRICING IS AVAILABLE BEFORE 2:30 PM DAILY, DINNER PRICING AFTER 3:00 PM DAILY.

PACKAGES INCLUDE freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

PICCOLO Lunch 25 pp ONE APPETIZER ONE SALAD / TWO PASTAS ONE DESSERT CLASSICO Lunch 28 pp / Dinner 39 pp ONE APPETIZER / ONE SALAD ONE PASTA / ONE ENTRÉE ONE DESSERT

APPETIZERS

TOMATO BREAD mozzarella, oregano, salt, olive oil

POLPETTE IN UMIDO homemade 2 oz. meatballs braised in tomato sauce & herbs

> **PIZZA** w∕ assorted toppings

ZUCCHINI GRATIN ricotta, parmesan, chili flake

BAKED GOAT CHEESE pomodoro, garlic, crostini

SAUSAGE & PEPPERS italian sausage w∕ roasted peppers, onions, garlic & pomodoro sauce

> CALAMARI FRITTI served w/ marinara sauce (ADD \$2 / PERSON)

SHRIMP COCKTAIL (ADD \$2 / PERSON)

SALADS

CAESAR SALAD garlic croutons, pecorino dressing, parmesan, anchovies

VILLAGE SALAD tomatoes, onion, cucumbers, cubanelle peppers, pepperoncini, dodoni feta cheese, red wine vinaigrette

INSALATA CLASSICA traditional dinner salad w∕ romaine, carrots, cucumbers, tomatoes, extra virgin olive oil & balsamico

> MEATBALL SALAD italian long hot pepper

PASTAS

RIGATONI ARRABBIATA

RIGATONI BOLOGNESE

RIGATONI CARBONARA guanciale, pecorino dop, black pepper, egg

RIGATONI ALFREDO

LINGUINE CLAMS & WHITE CLAM SAUCE

FOUR CHEESE RAVIOLI ALLA VODKA

(ADD \$2 / PERSON)

GRANDE

Dinner 59 pp TWO APPETIZERS ONE SALAD / TWO PASTAS TWO ENTRÉES / ONE DESSERT

ENTRÉES

CHICKEN DIAVOLA w/ pasta aglio olio

CHICKEN PARMIGIANA w/ fettuccine

WHITEFISH PICCATA spinach, capers, lemon, parsley butter sauce

PORK MEDALLION vinegar peppers, soft polenta, saba

VEAL MEDALLIONS ALLA VINNY mushrooms, marsala sauce (ADD \$5 / PERSON)

DESSERTS

LIMONCELLO TIRAMISU lemon curd, mascarpone custard, ladyfingers, elderflower, pistachio, fennel pollen

KEY LIME TART

CANNOLI CAKE

CHILDREN'S MENU

INCLUDES MILK, SOFT DRINK, OR JUICE, PLUS A SCOOP OF GELATO. AVAILABLE FOR CHILDREN 12 AND UNDER. PRE-SELECT THREE DISHES THAT WILL BE OFFERED AS A CHOICE THE DAY OF THE EVENT.

RIGATONI & MEATBALL w/ tomato sauce

> RIGATONI w/butter

CRISPY CHICKEN TENDERS w/ french fries

ROASTED SALMON w∕ steamed broccoli & carrots

WHITEF

PRIMO

Lunch 37 pp / Dinner 49 pp

TWO APPETIZERS / ONE SALAD

TWO PASTAS / ONE ENTRÉE

ONE DESSERT



PLATED PACKAGES

MENUS AVAILABLE FOR GROUPS UP TO 30 GUESTS. LUNCH PRICING IS AVAILABLE FOR ALL PARTIES STARTING BEFORE 2:30 PM DAILY. DINNER IS AVAILABLE AFTER 3:00 PM SUNDAY - THURSDAY. **PACKAGES INCLUDE** freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

APPETIZERS ADD 9.50 PER PERSON SELECT TWO FOR SHARING SALADS INCLUDED IN PRICE OF MAIN COURSE SELECT ONE MAIN COURSE INDIVIDUALLY PRICED SELECT THREE CHOICES FOR GUESTS DESSERTS INCLUDED IN PRICE OF MAIN COURSE SELECT ONE

ENTRÉES

ENIRES
RIGATONI ARRABBIATA
RIGATONI BOLOGNESE33/37
RIGATONI CARBONARA
RIGATONI ALFREDO
LINGUINE CLAMS & WHITE CLAM SAUCE
FOUR CHEESE RAVIOLI ALLA VODKA
LINGUINE SHRIMP SCAMPI
CHICKEN DIAVOLA
CHICKEN PARMIGIANA
WHITEFISH PICCATA
PORK MEDALLION

mushrooms, marsala sauce

APPETIZERS

TOMATO BREAD mozzarella, oregano, salt, olive oil

POLPETTE IN UMIDO homemade 2 oz. meatballs braised in tomato sauce & herbs

> **PIZZA** with assorted toppings

ZUCCHINI GRATIN ricotta, parmesan, chili flake

SAUSAGE & PEPPERS italian sausage with roasted peppers, onions, garlic, and pomodoro sauce

> CALAMARI FRITTI served with marinara sauce (ADD \$2 / PERSON)

SHRIMP COCKTAIL (ADD \$2 / PERSON)

SALADS

GAESAR SALAD garlic croutons, pecorino dressing, parmesan, anchovies

VILLAGE SALAD tomatoes, onion, cucumbers, cubanelle peppers, pepperoncini, dodoni feta cheese, red wine vinaigrette

INSALATA CLASSICA traditional dinner salad w∕ romaine, carrots, cucumbers, tomatoes, extra virgin olive oil & balsamico

> MEATBALL SALAD italian long hot pepper

DESSERTS

LIMONCELLO TIRAMISU

lemon curd, mascarpone custard, ladyfingers, elderflower, pistachio, fennel pollen

KEY LIME TART

CANNOLI CAKE



"PARTY LIKE VINNY" ENHANCEMENTS

Guests can add-on any enhancements to their selected family-style or plated package.

APPETIZERS

NEW ENGLAND CLAM CHOWDA +2 pp

> MUSSELS MARINARA +2 pp

> > CLAMS CASINO +2 pp

CLAMS VINO VERDE +4 pp

WOOD GRILLED

CLAMS CASINO +4 pp

+28 pp

OYSTERS +26 ∕ half dozen garlic herb, chipotle, rock-a-fella

SHUCKED & RAW

CLAMS ON THE HALF SHELL +23 / dozen

> RAW OYSTERS +38 / dozen

JUMBO LUMP CRAB SALAD +26 pp avocado, louie dressing, baby gem

SICILIAN SEAFOOD SALAD +25 pp w/ giardiniera

ENTRÉES

LINGUINE TUTTO MARE +6 pp clams, mussels, scallops, shrimp, cherry tomatoes

> WHOLE BRANZINO +12 pp capers, lemon, herbs, cherry tomatoes

8 OZ FILET MIGNON +8 pp

14 OZ DRY AGED NY STRIP +14 pp roasted garlic, vinny's sauce

SIDES

each +3 pp

MARSALA MUSHROOMS

SEA SALT FRIES

SALT ROASTED BAKED POTATO fully loaded

ROASTED PEPPERS

SALSICCA AND PEPPERS

SPINACH

SAUTÉED BROCCOLINI

I LIKE IT RAW PLATTERS +25 pp

OYSTERS, CLAMS, SHRIMP, LOBSTER TAIL, CHEF'S CRUDO, SICILIAN SEAFOOD SALAD, CRAB & AVOCADO



BEVERAGE PACKAGES

PACKAGES ARE PRICED PER PERSON. CHARGES APPLY TO ALL GUESTS 21 YEARS OF AGE AND OLDER IN ATTENDANCE AT THE EVENT. VINNY'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 BEVERAGE PACKAGES. UPGRADED WINE SELECTIONS ARE AVAILABLE FOR AN ADDITIONAL FEE.

WINE & BEER Two Hours - 35 Three Hours - 45 INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES AND DOMESTIC &

IMPORTED BEERS

HOUSE SPIRITS Two hours - 38 Three hours - 48 INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES, DOMESTIC & IMPORTED BEERS,

SPIRITS, AND MIXERS

PREMIUM SPIRITS Two hours - 43 Three hours - 53 INCLUDES FRANCESCA'S

HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES, DOMESTIC & IMPORTED BEERS, SPIRITS, AND MIXERS

SUPER-PREMIUM SPIRITS Two hours - 48

Three hours - 58 INCLUDES FRANCESCA'S HOUSE SELECTIONS OF ITALIAN RED & WHITE WINES, DOMESTIC & IMPORTED BEERS, SPIRITS, AND MIXERS

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 FRANCESCA'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. FOUNTAIN DRINKS, BREWED ICED TEA, HOT TEA, AND REGULAR & DECAF AMERICAN COFFEE ARE FREE OF CHARGE AND INCLUDED IN ALL LUNCH AND DINNER MENU PACKAGES. BARTENDER FEE: \$75 FOR LUNCH, \$150 FOR DINNER

UPGRADES & CUSTOMIZATIONS

TALK WITH YOUR EVENTS SALES MANAGER ABOUT TURNING YOUR SPECIAL EVENT INTO A ONE-OF-A-KIND EXPERIENCE.

PROSECCO TOAST

BLOODY MARY SERVICE

SIGNATURE COCKTAIL

LIMONCELLO SERVICE

PRICES WILL VARY

VINNY'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.

GENERAL INFORMATION

VINNY'S

GUARANTEED GUEST COUNT

A GUARANTEE OF THE FINAL NUMBER OF GUESTS IS REQUIRED 3 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 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

VINNY'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 IN ORDER 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.

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, VINNY'S ADDS A 22% 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. DROP-OFF CATERING ORDERS WILL BE SUBJECT TO A DELIVERY FEE.

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 SELECTIONS

MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN 10 DAYS PRIOR TO THE EVENT. IF SELECTIONS ARE NOT MADE BY THIS DATE, YOUR VINNY'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 10 DAYS PRIOR TO THE EVENT.

OUTSIDE FOOD & BEVERAGE

IT IS THE POLICY OF VINNY'S TO PROHIBIT ANY FOOD OR BEVERAGE PREPARED OUTSIDE OF VINNY'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.

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.

HANDICAP ACCESSIBILITY

PLEASE CHECK WITH YOUR EVENT SALES MANAGER TO MAKE SURE THE ROOM OR SPACE YOU ARE RESERVING IS HANDICAP ACCESSIBLE.

RENTALS

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.

VALET PARKING

VALET PARKING IS AVAILABLE. IF VALET PARKING IS AVAILABLE DURING REGULAR BUSINESS HOURS, YOUR GUESTS MAY UTILIZE THIS SERVICE AT THE STANDARD RATES. IF YOU REQUIRE THE USE OF VALET PARKING FOR YOUR EVENT AT A TIME IT IS NOT NORMALLY OFFERED, A MINIMUM CHARGE WILL APPLY, IN ADDITION TO THE STANDARD RATE PER VEHICLE. PLEASE DISCUSS THE AVAILABILITY OF VALET PARKING WITH YOUR EVENT SALES MANAGER.

YOU CAN'T PICK YOUR FAMILY BUT YOU CAN JOIN OURS FOR THE NIGHT



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