

# Private Events at



# **About Vistro Prime**



## A Neighborhood Steakhouse in Downtown Hinsdale

Vistro Prime is Chef Paul Virant's neighborhood steakhouse in downtown Hinsdale. The menu features traditional steakhouse fare—steaks, chops, seafood—as well as the signature Vistro dishes our guests have come to know and love. Classic cocktails are the stars of the bar program along with a carefully selected list of wine and beer.

At Vistro Prime, guests are treated to exceptional service from our welcoming staff in an environment that embodies relaxed refinement.

Thank you for thinking of Vistro Prime for your special event. We would be honored to host you and your guests and look forward to customizing a memorable experience for you!



#### The Team

Paul Virant
Executive Chef and Owner

Paul Solomon
Director of Operations

**Rob Martino** Chef Grace Bradley
Wine Director

**T.J. DiPaolo**Sous Chef

# **Events at Vistro Prime**

## Tailor-Made Private and Semi-Private Events

Depending on your needs, Vistro Prime offers a variety of event setting options and can accommodate many group sizes. Book your event in our bar area, perfect for mixing and mingling, or reserve the full restaurant. For smaller parties, consider our Wood Oven Experience.

#### Guests will enjoy:

- Custom menus featuring Chef Paul Virant's renowned cuisine
- Hand-selected wine pairings and house-crafted cocktails, along with mocktails and other non-alcoholic options
- Exceptional service from our welcoming staff
- A warm, elegant environment unlike any other venue in the area

We promise to make the planning process as easy as possible and look forward to working with you on your event.



	GUEST COUNT	MINIMUMS
Entire Restaurant Buyout (Evening)	45 to 90	Sunday to Thursday \$10,000 Friday and Saturday \$15,000
Cocktail Reception (Bar Area Buyout)	15 to 30	Sunday to Thursday \$2,500 Friday and Saturday \$3,000
Luncheon	25 to 50	Sunday to Thursday \$3,000 Friday and Saturday \$4,000
Wood Oven Experience	6 to 10	5-course menu \$105 per person Optional beverage pairings: \$45 per person for classic pairings \$65 per person for the premium/prime pairing

We will open on regularly closed days/times for buyout events.













# Menu Packages

## For Parties of 6 to 10:

#### WOOD OVEN EXPERIENCE

Join us for the Wood Oven Experience! Please see the next page for more information, and contact us at events@vistrorestaurant.com for sample menus.

\$105 per person
Optional beverage pairings:
\$45 per person for classic pairings
\$65 per person for the premium/prime pairing

## For Parties of 10 and More:

#### PRIME PACKAGE

We are pleased to offer the Prime Package, a customizable "family-style" menu. With our design-your-own Prime Package, keep it short and sweet with 3 delicious courses, go big with all 6, or choose somewhere in between. Custom beverage offerings, hand-selected by our sommelier and/or bar manager, are available upon request.

#### Choose 3 to 6 courses:

### Signature Appetizers

Select 3: Crispy Tuscan Kale, House Cheez-Its, Cheese & Charcuterie, Burrata & Tomatoes, Wood Oven Roasted Bone Marrow

#### Salads

Wedge, Mediterranean Kale, Caesar, House

#### Wood-Fired Pizzas

Margherita or Build Your Own

#### Chilled Seafood

East & West Coast Oysters, Shrimp Cocktail

#### Entrees

Chef's Cut (40z Filet, 80z Filet and 80z Strip Steak Supplements Available for \$5 to \$30 per Person), Fish of the Day, Roasted Chicken, Vegetarian Seasonal Selection Guests will receive choice of 2 sides and 2 enhancements.

#### Desserts

Molten Valrhona Chocolate Cake, Hummingbird Cake, Key Lime Pie





For the salad, entree and dessert courses, the host is welcome to pre-select 1 or multiple dishes from the options listed above, and the Prime Package will be priced accordingly per person.

# Wood Oven Experience





## A Truly Unique Dining Experience With Your Friends, Family or Colleagues

Looking for a fun, extra-special dining experience? We are pleased to offer our Wood Oven Experience, perfect for small gatherings of friends, family or colleagues.

- Specially designed for parties of 6 to 10
- 5-course seasonal tasting menu customized for your group
- Items prepared in our wood oven, located steps from your table
- Thoughtfully chosen beverage pairings to elevate your experience (optional)
- Exceptional service from our welcoming staff

We offer one Wood Oven Experience per evening. Pricing is \$105 per person, with optional beverage pairings available (\$45 per person for classic pairings; \$65 per person for the premium/prime pairing).

To begin planning your Wood Oven Experience, please email us at events@vistrorestaurant.com.

# Supplements/Answers to FAQ

**Party Favors and Custom Gift Boxes** Give your guests or guest of honor a taste of Vistro Prime to take home with them! Choose from:

- Chef Paul's Jar Sessions, his locally produced, small-batch collection of pickled and preserved products (\$12 each)
- Signed copies of Chef Paul's cookbook, The Preservation Kitchen: The Craft of Making and Cooking with Pickles, Preserves, and Aigre-Doux (\$30 each)
- Bottles of wine selected by our sommelier (varies)

**Décor** You are welcome to bring in any decorative elements you wish, with the exception of confetti and glitter. We ask that you communicate in advance any outside décor you plan to bring.

**Floral Arrangements** We have a florist available to help design the perfect arrangements for your event. Pricing varies and is available upon request.

Audio/Visual We are happy to coordinate A/V rentals (projector, screen, etc.) if needed.

Booking Timeline At least 2 weeks' advance notice is kindly requested for all events.

**Cost and Payment** 22% gratuity and tax will be added to the final bill. Final payment will be required at the end of the event, when a final bill is calculated and presented.

Cancellation Fee We will ask for a 10% nonrefundable down payment upon confirmation of your event.

**Dietary Restrictions/Allergies** We will do our best to accommodate most dietary restrictions and allergies; advance notice at the time of booking or soon thereafter is required. Please contact us for more details.

**Parking and Transportation** Guests can park in the lot directly across Washington St or in the Hinsdale parking deck (accessible from both Washington St and Garfield St). Street parking is also available. Vistro Prime is conveniently located a block and a half from the Hinsdale Metra station.

**Corkage/Cake** Vistro Prime's corkage fee is \$35 for the first bottle and \$25 for each subsequent bottle. We do not open outside bottles that are currently available on our wine list. Should you wish to bring your own cake, our cake cutting fee is \$3 per person.

**Catering** Let us bring Vistro Prime to you! Ask us about off-site catering options.











Contact Us Today to Begin Planning Your Event! (630) 537-1459 or events@vistrorestaurant.com