

Y O L O
Y O U O N L Y L I V E O N C E

S P E C I A L E V E N T S



YOLO

YOU ONLY LIVE ONCE

EVENT SPACES



PRIVATE DINING ROOM - 500 SQ. FT.
Brunch | Lunch | Dinner
40 Guest Seated



O LOUNGE - 1000 SQ. FT.
Reception Events
75 Person Reception

EVENT SPACES



SIDE PATIO - 530 SQ. FT.

Brunch | Lunch | Dinner | Reception
30 Guest Seated | 50 Person Reception



FIRE PIT - 450 / 900 SQ. FT.

Reception Events
30 / 60 Person Reception

FULL RESTAURANT BUYOUT

Brunch | Lunch | Dinner | Reception
200 Guest Seated | 300 Person Reception
Inquire with your Events Manager for more details

Y O L O
Y O U O N L Y L I V E O N C E

LUNCH MENU 1

\$23 Per Person

1ST COURSE

CREAMY TOMATO SOUP

ENTRÉES

Select Tableside. 1 Per Guest.

LINGUINI WITH FRESH TOMATO

garlic / basil / extra virgin olive oil

HERB CRUSTED ROTISSERIE CHICKEN

lemon jus / yukon gold mash

YOLO CHOPPED SALAD

seasonal veg / house vinaigrette

DESSERT

HOMEMADE CARROT CAKE

walnuts / cream cheese frosting

Y O L O
Y O U O N L Y L I V E O N C E

LUNCH MENU 2

\$25 Per Person

SALAD COURSE

MIXED LETTUCES

sherry dijon vinaigrette / shaved onion / grape tomatoes

ENTRÉES

Select Tableside. 1 Per Guest.

OAK GRILLED SCOTTISH SALMON

seasonal vegetables

LINGUINI WITH FRESH TOMATO

garlic / basil / extra virgin olive oil

HERB CRUSTED ROTISSERIE CHICKEN

lemon jus / yukon gold mash

DESSERT

Host's choice of 1:

HOMEMADE CARROT CAKE

walnuts / cream cheese frosting

KEY LIME PIE

fresh whipped cream

Y O L O
Y O U O N L Y L I V E O N C E

LUNCH MENU 3

\$30 Per Person

STARTER

Served family style

SZECHUAN CALAMARI

garlic chili sauce / chopped peanuts / sesame

SALAD COURSE

MIXED LETTUCES

sherry dijon vinaigrette / shaved onion / grape tomatoes

ENTRÉES

Select Tableside. 1 Per Guest.

LINGUINI WITH FRESH TOMATO

garlic / basil / extra virgin olive oil

LOCAL MAHI MAHI

oak grilled / seasonal vegetables

HERB CRUSTED ROTISSERIE CHICKEN

lemon jus / yukon gold mash

DESSERT

Host's choice of 1:

HOMEMADE CARROT CAKE

walnuts / cream cheese frosting

KEY LIME PIE

fresh whipped cream



DINNER MENU 1

\$49 Per Person

STARTERS

Host's choice of 2, served family style

SICILIAN MEATBALLS / SZECHUAN CALAMARI
FIRE ROASTED CORN DIP / SHISHITO PEPPERS
TUNA TOSADA (\$5 additional per person)
GRILLED ARTICHOKE (\$4.50 additional per person)

SALAD COURSE

MIXED LETTUCES

sherry dijon vinaigrette / shaved onion / grape tomatoes

ENTRÉES

Select Tableside. 1 Per Guest.

CEDAR ROASTED SALMON

shallot fennel crusted / thyme / lemon / seasonal vegetable

LINGUINI WITH FRESH TOMATO

garlic / basil / extra virgin olive oil

HERB CRUSTED ROTISSERIE CHICKEN

lemon jus / yukon gold mash

DESSERT

Host's choice of 1:

HOMEMADE CARROT CAKE

walnuts / cream cheese frosting

KEY LIME PIE

fresh whipped cream



DINNER MENU 2

\$53 Per Person

STARTERS

Host's choice of 2, served family style

SICILIAN MEATBALLS / SZECHUAN CALAMARI
FIRE ROASTED CORN DIP / SHISHITO PEPPERS
TUNA TOSADA (\$5 additional per person)
GRILLED ARTICHOKE (\$4.50 additional per person)

SALAD COURSE

Select Tableside. 1 Per Guest.

MIXED LETTUCES

sherry dijon vinaigrette / shaved onion / grape tomatoes

CAESAR SALAD

crisp romaine hearts, prosciutto, provençal olives, parmesan cracker

ENTRÉES

Select Tableside. 1 Per Guest.

OAK GRILLED SIRLOIN

cabernet sauce / yukon gold mash

CEDAR ROASTED SALMON

shallot fennel crusted / thyme / lemon / seasonal vegetable

HERB CRUSTED ROTISSERIE CHICKEN

lemon jus / yukon gold mash

DESSERT

Host's choice of 1:

HOMEMADE CARROT CAKE

walnuts / cream cheese frosting

KEY LIME PIE

fresh whipped cream



DINNER MENU 3

\$63 Per Person

STARTERS

Host's choice of 2, served family style

SICILIAN MEATBALLS / SZECHUAN CALAMARI
FIRE ROASTED CORN DIP / SHISHITO PEPPERS
TUNA TOSADA (\$5 additional per person)
GRILLED ARTICHOKE (\$4.50 additional per person)

SALAD COURSE

Select Tableside. 1 Per Guest.

MIXED LETTUCES

sherry dijon vinaigrette / shaved onion / grape tomatoes

YOLO CHOPPED SALAD

seasonal vegetables / house vinaigrette

ENTRÉES

Select Tableside. 1 Per Guest.

OAK GRILLED FILET

cabernet sauce / yukon gold mash / seasonal vegetables

LOCAL MAHI MAHI

oak grilled / yukon gold mash / seasonal vegetables

LINGUINI WITH FRESH TOMATO

garlic / basil / extra virgin olive oil

HERB CRUSTED ROTISSERIE CHICKEN

lemon jus / yukon gold mash

DESSERT

Host's choice of 1:

HOMEMADE
CARROT CAKE

walnuts
cream cheese frosting

KEY LIME PIE
fresh whipped cream

ICE CREAM
SANDWICH

chocolate
espresso cookie
nut crusted



RECEPTION MENU 1

PASS AROUNDS

TUNA TARTARE
szechuan vinaigrette
wakame / wonton
\$3.50 each

COCONUT CONCH STEW
blue crab / slaw
\$3.50 each

SHORT RIB TART
horseradish crema
\$3.50 each

CRAB NACHO
roasted corn
ancho chili / avocado
\$3.50 each

SPANAKOPITA
\$2.50 each

SPICY GRILLED SHRIMP
\$3.50 each

SKEWERED BEEF
\$2.50 each

PASTA STATION

BOWTIE
mushroom herb cream sauce
parmesan cheese
\$4 per person

PENNE
chicken / olive oil / garlic
tomato-basil
\$5 per person

CARVING STATIONS

All served with rolls and
an assortment of sauces

PORK LOIN
\$10 per person

PRIME RIB
\$12 per person

BEEF TENDERLOIN
\$14 per person

*Carving Attendant charge of \$100



RECEPTION MENU 2

COLD DISPLAYS

CHEESE & FRUIT PLATTER

small \$150 - 20-30 guests

large \$250 - 40-50 guests

ANTIPASTO PLATTER

prosciutto / chorizo / chick peas
parmesan cheese / marinated olives

oak grilled & pickled vegetables

small \$175 - 20-30 guests

large \$275 - 40-50 guests

SHRIMP COCKTAIL

lemon / traditional cocktail sauce

\$250 per 100 pieces

TRIO OF HOMEMADE DIPS

hummus / whipped feta
roasted eggplant-tomato

served with toasted pita

small \$150 - 20-30 guests

large \$250 - 40-50 guests

SMOKED SALMON PLATTER

toasted rye points / red onion

capers / eggs

small \$210 - 20-30 guests

large \$350 - 40-50 guests

CRUDITÉ PLATTER

assortment of raw vegetables

homemade ranch

small \$99 - 20-30 guests

large \$150 - 40-50 guests

HOT DISPLAYS

SZECHUAN CALAMARI

garlic chili sauce / sesame /

chopped peanuts

\$3.50 per person

MEATBALLS & RICOTTA

\$3 per meatball

BLUE CHEESE DIP

special blend of maytag blue cheese
bacon / herbs / served with crusty bread

small \$150 - 20-30 guests

large \$300 - 40-50 guests

SPANAKOPITA

mini phyllo pies / spinach / feta cheese

\$2.50 per piece

MINI ROTISSERIE

CHICKEN SANDWICHES

chicken / arugula

jack cheese / lemon aioli

small \$120 - 20-30 guests

large \$250 - 40-50 guests

Y O L O
Y O U O N L Y L I V E O N C E

BRUNCH MENU

\$30 Per Person

BRUNCH BITES

Served family style

CINNAMON BUNS
BANANA PECAN BREAD

FIRST COURSE

Host's choice of 2, served family style:

SZECHUAN CALAMARI
garlic chili sauce / peanuts / sesame

MINI HAM SANDWICHES
cheddar sage biscuit / fresno pepper jelly

CAESAR SALAD
crisp romaine hearts, prosciutto, provençal olives, parmesan cracker

ENTRÉES

Tableside choice of 1:

BRIOCHE FRENCH TOAST
thick sliced / corn flake crust

SCRAMBLED EGGS
asparagus / prosciutto / goat cheese

SMOKED PORK HASH
house smoked pork / potatoes / onions / fried eggs / queso fresco

GREEK YOGURT & BERRIES
homemade granola

SIDES

Not included in package. Additional \$3 per person, per item

APPLEWOOD SMOKED BACON
HOME FRIES
CREAMY CHEESE GRITS



BAR PACKAGES

HAPPY HOUR*

WELL SPIRITS, DOMESTIC & CRAFT BEERS,
SOMMELIER SELECT WINES

\$18 per person for 2 hours / \$7 per person each additional hour

*Happy Hour Package is only available
Monday through Friday between 4:30pm-7:30pm

BEER & WINE

DOMESTIC & CRAFT BEERS, SOMMELIER SELECT WINES

\$21 per person for 2 hours / \$9 per person each additional hour

BRONZE

INCLUDES WELL SPIRITS, DOMESTIC & CRAFT BEERS,
SOMMELIER SELECT WINES

\$27 per person for 2 hours / \$11 per person each additional hour

SILVER

INCLUDES PREMIUM SPIRITS, DOMESTIC & CRAFT BEERS,
SOMMELIER SELECT WINES

\$29 per person for 2 hours / \$12 per person each additional hour

GOLD

INCLUDES PLATINUM SPIRITS, DOMESTIC & CRAFT BEERS,
SOMMELIER SELECT WINES

\$31 per person for 2 hours / \$13 per person each additional hour

BAR ON CONSUMPTION

All beverages will be added to the
master bill presented to the host.

All mixers are included in above pricing with the exception of Red Bull & Ginger Beer.
Packages exclude specialty drinks & shots.



CUSTOM CAKES

1-TIER NOT CUSTOM DESIGNED

6" - \$45 Serves 8-10 - Classic Flavors / 6" - \$50 Serves 8-10 - Premium Flavors
9" - \$60 Serves 15-20 - Classic Flavors / 9" - \$65 Serves 15-20 - Premium Flavors

SOFT FROSTED TIERED CAKES

\$5.50++ per person Simple Butter Cream Frosted Cakes

*Quote for more elaborate designs. Minimum 2-Tiered cake serves up to 30 Guests.

FONDANT TIERED CAKES

\$7++ per person Simple Fondant Covered Cakes

*Quote for more elaborate designs. Minimum 2-Tiered cake serves up to 30 Guests.

CAKE FLAVOR

Classic: Chocolate, Red Velvet, Golden Butter, Lemon & Almond

Premium: Coconut, Strawberry, Carrot

FILLINGS

Fresh Strawberry, Raspberry Jam, Lemon Jam, Chocolate, Vanilla or Strawberry Cream

Chocolate, Vanilla or Coffee Butter Cream

OUTER FROSTING

Signature Chocolate or Vanilla Cream Cheese, Strawberry and Lemon Cream Cheese

Chocolate, Vanilla or Coffee Butter Cream

CUPCAKES

\$2 each Mini Size / \$3 each Regular Size / \$5 each Jumbo Size

Flavors: Chocolate, Red Velvet, Golden Butter, Coconut & Strawberry

Frostings: Chocolate, Vanilla, or Strawberry Cream Cheese,

Vanilla, Chocolate, or Coffee Butter Cream

DESSERT BAR

\$9++ per person Minimum 20 Guests

An assortment of our mini signature desserts, including our favorite seasonal flavors.

May include Mini Eclairs, Cupcakes, Cake Pops, Tiramisu, Brownies, Bunt Cakes,

Tarts and Lemon Bars

**All desserts are not included in the food & beverage minimum
as they are ordered from a third party vendor.



A/V & EQUIPEMENT RENTALS

EASEL	25
FLIP CHART	30
LAPTOP	100
BLUETOOTH SPEAKER	50
PORTABLE PROJECTOR SCREEN	50
PORTABLE HD PROJECTOR	175
WIRELESS MICROPHONE	45
55" FLAT SCREEN TV	COMPLIMENTARY
WI-FI	COMPLIMENTARY

FAQ's

FOOD AND BEVERAGE MINIMUM

A food & beverage minimum is defined as the total food & beverage sales, prior to gratuity, service fee & tax. The minimums are based on date, time frame and the room size, not by the number of guests that are attending your event.

If your total bill falls short of reaching the food & beverage minimum, the difference will be billed as a Room Rental fee.

DEPOSIT

In order to secure your event, a deposit is due upon signing your contract. Your first deposit is 10% of your food and beverage minimum. An additional 15% deposit is required upon menu selection & signing of the Banquet Event Order.

SALES TAX & SERVICE FEES

All food and beverage prices are subject to a service charge of 20% (6% Banquet Service Charge and 14% Staff Gratuity). A 7% sales tax is applied on all food, beverage and the banquet service charge. All additional charges incurred during the event will be charged to the credit card on file unless otherwise specified. If your group is tax exempt you need to provide us your DR-14 form when sending in the contract.

FEES BREAKDOWN:

14% Staff Gratuity
7% Sales Tax
6% Banquet Service Charge



FAQ's

MENU SELECTIONS

Menus must be selected ten business days prior to your event. If menu selections are not received by this deadline, chef's choice will apply.

DESSERT FEE

A \$3 per person dessert fee will be applied for any cakes or desserts brought in from an outside vendor.

DIETARY RESTRICTIONS

We are happy to accommodate a wide range of special dietary needs and restrictions. Prior to signing off on your Banquet Event Order, please specify restrictions with your Event Manager.

CHEF ATTENDANT

All action stations require a chef attendant.
One chef attendant can assist up to 50 guests.
The chef attendant fee is \$100 per attendant.

DECORATIONS

Event rooms are available one hour prior to your event to allow for decorating. If you need additional time over one hour a \$100 charge will apply. Decorators must follow the decoration policies; Absolutely no tape on wallpapered walls, no staples or nails on any interior materials. NO Glitter, Confetti or Wax Candles are allowed to be used. In the event that such materials are used which cause damage, a damage fee will be applied toward the final bill. We are not responsible for any items left after an event and do not guarantee the security of those items.

PARKING

Valet services are available, either hosted by your group, or paid by any individuals who use the service. Self Valet is \$7 per car or we can facilitate valet services for the group at \$9 per car added towards the final bill. There is also local area self-parking, pricing varies.



FAQ's

CORKAGE FEE

Guests are more than welcome to bring in bottles of wine or champagne to enjoy, however the bottle must not be on any of our menus. YOLO Restaurant will charge a \$20 corkage fee for any 750ml bottle of wine or champagne brought into the venue and consumed on premise. Larger bottles are not permitted.

AUDIO VISUAL

The Private Dining Room is equipped with a 55-inch flat screen TV for complimentary use. Please let your Event Manager know in advance if you would like to use it. Your laptop will need to be HDMI accessible.

FINAL GUARANTEED GUEST COUNT

A guaranteed guest count is required no later than 48 hours prior to the date of the event. This number will be considered the guarantee not subject to change. If no guarantee is received, YOLO Restaurant will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee & the guarantee must be emailed to events@yolorestaurant.com.

CANCELLATION POLICY

In the unlikely event you should cancel, all deposits are nonrefundable. In the event of a cancellation within seven days of the scheduled event, the client will be responsible for payment of 50% of the estimated food & beverage plus 7% sales tax & 20% gratuity. If the client cancels before seven days of the scheduled event, there will be no penalty, except the nonrefundable deposit.

For additional questions please contact us at events@yolorestaurant.com or call our corporate office at 954-525-9001