



AMPLIFY YOUR SOUL



Astound, Indulge, Inspire!

Viper Alley in Lincolnshire is a revolutionary private event venue located in the heart of one of Chicago's most prominent north suburban corporate and residential communities. Viper Alley's factory "plush" interior meets today's demand for flexible event environments that are both casual and upscale. Viper Alley offers a fully equipped, complete kitchen, state-of-the-art A/V, a stage and 6- lanes of private, boutique bowling.

We individually customize your menus, table/furniture arrangements, lighting and more to meet the personal and specialized needs for every event and program. With over 15,000 square feet of flexible, modular floor plan, we provide catering for up to 600 people with endless possibilities. We look forward to serving you and making your event memorable!

For our **CORPORATE** clients we offer large spaces for the following type of events:

- Working Breakfasts & Lunches
- Corporate Training
- Company Holiday Parties
- Product Launches
- Customer Loyalty Events
- Marketing and Promotional Events
- Networking Events
- Team Building Activities
- Employee Appreciation Events
- For our **SOCIAL** clients we offer large spaces for the following type of events:
 - Weddings
 - Bar/Bat Mitzvahs
 - Birthday Parties
 - Anniversary Parties
 - Graduation Parties
 - Retirement Parties
 - Quinceañera's
 - School Reunions
- For **ORGANIZATIONS** we offer large spaces for the following type of events:
 - Fundraisers
 - Charity Events
 - Governmental or Political Events

All Prices are subject to change without notice





Information is free...by Nasum

Food and Beverage Services

All food and beverage must be supplied by the venue. We offer a fully-equipped, complete on-site kitchen. In the event that the request is made to bring in an outside product to your event, it must be approved by Viper Alley management and additional fees may apply. Vendors must be licensed and present a certificate of insurance prior to the event.

Custom Menus

Our team at Viper Alley will be happy to customize and tailor specialty menus upon request, including vegetarian, vegan, and gluten-free selections. Please speak with your appointed Sales Director to review all menu needs, including kosher options and additional custom desserts.

Director of Catering & Social Events

Laurie Cohn

Laurie@Viper-Alley.com

(847) 499-5011

Menu Selection

To ensure that every detail is handled in a timely manner and your event is a fabulous success, Viper Alley requests that the menu selections and specific details be **finalized two (2) weeks prior to your function**. We will be happy to help select appropriate menus to fit your event style. Upon BEO receipt please sign and return **ten (10) business days prior to the first scheduled event**. The Banquet Event Order will serve as an addendum to the originally signed event contract.

Guarantees

A final confirmation for your anticipated number of guests is required no later than **ten (10) business days prior to the event**. This number will serve as the guest count guarantee and may not be reduced since all private event orders are placed in advance and ordered specifically for your guests.

Taxes and Services Charges

Viper Alley will add a 23% service charge and all applicable state and local tax on food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice.

All Prices are subject to change without notice





Valet Parking

Valet parking is available upon request for an additional charge.

Coat Check

A coat check may be made available for your guests for an additional charge.

Security

Viper Alley includes a staff person at our front doors to ensure your event remains private. For Bar/Bat Mitzvahs please inquire about additional security fees.

Additional Services

Viper Alley can provide specialty linen and audiovisual equipment for an additional charge. Viper Alley provides complimentary black linens for all private events and offers complimentary Wi-Fi to keep you connected to the web.

All Prices are subject to change without notice





BITE YOUR TONGUE...by Duncan Sheik

Minimum of Three (3) dozen per selection

Gourmet Pizzas - \$14/each (8 slices). See "Master of Pizza" Menu for Toppings.

Mini Crab Cakes	\$52/dz
Cocktail Shrimp	\$40/dz
Smoked Salmon Crostini	\$28/dz
California Rolls	\$30/dz
Tuna Rolls	\$35/dz
Baked Brie & Raspberry	\$36/dz
Pigs In A Blanket	\$20/dz
BBQ Kosher Salami	\$20/dz
Italian Meat Balls	\$20/dz
Prosciutto Wrapped Asparagus	\$33/dz
Mini Rueben Sandwiches	\$38/dz
Sliders - Angus Beef or Chicken	\$32/dz
Lamb Chop Lollipops	\$64/dz
Steak On a Fork	\$38/dz
Macaroni and Cheese Triangles	\$20/dz
Coconut Chicken Skewers with Apricot Glaze	\$26/dz
Buffalo Wings (Boneless available)	\$20/dz
Teriyaki Chicken Satay Skewers	\$20/dz
Steamed Chicken Pot Sticker	\$20/dz
Fried Cheese Ravioli	\$22/dz
Chicken Quesadilla Cones	\$36/dz
Vegetarian Egg Rolls	\$20/dz
Tomato or Squash Soup Shooters with Grilled Cheese	\$20/dz
Spanakopita	\$28/dz
Bruschetta with Tomato and Basil	\$20/dz
Classic Stuffed Mushrooms	\$20/dz
Caprese Skewers with Balsamic Drizzle	\$24/dz
Buffalo Potato Wedges with Warm Blue Cheese Dip	\$20/dz
Potato and Onion Latkes with Applesauce	\$24/dz
Mozzarella Sticks with Marina Sauce	\$20/dz.
Warm Pretzels with Cheddar Cheese Dipping Sauce	\$20/dz.

All Prices are subject to change without notice





Menu Enhancements

FORBIDDEN FRUIT... by Jessica Simpson
Seasonal Fruit Platter

\$160
(Serves 20)

WE ARE THE VEGETABLES... by INXS
Spinach Dip and Hummus served with Pita Chips, Carrots, Broccoli and Celery

\$130
(Serves 20)

D.I.Y MEAT (and MORE)... by Fall
Selection of Italian Meats, Domestic and Imported Cheeses

\$250
(Serves 20)

POPCORN LOVE.... By New Edition
Fresh and Hot Attended Popcorn Cart

\$225
(Serves 100)

Carving Station

CUT IT UP... by The Lawrence Arms

HERBED ROASTED BEEF TENDERLOIN
Creamy Horseradish

Dinner Rolls

\$450
(Serves 15)

*Staff Attended Station \$100.00 additional

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus.

MASTER OF PIZZA... by Nanowar

Salad:

Classic Caesar Salad, House Salad, or Southwest Chopped Salad

Entrée:

Choose One (1) of the Following:

Farfalle with Pesto, Feta, and Cherry Tomatoes
Orzo Primavera
Penne with Vodka Cream Sauce
Fettuccine Alfredo Pasta (\$2/pp)

Pizzas:

Choose Three (3) of the Following:

Three Cheese
Pepperoni
Sausage
Vegetarian
Spinach and Mushroom
Spicy Buffalo Chicken
BBQ Chicken
Red & Yellow Pepper and Goat Cheese
Eggplant and Garlic
Vegetables without Cheese (for Dairy Sensitive)
Chicken Alfredo
Shrimp Scampi (\$2/pp)

Desserts:

Choose One (1) of the Following:

Delicious Assortment of Cookies, Cupcakes, and Brownies
Upgrade to Bite-Sized, Assorted Gourmet Cookie Cupcakes (\$3/pp)
Or Bite Sized, Assorted Gourmet Fudge Brownies (\$2/pp)
Or Assorted French Macaroons (\$3/pp)

Soft Drinks

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

\$32 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus.

BROWN EYED GIRL... by Levon Helm

Appetizer:

Choose Three (3) of the Following Pizzas:

- Three Cheese
- Pepperoni
- Sausage
- Vegetarian
- Spinach and Mushroom
- Buffalo Chicken
- BBQ Chicken
- Red & Yellow Pepper and Goat Cheese
- Eggplant and Garlic
- Vegetables without Cheese (for Dairy Sensitive)
- Chicken Alfredo
- Shrimp Scampi (\$2/pp)

Salad:

Choose One (1) of the Following:

- Classic Caesar Salad,
- House Salad with Mixed Greens, Tomato, & Cucumber, or Southwest Chopped Salad

Entrée:

- Angus Sliders with Caramelized Onion and American Cheese
- Bowtie Tuscan Pasta with Grilled Vegetables, Penne with Vodka Cream Sauce
- OR** Fettuccine Alfredo Pasta (\$2/pp)

Choose One (1) of the Following:

- Boneless Chicken Piccata with Capers
- Boneless Classic Chicken Marsala
- Boneless Chicken Vesuvio

Dessert:

Choose One (1) of the Following:

- Three Layer Chocolate Cake
- Deep Dish Apple Pie
- Ice Cream Bar
- Upgrade to Bite-Sized, Assorted Gourmet Cookie Cupcakes (\$3/pp)
- Or Bite Sized, Assorted Gourmet Fudge Brownies (\$3/pp)
- Or Assorted French Macarons (\$3/pp)

Soft Drinks
Fresh Brewed Coffee, Decaffeinated Coffee, Tea
\$39 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus

Summertime...by Kenny Chesney

Appetizers:

Pigs in a Blanket
Pretzel Nuggets with Warm Cheese

Salad:

Choose One (1) of the Following:
Spinach Salad with Mandarin Oranges
House Salad with Mixed Greens, Tomato, & Cucumber

Entrées:

Choose Two (2) of the Following:
Baked Chicken
Fried Chicken
Angus Sliders with Caramelized Onion and American Cheese
Pulled Pork Sliders
Grilled Beer Bratwurst

Side Dishes:

Fresh Fruit Salad

Choose One (1) of the Following:

Sweet Potato Fries
Viper Potato Chips

*Choose One (1) of the
Following:*

Homemade Creamy Coleslaw
Potato Salad
Bowtie Caprese Pasta Salad
Penne with Vodka Cream Sauce

Dessert:

Choose One (1) of the Following:
Three Layer Chocolate Cake
Deep Dish Apple Pie
Ice Cream Bar

Upgrade to Bite-Sized, Assorted Gourmet Cookie Cupcakes (\$3/pp)
Or Bite Sized, Assorted Gourmet Fudge Brownies (\$3/pp)
Or Assorted French Macaroons (\$3/pp)

Soft Drinks, Fresh Brewed Coffee, Decaffeinated Coffee, Tea

\$48 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus

NICE AND EASY... Frank Sinatra

Appetizer:

Pizzas

Choose Three (3) of the Following:

- Three Cheese
- Pepperoni
- Sausage
- Vegetarian
- Spinach and Mushroom
- Buffalo Chicken
- BBQ Chicken
- Red & Yellow Pepper and Goat Cheese
- Eggplant and Garlic
- Vegetables without Cheese (for Dairy Sensitive)
- Chicken Alfredo
- Shrimp Scampi (\$2/pp)

Salad: (choose 1)

- Classic Caesar Salad
- Spring Chicken Salad with Cherry Tomatoes, Goat Cheese, and Dried Dates
- Southwest Salad with Corn, Tomatoes, Red Peppers, Black Beans, and Tortilla Strips

Entrées:

Choose One (1) of the Following:

- Boneless Chicken Piccata with Capers
- Boneless Classic Chicken Marsala Boneless
- Chicken Vesuvio

Choose One (1) of the Following:

- Grilled Cilantro Salmon or Grilled Teriyaki Salmon
- Baked Tilapia

Choose One (1) of the Following:

- Bowtie Tuscan Pasta with Grilled Vegetables
- Farfalle with Pesto, Feta, and Cherry Tomatoes
- Bowtie Caprese Pasta Salad
- Fettuccine Alfredo Pasta (\$2/pp)

Dessert:

Choose One (1) of the Following:

- Molten Chocolate Cake or Cheesecake
- Upgrade to Bite-Sized, Assorted Gourmet Cookie Cupcakes (\$3/pp)
- Or Fresh Mixed Berry Martinis (\$10/pp)

Soft Drinks, Fresh Brewed Coffee, Decaffeinated Coffee, Tea

\$49 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus

THE BEST IS YET TO COME... By Tony Bennett

Appetizers:

Choose Two (2) of the Following:

Coconut Chicken Skewers with Apricot Glaze, Warm
Pretzels with Cheddar Cheese, Vegetarian Egg Rolls,
Stuffed Mushrooms, BBQ Salami

Pizzas:

Choose Two (2) of the Following:

Three Cheese, Pepperoni, Sausage, Vegetarian Spinach and Mushroom, Buffalo Chicken, BBQ Chicken,
Red & Yellow Pepper and Goat Cheese, Eggplant and Garlic, Vegetables without Cheese (for Dairy Sensitive)
Chicken Alfredo, Shrimp Scampi (+\$2/pp)

Salad:

Choose One (1) of the Following:

Classic Caesar Salad
Spring Chicken Salad with Cherry Tomatoes, Goat Cheese, & Dried Dates
Southwest Salad with Corn, Tomatoes, Red Peppers, Black Beans, and Tortilla Strips

Entrées:

Grilled Marinated Skirt Steak

AND

Choose One (1) of the Following:

Classic Chicken Marsala
Chicken Vesuvio Chicken
Chicken Piccata

Choose One (1) of the Following:

Bowtie Tuscan Pasta with Grilled Vegetables
Farfalle with Pesto, Feta, and Cherry Tomatoes
Bowtie Caprese Pasta Salad
Fettuccine Alfredo

Side Dish:

Seasonal Grilled Vegetables or Green Bean Almondine

Dessert:

Choose One (1) of the Following:

Molten Chocolate Cake or Cheesecake
Upgrade to Fresh Mixed Berry Martinis (\$10/pp)

Soft Drinks, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas

\$62 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus

PARADISE STEAKHOUSE...by Jethro Tull

Appetizers:

Classic Stuffed Mushrooms
Steak on a Fork
Baked Brie with Raspberry

Salad:

Choose One (1) of the Following:

Classic Caesar Salad
Spring Chicken Salad with Cherry Tomatoes, Goat Cheese, & Dried Dates
Southwest Salad with Corn, Tomatoes, Red Peppers, Black Beans, and Tortilla Strips

House Rolls with Butter included

Entrées:

Grilled Marinated Skirt Steak
Carved Beef Tenderloin Accompanied with Horseradish and Au Jus
**Staff Attended Station \$100.00 additional*

Choose One (1) of the Following:

Classic Chicken Marsala
Chicken Vesuvio
Chicken Piccata

Side Dishes:

Choose Two (2) of the Following:

Chef's Mashed Potatoes
Roasted Seasonal Vegetables
Green Bean Almondine

Dessert:

Choose One (1) of the Following:

Carrot Cake
Cheesecake
Chocolate Molten Cake
Upgrade to Bite-Sized, Assorted Gourmet Cookie Cupcakes (\$3/pp) Or
Bite Sized, Assorted Gourmet Fudge Brownies (\$3/pp)
Or Fresh Mixed Berry Martinis (\$10/pp)

Soft Drinks, Fresh Brewed Coffee, Decaffeinated Coffee, Tea

\$75 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus

KIDS WANNA ROCK...by Bryan Adams

Appetizers:

Choose Three (3) of the Following:

- Mozzarella Sticks
- Warm Pretzels with Cheese Sauce
- Pigs in the Blanket
- Macaroni and Cheese Triangles
- Cheese Quesadillas

Salad:

Choose One (1) of the Following:

- Classic Caesar Salad
- Carrot and Celery Sticks with Ranch Dip

Entrées:

Choose Three (3) of the Following:

- Angus Sliders with American Cheese
- Chicken Tenders with Ketchup
- Cheese Pizza
- Buttered Noodles with Marinara on the Side
- Macaroni and Cheese
- Penne with Marinara
- Penne with Butter
- French Fries
- Viper Potato Chips

Dessert:

- Sundae Bar
- Vanilla & Chocolate Ice Cream
- Gummy Bears, Oreo Bits, Chocolate Chips, M&M's, Sprinkles
- Hot Fudge, Whipped Cream, Cherries

Unlimited Soft Drinks

\$34 per person plus tax and gratuity

All Prices are subject to change without notice





A minimum guarantee of 25 people is required for all menus

“STONE COLD SOBER”...or NOT!

VIPER ARSENAL

SNAKE EYES & SLEEPERS

Specialty House Red and White Wines

Domestic or Imported Beer

Assorted Sodas

- 4 Hours: \$38-

Each Additional Hour

- \$5 per person-

BENDER BAR

Deluxe Hosted Bar Includes Stoli, Beefeater Gin, Seagram’s VO, Chivas Regal, Milagro Silver,

Bacardi, Captain Morgan, Fireball

Specialty House Red and White Wines

Domestic or Imported Beer Assorted

Sodas and Juices

- 4 Hours: \$45 –

Each Additional Hour

- \$6 per person –

“X” BAR

Premium Hosted Bar Includes: Ketel One, Hendricks Gin, Glenlivet, Crown Royal, Don Julio

Bacardi, Captain Morgan, Makers Mark, Grey Goose, Tanqueray, Ciroc, Belvedere, Tito’s,

Bombay Sapphire, Patron Anejo, Johnny Walker Black, Jameson, Jack Daniel’s

Specialty House Red and White Wines

Domestic or Imported Beer Assorted

Sodas, and Juices

- 4 Hours: \$55-

Each Additional Hour

- \$7 per person –

THE BIG SPENDER

Deluxe Mixed Drinks	\$ 7 - \$14
Domestic and Imported Beer	\$ 5 - \$ 7
Wine by the Bottle	\$20-\$50
House Red and White Wine	\$ 6 - \$14
Bottled Water and Soft Drinks	\$ 3 - \$ 5

All Prices are subject to change without notice





ENHANCE YOUR DESSERT

Full Cookie Basket (140 pieces)

Quartered/Dipped Chocolate Chip Cookies, Pretzels, S'mores, Oreo Cookies, and Rice Krispy Bars
\$365

Half Cookie Basket (70 pieces)

Quartered/Dipped Chocolate Chip Cookies, Pretzels, S'mores, Oreo Cookies, and Rice Krispy Bars
\$290

Dipped Fruit Tray (Approx. 55 servings)

Chocolate Dipped Grapes, Oranges, Strawberries, and Fresh Raspberry Pastry Cups
\$240

Fun Bowl (Approx. 55 servings)

Caramel Puffnuts, Lumpy Logs, Toads, Marshmallows on a stick, and special personalized Chocolate Suckers

**these items contain nuts*

\$240

Candy Basket

S'mores, Assorted Chocolate Covered Pretzels, Caramel Puffnuts, Turtles and Assorted Barks

**these items contain nuts*

\$240

Lollipop Basket

Chocolate covered cheesecake lollipop and brownie bombs

\$240

Ala Carte Extras

Minimum of 5 dozen of each

Chocolate Covered Oreo's \$24.00/dz

Chocolate Covered Pretzels \$24.00/dz

Chocolate Covered Strawberries \$30.00/dz

*Taffy Apples Plain or Peanut \$48.00 for 20 Small Apples *contains nuts*

*Large Taffy Apples Plain or Peanut \$16.00 each *contains nuts*

All Prices are subject to change without notice





Audio Visual, Internet, and Accessories

Audio/Visual Packages

WE WERE MADE FOR THIS.....Train

One (1) Engineer for up to eight (8) hours

Two (2) Wired, Handheld Microphones

PowerPoint or DVD presentation on fifteen (15) LCD TVs and four (4) Projectors

Stationary Colored Lighting

Choose One for Background Music:

Direct TV Satellite Stations

iPod or iPad Playlist (Client Provided)

\$350

Two (2) Engineers up to eight (8) hours

Two (2) Wireless Microphones and Two (2) Wired Microphones

PowerPoint or DVD presentation on fifteen (16) LCD TVs and four (4) Projectors

Moving, Customizable Programmable Lighting

Choose One for Background Music:

Direct TV Satellite Stations

iPod or iPad Playlist (Client Provided)

\$700

Internet:

Wireless/Complimentary

Skype/Complimentary

Audio:

Microphone, wired/\$30 each

Microphone, wireless hand held or lavalier/\$155 each

Computer Data Projection and Screen:

3K Projector with 6'X9' Screen/\$350

4.5K Projector with 8'X10' Screen/\$650

42" LCD Portable Flat Screen Monitor/\$200

All Prices are subject to change without notice





Accessories:

Easel / \$25 each

Easel with Flipchart with Markers/\$50 each

Wireless Clicker /\$50 each

Wireless Mouse /\$25 each

Wireless Keyboard / \$25 each

Whiteboard with Markers/\$50 each

Laser Pointer/\$50 each

VIP Podium/\$200 each

Other:

Stage – 27 feet wide, 13 feet deep and expandable to 17 feet deep, 2.5 feet tall/no charge

Runway- 4 feet wide, 16 feet long, and 3 feet high /\$350

Pipe & Drape (white or black)/\$15 per foot

LED Lighting/ \$80

All Prices are subject to change without notice

