

THE FIFTY/50  
RESTAURANT  
GROUP

CATERING &  
SPECIAL EVENTS  
*Fall & Winter*



# ABOUT US

## VU ROOFTOP

is a 13,000 square-foot concept located 22 stories high, next door to McCormick Place, managed by the Fifty/50 Restaurant Group.

VU boasts three bars and two patios allowing for unique drinking, eating, and lounging. Here, you can enjoy an ingredient and locally driven beverage program, top notch noshing and unparalleled views of the lake and downtown within a modern designed space.

## THE BLOCK

Our space, spanning the length of a full city block, accommodates up to 500 guests.

## UNIQUE EVENT SPACES

For more intimate gatherings, our venue is designed to transform to the needs of our guests. From variable set-up to moveable walls, VU has the ability to properly celebrate and gather for any occasion.

**SOLARIUM BAR** - up to 75 guests

**EAST TERRACE** - up to 60 guests

**EAST & WEST LOUNGE** - up to 50 guests per lounge

**MAIN BAR** - up to 100 guests

**BOARD ROOM** - up to 15 guests

**CLUB BAR** - up to 45 guests

**WEST TERRACE** - up to 60 guests

## RESTAURANT HOURS

<b>MON - FRI</b>	4PM to 12AM
<b>SAT &amp; SUN BRUNCH</b>	11AM to 3PM
<b>SAT &amp; SUN EVENING</b>	4PM to 12AM

## VU ROOFTOP

133 E CERMAK, CHICAGO IL 60616

VUROOFTOP.COM | INFO@VUROOFTOP.COM



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# EVENT ROOMS



## SOLARIUM

Ideal for large social or business gatherings around the private, central bar facing the lake.

Accommodates up to 75 guests reception-style.

Combine with the East Terrace for 150 guests.

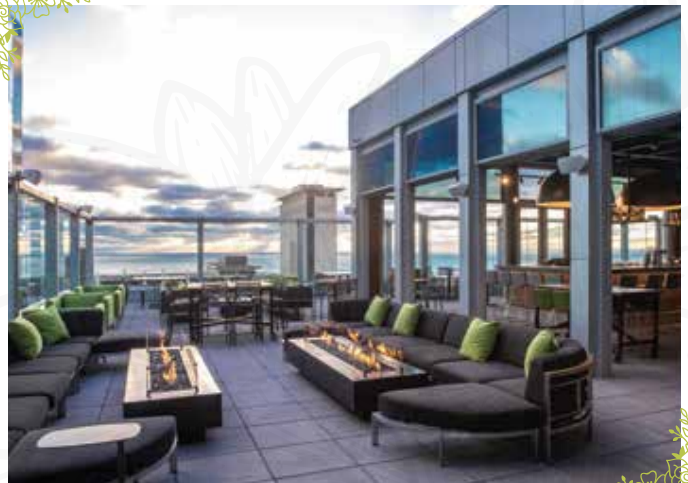
## EAST TERRACE

Ideal for social gatherings, celebrations, weddings, cocktailing.

Accommodates up to 60 guests reception-style.

Combine with the Solarium for 125 guests or the East Lounge for 110 guests.

All outdoor spaces must be combined with indoor space.



## EAST & WEST LOUNGES

Ideal for social gatherings, small business receptions, or casual/semi-private cocktailing.

Accommodates up to 50 guests reception-style.

Combine with half or all of the Main Bar for 75 or 150 guests, respectively.

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# EVENT ROOMS

## BOARD ROOM

Ideal for small business meetings or formal gatherings.

Accommodates up to 15 guests, seated or reception-style.

Combine with the Club Bar for 60 guests.

65" TV in room for presentations.



## CLUB BAR

Ideal for social gatherings, celebrations, business cocktailing.

Accommodates up to 45 guests reception-style.

Combine with the Board Room for 60 guests and/or West Terrace for up to 125, respectively.

Features full views of downtown.

## WEST TERRACE

Ideal for social gatherings, celebrations, weddings, or cocktailing.

Accommodates up to 60 guests reception-style.

Can combine with the West Deck for 125 guests reception-style.

Panoramic views of Chicago's West Side and downtown areas. All outdoor spaces must be combined with indoor space.



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# EVENT ROOMS



## MAIN BAR

Ideal for business cocktailing.

Accommodates up to 100 guests reception-style.

Combine with one or both lounges for 150 or 200 guests reception-style, respectively.



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# RECEPTION MENUS



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## FALL/WINTER MENU

AVAILABLE OCTOBER - MARCH

# PASSED HORS D'OEUVRES

PRICED PER PIECE | MINIMUM ORDER OF 20 REQUIRED

### COLD

#### BBQ BABY CARROTS <sup>VE/GF</sup> - 3

BBQ spice - Curried Yogurt - Sunflower Seeds

#### MUSHROOM TOAST <sup>VE</sup> - 3

Mushroom Duxelles - Sourdough  
Pickled Mushrooms

#### BEEF TARTARE - 4

Parsley - Capers - Red Onion  
Dijon - Lemon

#### VEGGIE CUPS - 4 <sup>VE</sup>

with Butternut Squash

#### HUMMUS <sup>VE/GF</sup> - 4

Turnips - Baby Carrots - Broccolini

#### TUNA POKÉ - 5

Sesame Guava - Cilantro - Wonton

### HOT

#### MAC & CHEESE BITES <sup>VE</sup> - 4

3 Cheese Sauce - Panko - Chives

#### CHICKEN TERIYAKI SKEWERS - 4

Pineapple Teriyaki - Sesame - Cilantro

#### GREEK MEATBALL - 4

Tzatziki - Mint - Parsley

#### PORK BELLY SKEWERS <sup>GF</sup> - 5

Sweet Chili Sauce - Cilantro - Sesame Seeds

#### POPCORN SHRIMP CUPS - 5

Chipotle Mayo

### HANDHELD

#### BLACK BEAN SLIDER <sup>VE</sup> - 5

Arugula - Fried Shallots - Aioli

#### HOT CHICKEN SLIDERS - 6

Dill Aioli - Bread and Butter Pickles  
Chicago Hot Chicken Sauce

#### VU CHEESEBURGER SLIDERS - 6

Come Back Sauce - Bread and Butter Pickles  
Smoked Cheddar

#### CAVIAR TOAST - 12

Brioche - Crème Fraîche - Imperial Caviar

#### CRAB SALAD SLIDER - 7

Remoulade - Arugula - Lemon

#### MINI CHICAGO DOG - 5

Classic Chicago-Style

### FLATBREADS

Priced per Flatbread

#### FIG & ONION <sup>VE</sup> - 18

Poached Figs - Herb Goat Cheese  
Balsamic Glaze

#### SHORT RIB - 20

Crème Fraîche - Chipotle BBQ  
Pickled Red Onions

#### SPICY SAUSAGE - 19

Hot Italian Sausage - Chihuahua Cheese  
Red Sauce

<sup>VE</sup> - Vegetarian | <sup>VG</sup> - Vegan | <sup>GF</sup> - Gluten Free

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## FALL/WINTER MENU

AVAILABLE OCTOBER - MARCH

# STATIONED ITEMS

### CHEESE & CHARCUTERIE BOARD

**SERVES 20 - 280**

**SERVES 40 - 350**

Selection of Meats & Cheeses  
Pickles - Mustard - Bread - Jam

### VEGETABLE BOARD <sup>VG</sup>

**SERVES 20 - 175**

**SERVES 40 - 225**

Selection of Seasonal Vegetables  
Butternut Hummus

### VU OCEAN PLATTER

**SERVES 20 - 550**

4 Oysters - 2 Lbs of Colossal Shrimp  
3 Lbs of Lobster - 8 oz Tuna Poké  
Cocktail Sauce - Lemon Wedges

#### ADDITIONS

*12 Oysters +72*

*30 Colossal Shrimp +100*

*3 lb Lobster +160*

*8 oz Tuna Poké +45*

**VE** - Vegetarian | **VG** - Vegan | **GF** - Gluten Free



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## FALL/WINTER MENU

AVAILABLE OCTOBER - MARCH

# BUFFET ITEMS

EACH MENU ITEM SERVES 20 PEOPLE

## SALADS

### ARUGULA SALAD <sup>VE/GF</sup> - 60

Garbanzo Beans - Feta - Cherry Tomatoes  
Tahini Dressing

### MIXED GREEN SALAD <sup>VG/GF</sup> - 60

Cherry Tomatoes - Cucumbers - Pickled Carrots  
Lemon Vinaigrette

### FALL SALAD <sup>VG/GF</sup> - 60

Roasted Butternut Squash - Dried Cranberries  
Pumpkin Seeds - Kale - Poppyseed Vinaigrette

## ENTREES

### BEEF TENDERLOIN <sup>GF</sup> - 550

Horseradish Crust - Arugula  
Horseradish Crème

### CAVATAPPI PASTA <sup>VE</sup>

RED SAUCE - 140

WHITE SAUCE - 200

Spinach - Parmesan  
Add +40 Ground Beef  
Add +60 Chicken Breast

### ROASTED CHICKEN THIGHS <sup>GF</sup> - 250

Sweet Chili Sauce - Sesame Seeds  
Pickled Fresno Peppers

### CAULIFLOWER STEAK <sup>VE/GF</sup> - 130

Almondine Sauce - Fried Capers - Herbs

### SALMON FILET <sup>GF</sup> - 300

Lemon Butter - Parsley  
Pickled Pearl Onions

## VEGETABLES & SIDES

### FRENCH FRIES <sup>VE</sup> - 80

Garlic Aioli - Ketchup

### TRUFFLE FRIES <sup>VE</sup> - 120

Parmesan - Parsley - Truffle Aioli

### ROASTED CORN <sup>VE/GF</sup> - 125

Garlic Aioli - Parmesan - Tajin - Cilantro

### BAKED MAC & CHEESE <sup>VE</sup> - 125

3 Cheese Sauce - Herb Breadcrumb  
Add Lobster + 160

### FRIED BRUSSEL SPROUTS <sup>VG</sup> - 80

Lemon - Pickled Fresnos  
Add Bacon Lardons +90

### ROASTED POTATOES <sup>VG</sup> - 95

Herbs & Spices

### ROASTED BUTTERNUT SQUASH <sup>VE/GF</sup> - 60

Brown Butter - Pumpkin Seeds - Hot Honey

<sup>VE</sup> - Vegetarian | <sup>VG</sup> - Vegan | <sup>GF</sup> - Gluten Free

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# BEVERAGE PACKAGES

## CALL BAR

2 HR - 45 PP | 3 HR - 65 PP | 4 HR - 80 PP

### SPIRITS

Tito's Vodka - Broker's Gin - Plantation Three Star -  
Monte Alban Blanco Tequila - Monte Alban Mezcal -  
Johnnie Walker Black - Old Forester 100 Bourbon

### WINE

House Selection

### BEER

House Selection

## PREMIUM BAR

2 HR - 55 PP | 3 HR - 75 PP | 4 HR - 90 PP

### SPIRITS

Grey Goose - Hendrick's - Cihutan 12 yr Aged Rum -  
Casamigos Family - Woodford Reserve Bourbon -  
Woodford Reserve Rye - Benriach 12 yr - Johnnie Walker  
Hennessy VS - Remy Martin VSOP

### WINE

House Selection

### BEER

House Selection

## ULTRA PREMIUM "EXECUTIVE"

2 HR - 80 PP | 3 HR - 120 PP | 4 HR - 150 PP

### SPIRITS

Open bar includes the following spirit families:  
Woodford, Sazerac, Macallan, Bruichladdich, Hennessy, etc.

### WINE

Wine list curated by our Fifty/50 Beverage Director  
including Red, White, Rosé and Champagne options

### BEER

House beer plus two additional varietals.

## BEER & WINE

2 HR - 40 PP | 3 HR - 56 PP | 4 HR - 70 PP

## BOTTOMLESS MIMOSAS

2 HR - 35 PP | 3 HR - 45 PP | 4 HR - 55 PP

## BOTTOMLESS MIMOSA & HOUSE-MADE BLOODY MARY'S

2 HR - 45 PP | 3 HR - 55 PP | 4 HR - 65 PP

## DRINK TICKET PRICING

BEER & WINE - 11

CALL PACKAGE - 14

PREMIUM PACKAGE - 18

### NON-ALCOHOLIC BEVERAGE PACKAGE - 25 PP

Still & Sparkling Water, Soda, and Fruit Juice(s).  
Please notify our events team if you prefer  
single-serve beverages

### CUSTOM COCKTAILS & MENUS

with the inclusion of any liquor beverage package  
we are happy to rename and showcase  
two classic cocktails for your event.

### CURATED MENUS

Our Bar Manager can work with you to  
create a personalized cocktail for your event.

### DRY ICE FEATURE

Dry ice service starts at 100 and  
increases with the guest count.

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# BEVERAGE PACKAGES

## DEALERS CHOICE

### 500 EVENT FEE

Allow you guests to experience the full knowledge of our bar staff and a whole spectrum of flavor with this unique add-on. Your guests will be able to co-author their unique cocktail experience as they choose from the following:

#### SPIRITS

Vodka - Gin - Rum - Tequila - Bourbon  
Rye - Scotch - Cognac

#### GLASSWARE

Coupe - Rocks - Wine - Collins

#### COCKTAIL PROFILE

Sweet & Sour - Floral - Herbal  
Spice (Baking & Hot) - Smokey  
Strong & Stirred

We require a 14-day lead time on all special requests.

## EVENTS COCKTAILS

Amaretto Sour	Lemon Drop
Aperol Spritz	Mai Tai
Bee's Knees	Manhattan
Bellini	Margarita (flavored optional)
Bloody Mary	Martini
Boulevardier	Mojito
Cosmopolitan	Moscow Mule
Daiquiri	Negroni
Espresso Martini	Paloma
French 75	Penicillin
Gimlet	Sazerac
Gin Fizz	Whiskey Sour
Old Fashioned	
Last Word	



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# AMENITIES



## TELEVISION SETS

Available throughout the space and HDMI compatible  
Starting at 500/unit

## DJ

Full-service DJ  
Available for 250/hour  
\*in private spaces only\*

## MICROPHONES & SPEAKERS

Wireless or lapel microphones  
Starting at 500

## UPLIGHTING

Custom colors throughout contracted space  
Starting at 500

## GOBO

Custom branding - logo spotlight  
Starting at 500

## CUSTOMIZE YOUR EVENT

Signature cocktail napkins, menu cards & giftbags  
(Pricing varies on quantities)

## WINDOW DECALS

\*please inquire for pricing

## DONUT WALL + DONUTS

Starting at 400  
\*\*donuts additional

## CHAMPAGNE CART

450 includes attendant  
\*\*champagne additional

## CUSTOMIZED BACKDROP

Starting at 500

## CHECK-IN ATTENDANT

Starting at 200 per person  
Please inquiry for additional pricing & amenities

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# EVENT COORDINATION/FAQ

## BOOKING

Once an inquiry is made, a proposal will be sent by our team for a food and beverage minimum. This is an agreement that an amount of at least the minimum will be spent on food and drinks before tax and service charges. A 50% deposit and signed contract are required to confirm the booking. The total balance is due before the event, overages can be handled at the end of event time. All purchases are placed on one bill that can be paid for with up to four forms of payment.

## RENTALS

Event spaces at VU include various levels of furnishings. Rentals fluctuate depending on the need of the space with the number of guests and type of event occurring. Once a need for a rental arises, your event coordinator will send over an estimate on the cost of these rentals, which will be added to your final event order.

## AUDIO / VISUAL

VU's event spaces have differing audio and visual capacities. Please inquire with your event coordinator for full details of a/v in contracted space, as well as what needs to be rented from our preferred vendor list for additional services.

## SERVICE FEES & TAXES

**TAX:** all event charges are subject to the current state, county, and city sales taxes totaling 11.75% (may change depending on new governing laws). Additionally, there is a city tax in the amount of 10.25% of only the service fee (gratuities and admin) amounts added.

**GRATUITY:** all events receive an automatic gratuity of 20% for our staff working that event.

**ADMINISTRATIVE FEES:** all events are subject to a 6% admin fee, which is based off of the cost of food, beverage, and miscellaneous products. This is not gratuity, but is in place to offset ancillary expenses associated with the planning and administration of your event.

## STORAGE

As a rooftop venue with very limited storage space, VU does not store any items before or after an event. Any items left after the conclusion of an event will be properly disposed of if not previously arranged with your event coordinator.

## PARKING

There is street parking in the area surrounding our building as well as a parking lot on Indiana Avenue. VU only has validation for reduced price parking in this lot if requested in advance of your event. In addition, there is valet parking for \$23/car.

## DIETARY RESTRICTIONS

Please make your event coordinator aware of any known dietary allergies or restrictions in advance of your event to ensure the proper selection and preparation of all items served at your event. We are happy to adapt our menu to ensure the safety of our guests.

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