

CATERING & SPECIAL EVENTS



## **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 quests.

#### **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**

MON - FRI 4PM to 12AM SAT & SUN BRUNCH 11AM to 3PM SAT & SUN EVENING 4PM to 12AM





## **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.

## **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.



# **EVENT ROOMS**

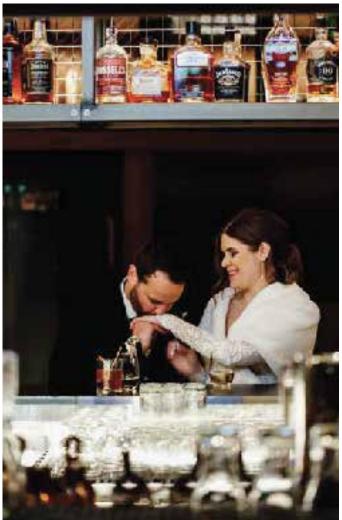


#### **MAIN BAR**

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.









## **RECEPTION MENUS**









AVAILABLE APRIL - SEPTEMBER

## PASSED HORS D'OEUVRES

PRICED PER PIECE | MINIMUM ORDER OF 20 REQUIRED

#### COLD

#### AVOCADO TOAST VE - 4

Marinated Cherry Tomatoes - Sesame - Crostini

#### STRAWBERRY, BASIL, MOZZARELLA SKEWERS VE/GF - 4

Balsamic Glaze

#### **BEEF TARTARE - 4**

Parsley - Capers - Red Onion - Dijon - Lemon

#### **VEGETABLE SKEWERS VG/GF - 4**

Seasonal Vegetables - Herb Oil - Sea Salt

#### TUNA POKÉ - 5

Sesame Guava - Cilantro - Wonton

#### HOT

#### MAC & CHEESE BITES VG - 4

3 Cheese Sauce - Panko - Chives

#### **CHICKEN TERIYAKI SKEWERS - 4**

Pineapple Teriyaki - Sesame - Cilantro

#### **GOCHUJANG PORK MEATBALL - 4**

Gochujang - Scallions

#### **BABY CORN ELOTES VG/GF - 4**

Garlic Aioli - Cotija - Cilantro - Tajin

#### CRAB CAKES - 6

Panko - Chipotle Mayo

#### **HANDHELD**

#### BLACK BEAN SLIDER VE - 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 & Butter Pickles - Smoked Cheddar

#### SHRIMP TOSTADAS - 7

Cilantro Vinaigrette - Cabbage - Corn Tortilla

#### **MINI LOBSTER ROLL - 7**

Remoulade - Celery - Wasabi Tobiko

#### MINI CHICAGO DOG - 5

Classic Chicago Style

#### **FLATBREADS**

Priced per Flatbread (10 pieces)

#### **PESTO MARGARITA - 18**

Pesto - Tomato - Mozzarella

#### SHORT RIB - 20

Crème Fraîche - Chipotle BBQ Pickled Red Onions

#### **SPICY SAUSAGE - 19**

Hot Italian Sausage - Chihuahua Cheese Red Sauce





AVAILABLE APRIL - SEPTEMBER

## STATIONED ITEMS

# CHEESE & CHARCUTERIE BOARD

**SERVES 20 - 280** 

**SERVES 40 - 350** 

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

#### **VEGETABLE BOARD VG**

**SERVES 20 - 175** 

**SERVES 40 - 225** 

Selection of Seasonal Vegetables
Butternut Hummus

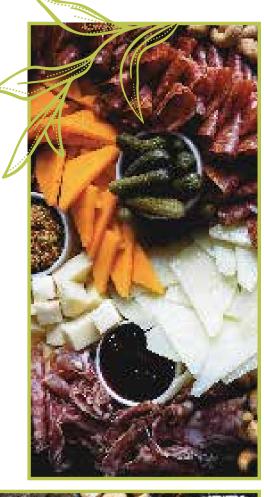
#### **VU OCEAN PLATTER**

**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







AVAILABLE APRIL - SEPTEMBER

## **BUFFET ITEMS**

**EACH MENU ITEM SERVES 20 PEOPLE** 

#### **SALADS**

ARUGULA SALAD VE/GF - 60

Garbanzo Beans - Feta - Cherry Tomatoes Tahini Dressing MIXED GREEN SALAD VG/GF - 60

Cherry Tomatoes - Cucumbers - Pickled Carrots Lemon Vinaigrette

**SUMMER SALAD VG - 60** 

Mixed Greens - Cherry Tomatoes - Avocado Cilantro Vinaigrette - Corn

#### **ENTREES**

#### **GRILLED CHICKEN THIGHS - 250**

Garlic Sauce - Hot Honey Glaze -Pickled Fresno Peppers

> CAVATAPPI PASTA VE RED SAUCE 140 WHITE SAUCE 200

> Spinach - Parmesan Add+\$40 GroundBeef Add+\$60 Chicken Breast

POLENTA CAKES VE/GF - 175

Ratatouille - Fresh Herbs Parmesan

**BEEF TENDERLOIN - 550** 

Horseradish Crust - Arugula Horseradish Crème

**SALMON FILET GF - 300** 

Lemon Butter - Parsley Pickled Pearl Onions

**VEGETABLES & SIDES** 

**ROASTED POTATOES VG - 95** 

Herbs & Spices

BAKED MAC & CHEESE VE - 125

3 Cheese Sauce - Herb Breadcrumb

AddLobster + 160

**GREEN BEANS VG - 80** 

Chili Crisp - Fried Shallots - Sunflower Seeds

TRUFFLE FRIES VE - 120

Parmesan - Parsley - Truffle Aioli

FRENCH FRIES VE - 80

Garlic Aioli - Ketchup

**ROASTED CORN VE/GF - 125** 

Garlic Aioli - Parmesan - Tajin - Cilantro

FRIED BRUSSEL SPROUTS VG - 80

Lemon - Pickled Fresnos *AddBaconLardons* +90





AVAILABLE APRIL - SEPTEMBER

## **BRUNCH BUFFET ITEMS**

**EACH MENU ITEM SERVES 20 PEOPLE** 

#### **MAINS**

#### FRIED CHICKEN & WAFFLES - 380

Chicken Thighs - Bindi Waffles Sweet Chili Sauce Oaxacan Butter - Syrup

#### CHILAQUILES GF - 250

Cilantro - Salsa Verde - Charred Corn Chihuahua Cheese

#### SHAKSHUKA - 120

Herb Tomato Sauce - Baked Eggs Feta Cheese - Parsley

#### SHRIMP & GRITS - 200

Butter Poached Shrimp Creole Seasoning Creamy Grits - Herbs

#### **SIDES**

#### WAFFLES VE - 150

Bindi Waffles - Oaxacan Butter - Syrup

#### **SCRAMBLED EGGS - 150**

Chives

#### **BREAKFAST POTATOES VE - 100**

Fried Red Potatoes - House Seasoning

#### FRUIT PLATE - 175 VG

Honey Dew - Cantaloupe - Strawberries Blueberries - Grapes

#### **MINI BREAKFAST PASTRIES - 125**

(24 Each)

Chef's Selection of Seasonal Breakfast Pastries



## **BEVERAGE PACKAGES**

#### PREMIUM BAR

#### 2 HR - 68 PP | 20 PP each additional hour **SPIRITS**

Grey Goose, Bombay Sapphire, Hendrick's, Casamigos Family, Patron Family, Bacardi Family, El Dorado Family, Buffalo Trace, Woodford Reserve Family, Knob Creek Family, Angel's Envy Family, Johnnie Walker Black, Glenlivet Family, Remy Martin & Hennessy VSOP

#### WINE

All Wines by the Glass

BEER

All Beer

**SELTZER** 

All Seltzers

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

2 HR - 45 PP | 10 PP each addtional hour

#### PREPAID CONSUMPTION

INDIVIDUALLY-ORDERED DRINKS CHARGED TO A PREPAID TAB.

#### DRY ICE FEATURE

Dry ice service starts at 250 and increases with the guest count.

#### CLASSIC BAR

#### 2 HR - 48 PP | 20 PP each additional hour **SPIRITS**

Tito's Vodka, Broker's Gin, Corazon Blanco Tequila, Banhez Mezcal, Plantation Three Star White Rum, Benchmark Bourbon, Wild Turkey Rve, Johnnie Walker Black Label Scotch

#### WINE

House Selection

**RFFR** 

House Selection

#### NON-ALCOHOLIC **BEVERAGE PACKAGE**

#### 2 HR - 20 PP | 10 PP each addtional hour

Soda, juice, coffee, tea, still & sparkling water. Please notify our events team if you prefer single-serve beverages.

#### DRINK TICKET PRICING

PREMIUM PACKAGE - 18 **CLASSIC PACKAGE - 14** BEER & WINE - 11

#### ADD ON OPTIONS

N/A package required for food packages - 5 PP Additional Craft Cocktails - 10 PP Additional in-house wine, beer, seltzer or Redbull skus - 7 PP Champagne service - 18 PP Coffee and tea service available upon request.

Shots not included in packages.

Please note our spirits list is ever changing. If one of the brands is no longer carried, we will replace with a lateral or upgraded option. Above costs are exclusive of taxes, service charges, etc.





## **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

#### GOB0

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 & amentities





# **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.

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 occuring. 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 (gratuity 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.

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.



