

CATERING & SPECIAL EVENTS



ABOUT US

VU ROOFTOP

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 16 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

BOOKING HOURS

VU can book events beginning as early as 6am to as late as 1:30am. Please let us know if any special consideration needs to be given to time outside of this.





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 125-150 guests.

EAST TERRACE

Ideal for social gatherings, celebrations, weddings, cocktailing.

Accommodates up to 60 guests reception-style.

Combine with the Solarium for 150 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 100 or 150 guests, respectively.

EVENT ROOMS

BOARD ROOM

Ideal for small business meetings or formal gatherings.

Accommodates up to 16 guests, seated or reception-style.

Combine with the Club Bar for 60-70 guests. 65" TV with HDMI cord 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 125-150, respectively.

Features full views of downtown.

WEST TERRACE

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

Accommodates up to 60 guests reception-style.

Can combine with the West Deck for 125-150 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 250 guests reception-style, respectively.









RECEPTION MENUS

VU IS A MODERN, RECEPTION-STYLE VENUE AND CAN OFFER A MIXTURE OF APPS AND BUFFET STATIONS









BRUNCH BUFFET ITEMS

AVAILABLE ALL YEAR

EACH MENU ITEM SERVES 20 GUESTS

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

BACON - 200

Nueske's Applewood Smoked Bacon

FRUIT PLATE - 175 VG

Honeydew - Cantaloupe - Strawberries Blueberries - Grapes

MINI BREAKFAST PASTRIES - 125

(24 Each)

Chef's Selection of Seasonal Breakfast Pastries



SPRING/SUMMER MENU

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/D - 5

Balsamic Glaze

BEEF TARTARE - 5

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/D - 4

3 Cheese Sauce - Panko - Chives

CHICKEN TERIYAKI SKEWERS - 4

Pineapple Teriyaki - Sesame - Cilantro

GOCHUJANG PORK MEATBALL - 4

Gochujang - Scallions

ELOTE CUPS VG/GF/D - 4

Garlic Aioli - Cotija - Cilantro - Tajin

CRAB CAKES D - 6

Panko - Chipotle Mayo

HANDHELD

BLACK BEAN SLIDER VE/D - 5

Arugula - Fried Shallots - Aioli

HOT CHICKEN SLIDERS D - 6

Dill Aioli - Bread and Butter Pickles -Chicago Hot Chicken Sauce

VU CHEESEBURGER SLIDERS D - 6

Come Back Sauce - Bread & Butter Pickles - Smoked Cheddar

SHRIMP TOSTADAS - 7

Cilantro Vinaigrette - Cabbage - Corn Tortilla

MINI LOBSTER ROLL D - 7

Remoulade - Celery - Wasabi Tobiko

MINI CHICAGO DOG - 5

Classic Chicago Style

FLATBREADS

Priced per Flatbread (10 pieces)

PESTO MARGARITA VE/D - 18

Pesto - Tomato - Mozzarella

SHORT RIB D - 20

Crème Fraîche - Chipotle BBQ Pickled Red Onions

SPICY SAUSAGE D - 19

Hot Italian Sausage - Chihuahua Cheese Red Sauce





SPRING/SUMMER MENU

AVAILABLE APRIL - SEPTEMBER

DISPLAY BOARDS & PLATTERS

CHEESE & CHARCUTERIE BOARD D

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

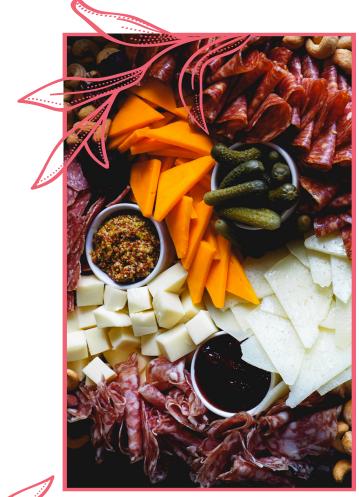
VU OCEAN PLATTER

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







SPRING/SUMMER MENU

AVAILABLE APRIL - SEPTEMBER

BUFFET ITEMS

EACH MENU ITEM SERVES APPROXIMATELY 20 GUESTS

SALADS

ARUGULA SALAD VE/GF - 80

Garbanzo Beans - Feta - Cherry Tomatoes Tahini Dressing

MIXED GREEN SALAD VG/GF - 80

Cherry Tomatoes - Cucumbers - Pickled Carrots Lemon Vinaigrette

SUMMER SALAD VG - 80

Mixed Greens - Cherry Tomatoes - Avocado Cilantro Vinaigrette - Corn

ENTREES

GRILLED CHICKEN THIGHS - 250

Garlic Sauce - Hot Honey Glaze -Pickled Fresno Peppers

CAVATAPPI PASTA VE/D 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 D - 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

Add Lobster + 160

GREEN BEANS VG - 80

Chili Crisp - Fried Shallots - Sunflower Seeds

TRUFFLE FRIES VE - 120

Parmesan - Parsley - Truffle Aioli

FRENCH FRIES VE - 85

Garlic Aioli - Ketchup

ROASTED CORN VE/GF - 125

Garlic Aioli - Parmesan - Tajin - Cilantro

ROASTED BRUSSELS SPROUTS VG - 85

Lemon - Pickled Fresnos Add BaconLardons +90





BEVERAGE PACKAGES

ULTRA PREMIUM BAR

2 HR - 80 PP | 3HR - 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 Selection plus two additional varietals.

CLASSIC BAR

2 HR - 48 PP | 3HR - 68 PP | 4 HR - 88 PP

SPIRITS

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

WINE

House Selection

BEER

House Selection

BOTTOMLESS MIMOSA & HOUSE-MADE BLOODY MARY'S

2 HR - 38 PP | 3HR - 48 PP | 4 HR - 58 PP

PREMIUM BAR

2 HR - 68 PP | 3HR - 88 PP | 4 HR - 108 PP

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

House Selection

BEER

House Selection

SELTZER

House Selection

NON-ALCOHOLIC BEVERAGE PACKAGE

2 HR - 28 PP | 3HR - 38 PP | 4 HR - 48 PP \$25 PP | Increasing beyond four hours

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

Additional Craft Cocktails - \$100 per additional cocktail selection Champagne or Sparkling Wine toast available upon request. 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.





AMENITIES

PRICING AVAILABLE UPON REQUEST



TELEVISION SETS

Available throughout the space and HDMI compatible

DJ

Full-service DJ 2-Hour minimum required In private spaces only

SPEAKERS AND MICROPHONE

Wireless Microphone included Lapel Microphones available upon request Priced per room

UPLIGHTING

Custom colors throughout contracted space Priced per room

G₀B₀

Logo or Slogan spotlight Priced per unit

CUSTOMIZE YOUR EVENT

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

WINDOW DECALS

Priced per unit

DONUT WALL + DONUTS

Donuts sold separately

CHAMPAGNE CART

Champagne or Sparkling Wine sold separately

CUSTOMIZED BACKDROP

Priced per unit

CHECK-IN ATTENDANT

PLEASE INQUIRE 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 and/or room rental. A minimum spend 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 must 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 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 22% for our staff working that event.

ADMINISTRATIVE FEES: all events are subject to a 6% admin fee, which is based on the cost of food, beverage, and any additional ordering 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 validations on an availability basis. The Hilton at McCormick place offers valet parking for \$23/car in cash only. Pricing adjustments are at their discretion.

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. All stationary items receive a description card with allergens. Any passed items can have allergens verbalized upon request.



