PRIVATE EVENTS
VU ROOFTOP IS A 13,000 SQUARE-FOOT CONCEPT LOCATED 22 STORIES HIGH, NEXT DOOR TO MCCORMICK PLACE. CREATED BY CONCENTRICS RESTAURANTS - THE JAMES BEARD NOMINATED GROUP - AND CURRENTLY MANAGED BY THE FIFTY/50, 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.

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 OCCASSION.

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
KARAOKE - UP TO 15 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

CONTACT
events@vurooftop.com
312.528.0191
vurooftop.com
133 E. CERMACK ROAD, CHICAGO, IL 60616
**EVENT ROOMS**

**SOLARIUM**
Ideal for large social or business gatherings around the private, central bar facing the lake. Can accommodate up to 75 reception-style. Can combine with the East Terrace for 150 guests.

**EAST TERRACE**
Ideal for social gatherings, celebrations, weddings, cocktail. Can accommodate up to 60 reception-style. Can combine with Solarium for 150 guests and/or East Lounge for 110 guests, respectively.

**EAST & WEST LOUNGES**
Ideal for social gatherings, small business receptions, or casual/semi-private cocktail. Can accommodate up to 50 guests reception-style. Can combine with half or all of the main bar for 75 or 150 guests, respectively.

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@VURooftopBar  @VURooftop
BOARD ROOM
IDEAL FOR SMALL BUSINESS MEETINGS OR FORMAL GATHERINGS.
CAN ACCOMMODATE UP TO 15 SEATED OR RECEPTION-STYLE.
65” TV IN ROOM FOR PRESENTATIONS.
CAN COMBINE WITH THE CLUB BAR FOR 60 GUESTS.

CLUB BAR
IDEAL FOR SOCIAL GATHERINGS, CELEBRATIONS, BUSINESS COCKTAILING.
CAN ACCOMMODATE UP TO 45 RECEPTION-STYLE.
CAN COMBINE WITH 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.
CAN ACCOMMODATE 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.
MAIN BAR

IDEAL FOR BUSINESS COCKTAILING. CAN ACCOMMODATE UP TO 100 RECEPTION-STYLE. CAN COMBINE WITH ONE OR BOTH LOUNGES FOR 150 OR 200 GUESTS, RESPECTIVELY.

KARAOKE

IDEAL FOR SMALL SOCIAL GATHERINGS. CAN ACCOMMODATE UP TO 15 SEATED. FULL KARAOKE SYSTEM FOR SINGING AND DANCING. COMPLETELY PRIVATE AREA FOR MAXIMUM ENJOYMENT.
RECEPTION MENUS
PASSED HORS D’OEUVRES

SELECT 3: $25 PER GUEST  |  SELECT 5: $35 PER GUEST

COLD

BACON & BLACK GARLIC TOAST
sweet peppers - frisee - lemon

TUNA POKE g/d
guava - puffed rice crisps

ROASTED BABY CARROTS g/v
pickled celery - goat cheese - togarashi

FRESH MOZZARELLA v
black garlic - lemon zet - panko

STEAK TARTARE d
garlic aioli - capers - chives - crostini

HANDHELD

CRAB SALAD SLIDER d
green onion - jerk spice - arugula - brioche

LOBSTER SLIDER d
honey dijon - tarragon - pretzel bun

KOREAN STYLE SLIDER
gochujang mayo - frisee - brioche

FRIED CHICKEN SLIDER
guava bacon glaze - collard greens - brioche

PORK BELLY SLIDER d
hoisin barbecue - pickle - bao

MUSHROOM SLOPPY JOE d
bell peppers - garlic aioli - brioche

HOT

LAMB MEATBALLS
cucumber - green curry yogurt

PORK BELLY g
honey chile glaze - cilantro - cotija cheese

BREADED CREMINI MUSHROOMS d/v
seaweed salad - black vinegar aioli

SESAME TOFU d/v
charred tomato - miso

SNACKS

PORK CRACKLINGS g/d
lime - togarashi

MARCONA ALMONDS g/d/v
maple glaze

KETTLE CHIPS g
creamy goat cheese

GRILLED NAAN d/v
charred carrot hummus

DAIRY FREE - d
GLUTEN FREE - g
VEGETARIAN - v

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STATIONS
PRICED PER GUEST

SALADS

RED QUINOA SALAD g/d/v $8
grilled vegetables - fresh herbs
FARRO SALAD g/d/v $8
cucumber - grape tomato - preserved lemon
MIXED GREENS SALAD g/d/v $6
cucumber - tomato - pickled tomatillo
BLACK BEAN SALAD g/v $8
roasted corn - pickled fressno chiles - lime
vinaigrette - cotija cheese
ARUGULA SALAD g/v $6
chickpeas - tomato - parsley - goat cheese - extra
virgin olive oil

MAINS

HORSE RADISH CRUSTED BEEF TENDERLOIN g $18
arugula - black vinegar aioli
ROASTED CHICKEN THIGHS g/d $14
sweet chile sauce - pickled vegetables
sesame seeds
MOROCCAN BRAISED LAMB $14
green curry yogurt - hummus - naan
MUSHROOM TOSTADAS g/d/v $10
salsa verde - black beans - pico de gallo
GAJILLO GLAZED SALMON g/d $16
pepitas - cilantro

BOARDS

VU VEGETABLE BOARD g/v $8
fresh - grilled - roasted - preserved
GRILLED VEGETABLE TABLE g/d/v $8
zucchini - squash - asparagus - sweet peppers
eggplant - radichio
OCEAN VU PLATTER g/d $25
ahi tuna - beet cured salmon - poached
shrimp - jerk crab - lobster salad
SHORT RIB FLATBREAD $8
giardiniera - green onion
SPICY SAUSAGE FLATBREAD $8
charred tomato sauce - fresh mozzarella
VEGGIE FLATBREAD v $6
cauliflower - charred tomato - green onion
CHEESE & CHARCUTERIE $14
chef's selection of locally sourced meats and cheeses - olives - toasted sourdough

SIDES

FINGERLING POTATOES g/d/v $6
togarashi - green onion
ROASTED CORN g/d/v $6
bell peppers - red onion - cilantro
SESAME RICE g/d/v $6
bulls blood
PICKLED SLAW g/d/v $6
cabbage - carrot - pickled vegetables
CHAR ROASTED BROCCOLI & CAULIFLOWER g/d $6
broccoli - cauliflower - yuzu vinaigrette

ASK ABOUT OUR CUSTOM SWEETS TO COMPLETE YOUR EVENT

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BEVERAGE PACKAGES
PRICED PER GUEST

PREMIUM
2HR - $54 PP | 3HR - $77 PP | 4HR - $98 PP

SPIRITS
BELVEDERE SMOGORY FOREST - TANQUERAY
APPLETON SPICED RUM - DON JULIO BLANCO
CASAMIGOS MEZCAL - BULLEIT BOURBON - DICKEL
RYE - JOHNNY WALKER BLACK - MACALLAN 12
COURVOISIER VSOP

WINE
HOUSE REDS, WHITES, AND BUBBLES

BEER
DOMESTIC & IMPORTED SELECTIONS
BOTTLED & DRAFT AVAILABLE

CALL
2HR - $46 PP | 3HR - $65 PP | 4HR - $82 PP

SPIRITS
BELVEDERE - BEEFEATER - CRUZAN RUM
MONTE ALBAN BLANCO - MONTE ALBAN
MEZCAL - JIM BEAM - JAMESON - DEWARS

WINE
HOUSE REDS, WHITES, AND BUBBLES

BEER
DOMESTIC & IMPORTED SELECTIONS
BOTTLED & DRAFT AVAILABLE

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BEVERAGE PACKAGES
PRICED PER GUEST

BEER & WINE
2HR - $40 PP | 3HR - $56 PP | 4HR - $70 PP

WINE
HOUSE REDS, WHITES, AND BUBBLES

BEER
DOMESTIC & IMPORTED SELECTIONS
BOTTLED & DRAFT AVAILABLE

CRAFT COCKTAILS

UP TO TWO SPECIALTY COCKTAILS ARE PERMITTED WITH THE SELECTION OF ANY LIQUOR BEVERAGE PACKAGE OR CONSUMPTION BAR. THE SELECTED COCKTAILS WILL BE HIGHLIGHTED DURING THE EVENT AND CAN BE RENAMED TO YOUR LIKING.

ULTRA PREMIUM
2HR - $84 PP | 3HR - $122 PP | 4HR - $158 PP

SPIRITS
HAKU VODKA - TANQUERAY NO. 10
CASAMIGOS AÑEJO - APPLETON 21 RUM
MAKER’S CASK - COGNAC

WINE
HOUSE REDS, WHITES, AND BUBBLES

BEER
DOMESTIC & IMPORTED SELECTIONS
BOTTLED & DRAFT AVAILABLE

SHOTS, NEAT POURS, AND “ON THE ROCKS” ARE NOT INCLUDED IN BEVERAGE PACKAGES.

ADDITIONAL PRODUCTS AVAILABLE UPON ADVANCED REQUEST WITH ADDITIONAL PRICING APPLIED.
AMENITIES
AVAILABLE UPON ADVANCED REQUEST
PRICES MAY CHANGE AT VENDOR’S DISCRETION

TELEVISIONS
AVAILABLE THROUGHOUT THE SPACE
HDMI COMPATIBLE
STARTING AT $250/UNIT

DJ
FULL SERVICE DJ AVAILABLE FOR $250/HOUR
*IN PRIVATE SPACES ONLY*

MICROPHONES & SPEAKERS
WIRELESS OR LAPEL MICROPHONES
STARTING AT $250

UPLIGHTING
CUSTOM COLORS THROUGHOUT CONTRACTED SPACE
STARTING AT $500

GOBO
CUSTOM BRANDING - LOGO SPOTLIGHT
STARTING AT $500

CHECK-IN ATTENDANTS
STARTING AT $100 PER PERSON

MIXOLOGY DEMO
TRAINED MIXOLOGIST STARTING AT
$250 per PERSON

CONTACT THE EVENT COORDINATOR FOR MORE IDEAS ON HOW TO FULLY
CUSTOMIZE AND BRAND YOUR SPACE

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EVENT COORDINATION / FAQs

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, or on the day of the event at the latest. 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 (gratuity and admin) amounts added.
Gratuity: All events receive an automatic gratuity of 18% 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.

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.