

WHIRLYBALL[®]

FUELED BY THE PIVOT ROOM

PRIVATE EVENT MENU CHICAGO



ACTIVITIES

WHIRLYBALL

250 per hour *

* Includes up to ten minutes of rules & safety instruction.

BOWLING

Monday - Wednesday
60 per hour

Thursday - Sunday
70 per hour

Prime Time Rate (After 5pm)
Add 15 per hour

LASERTAG

Half Hour Reservation
15 per player *

One Hour Reservation
25 per player *



POP-UP GAMES



Giant Jenga
15 per hour



Connect Four
15 per hour



Corn Hole
15 per hour



Ping Pong
25 per hour

BEVERAGE PACKAGES

10 person minimum

(subject to applicable taxes & service charge, prices & options subject to change, shots not included)

VIP PACKAGE

2 hours 35 • 3 hours 47

grey goose, captain morgan, patron silver, woodford reserve, johnnie walker black, hendricks gin, jägermeister, baileys & kahlua, select rotating crafts, imported & domestic beer, house & premium wines, and non-alcoholic beverages

EXECUTIVE PACKAGE

2 hours 30 • 3 hours 40

tito's vodka, bacardi white, camarena, jack daniels, jameson, beefeater, baileys & kahlua, premium select rotating crafts, imported & domestic beer, house & premium wines and non-alcoholic beverages

PRO PACKAGE

2 hours 25 • 3 hours 33

new amsterdam vodka, calypso rum, milagro tequila, jim beam, dewars, new amsterdam gin, select rotating crafts & domestic beer, house wines, and non-alcoholic beverages

CRAFT BEER & WINE

2 hours 28 • 3 hours 38

access to all of our taps, bottled & canned beer, house wines, and non-alcoholic beverages

BEER & WINE

2 hours 20 • 3 hours 27

imported & domestic beer, house wines, and non-alcoholic beverages

CHAMPAGNE TOAST

4 per person

prosecco

WINES BY THE BOTTLE

Culprint Sonoma County Zinfandel Blend 40
Mark West California Pinot Noir 40
Ravage California Cabernet Sauvignon 40
Diseno Argentina Malbec 40
William Hill California Merlot 38
Ruffino Italy Prosecco 26
Woodbridge California Moscato 29
Covey Run Washington Riesling 29
Nobilo New Zealand Sauvignon Blanc 29
Placido Tuscany Pinot Grigio 29
Estancia California Chardonnay 35

RESERVE WINES

Veuve Clicquot Champagne 129
Piper Heidesieck Champagne 99
Davis Bynum, Russian River Chardonnay 79
Robert Mondavi, To Kalon Vineyard, Napa Chardonnay 99
Kim Crawford, Carlborough, Cz Sauvignon Blanc 69
Blindfold By Prisoner Wine Co., Napa White Blend 80
Simi, Alexander Valley, Sonoma Cabernet Sauvignon 75
Mt. Veeder, Napa Valley Cabernet Sauvignon 90
The Prisoner, Prisoner Wine., Napa Red Blend 90
Davis Bynum, Russian River Pinot Noir 79

CASH BAR guests purchase their own beverages at the listed prices plus tax. 125 fee for guest counts more than 50 people

HOSTED BAR host will be charged based on consumption

EVENT PACKAGES

10 person minimum
Priced per person

CLASSIC 21

2 Appetizers
1 Slider / 1 Craft Pizza

CROWD PLEASER 26

2 Appetizers / 1 Salad
1 Sliders / 2 Craft Pizzas

ULTIMATE 32

3 Appetizers / 1 Salad
1 Entrée / 2 Craft Pizzas

CHEF'S SIGNATURE 44

2 Appetizers / 1 Slider
1 Salads / 2 Entrées
2 Sides / 2 Desserts

BUILD YOUR OWN

Customize your own menu or
add to one of our packages

SALADS

Garden Salad romaine, grape tomatoes, bell peppers, red onion, red wine vinaigrette 6

The Pivot Chopped chopped romaine, diced tomato, blue cheese, diced bacon, green onion, corn, chicken, crispy spiced chickpeas, citrus vinaigrette 7

Caesar romaine, garlic croutons, asiago cheese, caesar dressing 6

APPETIZERS

Hummus house-made hummus, warm pita 6

Veggie Tray fresh cut vegetables, ranch dressing 5

Fruit Tray seasonal fresh cut fruit 5

House-made Guacamole & Chips avocado, tomato, jalapeno, fresh corn tortilla chips, house-made salsa 6

Pretzel Bites merckts beer cheese sauce, pub mustard 5

Tomato & Basil Mozzarella Bruschetta roma tomato, fresh basil, garlic, fresh mozzarella, balsamic glaze, toasted baguette 5

Mini Quesadillas chipotle chicken or grilled veggie, jack cheese, green onion, house salsa, lime sour cream 5

Wings (select sauce)
honey bbq, parmesan garlic, pivot wing sauce, habanero mango, buffalo 7

Caprese Skewers cherry tomatoes, fresh mozzarella, marinated artichokes, balsamic glaze 5

Potato Croquettes mashed potato, jack cheese, green onion, sour cream, bread crumb, spicy ranch dipping sauce 5

Charcuterie Board artisan cheese, assorted cured meats, selection of accompaniments 9

SLIDERS

Caprese fresh mozzarella, roma tomato, arugula, pesto, balsamic glaze 6

Classic angus beef, american cheese brioche bun 5

Buffalo Chicken crispy chicken, buffalo sauce, lettuce, tomato, blue cheese dressing, brioche bun 6

Veggie roasted veggies, mozzarella, brioche bun 5

Short Rib braised short rib, stout gravy, beer cheese, crispy onion, pretzel bun 7

ENTRÉES

Grilled Chicken herb marinated boneless chicken breast 10

Chicken Picatta sautéed chicken breast, white wine, capers, lemon garlic butter sauce 10

Grilled Salmon atlantic salmon, honey mustard glaze 11

Grilled Mahi Mahi citrus marinated, mango salsa 12

Flat Iron Steak grilled flat iron, chimichurri sauce 12

Penne with Fresh Tomato & Basil roma tomatoes, olive oil, garlic, basil 8

Cavatappi with Alfredo creamy parmesan sauce, basil, tomato 9

Rigatoni ala Vodka tomato cream sauce 9

Mac & Cheese cavatappi pasta, aged cheddar cheese sauce 8

SIDES

Roasted Vegetables roasted seasonal vegetables 3

Spanish Rice long grain rice, seasoned tomato broth, olive oil, onion 3

Smashed Red Potatoes crispy potatoes, garlic butter, parmesan 3

CRAFT PIZZAS

Buffalo Chicken spicy buffalo chicken, caramelized onions, bacon, mozzarella, blue cheese, green onion, buffalo sauce 7

Caprese tomato sauce, fresh mozzarella, roma tomatoes, balsamic glaze, basil 6

Sicilian spicy tomato sauce, sausage, salami, capicola, peppers, mozzarella 7

Roasted Veggie zucchini, squash, mushrooms, peppers, pesto, mozzarella 6

Italian Sausage & Peppers italian sausage, marinated red pepper, garlic, pesto, mozzarella, basil 7

Cheese Pizza homemade pizza sauce, mozzarella (add sausage or pepperoni) 6

CRAFT PIZZA PACKAGE

18 per person • 10 person minimum

1 Salad

3 Craft Pizzas



SALADS

The Pivot Chopped chopped romaine, diced tomato, blue cheese, diced bacon, green onion, corn, chicken, crispy spiced chickpeas, citrus vinaigrette

Garden Salad romaine, grape tomatoes, bell peppers, red onion, red wine vinaigrette

CRAFT PIZZAS

Italian Sausage & Peppers

italian sausage, marinated peppers, garlic, pesto, mozzarella, basil

Buffalo Chicken spicy buffalo chicken, caramelized onions, bacon, mozzarella, blue cheese, green onion, buffalo sauce

Caprese tomato sauce, fresh mozzarella, roma tomatoes, balsamic glaze, basil

Sicilian spicy tomato sauce, sausage, salami, capicola, peppers, mozzarella

Roasted Veggie zucchini, squash, mushrooms, peppers, tomato pesto sauce, mozzarella

Cheese home-made pizza sauce, mozzarella

Sausage italian sausage, home-made pizza sauce, mozzarella

Pepperoni sliced pepperoni, home-made pizza sauce, mozzarella



BUFFET MENUS

15 person minimum

LITTLE ITALY

28 per person

Caesar Salad romaine, garlic croutons, asiago cheese, caesar dressing

Italian Sausage & Peppers sweet italian sausage, roasted bell peppers

Chicken Parmesan crispy breaded chicken, marinara sauce, mozzarella cheese

Baked Rigatoni rigatoni, mozzarella cheese, ricotta cheese, marinara sauce

Grilled Italian Vegetables seasonal vegetables, olive oil, garlic

Garlic Bread Sticks freshly baked garlic bread sticks

WINDY CITY

35 per person

The Pivot Chopped Salad chopped romaine, diced tomato, blue cheese, diced bacon, green onion, corn, chicken, crispy chickpeas, citrus vinaigrette

Deep Dish Pizza select traditional cheese, pepperoni, or sausage

Italian Beef shaved roast beef, giardiniera, au jus, italian roll

Chicago Dogs mini vienna™ all beef dogs, green relish, sport peppers, diced tomatoes, pickle, celery salt

Classic Sliders angus beef, american cheese, brioche bun

THE TACO SHOP

40 per person

Chips with Salsa served with house-made corn chips

Roasted Vegetable Quesadillas jack cheese, green onions, roasted vegetables, mushrooms

B.Y.O. Taco Bar diced tomato, jack cheese, diced onion, guacamole, sour cream, cilantro, corn & flour tortillas

Grilled Chicken seasoned, marinated

Grilled Skirt Steak chili rub, char grilled

Mexican rice & black beans



DELI SOCIAL

18 per person • 10 person minimum

1 Salad

3 Sandwiches / Wraps

includes assorted kettle chips & freshly baked cookies

SALADS

The Pivot Chopped chopped romaine, diced tomato, blue cheese, diced bacon, green onion, corn, chicken, crispy spiced chickpeas, citrus vinaigrette

Garden Salad romaine, grape tomatoes, bell peppers, red onion, red wine vinaigrette

Caesar romaine, garlic croutons, asiago cheese, caesar dressing

SANDWICHES

Mediterranean Veggie oven roasted zucchini, squash, peppers, tomato, fresh mozzarella, arugula, pesto, baguette

Muffuletta capicola, mortadella, salami, spicy olive tapenade, mozzarella, italian roll

California Club grilled chicken breast, avocado, smoked bacon, sliced tomato, arugula, roasted garlic aioli, ciabatta bread

Turkey Avocado smoked turkey, cheddar, avocado, lettuce, tomato, sriracha mayo, pretzel roll

Caprese fresh mozzarella, pesto, arugula, roma tomatoes, focaccia

WRAPS

Ultimate Veggie oven roasted zucchini, squash, peppers, tomato, arugula, carrots, hummus, pesto

Buffalo Chicken crispy buffalo chicken, cheddar, romaine, tomato, ranch

Turkey Club smoked turkey, cheddar, smoked bacon, tomato, romaine, roasted garlic aioli

Southwest Chicken blackened chicken, cheddar, romaine, pico de gallo, guacamole, black beans, lime sour cream

Grilled Chicken Caesar grilled chicken, romaine, roasted peppers, parmesan, caesar dressing

DESSERT PACKAGES

4 per person • 10 person minimum

3 Desserts

Freshly Baked Cookies an assortment of freshly made cookies

Caramel Apple Bars granny smith apples, granola shortbread, caramel

Brownies fudge brownie, chocolate icing

Lemon Bars soft butter shortbread crust, lemon filling

Cheesecake Bites Eli's cheesecake, seasonal berry sauce

Churros freshly cooked dulce de leche filled churros, cinnamon sugar

Flourless Chocolate Cake decadent chocolate cake, berry sauce

Cannoli's crisp pastry shell, sweet ricotta filling



ICE CREAM SUNDAE BAR

7 per person
10 person minimum

vanilla & chocolate ice cream, caramel sauce, hot fudge, strawberry sauce, variety of toppings

BREAKFAST

Served until 11am • 10 person minimum

CONTINENTAL

10 per person

fresh assorted pastries, seasonal fresh cut fruit, assorted juices, fresh-brewed regular & decaffeinated coffee, selection of premium teas

EXECUTIVE

18 per person

the continental breakfast with the following additions: scrambled eggs, smoked bacon, breakfast sausage, crispy potatoes

LOX PLATTER

10 per person

sliced smoked salmon, assorted sliced bagels, whipped cream cheese, sliced tomatoes, cucumbers, red onions, capers





EAT — DRINK

GAME

ON!