

WHIRLYBALL[®]

FUELED BY THE PIVOT ROOM

PRIVATE EVENT MENU
CHICAGO



ALL PRICING SUBJECT TO TAX AND A 20% SERVICE CHARGE

ACTIVITIES

WHIRLYBALL

250 per hour *

*WhirlyBall & LaserTag 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

15 person minimum

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

VIP PACKAGE

2 hours \$35 • 3 hours \$47
Drink Tickets - \$10 per ticket

grey goose, captain morgan,
patron silver, woodford reserve,
johnnie walker black, hendricks gin,
jägermeister, baileys & kahlua,
access to all of our taps, imported &
domestic beer, house & premium wines,
and non-alcoholic beverages

EXECUTIVE PACKAGE

2 hours \$30 • 3 hours \$40
Drink Tickets - \$9 per ticket

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

PRO PACKAGE

2 hours \$25 • 3 hours \$33
Drink Tickets - \$8 per ticket

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

CRAFT BEER & WINE

2 hours \$28 • 3 hours \$38
Drink Tickets - \$8.5 per ticket

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

BEER & WINE

2 hours \$20 • 3 hours \$27
Drink Tickets - \$6 per ticket

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

CHAMPAGNE TOAST

\$4 per person

prosecco

SODA

1 hour \$2.5

Coke, Diet Coke, Sprite,
Orange Fanta, Ice Tea,
Lemonade, Ginger Ale

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 Co., Napa Red Blend 90
Davis Bynum, Russian River Pinot Noir 79

CASH BAR guests purchase their own beverages at the
listed prices plus tax.

HOSTED BAR host will be charged based on consumption

EVENT PACKAGES

10 person minimum

Served buffet style

Priced per person

CLASSIC 24

2 Appetizers

1 Slider / 1 Craft Pizza

CROWD PLEASER 29

2 Appetizers / 1 Salad

1 Sliders / 2 Craft Pizzas

ULTIMATE 36

3 Appetizers / 1 Salad

1 Entrée / 2 Craft Pizzas

CHEF'S SIGNATURE 50

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, choice of dressing: ranch, balsamic, blue cheese, red wine vinaigrette 6 GF, VG

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

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

APPETIZERS

Hummus house-made hummus, warm pita 6 VG (sub tortilla chips for GF)

Veggie Tray fresh cut vegetables, ranch dressing 5 VG

Fruit Tray seasonal fresh cut fruit 5 VG

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

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 VG

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

Wings (select Traditional GF or Boneless) buffalo, bbq & plain 8

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

Charcuterie Board artisan cheese, assorted cured meats, selection of accompaniments 10

SLIDERS

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

Chicken Caprese grilled chicken, vine ripe tomatoes, fresh mozzarella, pesto aioli, baby arugula, brioche bun 8

Classic angus beef, american cheese brioche bun 5

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

Truffle Chicken Salad Lettuce Wrap grilled chicken, celery, shallots, cranberries, truffle aioli, boston butter lettuce leaves 9 GF

Filet Mignon Sliders grilled filet medallions, caramelized onions, horseradish cream, brioche bun 10 (+6pp with a package)

ENTRÉES

Grilled Chicken herb marinated boneless chicken breast 10 GF

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

Grilled Salmon atlantic salmon, sweet chili glaze 11 GF

Stuffed Shells jumbo pasta shells stuffed with ricotta, tomato sauce, mozzarella 11 VG

Skirt Steak grilled skirt steak, chimichurri sauce 14 GF, VG

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

Cavatappi with Alfredo creamy parmesan sauce, basil, tomato 9 VG

Rigatoni ala Vodka tomato cream sauce 9 VG

Petite Filet Mignon petite mignon, cabernet peppercorn demi-glace 17

Mac & Cheese cavatappi pasta, aged cheddar cheese sauce 8 VG

SIDES

Roasted Vegetables roasted seasonal vegetables 4 VG

Wild Rice Pilaf long grain & wild rice, onion, seasoned chicken broth, olive oil 4 VG

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 8

Prosciutto & Arugula prosciutto, arugula, grape tomato, mozzarella, lemon olive oil 9

Caprese tomato sauce, fresh mozzarella, roma tomatoes, balsamic glaze, basil 7 VG

Chicken Bacon Ranch grilled chicken, applewood smoked bacon, ranch dressing 9

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

Italian Sausage & Peppers italian sausage, marinated red pepper, garlic, pesto, mozzarella, basil 9

Cheese Pizza homemade pizza sauce, mozzarella 6 (cheese pizza VG) (add sausage or pepperoni +2)

CRAFT PIZZA PACKAGE

18 per person • 10 person minimum • Served buffet style

1 Salad

3 Craft Pizzas



SALADS

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

Caesar romaine, garlic croutons, asiago cheese, caesar dressing

Garden Salad romaine, grape tomatoes, bell peppers, red onion, choice of dressing: ranch, balsamic, blue cheese, red wine vinaigrette 6 GF, VG

CRAFT PIZZAS

Italian Sausage & Peppers

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

Prosciutto & Arugula prosciutto, arugula, grape tomato, mozzarella, lemon olive oil

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 VG

Chicken Bacon Ranch grilled chicken, applewood smoked bacon, ranch dressing

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

Cheese home-made pizza sauce, mozzarella VG

Sausage italian sausage, home-made pizza sauce, mozzarella

Pepperoni sliced pepperoni, home-made pizza sauce, mozzarella



BUFFET MENUS

20 person minimum

THE TACO SHOP

32 per person

Chips with Salsa served with house-made corn chips *GF*

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

Shrimp chili lime marinated +8pp

Spanish Rice & Black Beans

WINDY CITY

37 per person

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

Deep Dish Pizza select traditional cheese, pepperoni, or sausage

Choice of one:

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

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

LITTLE ITALY

40 per person

Garlic Bread Sticks freshly baked garlic bread sticks

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

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

Grilled Italian Vegetables seasonal vegetables, olive oil, garlic *GF, VG*

Choice of one:

Italian Sausage & Peppers sweet italian sausage, roasted bell peppers

Chicken Parmesan crispy breaded chicken, marinara sauce, mozzarella cheese



DELI SOCIAL

21 per person • 10 person minimum • Served buffet style

1 Salad

3 Sandwiches / Wraps

includes assorted chips & freshly baked cookies

SALADS

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

Garden Salad romaine, grape tomatoes, bell peppers, red onion, choice of dressing: ranch, balsamic, blue cheese, red wine vinaigrette 6 GF, VG

Caesar romaine, garlic croutons, asiago cheese, caesar dressing

SANDWICHES / WRAPS

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 VG

Ultimate Veggie oven roasted zucchini, squash, peppers, tomato, baby arugula, hummus, pesto, baguette VG

Buffalo Chicken crispy buffalo chicken, romaine, tomato, ranch

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

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 PACKAGE

4 per person • 10 person minimum • Served buffet style

2 Desserts

Freshly Baked Cookies an assortment of freshly made cookies

Brownies fudge brownie, chocolate icing

Lemon Bars soft butter shortbread crust, lemon filling

Cake Bites assorted mini cake bites

Churros freshly cooked dulce de leche filled churros, cinnamon sugar

Tiramisu The Classic Italian Dessert a layer of creamy custard set atop espressosoaked ladyfingers

COOKIE PACKAGE

2 per person

10 person minimum

Freshly Baked Cookies an assortment of freshly made cookies



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

12 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

14 per person

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





EAT — DRINK

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ON!

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