

VERNON HILLS HOLIDAY EVENT MENU



FUELED BY THE PIVOT ROOM

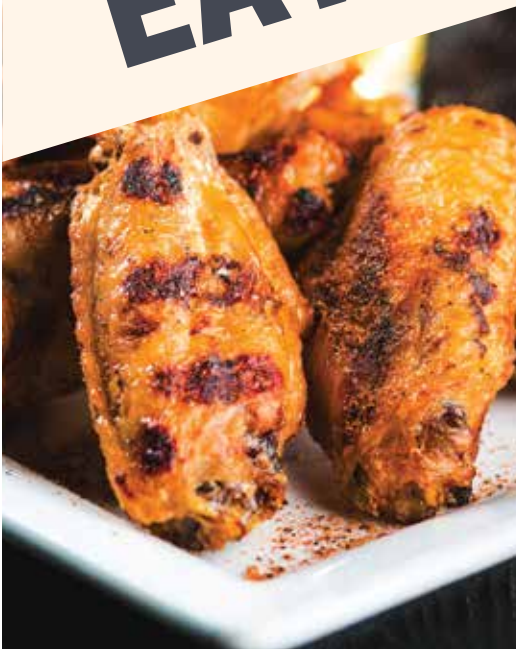
THE PIVOT
ROOM

WHIRLYBALL®



WB

EAT. DRINK. GAME ON.



PLANNING YOUR EVENT IS AS EASY AS EAT, DRINK, GAME ON!

STEP 1:

Pick Your Games

Pick your activity package, WhirlyBall, LaserTag, Bowling & more!

STEP 2:

Select Food Menus

Choose your food package with delicious options from The Pivot Room!

STEP 3:

Add Drinks

Select your drink package, from sodas to signature cocktails.

GAME ON!

ACTIVITIES

WHIRLYBALL

\$275 per hour

RULES & SAFETY

WhirlyBall & Laser Tag includes up to ten minutes of rules & safety instruction.

LASERTAG

Half Hour Reservation

\$20 per player

One Hour Reservation

\$30 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

GIANT TETRIS

\$25 per hour

FOOD MENUS

Taco 'Bout the Holidays

Build Your Own Taco Bar with:

- Smoked Chipotle Lime Chicken (V)
- Garlic Seared Angus Beef (V)

Accompanied by:

- Flour Tortillas
- Corn Tortillas (V)
- Pineapple Pico de Gallo (V)
- Sour Cream & Shredded Cheese (V)
- Onions & Cilantro (V)

Sides:

- Cilantro Lime Rice (V)
- Black Beans with Roasted Corn, Bell Peppers, & Cojita Cheese (V)

Available Add-ons:

- Caramelized Onions, Cheese Quesadilla with Roasted Salsa + \$30 per 2 dozen (V)
- Southwest Roasted Pepper, Onion and Maize Blend Veggies + \$5 per person (V)

Soft Drinks Included

\$37 per person

Available Sunday - Monday all day, Tues - Wed before 5pm. Must be booked within 30 days of event.



A minimum group size is required for event menus.

Applicable taxes, administrative fees, and gratuity not included in and will be in addition to event package pricing.

All our menus are generously portioned per guest, served buffet style and will be maintained as needed.

Please note buffet service is not unlimited.

Please inform your Sales Associate if a person in your party has a food allergy.

FOOD MENUS

A Tuscan Holiday

Starter:

- Truffle Drizzle Artichoke and Spinach Crostini (GF) (V)

Salads:

- Caesar Salad with Grilled Romaine Hearts and Parmesan Croutons
- Vine Ripened Tomato with Fresh Mozzarella with Fresh and Fried Basil Leaves (V)

Italian Inspired Entrées:

- Herb Roasted Chicken Vesuvio with Rosemary and Garlic
- Orecchiette Pasta tossed in Creamy Basil Pesto with Fresh Parmesan (V)

Sides:

- Seasonal Sautéed Italian Vegetable Medley
- Parmesan Crusted Baked Zucchini with Garlic and Tomato (GF) (V)
- Rosemary Focaccia (V)

Soft Drinks Included

\$45 per person

(GF) = Gluten-Free (C) = Contains Dairy
(V) = Vegetarian



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items.

FOOD MENUS

Fireside Feast

Starters:

- Roasted Balsamic Cranberry Chutney & Brie Crostini (V)
- Artisanal Charcuterie Selection (GF)
- Strawberry Caprese Skewers with EVOO & Balsamic Reduction, Fresh Basil (GF) (V)

A True Holiday Feast:

- Filet Medallions with Rosemary Savory Demi Glace (GF)
- Garlic Butter Herbed Grilled Salmon
- Chicken Breast with Pomegranate Seasonal Berry Glaze (GF)
- Rosemary Focaccia & Artisanal Bread Basket with Herb Butter (V)

Soft Drinks Included

\$75 per person

Salad:

- Mixed Greens, Seasonal Apple Slices, Toasted Walnuts, Blue Cheese Crumbles & Pomegranate Vinaigrette (GF) (V)
- Caesar Salad with Grilled Romaine Hearts & Parmesan Croutons (V)

Sides:

- Roasted Asparagus Spears (GF) (V)
- Roasted Garlic Mashed Potatoes with Parmesan & Chive (GF) (V)

Dessert Trio:

Assorted Selection of Gourmet Cookies, Caramel Filled Churros & Individual Tiramisu Cups

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FOOD MENUS

Whirly & Bright

Starters:

- Roasted Balsamic Cranberry Chutney & Brie Crostini (V)
- Artisanal Charcuterie Selection

Salad:

- Mixed Greens, Seasonal Apple Slices, Toasted Walnuts, Blue Cheese Crumbles & Pomegranate Vinaigrette (V)

Festive Holiday Entrées:

- Garlic & Herb Marinated Chicken Marsala with Mushroom Sauce (GF)
- Rosemary & Thyme Crusted Skirt Steak (GF)

Sides:

- Roasted Winter Vegetable Medley, Toasted Walnut & Dried Cranberries (GF) (V)
- Roasted Garlic Mashed Potatoes with Parmesan & Chive (GF) (V)
- Artisanal Bread Basket with Herb Butter

Desserts:

- Assorted Gourmet Cookies
- Peppermint Crunch Brownies

Soft Drinks Included

\$55 per person



Single Bell Bites

- Garlic Herb Shrimp Skewers with Onion, Red Pepper and Zucchini
- Hummus, Pita and Grilled Veggie Board
 - Bruschetta (V)
- Roasted Balsamic Cranberry Chutney & Brie Crostini (V)
- Filet Sliders on a Mini Brioche Bun, served with Horseradish Creme
- Sliced Tomato, Arugula and Prosciutto Pizza
 - Fennel Sausage, Caramelized Onion & Garlic Pizza

Dessert Trio:

Assorted Selection of Gourmet Cookies, Caramel Filled Churros & Individual Tiramisu Cups (V)

Available Add-ons:

- Roasted Garlic and Vegetable Pizza
 - + \$11 per pizza (V)

Soft Drinks Included

\$55 per person

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FOOD MENUS



Menu Enhancements

Appetizer Add-Ons:

- Artisanal Charcuterie Selection:
Serves 12 +\$72

- Garlic Herb Shrimp Skewers with
Onion, Red Pepper and Zucchini:
2 dozen +\$36

- Classic Shrimp Cocktail with
Horseradish Cocktail Sauce:
+\$36 per dozen

- Hummus, Pita and Grilled Veggie Board:
Serves 12 +\$45

- Pretzel Platter w/ Cheese Sauce
and Honey Mustard:
Serves 12 +\$20

- Caramelized Onion + Cheese Quesadillas,
Served w/ Roasted Salsa
Serves 12 +\$30

- Roasted Balsamic Cranberry Chutney
& Brie Crostini
Serves 12 +\$24

- Strawberry Caprese Skewers with
EVOO & Balsamic Reduction & Fresh Basil
Serves 12 +\$24

Pasta Add-Ons:

- Pasta Primavera +\$8 per person

- Roasted Garlic & Vegetable Pizza
+\$26 per pizza

These premium add-ons are designed to complement your menu package and elevate your event experience.

Minimum Quantities Apply

DRINK PACKAGES

15 person minimum

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



SUPER PREMIUM

2 hours \$38 | 3 hours \$49 | Drink Tickets - \$14 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

PREMIUM

2 hours \$34 | 3 hours \$44 | Drink Tickets - \$11 per ticket

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

CALL PACKAGE

2 hours \$27 | 3 hours \$35 | Drink Tickets - \$10 per ticket

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



CRAFT BEER & WINE

2 hours \$31 | 3 hours \$41 | Drink Tickets - \$10 per ticket

access to all of our taps, bottled & canned beer, house wines

BEER & WINE

2 hours \$24 | 3 hours \$32 | Drink Tickets - \$8 per ticket

imported & domestic beer, house wines

CHAMPAGNE TOAST

\$6 per person

prosecco

SLEIGH.



CRUSH YOUR HOLIDAY PARTY
& YOUR BOSS ON THE COURT.

WHIRLYBALL®

