



LET'S GET FUNKTIONAL

MEETINGS & EVENTS



BANQUETS

Here at Virgin Hotels Chicago, we are dishing out everything you need for the perfect amount of nourishment, no matter the size. We've laid the groundwork and have a few suggestions - so try on our chef coat for size, the choice is yours.

If customization is your thing, just let us know and we are happy to accommodate accordingly. Keep in mind we have a sales tax of 11.5% and gratuity of 24%. Enjoy!

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BREAKFAST

The most important meal of the day, need we say more?

All breakfasts are served buffet style with fresh orange juice, grapefruit juice, coffee, and hot tea.

Groups of less than 15 guests will incur a 150 service charge.

THE CONTINENTAL

croissants and muffins
individual low-fat yogurts
seasonal sliced fruit
house made granola
sweet butter and fruit preserves

45 PER PERSON

ALL-AMERICAN

rosemary potato hash
toast bar assorted bread, butter, and jam
seasonal sliced fruit
scrambled eggs
bacon

turkey sausage

50 PER PERSON

NOT YOUR AVERAGE CONTINENTAL

mini croissants and muffins
individual low-fat yogurts
seasonal sliced fruit
house made granola
sweet butter and fruit preserves
steel cut oatmeal bar bananas, brown sugar, nuts, dried fruit
assorted cold cereal with milk

55 PER PERSON

STAY FRESH

mini croissants and muffins
individual low-fat yogurts
seasonal sliced fruit
house made granola
sweet butter and fruit preserves
steel cut oatmeal bar bananas, brown sugar, nuts, dried fruit
assorted cold cereal with milk
hard boiled eggs
assorted toast
avocado toast
cold pressed juices

60 PER PERSON



BREAKFAST

All breakfasts are served buffet style with fresh orange juice, grapefruit juice, coffee, and hot tea.
Groups of less than 15 guests will incur 150 service charge.

ACTION STATIONS

omelet station spinach, cheddar, american cheese,
caramelized onion, mushroom, asparagus, peppers, tomato,
ham, bacon, sausage 30

waffle station whipped cream, butter, maple syrup,
nutella, berries 25

CHEF ATTENDANT REQUIRED, 200 EACH

MAKE IT BOOZY

mimosa & bellini bar peach, mango, and orange juice,
prosecco 15

bloody mary bar vodka, house-made mix, classic garnish 15

UPGRADE YOUR GARNISHES 7

new england pickled shrimp, olive, onion

meat head spicy pickle, pearl onion, pickled fresno, beef stick

caprese cialingini tomato, basil

ENHANCEMENTS

breakfast sandwich biscuit, croissant or english
muffin; ham, bacon or sausage; american,
cheddar or jack; scrambled eggs 12

croissant french toast casserole croissants, sweet
custard, served with maple syrup and butter 15

strada spinach, tomato, mushroom, goat cheese,
sour dough
optional: egg whites or whole eggs 18

hot cereal bar steel cut oats, fresh berries, dried
fruit, brown sugar, nuts 15

lox platter cream cheese, red onion, capers, tomato,
hard boiled eggs, bagels 20

chicken sausage 10

pork sausage 10

french toast 8

bagels and cream cheese 10

croissants plain and chocolate 8

mini pastries 40 per dozen

sliced seasonal fruit 10

scrambled eggs 12

chef potatoes 10

cold pressed juices 10

breakfast bread 8



BRUNCH

Brunch is served buffet style with fresh orange juice, grapefruit juice, coffee, and hot tea.
Groups of less than 15 guests will incur a 150 service charge.

THE BASIC BRUNCH

croissant french toast casserole croissants, sweet custard,
served with maple syrup and butter
chef potatoes
choice of meat: chicken sausage, pork sausage, or bacon
sliced fruit platter
house made yogurt and granola parfaits
toast bar assorted bread, butter and fruit preserves
60 PER PERSON

ALL YOU NEED IS BRUNCH

lox platter cream cheese, red onion, capers, tomato, hard boiled eggs, bagels
choice of meat: chicken sausage, pork sausage, or bacon
frittata spinach, tomato, mushroom, goat cheese, optional: egg whites or whole eggs
salad fresh vegetables and assorted dressings
avocado toast
sliced fruit platter
chef potatoes
assorted mini pastries
70 PER PERSON

BRUNCH SO HARD

steak and eggs
chilaquiles tortilla chips, queso, eggs, frijoles, avocado, salsa verde
leige waffles
chef potatoes
bacon
sliced fruit platter
house made granola and yogurt parfaits
assorted mini pastries
toast bar assorted bread, butter, and jam
75 PER PERSON



BREAKS & BEVERAGES

Need a coffee break or snack? We like to say pick one (or more) from each category or combine quite a few of your favorites. Prices per item per person and don't forget the caffeine!

SIP

coffee and tea 150 per urn (1.5 gallons per urn)
 hot chocolate marshmallows, sprinkles, whipped cream, oreo, chocolate and caramel sauce 150 per urn (1.5 gallons per urn)
 assorted sodas 5
 bottled water 5
 cold pressed juices 10
 red bull, sugar free red bull 5

INFUSED WATER

mint & cucumber 25 per gallon
 strawberry & lime 25 per gallon
 orange, grapefruit & lemon 25 per gallon
 pineapple, mint & basil 25 per gallon

BOARDS

serves 10 people

cheese imported and domestic cheese, dried fruit, nuts, honey, seasonal compotes, assorted crackers, artisanal breads 150

charcuterie assorted local meats, pickles, pickled vegetables, mustards, artisanal bread 165

cheese and charcuterie all of the above 175

seasonal crudite hummus, ranch, seasonal vegetables, olives, grilled pita 120

seasonal sliced fruit 95

SNACKS

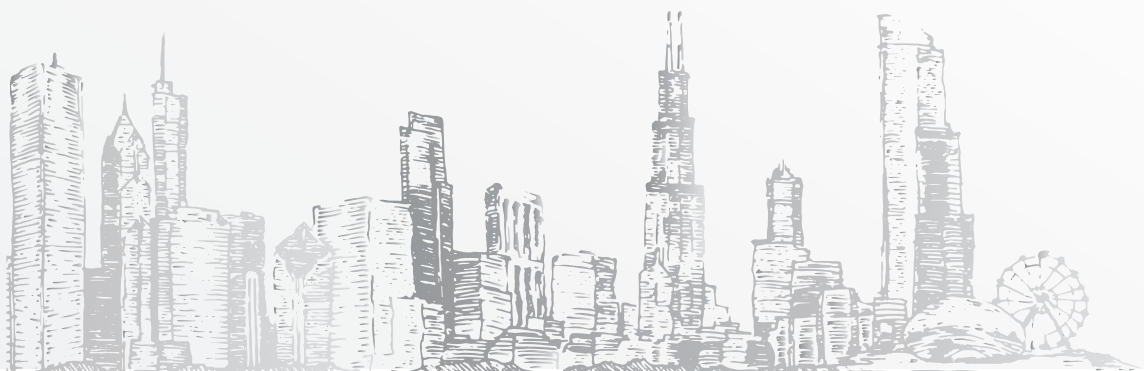
old fashioned popcorn 12
 chicago style popcorn 15
 candy jar jelly beans, twizzlers, tootsie rolls, skittles 10
 chicago candy bowl plain m&m's, twix, reese's peanut butter cups, chocolate kisses 10
 soft pretzels mustard or cheese sauce 10
 avocado toast 9
 assorted health bars 7
 cookies, brownies and cupcakes 36 per dozen
 assorted dessert bars lemon bars, blondies, fruit bar 30 per dozen

CHIPS N DIP

roasted mushroom aioli - sea salt chips 12
 spinach jalapeño dip kettle chips 10
 guac & salsa tortilla chips 15

BUILD YOUR OWN TRAIL MIX BAR

toasted coconut, peanuts, m&m's, raisins, popcorn dried cranberries, wasabi peas, sesame sticks, mini pretzels, almonds, walnuts, pistachio 26



EXPERIENCES

Dining should be more than just food on a plate. Create an experience for your group with our customizable stations.

All stations can be served for lunch, reception, or dinner and includes coffee and hot tea.

Groups of less than 15 guests will incur a 150 service charge.

MEZZA MARKET

tabbouleh salad
cucumber tomato salad
grilled eggplant tahini yogurt sauce
basmati saffron rice

choose one:

falafel station tzatziki, sliced tomatoes, pepperoncini,
cucumbers, lettuce, grilled pita

greek salad bar romaine, tomatoes, cucumbers, greek
olives, sliced pepperoncini, feta cheese, red onions,
oregano

add proteins: salmon 7, lamb meatballs 8, chicken 5

hummus bar roasted red pepper hummus, roasted
garlic and balsamic hummus, avocado hummus,
traditional hummus, grilled pita, pita chips, mixed
veggies

70 PER PERSON

QUICKY WITH RICKY

choice of:

dill potato salad, tamarind coleslaw, or campenelle salad

assorted potato chips, cookies and brownies

choose three prepared sandwiches:

turkey club with avocado ranch dressing
on multi grain bread

caprese mozzarella balsamic glaze, tomatoes, basil
on french baguette

roast beef creamy horseradish arugula and
pickled red onions on pretzle bun

curried egg salad pickled red onions and
arugula on croissant

tuna salad lettuce, tomato, and red onion
on potato bun

65 PER PERSON



EXPERIENCES

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ON THE BUTCHER'S BLOCK

roasted turkey breast served with parmesan herb jus, baby vegetables 30

smoked salmon brown sugar mustard glazed, seasonal veggies 35

seared pork loin guillotine honey, fried brussels 35

grilled flank steak truffle demi, butter fingerling potatoes 40

SIDES

mashed potatoes 8

baked mac n cheese 8 *min 10 people

fries garlic aioli 10

seasonal market veggies 7

there's a chef attendant fee of \$200

LA FIESTA

build your own tacos

corn & flour tortillas,

shredded cheddar, cotija cheese, sour cream, cilantro, lime, shredded lettuce, tomato, pico de gallo, salsa, guacamole

choose two: carne asada, chicken, or roasted veggie mix

street corn elote

corn tortilla chips

spanish rice

refried beans

tres leches cake

churros chocolate dipping sauce

75 PER PERSON

ENHANCEMENTS

elote 10

baked mac n cheese 8 *min 10 people

fries garlic aioli 8

seasonal market veggies 7

assorted chips 6

cookies, brownies and cupcakes 36 per dozen

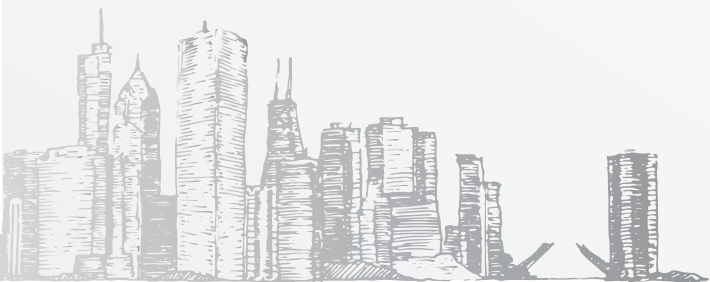
SOUP

roasted tomato, basil cre'me fraiche 10

seasonal vegetable soup 10

achiote chicken tortilla 10

french onion 12



EXPERIENCES

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All stations can be served for lunch, reception, or dinner and includes coffee and hot tea.

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TOSS IT UP

tabbouleh salad
pesto orzo salad
roasted carrot salad

choose three:

chopped salad chopped lettuce, hard boiled eggs diced,
bacon bits, shredded cheddar, blue cheese crumbles,
shaved radish, diced tomatoes, diced carrots

grain bowl quinoa, chickpeas, roasted cauliflower,
roasted broccoli, seared mushrooms, roasted tomatoes,
edamame

shredded cabbage salad shredded nappa cabbage,
shredded broccoli, red cabbage, cauliflower,
shredded carrots, red onion

Arugula caesar croutons, chives, tomato, parmesan
dressing

choose two: grilled chicken, roasted salmon,
grilled steak,

selection of 2 dressings: herb ranch, honey thyme
vinaigrette, citrus brown sugar vinaigrette, balsamic
vinaigrette

65 PER PERSON

KEEPING IT GREEN

seasonal vegan toast
seasonal soup

choose six:

honey cumin roasted carrots citrus and greens
cauliflower rice berries, sumac coconut yogurt and
pistachios

curried chickpeas

kale salad avocado seeds and white balsamic vinaigrette
crunchy toppings

grain bowls salsa verde vinaigrette roasted veggies

spaghetti squash with mushroom bolognese

fried tofu black pepper maple glaze, radish, scallion salad

roasted sweet potato wedges, seeds, maple chili
vinaigrette

55 PER PERSON

SWEET TOOTH

K.I.S.S. (KEEP IT SIMPLE SWEETS)

assorted mini cheesecakes, assorted large dessert bars, large cookies & brownies, lava cakes,
seasonal cupcakes, seasonal fruit cobbler, tiramisu

choose three: 50 PER DOZEN / **choose five:** 60 PER DOZEN



DINNER

We'll admit it, below we have plenty of combinations to keep your taste buds aroused for dinner. We suggest adding on some beverages from the Sip Section or a few selections from the wine list.

TIER 1

CHOOSE A SOUP OR SALAD

chef salad hydro bibb lettuce, jicama, shaved carrot, watermelon radish, grapefruit, toasted sunflower seeds

grilled caesar baby gem, shaved parmigiano, chives, black pepper croutons

spinach salad roasted cherry tomatoes, marinated cucumbers, feta, red onion, dehydrated olives.

choice of vinaigrette & dressings anchovy caesar, honey thyme vin, citrus brown sugar, herb ranch, fennel balsamic

SOUP

achiote chicken tortilla

seasonal vegetable soup

french onion soup

roasted tomato bisque

CHOOSE ONE PASTA

orchietti tuscana, fennel sausage, tomato, white bean

penne arrabbiata, roasted mushroom, spinach, basil pesto

spaghetti tartufi, roasted cippolini onion, parsley, truffle cream

CHOOSE ONE ENTREE

skirt steak/mezcal jalepeno chutney

brown butter salmon, caper gremoulata

Airline chicken breast, lemon cauliflower puree

CHOOSE ONE SIDE

harissa marinated cauliflower

yukon gold potato puree

heirloom grits, smoked cheddar

honey fennel broccolini

smoked mushroom medley

CHOOSE ONE DESSERT

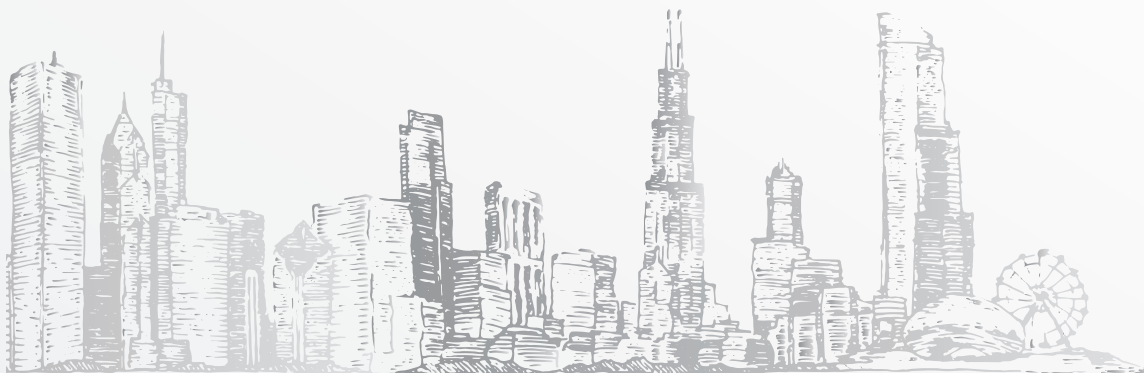
Seasonal Fruit Gallete

Caramelized creamsicle cheesecake

Chocolate Tart with Strawberries, vanilla chantilly

116 PER PERSON (INDIVIDUALLY PLATED)

126 PER PERSON (FAMILY STYLE)



DINNER

We'll admit it, below we have plenty of combinations to keep your taste buds aroused for dinner. We suggest adding on some beverages from the Sip Section or a few selections from the wine list.

TIER 2

CHOOSE A SOUP OR SALAD

chef salad hydro bibb lettuce, jicama, shaved carrot, watermelon radish, grapefruit, toasted sunflower seeds

grilled caesar baby gem, shaved parmigiano, chives, black pepper croutons

spinach salad roasted cherry tomatoes, marinated cucumbers, feta, red onion, dehydrated olives.

choice of dressings anchovy caesar, honey thyme vin, citrus brown sugar, herb ranch, fennel balsamic

SOUP

achiote chicken tortilla

seasonal vegetable soup

french onion soup

roasted tomato bisque

CHOOSE ONE PASTA

orchietti tuscana, fennel sausage, tomato, white bean

penne arrabbiata, roasted mushroom, spinach, basil pesto

spring pea risotto, parmesan broth, black pepper, mint oil

spaghetti tartufi, roasted cipollini onions, parsley, truffle cream

CHOOSE ONE ENTREE

48 hour short rib, red wine demi, braised baby veg

Skin on black sea bass, braised rainbow charred

NY Strip, smoked fingerlings, balsamic reduction

CHOOSE TWO SIDE

harissa marinated cauliflower

Cauliflower puree

yukon gold potato purree

heirloom grits, smoked cheddar

honey fennel broccolini

smoked mushroom medley

CHOOSE TWO DESSERT

chocolate lava cake champagne macerated cherries

Seasonal Fruit Gallette

Caramelized creamsicle cheesecake

Chocolate Tart with Strawberries, vanilla chantilly

135 PER PERSON (INDIVIDUALLY PLATED)

155 PER PERSON (FAMILY STYLE)



DINNER

We'll admit it, below we have plenty of combinations to keep your taste buds aroused for dinner. We suggest adding on some beverages from the Sip Section or a few selections from the wine list.

TIER 3

CHOOSE A SOUP OR SALAD

chef salad hydro bibb lettuce, jicama, shaved carrots, watermelon radish, grapefruit, toasted sunflower seeds

grilled caesar baby gem, shaved parmigiano, chives, black pepper croutons

spinach salad roasted cherry tomatoes, marinated cucumbers, feta, red onion, dehydrated olives.

choice of dressings anchovy caesar, honey thyme vin, citrus brown sugar, herb ranch, fennel balsamic

SOUP

achiote chicken tortilla

seasonal vegetable soup

french onion soup

roasted tomato bisque

CHOOSE ONE PASTA

orchietti tuscana, fennel sausage, tomato, white bean

penne arrabbiata, roasted mushroom, spinach, basil pesto

spring pea risotto, parmesan broth, black pepper, mint oil

spaghetti tartufi, roasted cipolini onions, parsley, truffle cream

CHOOSE TWO ENTREE

wagyu flat iron, chimichurri, veal jus

seared duck breast, fermented cherries, duck jus

roasted Cobia, pistachio crust, herb Nage

Skin on black sea bass, braised rainbow charred

CHOOSE TWO SIDE

harissa marinated cauliflower

yukon gold potato puree

heirloom grits, maple smoked cheddar

honey fennel broccolini

smoked mushroom medley

CHOOSE TWO DESSERT

chocolate lava cake champagne macerated cherries

Seasonal Fruit Gallette

Caramelized creamsicle cheesecake

Chocolate Tart with Strawberries, vanilla chantilly

Peaches and Cream, hazelnut short bread

155 PER PERSON (INDIVIDUALLY PLATED)

165 PER PERSON (FAMILY STYLE)



RECEPTION CANAPES

We suggest 5 items per person per hour. Confusing, huh?
Pick 5 of your favorites for a light reception or 5-8 for a multi-hour reception.

CHILLED

shrimp cocktail cocktail sauce, lemon aioli 9

hummus on grilled pita cucumber, radish, cilantro 6

salmon tartare with herb lovage 8

grilled steak crostini, traditional garnishes 9

caprese skewer balsamic reduction 6

deviled eggs mustard and herb 6

pan seared tuna wonton yuzu aioli 9

HOT

shrimp toast 9

grilled chicken satay Gochujang sauce 7

grilled beef satay Soy Mirin sauce 9

Cuban cigar mustard aioli 9

mini smash burgers ketchup, spicy pickle 8

mini buffalo chicken sandwich buffalo style 7

mini short rib taco 8



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

30 per guest for the first hour
16 per guest for each additional hour

absolut vodka
new amsterdam gin
bacardi rum
atlos tequila
jim beam bourbon
jameson whiskey
john barr scotch
hennessey vs cognac
tier 1 red and white wine
imported, domestic, and craft beer

SUPER PREMIUM BEVERAGE PACKAGE

35 per guest for the first hour
18 per guest for each additional hour

belvedere vodka
aviation gin
appleton estate rum
astral tequila
russel's reserve bourbon
suntory toki whiskey
glenfiddich balvanie scotch
hennessey VSOP cognac
tier 2 red and white wine
imported, domestic, and craft beer

CONSUMPTION BEVERAGES

bartender 150 each

bars charged on consumption require a bartender fee. 1 bartender for every 50 guests

premium cocktails 14 per drink
super premium cocktails 16 per drink
tier 1 red and white wine 12 per glass
tier 2 red and white wine 14 per glass
tier 3 red and white wine 16 per glass
sparkling wine options available upon request

imported beer
amstel light, fuller's london pride,
peroni, pacifico 7 each

craft beer
urban chestnut schnicklefritz, half acre daisy
cutter pale ale, moody tounge sliced nectarine ipa
8 each

*beer options are subject to change

