ALL PRICING SUBJECT TO TAX AND A 20% SERVICE CHARGE
ACTIVITIES

WHIRLYBALL
250 per hour *

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 *

*WhirlyBall & LaserTag includes up to ten minutes of rules & safety instruction.

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

**VIP PACKAGE**
- 2 hours $35 • 3 hours $47
- Drink Tickets - $10 per ticket

**EXECUTIVE PACKAGE**
- 2 hours $30 • 3 hours $40
- Drink Tickets - $9 per ticket

**PRO PACKAGE**
- 2 hours $25 • 3 hours $33
- Drink Tickets - $8 per ticket

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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culprint Sonoma County Zinfandel Blend</td>
<td>40</td>
</tr>
<tr>
<td>Mark West California Pinot Noir</td>
<td>40</td>
</tr>
<tr>
<td>Ravage California Cabernet Sauvignon</td>
<td>40</td>
</tr>
<tr>
<td>Diseno Argentina Malbec</td>
<td>40</td>
</tr>
<tr>
<td>William Hill California Merlot</td>
<td>38</td>
</tr>
<tr>
<td>Ruffino Italy Prosecco</td>
<td>26</td>
</tr>
<tr>
<td>Woodbridge California Moscato</td>
<td>29</td>
</tr>
<tr>
<td>Covey Run Washington Riesling</td>
<td>29</td>
</tr>
<tr>
<td>Nobilo New Zealand Sauvignon Blanc</td>
<td>29</td>
</tr>
<tr>
<td>Placidy Tuscan Pinot Grigio</td>
<td>29</td>
</tr>
<tr>
<td>Estancia California Chardonnay</td>
<td>35</td>
</tr>
</tbody>
</table>

### RESERVE WINES

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

### CASH BAR
- Guests purchase their own beverages at the listed prices plus tax.

### HOSTED BAR
- Host will be charged based on consumption

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

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

CAPRESSE

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 GF
Rigatoni ala Vodka  tomato cream sauce  9 GF
Petite Filet Mignon  petite mignon, cabernet peppercorn demi-glace  17
Mac & Cheese  cavatappi pasta, aged cheddar cheese sauce  8 VG

SIDES

Smashed Red Potatoes  crispy potatoes, garlic butter, parmesan  3
Cavatappi with Alfredo  creamy parmesan sauce, basil, tomato  9 GF
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 (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

<table>
<thead>
<tr>
<th>32 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips with Salsa served with house-made corn chips&lt;br&gt;<strong>GF</strong></td>
</tr>
<tr>
<td>B.Y.O. Taco Bar diced tomato, jack cheese, diced onion, guacamole, sour cream, cilantro, corn &amp; flour tortillas</td>
</tr>
<tr>
<td>Grilled Chicken seasoned, marinated</td>
</tr>
<tr>
<td>Grilled Skirt Steak chili rub, char grilled</td>
</tr>
<tr>
<td>Shrimp chili lime marinated +8pp</td>
</tr>
<tr>
<td>Spanish Rice &amp; Black Beans</td>
</tr>
</tbody>
</table>

### Windy City

<table>
<thead>
<tr>
<th>37 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Pivot Chopped Salad chopped romaine, diced tomato, blue cheese, diced bacon, green onion, corn, chicken, crispy chickpeas, red wine vinaigrette</td>
</tr>
<tr>
<td>Deep Dish Pizza select traditional cheese, pepperoni, or sausage</td>
</tr>
</tbody>
</table>
| 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

<table>
<thead>
<tr>
<th>40 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Bread Sticks freshly baked garlic bread sticks</td>
</tr>
<tr>
<td>Caesar Salad romaine, garlic croutons, asiago cheese, caesar dressing</td>
</tr>
<tr>
<td>Baked Rigatoni rigatoni, mozzarella cheese, ricotta cheese, marinara sauce</td>
</tr>
<tr>
<td>Grilled Italian Vegetables seasonal vegetables, olive oil, garlic&lt;br&gt;<strong>GF, VG</strong></td>
</tr>
</tbody>
</table>
| 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 expressosoaked ladyfingers

ICE CREAM SUNDAE BAR
7 per person • 10 person minimum
vanilla & chocolate ice cream, caramel sauce, hot fudge, strawberry sauce, variety of toppings

COOKIE PACKAGE
2 per person
10 person minimum

Freshly Baked Cookies an assortment of freshly made cookies
## BREAKFAST

Served until 11am • 10 person minimum

<table>
<thead>
<tr>
<th>CONTINENTAL</th>
<th>EXECUTIVE</th>
<th>LOX PLATTER</th>
</tr>
</thead>
<tbody>
<tr>
<td>12 per person</td>
<td>18 per person</td>
<td>14 per person</td>
</tr>
<tr>
<td>fresh assorted pastries, seasonal fresh cut fruit, assorted juices, fresh-brewed regular &amp; decaffeinated coffee, selection of premium teas</td>
<td>the continental breakfast with the following additions: scrambled eggs, smoked bacon, breakfast sausage, crispy potatoes</td>
<td>sliced smoked salmon, assorted sliced bagels, whipped cream cheese, sliced tomatoes, cucumbers, red onions, capers</td>
</tr>
</tbody>
</table>

BREAKFAST
12 per person 18 per person 14 per person
Served until 11am • 10 person minimum
CONTINENTAL EXECUTIVE LOX PLATTER
EAT — DRINK
GAME
ON!