

# BEATRIX<sup>®</sup>

PARTIES & SPECIAL EVENTS



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Please contact us to book your event at [beatrixparties@leye.com](mailto:beatrixparties@leye.com)

The image shows a restaurant interior with a large window in the background. In the foreground, there are wooden tables set with glassware, napkins, and salt and pepper shakers. Two large, modern pendant lights hang from the ceiling. The text is overlaid on the window area.

Beatrix is a neighborhood restaurant, meeting place, and coffee bar with four Chicago area locations - River North, Streeterville, Fulton Market and Oak Brook. The Michelin Guide, Zagat and Chicago Magazine have recognized our food, interior design and staff for excellence since our opening in 2013.

Our seasonal menu features healthy cooking and creative vegetarian specials alongside classic American comfort food. The coffee bar showcases Beatrix Coffee Roasters and makes hundreds of pastries each morning at our in-house bakery.

Our bars serve unique wines, craft beer and fresh-squeezed juice cocktails.

# FAMILY STYLE BRUNCH

family style menu includes scrambled eggs, hash browns,  
soft drinks, iced tea, hot tea & drip coffee

## PASTRIES

(select two for the table to share)

lemon blueberry muffin • banana bread • morning bun  
gluten-free cream cheese coffee cake • honey butter cinnamon roll  
chocolate, vanilla or lemon glazed angel food muffin

## SPECIALTIES

(select one for the table to share)

**pepper & egg white sandwich\***  
shishito, jalapeño, pepperjack, organic kale & spinach (gf, vg)

**bacon & cheddar egg sandwich\***  
brown sugar bacon, aged white cheddar, arugula, sriracha aioli (gf)

**pecan praline french toast**  
vanilla whipped cream (vg)

**green chili & chicken enchiladas**  
chili verde, pepperjack & chihuahua cheeses, crema (gf)

**spicy chicken tinga**  
guajillo chili, avocado, corn tortilla (gf)

**steak chimichurri\***  
grilled shishito peppers (gf) (add \$4)

**enlightened caesar salad**  
romaine & arugula, capers, migas, grana padano, greek yogurt dressing (gf, no migas)

**ahi tuna poke bowl\***  
cashew granola, ginger yuzu, pickled mushroom, avocado, bamboo rice (gf)

## SIDES

(select two for the table to share)

brown sugar bacon* (gf)	our chicken sausage (gf)	sliced tomato & avocado (gf, v)
organic turkey bacon* (gf)	multi-grain toast (gf, vg)	melon & berries (gf, v)
golden hash browns (gf, vg)	avocado & jalapeño toast (vg, add \$2)	vanilla greek yogurt (vg, add \$2)

**\$32.95** per person

buffet style brunch available for parties of 35 or more upon request

gf - gluten free | vg - vegetarian | v - vegan

sales tax and 3% event planner fee will be added to all menus | menus are subject to change due to availability & seasonality

# FAMILY STYLE LUNCH

family style menu includes soft drinks, iced tea, hot tea & drip coffee

## STARTERS

(select two for the table to share)

### kennebec fries

crispy lemons and chilis (gf, vg)

### double dip crudité

guacamole, green goddess (gf, vg)

### kung pao brussels sprouts

toasted almonds (v)

### lamb & quinoa meatballs

hummus, warm naan

## ENTREES

(select two for the table to share)

### straight "A" salad

arugula, avocado, asian pear, asiago, almonds (gf, vg)

### enlightened caesar\*

romaine, arugula, capers, migas, grana padano, greek yogurt (gf, no migas)

### spicy poblano chicken sandwich

kale & apple slaw, lime crema, kennebec chips

### ahi tuna poke bowl\*

cashew granola, ginger yuzu, pickled mushroom, avocado, bamboo rice (gf)

### wild mushroom teriyaki bowl\*

green vegetable & bamboo rice stir-fry, yuzu ponzu, cashews, garden herb salad (gf, v)

### green chili & chicken enchiladas

chili verde, pepperjack & chihuahua cheeses, crema (gf)

### cavatelli w/ chicken bolognese\*

grana padano, crushed red pepper, baby basil

### shrimp & sweet corn risotto\* (add \$5)

blistered cherry tomatoes, scampi sauce (gf)

### lemon glazed faroe islands salmon\* (add \$8)

pan-roasted sugar snap peas & asparagus, pea tendrils (gf)

## DESSERTS

(select one for the table to share)

tall, dark & handsome chocolate cake (gf) • oh my! caramel pie

our cookie jar • chia seed pudding (gf, v)

**\$32.95** per person

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# FAMILY STYLE DINNER

family style menu includes soft drinks, iced tea, hot tea & drip coffee

## STARTERS & SALADS

(select two for the table to share)

**kennebec fries**  
crispy lemons and chilis (gf, vg)

**double dip crudité**  
guacamole, green goddess (gf, vg)

**kung pao brussels sprouts**  
toasted almonds (v)

**lamb & quinoa meatballs**  
hummus, warm naan

**straight "A" salad**  
avocado, asian pear, asiago, almonds (gf, vg)

**enlightened caesar salad\***  
greek yogurt dressing (gf, no migas)

## ENTREES

(select two for the table to share)

**cavatelli w/ chicken bolognese\***  
grana padano, crushed red pepper, baby basil

**wild mushroom teriyaki bowl**  
green vegetable & bamboo rice stir-fry, yuzu ponzu, cashews, garden herb salad (gf, v)

**green chili & chicken enchiladas**  
chili verde, pepperjack & chihuahua cheeses, crema (gf)

**chicken bebe\***  
parmesan crust, white wine, roasted asparagus (gf)

**shrimp & sweet corn risotto\***  
blistered cherry tomatoes, scampi sauce (gf)

**lemon glazed faroe islands salmon\*** (add \$8)  
pan-roasted sugar snap peas & asparagus, pea tendrils (gf)

**slow-braised short rib\***  
brown butter mashed potatoes, ginger beets (gf)

**skirt steak chimichurri\***  
grilled shishito peppers (gf)

## DESSERTS

(select one for the table to share)

**tall, dark & handsome chocolate cake (gf) • oh my! caramel pie**  
**our cookie jar • chia seed pudding (gf, v)**

**\$44.95** per person

gf - gluten free | vg - vegetarian | v - vegan

sales tax and 3% event planner fee will be added to all menus | menus are subject to change due to availability & seasonality

# BEVERAGE PACKAGES

## PREMIUM BAR

includes premium cocktails, select wines, local craft beer,  
soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$40
3 HOUR PACKAGE	\$50
4 HOUR PACKAGE	\$60

## BEER & WINE

includes local craft beer, select wines,  
soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$30
3 HOUR PACKAGE	\$40
4 HOUR PACKAGE	\$50

## FRESH-SQUEEZED JUICE

includes power greens, mango, orange & pineapple nectar, blue boost,  
strawberry & watermelon cooler, pineapple yuzu lemonade, apple,  
sweet valencia orange, soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$15
3 HOUR PACKAGE	\$20
4 HOUR PACKAGE	\$25

## MORNING BAR

includes orange mimosa, blue mimosa,  
spicy bloody mary, boozy banana joe

PER PERSON

2 HOUR PACKAGE	\$25
3 HOUR PACKAGE	\$35
4 HOUR PACKAGE	\$45



# BEATRIX FAQs

## **SPECIAL AMENITIES & ADDITIONAL SERVICES**

Our parties & special events manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge. Floral Décor • A/V Equipment • Furniture Removal

## **WHAT IS A FOOD AND BEVERAGE MINIMUM?**

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

## **IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?**

Beatrix may require a deposit of 25% of the food and beverage minimum. In the unfortunate event of cancellation, Beatrix requires at least 5 business days advanced notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation. Cancellations within this time are subject to a forfeit of the deposit.

## **AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?**

All contracted groups are required to provide a guaranteed number of attendees 5 business days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

## **WHEN DO I SELECT THE MENU?**

Menu options must be submitted 5 business days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

## **DO I NEED TO LEAVE A TIP?**

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order. The service staff will appreciate your recognition of their work.