

BEATRIX[®]

PARTIES & SPECIAL EVENTS



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Please contact us to book your event at beatrixobparties@lettuce.com



Beatrix is a neighborhood coffeehouse, restaurant and meeting place in Chicago's River North, Streeterville, Loop, Fulton Market and Oak Brook neighborhoods. Our semi-private and private dining spaces are perfect for your next family-style brunch, business lunch, reception or dinner party.

The restaurant was created by Lettuce Entertain You's Founder Rich Melman, Executive Partner and Divisional President Marc Jacobs and Chef Partners John Chiakulas, Rita Dever and Susan Weaver. The menu features healthy meets delicious options, and is known for its iconic coffee and bakery counter, including signature cookies and in-house pastry favorites. The chef team takes pride in serving a menu that caters to all food preferences, including gluten-free, dairy-free, vegetarian, and vegan options.

The cocktail program features a menu inspired by the healthy meets delicious concept, rooted from classic cocktails showcasing seasonal fruits, fresh-squeezed juice, and house-made recipes. The wine collection is built upon both domestic obscurities as well as international selections.

Our coffee bar showcases our house blends from Beatrix Coffee Roasters, featuring Light, Dark, Espresso and Decaf roasts. The coffee program highlights barista-created lattes, Cold Brew, Nitro, and featured special blends. Favorites include Honey & Cinnamon Latte, Iced Matcha Latte, and Mexican Cold Brew.

BRUNCH

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

PASTRIES

(select two for the table to share)

kouign-amann	banana bread
lemon blueberry muffin	honey butter cinnamon roll
emmy's gluten-free cream cheese coffee cake (gf)	chocolate, vanilla, or lemon glazed angel food muffin

SPECIALTIES

(select one for the table to share)

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

hot honey fried chicken sandwich
kale & apple slaw, lemon aioli (gf)

mushroom & quinoa burger
swiss cheese, baby kale, sriracha aioli (gf, vg)

smashed avocado toast
baby arugula, fresh herbs, lemon, sea salt, sesame sourdough (gf, v)
(add spicy tuna poke* \$9.95)

ranchero breakfast burrito
cheesy scrambled eggs, sweet corn, charred poblano, black bean, hash browns (vg)

chilaquiles verde
scrambled eggs, avocado, pickled fresno, pepperjack & chihuahua (gf, vg)

belgian waffles
cinnamon streusel, strawberries, whipped cream, maple syrup (vg)

green chili & chicken enchiladas
tomato & avocado salsa, chili verde, yogurt crema (gf)

enlightened caesar salad*
red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing (gf)

prime cheeseburger*
hook's aged cheddar, iceberg lettuce, bb sauce, caramelized onion (gf)

SIDES

(select two for the table to share)

brown sugar bacon (gf)	turkey bacon (gf)	our chicken sausage (gf)
seasonal fresh fruit (gf, v)	greek yogurt (vg)	tomato & avocado (gf, v)

\$38.95 per person

CONTINENTAL BREAKFAST

orange juice, drip coffee, scrambled eggs, hashbrowns,
choice of one side, and two selected pastries.

\$27.95 per person

available monday through friday

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

*these items are cooked to order. consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness

sales tax and 4% event planner fee will be added to all menus | menus are subject to change due to availability & seasonality

LUNCH

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 & chilis (gf, vg)

hot honey brussels sprouts

pickled fresno pepper, peanut (gf, vg)

straight "A" salad

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

buffalo cauliflower

yogurt ranch (gf, vg)

chicken meatballs

red sauce, parmesan

enlightened caesar*

red little gem, baby arugula, caper, migas,
grana padano, greek yogurt dressing (gf)

ENTREES

(select two for the table to share)

caprese chopped salad

flor di latte, heirloom cherry tomatoes, watermelon, fennel, radicchio,
migas, basil pesto, white balsamic vinaigrette (gf, vg)

ginger chicken crunch salad

napa cabbage, cashew, crispy rice noodles, pickled red fresno, citrus-sesame dressing (gf)

mushroom & quinoa burger

swiss cheese, baby kale, sriracha aioli (gf, vg)

prime cheeseburger*

hook's aged cheddar, iceberg lettuce, bea's secret sauce, caramelized onion (gf)

hot honey fried chicken sandwich

kale & apple slaw, lemon aioli (gf)

turkey smashburger

crunchy lettuce, bread & butter pickles, special sauce

herb roasted chicken sandwich

arugula, pesto aioli, tomato & pepper preserves, toasted ciabatta (gf)

spicy rigatoni alla vodka

calabrian chili, grana padano, fresh basil (vg)

chicken terri d

parmesan crust, white wine, roasted asparagus (gf)

wild mushroom teriyaki bowl

green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad (gf, v)

green chili & chicken enchiladas

tomato & avocado salsa, chili verde, yogurt crema (gf)

faroe islands salmon bowl*

honey mustard glaze, sweet corn, warm farro, wilted kale, dill yogurt (add \$8)

blackened fish tacos

guacamole, queso fresco, charred corn & nappa cabbage slaw, spicy tomato salsa (gf) (add \$8)

DESSERTS

(select one for the table to share)

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

our cookie jar

\$34.95 per person

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

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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 & chilis (gf, vg)

buffalo cauliflower

yogurt ranch (gf, vg)

whipped feta

black truffle honey, seeded crackers (gf, vg)

chicken meatballs

red sauce, parmesan

hot honey brussels sprouts

pickled fresno pepper, peanut (gf, vg)

straight "A" salad

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

caprese chopped salad

flor di latte, heirloom cherry tomatoes, watermelon, fennel, radicchio, migas, basil pesto, white balsamic vinaigrette (vg, gf)

enlightened caesar*

red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing (gf)

ENTREES

(select two for the table to share)

spicy rigatoni alla vodka

calabrian chili, grana padano, fresh basil (vg)

wild mushroom teriyaki bowl

green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad (gf, v)

chicken terri d

parmesan crust, white wine, roasted asparagus (gf)

green chili & chicken enchiladas

tomato & avocado salsa, chili verde, yogurt crema (gf)

parmesan crusted whitefish

roasted artichoke, english pea, asparagus, pumpkin seed pesto, lemon (gf)

faroe islands salmon*

honey mustard glaze, sweet corn, warm farro, wilted kale, dill yogurt (add \$8)

korean fried chicken tenders

sesame ginger slaw, cashew, pickled red fresno, gochujang honey mustard (gf)

french onion short rib

whipped gruyère potatoes, brioche croutons, caramelized onion jus (gf) (add \$8)

strip steak chimichurri*

sea salt & herb fries, lemon aioli (gf) (add \$12)

DESSERTS

(select one for the table to share)

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

our cookie jar

\$44.95 per person

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

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PLATED DINNERS

DINNER #1

STARTERS

(host to select two, served family style)

kennebec fries

crispy lemons & chilis (gf, vg)

whipped feta

black truffle honey, seeded crackers(gf, vg)

hot honey brussels sprouts

pickled fresno pepper, peanut (gf, vg)

buffalo cauliflower

yogurt ranch (gf, vg)

SOUP & SALAD

(host to select one, individually plated)

vegan sweet corn miso soup

spicy chili crunch, basil oil (gf, v),

enlightened caesar*

red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing (gf)

straight "A" salad

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

ENTREES

(host to select three, individually plated)

chicken terri d

parmesan crust, white wine, roasted asparagus (gf)

green chili & chicken enchiladas

tomato & avocado salsa, chili verde, yogurt crema (gf)

spicy rigatoni alla vodka

calabrian chili, grana padano, fresh basil (vg)

wild mushroom teriyaki bowl

green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad (gf, v)

parmesan crusted whitefish

roasted artichoke, english pea, asparagus, pumpkin seed pesto, lemon (gf)

DESSERT

(host to select one, individually plated)

oh my! caramel pie

shortbread cookie crust

tall, dark & handsome chocolate cake

house-made hot fudge (gf)

\$52.95 per person

DINNER #2

STARTERS

(host to select two, served family style)

kennebec fries

crispy lemons & chilis (gf, vg)

whipped feta

black truffle honey, seeded crackers (gf)

spicy tuna crispy rice*

sriracha aioli, citrus ponzu (gf),

chicken meatballs

red sauce, parmesan

hot honey brussels sprouts

pickled fresno pepper, peanut (gf, vg)

buffalo cauliflower

yogurt ranch (gf, vg)

SOUP & SALAD

(host to select one, individually plated)

vegan sweet corn miso soup

spicy chili crunch, basil oil (gf, v)

enlightened caesar*

red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing (gf)

straight "A" salad

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

ENTREES

(host to select three, individually plated)

green chili & chicken enchiladas

tomato & avocado salsa, chili verde, yogurt crema (gf)

chicken terri d

parmesan crust, white wine, roasted asparagus (gf)

faroe islands salmon*

honey mustard glaze, sweet corn, warm farro, wilted kale, dill yogurt

parmesan crusted whitefish

roasted artichoke, english pea, asparagus, lemon, pumpkin seed pesto (gf)

spicy rigatoni alla vodka

calabrian chili, grana padano, fresh basil (vg)

wild mushroom teriyaki bowl

green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad (gf, v)

french onion short rib

whipped gruyère potatoes, brioche croutons, caramelized onion jus (gf)

strip steak chimichurri*

sea salt & herb fries, lemon aioli (gf) (add \$6)

DESSERT

(host to select one, individually plated)

oh my! caramel pie

shortbread cookie crust

tall, dark & handsome chocolate cake

house-made hot fudge (gf)

\$62.95 per person

Plated dinner for over 30 guests requires selections made prior to event

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

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SNACKS & SMALL BITES

priced by the dozen | minimum two dozen per order

PASSED APPETIZERS

crispy polenta - \$26
tomato & pepper preserves (gf, vg)

loaded guacamole - \$26
queso fresco (gf, v)

whipped feta - \$28
black truffle honey, brioche crouton (vg)

buffalo cauliflower - \$28
yogurt ranch (gf)

korean fried chicken - \$30
pickled red fresno, gochujang honey mustard (gf)

chili & lime shrimp skewer - \$42
crispy shallots (gf)

chimichurri beef tenderloin skewer - \$44
shishito pepper, lemon aioli (gf)

spicy tuna crispy rice* - \$44
sriracha aioli, citrus ponzu (gf)

SLIDERS

mushroom quinoa burger baby kale, swiss cheese, sriracha aioli (vg) - \$7 each

hot honey fried chicken kale & apple slaw, lemon aioli - \$7 each

prime cheeseburger hook's aged cheddar, caramelized onions, bea's secret sauce - \$7 each

STATIONED APPETIZERS

serves 8-10

whipped feta - \$60
black truffle honey, brioche crouton (vg)

hot honey brussels sprouts - \$60
pickled fresno pepper, peanut (gf, vg)

loaded guacamole - \$60
queso fresco, spicy salsa (gf, v)

avocado & chickpea aguachile - \$60
jalapeño, jicama, cucumber, chips (gf, v)

buffalo cauliflower - \$65
yogurt ranch (gf, vg)

chicken meatballs - \$70
red sauce, parmesan

spicy tuna & crispy rice* - \$80
sriracha aioli, citrus ponzu (gf)

STATIONED SWEETS

priced by the dozen

oh my! caramel pie - \$30
shortbread cookie crust

tall dark & handsome chocolate cake - \$30
house-made hot fudge (gf)

our cookie jar - \$30
select three

coconut joy (gf)
butterscotch oatmeal
lemon burst
chocolate chunk
vegan chocolate chip

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

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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	\$42
3 HOUR PACKAGE	\$52
4 HOUR PACKAGE	\$62

BEER & WINE

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

PER PERSON

2 HOUR PACKAGE	\$32
3 HOUR PACKAGE	\$42
4 HOUR PACKAGE	\$52

FRESH-SQUEEZED JUICE

includes power greens, mango, orange & pineapple nectar,
house-made lemonade, dragon fruit,
sweet valencia orange, soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$17
3 HOUR PACKAGE	\$22
4 HOUR PACKAGE	\$27

MORNING BAR

includes orange mimosa, red mimosa,
spicy bloody mary, beatrix espresso martini

PER PERSON

2 HOUR PACKAGE	\$27
3 HOUR PACKAGE	\$37
4 HOUR PACKAGE	\$47



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. Beatrix suggests a gratuity between 18%-22% and the gratuity is not included in the price of the event. There is a 4% event planner fee that is included in the event order. The service staff will appreciate your recognition of their work.