



Gemini
GRILL

EVENTS
& GATHERINGS

a warm
WELCOME

Overlooking the famed Holy Name Cathedral, Gemini Grill is a space that caters to all your dining needs. The first floor boasts a beautiful racetrack bar with high-top tables for grabbing a quick bite or cocktail. The timeless main dining room features several cozy clamshell booths with large mirrors hanging directly above them—a subtle nod to the original Gemini in Lincoln Park. During the warm months, an outdoor courtyard offers a vibrant scene where guests enjoy the restaurant’s signature Squirtsky.



Gemini Grill is modeled after Ballyhoo Hospitality’s first concept, Gemini in Lincoln Park, one of Chicago’s most beloved restaurants and a trusted staple in the community since 2009. At the corner of Chicago Avenue and State Street, Gemini Grill anchors the newly-completed luxury residence towers, One Chicago, welcoming both residents and newcomers daily.

view our
SPACES



STATE ROOM

Seated 16 | PRIVATE

The State Room is ideal for a variety of gatherings, including dinner parties, baby or wedding showers, and team meetings. The private room features a 35-foot wooden table accommodating up to 16 guests.



SUPERIOR ROOM

Seated 62 | Cocktail 75 | PRIVATE

With a private bar that overlooks the Holy Name Cathedral, the Superior Room is a great setting for seated dinners and cocktail receptions. This private room is perfect for birthday parties, company dinners, baby or wedding brunches, and more.



GEMINI TWIN COMBO

Seated 80 | Cocktail 90 | PRIVATE

We combine the State Room and Superior Room to create the ultimate space to host your celebration. This private room is perfect for intimate wedding receptions, celebrations, and company meetings that turn into dinners.

- For gatherings up to 250 guests, please inquire about buyout opportunities -

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our

MENU OFFERINGS

One size doesn't fit all, we craft a menu to suit your needs. We are happy to accommodate dietary restrictions and food allergies.

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COCKTAIL RECEPTION

A collection of passed and stationary appetizers.

3 COURSE DINNER

The host will preselect options for each course. For their starter, entree, & dessert, guests will select one dish to be enjoyed individually. Sides are served for the table.

4 COURSE DINNER

The host will preselect options for each course. For their starters, salad, entree, & dessert, guests will select one dish to be enjoyed individually. Sides are served for the table.

WEEKDAY LUNCH

The host will preselect options for each course. For their starter, entree, & dessert, guests will select one dish to be enjoyed individually. Sides are served for the table.

WEEKEND BRUNCH

Elevated buffet service and plated brunch are both available. Sides are served for the table.

- PREMIUM OPTIONS AVAILABLE UPON REQUEST -

cocktail
RECEPTION

PASSED HORS D'OEUVRES

PRICED BY THE EACH | MINIMUM 1 DOZEN PER ITEM

T O A S T S

- Fava Bean Hummus | \$5
- Prosciutto & Melon | \$6
- Bigeye Tuna Tartare | \$7
- Greek Feta + Focaccia | \$5

S K E W E R S

- Black Tiger Jumbo Shrimp | \$7
- Hanger Steak | \$7
- Harissa Chicken | \$5

g **M I N I S**

- Crab Cakes | \$8
- Mushroom Tempura | \$4
- Pea & Mushroom Arancini | \$6
- Butterflied Fried Shrimp | \$7
- Little Gem Caesar | \$4

S L I D E R S

- Prime Burgers | \$8
- Fried Chicken | \$6
- Blackened Grouper | \$8
- Turkey Sandwich | \$5

W E E K E N D B R U N C H A D D I T I O N S

- Fruit Skewer | \$4
- Mini Quiche Bites | \$5
- Mini Lox Toast | \$5
- Caprese Skewer | \$5

DISPLAYED HORS D'OEUVRES

PRICED PER PERSON | MINIMUM 12 PEOPLE

Charcuterie Board 8

Three House-Cured Salumis,
Pickles, Mustard, Grilled Bread

Cheese Board 7

Three Styles of Cheese, Honey,
Seasonal Jam, Crostini

family style

3 COURSE DINNER

starting at \$65 per person

COURSE 1

FOR THE TABLE | CHOOSE 2

Fava Bean Hummus	Little Gem Caesar Salad
Proscuitto & Melon Crostini	Greek Panzanella Salad
Wild Mushroom Tempura	Baby Wedge Salad
Blistered Shishito Peppers	

COURSE 2

FOR THE TABLE | CHOOSE 2

Scottish Salmon	Miso Black Cod
Roasted Chicken	Seasonal Pasta [Vegetarian]
Hanger Steak	

SIDES

FOR THE TABLE | CHOOSE 2

Griddled Asparagus | Onion Rings | Grilled Broccolini | French Fries

DESSERT

FOR THE TABLE | CHOOSE 2

Red Velvet Cake | Sticky Toffee Bread Pudding | N.Y. Cheesecake

- Ask about adding a *Buck Russell's* Celebration Cake or Cupcakes -

plated dinner
3 COURSES

starting at \$75 per person

COURSE 1

GUEST'S CHOICE OF | CHOOSE 2

Fava Bean Hummus	Little Gem Caesar Salad
Proscuitto & Melon Crostini	Greek Panzanella Salad
Wild Mushroom Tempura	Baby Wedge Salad
Blistered Shishito Peppers	Jumbo Lump Crab Cake

COURSE 2

GUEST'S CHOICE OF | CHOOSE 3

Scottish Salmon	Miso Black Cod
Roasted Chicken	Seasonal Pasta <i>[Vegetarian]</i>
Hanger Steak	

SIDES

FOR THE TABLE | CHOOSE 2

Griddled Asparagus | Onion Rings | Grilled Broccolini | French Fries

DESSERT

GUEST'S CHOICE OF | CHOOSE 2

Red Velvet Cake | Sticky Toffee Bread Pudding | N.Y. Cheesecake

- Ask about adding a *Buck Russell's* Celebration Cake or Cupcakes -

plated dinner
4 COURSES

starting at \$85 per person

COURSE 1
FOR THE TABLE | CHOOSE 2

Fava Bean Hummus Blistered Shishito Peppers
Proscuitto & Melon Crostini Jumbo Lump Crab Cake
Wild Mushroom Tempura

COURSE 2
GUEST'S CHOICE OF | CHOOSE 2

Greek Panzanella Baby Wedge Little Gem Caesar

COURSE 3
GUEST'S CHOICE OF | CHOOSE 3

Scottish Salmon Miso Black Cod
Roasted Chicken Seasonal Pasta [*Vegetarian*]
Hanger Steak

SIDES
FOR THE TABLE | CHOOSE 2

Griddled Asparagus | Onion Rings | Grilled Broccolini | French Fries

DESSERT
GUEST'S CHOICE OF | CHOOSE 2

Red Velvet Cake | Sticky Toffee Bread Pudding | N.Y. Cheesecake

- Ask about adding a *Buck Russell's* Celebration Cake or Cupcakes -

weekday lunch
3 COURSES

starting at \$45 per person

COURSE 1
GUEST'S CHOICE OF | CHOOSE 2

Fava Bean Hummus
Proscuitto & Melon Crostini
Wild Mushroom Tempura
Blistered Shishito Peppers

Baby Wedge Salad
Greek Panzanella Salad
Little Gem Caesar Salad

COURSE 2
GUEST'S CHOICE OF | CHOOSE 3

Chicken Paillard
Hanger Steak
Turkey Sandwich
Blackened Grouper Sandwich

Korean Fried Chicken Sandwich
Prime 8oz Burger
Cashew Chicken Salad

SIDES
FOR THE TABLE | CHOOSE 2

Griddled Asparagus | Onion Rings | Grilled Broccolini | French Fries

DESSERT
GUEST'S CHOICE OF | CHOOSE 2

Red Velvet Cake | Sticky Toffee Bread Pudding | N.Y. Cheesecake

- Ask about adding a *Buck Russell's* Celebration Cake or Cupcakes -

saturday + sunday
BRUNCH

starting at \$40 per person | available from 9:00 am - 2:30 pm

— **HOUSEMADE PASTRIES** —
FOR THE TABLE

Seasonal Pop Tart

Buck Russell's Coffee Cake

Monkey Bread

— **MAINS** —

GUEST'S CHOICE OF | CHOOSE 5

Avocado Toast
Nova Lox Bagel
Veggie Frittata
Steak + Eggs
Fluffy Pancakes
Crab Cake Benedict

Ham Benedict
Seasonal Skillet
Chicago Omelet
Veggie Grain Bowl
Chopped Cashew Chicken Salad
Turkey Sandwich

Prime 8oz Burger
Grilled Chicken Sandwich
Korean Fried Chicken Sandwich
Blackened Grouper Sandwich

Brunch Beverages Also Available



imbibe
LIBATIONS

WELCOME OR CELEBRATION TOAST

Charged Per Guest

Sparkling wine \$8 per guest | Champagne \$12 per guest

HOSTED BAR

Charged On Consumption

Full beverage menu offered

SOMMELIER SERVICE

Charged Per Guest

\$25 per guest for wines \$60-100 per bottle | \$40 per guest for wines \$100-\$150

BEVERAGE PACKAGE 1

Starting at \$35 Per Guest

House wines, beers, & soft drinks offered

BEVERAGE PACKAGE 2

Starting at \$45 Per Guest

House wines, beers, soft drinks, house liquors & cordials offered

BEVERAGE PACKAGE 3

Starting at \$58 Per Guest

Premium wines, beers, soft drinks, premium liquors & cordials offered

CUSTOM BEVERAGE BARS

Starting at \$16 Per Guest

Additional charges for staffed bars may apply

beverage package 1
BEER + WINE

\$35 per guest for 2 hours | \$45 per guest for 3 hours | \$8 per guest for every additional hour

● ————— **HOUSE WINES** ————— ●

Prosecco
Rosé

Pinot Grigio
Sauvignon Blanc

Cabernet Sauvignon
Pinot Noir
Tempranillo

● ————— **BEERS** ————— ●

Miller Lite
Moody Tongue Aperitif

Off Color Apex Predator
Dovetail Vienna

Guinness
Maplewood Son of Juice

beverage package 2
BASIC OPEN BAR

\$45 per guest for 2 hours | \$55 per guest for 3 hours | \$11 per guest for every additional hour

- INCLUDES EVERYTHING FROM THE BEER + WINE PACKAGE PLUS: -

● ————— **HOUSE SPIRITS** ————— ●

Conciere Vodka
Prairie Gin
Bacardi White Rum
Jose Cuervo Blanco Tequila
La Luna Mezcal

Old Forester Rye
Old Crow Bourbon
Cutty Sark Scotch
House Triple Sec
Campari
Aperol

Amaretto
Frangelico
Kahlua
Bailey's
Dry + Sweet Vermouth

- Add a curated cocktail for \$8 per guest -

beverage package 3

PREMIUM OPEN BAR

\$58 per guest for 2 hours | \$68 per guest for 3 hours | \$13 per guest for every additional hour

PREMIUM WINES

Prosecco	Sauvignon Blanc	Pinot Noir
Still Rosé	Sancerre	Tempranillo
Sparkling Rosé	Chardonnay	Red Blend
Pinot Grigio	Cabernet Sauvignon	

BEERS

Miller Lite	Off Color Apex Predator	Guinness
Moody Tongue Aperitif	Dovetail Vienna	Maplewood Son of Juice

EXTENDED SPIRITS

Conciere Vodka	La Luna Mezcal	Remy-Martin VSOP Cognac
Tito's Vodka	Nosotros Mezcal	Campari
Ketel One Vodka	Cutty Sark Scotch	Aperol
Prairie Gin	Johnny Walker Black Scotch	Amaretto
Hendrick's Gin	Dewar's Scotch	Frangelico
Beefeater Gin	Old Forester Rye	Kahlua
Bacardi White Rum	High West Double Rye	Bailey's
Plantation Dark Rum	Old Crow Bourbon	Cointreau Triple Sec
Jose Cuervo Blanco Tequila	Jim Beam Bourbon	Lillet Blanc
Nosotros Blanco Tequila	Maker's Mark Bourbon	Luxardo Maraschino
Nosotros Reposado Tequila	Averna Amaro	Dry + Sweet Vermouth

- Add a curated cocktail for \$8 per guest -

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custom

BEVERAGE BARS

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SELF SERVE BARS

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\$14 per guest per hour

Bloody Mary

Vodka & Pauly G's bloody mary mix
lemon, lime, celery, blue cheese olives,
garlic-stuffed olives

Mimosa

Sparkling wine, grapefruit juice,
orange juice, cranberry juice,
Twisted Alchemy cold-pressed green juice

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STAFFED BARS

● ————— ●

\$16-20 per guest per hour

Martini

\$16 | Tito's vodka & Prairie gin
\$18* | Ketel One vodka & Beefeater gin
\$20* | Grey Goose vodka & Hendrick's gin

Blue cheese olives, garlic-stuffed olives,
classic olives, lemon twists, cocktail onions,
**Espresso Martinis available*

Old Fashioned

\$18 per guest per hour | Choose 2 Whiskeys
[Bulleit, Old Forester, Four Roses, Bulleit Rye,
Rittenhouse Rye, High West Double Rye]

Demerara syrup, classic and specialty bitters,
orange swaths, orange wedges,
Luxardo maraschino cherries

buck russell's
DESSERTS



CELEBRATION CAKES

6" | 8" | 10"

CELEBRATION CUPCAKES

STARTING AT 1 DOZEN

BAKERY SELECTIONS

**WHETHER GLUTEN FREE OR LOOKING FOR SOMETHING
DIFFERENT, INQUIRE ABOUT OUR EXTENSIVE OFFERINGS**

In 2022 we welcomed Buck Russell's Bakery and Sandwich Shop into the Ballyhoo family. Joining Sophia Steak and Pomeroy on the North Shore, Buck's is a one-stop-shop for lunch, takeout, catering and a little something sweet. Beyond the bakery case, Buck's offers a menu of celebration cakes perfect for any occasion. With 72 hours of advance notice, we would be happy to have a specialty cake delivered, free of charge, on the day of your event. Buck's offers a number of sizes, flavors, and sprinkles, which allows you to make each cake extra special. All of Buck's cakes are sliced and served with complimentary ice cream for your guests to enjoy.

For more information, please ask us; all cakes are available to include an inscription, a lovely way to add a personal touch to your next event.



additional
INFORMATION

CELEBRATION PLANNING

Our event planners provide additional information on room and layout options, customized menus, and beverage selections. We are happy to provide a site tour to help you envision your event and see the myriad of options available to customize it to make it unique and memorable. Gemini Grill works with preferred and trusted vendors to quickly and affordably coordinate add-ons such as florals, candles, linens, balloons, specialty glassware, cake displays, and more. We are here to make the planning process as seamless as possible so you can enjoy your special event. You dream it and we'll execute it!

VALET SERVICE

Safe and secure valet services can be arranged and provided for any event.

FOOD & BEVERAGE MINIMUMS

We have established food and beverage minimums, based upon time, day, demand, and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

ALLERGEN ACCOMODATIONS

Whether, gluten, dairy, nuts, or other, we're capable and safety-driven when it comes to allergies. Gemini Grill has a management and chef team certified in allergy safety protocols.

CONTACT

To inquire about hosting your event at Gemini Grill, please get in touch with us at
(312) 584-0480 or events@geminigrillchicago.com

