



FORA

Catering Menu

# Appetizers & Stations

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Charcuterie	serves 25	300
artisan cheeses, cured meats, baguettes dried fruits, assorted nuts & house jams		
Hummus & Dips	serves 25	275
poblano hummus, pepita romesco, guacamola salsa tatemada, pita & tortilla chips garden vegetables		
Guacamole	serves 25	225
salsa verde, cucumber, pumpkin seeds		
Smash Slider		9
mac sauce, pickle, american cheese		
Beef Tartare Tostada		9
lime vinaigrette, cured beef, salsa seca		
Ahi Tuna Tostada		11
avocado crema, chili crisp, radish		
Spicy Shrimp Skewer		9
herb aioli		
Fried Chicken Slider		9
chili bbq, cabbage slaw		
Meatballs		6
stewed tomatoes, parmesan		

# Lunch

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## FULTON MARKET

25

### Caesar Salad

baby kale, romaine, avocado  
crispy tortilla

### MAIN COURSE (Select one)

#### Fora Smash Burger

american cheese, mac sauce  
lettuce, tomato, onion

#### Fried Chicken Sandwich

roasted chili bbq sauce  
pickled jalapeno, cabbage slaw

#### Club Wrap

herb roasted chicken, bacon  
red onion

### DESSERT

Chocolate Brownie

## MORGAN STREET

30

### Caesar Salad

baby kale, romaine, avocado  
crispy tortilla

### Fora Bowl

+ quinoa, brussels sprouts, ancho  
carrots, flame roasted corn  
sunflower seeds, smoked yogurt

+ farro, seasonal roasted  
vegetables, citrus cream

+ brown rice, charred broccoli &  
cauliflower, lemongrass coconut  
butter

### Roasted Chicken

### Seared Salmon

### DESSERT

Chocolate Brownie

# Dinner

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## LAKE STREET

65

### Burrata

melted tomatoes, heirloom  
tomatoes, grilled sourdough

### Roasted Vegetable Pasta

parmesan broth  
toasted breadcrumbs

### Roasted Chicken

charred poblano jus, grilled  
escarole, black lime crunch

### Spicy Shrimp

fried potatoes  
smoked paprika

### Chef's Seasonal Desert

## RANDOLPH STREET

75

### Fora Chop Salad

ancho vinaigrette  
diced peppers, tomatoes

### Ahi Tuna Tostadas

avocado crema, chili crisp  
radish

### Seared Salmon

butter poached potatoes  
swiss chard, smoked tomato  
vinaigrette

### Crispy Pork Belly

ancho chili glaze  
winter citrus, beans, greens

### Chef's Seasonal Desert

# Terms & Conditions

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## FOOD & BEVERAGE

All prices are subject to change without notice. We ask that menu selections and set-up arrangements be finalized at least (3) three weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time, and you will be asked to review and sign off on each Banquet Event Order. Only food and beverage provided by the Emily Hotel may be consumed on the hotel premises.

## FOOD SERVICE

Based on your selections, menus will be served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: [2] Hours

Brunch: [2] Hours

Morning and Afternoon Breaks: [0.5] Hour

Lunch and Dinner: [2] Hours

Stationary Receptions: [2] Hours

Package Receptions (Tray Pass and Stationery): [2] Hours

Chef attended Station: (1) hour

## BEVERAGE & BAR SERVICE

The Emily Hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. A bartender fee of \$250 per bartender will apply to all bars. One (1) Bartender required per 100 guests for dinner service; One (1) Bartender per (75) guests required for cocktail reception. Additional bartenders beyond this ratio will be charged at \$500 per bartender.

## PRICING & BILLING

Food and Beverage charges are subject to a 20% Service Charge and a 5% administrative fee and applicable state sales tax will be added to all food and beverage charges. Please keep in mind that the service charge and administrative fees are taxable. In addition, there is a 11.75% food and beverage tax. Tax exemption must meet the State of Illinois requirements and proof of exemption is required at least four weeks prior to the day of the event.

# Terms & Conditions

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## GUARANTEES

The Hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than 5 business days prior to your scheduled event. Should your final revenue guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction, however, we can accept increases in the number expected up to 24 hours prior to the event. If the guarantee is not confirmed 5 business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel is prepared to serve 3% more than the guaranteed number of guests. A per person surcharge will apply if the final attendance is more than guaranteed. The group is also responsible for payment onsite for any overage or additions to the event order beyond what was originally guaranteed.

## LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

## SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel to safeguard guests or property in the Hotel. The Hotel’s prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.