



FORA

Passed

Items priced per piece, minimum of 20 items required, buffet style on request

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, pickled jalapeno

Falafel (v) 6
spicy tahini sauce

Brisket Empanada 8
peppadew chimichuirri,
micro cilantro

Moroccan Chicken Skewer (GF) 9
golden pepper puree, olive-
chermoula



Stationed

Priced by item unless otherwise specified

Charcuterie priced by item, serves 25 375
 artisan cheeses, cured meats, baguettes
 dried fruits & assorted nuts

Hummus & Dips priced by item, serves 25 275
 poblano hummus, guacamole
 salsa tatemada, pita & tortilla chips
 garden vegetables

Guacamole priced by item, serves 25 225
 salsa verde, cucumber, pumpkin seeds

Sliders Select Three \$39/pp
 The Classic: beef slider, aged cheddar, smoked ketchup, icebox pickle
 The Smoke: smoked pulled pork, pickle, red cabbage slawn
 The Garden: veggie slider, sweet corn and green onion cream cheese
 The Louisiana: fried chicken and biscuit, pickle, sriracha-honey aioli
 The Sea: blackened salmon, mango-citrus slaw
 The BBQ: barbeque brisket, caramelized onion

Ode to Chicago \$29/pp
 Say Cheese: mini cheese and sausage pizzas
 Dog Days: mini hot dogs with traditional chicago toppings
 Mr. Beef: italian beef sandwiches, giardiniera

Flatbreads Select Three \$29/pp
 Caprese: basil, heirloom tomato,
 Shroom: truffle mushroom, herbs, roasted garlic
 Veggie: roasted green peppers, spinach, zucchini, basil pesto
 Italian: spicy capicola, green olives, caramelized onions
 BBQ: chicken, roasted corn, peppers, cilantro
 Meat Lovers: pepperoni, sausage, ham



Lunch

Served family style unless otherwise noted

FULTON MARKET

25

Garden Salad

Mesculan mix with shaved garden vegetables

MAIN COURSE (Guest's choice)

Fora Smash Burger

american cheese, mac sauce
lettuce, tomato, onion

Fried Chicken Sandwich

roasted chili bbq sauce
pickled jalapeno, cabbage slaw

Chicken Wrap

herb roasted chicken, bacon
red onion

DESSERT

Chef's Selection

MORGAN STREET

30

Caesar Salad

baby kale, romaine, avocado
crispy tortilla

Fora Bowl (Choose 2)

+ 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

Protein add-ons: chicken breast,
salmon, shrimp (+2), steak (+5)

DESSERT

Chef's Selection



Dinner

Courses served family or buffet style

LAKE STREET

65

Burrata

melted tomatoes, heirloom tomatoes, grilled sourdough

Roasted Chicken

potato, brussels

Seared Salmon

grains, greens, cauliflower

Steak Frites (+12)

8oz flat iron, red wine reduction, onion compote

Chef's Seasonal Dessert

RANDOLPH STREET

85

Caesar

baby kale, romaine, avocado, pumpkin seed, tortilla

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

Steak Frites

8oz flat iron, red wine reduction, onion compote

Chef's Seasonal Dessert



Essential Package

\$38/PP FIRST HOUR + \$8/ADD. HOURS

SPIRITS

Wheatley Vodka
Ford Gin
Bacardi White Rum
Corazon Tequila
Very Old Barton Bourbon
Famous Grouse Scotch

WINE

La Marca Prosecco
Stephen Vincet Chardonnay
Stephen Vincet Pinot Noir

BEER

Miller Lite
Modelo
Original Sin Cider

Supreme Package

\$46/PP FIRST HOUR + \$12/ADD. HOURS

SPIRITS

Ketel One Vodka
Tanqueray Gin
Ten To One White Rum
Milagro Tequila
Buffalo Trace Bourbon
Bank Note Scotch

WINE

Chandon Brut
Lageder Pinot Grigio
Decero Malbec

BEER

Modelo
Cruz Blanca Mexico Calling
Lagunitas IPA

Ultimate Package

\$53/PP FIRST HOUR + \$14/ADD. HOURS

SPIRITS

Grey Goose Vodka
Botanist Gin
Plantation 3 Star Rum
Don Julio Blanco Tequila
Maker's Mark Bourbon
Johnnie Walker Black

WINE

Chandon Brut
Raeburn Chardonnay
Chateau de L'Escarelle Rose
Reinger Knights Vallery Cabernet

BEER

Miller Lite
Modelo
Cruz Blanca Mexico Calling
Lagunitas IPA
Original Sin Cider



Terms & Conditions

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

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.