



FORA

# FLOOR PLAN

PRIVATE DINING | 20 GUESTS

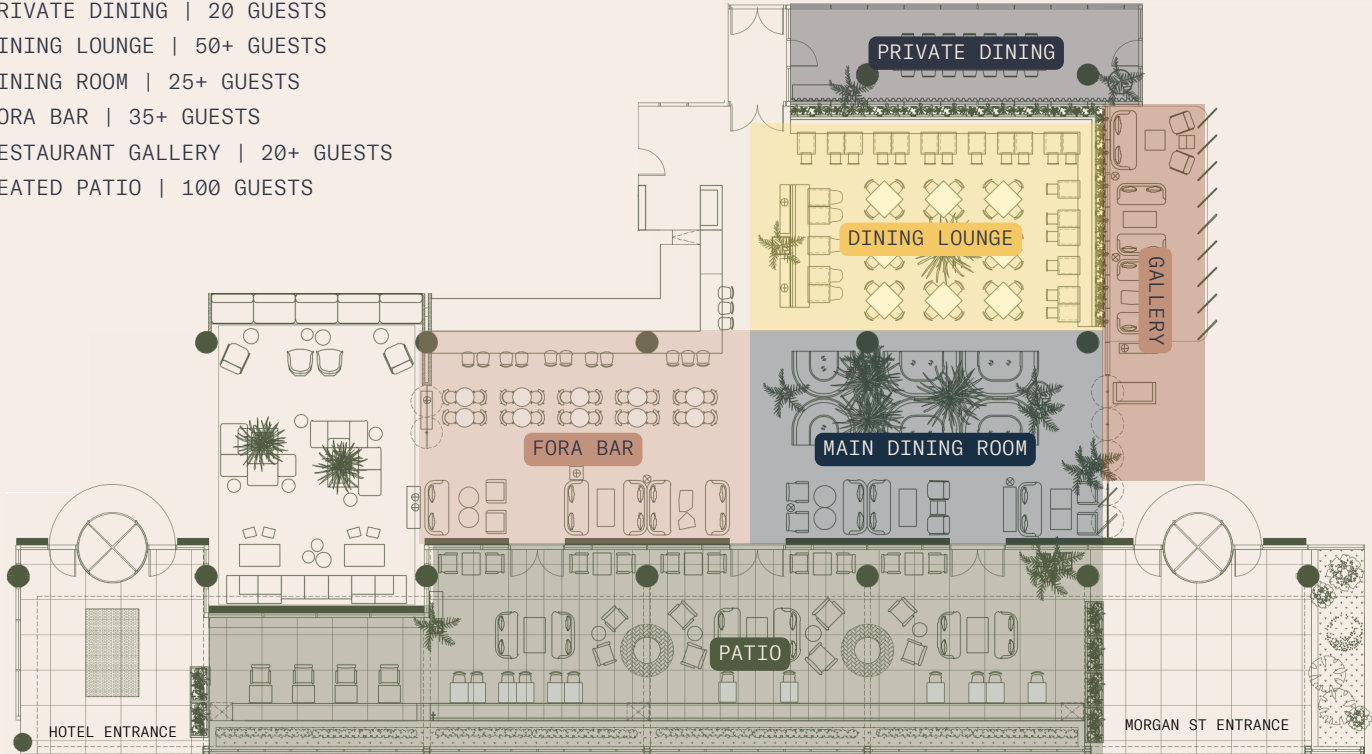
DINING LOUNGE | 50+ GUESTS

DINING ROOM | 25+ GUESTS

FORA BAR | 35+ GUESTS

RESTAURANT GALLERY | 20+ GUESTS

HEATED PATIO | 100 GUESTS



311 N MORGAN ST., CHICAGO IL 60607

FORACHICAGO.COM



# 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 Tartare 11  
chili crisp, avocado radish,  
cilantro, wonton crisp

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

arugula pesto, pear, roasted red pepper, pistachio

### Roasted Chicken

sea salt fingerling, brussel sprouts, lemon, pan jus

### Seared Salmon

carrot puree, broccolini, fingerling potatoes

### Steak Frites (+12)

14oz ribeye, bordelaise, compound butter

### Chef's Seasonal Desert

## RANDOLPH STREET

85

### Caesar

baby kale, romaine, avocado, pumpkin seed, tortilla

### Ahi Tuna Tartare

chili crisp, avocado radish, cilantro, wonton crisp

### Seared Salmon

carrot puree, broccolini, fingerling potatoes

### Crispy Pork Belly

ancho chili glaze  
winter citrus, beans, greens

### Steak Frites

14oz ribeye, bordelaise, compound butter

### Chef's Seasonal Desert



# Bar packages

## 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 Valley 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.

## 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.