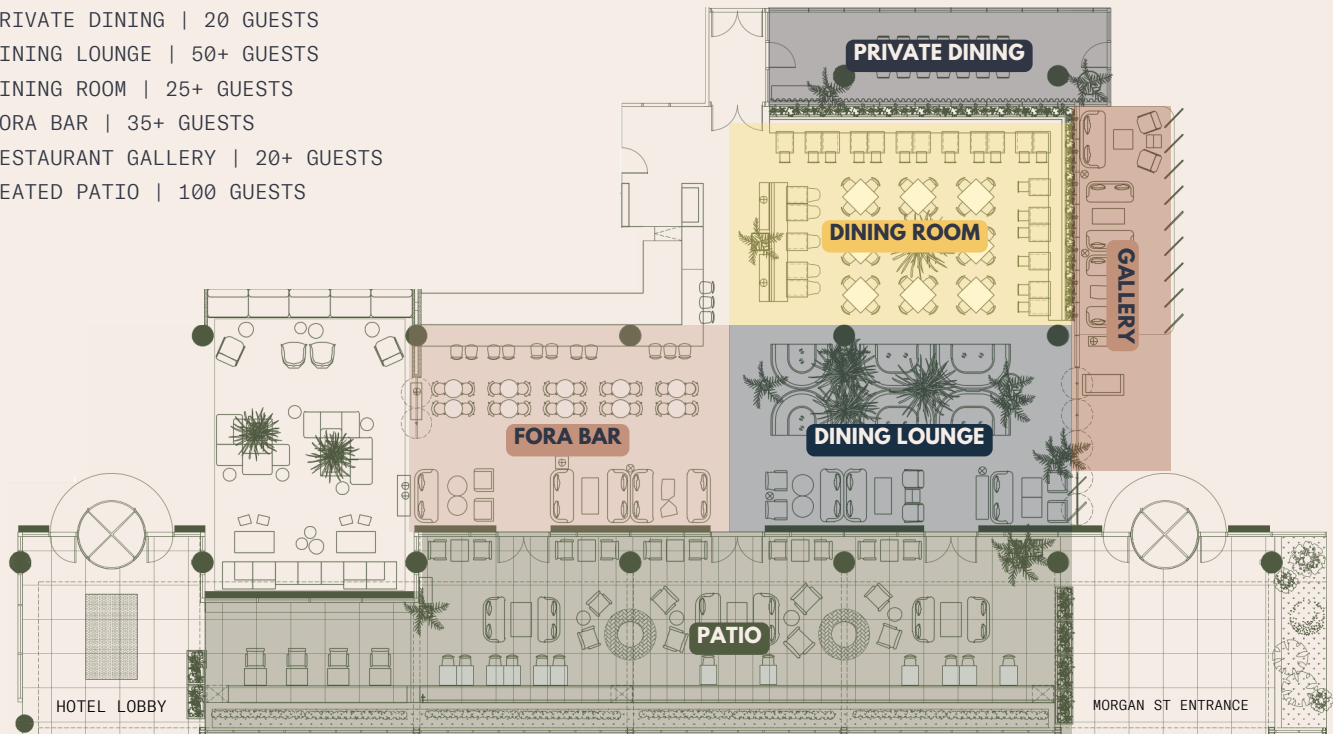




FORA
PRIVATE EVENTS

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 dozen, buffet style on request

Smash Slider 105
mac sauce, pickle, american cheese

Ahi Tuna Tostada 110
avocado crema, chili crisp, radish

Spicy Shrimp Skewer 100
herb aioli

Fried Chicken Slider 105
chili bbq, pickled jalapeno

Falafel (v) 80
spicy tahini sauce

Brisket Empanada 95
peppadew pepper puree, olive chermoula

Moroccan Chicken Skewer 105
golden pepper puree, olive chermoula



Stationed

Items priced per dozen, buffet style on request

Charcuterie / Serves 25 375

artisan cheeses, cured meats, baguettes
dried fruits & assorted nuts

Hummus / Serves 25 275

poblano hummus, guacamole
salsa tatemada, pita & tortilla chips
garden vegetables

Guacamole / Serves 25 225

salsa verde, cucumber, pumpkin seeds

Sliders / Select three (3) 275

The Classic: beef slider, aged cheddar, smoked ketchup, icebox pickle

The Smoke: smoked pulled pork, pickle, cabbage slaw

The Garden: veggie slider, sweet corn and 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 \$39/PP

Say Cheese: mini cheese and sausage pizzas

Dog Days: mini hot dogs, traditional chicago fixings

Mr. Beef: italian beef sandwiches, giardiniera

Flatbreads / Select three (3) \$29/PP

Caprese: basil, heirloom tomato,

Shroom: truffle mushroom, herbs, roasted garlic

Veggie: green peppers, spinach, zucchini, basil pesto

Italian: spicy capicola, green olives, 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

Main Course

Fora Bowls (Choose two)

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

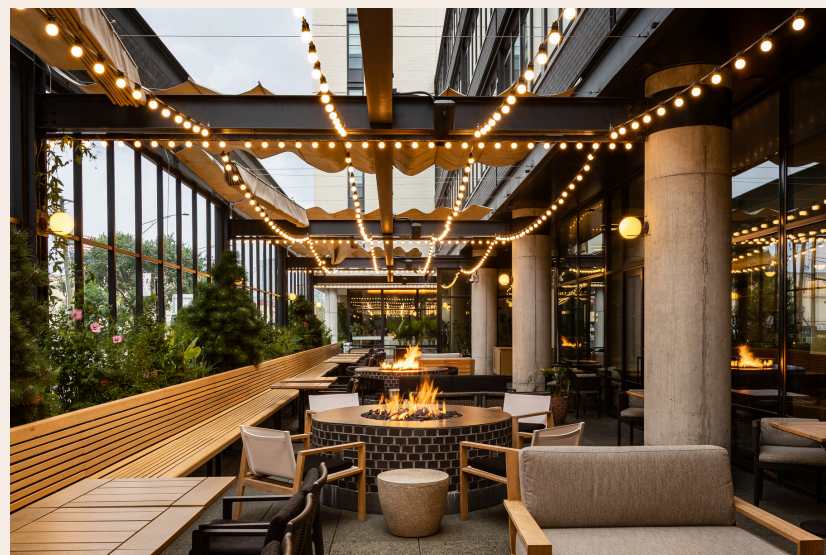
+ farro, seasonal roasted vegetables, citrus cream

+ 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)

12oz ribeye, bordelaise, herb 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

12oz ribeye, bordelaise, herb butter

Chef's Seasonal Desert



Bar packages

Entire group
guarentee + two hour
minimum required

STANDARD

\$20pp per hour

SPIRITS

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

WINE

Brut Sparkling
Full White
Light Red

BEER

Lager
N/A Lager
Seltzer
IPA

PREMIUM

\$30/pp per hour

SPIRITS

Ketel One Vodka
Tanqueray Gin
Bacardi Year Rum
Milagro Tequila
Los Vecinos Mezcal
Buffalo Trace
Bourbon
Sazerac Rye Whiskey
Johnnie Walker Black
Hennessy VS Cognac

WINE

Brut Sparkling
Light & Full White
Light & Full Red

BEER

Lager
N/A Lager
Seltzer
IPA
N/A Beer

LUXURY

\$50/pp per hour

SPIRITS

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Mijenta Reposado Tequila
Del Maguey Vida Mezcal
Woodford Reserve Bourbon
Woodford Reserve Rye
Balvenie 12 Year Single Malt
Scotch
Hennessy VSOP Cognac

WINE

Brut Sparkling
Light & Full
White
Light & Full Red
Still Rose

BEER

Lager
N/A Lager
Seltzer
IPA
Cider
Sour



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.