



FORA  
PRIVATE EVENTS



# FLOOR PLAN

DINING LOUNGE | 25+ GUESTS

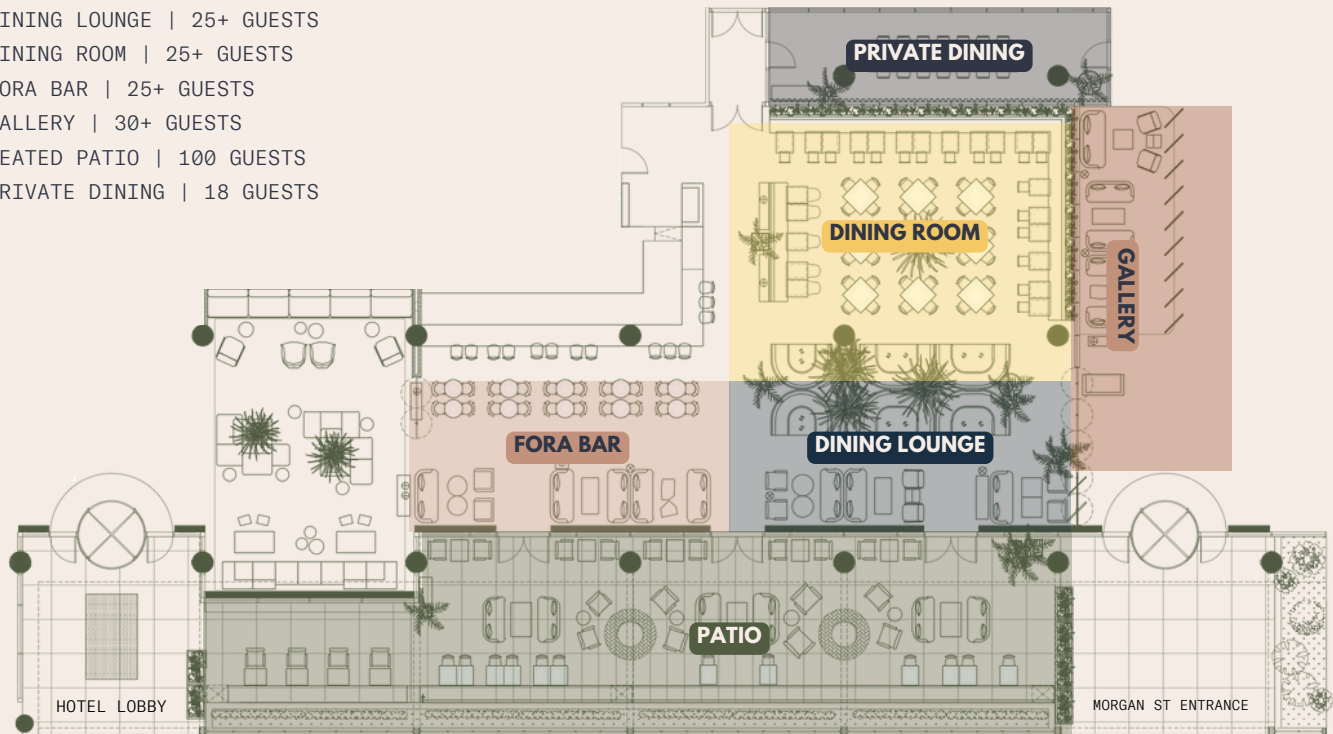
DINING ROOM | 25+ GUESTS

FORA BAR | 25+ GUESTS

GALLERY | 30+ GUESTS

HEATED PATIO | 100 GUESTS

PRIVATE DINING | 18 GUESTS



311 N MORGAN ST., CHICAGO IL 60607

FORACHICAGO.COM





# Passed

Items priced per dozen, buffet style on request

Smash Slider 110  
mac sauce, pickle, american cheese

Ahi Tuna Tostada 110  
avocado crema, chili crisp, radish

Spicy Shrimp Skewer 114  
herb aioli

Fried Chicken Slider 105  
chili bbq, pickled jalapeno

Falafel (v) 80  
spicy tahini sauce

Brisket Empanada 98  
peppadew pepper puree, olive chermoula

Moroccan Chicken Skewer 105  
golden pepper puree, olive chermoula

Mini Cheesecake Bites 85  
graham cracker crust

Mini Churros 85  
cinnamon sugar, vanilla



# Stationed

## Charcuterie, Hummus, & Dips

\$29pp

Artisan Cheeses & Cured Meats  
Dried Fruits & Assorted Nuts  
Garden Vegetables  
Pepita Romesco, Guacamole, Poblano Hummus  
Pita, Tortilla Chips, & Baguettes

## Sliders / Select Three (3)

\$36/pp

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

\$29/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)

\$36/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

39/pp

Courses served family or buffet style

## STARTER

select one (1)

### Garden Salad

american cheese, mac sauce, lettuce, tomato, onion  
Fora Smash Burger

### Caesar Salad

baby kale, romaine, avocado, pumpkin seed tortilla

## MAIN

select two\* (2)

### Fora Smash Burger

american cheese, mac sauce, lettuce, tomato, onion

### Fried Chicken Sandwich

roasted chili bbq sauce pickled jalapeno, slaw

### Seasonal Veggie Wrap

quinoa, pickled red cabbage, avocado-pea hummus  
spinach wrap

### Quinoa Bowl\*

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

### Brown Rice Bowl\*

charred broccoli & cauliflower, lemongrass coconut  
butter

### \*PROTEIN ADD ONS (CHOOSE ONE)

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

## DESSERT

select one (1)

### Chef's Selection

seasonal sweets

### Tiramisu Cake

dark cocoa, coffee mascarpone

### Seasonal Ice Cream

sub for sorbet (no charge)





# Dinner

85/pp

Courses served family or buffet style

## STARTER

select two (2)

### Burrata

arugula pesto, pear, roasted red pepper, pistachio

### Caesar Salad

baby kale, romaine, avocado, pumpkin seed tortilla

### Ahi Tuna Tartare

arugula pesto, pear, roasted red pepper, pistachio

### Focaccia

olive oil, truffle honey, whipped ricotta

## MAIN

select two\* (2)

### Seared Salmon

carrot puree, broccolini, fingerling potatoes

### Roasted Chicken

sea salt fingerling, brussel sprouts, lemon, pan jus

### Penne a la Vodka

creamy roasted tomato sauce, burrata

### Steak Frites (+12/pp)

12oz ribeye, bordelaise, herb butter

## DESSERT

select one (1)

### Guava Cheesecake

graham cracker, shortbread

### Tiramisu Cake

dark cocoa, coffee mascarpone

### Seasonal Ice Cream

sub for sorbet (no charge)

#### \*OPTIONAL ADD ONS:

Broccolini +5pp/ Fries +7pp / Carrots +6pp





# 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: [1.5] Hours

Package Receptions (Tray Pass and Stationery): [1.5] 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 satellite bars. One (1) Bartender required per 75 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 14 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 14 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.