

the
-emily
hotel

EVENT MENUS

BREAKFAST

ALL BREAKFASTS INCLUDE FRESH SQUEEZED JUICES orange, grapefruit

STUMPTOWN COFFEE

RISHI TEAS

CONTINENTAL BUFFET 42/person

FRESH BAKED

breakfast breads, pastries, assorted doughnuts
gluten free available +2

ASSORTED ORGANIC YOGURT

seasonal jam, housemade granola, toasted almonds

WHOLE FRESH FRUIT

AMERICAN BREAKFAST BUFFET 54/person

FRESH BAKED

breakfast breads, pastries, assorted doughnuts
gluten free available +2

JUNIPER CURED SALMON

cucumber, capers, hard boiled eggs, lemon

ASSORTED BAGELS

veggie and plain cream cheese, whipped butter, herbed goat cheese

ASSORTED ORGANIC YOGURT

seasonal jam, housemade granola, toasted almonds

FRESH SLICED FRUIT

SCRAMBLED FARM EGGS

TWICE COOKED BREAKFAST POTATO

choose two: Beeler's bacon, pork sausage links, turkey sausage links

BREAKFAST ADD-ONS

CHEF'S OMELETTE STATON +18/person

**Chef fee 175 for 2 hours*

roasted mushrooms, tomato confit, green onions, roasted peppers
aged cheddar, mozzarella, onion confit, super greens, Berkshire ham

BREAKFAST SANDWICHES +13/each

served on english muffin or sesame brioche
Berkshire ham, egg, cheddar cheese, turkey sausage, egg
american cheese, seasonal vegetable, pepperjack cheese

SIDES

scrambled farm eggs +7/person

hard boiled eggs +42/dozen

choice of Beeler's bacon, pork sausage links or turkey sausage links +11/person

assorted bagels, butter & cream cheese +10/person

steel cut oatmeal, cinnamon roasted apples, toasted pecans, butter +10/each

avocado toast, multigrain bread, radish +12/each

gluten free and vegan available

Pricing subject to a 20% service fee, 5% taxable administrative fee and 11.75% Tax on all food & beverage.
Function Room Tax is 5.5%. Soft drinks are subject to an additional 3% City of Chicago tax.
All taxes & fees are subject to change. Food Displays are for 60 minutes of service.
Chef attendant fees may also apply. Menus and prices are subject to change.



LUNCH

PICNIC IN THE PARK 54/person

INCLUDES GREAT LAKES KETTLE CHIPS & FRESH WHOLE FRUIT

SANDWICHES - CHOOSE 3

SMOKED TURKEY BREAST

toasted pretzel bread, bacon aioli, baby romaine

GRILLED MUSHROOM [veg]

wholegrain bread, spinach artichoke goat cheese

PASTRAMI RUEBEN

marble rye, house kraut, Russian dressing

SEAFOOD SALAD

new england roll, shrimp, bluecrab, crayfish

FRIED CHICKEN

brioche bun, herb buttermilk

BERKSHIRE HAM

sourdough, smoked gouda, dill pickles, garlic aioli

COOKIES & BARS - CHOOSE 2

CHOCOLATE PECAN BROWNIES

WHITE CHOCOLATE BLONDIES

CHOCOLATE CHIP COOKIES WITH SEA SALT

OATMEAL RAISIN COOKIES

WHITE CHOCOLATE MACADAMIA WITH CRANBERRIES

GLUTEN FREE SUGAR COOKIE +2

SALADS - CHOOSE 2

KALE CAESAR SALAD [gf] [v]

little gem romaine, crispy chickpeas

ROASTED CAULIFLOWER [gf] [v]

farro, feta, pickled relish

FRESH SOFT MOZZARELLA [veg]

seasonal preparation

CLASSIC WEDGE

hard boiled egg, bacon, lardon, blue cheese

POPPY SEED WALDORF [gf] [v]

walnut, root vegetables, seasonal fruit

creamy poppy seed dressing

ADD A PROTEIN

herb roasted chicken breast +8/person

grilled wagyu flank steak +14/person

pan roasted salmon +11/person

marinated gulf shrimp +14/person

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LUNCH

FAMILY STYLE OR BUFFET LUNCH 68/person

INCLUDES ASSORTED SODA, ICED TEA, WATER, STUMPTOWN COFFEE & RISHI TEAS

STARTERS - CHOOSE 2

SEASONAL GREEN SALAD [gf] [v]
radish, cucumber, mighty vine tomatoes
creamy sherry vinaigrette

KALE CAESAR SALAD [gf] [v]
little gem romaine, crispy chickpeas

FRESH SOFT MOZZARELLA [veg]
seasonal preparation

CLASSIC WEDGE
hard boiled egg, bacon, lardon, blue cheese

POPPY SEED WALDORF [gf] [v]
walnut, root vegetables, seasonal fruit
creamy poppy seed dressing

AVOCADO TOAST [v]
radish, yuzu
seasonal soup selections available upon request

COOKIES & BARS - CHOOSE 2

CHOCOLATE PECAN BROWNIES

WHITE CHOCOLATE BLONDIES

CHOCOLATE CHIP COOKIES WITH SEA SALT

OATMEAL RAISIN COOKIES

WHITE CHOCOLATE MACADAMIA WITH CRANBERRIES

GLUTEN FREE SUGAR COOKIE +1

LUNCH ENTRÉES - CHOOSE 2

MUSHROOM MARSALA
grilled chicken

SEARED SALMON VESUVIO
fingerling potatoes, apollini onion

SEASONAL RISOTTO [gf] [v]
roasted seasonal vegetables

TRUFFLE MAC & CHEESE [veg]
rigatoni, pecorino, black pepper

GRILLED WAGYU FLANK STEAK +12
grilled escarole, roasted cherry tomatoes
caesar dressing [prepared medium]

GULF SHRIMP +12
couscous, piperade, pinenuts

STRIP STEAK +18
frites, compound butter [prepared medium]

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DINNER

FAMILY STYLE OR PLATED 90/person

INCLUDES ASSORTED SODA, ICED TEA, WATER, STUMPTOWN COFFEE & RISHI TEAS
BREAD SERVICE AVAILABLE UPON REQUEST

STARTERS - CHOOSE 2

KALE CAESAR SALAD [gf] [v]
little gem romaine, crispy chickpeas

SIMPLE GREEN SALAD [veg]
local lettuces, mighty vine tomatoes, radish
cucumber, creamy sherry vinaigrette

WARM GRILLED CARROTS [gf] [v]
grain salad, yuzu, cashews

ROASTED BEETS [veg]
radicchio, blue cheese vinaigrette

FRESH SOFT MOZZARELLA [veg]

GULF SHRIMP DEJONGHE +12
sherry garlic butter
seasonal soup selections available upon request

ENTRÉES - CHOOSE 2

GRILLED SWORDFISH
saffron rice, salsa verde

ROASTED CHICKEN BREAST
ragu of leg, mushroom, polenta

SEASONAL RISOTTO [gf] [v]
roasted seasonal vegetables

PAN ROASTED SALMON
white beans, bouillabaisse broth, rouille

BRAISED SHORT RIBS
soft whipped potatoes, seasonal vegetables

6oz FILET MIGNON +22
potato gratin, sauce bearnaise [prepared medium]

14oz BONELESS RIBEYE +26
red wine jus [prepared medium]

BERKSHIRE PORK CHOP +14
baby kale, cherry jus

SEARED SEA SCALLOPS +22
artichoke barigoule, basil

MIDCOURSE ADD-ONS

CAVATELLI +18
pork ragu

GNUDI +18
seasonal vegetables

GEMELLI +22
shrimp

DESSERTS - CHOOSE 1 +14/PERSON

CHEESECAKE
seasonal jam, berry sorbet

CHOCOLATE TARTE
candied pecan, whipped white chocolate

BUTTER CAKE
lemon vanilla ice cream, caramel
**gluten free and vegan available*

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BREAKS

MORNING 34/person

ASSORTED ORGANIC YOGURT

WHOLE FRESH FRUIT

FRESH BERRIES

dried fruit, dark chocolate chips

NUTS & SEEDS

mixed + salted

HARVEST JUICERY

seasonal selection

CHICAGO BREAK 36/person

BUILD YOUR OWN CHICAGO DOG

vienna beef pups, mighty vine tomatoes, diced white onion
local pickles, yellow mustard, sport peppers, celery salt

FLAVORED POPCORN - CHOOSE 1

lemon, herb + garlic [v], salt + vinegar
sour cream + cheddar, ranch

CRUDITE 25/person

SEASONAL VEGETABLES + OUR FAVOURITE ACCOUTREMENTS

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ALL DAY MEETING PACKAGE 135/person

INCLUDES UNLIMITED WATER, COFFEE, TEA, SODA, JUICES
CONTINENTAL BREAKFAST, PICNIC IN THE PARK LUNCH
CHOICE OF AM + PM SNACK

AM BREAK

PACKAGE 1

FRESH BERRIES
dark chocolate chips

WHOLE FRUIT
cuties, apples, pears

NUTS & SEEDS

ASSORTED ORGANIC YOGURT

HARVEST JUICERY
seasonal selection

PACKAGE 2

SELECTION OF FRESH BAKED COOKIES

SLICED FRUIT

HARVEST JUICERY
seasonal selection

PM BREAK

PACKAGE 1

FLAVORED POPCORN - CHOOSE 2
lemon, herb + garlic [v], salt + vinegar
sour cream + cheddar, ranch

PACKAGE 2

BUILD YOUR OWN CHICAGO DOG
vienna beef pups, mighty vine tomatoes, diced white onion
local pickles, yellow mustard, sport peppers, celery salt

PACKAGE 3

CRUDITE
seasonal vegetables + our favorite accoutrements

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RECEPTION

HORS D'OEUVRES priced per piece

WE KINDLY ASK FOR A 10 PIECE MINIMUM ORDER PER HORS D'OEUVRE

COLD

JUMBO GULF SHRIMP [gf] 10
horseradish cocktail sauce

CEVICHE 10
white fish, green plantain, avocado

WAYGU BEEF TARTARE [gf] 12
bearnaise aioli, house potato chip

SEASONAL BRUSCHETTA [veg] 7

CHICKEN LIVER TOAST 7
rye, mustard

BURRATA TOAST [veg] 8
roasted beets, cherry jam

HOT

HOUSE SLIDER 9
spicy thousand island, american cheese, sesame seed buns

SEASONAL TART 8

GOUGERES WITH MORNAY [veg] 7
cheese filled puff

POTATO SKIN [gf] 8
bacon, sour cream, chive

MISO PORK BELLY 9
wild rice

KING CRAB FRITTERS 12
remoulade sauce

DISPLAY STATIONS

CHEESE & CHARCUTERIE 46/person
both meat + cheese

ASSORTED ANTIPASTI 29/person
local + house charcuterie, pickled vegetables

MIDWESTERN ARTISANAL & IMPORTED CHEESES 24/person
jam, honey, marinated olives, toast, assorted crackers

SEAFOOD 78/person

CHILLED SHRIMP & OYSTERS ON THE HALF SHELL
cocktail sauce, tabasco, mignonette

CRAB COCKTAIL
crème fraîche, lime

CHARRED OCTOPUS SALAD

SEARED DICED TUNA
soy glaze, sesame

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RECEPTION

CHEF ATTENDED STATIONS

**Chef fee 175 for 2 hours*

CARVING STATION (MIN 25 GUESTS)

WAGYU TRI TIP 28/person
avocado salsa verde, warm corn tortillas

SMOKED BERKSHIRE PORK 22/person
pineapple bbq, cornmeal biscuits

ROASTED TURKEY BREAST 22/person
herb aioli, soft rolls

WHOLE ROASTED BEEF TENDERLOIN 36/person
horseradish cream, toasted garlic bread

GRILLED CHEESE 19/person
cheddar cheese, sourdough
tomato bacon jam on the side

TRUFFLE GRUYERE & DARK RYE
whole grain mustard dipping sauce

BUILD YOUR OWN CHICAGO DOG 16/person

vienna beef pups, mighty vine tomatoes, diced white onion, local pickles
yellow mustard, sport peppers, celery salt

CRUDITE 25/person

seasonal vegetables + our favorite accoutrements

CHICAGO TEX MEX 24/person

CHARRED PEPPER QUESADILLAS
guacamole, salsa verde, salsa macha
marinated onions, sour cream

ADD A PROTEIN +12
guajillo braised pork
chipotle braised chicken
modelo marinated + grilled steak

SWEETS 18/person

COOKIES
assorted

BLONDIES/BROWNIES

SEASONAL TARTS

MINI CUPCAKES
chocolate + vanilla

MINI CHEESECAKES
seasonal compote

TRUFFLES
salted caramel

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BAR PACKAGES

SPIRITS

TIER ONE 16/each

Brovo Vodka
 City of London Gin
 Bacardi White Rum
 Campo Azul Tequila
 Jim Beam Bourbon
 Famous Grouse Scotch

TIER TWO 18/each

Brovo Vodka
 Beehive Gin
 Bacardi Rum
 Campo Azul Tequila
 Rittenhouse Bourbon
 Bank Note Scotch

TIER THREE 20/each

Ketel One Vodka
 Casamigos Tequila
 Plantation 3 Star Rum
 Maker's Mark Bourbon
 Old Overholt Rye
 Glenlivet 12 year Scotch

BEER

TIER ONE 8/each

Old Style
 Miller Lite
 Capital Amber Ale

TIER TWO 10/each

Ironica IPA
 Capital Amber Ale
 Yardwork Kolsch
 Miller Lite

TIER THREE 12/each

Ironica IPA
 Pedestrian Cider
 Miaou Belgian Wheat
 Capital Amber Ale

WINE

TIER ONE 12/each

Cava
 Pinot Gris
 Cabernet Sauvignon

TIER TWO 14/each

Cava
 Rose
 Chardonnay
 Pinot Gris
 Pinot Noir
 Cabernet Sauvignon

TIER THREE 16/each

Cava
 Rose
 Sparkling Rose
 Chardonnay
 Reisling
 Cabernet Sauvignon
 Pinot Noir

SPIRITS PER PERSON by the hour

INCLUDES TWO BEERS & TWO WINES

1 Hour	2 Hours	3 Hours	4 Hours
tier one 38	tier one 48	tier one 58	tier one 68
tier two 45	tier two 57	tier two 69	tier two 81
tier three 53	tier three 67	tier three 81	tier three 95

HOSTED BEER & WINE by the hour

1 Hour	2 Hours	3 Hours	4 Hours
tier one 21	tier one 33	tier one 39	tier one 45
tier two 25	tier two 37	tier two 43	tier two 49
tier three 29	tier three 41	tier three 47	tier three 53

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