

the
emily
hotel

EVENT MENU

CONTINENTAL BREAKFAST

INCLUDES FRESH ORANGE, GRAPEFRUIT & CRANBERRY JUICE

COFFEE/DECAF & RISHI TEAS

TRADITIONAL CONTINENTAL 46/person

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES

sweet butter, assorted house made preserves

gluten free available +2

SEASONAL FRESH FRUITS + BERRIES

WEST LOOP SUNRISE CONTINENTAL 52/person

YOGURT + HOUSEMADE GRANOLA

SEASONAL FRESH FRUITS + BERRIES

STEEL CUT OATMEAL

golden raisins, local honey, house made preserves, cinnamon sugar

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES

sweet butter, assorted house made preserves

BREAKFAST ENHANCEMENTS

FARM + HEARTH - CAGE FREE EGGS BREAKFAST SANDWICH 14/person (select one):

CHICKEN CHORIZO: peppers, onions, chihuahua, wheat tortilla

SMOKED BACON: tomato jam, cheddar, croissant

GARDEN: spinach, tomato, smoked mozzarella, country bread

FROM THE GRIDDLE 14/person (select one):

includes sweet butter and citrus maple syrup

BRIOCHE FRENCH TOAST: mandarin-vanilla compote

COUNTRY FRENCH TOAST: berries, house made preserves

BUTTERMILK PANCAKES: butter, seasonal house made preserves, berries

OMELET STATION 21/person

chef attendant fee: + \$175

Includes cage free eggs, egg whites, egg white substitutes

ham, bacon, onion, peppers, mushrooms, spinach, tomato, cheddar, swiss, salsa verde, pico de gallo

SIDES

scrambled farm eggs +9/person

hard boiled eggs +42/dozen

choice of smoked 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 +12/each

avocado toast, multigrain bread, radish +14/each

overnight oats +12/each

gluten free and vegan available

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BREAKFAST BUFFETS

INCLUDES FRESH ORANGE, GRAPEFRUIT & CRANBERRY JUICE
COFFEE/DECAF & RISHI TEAS

THE CLASSIC 54/person

SEASONAL FRESH FRUITS + BERRIES

CAGE FREE SCRAMBLED EGGS

SMOKED BACON

ROASTED RED BLISS POTATOES
onions, peppers, herbs

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES
sweet butter, assorted house made preserves

GRIDDLED & GOLDEN 56/person

YOGURT + HOUSEMADE GRANOLA

BRIOCHE FRENCH TOAST
seasonal fruit compote, citrus-maple syrup

CAGE FREE SCRAMBLED EGGS

SMOKED BACON

SEASONAL FRESH FRUITS + BERRIES

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES
sweet butter, assorted house made preserves

SOUTHERN CHARM 56/person

CITRUS FRUIT COCKTAIL
vanilla-bourbon syrup, mint

BANANAS FOSTER YOGURT PARFAIT
pecan streusel

BISCUIT 'N SAUSAGE GRAVY

CAGE FREE SCRAMBLED EGGS

CAJUN HOME FRIES

SMOKED BACON

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES
sweet butter, assorted house made preserves

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LUNCH BUFFET

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

GARDEN GREENS [veg]

shaved seasonal vegetables, green goddess ranch

BRUSSEL SPROUTS SALAD [veg]

cranberry, dates, feta, radicchio, fresh herbs, sesame seed, butternut squash tahini-lemon

ADD A PROTEIN

herb roasted chicken breast +8/person

grilled flank steak +16/person

pan roasted salmon +14/person

marinated gulf shrimp +14/person

BUILD YOUR OWN DELI 66/person

DELI MEATS

roasted turkey, rare roast beef, smoked ham

DELI CHEESES

baby swiss, cheddar, harvarti

HOUSEMADE SALADS

traditional egg salad, tuna salad or chicken salad

ACCOMPANIMENTS

crisp lettuce leaves, vine ripe tomatoes, icebox pickles, mayo, dijon

basil pesto aioli, assorted artisan sandwich breads, kettle chips

BAKE SHOP

cookies and dark chocolate brownies

MORGAN STREET 70/person

CHIPOTLE CHICKEN PANINI

charred red onion and peppers, cheddar, artisan bread

TURKEY MELT

pepperjack cheese, roasted pepper, spinach, country baguette

SEASONAL VEGETABLE WRAP

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

RARE ROAST BEEF

smoked cheddar, arugula, caramelized onion aioli, pretzel bun

BAKE SHOP

cookies & dark chocolate brownies

MEXICAN BUFFET 78/person

INCLUDES CHIPS & GUACAMOLE, MEXICAN RICE, POBLANO BRAISED BLACK BEANS

TORTILLA SOUP

crispy tortillas, romaine salad, radish, cucumber, jicama, queso fresco, ancho-ranch dressing

QUINOA AND RED BEAN SALAD

tomatoes, roasted corn, pickled onion, cilantro-lime vinaigrette

TACOS

corn and flour tortillas, smoked pulled chicken, roasted red peppers, charred onions

FLANK STEAK ASADA

tomato pico de gallo

CHURROS

chocolate sauce

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LUNCH BUFFET

MANGIARE 76/person

SOUP OF FAGIOLI

pancetta, cannellini beans

SHRIMP AND ORZO PASTA SALAD

arugula, sundried tomatoes, parmesan cheese, red wine vinaigrette

KALE CAESAR SALAD [gf] [v]

little gem romaine, crispy chickpeas

SEARED SALMON

quinoa, farro, wilted swiss chard, cauliflower, smoked tomato vinaigrette

ROASTED CITRUS CHICKEN

wilted baby spinach, sweet potato puree, balsamic reduction

RICOTTA CREAM CANNOLI

FRANGELICO TIRAMISU

TAYLOR STREET 68/person

CHEF'S SEASONAL SOUP

CAESAR SALAD

olive oil croutons, shaved parmesan cheese, classic caesar dressing

CHICAGO FENNEL SALAD

mandarin oranges, red onions, mint, olive oil, red wine vinaigrette

DEEP DISH PIZZA

cheese and sausage pizzas

CHICAGO HOT DOGS

mustard, green relish, onions, tomatoes, pickles, celery salt, sport peppers

ITALIAN BEEF SANDWICHES

giardiniera, sweet onions

ASSORTED CHEESECAKES

PICNIC IN THE PARK 68/person

SANDWICHES - CHOOSE 3

add an additional sandwich +14/person

SMOKED TURKEY BREAST

toasted pretzel bread, bacon aioli, baby romaine

GRILLED MUSHROOM [veg]

wholegrain bread, spinach artichoke goat cheese

FRIED CHICKEN

brioche bun, herb buttermilk

BERKSHIRE HAM

sourdough, smoked gouda, dill pickles, garlic aioli

MEDITERRANEAN GRILLED CHICKEN SANDWICH

feta-cucumber, tomato, lemon-garlic aioli, sourdough, romaine

SEASONAL VEGETABLE WRAP [veg]

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

PROSCIUTTO

sourdough, fresh mozzarella, dill pickles, garlic aioli

BAKE SHOP

cookies & dark chocolate brownies

gluten free bread available

add an extra sandwich +14/person

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TO GO BOX LUNCH 60/person

INCLUDES WHOLE FRUIT, CHIPS, & BOTTLED WATER

SALAD - CHOOSE 1

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

ROASTED CAULIFLOWER [gf] [v]
farro, feta, pickled relish

FRESH SOFT MOZZARELLA [veg]
seasonal preparation

GARDEN GREENS [veg]
shaved seasonal vegetables, green goddess ranch

BRUSSEL SPROUTS SALAD [veg]
cranberry, dates, feta, radicchio, fresh herbs, sesame seed, butternut squash, tahini-lemon

ADD A PROTEIN
herb roasted chicken breast +8/person
grilled flank steak +16/person
pan roasted salmon +14/person
marinated gulf shrimp +14/person

SANDWICH OR ENTRÉE SALAD - CHOOSE UP TO 3 [ONE PER GUEST]

ROASTED CHICKEN
red cabbage slaw, Havarti, sweet chili aioli, ciabatta

RARE ROAST BEEF
smoked cheddar, arugula, caramelized onion aioli, pretzel bun

SEASONAL VEGETABLE WRAP
quinoa, pickled red cabbage, avocado-pea hummus, spinach wrap

OVEN ROASTED TURKEY
smoked tomato jam, arugula, baby Swiss, Tuscan roll

SMOKED BEECHWOOD HAM
cheddar, crisp apple, beer mustard, dark wheat baguette

CHICKEN ASADA COBB SALAD
jicama, cucumber, roasted corn, avocado, radish, queso fresco, ancho ranch

SESAME SALMON
buckwheat noodles, sesame vegetables, plum vinaigrette

QUINOA BOWL
grilled shrimp, charred tomatoes, roasted zucchini and squash, citrus

DESSERTS - CHOOSE 1

CHOCOLATE BROWNIES

WHITE CHOCOLATE BLONDIES

CHOCOLATE CHIP COOKIES WITH SEA SALT

OATMEAL RAISIN COOKIES

WHITE CHOCOLATE MACADAMIA WITH CRANBERRIES

GLUTEN FREE SUGAR COOKIE +2/person

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LUNCH

PLATED LUNCH 68/person

INCLUDES ASSORTED BREAD BASKET & BUTTER, ICED TEA, WATER, COFFEE & RISHI TEAS

STARTERS - CHOOSE 1

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

ROASTED CAULIFLOWER [gf] [v]

farro, feta, pickled relish

BRUSSEL SPROUTS SALAD [veg]

cranberry, dates, feta, radicchio, fresh herbs, sesame seed, butternut squash, tahini-lemon

DESSERTS- CHOOSE 1

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

ENTREES - CHOOSE 1

CHICKEN MARSALA

mushroom, french beans

MEDITERRANEAN CHICKEN

artichoke, tomato, spinach

SEASONAL RISOTTO [gf] [v]

roasted seasonal vegetables

CAVATELLI [veg]

sausage, broccolini, arugula, toasted parmesan cream

SEARED SALMON

quinoa, farro, wilted swiss chard, cauliflower, smoked tomato vinaigrette

GRILLED FLANK STEAK

medium, grilled escarole, roasted cherry tomatoes, caesar dressing

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ALL DAY

ALL DAY MEETING PACKAGE 160/person

INCLUDES FRESH ORANGE, GRAPEFRUIT & CRANBERRY JUICE
COFFEE/DECAF. RISHI TEAS & ASSORTED SODAS

TRADITIONAL CONTINENTAL

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES
sweet butter, assorted house made preserves
gluten free available +2
SEASONAL FRESH FRUITS + BERRIES

AM BREAK CHOOSE 1

RISE AND SHINE

fresh berries, whole fruit, nuts & seeds, assorted organic yogurt, assorted smoothies

SWEET BEGINNINGS

chef's selection of fresh baked cookies, sliced fruit, assorted smoothies

PINIC IN THE PARK

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

GARDEN GREENS [veg]

shaved seasonal vegetables, green goddess ranch

BRUSSEL SPROUTS SALAD [veg]

cranberry, dates, feta, radicchio, fresh herbs, sesame seed, butternut squash, tahini-lemon

ADD A PROTEIN

herb roasted chicken breast +8/person
grilled flank steak +16/person
pan roasted salmon +14/person
marinated gulf shrimp +14/person

SANDWICHES - CHOOSE 3

add an additional sandwich +14/person

SMOKED TURKEY BREAST

toasted pretzel bread, bacon aioli, baby romaine

GRILLED MUSHROOM [veg]

wholegrain bread, spinach artichoke goat cheese

FRIED CHICKEN

brioche bun, herb buttermilk

BERKSHIRE HAM

sourdough, smoked gouda, dill pickles, garlic aioli

MEDITERRANEAN GRILLED CHICKEN SANDWICH

feta-cucumber, tomato, lemon-garlic aioli, sourdough, romaine

SEASONAL VEGETABLE WRAP [veg]

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

PROSCIUTTO

sourdough, fresh mozzarella, dill pickles, garlic aioli

BAKE SHOP

cookies & dark chocolate brownies

gluten free bread available

add an extra sandwich +14/person

PM BREAK CHOOSE 1

BUILD YOUR OWN CHICAGO DOG

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

CRUDITÉ

seasonal fresh vegetables & our favorite accoutrements

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BREAKS

HEALTHWISE 25/person

protein bar, roasted red pepper hummus, kale-yogurt dip, whole grain pita chips, sesame sticks, fresh fruit smoothie shooters

SWEET & SALTY 29/person

BUILD YOUR OWN TRAIL MIX: roasted cashews, almonds, peanuts, walnuts, dried cranberries, blueberries, golden raisins, dried apricots, coconut granola, mini m&ms, pretzels

NACHO BAR 24/person

adobo chicken carnitas, green onion, diced tomatoes, jalapenos, sour cream, black olives, molten cheese sauce, salsa, guacamole
churros with strawberry compote and chocolate sauce

SAY CHEESE 26/person

chef's selection of domestic cheeses, hummus, spicy za'atar, assorted olives, seasonal jam, grapes, artisan baguette, crackers, pitas

RISE AND SHINE 25/person

fresh berries, whole fruit, nuts & seeds, assorted organic yogurt, assorted smoothies

SWEET BEGINNINGS 25/person

chef's selection of fresh baked cookies, sliced fruit, assorted smoothies

BUILD YOUR OWN CHICAGO DOG 26/person

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

CRUDITÉ 24/person

seasonal fresh vegetables & our favorite accoutrements

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RECEPTION

HORS D'OEUVRES priced per piece

COLD

SMOKED SALMON 9/piece
german ryes, creme fraiche, caviar

BRISKET EMPANADA 8/piece
peppadew chimichurri, micro cilantro

HARISSA AHI TUNA 11/piece
avocado creme, orange peel, black sesame cone

SESAME BEEF TENDERLOIN 9/piece
edamame puree, pickled fresno, rice cracker

NDUJA-RICOTTA CROSTINI 9/piece
lemon-artichoke confit, baby parsley

GREEK CHICKEN SALAD 9/piece
cucumber yogurt, kalamata olive preserve, lemon, phyllo

MINI LOBSTER ROLLS 15/piece
tarragon-corn remoulade

POTATO LATKE 9/piece
smoked apple, candied beet, sour cream, chives

TOGARASHI DEVEILED EGG 9/piece
marinated cucumber, toasted sesame

HOT

BEEF SLIDER 9/piece
icebox pickle, smoked ketchup, aged cheddar

MOROCCAN CHICKEN SKEWER 9/piece
golden pepper puree, olive-hermoula

PORK BELLY 9/piece
mango, rum-guava bbq

SESAME VEGETABLE RATATOUILLE 9/piece
wasabi rice cracker
BRIOCHE GRILLED CHEESE + TOMATO SOUP 9/piece

CHICKEN POT STICKER 9/piece
sweet chili glaze, toasted sesame

BEEF CHURRASCO 9/piece
chimichurri aioli

GUAJILLO-SWEET POTATO TACOS 9/piece
black bean and corn pico de gallo

POLENTA FRIES 9/piece
black garlic aioli, pecorino

CRAB CAKE 9/piece
calabrian pepper remoulade

ENGLISH PEA SAMOSA 9/piece
lime pickle, tamarind glaze

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RECEPTION STATIONS

HOT

FIRE ROASTED FLATBREADS 25/person (select three):

CAPRESE: basil, heirloom tomato

TRUFFLE MUSHROOM: herbs, roasted garlic

VEGGIE: roasted green peppers, spinach, zucchini, basil pesto

SPICY CAPICOLA: green olives, caramelized onions

ROASTED CHICKEN: roasted corn, peppers, cilantro, smoky bbq

FARMER'S STYLE: pepperoni, sausage, ham

MACARONI AND CHEESE BAR 30/ person

beer ipa, cheddar, rotini pasta and smoked gouda cavatappi, applewood bacon, andouille sausage, barbecue brisket, roasted chicken, baby shrimp green onions, peas, tomatoes, jalapenos, wild mushrooms, corn, parmesan cheese, blue cheese

SLIDER BAR 36/person (select three):

CLASSIC BURGER: aged cheddar, smoked ketchup, icebox pickle, bun

SMOKED PULLED PORK: red cabbage slaw, home-style bun

GARDEN VEGETABLE SLIDER: sweet corn and green onion cream cheese, wheat bun

FRIED CHICKEN AND BISCUIT: pickle, sriracha-honey aioli

BLACKENED SALMON: mango-citrus slaw, hawaiian roll

BARBECUE BRISKET: pickle cabbage, corn dusted bun

TACO BAR 36/person

hard and soft-shell torillas, guacamole, pickled onions, cabbage slaw, limes, cholula,

queso fresco, cilantro-onions, lime crema

PROTEINS (choose two): corona battered whitefish, smoked pulled chicken, barbacoa

beef, flank steak asada, carnitas

SALSA (choose two): guajillo salsa, tomatillo salsa, charred tomato, arbol salsa, poblano

salsa, habanero salsa

PICO DE GALLO (choose two): pineapple-jicama, tomato, mango-cucumber,

poblano-hominy, black beans, corn

WHEN IN ROME 33/person (select two):

FOUR CHEESE RAVIOLI: wild mushrooms, leeks, spinach, truffle cream

ORECCHIETTE: baby shrimp, sweet corn, piquillo peppers, parsley olive oil

FUSILLI: short rib bolognese, heirloom carrots, onions, charred tomatoes

TOMATO FOCACCIA: garlic oil, parmesan, crushed red peppers

COLD

GARDEN VEGETABLE CRUDITÉ 22/ person

seasonal fresh vegetables, herb ranch & garlic hummus

BIG CHEESE 375/ board (serves 25)

chef's selection of three imported and local cheeses, house pickled vegetables, grain mustard, house made preserves, grapes, dried fruits, local honey, artisan grilled bakery breads

AGE CURED + SMOKED MEATS 395/ board (serves 25)

chef's selection of local charcuterie, house pickled vegetables, grain mustard, house made preserves, grapes, dried fruit and local honey, artisan grilled bakery breads

CHEF ATTENDED STATIONS

chef attendant fee 175/chef

STIR FRY 65/person

marinated chicken, beef, shrimp, tofu, baby corn, carrots, broccoli, red peppers, onions, cauliflower, cabbage, sprouts, pineapple, mango, oranges, sesame seeds, peanuts, cashews, crunchy noodles, jasmine rice, chinese egg noodles, coconut red curry broth, kung pao sauce, citrus stir fry sauce, peanut sauce, cucumber, red onion and mint salad, vegetable egg rolls, sweet chili

PAELLA STATION 65/person

saffron paella rice, sofrito broth peas, tomatoes, mushrooms, red pepper, green bean, onion, shrimp, mussels, chicken, spanish chorizo

includes antipasti platter with serrano ham, manchego cheese, spanish olive mix, marinated artichokes and baked goat cheese in tomato sauce, olive oil crostini

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DINNER BUFFET 98/person

INCLUDES ASSORTED SODA, ICED TEA, WATER, 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

BRUSSEL SPROUTS SALAD [veg]

cranberry, dates, feta, radicchio, fresh herbs, sesame seed, butternut squash, tahini-lemon

ENTREES - CHOOSE 2

ROASTED CHICKEN BREAST

mushroom, polenta

SEASONAL RISOTTO [gf] [v]

roasted seasonal vegetables

CAVATELLI [veg]

broccolini, arugula, toasted parmesan cream

ANCHO SHORT RIBS

fingerling potatoes

SEARED SALMON

quinoa, farro, wilted swiss chard, cauliflower, smoked tomato vinaigrette

PARMESAN CRUSTED CAULIFLOWER [veg]

lemon farro, seasonal veggie puree

DESSERTS - CHOOSE 2

CHEESECAKE

seasonal jam, berry sorbet

CHOCOLATE TORTE

candied pecan, whipped white chocolate

BUTTER CAKE

lemon vanilla ice cream, caramel

YUZU PANNA COTA

raspberry cake, vanilla bean meringue, lemon zest

CHOCOLATE CHIP COOKIE

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PLATED DINNER

THREE COURSE MENU. SERVED WITH DINNER ROLLS AND SWEET BUTTER.

SOUPS + SALADS CHOOSE ONE OF THE FOLLOWING:

ROASTED HEIRLOOM TOMATO SOUP: grilled cheese croutons

POTATO LEEK BISQUE: sourdough crisps

BUTTERNUT SQUASH: cinnamon cream

CHEF'S GREENS: organic mesclun, shaved radish, dill roasted carrots, black lentils, parmesan cheese, shallots, herb vinaigrette

ROCKET PETITE ARUGULA: frisee, shaved radish, mandarin orange, marcona almond, ricotta salata, fig-citrus vinaigrette

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

BABY SPINACH: torched red grapes, roasted sweet corn, charred red onion, heirloom tomato, cotija cornbread croutons, chili lime pepitas, fresno-orange vinaigrette

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

DUETS

SEARED BEEF FILET + LUMP CRAB CAKE: whipped potatoes, asparagus, poached heirloom tomatoes, mustard seed jus
130/PP

ROASTED CHICKEN + SALMON: toasted farro, haricot vert, sundried tomato, chimmichurri
110/PP

PETIT FILET + CHICKEN BREAST: truffle potato puree, asparagus, demi glace
130/PP

ENTREES

VEGETARIAN 90 (choose one from the following):

PARMESAN CRUSTED CAULIFLOWER: farro pilaf, seasonal puree, roasted baby vegetables, white balsamic vinaigrette

WILD MUSHROOM GNOCCHI: foraged mushrooms, baby fennel, braised leeks, smoked tomato puree

COCONUT-CRUSTED TOFU: black rice pilaf, baby boy choy, shiitake mushrooms, coconut broth

FISH 110 (choose one from the following):

SEARED SALMON: corn bread pudding, asparagus, red cabbage slaw, cherry bbq

GRILLED SALMON: wild mushroom risotto, broccolini, tomato confit, grain mustard vinaigrette

SEARED SNAPPER: saffron risotto, asparagus, shaved fennel and pea shoot salad, tarragon-citrus butter

CHICKEN 90 (choose one from the following):

ROASTED CHICKEN: parmesan sweet potatoes, haricot verts, oyster mushrooms, pan jus

SEARED CHICKEN: root vegetable hash, chioggia beets, swiss chard, leek sousbise

GRILLED CHICKEN: seasonal vegetable puree, roasted heirloom potatoes, haricot vert, citrus chicken jus

BEEF 120 (choose one from the following):

SEARED BEEF FILET: truffled corn polenta, hen of the wood mushrooms, charred tomatoes, seasonal vegetables, demi glace

RIOJA BRAISED SHORT RIB: manchego-herb grits, roasted baby carrots, braised radish, smoked jus

GRILLED SIRLOIN: rosemary fingerlings, broccolini, crispy pickled onion, garlic jus

PETIT FILET: horseradish potato gratin, glazed baby carrots, demi glace

DESSERTS CHOOSE ONE OF THE FOLLOWING:

VANILLA BEAN CHEESECAKE: seasonal jam, candied pecans

CHOCOLATE TORTE: white chocolate ganache

YUZU PANNA COTTA: raspberry cake, vanilla bean meringue, lemon zest

LIME CURD TART: fresh raspberries, whipped cream

MINI BITES: chocolate truffles, macaron, petite fruit tart

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BAR PACKAGES

ALL BAR PACKAGES INCLUDE ASSORTED FRUIT JUICES, SOFT DRINKS, AND BAR MIXERS

TIER 1

SPIRITS

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

WINE

La Marca Prosecco
Skyside Chardonnay
Skyside Cabernet

BEER

Miller Lite
Modelo
Original Sin Cider

TIER 2

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
Aruma Malbec

BEER

Modelo
Cruz Blanca Mexico Calling
Lagunitas IPA

TIER 3

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

OPEN BAR by the hour

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

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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HOSTED BAR

PRICES PER DRINK

SIGNATURE COCKTAILS	\$18
CRAFTED COCKTAILS	\$20
DOMESTIC BEERS	\$8
CRAFT + IMPORTED BEERS	\$10
WINES BY THE GLASS	\$16
SOFT DRINKS	\$6
WATER BOTTLES	\$6

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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 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: [1] 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 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 RATE WILL BE CHARGED AT \$500 PER BARTENDER.

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. ONCE RECEIVED, THE FINAL GUARANTEE IS NOT SUBJECT TO REDUCTION, HOWEVER, WE CAN ACCEPT INCREASES IN THE NUMBER EXPECTED UP TO 72 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.

PRICING AND 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.

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.

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