



the emily hotel
BANQUET MENU

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CONTINENTAL BREAKFASTS

INCLUDES ORANGE, GRAPEFRUIT & CRANBERRY JUICE, METRIC COFFEE & RISHI TEAS

TRADITIONAL CONTINENTAL 46/PP

CHEF'S SELECTION OF ARTISAN BREADS + DANISH PASTRIES

sweet butter, assorted housemade preserves

gluten free available +2/PP

SEASONAL FRESH FRUITS + BERRIES

WEST LOOP CONTINENTAL 52/PP

ARTISAN BREADS + DANISH PASTRIES

sweet butter, assorted house-made preserves

Gluten free available +2/PP

OVERNIGHT OATS

steel cut oats, chia seeds, flax seeds, coconut milk

SEASONAL FRESH FRUITS + BERRIES

YOGURT + HOUSE MADE GRANOLA



CONTINENTAL ENHANCEMENTS

BREAKFAST SANDWICH 14/person (select one):

- CLASSIC: english muffin, cheddar
- SMOKED BACON: chipotle aioli, cheddar, english muffin
- GARDEN: spinach, tomato, mozzarella, country bread

FROM THE GRIDDLE 14/person (select one):

includes sweet butter and citrus maple syrup

- BRIOCHE FRENCH TOAST: seasonal berries, house made preserves
- BUTTERMILK PANCAKES: butter, seasonal house made preserves, seasonal berries

LIVE ACTION OMELET STATION 23/person

- required chef attendant fee: +175
- includes cage free eggs, egg whites, ham, bacon, onion, peppers, mushrooms, spinach, tomato, cheddar, swiss,
- gluten free available +2/PP

BREAKFAST SIDES

- scrambled farm eggs + 9/person
- hard boiled eggs +42/dozen
- choice of smoked bacon, pork sausage links or chicken sausage links +11/person
- assorted bagels, butter & cream cheese +10/person
- bagels, lox, shaved red onion, sliced tomato, capers, cream cheese +14/person
- steel cut oatmeal, cinnamon roasted apples, toasted pecan butter +12/person
- avocado toast, multigrain bread, radish +4/person
- overnight oats +2/person

*CONTINENTAL DISPLAYS ALLOTTED SIXTY (60) MINUTE SERVICE TIME. ENHANCEMENTS ONLY AVAILABLE AS ADD-ON TO EXISTING CONTINENTAL PACKAGE.

BREAKFAST BUFFETS

INCLUDES ORANGE, GRAPEFRUIT & CRANBERRY JUICE, METRIC COFFEE & RISHI TEAS.

THE CLASSIC COMBO 54/PP

SEASONAL FRESH FRUITS + BERRIES

CAGE-FREE SCRAMBLED EGGS

SMOKED BACON

ROASTED RED BLISS POTATOES
onions, peppers, herbs

ARTISAN BREADS + DANISH PASTRIES
sweet butter, house-made preserves

*BUFFET DISPLAYS ALLOTTED NINETY (90) MINUTE SERVICE TIME.
NO SUBSTITUTIONS PERMITTED.

GRIDDLED + GOLDEN 62/PP

SEASONAL FRESH FRUITS + BERRIES

CAGE-FREE SCRAMBLED EGGS

SMOKED BACON

ROASTED RED BLISS POTATOES
onions, peppers, herbs

ARTISAN BREADS + DANISH PASTRIES
sweet butter, house-made preserves

YOGURT + HOUSE-MADE GRANOLA
onions, peppers, herbs

BRIOCHE FRENCH TOAST
seasonal fruit compote, citrus-maple syrup



LUNCH BUFFETS

INCLUDES ORANGE, GRAPEFRUIT & CRANBERRY JUICE, METRIC COFFEE & RISHI TEAS

PICNIC IN THE PARK 68/PP

STARTERS - CHOOSE TWO

KALE CAESAR SALAD
little gem romaine, crispy chickpeas

FRESH CAPRESE
mozzarella, tomato, basil

GARDEN GREENS
shaved seasonal veg, green goddess ranch

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

MAINS - CHOOSE THREE

SMOKED TURKEY BREAST
bacon aioli, baby romaine

TURKEY MELT
pepperjack cheese, roasted pepper, spinach

FRIED CHICKEN
herb buttermilk ranch, LTO

MEDITERRANEAN CHICKEN SANDWICH
feta-cucumber, tomato, lemon-garlic aioli

CHIPOTLE CHICKEN WRAP
charred red onion and peppers, cheddar

BERKSHIRE HAM
smoked gouda, dill pickles, garlic aioli

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

SEASONAL VEGGIE WRAP
quinoa, pickled red cabbage, avocado-pea hummus

GRILLED MUSHROOM
spinach artichoke goat cheese

BAKE SHOP

COOKIES + DARK CHOCOLATE BROWNIES
toasted pretzel bread, bacon aioli, baby romaine

LITTLE ITALY 76/PP

STARTERS

PASTA & BEAN SOUP
pancetta, cannellini beans

ORZO PASTA SALAD
arugula, sundried tomatoes, parmesan cheese,
red wine vinaigrette

CAESAR SALAD
olive oil croutons, shaved parmesan, classic
caesar dress

MAINS

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

ROASTED CITRUS CHICKEN wilted baby spinach,
sweet potato puree, balsamic reduction

DESSERTS

RICOTTA CREAM CANNOLI
whipped sweet ricotta, crispy pastry

TIRAMISU
creamy custard, cocoa powder, espresso



*BUFFET DISPLAYS ALLOTTED NINETY (90) MINUTE SERVICE TIME. NO SUBSTITUTIONS PERMITTED.

LUNCH BUFFETS (CONT'D)

INCLUDES ORANGE, GRAPEFRUIT & CRANBERRY JUICE, METRIC COFFEE & RISHI TEAS

MEXICAN-STYLE 78/PP

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

STARTERS

TORTILLA SOUP
crispy tortillas

QUINOA AND RED BEAN SALAD
tomatoes, roasted corn, pickled onion, cilantro-
lime vinaigrette

MAINS

TACOS
soft corn and flour tortillas

SMOKED PULLED CHICKEN
roasted red peppers, charred onions

FLANK STEAK ASADA
tomato pico de gallo

DESSERTS

CHURROS
chocolate sauce

CHICAGO-STYLE 68/PP

STARTERS

CHEF'S SEASONAL SOUP

CHICAGO FENNEL SALAD
mandarin oranges, red onions, mint, olive oil, red
wine vinaigrette

CAESAR SALAD
olive oil croutons, shaved parmesan, classic
caesar dressing

MAINS

TAVERN STYLE PIZZA
cheese & sausage pizzas

CHICAGO HOT DOGS
mustard, green relish, onions, tomatoes, pickles,
celery salt, sport peppers

ITALIAN BEEF SANDWICHES
giardiniera, sweet onions

DESSERTS

SEASONAL CHEESECAKE



*BUFFET DISPLAYS ALLOTTED NINETY (90) MINUTE SERVICE TIME.

TO-GO LUNCH

PORTABLE AND PERFECT FOR OFFSITE MEETINGS.

BOXED BITES 72/PP

INCLUDES WHOLE FRUIT, CHIPS, & BOTTLED WATER.

SALADS - CHOOSE 1

CAESAR SALAD
croutons, parmesan cheese, caesar dressing

FRESH CAPRESE
mozzarella, tomato, basil

GARDEN GREENS
shaved seasonal vegetables, green goddess ranch dressing

BRUSSELS SPROUT SALAD
cranberry, dates, feta, mint, sesame seed, butternut squash, tahini-lemon dressing

SANDWICHES - CHOOSE UP TO 3

SMOKED TURKET BREAST
bacon aioli, baby romaine

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

CHIPOTLE CHICKEN WRAP
charred red onion and peppers, cheddar

CLASSIC HAM
mustard, pickled onions, cheddar

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

DESSERTS - CHOOSE 1

CHOCOLATE BROWNIE

CHOCOLATE CHIP COOKIE WITH SEA SALT

OATMEAL RAISIN COOKIES

WHITE CHOCOLATE MACADAMIA WITH
CRANBERRIES COOKIE



SPECIFIC QUANTITIES OF SANDWICHES REQUIRED. ONLY AVAILABLE AS TAKEAWAY - ON PREMISE DINING NOT PERMITTED.

MEETING BREAKS

SEVED DISPLAY / BUFFET STYLE FOR MAXIMUM OF SIXTY MINUTES.

HEALTHWISE

25/PP

- protein bar
- traditional hummus
- whole grain pita chips
- fresh fruit smoothie shooters

BYO CHICAGO DOG

26/PP

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

SWEET + SALTY

24/PP

- cashews, almonds, peanuts, walnuts
- dried cranberries, blueberries, golden raisins
- dried apricots, coconut granola
- mini m+ms, pretzels

CRUDITE

24/PP

- seasonal fresh vegetables
- our favorite accoutrements

SWEET BEGINNINGS

25/PP

- fresh baked cookies
- seasonal sliced fruit
- assorted smoothies

CHARCUTERIE

26/PP

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

RISE + SHINE

25/PP

- fresh berries, whole fruit
- nuts + seeds
- assorted organic yogurt
- assorted smoothies

NACHO BAR

29/PP

- corn tortillas
- adobo chicken carnitas
- green onion, diced tomatoes, jalapenos
- sour cream, molten cheese sauce
- salsa, guacamole



Beverages not included in meeting breaks packages.

ALL DAY MEETING PACKAGE 180/PP

CONTINENTAL + AM BREAK + LUNCH + PM BREAK, SERVED DISPLAY OR BUFFET STYLE.

CONTINENTAL STARTER

CHEF'S SELECTION OF ARTISAN BREADS + DANISHES
sweet butter, assorted housemade preserves
gluten free available +2/PP

SEASONAL FRESH FRUITS + BERRIES

AM BREAK PACKAGE

[CLICK HERE TO VIEW BREAK PACKAGE OPTIONS \(P.8\)](#)

PM BREAK PACKAGE

[CLICK HERE TO VIEW BREAK PACKAGE OPTIONS \(P.8\)](#)



LUNCH BREAK

STARTERS - CHOOSE TWO

KALE CAESAR SALAD
little gem romaine, crispy chickpeas

FRESH CAPRESE
mozzarella, tomato, basil

GARDEN GREENS
shaved seasonal veg, green goddess ranch

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

MAINS - CHOOSE THREE

SMOKED TURKEY BREAST
bacon aioli, baby romaine

TURKEY MELT
pepperjack cheese, roasted pepper, spinach

FRIED CHICKEN
herb buttermilk ranch, LTO

MEDITERRANEAN CHICKEN SANDWICH
feta-cucumber, tomato, lemon-garlic aioli

CHIPOTLE CHICKEN WRAP
charred red onion and peppers, cheddar

BERKSHIRE HAM
smoked gouda, dill pickles, garlic aioli

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

SEASONAL VEGGIE WRAP
quinoa, pickled red cabbage, avocado-pea hummus

GRILLED MUSHROOM
spinach artichoke goat cheese

BAKE SHOP

COOKIES + DARK CHOCOLATE BROWNIES
toasted pretzel bread, bacon aioli, baby romaine

* MEETING BREAKS ALLOTTED SIXETY (60) MINUTE SERVING TIME, LUNCH BREAK ALLOTTED NINETY (90) MINUTE SERVICE TIME.

PASSED / RECEPTION MENU

ALL ITEMS PRICED PER DOZEN.

PASSED – COLD

AHI TUNA avocado, chili crisp	132
SALMON TARTARE granny apple, fresno chili, chive creme fraiche	120
SESAME BEEF TENDERLOIN edamame puree, pickled fresno, rice cracker	108
GREEK CHICKEN SALAD cucumber yogurt, kalamata olive, lemon, phyllo	108
MINI LOBSTER ROLLS tarragon-corn remoulade	180
TOGARASHI DEVEILED EGG marinated cucumber, toasted sesame	108
BLUE CHEESE STUFFED DATES saba vinaigrette	108
CAPRESE SKEWER tomato, mozzarella, basil	98

PASSED – HOT

BRISKET EMPANADA peppadew chimichurri, cilantro	96
BEEF SLIDER icebox pickle, smoked ketchup, aged cheddar	108
MOROCCAN CHICKEN SKEWER golden pepper puree, olive-hermoula	108
PORK BELLY mango, rum-guava bbq	108
CHICKEN POT STICKER weet chili glaze, toasted sesame	108
BEEF CHURRASCO chimichurri aioli	108
GUAJILLO-SWEET POTATO TACOS black bean and corn pico de gallo	108
CRAB CAKE calabrian pepper remoulade	120
ENGLISH PEA SAMOSA tamarind glaze	108
FALAFEL spicy tahini sauce	80



STATIONED / RECEPTION MENU

SEVED DISPLAY/BUFFET STYLE FOR MAXIMUM OF NINETY MINUTES.

FLATBREAD BAR (select three) 36 PP

- CAPRESE: basil, heirloom tomato
- TRUFFLE MUSHROOM: herbs, roasted garlic
- VEGGIE: roasted green peppers, spinach, zucchini, basil pesto
- ROASTED CHICKEN: roasted corn, peppers, cilantro, smoky bbq
- BUTCHER'S STYLE: pepperoni, sausage, ham
- GF FLATBREAD +\$4PP

SLIDER BAR (select three) 42 PP

- 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 aioli, wheat bun
- FRIED CHICKEN AND BISCUIT: pickle, sriracha-honey aioli
- BLACKENED SALMON: mango-citrus slaw, hawaiian roll

TACO BAR 42 PP

- PROTEINS (CHOOSE TWO): corona battered whitefish / smoked pulled chicken / carnitas / barbacoa beef (+12pp) / shrimp (+12pp)
- flour & corn tortillas, guacamole, pickled onions, limes, cholula, queso fresco, cilantro-onions, pico de gallo, tomatillo salsa, charred tomato salsa, lime crema

CHARCUTERIE + DIPS 29 PP

- artisan cheese and cured Meats
- dried fruits, assorted nuts
- garden vegetables, pita, & baguettes



DINNER BUFFET

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

WEST LOOP SPREAD 98/PP

STARTERS - CHOOSE TWO

SEASONAL GREEN SALAD

radish, cucumber, mighty vine tomatoes, creamy sherry vinaigrette

KALE CAESAR SALAD

little gem romaine, crispy chickpeas

CAPRESE

fresh mozzarella, tomato, basil, EVOO

BRUSSEL SPROUTS SALAD

cranberry, dates, feta, radicchio, fresh herbs, sesame seed, butternut squash, tahini-lemon (+\$4PP)

MAINS - CHOOSE TWO

ROASTED CHICKEN BREAST

roasted herb Potatoes, seasonal vegetables

SEASONAL RISOTTO

ask your sales manager about this season's selection

SEARED SALMON

carrot puree, broccolini, fingerling potatoes

ROASTED CAULIFLOWER

herbed brown rice, seasonal vegetables

DESSERT - CHOOSE ONE

CHEESECAKE

seasonal jam

CHOCOLATE CHIP COOKIE

FLOURLESS CHOCOLATE CAKE

SEASONAL SORBET

BERRY BOWL



*BUFFET DISPLAYS ALLOTTED NINETY (90) MINUTE SERVICE TIME. NO SUBSTITUTIONS PERMITTED.

DAY BEVERAGES

ALL PACKAGES PRICED BY HOUR PER GUEST.

UNLIMITED 12/HR

- Metric Coffee / Regular + Decaf
- Assorted Juices
- Assorted Coca Cola Products
- Bottled Still + Sparkling Water

CONSUMPTION

Day beverages available upon consumption

- Metric Coffee / Regular + Decaf - 110/gallon
- Hot Teas - 110/ga
- Assorted Coca Cola Products - 8/ea
- Bottled Still + Sparkling Water - 8/ea



BAR PACKAGES

ALL PACKAGES PRICED BY HOUR PER GUEST. SPIRIT SELECTIONS SUBJECT TO CHANGE.

HOSTED BAR

ALL HOSTED BARS ARE CHARGED BY CONSUMPTION. PLEASE ASK YOUR SALES MANAGER ABOUT PRICING ON N/A BEV.

SPIRITLESS 15/HR

BEER

- Lager + N/A Lager
- Hard Seltzer
- Imperial Pale Ale

WINE

- Brut Sparkling
- Light White
- Light Red

STANDARD 20/HR

SPIRITS

Two-touch cocktails only

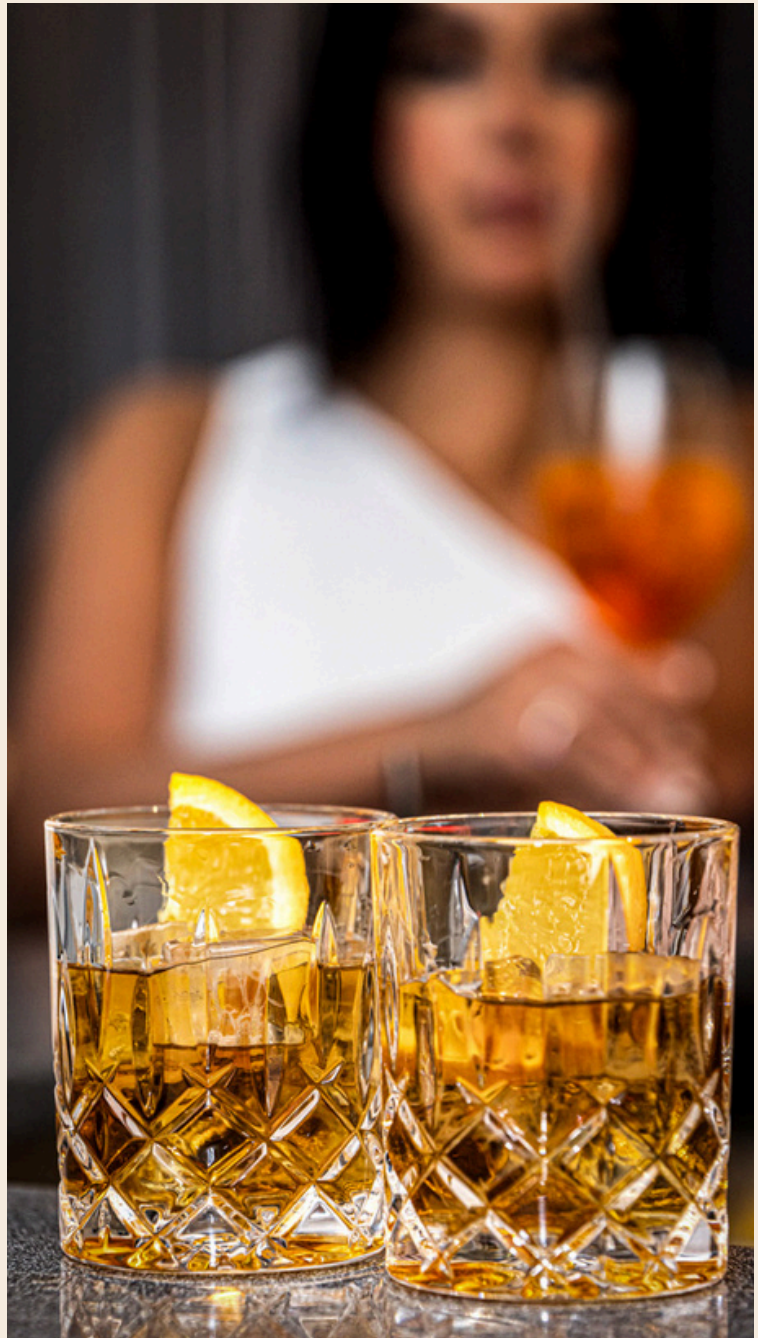
- Wheatley Vodka
- Ford Gin
- Bacardi Superior White Rum
- Corazon Blanco Tequila
- Old Forester Bourbon
- Famous Grouse Blended Scotch

WINE

- Brut Sparkling
- Full White
- Light Red

BEER

- Lager + N/A Lager
- Hard Seltzer
- Imperial Pale Ale



*SPIRIT SELECTIONS SUBJECT TO CHANGE. NO SHOTS, ROCKS OR NEAT POUR PERMITTED WITHIN ANY PACKAGE.
BEVERAGE PACKAGES REQUIRE THE PARTICIPATION OF ENTIRE GROUP.

BAR PACKAGES (CONT'D)

ALL PACKAGES PRICED BY HOUR PER GUEST.

PREMIUM 30/HR

SPIRITS*

Includes Old Fashioned, Margarita and Espresso Martinis + 2 touch cocktails

- Ketel One Vodka
- Tanqueray Gin
- Bacardi 8 Rum
- Milagro Tequila
- Los Vecinos Mezcal
- Buffalo Trace Bourbon
- Sazerac Rye Whiskey
- Johnnie Walker Black Blended Scotch
- Hennessy VS Cognac

WINE

- Brut Sparkling
- Light White
- Full White
- Light Red
- Full Red

BEER

- Lager + N/A Lager
- Hard Seltzer
- Imperial Pale Ale
- N/A Beer

LUXURY 50/HR

SPIRITS*

Includes all classic cocktails

- 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 White
- Full White
- Light Red
- Full Red
- Still Rose

BEER

- Lager + N/A Lager
- Hard Seltzer
- Imperial Pale Ale
- Cider
- Sour



*SPIRIT SELECTIONS SUBJECT TO CHANGE. NO SHOTS, ROCKS OR NEAT POUR PERMITTED WITHIN ANY PACKAGE. BEVERAGE PACKAGES REQUIRE THE PARTICIPATION OF ENTIRE GROUP.

TERMS & CONDITIONS

FOOD & BEVERAGE

We ask that menu selections and set-up arrangements be finalized at least 14 business days 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.

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. One (1) bartender required per 75 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 10 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 10 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.

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.