



selva  
catering menu

# A LA CARTE



Charcuteria 450 serves 25  
artisan cheeses, cured meats baguettes, dried fruits,  
assorted nuts & house jams

Flourless Chocolate Cake 7

Dulce de Leche Cheesecake 7

Cinnamon Sugar Churros 7

Hummus & Dips 275 serves 25  
poblano hummus, pepita romesco, guacamole, salsa  
tatemada, pita & tortilla chips, garden vegetables

Mini Flautas 5  
chicken tinga guacamole, cotija, crema

Mini Huracarrana Torta 9  
telera-chipotle chicken-chihuahua, salsa verde mayo

Smoked Chicken Quesadilla 9  
avocado crema

Chipotle Chicken Meatballs 5

Barbacoa Yuca Fries 14 serves 2  
queso-pico de gallo

Jochos 9  
mini franks, bacon wrapped, pico de gallo, queso, pickled  
jalapeno mayonnaise

Selva Beef Slider 9  
poblano, pepper jack, achiote mayonnaise

Birria Empanadas 8  
chili braised beef, queso chihuahua, chimichurri  
mayonnaise

Pork Belly & Mango Skewer 8  
tamarind bbq

Hog & Cheese 16 serves 2  
pork belly, macaroni, poblano cream, toasted breadcrumbs

Coconut Shrimp 7  
mango-jalapeno jam

Corona Battered Fish Tacos 7  
cilantro slaw, chipotle mayonnaise

Corn Fritters 14 serves 2  
tajin remoulade

Roasted Corn Salad in Shooter 7  
corn, cucumber, pico de gallo, cotija, chipotle dressing

Chop Salad in Shooter 7  
ancho chili vinaigrette, diced peppers, jicama, tomatoes,  
pepitas

Vegan Cobb Shooter 7  
romaine, garbanzo, green beans, sangria tomatoes, cucumber,  
sunflower seeds, avocado, citrus vinaigrette

# STATIONS

Sliders 29 per person select three:

- classic burger, aged cheddar, smoked ketchup, icebox pickle, sesame bun
- smoked pulled pork, pickle, red cabbage slaw, home-style bun
- garden vegetable slider, sweet corn and green onion cream cheese, oat bun
- fried chicken and biscuit, pickle, sriracha-honey aioli
- blackened salmon, mango-citrus slaw, hawaiian roll
- barbecue brisket, caramelized onion, corn dusted bun

Fire Roasted Flatbreads 29 per person select three:

- caprese, basil, heirloom tomato
- truffle mushroom, herbs, roasted garlic
- roasted green peppers, spinach, zucchini, basil pesto
- spicy capicola, green olives, caramelized onions
- bbq chicken, roasted corn, peppers, cilantro
- farmers style, pepperoni, sausage, ham

Ode to Chicago 29 per person

- mini cheese and sausage pizzas
- mini chicago hot dogs, mustard, green relish, onions, tomatoes, pickles, celery salt, sport peppers
- italian beef sandwiches, giardiniera

Mexican Street Cart 38 per person

- chili rubbed shrimp, pineapple pico de gallo
- carnitas, pickled onion, poblanos, salsa rojo
- cheese quesadillas, onions, peppers
- smoked chipotle chicken, charred green onions, green salsa
- corn & flour tortillas

includes churros, cinnamon sugar, anglaise, chocolate sauce

# 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.

## 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.

## 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.

## 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