

FORMENTO'S

PRIVATE EVENTS

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Contact Elizabeth Bolger for inquiries.

ebolger@bhospitalityco.com

312.690.7720

formentos.com

PRIVATE EVENTS SPACES



Ballroom

Sq. Ft.	1,598
Rounds	120
Crescent Rounds	75
Conference	100
Theater	250
Cocktail Reception	200

Sicily

Sq. Ft.	475
Seated	40
Conference	40
Theater	50
Cocktail Reception	60



PRIVATE EVENTS SPACES



Boardroom

Sq. Ft.	293
Seated	20
Conference	20
Theater	30
Cocktail Reception	25

Nonna's

Sq. Ft.	120
Seated	?



Patio

Sq. Ft.	TBD
Seated	TBD
Conference	50
Theater	50
Cocktail Reception	85

ABOUT FORMENTO'S PRIVATE EVENTS

LOCATION

925 W. Randolph Street, Chicago, IL 60607

We are located in the heart of the Fulton Market District within Chicago's bustling West Loop on the corner of Randolph and Sangamon Streets. We are a quick walk from the Morgan Street Green and Pink line El-stop and a 10 minute drive from The Loop.

PARKING

Valet parking is \$24, cash only, for individuals Thursday - Sunday. You may also choose to host your guests valet and charge it to your master bill. The valet company is a 3rd party company not directly affiliated with Formento's. If your event is outside of our normal operating hours, valet prices may differ.

ACCESSIBILITY

Our main floor dining room and bar is wheelchair accessible with ADA compliant restrooms on the same level. The private dining rooms on our second floor are accessible via stairs and elevator. There is also a private entrance on Randolph Street.

DECOR

The Ballroom features lofty ceilings with expansive windows that overlook Randolph Street. This large private dining room features its own bar with distressed brick accent walls and chandeliers. The Boardroom also boasts a similar charming décor on a smaller scale. Sicily has an old-school Italian feel, with dim lighting and chandeliers, banquet seating and photos fill the brick walls.

Formento's provides complimentary white linens and candle votives for all private events. Guests are welcome to bring decorations and may bring them to the restaurant the day before your event and may leave them to be retrieved the day after your event.

AUDIO / VISUAL

The Ballroom and Boardroom are equipped with built-in sound systems that can play either our house music or your personal music, accessible through almost any iPod, iPad, laptop, or iPhone. These rooms have LCD televisions that have a DVD player and computer hook up that are perfect for presentations.

TENTATIVE EVENT HOLD POLICY

We are more than happy to place a specific date and/or room on hold for 3 business days maximum. If the contract and deposit are not returned by the 3rd business day the room will be released.

MINIMUMS

The food and beverage minimum varies by room, season, and day of the week. All minimums are exclusive of 11.75% tax and service fees. A deposit is required to secure the room, which is 20% of the minimum and deducted from the final bill. *percent may differ based on event

MENUS

Formento's creates custom menu cards at no additional charge. We are happy to add your own personalized message.

CAKE PLATING FEE

Should you wish to bring in your own cake from another establishment, the cake cutting/plating fee is \$125 per cake.

DIETARY REQUESTS

In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten free and vegan diners. We allow kosher and halal meals, prepared off-site upon request.

PAYMENT

Acceptable forms of payment include cash, credit card, Bitcoin, and check (check is only acceptable for deposits). All checks must be made out to B Restaurant, L.L.C. Checks made out to "Formento's" cannot be processed and cannot be accepted. Final payments for events are to be made by credit card at the conclusion of the event.

LOST & FOUND

If you believe you have left an item at Formento's, please call to let us know. Clothing and bags are kept in the coat room. Credit cards, jewelry and other valuables are stored in a safe.

FOOD & BEVERAGE



BRUNCH

MAX (140) GUESTS

BRUNCH IS AVAILABLE FRIDAY - SUNDAY

ENTREE QUANTITIES TO BE PROVIDED 72 HRS AHEAD OF TIME; SELECT FROM (4) OPTIONS
DAY-OF SELECTIONS GUEST CHOOSES FROM (2) OPTIONS

PLATED BRUNCH:

\$35/PERSON - (2 STARTERS, 1 ENTREE, 1 SIDE)
\$45/PERSON - (3 STARTERS, 1 ENTREE, 2 SIDES)
\$10/CHILD UNDER AGE 10

BRUNCH BUFFET:

\$45/PERSON - (2 STARTERS, 2 ENTREES, 2 SIDES)
\$55/PERSON - (3 STARTERS, 3 ENTREES, 2 SIDES)
\$15/CHILD UNDER AGE 10

FAMILY-STYLE BRUNCH:

\$35/PERSON - (2 STARTERS, 2 ENTREES, 1 SIDE)
\$45/PERSON - (3 STARTERS, 2 ENTREES, 2 SIDES)

STARTERS:

GEM SALAD *Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette*

KALE SALAD *Shaved Brussels, Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

YOGURT PARFAIT *Seasonal Fruit, Honey, Granola*

RICOTTA *Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough*

NONNA'S MEATBALLS *Parmesan, Marinara*

CHOICE OF FRESH BAKED PASTRY *Choice of: Biscotti, Cinnamon Rolls, Muffin
(assortment + \$7/person)*

ENTREES:

ANTIPASTA FRITTATA *Mortadella, Capicola, Provolone, Red Pepper, Cured Tomato*

VEGGIE FRITTATA *Baby Spinach, Mozzarella, Roasted Mushrooms*

AVOCADO TOAST *Poached Egg, Pickled Red Chilies, Lump Crab (+\$4/person)*

SMOKED SALMON BAGELS *Dill, Red Onion, Beefsteak Tomato*

LEMON RICOTTA PANCAKES *Seasonal Compote, Maple Syrup*

CREPES *Choice of Seasonal Sweet or Savory*

BREAKFAST HASH *Choice of Veggie or Pancetta (+\$4/person)*

BAKED LASAGNA *Choice of Veggie or Meat (+\$4/person)*

SIDES:

BACON

FRUIT

SAUSAGE LINKS

CRISPY POTATOES *Creamy Parmesan, Herbs*

TOAST & JAM *Choice of Sourdough, Whole Grain, White Bread, Served with Mascarpone & Seasonal Fruit Preserves*

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LUNCH

Seasonal menu items, subject to change

MAX (140) GUESTS

LUNCH IS AVAILABLE DAILY

ENTREE QUANTITIES TO BE PROVIDED 72-HRS IN ADVANCE OF EVENT; GUEST SELECTS FROM (4) OPTIONS

DAY-OF SELECTIONS GUEST CHOOSES FROM (2) OPTIONS

PLATED LUNCH:

\$35/PERSON - (1 STARTER, 1 ENTREE, 1 SIDE)
\$45/PERSON - (2 STARTERS, 1 ENTREE, 2 SIDES)
\$15/CHILD UNDER AGE 10

FAMILY-STYLE LUNCH:

\$35/PERSON - (2 STARTERS, 2 ENTREES, 1 SIDE)
\$45/PERSON - (3 STARTERS, 2 ENTREES, 2 SIDES)

STARTERS:

GEM SALAD *Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette*
KALE SALAD *Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*
FORMENTO'S CAESAR SALAD *Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3pp)*
RICOTTA *Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough*
NONNA'S MEATBALLS *Parmesan, Marinara*
CRISPY CAULIFLOWER *Chilies, Lemon*
FRITTO MISTO *Tempura Fried Calamari, Olives Peppadew Peppers, Fennel & Pepperoncini Aioli (+\$4/person)*

ENTREES:

CANESTRI *Pomodoro Sauce or Pork Neck Gravy*
ORECCHIETTE *Cacio e Pepe*
CHICKEN PARMESAN *Marinara, Mozzarella*
EGGPLANT PARMESAN *Marinara, Mozzarella*
CHICKEN *Spaetzle, Chicken Jus, Crunchy Salad*
SALMON *Grilled Beets Almond Yogurt, Fennel, Argula*

SIDES:

CAULIFLOWER ALLA ROBUCHON
CRISPY POTATOES *Creamy Parmesan, Herbs*
WOOD GRILLED BROCCOLINI *Garlic, Lemon Butter*
NONNA'S PASTA SALAD
ROASTED SEASONAL VEGETABLE

PASSED APPETIZERS

ALL OPTIONS ARE \$5 PER PIECE. MINIMUM ORDER OF (20) PIECES; TO BE ORDERED IN INCREMENTS OF (10) PIECES.

WHIPPED RICOTTA CROSTINI *Pistacho Dukkah, Hot Honey*

AVOCADO TOAST *Pickled Red chili, Sourdough, Radish*

BEEF FILET CROSTINI *Seared Beef Tenderloin, Onion Jame, Horseradsh Aioli*

TOMATO BRUSCHETTA *Basil, Balsamic*

PROSCIUTTO WRAPPED ASPARAGUS

ARANCINI *Seasonal Filling and Aioli*

MARSALA GLAZED MUSHROOM AND GOAT CHEESE BRUSCHETTE *Whipped Goat Cheese, Marsala Glazed Mushrooms, Herbs*

TOMATO/MOZZARELLA/PEPERONI SPIEDINI

FIG AND SPECK *Fig Stuffed with Whipped Ricotta, Wrapped in Speck*

CLASSIC SHRIMP COCKTAIL

OYSTER ON HALF SHELL *Mignonette*

STUFFED MUSHROOM *Vegetable, Vegan, or Meat Stuffed*

MEATBALL WELLINGTON BITE *Mozzarella, Nonna's Meatball, Pomodoro*

FOCACCIA AND CHICKPEA SPREAD *Grilled Focaccia, Chickpea Spread, Pesto Aioli, Herbs*

CRUDITE *Served in Shooter Cup wit Herb Parmesan Dressing, Seasonal Vegetable*

ITALIAN SAUSAGE CROQUETTE *Broccoli Rabe, Chili Flake, Giardiniera Aioli*

CRISPY POLENTA WITH EGGPLANT CAPONATTA

OLIVE TAPENADE *Crostini, Goat Cheese*

FORMENTO'S CLASSIC FAMILY STYLE DINNER

Starters, entrees and sides to be family-style and shared at each table.

Desserts to be individually-plated for guests.

Max (120) guests

\$65/person - 2 starters, 2 entrees, 2 sides, 1 dessert; add bread service \$4/person

\$75/person - 3 starters, 3 entrees, 2 sides, 2 desserts; add bread service \$4/person

\$85/person - 3 starters, 2 entrees, 3 sides, 3 desserts; bread service included

STARTERS:

GEM SALAD *Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette*

KALE SALAD *Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

FORMENTO'S CAESAR *Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3/person)*

WHIPPED RICOTTA TOAST *Seasonal Fruit, Pistachio Dukkah, Hot Honey, Maldon Salt, Sourdough*

PROSCIUTTO TOAST *Pickled Mustard Seed, Grana Butter, Sourdough*

NONNA'S MEATBALLS *Parmesan, Marinara*

CRISPY CAULIFLOWER *Chilies, Lemon*

ENTREES:

CANESTRI *Roasted Mushrooms, Broccoli, Parmesan Butter Sauce*

CANESTRI *Pork Neck Gravy or Pomodoro*

CHICKEN PARMESAN *Marinara, Mozzarella*

EGGPLANT PARMESAN *Marinara, Mozzarella*

CHICKEN *Spaetzle, Crunchy Salad, Chicken Jus*

SALMON *Grilled Beets, Almond Yogurt, Fennel, Arugula*

WHOLE GRILLED BRANZINO *Pea Tips, Chilis (+\$6/person)*

BUTCHER'S STEAK *7oz, Bordelaise Sauce (+\$9/person)*

BONE-IN RIBEYE *21oz, Dry-Aged, Bordelaise Sauce (\$19/person)*

SIDES:

CRISPY POTATOES *Creamy Parmesan, Herbs*

WOOD GRILLED BROCCOLINI *Lemon, Garlic Butter*

GIANT WHITE BEANS *Kale, Lemon*

CAULIFLOWER ALLA ROBUCHON

SEASONAL ROASTED VEGETABLE

DESSERTS:

FORMENTO'S CHOCOLATE CAKE *Dark Chocolate Mousse, Hazelnut*

ECLAIR *Seasonal Cream*

TIRAMISU *An Italian Delight*

CREMA BRUCIATA *Seasonal Fruit Compote, Toasted White Chocolate (+\$2/person)*

GELATO OR SORBET *Chef's Selection*

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INDIVIDUALLY PLATED DINNER

- ALL COURSES WILL BE INDIVIDUALLY PLATED - SIDES WILL BE SERVED TO GUESTS BY STAFF.
- IF GUESTS ARE TO SELECT THEIR ENTREES THE NIGHT OF THE EVENT, SELECT (2) ENTREE OPTIONS
- IF HOST IS TO PROVIDE GUEST ENTREE SELECTIONS 48HRS IN ADVANCE OF THE EVENT, SELECT (4) ENTREE OPTIONS

MAX (40) GUESTS

\$70/PERSON - 3 COURSES (1 STARTER OR SALAD, 1 ENTREE + 2 SIDES, 1 DESSERT); ADD BREAD SERVICE \$4/PERSON

\$80/PERSON - 4 COURSES (1 STARTER OR SALAD, 1 PASTA, 1 ENTREE + 2 SIDES, 2 DESSERTS); ADD BREAD SERVICE \$4/PERSON

\$90/PERSON - 5 COURSES (1 SALAD, 1 STARTER, 1 PASTA, 1 ENTREE + 2 SIDES, 2 DESSERTS); BREAD SERVICE INCLUDED

SALADS:

CEASAR *Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3/person)*

BABY GEM SALAD *Radicchio, Avocado, Red Onion, Pecorino, Oregano Vinaigrette*

KALE SALAD *Shaved Brussels Sprouts, Golden Raisins, Pecorino, Egg, Almonds, Citrus Vinaigrette*

STARTERS:

WHIPPED RICOTTA TOAST *Seasonal Fruit, Pistachio Dukkah, Hot Honey, Maldon Salt, Sourdough*

NONNA'S MEATBALLS *Parmesan, Marinara*

PROSCIUTTO TOAST *Pickled Mustard Seed, Grana Butter, Sourdough*

CRISPY CAULIFLOWER *Chilies, Lemon*

PASTAS:

CANESTRI *Pomodoro Sauce or Pork Neck Gravy*

ORECCHIETTE *Cacio e Pepe*

SEASONAL STUFFED PASTA

ENTREES:

CHICKEN *Spaetzle, Chicken Jus, Crunchy Salad*

SALMON *Grilled Beets, Almond Yogurt, Fennel, Arugula*

EGGPLANT PARMESAN *Marinara, Mozzarella*

CHICKEN PARMESAN *Marinara, Mozzarella*

SIDES:

CAULIFLOWER ALLA ROBUCHON

CRISPY POTATOES *Creamy Parmesan, Chilies*

GRILLED BROCCOLINI *Lemon, Garlic Butter*

GIANT WHITE BEANS *Kale, Lemon*

SEASONAL ROASTED VEGETABLE

DESSERTS:

CHOCOLATE CAKE *Dark Chocolate Mousse, Hazelnut*

TIRAMISU *An Italian Classic*

SEASONAL FRUIT TART

ECLAIR *Seasonal Cream*

GELATO OR SORBET *Chef's Selection*

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BUFFET DINNER

BUFFETS INCUR AN AUTOMATIC \$50 GRATUITY

\$75/PERSON - (2 STARTERS, 2 ENTREES, 2 SIDES, 1 DESSERT)

\$85/PERSON - (3 STARTERS, 3 ENTREES, 2 SIDES, 2 DESSERTS)

\$20/CHILD UNDER AGE 10

STARTERS:

GEM SALAD *Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette*

KALE SALAD *Shaved Brussels Sprouts, Egg, Golden Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette*

FORMENTO'S CAESAR *Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3/person)*

RICOTTA *Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough*

PROSCIUTTO TOAST *Pickled Mustard Seed, Grana Butter, Sourdough*

NONNA'S MEATBALLS *Parmesan, Marinara*

CRISPY CAULIFLOWER *Chilies, Lemon*

ENTREES:

EGGPLANT PARMESAN *Marinara, Mozzarella*

CHICKEN PARMESAN *Marinara, Mozzarella*

CANESTRI *Pomodoro Sauce or Pork Neck Gravy*

CHICKEN *Spaetzle, Chicken Jus, Crunchy Salad*

SALMON *Grilled Beets, Almond Yogurt, Fennel, Arugula*

CANESTRI *Roasted Mushrooms, Broccoli, Parmesan Butter Sauce*

(add chicken +\$3/person)

BAKED LASAGNA *Choice of veggie or meat (+\$4/person)*

BUTCHER'S STEAK *Bordelaise Sauce (+\$9/person)*

SIDES:

CRISPY POTATOES *Creamy Parmesan, Herbs*

WOOD GRILLED BROCCOLINI *Lemon, Garlic Butter*

GIANT WHITE BEANS *Kale, Lemon*

CAULIFLOWER ALLA ROBUCHON

SEASONAL ROASTED VEGETABLE

MINI DESSERTS:

CHOCOLATE CAKE *Dark Chocolate Mousse, Hazelnut*

ECLAIR *Seasonal Cream*

CREMA BRUCIATA

TRUFFLES

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Attended Stations

All stationary items will be attended by a team member who will serve your guests.

Minimum group size of (20) people for stationary items.

Station incur an automatic \$50 gratuity per station.

(2)hr time limit

GARLIC KNOTS & MARINARA, \$4/PERSON

NONNA'S MEATBALLS, \$5/PERSON

NONNA'S SLIDERS, \$7/SLIDER, MINIMUM ORDER OF (12) CHOICE OF: TURKEY, PACINO, PORTABELLA, CHICKEN PARMESAN, OR EGGPLANT PARMESAN

CHEESE & CHARCUTERIE - *Chef's Selection of Cheese & Cured Meats, Assorted Spreads, Pickles, and Accoutrements, \$16/person*

CANESTRI Pomodoro, \$16/person

CANESTRI Roasted Mushrooms, Broccoli, Parmesan Butter Sauce, with or without Chicken (Crispy or Grilled), \$20/person

SEAFOOD TOWER *Assortment of Oysters, Jumbo Shrimp, Scallop Crudo, Crab Legs, Chilled Octopus Salad, \$28/person*

CARVING STATION *Choice of Porchetta, Lamb, Whole Chicken, or Prime Rib, \$34/person*

CHOCOLATE CAKE *8-in Round Cake (\$75) or Cake Squares (\$120, 65 squares)*

DESSERT STATION *Chef's Selection of 3 Minis*



Late Night Bites

MINIMUM ORDER OF (20) PIECES; TO BE ORDERED IN INCREMENTS OF (10) PIECES.
ALL OPTIONS ARE \$5 PER PIECE.

SICILIAN PIZZA BITES

POPCORN *Flavors: Truffle, Pizza, or Calabrian Chili*

SLIDERS *Eggplant Parmesan, Chicken Parmesan, Turkey, Pacino, or Portabella*

TAKEAWAYS *Chocolate Truffles (\$5/person), Cookies (\$3/person), Biscotti (\$5/person), Rice Krispie Treats (\$3/person)*



NONNA'S LUNCH

Max (40) guests

Lunch is available daily from 11am to 2pm

Entree quantities to be provided 72-hrs ahead of time

Buffets incur an automatic \$50 gratuity

Brown Bag Lunch:

\$25/person - Pick your sandwich or pizza slice, chips, and cookie or rice krispie

Lunch Buffet:

\$30/person - Assortment of (3) lunch items, salad, and chips



BEVERAGE PACKAGES

Coffee, tea, soda & water are included in all packages. Subject to change based on availability

BRUNCH BAR PACKAGE

1 hour - \$22pp
2 hour - \$30pp
3 hour - \$41pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Rosé
House Sparkling

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

Cocktails
• Mimosa
• Bellini
• Bloody Mary
• Moscow Mule

STANDARD BAR

1 hour - \$26pp
2 hour - \$37pp
3 hour - \$48pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Rosé

House Sparkling

• wodka vodka
• Ford's Gin
• Plantation White & Captain Morgan
• Corazon Blanco
• On Request - Peloton de la Muerte
• Very Old Barton
• Piggyback 6yr Rye
• Tullamore Drew
• On Request St Louise Brandy
• Dewar's White Label

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

Offer of Well Spirits

PREMIUM BAR

1 hour - \$30pp
2 hour - \$42pp
3 hour - \$54pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Sparkling
Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

House Cocktails
• Margarita
• Martini
• Moscow Mule
• Old Fashioned
• Manhattan

Offer of Well Spirits & 2 spirits in each major category
• Tanqueray + Bombay Sapphire
• Ketel One + Tito's
• Smith & Cross + Gosling's Dark Rum
• Herradura Reposado

+ Anejo OR Casadores Reposado + Anejo
• Vida Mezcal
• Knob Creek + Michter's Bourbon
• Sazerac Rye + Michter's Rye
• Jack Daniels + Crown Royal
• Hennessy Vs + Baardesth VSOP
• Johnnie Walker + Laphroig 10yr

DELUXE BAR

1 hour - \$34pp
2 hour - \$46pp
3 hour - \$59pp

Red House Wine
• Cabernet Sauvignon
• Pinot Noir

White House Wine
• Pinot Grigio
• Chardonnay

House Sparkling

Beer
• Peroni
• Miller Lite
• Craft Rotating IPA

House Cocktails
• Margarita
• Martini
• Moscow Mule
• Old Fashioned
• Manhattan

In addition specially allotted spirits chosen by our Beverage Director.

