

# FORMENTO'S

## PRIVATE EVENTS

Private Event spaces 2

About 4

Menus 5

Beverages 15

Contact Elizabeth Bolger for inquiries.

[ebolger@bhospitalityco.com](mailto:ebolger@bhospitalityco.com)

312.690.7720

[formentos.com](http://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	10
Reception	16



## Patio

Cocktail Reception	85
Seated	40

# 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 filling 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 with a computer hook up, perfect for presentations.

## TENTATIVE EVENT HOLD POLICY

We are more than happy to place a specific date and/or room on hold for a maximum of 3 business days. 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

---

Brunch is available Friday - Sunday  
Entree quantities to be provided 72 hours 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, Raisins, Pecorino, Almonds, Citrus Vinaigrette

**Yogurt Parfait**, Seasonal Fruit, Honey, Granola

**Ricotta Toast**, Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough

**Nonna's Meatballs**, Parmesan, Marinara

**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 (+\$6/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:

**Smoked Bacon**

**Select Fresh Fruit**

**Sausage Links**

**Crispy Potatoes**, Creamy Parmesan, Chilies, Herbs

**Toast & Jam**, Choice of Sourdough, Whole Grain, White Bread, Served with Marscapone & Seasonal Fruit Preserves

# LUNCH

*Seasonal menu items, subject to change*

---

Private lunch events are available daily  
Entree quantities are to be provided 72 hours in advance of event  
guest may select up to (3) options  
Day-of selections guests choose 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)

Focaccia or Garlic Knot bread service may be added \$4/person  
Dessert may be added \$10/person

## **Starters:**

**Gem Salad**, Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette  
**Kale Salad**, Shaved Brussels Sprouts, Egg, Raisins, Pecorino, Toasted Almonds, Citrus Vinaigrette  
**Formento's Caesar Salad**, Red Gem Lettuce, Romaine Hearts, Parmesan (+\$3pp)  
**Ricotta Toast**, Pistachio Dukkah, Seasonal Fruit, Hot Honey, Maldon Salt, Sourdough  
**Nonna's Meatballs**, Parmesan, Marinara  
**Crispy Cauliflower**, Chilies, Lemon  
**Fritto Misto**, Tempura 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  
**Roast Chicken**, Spaetzle, Chicken Jus, Crunchy Salad  
**Salmon**, Grilled Beets, Almond Yogurt, Fennel, Arugula

## **Sides:**

**Cauliflower**, alla Robuchon  
**Crispy Potatoes**, Creamy Parmesan, Chilies, Herbs  
**Wood Grilled Broccolini**, Garlic, Lemon Butter  
**Nonna's Pasta Salad**

*Contact Elizabeth Bolger for inquiries. | 312.690.7720 | ebolger@bhospitalityco.com | formentos.com*

# PASSED APPETIZERS

---

All options are \$5 per piece  
Minimum order of (20) pieces; to be ordered in increments of (10) pieces.

**Whipped Ricotta Crostini**, Pistachio Dukkah, Hot Honey

**Avocado Toast**, Pickled Red Chili, Sourdough, Radish

**Beef Filet Crostini**, Seared Beef Tenderloin, Onion Jam, Horseradish Aioli

**Tomato Bruschetta**, Basil, Balsamic

**Prosciutto-Wrapped Asparagus**

**Arancini**, Seasonal Filling and Aioli

**Marsala Glazed Mushroom and Goat Cheese Bruschetta**, Whipped Goat Cheese, Marsala Glazed

**Stuffed Mushrooms**, Herbs

**Tomato, Mozzarella, and Peperoni Spiedini**

**Fig and Speck Stuffed Fig** with Whipped Ricotta, Wrapped in Speck

**Classic Shrimp Cocktail**, Spicy Classic Cocktail Sauce

**Oysters** on Half Shell Mignonette

**Stuffed Mushroom Vegetable**, Vegan, or Meat Stuffed

**Meatball Wellington Bites**, Mozzarella, Nonna's Meatball, Pomodoro

**Focaccia and Chickpea Spread on Grilled Focaccia**, Chickpea Spread, Pesto Aioli, Herbs

**Vegetable Crudite**, Served in Shooter Cup with Herb Parmesan Dressing, Seasonal Vegetables

**Italian Sausage Croquette**, Broccoli Rabe, Chili Flakes, Giardiniera Aioli

**Crispy Polenta**, with Eggplant Caponatta

**Olive Tapenade Crostini**, Goat Cheese



# FORMENTO'S CLASSIC FAMILY STYLE DINNER

---

\$65/person - (2 starters, 2 entrees, 2 sides, 1 dessert) \*  
\$75/person - (3 starters, 3 entrees, 2 sides, 2 desserts)\*  
\$85/person - (3 starters, 3 entrees, 3 sides, 3 desserts, bread service)

\$15/child under age 10

\* Focaccia or Garlic Knot Bread service may be added \$4 per person

## Starters:

**Gem Lettuce Salad**, Avocado, Red Onion, Pecorino, Roasted Tomato, Oregano Vinaigrette  
**Kale Salad**, Shaved Brussels Sprouts, Egg, 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  
**Roast Chicken**, Spaetzle, Crunchy Salad, Chicken Jus  
**Salmon**, Grilled Beets, Almond Yogurt, Fennel, Arugula  
**Whole Grilled Branzino**, Pea Tips, Chilies (+\$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, Chilies, Herbs  
**Wood Grilled Broccolini**, Lemon, Garlic Butter  
**Giant White Beans**, Kale, Lemon  
**Cauliflower**, alla Robuchon  
**Seasonal Roasted Vegetables**

## Desserts: Served Individually

**Formento's Famous Chocolate Cake**, Dark Chocolate Mousse, Hazelnuts  
**Eclair**, Seasonal Cream  
**Tiramisu**, An Italian Delight  
**Crema Bruciata**, Seasonal Fruit Compote, Toasted White Chocolate (+\$2/person)  
**Gelato or Sorbet** Chef's Selection

# INDIVIDUALLY PLATED DINNER

---

Entree quantities are to be provided 72 hours in advance of event  
guest may select UP TO (3) options  
Day-of selections guest selects from (2) options

\$70/person - 3 Courses (1 starter or salad, 1 entree, 2 sides, 1 dessert) \*

\$80/person - 4 courses (1 starter or salad, 1 pasta, 1 entree, 2 sides, 2 desserts)\*

\$90/person - 5 courses (1 starter, 1 salad, 1 pasta, 1 entree, 2 sides, 2 desserts, Bread service)

\$15/child under age 10

\*Focaccia or garlic bread service can be added \$4 per person

## Salads:

**Formento's 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:

**Roast 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, Herbs

**Grilled Broccoli**, Lemon, Garlic Butter

**Giant White Beans**, Kale, Lemon

**Seasonal Roasted Vegetables**

## Desserts:

**Formento's Famous Chocolate Cake**, Dark Chocolate Mousse, Hazelnut

**Tiramisu**, An Italian Classic

**Seasonal Fruit Tart**

**Eclair**, Seasonal Cream

**Gelato or Sorbet** Chef's Selection

# 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

\*Focaccia or garlic knot bread service may be added \$4 per person

## Starters:

**Gem Lettuce 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 Toast**, 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  
**Roast Chicken**, Spaetzle, Chicken Jus, Crunchy Salad  
**Salmon**, Grilled Beets, Almond Yogurt, Fennel, Arugula  
**Canestri**, Pomodoro Sauce or Pork Neck Gravy  
**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, Chilies, Herbs  
**Wood Grilled Broccolini**, Lemon, Garlic Butter  
**Giant White Beans**, Kale, Lemon  
**Cauliflower**, alla Robuchon  
**Seasonal Roasted Vegetables**

## Mini Desserts:

**Formento's Famous Chocolate Cake**, Dark Chocolate Mousse, Hazelnut  
**Eclair**, Seasonal Cream  
**Crema Bruciata**  
**Truffles**

Contact Elizabeth Bolger for inquiries. | 312.690.7720 | [ebolger@bhospitalityco.com](mailto:ebolger@bhospitalityco.com) | [formentos.com](http://formentos.com)

# 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, Portobella, 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

**Formento's Famous Chocolate Cake**, 8-in Round Cake (\$75) or Cake Squares (\$120, 65 squares)

**Dessert Station**, Chef's Selection of 3 Minis \$12/person



# 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 hours 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

*Still & sparkling water is included in all packages. Subject to change based on availability.*

## BRUNCH BAR PACKAGE

1 hour - \$28pp  
2 hour - \$36pp  
3 hour - \$47pp

Red Wine  
• Pinot Noir  
• Cabernet Sauvignon

White Wine  
• Sauvignon Blanc  
• Chardonnay

Prosecco

Rosé

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

Cocktails  
• Mimosa  
• Bellini  
• Bloody Mary  
• Moscow Mule

## STANDARD BAR

1 hour - \$32pp  
2 hour - \$43pp  
3 hour - \$52pp

Red Wine  
• Pinot Noir  
• Cabernet Sauvignon

White Wine  
• Sauvignon Blanc  
• Chardonnay

Prosecco

Rosé

Mixed Drinks  
• 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

## PREMIUM BAR

1 hour - \$36pp  
2 hour - \$48pp  
3 hour - \$60pp

Red Wine  
• Pinot Noir  
• Cabernet Sauvignon

White Wine  
• Sauvignon Blanc  
• Chardonnay

Prosecco

Rosé

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

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

Standard Bar Spirits, along with:  
• Tanqueray + Bombay Sapphire  
• K&T One + Tito's  
• Smith & Cross + Gosling's Dark Rum

• Herradura Reposado + Anejo OR Cazadores Reposado + Anejo  
• Vida Mezcal  
• Knob Creek + Michter's Bourbon  
• Sazerac Rye + Michter's Rye  
• Jack Daniel's + Crown Royal  
• Hennessy VS+ Baardesth VSOP  
• Johnnie Walker + Laphroig 10yr

## WINE & BEER PACKAGE

1 hour - \$28pp  
2 hour - \$39pp  
3 hour - \$50pp

Red Wine  
• Pinot Noir  
• Cabernet Sauvignon

White Wine  
• Sauvignon Blanc  
• Chardonnay

Prosecco

Rosé

Beer  
• Peroni  
• Miller Lite  
• Craft Rotating IPA

