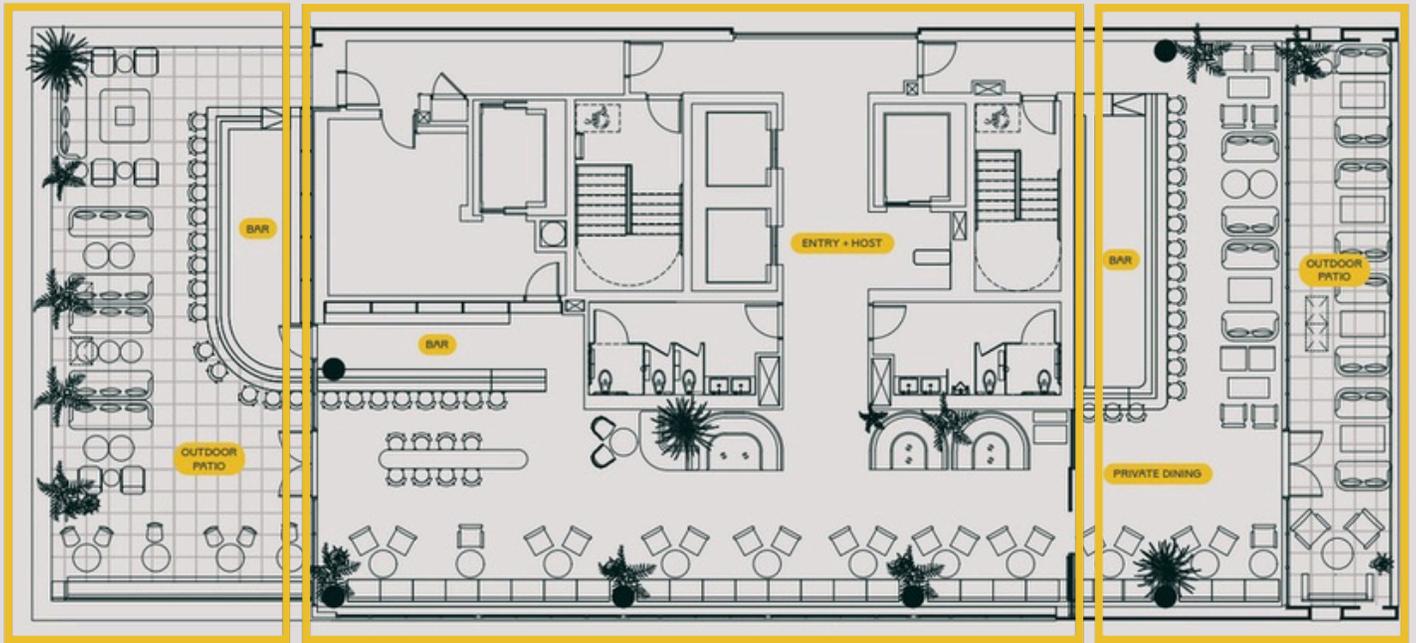




selva

PRIVATE EVENTS



EAST BAR

CENTER BAR

WEST BAR

PRIVATE EVENT

150+ standing
55+ seated



PATIO

Two outdoor spaces with skyline views



SETUP

Use existing layout or make it your own



MENU

Choose catering package or build your own



DRINKS

Choose between a package or consumption bar



MIXTAPE

Audio port with XLR input

SEMI-PRIVATE EVENT

EAST BAR

RECEPTION

40+ GUESTS

SEATED

15+ GUESTS

CENTER BAR

80+ GUESTS

30+ GUESTS

WEST BAR

60+ GUESTS

20+ GUESTS



PASSED

Items priced per dozen. Two dozen minimum order.

ENDIVE CUP | \$72

guacamole, pico de gallo, cilantro

JACKFRUIT CAKE | \$79

avocado creme, tomato gelee

CAJUN DEVILED EGG | \$78

jalapeno, espelette, creme fraiche, chives

VEGETABLE SAMOSA | \$75

tomato & cilantro chutney

ANTIPASTO SKEWER | \$73

seasonal cured meat, mozzarella, olive, tomato

BACON-WRAPPED DATES | \$82

maple glaze

CUBAN SPRING ROLL | \$75

pork shoulder, mojo aioli

CHICKEN KOFTA KABOB | \$82

chimichurri

SALMON TARTARE | \$76

rice cracker, orange, togarashi

BANG BANG SHRIMP | \$91

sweet chili & sriracha aioli

ASSORTED MINI SWEETS | \$75

seasonal mini sweets, such as mini cheesecakes, mini brownies, mini churros, etc.



STATIONED

CHARCUTERIE & CHEESES | \$475/BOARD (FEEDS 25)

- Artisan Cheese & Cured Meats
- Dried fruits & Assorted Nuts
- Garden Vegetables & Baguettes

MEXICAN STREET CART | \$42PP (SELECT THREE:)

includes flour/corn tortillas + mexican rice & beans

- Vegan Mushroom Chorizo: potato, onions, cilantro, cashew crema
- Carnitas: pickled onion, poblanos, salsa rojo
- Chicken: smoked chipotle, queso fresco, lime cream, cilantro
- Shrimp [+4]: baja sauce, cabbage slaw, avocado, cotija
- Steak [+6]: skirt steak, salsa verde, charred green onions, lime

HUMMUS & DIPS STATION/ \$32PP

- Housemade Traditional Hummus, Pepita Romesco, Tzatziki Dips
- Carrots, Celery, Tomatoes, Cucumbers
- Garlic Marinated Vegetables
- Grilled Pita Bread

SELVA SLIDERS | \$36PP (SELECT THREE:)

- The Classic: beef slider, cheddar, smoked ketchup, pickle
- The Smoke: smoked pulled pork, pickled onions, poblano, bbq
- The Garden: veggie slider, dijonaise, lettuce, tomato
- The Louisiana: fried chicken, pickle, sriracha-honey aioli

FIRE ROASTED FLATBREADS | \$36PP (SELECT THREE:)

- Caprese: basil, heirloom tomato, buffalo mozzarella
- Shroom: truffle mushroom, herbs, roasted garlic
- Veggie: roasted peppers, spinach, zucchini, tomato sauce
- Chicken: arugula, blue cheese, tomato sauce
- Pepperoni: classic pepperoni & tomato sauce
- Meat Lovers: italian sausage, pepperoni, coppa ham, tomato sauce

MINI DESSERT STATION | \$29PP

- Seasonal mini sweets, such as mini cheesecake bites, mini brownies, mini churros, etc.



MENUS ARE THOUGHTFULLY PREPARED USING PER-PERSON PORTIONS. PLEASE CONSULT YOUR SALES MANGER FOR SPECIFIC QUANTITIES.
GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE



BAR PACKAGES

All bar packages include assorted fruit juices, soft drinks, and bar mixers.

HOSTED BAR

ALL HOSTED BARS ARE CHARGED UPON CONSUMPTION. PLEASE ASK YOUR SALES MANAGER FOR MORE INFORMATION,

STANDARD PACKAGE

\$20/PP PER HOUR; 2 HOUR MIN.

SPIRITS

Wheatley Vodka
Ford Gin
Bacardi White Rum
Corazon Tequila
Old Forester Bourbon
Famous Grouse Scotch

Only includes 1&1 cocktails
(i.e. vodka/soda, gin.tonic,
etc)

WINE

Brut Sparkling
Full White
Light Red

BEER

Lager
N/A
Lager
Seltzer
IPA

PREMIUM PACKAGE

\$30/PP PER HOUR; 2 HOUR MIN.

SPIRITS

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

Includes margaritas & old
fashioned cocktails

WINE

Brut Sparkling
Light & Full White
Light & Full Red

BEER

Lager
N/A Lager
Seltzer
IPA
N/A Beer

LUXURY PACKAGE

\$50/PP PER HOUR; 2 HOUR MIN.

SPIRITS

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Mijenta Reposado Tequila
Del Maguey Vida Mezcal
Woodford Reserve Bourbon
Woodford Reserve Rye
Balvenie 12Y Single Malt Scotch
Hennessy VSOP Cognac

WINE

Brut Sparkling
Light & Full White
Light & Full Red
Still Rose

BEER

Lager
N/A Lager
Seltzer
IPA
Cider
Sour



*Selva is not permitted to serve shot, neat, or rocks pours.



TERMS & CONDITIONS

FOOD AND BEVERAGE

We ask that menu selections and set-up arrangements be finalized at least 21 business days prior to the scheduled event. Only food and beverage provided by the Emily Hotel may be consumed on the hotel premises. Menus are thoughtfully prepared using per-person portions and are not intended to be unlimited. Please consult with your sales manager for guidance on specific quantities based on your event needs. A minimum of 15 guests is required for all menus. An under-15 guest fee of \$200 may be added for groups below 15. Dietary restrictions and special meal requests must be submitted no later than 10 business days prior to the event and will be accommodated when possible. Requests received after this deadline cannot be guaranteed. For food safety and liability reasons, any food remaining after the event may not be removed from the premises. The hotel reserves the right to make reasonable substitutions based on product availability or market conditions while maintaining the quality and intent of the selected menu.

BEVERAGE AND 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 will be provided per 75 guests for dinner service; one (1) bartender per 50 guests required for cocktail reception. Additional bartenders beyond this rate can be provided upon request and will be charged at \$500 per bartender. The hotel reserves the right to discontinue alcohol service to any guest in accordance with local laws and responsible service standards.

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.

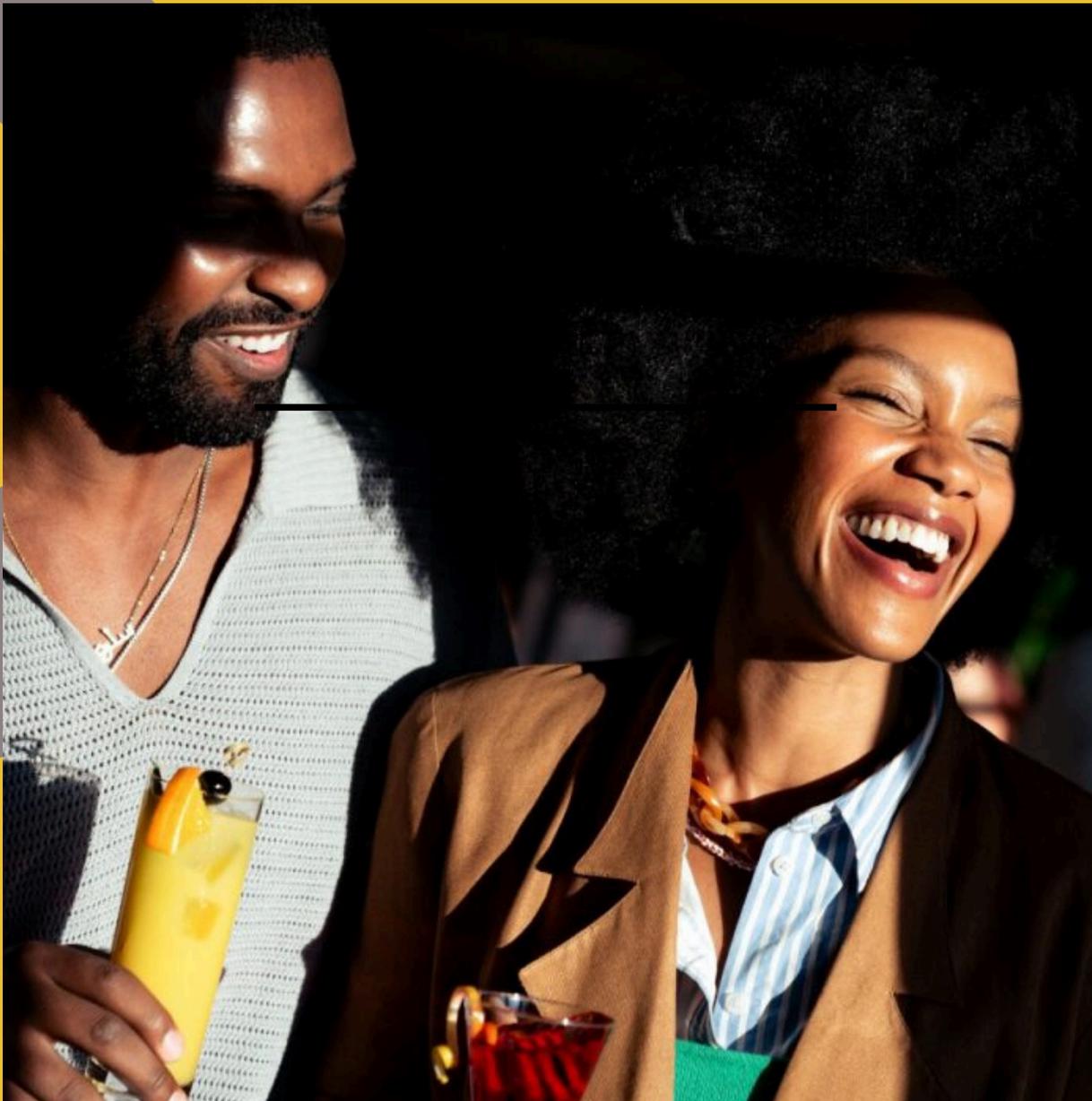
LABOR CHARGES

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. Events exceeding the contracted end time may incur additional labor and service charges.

AVAILABLE EVERY FRIDAY + SATURDAY UNTIL 8PM

25PP GOLDEN HOUR PACKAGE

TWO DRINKS + UNLIMITED SALSA*



Bookings available on Thursdays and Fridays between 5:00 PM and 8:00 PM for events scheduled to occur within two (2) weeks or less of the booking date. A minimum guaranteed guest count of ten (10) is required, with a maximum capacity of forty (40) guests. A signed event agreement and deposit are required to confirm and secure the reservation.