



PARTIES & SPECIAL EVENTS

74 W ILLINOIS ST, CHICAGO, IL
(312) 527-5586

EMACHICAGO.COM

W E L C O M E

ēma is a Mediterranean restaurant showcasing Chef CJ Jacobson's lighter California style of cooking. At the core of the menu are spreads, dips and mezze, Mediterranean small plates. Signature dishes include Spicy Hummus, House-Made Stracciatella, Grilled Octopus, and Kefta Kebabs.

The open and inviting dining room features reclaimed wood, rustic white brick and an indoor ivy terrace with operable windows. The dining room accommodates groups up to 150 guests and may be custom configured for your next family-style dinner, business lunch or cocktail reception event.

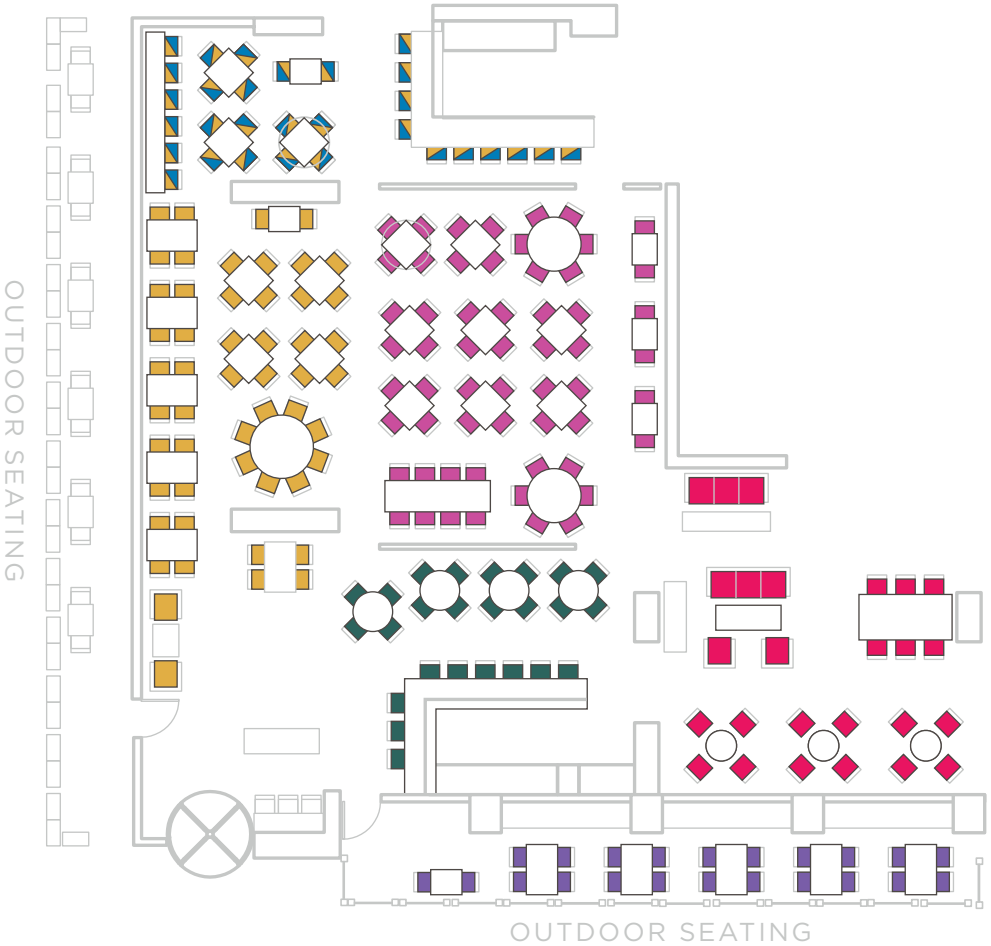
C O N T A C T S

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FLOOR MAP



AREA	SEATED	RECEPTION	AREA	SEATED	RECEPTION
● A	16	20	● D	25	35
● B	52	75	● E	X	40
● C	58	100	● F	22	35

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PASSED APPETIZERS

MEZZE

priced by the dozen

FALAFEL parsley, tzatziki, lemon - \$30

CRISPY POTATOES mizithra, rosemary, scallion crema - \$28

CRISPY HALLOUMI & DATES marinated chilies, bitter greens - \$30

HOUSE-MADE STRACCIATELLA tomatoes, herb salad, california arbequina olive oil - \$32

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey - \$30

SEAFOOD

priced by the dozen

SEASONAL CRUDO ask about our seasonal offerings - \$38

GRILLED OCTOPUS fried kale, fingerlings, preserved lemon vinaigrette - \$40

CURED SALMON crème fraîche, chives, cucumber - \$40

KEBABS

priced by the dozen

MARKET VEGETABLE aleppo pepper, garlic, olive oil, zhoug - \$34

CHICKEN KEFTA lemon, olive oil, tzatziki - \$36

GRILLED CHICKEN sweet peppers, yogurt marinade, zhoug - \$36

LAMB & BEEF KEFTA lemon, olive oil, tzatziki - \$38

BEEF TENDERLOIN red onions, lemon, olive oil, zhoug - \$48

ORA KING SALMON sweet peppers, garlic, olive oil, zhoug - \$48

minimum two orders per dozen

SPREAD SAMPLER

served with our house bread and crudite

HUMMUS

SPICY HUMUS

AVOCADO & SWEET PEA

TOASTED ALMOND & GARLIC

CHARRED EGGPLANT

HOUSE-MADE LEBNEH

SEASONAL SPREAD

select three

\$12.95 / PERSON

'subject to availability'

HALVA STATION

served with dried fruits and candied nuts

CHOCOLATE PISTACHIO

TOASTED COCONUT

ORANGE CHOCOLATE

VANILLA

COFFEE

CHIA

select three

\$14.95 / PERSON

'subject to availability'

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**contains gluten • menu items subject to change seasonally • sales tax and 3% event planner fee will be added to all menus*

MEZZE LUNCH FEAST A

SPREADS

select two

- SPICY HUMMUS marinated fresno & sweet-roasted chilies
- CHARRED EGGPLANT SPREAD house yogurt, lemon, california arbequina olive oil
- HOUSE-MADE LABNEH marcona almonds, roasted grapes, burnt honey
- HOUSE-MADE STRACCIATELLA tomatoes, herb salad, california arbequina olive oil
- AVOCADO & SWEET PEA jalapeño, lime, cilantro, mint
- TOASTED ALMOND & GARLIC castelvetrano olives, fresh herbs

GREENS & GRAINS

select two

- SHAVED ROMAINE SALAD cucumbers, cherry tomatoes, kalamata olives, feta, lemon-yogurt dressing
- SEASONAL RISOTTO
- MARKET GREENS SALAD radishes, seasonal vinaigrette
- BASMATI & BELUGA LENTIL SALAD crispy shallot, yellow tomatoes, orange, cucumber, pistachio

MEZZE

select one

- FALAFEL parsley, tzatziki, lemon
- CRISPY POTATOES mizithra, rosemary, scallion crema
- PAN-ROASTED ROMANESQUE CAULIFLOWER mizithra, rosemary, scallion crema, house yogurt, local honey
- CRISPY HALLOUMI & DATES marinated chilies, bitter greens

LUNCH KEBABS & SEAFOOD

select two

- CHICKEN KEFTA lemon, olive oil, tzatziki
- GRILLED OCTOPUS fried kale, fingerlings, preserved lemon vinaigrette
- MARKET VEGETABLE aleppo pepper, garlic, olive oil, zhoug
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki
- KING SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$3)
- BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$6)

\$29.95 / PERSON

DESSERT

select one

- HONEY PIE grilled grapes
- ALMOND CAKE roasted peach, sweetened yogurt
- DARK CHOCOLATE TORTE kataifi, chocolate turkish coffee creamu, pistachio

ADD \$6.95 / PERSON

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MEZZE LUNCH FEAST B

food is served as it is prepared in the kitchen

SPREADS

select three

- SPICY HUMMUS marinated fresno & sweet-roasted chilies
CHARRED EGGPLANT SPREAD house yogurt, lemon, california arbequina olive oil
HOUSE-MADE LABNEH marcona almonds, roasted grapes, burnt honey
HOUSE-MADE STRACCIATELLA tomatoes, herb salad, california arbequina olive oil
AVOCADO & SWEET PEA jalapeño, lime, cilantro, mint
TOASTED ALMOND & GARLIC castelvetrano olives, fresh herbs

GREENS & ANCIENT GRAINS

select two

- SHAVED ROMAINE SALAD cucumbers, cherry tomatoes, kalamata olives,
feta, lemon-yogurt dressing
SEASONAL RISOTTO
MARKET GREENS SALAD radishes, seasonal vinaigrette
BASMATI & BELUGA LENTIL SALAD crispy shallot, yellow tomatoes,
orange, cucumber, pistachio

MEZZE

select two

- FALAFEL parsley, tzatziki, lemon
CRISPY POTATOES mizithra, rosemary, scallion crema
PAN-ROASTED ROMANESQUE CAULIFLOWER mizithra, rosemary,
scallion crema, house yogurt, local honey
CRISPY HALLOUMI & DATES marinated chilies, bitter greens

KEBABS & SEAFOOD

select three

- CHICKEN KEFTA lemon, olive oil, tzatziki
GRILLED OCTOPUS fried kale, fingerlings, preserved lemon vinaigrette
MARKET VEGETABLE aleppo pepper, garlic, olive oil, zhoug
LAMB & BEEF KEFTA lemon, olive oil, tzatziki
KING SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$3)
BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$6)

DESSERT

select one

- HONEY PIE grilled grapes
ALMOND CAKE roasted peach, sweetened yogurt
DARK CHOCOLATE TORTE kataifi, chocolate turkish coffee cremu , pistachio

\$44.95 / PERSON

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MEZZE DINNER FEAST A

SPREADS

select three

- SPICY HUMMUS marinated fresno & sweet-roasted chilies
- CHARRED EGGPLANT SPREAD house yogurt, lemon, california arbutina olive oil
- HOUSE-MADE LABNEH marcona almonds, roasted grapes, burnt honey
- HOUSE-MADE STRACCIATELLA tomatoes, herb salad, california arbutina olive oil
- AVOCADO & SWEET PEA jalapeño, lime, cilantro, mint
- TOASTED ALMOND & GARLIC castelvetrano olives, fresh herbs

GREENS & ANCIENT GRAINS

select two

- SHAVED ROMAINE SALAD cucumbers, cherry tomatoes, kalamata olives, feta, lemon-yogurt dressing
- SEASONAL RISOTTO
- MARKET GREENS SALAD radishes, seasonal vinaigrette
- BASMATI & BELUGA LENTIL SALAD crispy shallot, yellow tomatoes, orange, cucumber, pistachio

MEZZE

select one

- FALAFEL parsley, tzatziki, lemon
- CRISPY POTATOES mizithra, rosemary, scallion crema
- PAN-ROASTED ROMANESQUE CAULIFLOWER mizithra, rosemary, scallion crema, house yogurt, local honey
- CRISPY HALLOUMI & DATES marinated chilies, bitter greens

ENTREES

select three

- CHICKEN KEFTA lemon, olive oil, tzatziki
- GRILLED OCTOPUS fried kale, fingerlings, preserved lemon vinaigrette
- MARKET VEGETABLE aleppo pepper, garlic, olive oil, zhoug
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki
- KING SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$3)
- BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$6)

\$42.95 / PERSON

DESSERT

select one

- HONEY PIE grilled grapes
- ALMOND CAKE roasted peach, sweetened yogurt
- DARK CHOCOLATE TORTE kataifi, chocolate turkish coffee creamu, pistachio

ADD \$6.95 / PERSON

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MEZZE DINNER FEAST B

food is served as it is prepared in the kitchen

SPREADS

select four

- SPICY HUMMUS marinated fresno & sweet-roasted chilies
- CHARRED EGGPLANT SPREAD house yogurt, lemon, california arbequina olive oil
- HOUSE-MADE LABNEH marcona almonds, roasted grapes, burnt honey
- HOUSE-MADE STRACCIATELLA tomatoes, herb salad, california arbequina olive oil
- AVOCADO & SWEET PEA jalapeño, lime, cilantro, mint
- TOASTED ALMOND & GARLIC castelvetrano olives, fresh herbs

GREENS & ANCIENT GRAINS

select two

- SHAVED ROMAINE SALAD cucumbers, cherry tomatoes, kalamata olives, feta, lemon-yogurt dressing
- SEASONAL RISOTTO
- MARKET GREENS SALAD radishes, seasonal vinaigrette
- BASMATI & BELUGA LENTIL SALAD crispy shallot, yellow tomatoes, orange, cucumber, pistachio

MEZZE

select one

- FALAFEL parsley, tzatziki, lemon
- CRISPY POTATOES mizithra, rosemary, scallion crema
- PAN-ROASTED ROMANESQUE CAULIFLOWER mizithra, rosemary, scallion crema, house yogurt, local honey
- CRISPY HALLOUMI & DATES marinated chilies, bitter greens

KEBABS & SEAFOOD

select three

- CHICKEN KEFTA lemon, olive oil, tzatziki
- GRILLED OCTOPUS fried kale, fingerlings, preserved lemon vinaigrette
- MARKET VEGETABLE aleppo pepper, garlic, olive oil, zhoug
- LAMB & BEEF KEFTA lemon, olive oil, tzatziki
- KING SALMON KEBAB sweet peppers, red onions, lemon, olive oil, zhoug (+\$3)
- BEEF TENDERLOIN KEBAB red onions, lemon, olive oil, zhoug (+\$6)

DESSERT

select one

- HONEY PIE grilled grapes
- ALMOND CAKE roasted peach, sweetened yogurt
- DARK CHOCOLATE TORTE kataifi, chocolate turkish coffee creamu, pistachio

\$64.95 / PERSON

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BAR PACKAGES

PREMIUM BAR

includes cocktails, select wines, local craft beers, soft drinks and iced tea

2 HOUR PACKAGE - \$40 / PERSON

3 HOUR PACKAGE - \$50 / PERSON

4 HOUR PACKAGE - \$60 / PERSON

SOMMALIER'S SELECTION

have our sommalier will select a variety of wines by the glass that complement your custom menu

2 HOUR PACKAGE - \$35 / PERSON

3 HOUR PACKAGE - \$45 / PERSON

4 HOUR PACKAGE - \$55 / PERSON

BEER & WINE

includes select wines, craft beers, soft drinks and iced tea

2 HOUR PACKAGE - \$30 / PERSON

3 HOUR PACKAGE - \$40 / PERSON

4 HOUR PACKAGE - \$50 / PERSON

FEATURED BREWERIES

OFF COLOR BREWING • WHINER BEER COMPANY • ALLAGASH BREWING
FIRESTONE WALKER • REVOLUTION BREWING
PIPEWORKS BREWING • METROPOLITAN BREWING COMPANY

YARDEN • GIACOMELLI • SANTO • SKOURAS "ST GEORGE"
CENTOZE • DOMAINE OULED THALEB

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FAQ

SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

ēma may require a deposit of 25% of the food and beverage minimum.

In the unfortunate event of a cancellation, ēma requires 5 days advanced notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation.

Cancellations within this time are subject to a forfeit of the deposit.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

WHEN DO I SELECT THE MENU?


Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.





Enjoy events catered by Ema in the private event space located within the shared property of Hyatt Place, Aloft Chicago City Center and Fairfield Inn & Suites.

In collaboration with Lettuce Entertain You, guests can select from various event packages for their upcoming celebration, office meeting, rehearsal dinner and more for up to 200 people.

INQUIRE TO
LEARN MORE!

