



THE BALLROOM



Our Ballroom located on the 2nd level is the perfect canvas for all of your event needs, from wedding ceremonies to business dinners. It features a private bar, HDMI compatible flat screen TVs, built-in sound system to allow you to play your own music. Also located on the 2nd floor, is a separate coat check and restrooms. The Ballroom is accessible.

The Ballroom is also available as a semi private space with curtains drawn for smaller parties.

THE BOARDROOM



An ideal space for business meetings and intimate gatherings. Located on the 2nd level, featuring an HDMI compatible flat screen TV, and a built-in sound system to allow you to play your own music.

The Boardroom is accessible.

SICILY



Located on the main level of our restaurant, our beautiful Sicily room. It has a charming Old World feel with cozy banquettes and exposed brick. Featuring an HDMI compatible flat screen TV.

NONNA'S



A casual space for intimate gatherings.

CAPACITIES		
	Seated	Reception
Ballroom	120	200
Boardroom	20	25
Sicily	40	60
Nonna's	10	16
Extended Patio	70	150
Heated Patio	52	100

Food & Beverage



FORMENTO'S RECEPTIONS

Whether it is a cocktail hour before dinner or a more casual event with hearty passed hor d'oeuvres and stations throughout, we want to create the perfect evening for you and your guests!

PASSED HOR D'OEUVRES | Minimum order of 20 pieces per option, to be ordered in increments of 10

COLD

WHIPPED RICOTTA CROSTINI Seasonal Fruit, Pistachio Dukkha
Hot Honey, Sourdough

AVOCADO TOAST Pickled Red Chili, Radish, Sourdough

HEIRLOOM TOMATO BRUSCHETTA 8 Year Balsamic, Micro Basil

PANCETTA WRAPPED DATES 8 Year Balsamic, Gorgonzola

PEPPERONI SPIEDINI Tomato, Mozzarella

CLASSIC SHRIMP COCKTAIL Spicy Classic Cocktail Sauce

OYSTERS On Half Shell Mignonette

VEGETABLE CRUDITE Seasonal Vegetables, Parmesan Herb Dressing

ITALIAN DEVEILED EGG Giardiniera

HOT

STUFFED MUSHROOMS Caponata *or* Italian Sausage

MEATBALL WELLINGTON BITES Mozzarella, Nonna's Meatball
Pomodoro Sauce

MINI CRAB CAKES Calabrian Aioli

BEEF FILET CROSTINI Seared Beef Tenderloin, Onion Jam
Horseradish Aioli

ARANCINI Seasonal Filling & Aioli

STATIONS | Minimum group size of 20 guests, 2 hour time limit. 1 attendant per 50 guests.

CHEESE & CHARCUTERIE \$16 *per person*

Chef's Selection of Cheese & Cured Meats Assorted Spreads, Pickles, & Accoutrements

CARVING STATION \$34 *per person*

Choice of: Lamb, Whole Chicken, *or* Prime Rib

SEAFOOD TOWER \$55 *per person*

King Crab, Oyster, Shrimp Cocktail, Lobster, Crudo Trio.

PEPPERONI SPIEDINI Tomato, Mozzarella



FAMILY STYLE DINNER

Our recommended way for your guests to enjoy a variety of dishes!
Made to be shared, our Chef will perfectly portion and slice your selections.

2 starters, 2 entrees, 2 sides, & 1 dessert

3 starters, 3 entrees, 2 sides, & 2 desserts

PLATED | Host to select up to 3 entrees at least 3 weeks prior to event, guest to choose and provide quantities 72 business hours ahead of time. This option is available for a group of up to 40 guests.

1 starter *or* salad, 1 pasta, 1 entree, 2 sides, & 2 desserts

BREAD SERVICE

Focaccia or Garlic Knot bread service.

CHARCUTERIE

Chef's selection of Cheese, Meats, Accoutrements, & Crostini.

Add Marinated Olives

RAW BAR

Seafood Tower: King Crab, Oyster, Shrimp Cocktail, Lobster, Crudo Trio.

Add Shrimp Cocktail or Oyster

FAMILY STYLE DINNER

ANTIPASTI *choice of*

Available as an additional starter

HEIRLOOM TOMATO BRUSCHETTA 8 Year Balsamic, Micro Basil

WHIPPED RICOTTA TOAST Seasonal Fruit, Pistachio Dukkah, Hot Honey, Sourdough

PROSCIUTTO TOAST Pickled Mustard Seed, Grana Butter, Sourdough

SEAFOOD CRUDO Seasonal Preparation

NONNA'S MEATBALLS Parmesan, Marinara

SALADS *choice of*

Available as an additional course

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

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

FORMENTO'S CAESAR Red Gem Lettuce, Romaine Hearts, Parmesan, Crouton

PASTA *choice of*

Available as an additional course

VEGETABLE CANESTRI Roasted Mushrooms, Broccoli, Parmesan Butter Sauce

CLASSIC CANESTRI Sunday Gravy *or* Pomodoro

ORECCHIETTE Cacio e Pepe

SEASONAL STUFFED PASTA

MAINS *choice of*

Available as an additional main

PORK CHOP Agrodolce

BUTCHER'S STEAK Bordelaise Sauce

FILET MIGNON Bordelaise Sauce

BONE-IN RIBEYE 45 Day Dry Aged, Bordelaise Sauce

CHICKEN PARMESAN Marinara, Mozzarella, Basil

EGGPLANT PARMESAN Marinara, Mozzarella, Basil

CHICKEN VESUVIO Pea Tendrils, English Peas

SALMON Arugula, Lemon Vinaigrette

WHOLE GRILLED BRANZINO Seasonal Preparation

SIDES *choice of*

CRISPY POTATOES Creamy Parmesan, Chilies

WOOD GRILLED BROCCOLINI Lemon, Garlic Butter

GIANT WHITE BEANS Kale, Lemon

CAULIFLOWER ROBUCHON Whipped Cauliflower & Potato

SEASONAL ROASTED VEGETABLES

BUFFET DINNER

Available for Ballroom events only (50 guests or less).

Buffets incur an automatic **attendant fee**.

2 starters, 2 entrees, 2 sides, & 1 dessert

3 starters, 3 entrees, 2 sides, & 2 desserts

BREAD SERVICE

Focaccia or Garlic Knot bread service

STARTERS *choice of*

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

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

FORMENTO'S CAESAR Red Gem Lettuce, Romaine Hearts, Parmesan, Crouton

HEIRLOOM TOMATO BRUSCHETTA 8 Year Balsamic, Micro Basil

WHIPPED RICOTTA TOAST Seasonal Fruit, Pistachio Dukkah, Hot Honey
Sourdough

PROSCIUTTO TOAST Pickled Mustard Seed, Grana Butter, Sourdough

SEAFOOD CRUDO Seasonal Preparation

NONNA'S MEATBALLS Parmesan, Marinara

ENTREES *choice of*

CHICKEN VESUVIO Fingerling Potatoes, Pea Tendrils, English Peas

CHICKEN PARMESAN Marinara, Mozzarella, Basil

PORK CHOP Agrodolce

BUTCHER'S STEAK Bordelaise Sauce

FILET MIGNON Bordelaise Sauce

BONE-IN RIBEYE 45 Day Dry Aged, Bordelaise Sauce

SALMON Arugula, Lemon Vinaigrette

EGGPLANT PARMESAN Marinara, Mozzarella, Basil

CLASSIC CANESTRI Sunday Gravy *or* Pomodoro

BAKED LASAGNA Mushroom, Ricotta, Mozzarella

VEGETABLE CANESTRI Roasted Mushrooms, Broccoli, Parmesan Butter Sauce

SIDES *choice of*

NONNA'S PASTA SALAD Tomato, Olive, Mozzarella

CRISPY POTATOES Creamy Parmesan, Chilies

WOOD GRILLED BROCCOLINI Lemon, Garlic Butter

GIANT WHITE BEANS Kale, Lemon

SEASONAL ROASTED VEGETABLES

BRUNCH

Host to select up to 3 entrees at least **3 weeks prior to event**, guest to choose and provide quantities **72 business hours ahead of time**

BUFFET

3 starters, 2 entrees, 2 sides

3 starters, 3 entrees, 2 sides

FAMILY-STYLE

2 starters, 2 entrees, 1 sides

3 starters, 2 entrees, 2 sides

PLATED THIS OPTION IS AVAILABLE FOR A GROUP OF UP TO 40 GUESTS

2 starters, 1 entrees, 1 sides

3 starters, 1 entrees, 2 sides

STARTERS *choice of*

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

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

NONNA'S MEATBALLS Parmesan, Marinara

YOGURT PARFAIT Seasonal Fruit, Honey, Granola

WHIPPED RICOTTA TOAST Seasonal Fruit, Pistachio Dukka, Hot Honey, Sourdough

FRESH BAKED PASTRIES *Choice of: Danish, Cinnamon Rolls, or Muffins*

ENTREES *choice of*

FRITTATA Veggie *or* Antipasti

AVOCADO TOAST Poached Egg, Pickled Red Chilies

SMOKED SALMON BAGELS Dill, Red Onion, Beefsteak Tomato

LEMON RICOTTA PANCAKES Seasonal Compote, Maple Syrup

CREPES Seasonal Sweet *or* Savory

BREAKFAST HASH Veggie *or* Pancetta

BAKED LASAGNA Veggie *or* Meat

PORK CHOP Agrodolce

BUTCHER'S STEAK Bordelaise Sauce

FILET MIGNON Bordelaise Sauce

BONE-IN RIBEYE Dry Aged, Bordelaise Sauce

SIDES *choice of*

HOUSE BACON
SAUSAGE LINKS

CRISPY POTATOES
SEASONAL FRESH FRUIT

LUNCH

Host to select up to 3 entrees at least **3 weeks prior to event**, guest to choose and provide quantities **72 business hours ahead of time**

BUFFET

3 starters, 2 entrees, 2 sides

FAMILY-STYLE

2 starters, 2 entrees, 1 sides

3 starters, 2 entrees, 2 sides

PLATED

2 starters, 1 entrees, 2 sides

STARTERS *choice of*

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

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

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

HEIRLOOM TOMATO BRUSCHETTA 8 Year Balsamic, Micro Basil

WHIPPED RICOTTA TOAST Seasonal Fruit, Pistachio Dukkah, Hot Honey, Sourdough

SEAFOOD CRUDO Seasonal Preparation

NONNA'S MEATBALLS Parmesan, Marinara

ENTREES *choice of*

CLASSIC CANESTRI Sunday Gravy *or* Pomodoro

ORECCHIETTE Cacio e Pepe

EGGPLANT PARMESAN Marinara, Mozzarella, Basil

CHICKEN PARMESAN Marinara, Mozzarella, Basil

CHICKEN VESUVIO Pea Tendrils, English Peas

SALMON Arugula, Lemon Vinaigrette

PORK CHOP Agrodolce

BUTCHER'S STEAK Bordelaise Sauce

FILET MIGNON Bordelaise Sauce **BONE-IN RIBEYE** 45 Day Dry Aged, Bordelaise Sauce

SIDES *choice of*

HOUSE BACON
SAUSAGE LINKS

CRISPY POTATOES
SEASONAL FRESH FRUIT

DESSERT

Choice of pastries, dependent on previously chosen package

CHOCOLATE CAKE Dark Chocolate Mousse, Hazelnuts

ÉCLAIR Seasonal Pastry Cream

TIRAMISU Mascarpone, Espresso, Cocoa

CREMA BRUCIATA Seasonal Fruit Compote, Toasted White Chocolate

PANNA COTTA Seasonal Fruit Compote

FRUIT TART Seasonal Filling

CANNOLI Traditional Ricotta, Orange, Chocolate Chip

COOKIES Chocolate Chip & Sea Salt or Oatmeal Raisin

CUPCAKES Chocolate, Vanilla, Red Velvet *with Vanilla Buttercream*

CUSTOM CAKES & PASTRIES

Inquire for pricing. Based on complexity & ingredients



LATE NIGHT & GIFT BAGS

The night does not need to end after dinner, keep the party going! Invite your welcome party to enjoy sweet and savory snacks to end an evening filled with music, dancing, and drinks. Want to leave a lasting impression on your guests? Let us create a giftbag full of Formento's treats for guests to take home!

SICILIAN PIZZA BITES

Choice of Cheese or Pepperoni

NONNA'S SLIDERS

Choice of: Eggplant Parmesan, Chicken Parmesan Turkey, Pacino, or Portabella

POPCORN

Choice of: Chicago-Style, Cheddar, Caramel, Truffle, Pizza, or Calabrian Chili

TAKEAWAY TREATS

Chocolate Truffles

Cookies: Chocolate Chip & Sea Salt *or* Oatmeal Raisin

Biscotti

Rice Krispie Treats



BEVERAGE PACKAGES

Soda and water is included in all packages.

PREMIUM BAR | 1 Hour | 2 Hour | 3 Hour

WINE

PROSECCO
CHARDONNAY
SAUVIGNON BLANC
ROSE
PINOT NOIR
CABERNET SAUVIGNON

BEER

PERONI
MILLER LITE
CRAFT
ROTATING IPA

COCKTAILS

FULLY STOCKED BAR
FEATURING PREMIUM &
STANDARD SPIRITS

STANDARD BAR | 1 Hour | 2 Hour | 3 Hour

WINE

PROSECCO
CHARDONNAY
SAUVIGNON BLANC
ROSE
PINOT NOIR
CABERNET SAUVIGNON

BEER

PERONI
MILLER LITE
CRAFT
ROTATING IPA

COCKTAILS

FULLY STOCKED BAR
FEATURING STANDARD
SPIRITS

BEER & WINE | 1 Hour | 2 Hour | 3 Hour

WINE

PROSECCO
CHARDONNAY
SAUVIGNON BLANC
ROSE
PINOT NOIR
CABERNET SAUVIGNON

BEER

PERONI
MILLER LITE
CRAFT ROTATING IPA

BRUNCH BAR | 1 Hour | 2 Hour | 3 Hour

WINE

PROSECCO
CHARDONNAY
SAUVIGNON BLANC
ROSE
PINOT NOIR
CABERNET SAUVIGNON

BEER

PERONI
MILLER LITE
CRAFT
ROTATING IPA

COCKTAILS

MIMOSA
BELLINI
BLOODY MARY
MOSCOW MULE

CASH BAR WILL INCUR A STANDARD BARTENDER FEE

ASK US ABOUT OUR CUSTOM
BAR PACKAGE OPTIONS!



BOXED LUNCH

Pick your sandwich or pizza slice, chips, & a cookie or Rice Krispie. Host to provide entrée quantities 72 hours in advance

BUFFET LUNCH

Assortment of 3 lunch items, salad, & chips

SICILIAN PIZZA

Cheese or Pepperoni

SANDWICHES

COLD

PACINO Salami, Mortadella, Capicola, Provolone, Parmesan
Lettuce, Onion, Tomato, Pepperoncini, Caper Berries, Italian Dressing

PORTABELLA Balsamic Grilled Mushroom, Avocado
Sun-Dried Tomato, Buffalo Mozzarella, Arugula, Basil Aioli

ROASTED TURKEY Dill Havarti, Marinated Broccoli, Onion
Italian Dressing, Spicy Honey, Mayo

COLD CUT Pepperoni, Mortadella, Roasted Turkey Breast, Mayo
Lettuce, Tomato, Pickled Onion, Italian Dressing

YELLOWFIN TUNA Yellowfin Tuna Salad, Lettuce, Avocado
Cucumber, Banana Peppers, Dill Havarti Cheese

HOT

CHICKEN PARMESAN Marinara, Mozzarella

NONNA'S MEATBALL Marinara, Mozzarella, Giardiniera

WHAT THE? Crispy Fried Eggplant & Chicken, Fresh Mozzarella
Serrano Chilies, Arugula, Sweet & Spicy Mayo

EGGPLANT PARMESAN Marinara, Mozzarella

SAUSAGE Italian Sausage, Sweet Peppers, Provolone Cheese
Arugula, Pickled Red Onions, Giardiniera Aioli

SALADS

ANTIPASTI CHOPPED SALAD Salami, Mortadella, Capicola
Provolone, Lettuce, Onion, Black Olives, Caperberries, Pepperoncini,
Red Wine Vinaigrette

KALE SALAD Shaved Brussels, Egg, Golden Raisins, Pecorino
Toasted Almonds, Citrus Dressing

GEM LETTUCE Shaved Radicchio, Oven Roasted Tomato, Avocado
Pecorino, Red Onion, Oregano Dressing

CAESAR SALAD Romaine Lettuce, House Caesar Dressing
Grana Padano Cheese

BROCCOLI SALAD Broccoli, Red Chilies, Parmesan Cheese

PASTA SALAD Cherry Tomatoes, Marinated Mozzarella
Parmesan Cheese



NOTES

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 Street. We are a quick walk from the Morgan Street Green & Pink line El-stop and a 10 minute drive from the Loop.

PARKING

Valet parking available Friday & Saturday for \$24, cash only. You may choose to host valet for your guests 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 normal valet operating hours, you are welcome to request valet for an additional \$200 flat fee.

DÉCOR & DELIVERIES

Formento's provides complimentary white linens and candle votives for all events. Please coordinate any deliveries with the private events team.

TENTATIVE EVENT HOLD POLICY

We are happy to place a specific date & room on hold for up to 3 business days. If the contract & deposit are not completed, the room will be released.

MINIMUMS

Food & Beverage minimums vary 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. The deposit will be deducted from the final bill.

Deposit amount will differ based on event.

MENUS

Formento's creates custom menus at no additional charge. We are happy to personalize them with a header or logo. Menu choices due 30 days prior to event.

CAKE PLATING FEE

Should you wish to bring your own cake from another establishment, the 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 we welcome vegan & gluten-free diners. We allow kosher & halal meals prepared off-site upon request.

PAYMENT

Acceptable forms of payment include cash, credit card, and Bitcoin. Checks are only accepted for deposits. All checks must be made out to: B Restaurant, L.L.C.

GUEST COUNT

Guest counts are due 72 business hours prior to the event.