



FULTON MKT KITCHEN

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FultonMarketKitchen.com





Fulton Market Kitchen, a restaurant and lounge concept without parallel.

Fulton Market Kitchen is a portal of collective creativity, integrating various art mediums and styles with imaginative cuisine to create a new experience for Chicago's evolving culture. Inspired by the 1980s NYC art scene and the Wynwood Walls in Miami, Fulton Market Kitchen offers guests the rare opportunity to dine, drink and enjoy the work of incredible artists in a truly unique setting. At Fulton Market Kitchen, people can come together for special occasions and effortlessly revel in the moment; we are happy to host a broad range of events and celebrations. FMK can accommodate both intimate gatherings and large groups, luxe or relaxed, and we guarantee an unforgettable experience.

**"10 Sexiest New
Restaurants in Chicago"**

ZAGAT.

The Peoria Room

Cocktail Reception
75-100 Guests

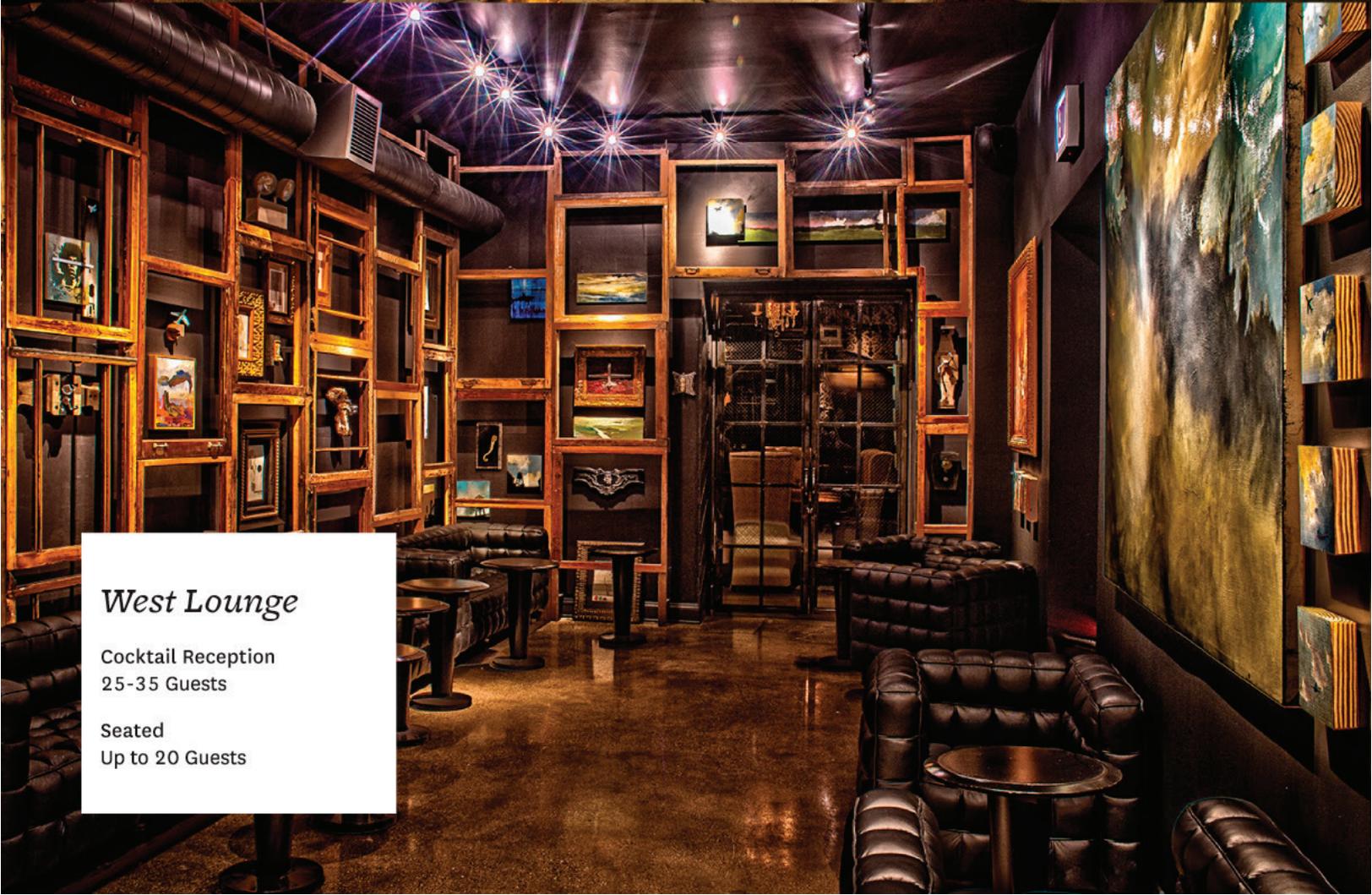
Seated
Up to 60 Guests



West Lounge

Cocktail Reception
25-35 Guests

Seated
Up to 20 Guests

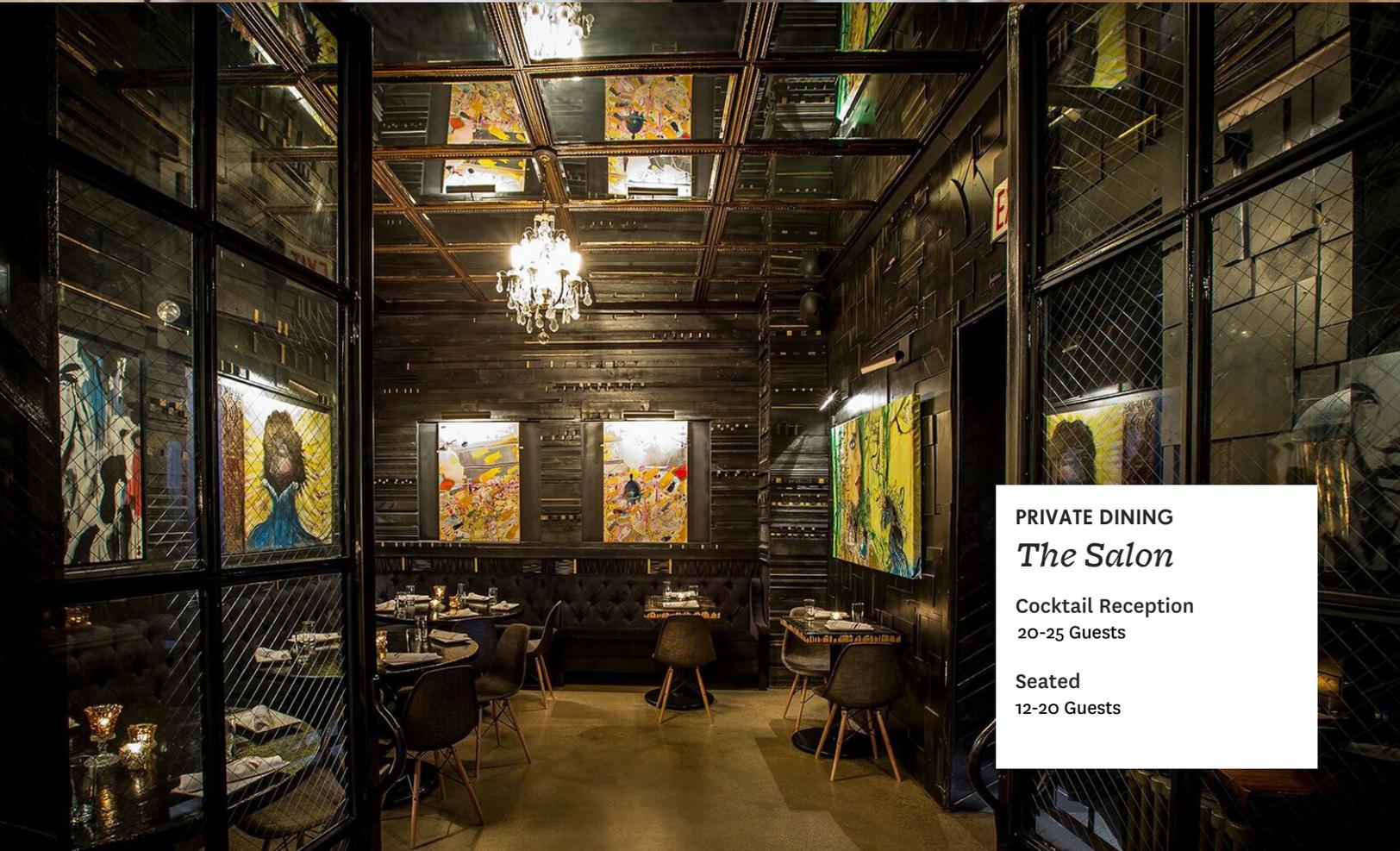


PRIVATE DINING

*Private Dining
Room*

Seated

Up to 12 Guests



PRIVATE DINING

The Salon

Cocktail Reception
20-25 Guests

Seated

12-20 Guests

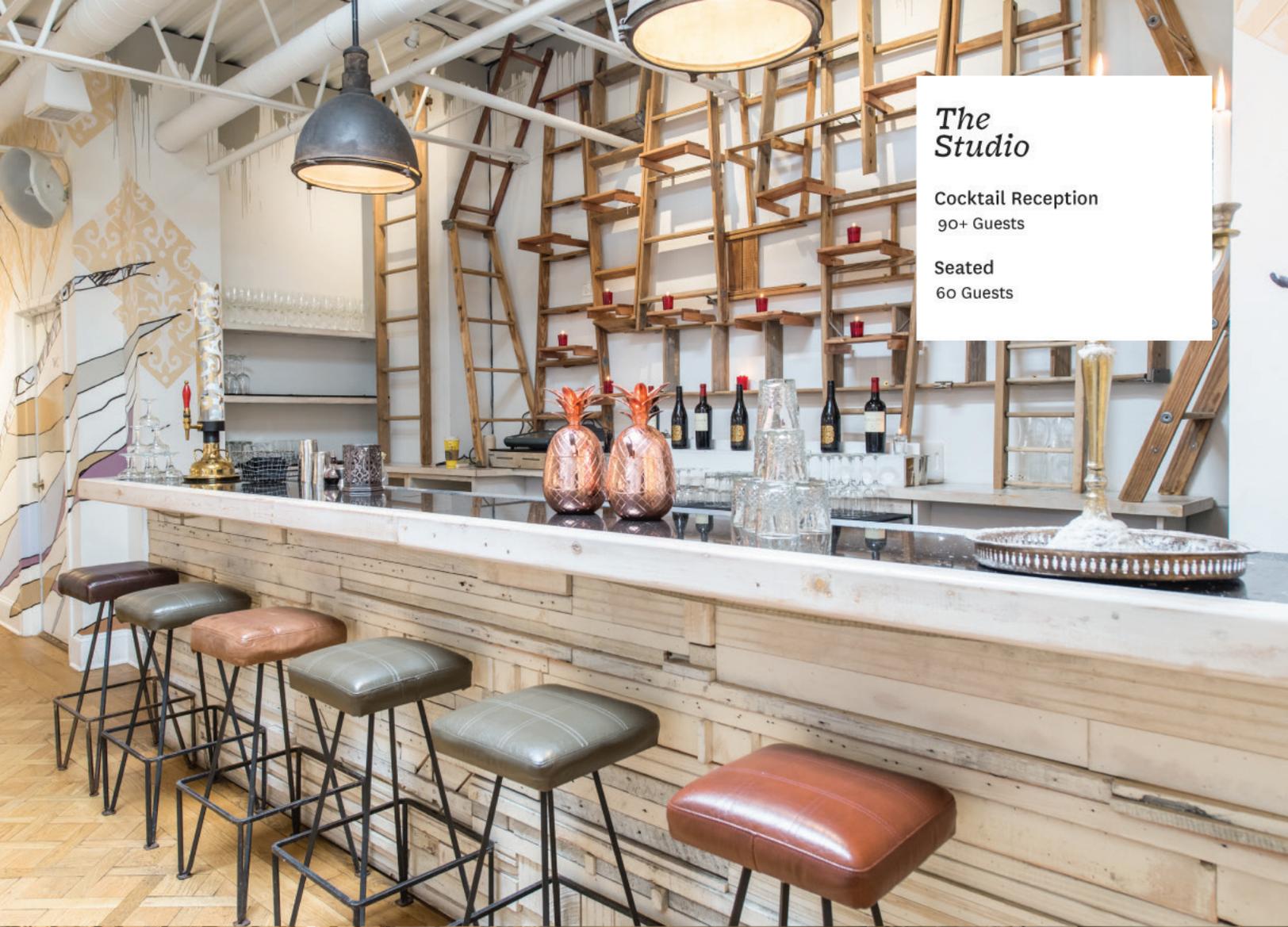


The Main Room

Cocktail Reception
150 - 200 Guests

Seated
110 Guests





The Studio
Cocktail Reception
90+ Guests
Seated
60 Guests





Elevated Dining

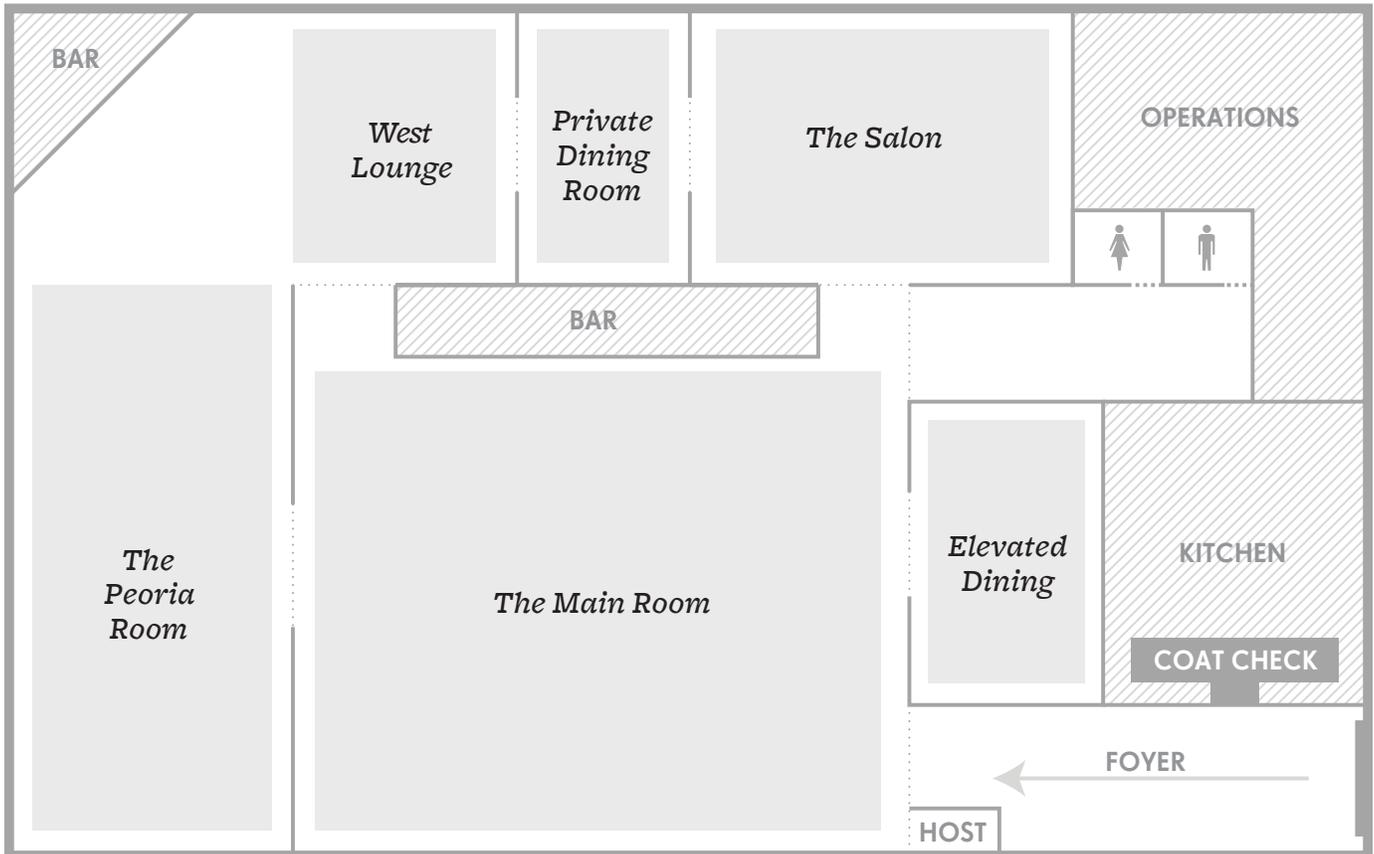
Cocktail Reception
20 - 25 Guests

Seated
Up to 20 Guests



A party of 5. A party of 500.

Our full-service events department will work diligently with you to create the perfect menu and match it with the ideal palette of beverages. We stand ready to help with any and all needs to best complement your event; entertainment booking, floral arrangements, custom branding, and a wide array of Audio-Visual services are all easily arranged.



" One of the 12 Best-Looking
New Restaurants Across the US"

ZAGAT





PASSED APPETIZERS

MEAT

FMK Sliders

Dijonnaise | Wisconsin Cheddar Cheese | Red Onion | Lettuce | \$60/ Dozen

Meatballs

Beef Meatballs | Marinara Sauce | \$36/Dozen

Beef Satay

Soy Ginger Glaze | \$48/Dozen

Mini Carne Asada Tacos

Marinated Skirt Steak | Cilantro | Onion | Lime | \$36/Dozen

Beef Tartare

Capers | Dijon | Crostini | \$48/Dozen

Broccolini & Prosciutto Toast

Burrata | Chopped Broccolini | Prosciutto | \$48/Dozen

Mini Pulled Pork Sandwiches

Garlic Aioli | BBQ Sauce | Cole Slaw | \$60/Dozen

Mini Al Pastor Tacos

Marinated Pork | Grilled Pineapple | Onion | Cilantro | Lime | \$48/Dozen

Chicken Potstickers

Fried Chicken Stuffed Dumplings | Soy Sesame Sauce | \$36/Dozen

Nashville Hot Chicken Sliders

Spicy Fried Chicken | Bread & Butter Pickles | Creamy Parmesan | \$60/Dozen

Mini Chicken N' Waffles

Spiced Fried Chicken | Creamy Parmesan | Scallion | Mini Waffle Cone | \$36/Dozen

Chicken Satay

Sriracha Honey Mustard Glaze | \$48/Dozen

Chicken Fried Rice

Seasonal Vegetables | Soy | Chicken | Served in Mini Chinese Containers | \$54/Dozen

SEAFOOD

Shrimp Cocktail

Poached Shrimp | Classic Cocktail Sauce | \$60/Dozen

Mini Crab Cakes

Old Bay Aioli | \$36/Dozen

Mini Shrimp Tacos

Batter-Fried Shrimp | Chipotle Aioli | \$54/Dozen

Shrimp Fried Rice

Seasonal Vegetables | Soy | Shrimp | Served in Mini Chinese Containers | \$54/Dozen

Salmon Toast

Garlic Goat Cheese | Lox | Pickled Red Onion | Dill | \$48/Dozen

Octopus Skewers

Chili Garlic Glaze | \$48/Dozen

Tuna Tartare Cornets

Tasting Spoon | Soy Ginger | Tobiko | \$48/Dozen

Salmon Cornets

Sesame Cone | Salmon Roe | \$48/Dozen

Salmon Tartare

Tasting Spoon | Salmon Roe | \$48/Dozen

Scallop Skewers

Yakitori Style | 3 Dozen Minimum | \$60/Dozen





PASSED APPETIZERS (continued)

VEGETARIAN

Truffle Parmesan Popcorn

Popcorn | Salt | Pepper | Truffle | Parmesan |
Served in Paper Cones | \$30/Dozen

FMK Fry Cones

Herbs | Served in Paper Cones | \$36/Dozen

Veggie Potstickers

Stuffed Dumplings | Soy Sesame Dipping Sauce | \$30/Dozen

Spring Roll

Seasonal Ingredients | Dipping Sauce | \$36/Dozen

Broccoli & Roasted Garlic Toast

Burrata | Chopped Broccoli | Roasted Garlic Confit |
\$36/Dozen

Arancini

Risotto Croquette | Artisanal Cheese | \$30/Dozen

Brussels Sprouts Toast

Fried Brussels Sprouts, Apple Saba, Fresh Mozzarella |
\$36/Dozen

Veggie Fried Rice

Seasonal Vegetables | Soy | Served in Mini Chinese Containers |
\$42/Dozen

Mini Avocado Toast

Avocado Mousse | Sliced Radish | Pink Peppercorns |
Pumpernickel Toast | \$36/Dozen

**"Simple-sounding dishes
impress in execution"**

Chicago Tribune



BUFFET CUISINE

COLD | GREENS | ANTIPASTI

Wedge Salad

Blue Cheese | Pine Nuts | Fennel Pollen Ranch |
\$8/Person

Mixes Greens

Seasonal Produce | Citrus Vinaigrette | \$8/Person

Chopped Salad

Tomato | Cucumber | Red Onion | Bacon |
Creamy Parmesan Dressing | \$9/Person
Available Vegetarian | \$7/Person

Classic Caesar

White Anchovy | Garlic Croutons | Romaine |
Caesar Dressing | \$8/Person

Cheese Board

Artisanal Cheeses | Select Accompaniments |
One board feeds 12-14 Guests | \$85 Each

Antipasto Board

Cured Meats | Seasonal Accompaniments | Grilled Bread
One board feeds 12-14 guests / \$125 ea

Crudités

Seasonal Vegetables | Hummus | Dipping Sauces |
\$9/Person

Shrimp Cocktail

Poached Shrimp | Classic Cocktail Sauce | Tail On |
\$50/Dozen

Seafood Raw Bar

Selection of Raw and Cooked Shellfish | Shrimp |
Mussels | Clams | Oysters | Drawn Butter | Tabasco |
Mignonette | \$35/Person

The Ultimate Raw Bar

Selection of Raw and Cooked Shellfish | Shrimp |
Mussels | Clams | Oysters | Lobster Tail | Tabasco |
Mignonette | Snow Crab | Drawn Butter |
Cocktail Sauce | \$50/Person

MEAT | FISH | MAIN

Prime Rib Roast

Horseradish Cream Sauce | Seasonal Vegetable |
\$16/Person (Minimum of 30 Guests)

Roasted Salmon

Seasonal Preparation | \$14/Person

Amish Chicken

Red Wine | Chicken Jus | Seasonal Preparation | \$12/Person

Leg of Lamb

Mint Chimichurri | Seasonal Accoutrements | \$16/Person

Short Rib Ragú

Pappardelle Pasta | \$13/Person

Penne

Basil Pesto | Sun-Dried Tomatoes | Feta Cheese |
\$8/Person

SIDES

Whipped Potatoes

\$5/Person

FMK Fries

Ketchup | Seasonal Aioli | Herbs | \$5/Person

Roasted Brussels Sprouts

\$5/Person

Glazed Carrots

Orange Glaze | Baby Carrots | Pistachio | \$5/Person

Seasonal Vegetable

\$5/Person



BUFFET CUISINE (continued)

ACTION STATION

Whole Grilled Beef Tenderloin

Seasonal Accoutrements | Feeds 15-18 Guests |
\$300/Tenderloin

Prime Rib Roast

Au Jus | Horseradish Cream Sauce |
Minimum of 30 Guests | \$16/Person

Pork Loin

Whole Grained Mustard Sauce | Feeds 15-18 Guests |
\$300/Loin

Leg of Lamb

Mint Chimichurri | Seasonal Accoutrements|
Minimum of 30 Guests | Each Leg Serving 15-20 Guests |
\$16/Person

Carved Whole Turkey

Cranberry Relish Sauce | Holiday Season Only
\$12/Person

SWEETS (passed & stations)

Beignets

Traditional French Donuts | Powdered Sugar |
2 Pieces Per Cone | \$36/Dozen Cones

Mini Sweets

Salted Caramel Brownies | Mini Seasonal Cheesecakes |
Lemon Tarts | \$36/Dozen

*Please note, should you prefer particular Mini Sweets
2 dozen minimum of each selection is required

Full Size Custom Logo or Design Cookies

Assorted Styles Available | Please Inquire |
\$42/Dozen

Mexican Hot Chocolate Cookies

Served with a Shot of Milk | \$36/Dozen

Chocolate Chip Cookies

Served with a Shot of Milk | \$36/Dozen

Chocolate Covered Strawberries

Dark Chocolate |
\$45/Dozen (Minimum order of 4 Dozen)

Chocolate Fountain Station

White Chocolate, Dark Chocolate or Milk Chocolate |
Strawberries | Marshmallows | Pineapple | Oreos |
Pound Cake | 12/Person

S'Mores Station

Graham Crackers | Marshmallows | Hershey Bars |
Andes Mints | Reese's Cups/Caramel Sauce | Sprinkles |
\$12/ Person



DINNER PACKAGES

\$65 per person dinner

First Course

Plated Option: Client to Choose 2 of the below to be offered; Guests to Choose 1

Family Style Option: Choose 3 items, to be Served Family Style for sharing

Wedge Salad | Blue cheese | Pine Nuts |
Fennel Pollen Ranch | gf | v

Crab Cakes | Old Bay Aioli

Steak Tartare | Egg Yolk | Dijon Shallot | Capers |
Grilled Bread

Ricotta Gnocchi | Seasonal Preparation |
Can be Prepared Vegetarian | Not Available Vegan

Family Style Option Only: Cheese & Charcuterie Board |
Chef's Choice | Cured Meats | Artisanal Cheeses |
Seasonal Accompaniments

Main Course

Plated Option: Client to Choose 3 of the below to be offered; Guests to Choose 1

Family Style Option: Choose 3 items, to be Served Family Style for sharing

Amish Chicken | Seasonal Preparation | gf

Roasted Salmon | Seasonal Preparation | gf

Short Rib | Baby Carrots | Cippolini Onions |
Celery Penne | Basil Pesto | Sun Dried Tomato |
Feta Cheese | v

Shared Main Course

Served Family Style, for Sharing

Roasted Brussels Sprouts | Lemon | gf | v

Whipped Potatoes | gf | v

Dessert Course

Served Family Style, for Sharing

Seasonal Dessert | Seasonal Mini Pastries or Family Style
Baked Dessert



DINNER PACKAGES

\$75 per person dinner

First Course

Plated Option: Client to Choose 2 of the below to be offered; Guests to Choose 1

Family Style Option: Choose 3 items, to be Served Family Style for sharing

Chopped Salad | Tomato | Cucumber | Red Onion | Bacon | Creamy Parmesan Dressing | gf | Available Vegan/Vegetarian

Wedge Salad | Blue cheese | Pine Nuts | Fennel Pollen Ranch | gf | v

Steak Tartare | Egg Yolk | Dijon Shallot | Caper | Grilled Bread

Family Style Option Only: Cheese & Charcuterie Board | Chef's Choice | Cured Meats | Artisanal Cheeses | Grilled Bread | Seasonal Accompaniments | gf without bread

Second Course

Plated Option: Client to Choose 2 of the below to be offered; Guests to Choose 1

Family Style Option: Choose 3 items, to be Served Family Style for sharing

Ricotta Gnocchi | Creamy Parmesan | Broccolini | v

Crab Cakes | Old Bay Aioli

Pappardelle | Short Rib Ragout

Meatballs | Tomato Sauce | Herbs | gf

Arancini | Tomato Sauce | Herbs | Pecorino | v

Main Course

Plated Option: Client to Choose 3 of the below to be offered; Guests to Choose 1

Family Style Option: Choose 3 items, to be Served Family Style for sharing

Upgrade to Include Surf & Turf Option w Filet and Lobster Tail for \$25 upgrade per person, plus tax and service charge

Amish Chicken | Seasonal Preparation | gf

Roasted Salmon | Seasonal Preparation | gf

Penne | Basil Pesto | Sun Dried Tomato | Feta Cheese | v

Filet Mignon | Seasonal Preparation | gf

Shared Main Course

Served Family Style, for Sharing

Roasted Brussels Sprouts | Lemon | gf | v

Glazed Carrots | Honey Whipped Goat Cheese | Pistachio | gf | v

Whipped Potatoes | gf | v

Dessert Course

Served Family Style, for Sharing

Seasonal Dessert | Seasonal Mini Pastries or Family Style Baked Dessert





BEVERAGE PACKAGES

All Packages Include:

House White, Red & Sparkling Wines; Rosé
Added on Request

Four Seasonal Beer Selections (Featuring Craft
Brews from Chicago and the Midwestern U.S.)

Selected Soft Drinks (Iced Tea & Coffee Included
Upon Request)

*Shots are not included Bar Packages

● BEER | WINE | SODA PACKAGE

Selections as Noted Above

\$35/Person | 2 Hours

\$10/Person for Each Additional Hour

● ● PREMIUM BAR PACKAGE

Standard Cocktails

Includes one Craft Cocktail

(Please choose from the list provided)

\$40/Person | 2 Hours

\$15/Person for Each Additional Hour

Spirits Offered:

Tito's Vodka | Captain Morgan Rum | Sipsmith Gin |
Arette Blanco Tequila | Johnnie Walker Black Scotch |
Maker's Mark Bourbon
(excludes all other brands and all martinis)

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SUPER PREMIUM BAR PACKAGE

Super Premium Cocktails

Includes two Craft Cocktails

(Please choose from the list provided)

\$50/Person for 2 Hours | \$18/Person for Each Additional Hour

Spirits Offered: Same as Premium Package, Plus

Ketel One Vodka | Bounty Dark Rum | Tanqueray Gin |
Arette Reposado Tequila | Jim Beam Rye

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SELECTION OF CRAFT COCKTAILS Please choose from the following, or inquire about current seasonal offerings

FMK Old Fashioned

Bourbon | Demerara | Angostura | Orange Bitters | Orange Peel

Beauty School Dropout

Vodka | St. Germain | Drambuie | Peychaud's Bitters

A Trick With No Sleeve

Tequila | Ancho Reyes Red Chile Liqueur |
Lime Cordial | Chinese 5 Spice Bitters

Blackberry Gin Smash

Gin | Blackberries | Ginger Liqueur | Lemon

French 75

Cognac | Champagne | Lemon

Classic Daiquiri

Rum | Lime | Demerara

Mezcal Negroni

Mezcal | Campari | Sweet Vermouth

Seasonal Mule

Vodka | Allspice Liqueur | Lime | Ginger Beer (Summer Only)

"Fulton Market Kitchen
May Be Chicago's Coolest-
Looking Bar."





CUSTOMIZE YOUR EVENT

CURATOR | LIVE ARTIST

An artist connected with Fulton Market Kitchen will mix and mingle with your guests. The artist will speak about their work and their connection to Fulton Market Kitchen, Chicago, and more.

Price Estimate: \$150-\$200+

LIVE ART DEMONSTRATION

An artist connected with Fulton Market Kitchen to create theme live art on site at your event. Artist can work with a theme - or can create an original piece. Cost dependent on factors such as time required, size and scope of the piece, etc

Price Estimate: \$350-\$1,200+

CUSTOM BAKING

Let FMK's experienced pastry team create the desserts for your event. From custom cakes to personalized cookies, be sure to wow guests with tasty treats.

Price Estimate: Varies

FLORAL DECORATION

FMK works with a variety of talented vendors. We are happy to source floral arrangements to complement your event.

Price Estimate: Varies

CUSTOM PRINTED MENUS

FMK will gladly print menus in-house for your event, including customized messages or your company's logo. Price available upon request.

AUDIO-VISUAL SERVICES

We are happy to arrange for AV Equipment including projectors, screens, microphones, photo booths, custom uplighting and more.

Price Estimate: \$250-\$1000+

DJ

Let us help to engage a DJ who will play to the mood of your group and set the tone of your Event.

Cost: 3 Hours, \$600 (please note, your event may require rentals, for an additional cost)

MIXOLOGY STATION

2 Hour Window; an FMK mixologist will coach your Guests in the making of a chosen Featured Cocktail, which they may enjoy mixing for themselves.

Cost: \$250, Plus the Cost of Cocktails (Minimum required)

EVENT PHOTOGRAPHER

FMK is happy to provide a photographer to capture your event's special moments.

Price Estimate: Varies

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