



2014

URBANBELLY RESTAURANTS

PRIVATE EVENTS

Built around Chef Bill Kim’s imaginative Asian-inspired cuisine, these three acclaimed Chicago restaurants are perfect for private dining and special events. Whether you’re planning a wedding reception, a birthday party, a corporate dinner or family reunion, we’ll make it memorable.

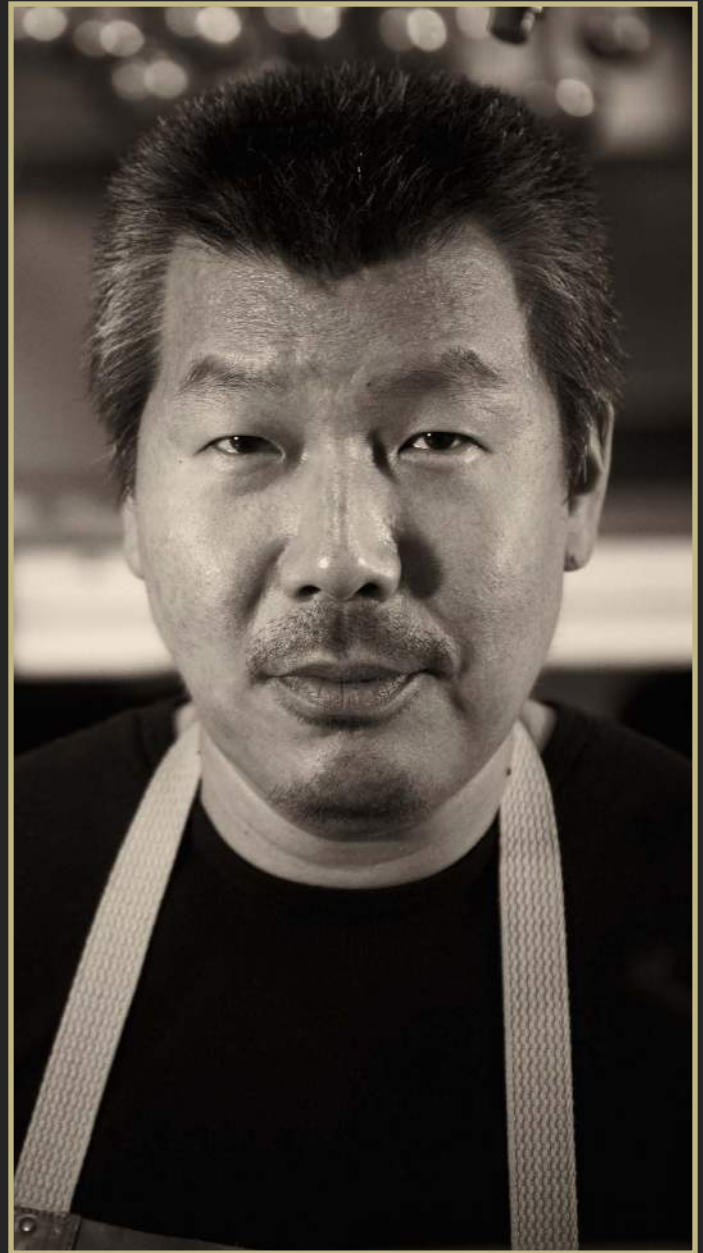
CONTACT OUR SPECIAL EVENTS MANAGER AT: 312-563-1010 OR EVENTS@BELLYQCHICAGO.COM

CHEF BILL KIM

Born in Seoul, South Korea, award-winning Chef Bill Kim brings many influences to his food, beginning with helping his mother in the kitchen at home. He trained in classic French cuisine at Chicago's Kendall College and worked in top restaurants up and down the East Coast. Returning to Chicago, he served as chef de cuisine at world-renowned Charlie Trotter's, then as executive chef at Le Lan, where he melded French and Asian cooking styles in inventive ways.

In 2008, Chef Kim ventured out on his own, bringing his imaginative Asian-inspired cuisine to urbanbelly, bellyQ and Belly Shack.

Another influence for Chef Kim is his Puerto Rican-born wife, Yvonne Cadiz Kim. The blending of their culinary backgrounds is particularly evident in the comfort food at Belly Shack.



TWO GREAT RESTAURANTS ONE GREAT EVENT



FEATURING AN OPEN LAYOUT WITH RELAXED COMMUNAL DINING, urbanbelly reimagines Asian noodles, dumplings and rice. The custom Chinese Elmwood stools, high communal table, living garden wall and floating mural of galloping horses create the perfect setting for mingling, dining, enjoying.

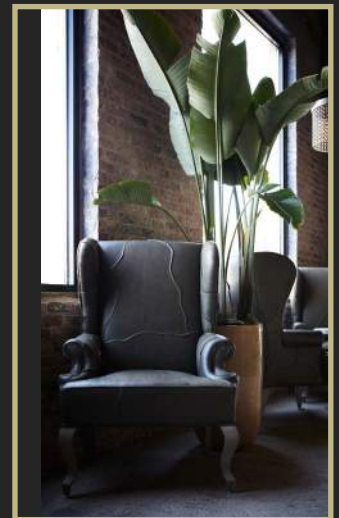
The urbanbelly bar is an inviting gathering spot for guests before dinner or for a reception.

The Loading Dock Patio offers a fire pit and private bar surrounded by greenery. Picnic furniture provides comfortable seating for cocktail receptions and meals.

IN THE HEART OF RANDOLPH STREET'S RESTAURANT ROW, bellyQ redefines Asian barbecue that ignites with flavor as it satisfies your belly.

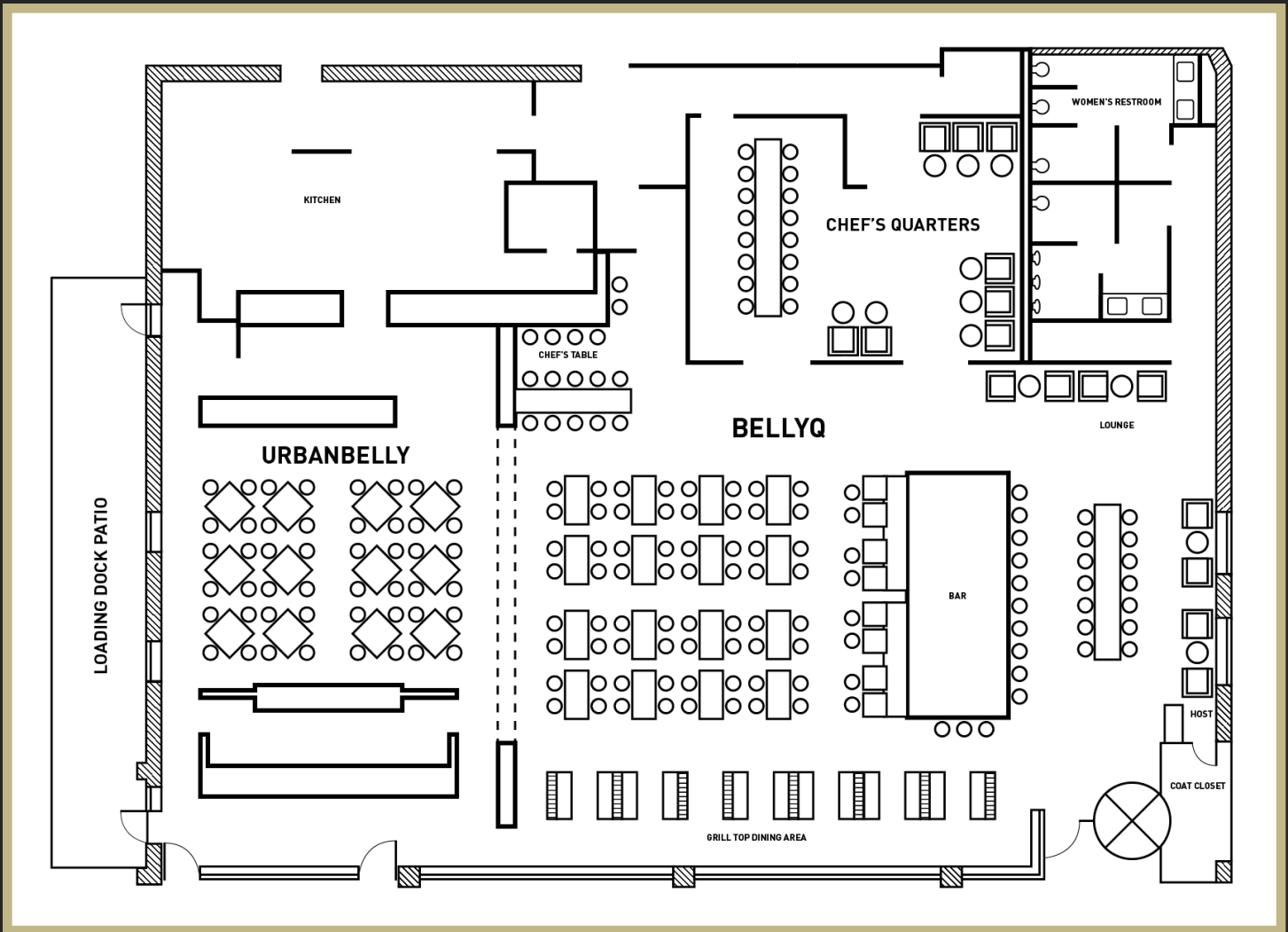
The main Dining Room features high lofted ceilings and hanging chandeliers, creating a very intimate environment in a large space.

The Chef's Quarters offers a lounge atmosphere with comfortable wingback chairs, just right for cocktails before dinner and karaoke after.



FOR LARGE EVENTS, THE BELLYQ AND
URBANBELLY SPACES CAN BE COMBINED.

1400 W RANDOLPH ST, CHICAGO, IL 60607
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URBANBELLY

URBANBELLY BUYOUT

56 SEATED, 80 RECEPTION

Features Dining Room, urbanbelly bar, urbanbelly Loading Dock Patio (30+ seated, 60 reception)

BELLYQ

CHEF'S QUARTERS

20 SEATED, 40 RECEPTION

BELLYQ BUYOUT

100+ SEATED, 200 RECEPTION

Features Dining Room, Chef's Quarters

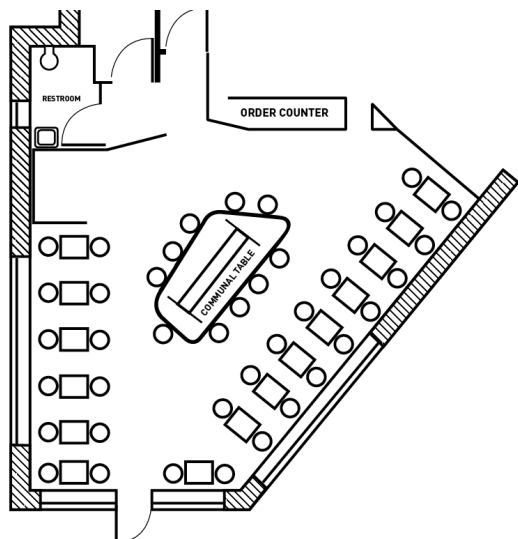
BUILDING BUYOUT: 150+ SEATED, 350 RECEPTION

BELLY SHACK

THE SHACK UNDER THE TRACKS

THE INVENTIVE STREET FOOD OF BELLY SHACK reflects the childhood flavors of both Chef Kim and his Puerto Rican-born wife, Yvonne. History inspires the space, with an industrialized environment built from sustainably upcycled, repurposed materials. 200-year-old salvaged wood tables. Steel forged table numbers.

Tucked under the Blue Line Western stop on the edge of Bucktown, Belly Shack is the quintessential urban party spot. Rock your next birthday party, poetry slam or office party here.



Communal table can be reserved for up to 16 people.

BELLY SHACK BUYOUT
32 SEATED, 50 RECEPTION



1912 N WESTERN AVE, CHICAGO, IL 60647

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PRIVATE DINNER MENU

CANAPÉS

Select three items. Can be passed for a cocktail reception or served family style at the table.

RICE PAPER SUMMER ROLL

Cucumber, Saba Noodle & Mint (v)

"Q" THAI STYLE FRIED CHICKEN

Sweet Chili, Lime

LEMONGRASS CHICKEN

LETTUCE WRAP

Avocado Puree

"Q" BEEF BURGER DUMPLINGS

Lettuce and Tomato

CHILLED OLIVE OIL POACHED SHRIMP

Red Thai Curry Sauce

PORK BELLY SPRING ROLL

Kimchi Nuoc Cham

SET AT TABLE *(Included)*

ADDICTIVE EDAMAME

Soy Balsamic (v)

STARTERS

Select two items for the table.

"Q" CHILLED RAMEN NOODLE SALAD

Poached Shrimp, Chinese Eggplant

KALE AND GREEN PAPAYA SALAD

Grapes, Smoked Onion, Crispy Rice (v)

"Q" THAI STYLE FRIED CHICKEN

Sweet Chili, Lime

RIB TIPS

Maple BBQ Glaze

BEEF PEPPER BRISKET BUNS

Onions, Jus

"Q" = House Specialties

(v) = Vegetarian

ENTREES

Select two items for the table.

TEA SMOKED DUCK BREAST

"Q" BABY BACK PORK RIBS

Homemade Hoisin

WOOD GRILLED CHICKEN

Coconut BBQ

"Q" WAGYU KOREAN SHORT RIBS

Papaya, Nuoc Cham, Crispy Shallots

LEMONGRASS SALMON

Ginger, Cucumber, Cilantro

RICE CAKE PAD THAI

Shrimp and Peanuts

MARINATED LAMB SATAY

Wheat Berry Salad, Wisconsin Feta,

Peashoot

ADD A RICE BOWL

KIMCHI BACON FRIED RICE

LEMONGRASS CHICKEN RICE

Mushroom and Crispy Shallots

PEASHOOT RICE

Mushrooms and Tofu (v)

SIDES

Select two items for the table. Steamed

Chinese buns and jasmine rice included.

"Q" ASIAN COLESLAW NUOC CHAM

RED BLISS POTATOES

Chinese Sausage, Parmesan

GRIDDLED CHINESE BROCCOLI

Asian Giardinere, Parmesan

"Q" HOUSEMADE KIMCHI

"Q" CHILLED CHINESE EGGPLANT

Thai Basil

DESSERT

Select one item for the table. Served with freshly brewed coffee and gourmet tea selections.

"Q" VIETNAMESE CINNAMON DONUT

Huckleberry Jam (v)

MINI PB&J SOFT SERVE ICE CREAM (v)

CHAI CRÈME BRULÉE (v)

CHEF'S FAMILY STYLE TASTING MENU

A seven course family style dinner designed just for you by our chefs. Based on seasonal selections. Minimum of 10 people.

- SASHIMI
- DUMPLINGS
- SALAD
- NOODLES
- SEAFOOD
- MEAT
- DESSERT

RECEPTION MENU: CANAPÉS

THREE DOZEN MINIMUM PER TYPE

VEGETABLES

RICE PAPER SUMMER ROLL
Cucumber, Soba Noodle & Mint (v)

GOAT MILK FETA PANCAKE
Crispy Rice Noodle, Spinach (v)

ENGLISH PEA DUMPLING
Feta Cheese (v)

AVOCADO BASIL HUMMUS
Rice Puff (v)

POULTRY

"Q" THAI STYLE FRIED CHICKEN
Sweet Chili, Lime

TEA SMOKED DUCK
Scallion, Toasted Cumin on Rice Cracker

LEMONGRASS CHICKEN
LETTUCE WRAP
Avocado Puree

DUCK AND PHO DUMPLINGS
Citrus and Cucumber

MEATS

BBQ PULLED PORK SHOULDER
Belgian Endive

PORK AND CILANTRO DUMPLINGS
Asian Slaw and Soy Balsamic

MINI LEMONGRASS BEEF SANDWICH

BLACKENED ASIAN PEPPER BRISKET
Nuoc Cham

BURGER DUMPLINGS
Lettuce and Tomato

MARINATED LAMB SKEWERS
Lemon Vinaigrette

"Q" = House Specialties
(v) = Vegetarian

SEAFOOD

CHILLED OLIVE OIL POACHED SHRIMP
Red Thai Curry Sauce

LEMONGRASS SALMON SPRING ROLL
Cucumber Ginger Slaw

MINI SALMON CAKE
Tomato Mayo

TABLE SNACKS

TOGARASHI SPICED POPCORN

GARLIC PEANUTS

KIMCHI POTATO CHIPS



RECEPTION MENU: STATIONS

MINIMUM OF 25 GUESTS

EQUIPMENT RENTAL FEE MAY APPLY FOR GROUPS OF 60 OR MORE

MINIATURE SANDWICH DISPLAY

Served room temperature, two dozen minimum per type.

BLACKENED ASIAN BEEF BRISKET

Chili Mayo and Asian Slaw

CURRIED CHICKEN SALAD

Crispy Shallots

POACHED SHRIMP

Green Papaya and Thai Curry

BBQ CHICKEN

Marinated Cucumber

GRILLED VEGGIE

Blackbean and Sundried Tomato (v)

MINIATURE BANH MI

Select two, served room temperature with French Baguettes, Sliced Jalapenos, Pickled Slaw and Cilantro.

BLACKENED ASIAN BEEF BRISKET

BBQ PORK

BBQ SHREDDED CHICKEN

GRILLED MARINATED SEASONAL VEGETABLES (v)

OLIVE OIL POACHED SHRIMP

“Q” = House Specialties

(v) = Vegetarian

“SSAM” STATION

Select two. Accompanied by Bibb Lettuce Cups, Chinese Buns, Carrot Slaw, Hoisin BBQ and belly Fire Sauce.

SMOKED COCONUT BBQ CHICKEN

BELLYQ MARINATED PORK SHOULDER

TEA SMOKED DUCK BREAST

LEMONGRASS SALMON

KOREAN STREET TACOS

Select two. Accompanied by Salsa Verde, Asian Slaw, Pickled Jalapeno and Tortillas and Belly Fire Guacamole.

OLIVE OIL POACHED SHRIMP

AL PASTOR CHICKEN THIGHS

Pineapple

PORK BELLY

Lemongrass Glaze

PEPPERED BEEF BRISKET

GRILLED MARINATED SEASONAL VEGETABLES (V)

BELLYQ BBQ

Choose two. Accompanied by Chinese Buns, Asian Slaw, Belly Fire Sauce and Hoisin BBQ.

“Q” BABY BACK PORK RIBS

Homemade Hoisin

WAGYU KOREAN SHORT RIBS

COCONUT BBQ CHICKEN



DRINKS

HOSTED BAR ON CONSUMPTION

Varied selection of drinks available; only drinks ordered are included on the bill.

- BEER
- HOUSE WINE
- BASIC COCKTAILS
- PREMIUM COCKTAILS
- SAKE



CUSTOM COCKTAILS

Interested in your own signature drink? Allow our Beverage Director to create a specialty cocktail to pair seamlessly with your event. Minimum quantities may apply.

BEVERAGE PAIRINGS

Elevate your dining experience. Select Beer or combined Wine and Sake pairings to further enhance your meal. Minimum quantities may apply.



BEER, WINE AND SODA PACKAGE

Includes House Selection of one Red and one White Wine and Beer Selections.



BASIC BAR PACKAGE

Includes Basic Liquors, Draft Wine, Local and Imported Beer Selections.

PREMIUM BRAND LIQUOR PACKAGE

Includes one Specialty Cocktail, Premium Brand Liquors, Draft Wine, Local and Imported Beer Selections.



GUIDELINES AND FACTS

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is a monetary amount of spending on food and beverage that must be achieved in order to reserve the space for your event. There are no rental fees to reserve any of our private dining areas unless the food and beverage minimum is not reached.

BARTENDER FEES

There is a \$125 bartender fee per every 60 guests to set up a private bar and ensure smooth beverage service for your event.

GRATUITY AND TAX

All event charges are subject to a 20% service charge and 10.5% tax on food and beverage. Additional gratuity for your service team is welcome, however not required or necessary.

MENU SELECTIONS AND GUEST COUNTS

Groups of 12 or larger must preselect menus for their event two weeks in advance. Please keep in mind we are extremely flexible and are happy to customize your menu. In addition, with advance notice, we can accommodate specific dietary needs and preferences. A final guarantee is due 4 business days in advance. Depending on room capacity, if requested, urbanbelly restaurants can set for a 5% overage of the guest count. Guests will be charged for the final guarantee or actual guest count, whichever is greater.

DEPOSIT AND PAYMENT

In order to reserve event space, on a permanent basis, a 50% deposit of the food and beverage minimum is required. In the unfortunate event of a cancellation, your deposit is refundable with 15 days advance notice. If cancellation occurs less than 15 days prior to your event, the deposit is nonrefundable. We do accept checks with two weeks notice and credit cards for the deposit. The final payment is due at the time of the event and must be in the form of a credit card or cash. urbanbelly restaurants will split a bill on a maximum of 4 credit cards.

VALET

Valet service is available at dinnertime for \$10 per car. We would be happy to include this on your event bill if you wish to provide valet service for your guests.

ADDITIONAL SERVICES

At urbanbelly restaurants, we can arrange for your audio/visual, decoration or entertainment needs. Please let us know of any special arrangements you wish to make for your event, and we would be happy to provide a quote.