



ella eli
Private Events

KATIE KANGAS | 312.863.0555

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1349 W CORNELIA AVE, CHICAGO, IL

BRUNCH

\$ 39 PER PERSON

Available Daily 10am to 4:30pm

AFTERNOON RECEPTION

\$ 45 PER PERSON

Available Daily 10am to 4:30pm

GRAZING BOARD

Local Pastries, Selection of Artisanal Cheeses &
Cured Meats with Accoutrements

BUFFET

Avocado Toast

Salmon Toast

Seasonal Quiche

Tuscan Kale Salad with Fennel, Pecorino
and Lemon Dressing

Fresh Fruit Display

Black Pepper Bacon

Crispy Confit Potatoes with Garlic Aioli

DESSERT

Goat's Milk Cheesecake, Berry Preserves, Walnut

GRAZING BOARD

Local Pastries, Selection of Artisanal Cheeses &
Cured Meats with Accoutrements

BUFFET

Roasted Carrots with Za'atar, Harissa and Creme
Fraiche

Tuscan Kale Salad with Fennel, Pecorino and
Lemon Dressing

Prosciutto, Arugula, Havarti Pizza

Tomato and Basil Pizza

Ricotta Gnocchi with Truffle and Roasted
Mushrooms

DESSERT

Goat's Milk Cheesecake, Berry Preserves, Walnut

HIGH TEA

\$ 5 0 P E R P E R S O N

GRAZING BOARD

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats
with Accoutrements

STATIONARY APPETIZERS

Brie and Fig Sandwich with Port Mustard

Smoked Salmon and Cucumber Parsnip Hummus
with Harissa Sesame-Tahini Crackers

Tomato & Burrata Pizza

STATIONARY SWEETS

Strawberry Macarons

Lemon Profiteroles

Chocolate Cherry Tartlets

THE CONVERSATION

\$ 6 6 P E R P E R S O N

STATIONARY APPETIZERS

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats
with Accoutrements

BUFFET

Roasted Carrots with Za'atar, Harissa and
Creme Fraiche

Cauliflower with Salsa Verde, Lemon and Shallot

Tuscan Kale Salad with Fennel, Pecorino,
Lemon Dressing

Tomato with Burrata and Basil Pizza

Roasted Half Chicken with Braised Kale and Jus

STATIONARY DESSERT

Goat's Milk Cheesecake, Berry Preserves, Walnut

Profiteroles with French Vanilla Ice Cream and
Espresso Chocolate

SPOKEN WORDS

\$ 85 PER PERSON

STATIONARY APPETIZERS

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats
with Accoutrements

PASSED APPETIZERS

Smoked Salmon Toast, Herbed Mascarpone,
Red Onion, Capers

Steak Tartare with Parmigiano Reggiano
and Pumpernickel

BUFFET

Roasted Carrots with Za'atar, Harissa and
Creme Fraiche

Confit Potato with Dill and Pickled Mustard Seeds

Tuscan Kale Salad with Fennel, Pecorino,
Lemon Dressing

Prosciutto, Arugula, Havarti Pizza

Roasted Half Chicken with Braised Kale and Jus

STATIONARY DESSERTS

Goat's Milk Cheesecake, Berry Preserves, Walnut

Profiteroles with French Vanilla Ice Cream and
Espresso Chocolate

THE STATEMENT

\$ 115 PER PERSON

STATIONARY APPETIZERS

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats
with Accoutrements

PASSED APPETIZERS

Avocado Toast with Everything Seasoning

Lamb Scottadito with Herbed Yogurt and Harissa

Ricotta Gnocchi with Truffle and
Roasted Mushrooms

BUFFET

Roasted Carrots with Za'atar, Harissa and
Creme Fraiche

Cauliflower with Salsa Verde, Lemon and Shallot

Tuscan Kale Salad with Fennel, Pecorino,
Lemon Dressing

Prosciutto, Arugula, Havarti Pizza

Scallops with Seasonal Vegetable Ragout and
Piquillo Pepper Hot Sauce

Roasted Half Chicken with Braised Kale and Jus

STATIONARY DESSERTS

Goat's Milk Cheesecake, Berry Preserves, Walnut

Profiteroles with French Vanilla Ice Cream and
Espresso Chocolate

COCKTAIL PARTY

SELECT 4 FOR \$38

SELECT 6 FOR \$52

MEAT

Selection of Artisanal Cheeses & Cured Meats
with Accoutrements

Prosciutto, Havarti and Arugula Roman Pizza

'Nduja, Carbonara and Cured Egg Yolk
Roman Pizza

Lamb Scottadito with Tunisian Marinade
and Salsa Verde

Chicken Skewers with Harissa Honey,
Dill Yogurt and Za'atar

Steak Skewers with Piperade and Basil

Steak Tartare with Parmigiano Reggiano
on Pumpnickel Toast

SEAFOOD

Smoked Salmon Toast with Herbed Mascarpone,
Onions and Capers

Smoked Trout Toast with Radish and
Mustard Greens

Crispy Rock Shrimp with Calabrian Chile Aioli

Grilled Shrimp Skewers with Salsa Verde
and Lemon

Tuna with Meyer Lemon Relish and
Castelvetrano Olives

VEGETARIAN

House Focaccia with Cultured Butter

Selection of Artisanal Cheeses
with Accoutrements

Burrata, Tomato and Basil Roman Pizza

Ricotta Toast with Honey and Pistachios

Grilled Mushroom Toast with Crème Fraiche
and Thyme

Avocado Toast with Everything Bagel Seasoning

Grilled Vegetable Skewers with
Dill Yogurt and Harissa

Confit Potatoes with Crème Fraiche,
Chives and Manchego

Ricotta Gnocchi with Roasted Mushrooms
and Truffle

SWEETS

Goat's Milk Cheesecake, Berry Preserves, Walnut

Profiteroles with French Vanilla Ice Cream
and Espresso Chocolate

Goey Butter Cake with Sea Salt Caramel

Assorted Macarons

BEVERAGES

all pricing is per person

BRUNCH REFRESHERS

Bloody Marys, Mimosas and Rosé Sangria

Available Daily 10am to 4:30pm

2 Hours \$30

3 Hours \$40

ASSEMBLY

Select Beer and Wine, Non-Alcoholic Beverages

2 Hours \$30

3 Hours \$40

BANQUET

Premium Liquor, Select Beer and Wine,

Non-Alcoholic Beverages

2 Hours \$40

3 Hours \$50

SYMPOSIUM

Super Premium Liquor, Select Beer and Wine,

Non-Alcoholic Beverages

2 Hours \$50

3 Hours \$60

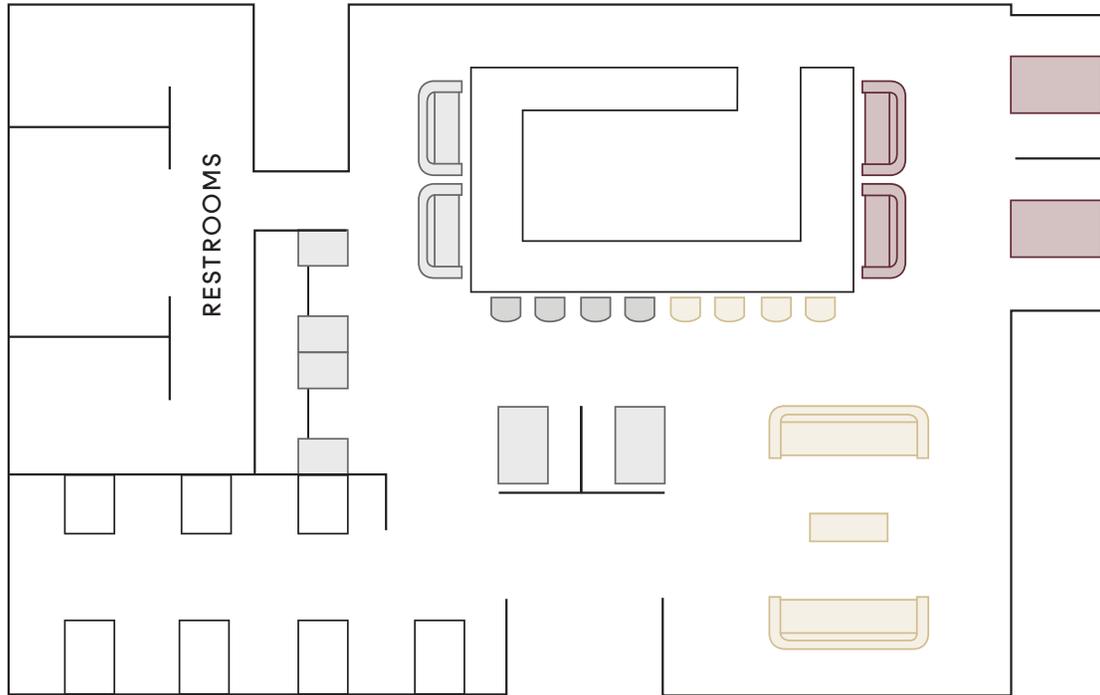
HOST BAR TAB

All drinks are charged by consumption and
will be paid for by the Host

Doubles, shots, rocks and martini style cocktails not included. All guests must participate in the selected drink package. Exceptions will be made for persons not of legal drinking age and pregnant or nursing guests.

EVENT SPACE QUICK REFERENCE

color indicates section available for each event space



WEST END



12 Seated
20 Reception

WEST LOUNGE



16 Seated
30 Reception

3/4THS BUYOUT



34 Seated
55 Reception

FULL BUYOUT



56 Seated
85 Reception

FAQ

MINIMUM COSTS

Ella Elli does not charge a space rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.

RESERVATION GUARANTEES & DEPOSITS

We reserve event space on a first-come, first-serve basis. A signed contract and 25% deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.

MENU SELECTIONS & GUEST COUNT

Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday - Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.

The remaining event balance will be charged to the card on file when the final guest count is received. Any overages will be charged following the conclusion of the event.

FEES, GRATUITY & OUTSIDE FOOD

Pricing does not include 10.75% tax, 5% admin fee, or 20% gratuity. Fees are non-negotiable and cannot be removed or altered.

Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware.

A/V SUPPORT

Independent audio control is available with a full buyout of the restaurant via lightening or USB-C. Host is responsible for providing the device. Volume may be adjusted at the manager's discretion.

DECOR, SPECIAL AMENITIES & ADDITIONAL SERVICES

Our team will gladly assist with any special requests, including florals, party games, specialty A/V equipment, and more. Special requests may incur an additional cost and do not count towards the food and beverage minimum.

Glitter, confetti, and open flames are not permitted (fully enclosed votives may be used with prior approval from the Sales Manager). No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs..

PARKING & TRANSPORTATION

Ella Elli is conveniently located directly north of the Southport Brown Line stop, and steps away from the #9 Ashland and #152 Addison buses. Street parking is available on Southport Ave., Cornelia Ave., and throughout the surrounding neighborhood.