

# MORGAN'S

PRIVATE EVENTS



## WEDDINGS

950 W FULTON MARKET

312 374 3686 [INFO@MORGANSONFULTON.COM](mailto:INFO@MORGANSONFULTON.COM)

Reach out anytime to schedule a walk through or ask any questions

# ONE VENUE, ENDLESS POSSIBILITIES

MORGAN'S HAS EVERYTHING YOU NEED TO BRING YOUR VISION TO LIFE — SEAMLESSLY AND IN STYLE

## CATERING



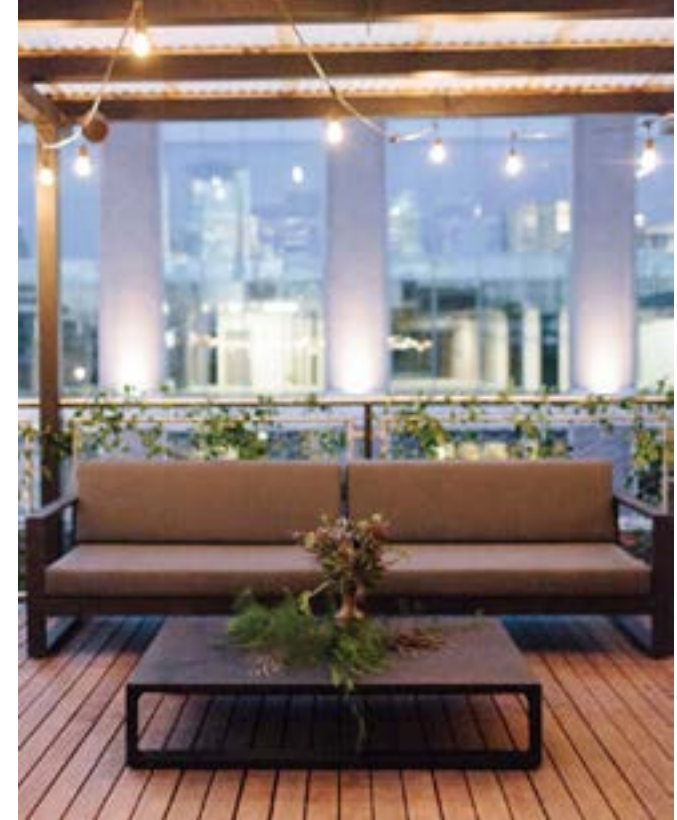
In the heart of one of Chicago's most vibrant neighborhoods famous for world-class cuisine and cutting-edge style, Morgan's Catering exceeds expectations. It's the ideal complement to a one-of-a-kind, full-service venue in the historic Fulton Market district.

## SPACE



Set amongst the city's hottest real estate, Morgan's sets the standard for private event space. Multiple stories of flexible layouts, industrial design elements, weathered white plaster walls, raw brick, wood plank floors and a rooftop terrace overlooking the iconic city skyline are the perfect backdrop to any Chicago wedding. [360° tour available here.](#)

## FURNISHINGS



All of Morgan's events include access to our professionally curated furniture inventory for one-stop-shop convenience. Additionally, all in-house tableware is included with catering packages so there is no need to rent a thing! A full list of amenities is available [here](#).



# THE RETRACTABLE ROOFTOP

PRESENTING: MORGAN'S BRAND NEW GREENHOUSE-LIKE ROOFTOP ENCLOSURE, CONVERTIBLE FROM OUTDOOR TO INDOOR AT THE PUSH OF A BUTTON. YOU CAN CELEBRATE ON ONE OF CHICAGO'S PREMIERE ROOFTOPS RAIN, SHINE, OR SNOW! WITH A MAGNIFICENT SKYLINE VIEW FROM THE HOTTEST CORNER IN THE WEST LOOP, YOU AND YOUR GUESTS WILL EXPERIENCE THE CITY AS YOUR OYSTER.





# THE PENTHOUSE

BRIMMING WITH POSSIBILITY, THE EXPANSIVE PENTHOUSE IS AN INTIMATE SPACE OVERLOOKING THE HEART OF THE BUSTLING FULTON MARKET DISTRICT. FEATURING A RETRACTABLE GLASS ENCLOSURE, LANDSCAPED PLANTERS, LOUNGE CABANAS, AND AN INDOOR BAR LOUNGE, THE PENTHOUSE IS A PRIVATE OASIS ALOFT CHICAGO'S MOST VIVACIOUS NEIGHBORHOOD.



CAPACITY: 160 SEATED DINNER | 250 COCKTAIL STYLE

MORGAN'S ON FULTON | 950 W FULTON MARKET, CHICAGO | 312 374 3686 | [INFO@MORGANSONFULTON.COM](mailto:INFO@MORGANSONFULTON.COM)



# THE LOFT

THE CORNER LOFT IS A WARM AND INVITING SPACE FLOODED WITH NATURAL LIGHT FROM OVERSIZED WINDOWS. ACCENTED BY CLASSIC CHICAGO BRICK, THIS INTIMATE ROOM IS THE PERFECT ATMOSPHERE FOR ANY PRIVATE GATHERING. COMBINE IT WITH THE PENTHOUSE RENTAL FOR A TRULY MEMORABLE CEREMONY OR COCKTAIL HOUR SETTING.



**CAPACITY: 160 SEATED FOR CEREMONY**

**| 160 COCKTAIL STYLE**

MORGAN'S ON FULTON 950 W FULTON MARKET, CHICAGO 312 374 3686 [INFO@MORGANSONFULTON.COM](mailto:INFO@MORGANSONFULTON.COM)



# MORGAN'S CATERING



# PASSED APPETIZERS

## COLD

- BEEF TARTARE** *Fried Egg Aioli*
- MANCHEGO PANNA COTTA** *Pickled Chorizo*
- DUCK PROSCIUTTO** *Figs*
- SHRIMP ROLL** *New England Style*
- SCALLOP CEVICHE** *Tarragon Chimichurri*
- TUNA TARTARE CANNOLI** *Cucumber and Sesame*
- DEILED EGG TOAST** *Pickled Fresnos (Veg)*
- WHITE GAZPACHO** *Grilled Grapes (V)*
- CRUDITE CUPS** *BBQ Hummus (V)*
- YELLOW TOMATO BRUSCHETTA** *Burrata (Veg)*
- MARINATED VEGETABLE LETTUCE CUPS** *(V)*
- TOFU AND EGGPLANT SKEWER** *(V)*
- BEET, ORANGE AND WHIPPED FETA** *(Veg)*
- SMOKED TOMATO TARTLET** *(Veg)*

(V) - Vegan      (Veg) - Vegetarian

## HOT

- MARVIN'S SLIDER** *American Cheese, Caramelized Onions, Special Sauce*
- PULLED PORK SLIDER** *Cole Slaw*
- CRAB FRITTER** *Remoulade*
- GRILLED OYSTERS** *Bacon Mustard Butter*
- GRILLED STEAK BRUSCHETTA** *Horseradish Cream, Pickled Onions*
- POTATO LATKE** *Smoked Salmon, Dill*
- TOMATO CARAMEL GLAZED PORK BELLY** *Arugula, Fennel*
- MINI TACO AL PASTOR** *Pineapple Chutney*
- SHRIMP SAUSAGE** *Peppers*
- CHAR SIU PORK SPRING ROLLS** *Garlic Aioli*
- GRILLED CHICKEN WINGS** *Peanuts, Mint and Basil*
- EGGPLANT "MEATBALLS"** *Roasted Tomato Sauce (Veg)*
- TEMPURA CAULIFLOWER** *Sweet Soy Mustard (V)*
- CARAMELIZED ONION TARTLET** *Gruyère and Thyme (Veg)*
- BBQ JACKFRUIT CANNOLI** *Cilantro Crema (V)*



CHOICE OF FOUR  
\$16 PER GUEST

CHOICE OF SIX  
\$20 PER GUEST

CHOICE OF EIGHT  
\$24 PER GUEST



# PLATED DINNER

## STARTERS

- POTATO LATKE TOTS** *Smoked Salmon Dip*
- ROASTED MEATBALLS** *Puttanesca Sauce*
- MARKET VEGETABLE CRUDITE** *Black Pepper Ranch (V)*
- HOUSEMADE PASTRAMI** *Sauerkraut, Rye Bread*
- ALSATIAN TARTE FLAMBÉ** *Crème Fraiche, Gruyère*
- SHRIMP COCKTAIL** *B&B Pickle Remoulade*

## SALAD

- SIMPLE GREEN SALAD** *Shaved Vegetables, Red Wine Vinaigrette (V)*
- CAESAR SALAD** *Smoked Parmesan, Herb Croutons*
- BUTTER LETTUCE WEDGE** *Bacon, Green Goddess Dressing*
- SHREDDED KALE SALAD** *Pickled Red Onion, Miso Buttermilk Dressing*
- ROASTED BEET SALAD** *Goat Cheese, Pistachio Vinaigrette*

## SOUP

- TOMATO SOUP** *Grilled Cheese Croutons*
- MATZO BALL SOUP** *Roasted Chicken Broth*
- COCONUT CLAM CHOWDER** *Sweet Potato, Basil*

## ENTRÉES

- CHARCOAL GRILLED SALMON** *Sweet Soy Glazed, Green Beans, Sesame*
- MISO GLAZED COD** *Bok Choy*
- LOBSTER RAVIOLI** *Saffron Tomato Sauce*
- SMOKED MUSHROOM LASAGNA** (V)
- GRILLED CAULIFLOWER** *Smoked Jalapeno Sauce, Celery Root (V)*
- AMISH CHICKEN BREAST** *Arugula Salad, Natural Jus*
- NEW YORK STRIP** *Wilted Spinach, Caramelized Shallot Jus*
- BRAISED SHORT RIB** *Turnips, Mushroom Jus*
- HERB-CRUSTED RACK OF LAMB** *Grilled Zucchini*
- CENTER CUT FILLET** *Grilled Carrots, Red Wine Demi Glace (+\$5)*
- CODY CUT RIBEYE** *Grilled Asparagus, Rosemary Garlic Butter (+ \$3)*
- BEEF WELLINGTON** *Black Truffle Sauce (+\$10)*
- SEA SCALLOPS** *Braised Red Cabbage, Mustard Jus (+\$3)*



## SHARED SIDES

*Additional sides can be added for \$5/guest*

**GRILLED ASPARAGUS** *Lemon, Herbs (V)*

**ROASTED BROCCOLINI** *Almonds, Garlic Aioli*

**BRUSSELS SPROUTS** *Bacon, Mustard*

**ROASTED SWEET POTATOES** *Hazelnuts, Chili Butter*

**ROASTED MUSHROOMS** *Fried Shallots, Thyme (V)*

**WHIPPED POTATOES** *Roasted Garlic, Parmesan*

**POTATO AND CELERY ROOT GRATIN** *Black Truffle, Gruyere*

**CREAMED CORN** *Pickled Fresnos, Chives*

## DESSERTS

**FRIED APPLE PIE**

**CHOCOLATE CHIP BREAD PUDDING**

**BERRY CRUMBLE** *(Gluten Free)*

**PEANUT BUTTER CAKE**

**SEASONAL SELECTION OF ASSORTED MINI DESSERTS**

*\*\*INQUIRE ABOUT BRINGING IN YOUR OWN*

*DESSERT AND OUR CAKE CUTTING FEE\*\**

---

» *MOST DIETARY RESTRICTIONS CAN BE ACCOMMODATED UPON REQUEST*

» *ALL MENU ITEMS SUBJECT TO CHANGE*

## THREE COURSE

*Starter, Soup, or Salad,  
+ Entrée + Dessert*

*Choose Two Entrées  
and Two Sides*

STARTING AT \$85/GUEST

---

## FOUR COURSE

*Starter + Soup or Salad  
+ Entrée + Dessert*

*Choose Three Entrées  
and Two Sides*

STARTING AT \$95/GUEST

---

## FIVE COURSE

*Starter + Soup + Salad  
+ Entrée + Dessert*

*Choose Three Entrées  
and Two Sides*

STARTING AT \$105/GUEST

# STATIONS

*2-3 STATIONS RECOMMENDED WHEN USED EXCLUSIVELY FOR DINNER*

## PILSEN

**SMOKED CHICKEN EMPANADAS, TACOS CARNITAS, PULLED MUSHROOM TACOS, RICE, BEANS**

\$48 PER GUEST PER TWO HOURS

## MAG MILE

**CRAB CAKES, MINI WEDGE SALAD, CARVED BEEF TENDERLOIN, TRUFFLE WHIPPED POTATOES, GRUYERE CREAMED SPINACH**

\$56 PER GUEST PER TWO HOURS

## WEST LOOP

**TEMPESTA MARKET MEATS, HOUSEMADE TERRINE, ASSORTED CHEESES, PICKLES, MUSTARDS**

\$48 PER GUEST PER TWO HOURS

## LITTLE ITALY

**BRUSCHETTA, PANZANELLA SALAD, RIGATONI, STUFFED SHELLS, PORCHETTA**

\$42 PER GUEST PER TWO HOURS

## CHINATOWN

**DUCK SPRING ROLLS, PEANUT NOODLE SALAD, SESAME CHICKEN, BLACK PEPPER BEEF, VEGETABLE FRIED RICE**

\$46 PER GUEST PER TWO HOURS

## MINI DESSERTS

**TRES LECHES CHEESECAKES, STICKY MANGO PUDDING, HAZELNUT CHOCOLATE CAKE, CANNOLIS**

\$32 PER GUEST PER TWO HOURS

# LATE NIGHT BITES

*ALL LATE NIGHT BITES \$10/ GUEST*

**MARVIN'S SLIDERS**

**MINI FRIED CHICKEN SANDWICHES**

**SICILIAN-STYLE PIZZA**

**KOREAN BEEF CHEESESTEAK SANDWICHES**



# BEVERAGE PACKAGES

## ALL PACKAGES INCLUDE:

*Two Red Wines, Two White Wines, One Sparkling Wine,  
Miller Lite, Stella Artois, Seasonal Local IPA, Right Bee Cider, Soft Drinks & Iced Tea*

## BEER, WINE + SODA

**\$45 PER GUEST FOR FOUR HOURS**

**\$10 PER GUEST FOR EACH ADDITIONAL HOUR**

## CLASSIC PACKAGE

**\$50 PER GUEST FOR FOUR HOURS**

**\$11 PER GUEST FOR EACH ADDITIONAL HOUR**

### INCLUDES:

*One additional beer from our seasonal list*

*Prairie Organic Vodka*

*Flor de Caña Rum*

*Ford's Gin*

*Corazón Blanco Tequila*

*Old Forrester Bourbon, Old Forrester Rye, Jack Daniel's*

*Cutty Sark Scotch*

## CLASSIC PLUS PACKAGE

**\$60 PER GUEST FOR FOUR HOURS**

**\$12 PER GUEST FOR EACH ADDITIONAL HOUR**

**1 FEATURED COCKTAIL\***

### INCLUDES:

*One additional beer from our seasonal list*

*Tito's Vodka*

*Bacardi Silver and Sailor Jerry Spiced Rum*

*Hendrick's Gin*

*Espolòn Blanco Tequila*

*Maker's Mark, Rittenhouse Rye, Jack Daniel's*

*Monkey Shoulder Scotch*

## PREMIUM PACKAGE

**\$65 PER GUEST FOR FOUR HOURS**

**\$15 PER GUEST FOR EACH ADDITIONAL HOUR**

**2 FEATURED COCKTAILS\***

### INCLUDES:

*Two additional beers from our seasonal list*

*Tito's and Kettle One Vodka*

*Bacardi Silver, Sailor Jerry Spiced, and El Dorado 5yr Rum*

*Hendrick's and Tanqueray Gin*

*Casamigos Blanco Silver Tequila*

*Maker's 46 Bourbon, Templeton Rye, and Basil Hayden's Bourbon*

*Monkey Shoulder and Macallan 12 Scotch*

*\*List of cocktails provided upon request and is subject to change*

---

## TABLESIDE WINE SERVICE WITH DINNER:

**UP TO 90 MINUTES OF WINE SERVICE DURING DINNER**

**WINE SERVICE - \$9 PER GUEST**

**PREMIUM WINE SERVICE - \$12 PER GUEST**

---

*COFFEE + TEA SERVICE AVAILABLE UPON REQUEST*