



PARTIES & SPECIAL EVENTS

302 N GREEN ST, CHICAGO, IL  
(773) 645-1400

[ABARESTaurants.COM](http://ABARESTaurants.COM)

# WELCOME

Aba is a Mediterranean restaurant with a rooftop patio located in Chicago's historic Fulton Market District. The menu features Chef CJ Jacobson's modern approach to Mediterranean cooking with signature dishes including Charred Eggplant Spread, Whipped Feta, Hamachi, Grilled Skirt Steak and Short Rib Shakshuka. The beverage program showcases spirits and rare wines from lesser known Mediterranean regions.

The dining room accommodates groups of up to 200 guests and also features a semi-private Chef's Table for up to 10-12 guests offering a more intimate experience.

# CONTACT US

[ABAPARTIES@LETTUCE.COM](mailto:ABAPARTIES@LETTUCE.COM)

773-645-1400



# MEZZE FEAST DINNER

*served with house bread or gluten-free crackers*

## HUMMUS & SPREADS

*select three*

HUMMUS za'atar, olive oil, vegetable crudité

SMOKY GARLIC charred avocado, chili oil

AVOCADO strawberry, gooseberry, jalapeño, cilantro

CHARRED EGGPLANT house yogurt, lemon, california olive oil

MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses

WHIPPED FETA crushed pistachio, olive oil

CRISPY SHORT RIB HUMMUS\* grilled onion, sherry, beef jus (+4pp)

## MEZZE

*select three*

### COLD

*served with our hummus & spreads*

HOUSE-MADE STRACCIATELLA

grilled peach, jalapeño, pistachio

MARINATED OLIVES & FETA

pickled cauliflower & onion, sweet drop pepper,  
marcona almond, orange zest

VILLAGE SALAD

mighty vine tomato, persian cucumber,  
red onion, kalamata olive, bell pepper,  
feta, greek vinaigrette

### HOT

*served with our mediterranean butcher*

GREEN FALAFEL

avocado tzatziki, garlic tahini, dania spice

CRISPY POTATOES

mizithra, rosemary, scallion crema

BRUSSELS SPROUTS

cashew & almond dukkah, harissa honey

GREEN CHILI SHRIMP\*

garlic, parmesan, calabrian chili breadcrumb

## MEDITERRANEAN BUTCHER

*select three*

GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric

CHICKEN KEFTA lemon, olive oil, tzatziki

GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhong

LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki

GRILLED SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhong

ROASTED PORK BELLY harissa hot honey, stone fruit, cilantro

ALASKAN HALIBUT artichoke, garlic, meyer lemon vinaigrette

SHAWARMA-SPICED SKIRT STEAK FRITES\* za'atar, feta, berebere red wine jus (+6pp)

BEEF TENDERLOIN KEBAB\* bell pepper, red onion, zhong (+8pp)

CHAR-GRILLED LAMB CHOPS\* blistered broccolini, garlic yogurt, pistachio & mint gremolata (+14pp)

## DESSERT

*select two*

STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream

CRÈME BRÛLÉE PIE peach compote

CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream

HALVA WITH... roasted grape, marcona almond, wonderful little date bar

\$71.95 / PERSON

*\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*

*sales tax and 3% event planner fee will be added to all menus*



# BRUNCH MEZZE FEAST

*includes regular coffee and hot tea service*

## SPREADS

*select two*

HUMMUS za'atar, olive oil, vegetable crudité  
SMOKY GARLIC charred avocado, chili oil  
AVOCADO strawberry, gooseberry, jalapeño, cilantro  
WHIPPED FETA crushed pistachio, olive oil  
CHARRED EGGPLANT house yogurt, lemon, california olive oil  
MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses  
CRISPY SHORT RIB HUMMUS\* grilled onion, sherry, beef jus (+4pp)

## MEZZE

*select two*

MARINATED OLIVES & FETA pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest  
GREEK VILLAGE SALAD mighty vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette  
HOUSE-MADE STRACCIATELLA grilled peach, jalapeño, pistachio  
CRISPY POTATOES mizithra, rosemary, scallion crema  
GREEN FALAFEL avocado tzatziki, garlic tahini, dania spice  
PEACH BISCUIT peach compote, whipped cream  
CHOCOLATE BABKA FRENCH TOAST maple syrup (+4pp)

## BRUNCH & KEBABS

*select two*

AVOCADO & SPINACH FRITTATA tomato, parmesan, chive  
KHACHAPURI\* baked egg, cremini mushroom, graviera, green onion  
GREEN HARISSA CHICKEN local eggs, labneh, feta, chickpea  
SHORT RIB SHAKSHUKA\* local eggs, spicy harissa, graviera, roasted sweet potato  
GRILLED CAULIFLOWER KEBAB medjool date, red onion, turmeric  
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug  
CHICKEN KEFTA lemon, olive oil, tzatziki  
LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki  
GRILLED SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhoug  
SHAWARMA SPICED SKIRT STEAK & EGGS\* fried egg, crispy potato, tzatziki (+6pp)

## DESSERT

*select one*

STICKY DATE CAKE medjool date, sumac, whiskey caramel, whipped cream  
CRÈME BRÛLÉE PIE peach compote  
CHOCOLATE CHOCOLATE CAKE isot chili, chocolate sauce, whipped cream  
HALVA WITH... roasted grape, marcona almond, wonderful little date bar

\$60.95 / PERSON

## SPRITZ TOWER

*build your own spritz tower from a selection of our seasonal spritz options*

APEROL SPRITZ aperol, prosecco  
HUGO SPRITZ elderflower, mint  
GREEK G&T stray dog gin, lemon, simple syrup

\$108 / INCLUDES 8 TOTAL DRINKS

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# BAR PACKAGES

## CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

### SPIRITS

*Basic Vodka*

*Tito's Vodka*

*Beefeater Gin*

*Planteray 3 Stars Rum*

*Corazon Blanco Tequila*

*Old Forester 86 Proof*

*Sazerac Rye*

*Johnnie Walker Black Label Scotch Whisky*

*Famous Grouse Blended Whisky*

### BEER

*Moody Tongue Aperitif • Golden Road Mango Cart • Menabrea Amber Ale*

*Hopewell Lightbeam IPA • Stem Off-Dry Cider*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Veneto, ITALY, NV*

#### ROSÉ

*Cinsault, Massaya, Bekka Valley LEBANON*

#### WHITE

*Moschofilero, Zacharias, Peloponnese, GREECE*

*Sauvignon Blanc/Verdejo, Adaras "Lluvia Blanco", La Mancha, SPAIN*

#### RED

*Pinot Noir, Constant Crush, Willamette Valley, OREGON*

*Cabernet Sauvignon, La Garrigue Du Midi, Languedoc-roussillon, FRANCE*



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# BAR PACKAGES

## PREMIUM BAR PACKAGE

*includes specialty cocktails  
add on reserve cocktails for (+4pp)*

\$22 PER PERSON / HOUR

### SPIRITS

*Basic Vodka  
Tito's Vodka  
Ketel One Vodka  
Grey Goose Vodka  
Beefeater Gin  
Hendricks Gin*

*Ford's Gin  
Planteray 3 Stars Rum  
Corazon Blanco Tequila  
Flecha Azul Blanco Tequila  
Johnnie Walker Black  
Famous Grouse*

*Sazerac Rye  
Old Forester 86 Proof  
Maker's Mark  
Highland Park 12 Year  
Glenlivet 12 Year*

### BEER

*Moody Tongue Aperitif • Golden Road Mango Cart • Menabrea Amber Ale  
Hopewell Lightbeam IPA • Stem Off-Dry Cider*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Veneto, ITALY, NV*

#### ROSÉ

*Cinsault, Massaya, Bekka Valley LEBANON*

#### WHITE

*Moschofilero, Zacharias, Peloponnese, GREECE  
Sauvignon Blanc/Verdejo, Adaras "Lluvia Blanco", La Mancha, SPAIN  
Chardonnay, Gainey, Santa Rita Hills, CALIFORNIA  
Vermentino, Pala "Soprasole", Sardegna, ITALY*

#### RED

*Pinot Noir, Constant Crush, Willamette Valley, OREGON  
Cabernet Sauvignon, La Garrigue Du Midi, Languedoc-Roussillon, FRANCE  
Sangiovese, Salcheto Vino Nobile di Montepulciano, Tuscany, ITALY  
Xinomavro, Kir-Yianni "The Fallen Oak", Naoussa, GREECE*

## SUPER PREMIUM BAR PACKAGE

*includes the addition of champagne  
add on reserve cocktails for (+4pp)*

\$25 PER PERSON / HOUR



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# FAQ

## SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

## WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

## IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

Aba may require a deposit of 25% of the food and beverage minimum.

In the unfortunate event of a cancellation, Aba requires 5 days advanced notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation. Cancellations within this time are subject to a forfeit of the deposit.

## AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

## WHEN DO I SELECT THE MENU?

Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

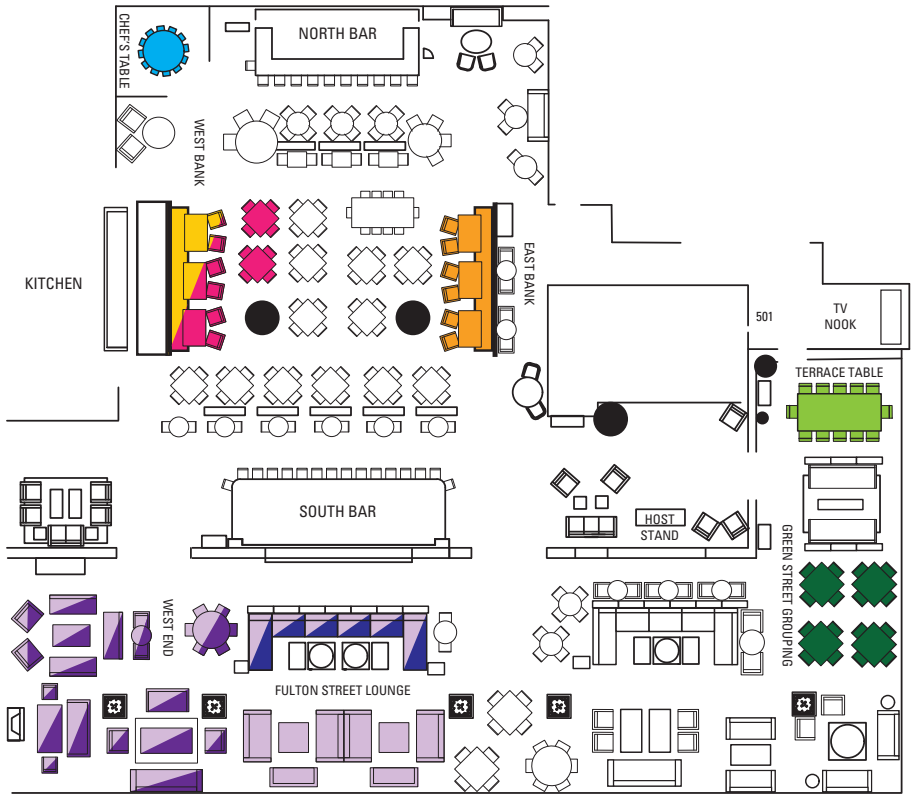
## DO I NEED TO LEAVE A TIP?

It is customary for Patrons to provide a gratuity to the service staff. Aba suggests a gratuity of between 18%-22% and the gratuity is not included in the price of this contract.

The service staff will appreciate your recognition of their work.



# FLOOR MAP



AREA	SEATED	RECEPTION
<span style="color: blue;">●</span> <b>CHEF'S TABLE</b>	12	x
<span style="color: orange;">●</span> <b>EAST BANK</b>	16	x
<span style="color: yellow;">●</span> <b>WEST BANK</b>	18	x
<span style="color: magenta;">●</span> <b>WEST BANK + 2 ADJACENT TABLES</b>	24	x
<span style="color: green;">●</span> <b>TERRACE TABLE</b>	12	x
<span style="color: darkgreen;">●</span> <b>GREEN STREET GROUPING</b>	16	x
<span style="color: blue;">●</span> <b>FULTON STREET LOUNGE</b>	15	x
<span style="color: purple;">●</span> <b>WEST HALF</b>	x	125
<span style="color: darkpurple;">●</span> <b>WEST END</b>	x	40