

bellyQ™

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DINNER AMPLIFIED

Chef Bill Kim, born in Seoul South Korea, aims to bring a modern spin on traditional Asian cuisine. This inspired meal is made to be shared & enjoyed family style, bringing people together for a community dining experience. Pass the plate and indulge in flavors from sizzling Korean BBQ to fresh Thai spices & more.

Start At The Beginning...

Make an impressive start with a 1/2 hour of Passed Hor d'oeuvres

RICE PAPER SUMMER ROLL cucumber, soba noodle & mint **(vv)**

AVOCADO BASIL HUMMUS rice puff **(gf/v)**

SWEET POTATO DUMPLING sake glaze, feta, apple **(v)**

KOREAN FRIED CHICKEN crushed garlic peanuts, scallions

BEEF & CHEDDAR DUMPLINGS cheddar, romaine, horseradish

DUCK & PHO SPRING ROLL rice noodle, cabbage, kimchi nuoc cham

CHILLED OLIVE OIL POACHED SHRIMP red thai curry sauce **(gf/sf)**

CRAB RANGOON jonah crab, chili lime sauce **(sf)**

select **one** for the group - **\$5** per person

select **two** for the group - **\$9** per person

select **three** for the group - **\$12** per person

"Q" house specialties

(v) vegetarian

(vv) vegan

(gf) gluten free

(sf) contains shellfish

THE KILL BILL | \$46 per person

Set The Table

CHILLED EDAMAME sweet soy, yuzu (vv)

Starters | Select 2

“Q” CHILLED RAMEN NOODLE SALAD poached shrimp, chinese eggplant (sf)

KALE & GREEN PAPAYA SALAD sesame vinaigrette, crispy rice (gf/vv)

KOREAN FRIED CHICKEN crushed garlic peanuts, scallions

RIB TIPS maple bbq glaze, sesame, steamed bun

LAMB BUNS spiced yogurt, cucumber onion, mint

Mains | Select 2

TEA SMOKED DUCK BREAST chinese buns, watercress, kimchi, chilli bbq

GRILLED YELLOWTAIL AMBERJACK black bean-eggplant hummus, carrot slaw, dill

BABY BACK PORK RIBS homemade hoisin bbq, bacon crumble

SAKE ROASTED CHICKEN charred scallions, black pepper belly soy

“Q” MARINATED KOREAN SHORT RIBS sesame chimichurri, crispy shallots

LEMONGRASS SALMON stir-fried gai lan, chow fun noodles, chipotle peanut pesto

WOK FIRED RICE CAKES korean rice cakes, shrimp, peanuts, toasted garlic, chives (sf)

BLACKENED SHRIMP CURRY potato, cilantro, eggplant (sf)

ROASTED PORK BUTT curry bbq, asian giardiniera (gf/sf)

GRILLED SKIRT STEAK chinese wrinkle beans, sesame vinaigrette

Sides | Select 2

ASIAN COLESLAW red cabbage, sesame, nuoc cham (gf)

WARM KIMCHI POTATO SALAD horseradish, onion, cilantro (gf/sf)

GRIDDLED BROCCOLI caramelized onions, coconut-mushroom gravy (gf/vv)

“Q” HOUSEMADE KIMCHI (sf)

COCONUT GRITS white corn, asian giardiniera (gf)

“Q” CHILLED CHINESE EGGPLANT thai basil, crispy shallot (gf)

SMASHED SWEET POTATOES vanilla maple glaze

Dessert | Select 1

“Q” VIETNAMESE CINNAMON DONUT berry compote (v)

mini coconut soft serve +\$2 | mini pb&j sundae +\$3.50 | mini chocolate pot de creme sundae +\$3.50

THE KAMPAI | \$52 per person

Set The Table

CHILLED EDAMAME sweet soy, yuzu (vv)

Starters | Select 2

“Q” CHILLED RAMEN NOODLE SALAD poached shrimp, chinese eggplant (sf)

KALE & GREEN PAPAYA SALAD sesame vinaigrette, crispy rice (gf/vv)

KOREAN FRIED CHICKEN crushed garlic peanuts, scallions

RIB TIPS maple bbq glaze, sesame, steamed bun

LAMB BUNS spiced yogurt, cucumber onion, mint

Mains | Select 3

TEA SMOKED DUCK BREAST chinese buns, watercress, kimchi, chilli bbq

GRILLED YELLOWTAIL AMBERJACK black bean-eggplant hummus, carrot slaw, dill

BABY BACK PORK RIBS homemade hoisin bbq, bacon crumble

SAKE ROASTED CHICKEN charred scallions, black pepper belly soy

“Q” MARINATED KOREAN SHORT RIBS sesame chimichurri, crispy shallots

LEMONGRASS SALMON stir-fried gai lan, chow fun noodles, chipotle peanut pesto

WOK FIRED RICE CAKES korean rice cakes, shrimp, peanuts, toasted garlic, chives (sf)

BLACKENED SHRIMP CURRY potato, cilantro, eggplant (sf)

ROASTED PORK BUTT curry bbq, asian giardiniera (gf/sf)

GRILLED SKIRT STEAK chinese wrinkle beans, sesame vinaigrette

Sides | Select 2

ASIAN COLESLAW red cabbage, sesame, nuoc cham (gf)

WARM KIMCHI POTATO SALAD horseradish, onion, cilantro (gf/sf)

GRIDDLED BROCCOLI caramelized onions, coconut-mushroom gravy (gf/vv)

“Q” HOUSEMADE KIMCHI (sf)

COCONUT GRITS white corn, asian giardiniera (gf)

“Q” CHILLED CHINESE EGGPLANT thai basil, crispy shallot (gf)

SMASHED SWEET POTATOES vanilla maple glaze

Dessert | Select 1

“Q” VIETNAMESE CINNAMON DONUT berry compote (v)

mini coconut soft serve +\$2 | mini pb&j sundae +\$3.50 | mini chocolate pot de creme sundae +\$3.50

THE THIRD | \$56 per person

Set The Table

CHILLED EDAMAME sweet soy, yuzu **(vv)**

Starters | Select 3

“Q” CHILLED RAMEN NOODLE SALAD poached shrimp, chinese eggplant **(sf)**

KALE & GREEN PAPAYA SALAD sesame vinaigrette, crispy rice **(gf/vv)**

KOREAN FRIED CHICKEN crushed garlic peanuts, scallions

RIB TIPS maple bbq glaze, sesame, steamed bun

LAMB BUNS spiced yogurt, cucumber onion, mint

Mains | Select 3

TEA SMOKED DUCK BREAST chinese buns, watercress, kimchi, chilli bbq

GRILLED YELLOWTAIL AMBERJACK black bean-eggplant hummus, carrot slaw, dill

BABY BACK PORK RIBS homemade hoisin bbq, bacon crumble

SAKE ROASTED CHICKEN charred scallions, black pepper belly soy

“Q” MARINATED KOREAN SHORT RIBS sesame chimichurri, crispy shallots

LEMONGRASS SALMON stir-fried gai lan, chow fun noodles, chipotle peanut pesto

WOK FIRED RICE CAKES korean rice cakes, shrimp, peanuts, toasted garlic, chives **(sf)**

BLACKENED SHRIMP CURRY potato, cilantro, eggplant **(sf)**

ROASTED PORK BUTT curry bbq, asian giardiniera **(gf/sf)**

GRILLED SKIRT STEAK chinese wrinkle beans, sesame vinaigrette

Sides | Select 3

ASIAN COLESLAW red cabbage, sesame, nuoc cham **(gf)**

WARM KIMCHI POTATO SALAD horseradish, onion, cilantro **(gf/sf)**

GRIDDLED BROCCOLI caramelized onions, coconut-mushroom gravy **(gf/vv)**

“Q” HOUSEMADE KIMCHI **(sf)**

COCONUT GRITS white corn, asian giardiniera **(gf)**

“Q” CHILLED CHINESE EGGPLANT thai basil, crispy shallot **(gf)**

SMASHED SWEET POTATOES vanilla maple glaze

Dessert | Select 1

“Q” VIETNAMESE CINNAMON DONUT berry compote **(v)**

mini coconut soft serve **+\$2** | mini pb&j sundae **+\$3.50** | mini chocolate pot de creme sundae **+\$3.50**

COCKTAIL RECEPTIONS

Served passed for a cocktail style reception. 3 dozen minimum per type.

Vegetables

RICE PAPER SUMMER ROLL cucumber, soba noodle, mint (v) 2

SWEET POTATO DUMPLING vanilla maple glaze (v) 2

AVOCADO BASIL HUMMUS rice puff (v) 2

Poultry

KOREAN FRIED CHICKEN crushed garlic peanuts, scallions 2

TEA SMOKED DUCK BREAST chinese buns, watercress, kimchi, chilli bbq 3.75

LEMONGRASS CHICKEN LETTUCE WRAP avocado puree 3

Meats

DUCK & PHO SPRING ROLL rice noodle, cabbage, kimchi nuoc cham 3

GRILLED SKIRT STEAK chinese wrinkle beans, sesame vinaigrette 4

BEEF & CHEDDAR DUMPLINGS romaine, horseradish 2

LAMB SKEWERS Steamed Bun, Yogurt Nuoc Cham 4

Seafood

CHILLED OLIVE OIL POACHED SHRIMP red thai curry sauce 3

LEMONGRASS SALMON SPRING ROLL cucumber ginger slaw 4

CRAB RANGOON jonah crab, chili lime sauce (sf) 3

Table Snacks

Prices per person

LIME TORTILLA CHIPS 2

KIMCHI POTATO CHIPS 2

EDAMAME szechuan peppercorn 2

CURRY POPCORN 2

STATIONS | \$40 per person

Equipment rental fee may be applied depending on quantities & menu selections.

Choose Two:

- AL PASTOR CHICKEN THIGHS
- GRILLED MARINATED SEASONAL VEGETABLES & TOFU
- LEMONGRASS GLAZED PORK BELLY
- PEPPERED SKIRT STEAK
- GROUND LEMONGRASS CHICKEN SSAM
- TEA SMOKED DUCK BREAST +\$3 per person

Accompanied Starches

All stations come with the following starches.

- STIR FRIED EGG NOODLES
- JASMINE RICE
- STEAMED CHINESE BUNS

Accompanied Sides

All stations come with the following sides.

- ASIAN SLAW
- CHEF'S KIMCHI
- BEAN SPROUTS
- CILANTRO
- PICKLED CUCUMBER & ONION
- BIBB LETTUCE CUPS & SHISO LEAVES

Accompanied Dessert

"Q" MAPLE GLAZED DONUTS ice cream +\$2

Accompanied Sauces

All stations come with the following sauces.

- SALSA VERDE
- BELLY FIRE
- BELLY SWANG
- BELLY SOY

DRINK

Hosted Bar on Consumption

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

BEER	\$6 - \$8
HOUSE WINE	\$10 / Glass
BASIC COCKTAILS	\$9 +
PREMIUM COCKTAILS	\$10 +
SAKE	Varies

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 apply.

Beverage Pairings

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

Beer, Wine and Soda Package

Includes Beer Selections & a variety of Red, White & Sparkling Wines

2 HOURS	\$30
3 HOURS	\$38
4 HOURS	\$45

Basic Bar Package

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

2 HOURS	\$35
3 HOURS	\$45
4 HOURS	\$50

Premium Brand Liquors Package

Includes 1 Specialty Cocktail, Premium Brand Liquors, Draft Wine, Local & Imported Beer Selections

2 HOURS	\$40
3 HOURS	\$50
4 HOURS	\$60

Japanese Whiskey Tastings

Enhance your event with a customized Japanese whiskey tasting from our favorite list of rare Japanese whiskeys.

GUIDELINES & FACTS

Food & 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. If the minimum is not met, the remainder will be charged as a room rental fee, subject to tax and service charge.

Bar Fees

bellyQ charges a \$125 bar setup fee for parties of 25 guests or greater to set a private bar and ensure smooth beverage service for your event

Service & Tax

All events are subject to a 20% service charge and 11.5% 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 10 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 guest count is due 3 business days in advance. Guests will be charged for the final guarantee or actual guest count, whichever is greater.

Deposit & Payment

In order to reserve event space, 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 not accept checks with two weeks' notice. The final payment is due the evening of and must be in the form of a credit card or cash. bellyQ will split a bill on a maximum of 4 credit cards.

Valet

Valet is available at dinner time for \$14 per car. We would be happy to include this on your event bill if you wish to provide valet for your guests.

Additional Services

bellyQ 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 assist.