



NORTHERN FORK

CONTRACT DINING

Independent Chef-Driven Cafes

INSPIRED. FRESH. YOURS.

- Collaboration and consistency in menu planning.
- Chef-driven, seasonal recipes.
- Designed and customized for you.

Northern Fork menus are created by chefs, inspired by foodies, and up to date on industry trends. There is no one-size-fits-all approach, rather a collaborative relationship between the Northern Fork team and diners.

Northern Fork has contracted with some of Chicago's most esteemed companies over the past 15 years. Below are a sample of contracted dining agreements we have created to meet our clients' needs.

Volume Credit

Volume credit can be used on all-group orders, additional catering, or full-service events. 5-10% credit on all food and beverage purchases in a calendar year.

Traditional Contracted Dining

Contracted Dining agreements are setup quarterly, bi-annually, or annually. This agreement is negotiable and discounts vary based length of contract and average spend per person.

Added Value for our Corporate Partnerships:

- 10% off first three all-group orders, no agreement required.
- 5% off all additional catering needs beyond contracted agreement.
- 1-% off full-service holiday party in November or December.