

CAMBRIA®

Chicago Loop -
Theatre District

Catering Menu



Cambria Chicago Loop
32 West Randolph Street
Chicago, IL 60601
cambriachicagoloop.com

Catering Menu

CAMBRIA HOTELS CATERING POLICIES

Property Location

Property Code

Banquet Menus

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least 3 weeks prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

Outside Food + Beverage

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. All food and beverages served must be provided by the hotel. No outside food and beverage may be offered to guests in event spaces. The hotel prohibits the removal of food and beverages from hotel premises by clients, or guests of clients. Food and Beverage pricing is subject to change without notice. Due to State Health code guidelines, we are unable to transfer food & beverage items from one event to another.

Guarantees

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 72 hours (3 business days) prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 72 hours prior to the date of the respective catering/event service, the hotel will be charge you for your original contract amount or the number actually served, whichever is greater.

Service Charge Sales Tax

24% gratuity will be added to all food, beverage, room rental and audiovisual costs. Current sales tax will apply.

Payment Arrangements

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) is available pending approval for charges in excess of \$10,000.00. For charges of \$10,000.00 and less, **50% of the estimated final master account invoice will be required as an advance payment to the hotel prior to the group's arrival/event date.** Payment may be made via credit card or by check.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 72 hours prior to date of first catering/event service.

Function/Event Space

The hotel reserves the right to transfer function event space based on the increase or decrease in numbers of expected guests.

Coat Service Check

Contact your Catering Sales and/or Event Service Manager for details. Hotel is not responsible for lost or damaged articles checked with Coat Check Service attendant(s).

Decorations

Preferred vendors may be provided upon request for decor you wish to rent/purchase for your special occasion. Our hotel provides white linen and votive candles (three per table) complimentary.

Music + Entertainment

Contact your Catering Sales and/or Event Service Manager for details.

Parking

Valet parking and Self-Parking offerings are available. Pricing and directions can be provided by your Catering Sales and/or Event Service Manager for details.

CAMBRIA®

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Breakfast



Catering Menu

BREAKFAST BUFFETS

includes juice, coffee, tea, and water - 90 min food service

Continental \$38 per person

- sliced seasonal fruit and berries **gf** | **ve** | **vg**
- steel cut oatmeal **ve** | **vg**
brown sugar | dried fruit | cinnamon
- yogurt **gf** | **ve**
granola | fresh berries | orange blossom honey
- muffins | danish | croissants
- bagels **ve**
whipped butter | cream cheese | assorted marmalades
toaster provided

Traditional \$44 per person

- scrambled cage free eggs **gf**
 - sliced seasonal fruit and berries
 - assorted pastries
 - yogurt **gf** | **ve**
granola | fresh berries | orange blossom honey
 - steel cut oatmeal **ve** | **vg**
brown sugar | dried fruit | cinnamon
- choose one: gf*
- bacon | pork sausage | chicken maple sausage
turkey bacon | turkey sausage breakfast potatoes

ENHANCEMENTS

Omelet Station **gf** \$15 per person

chef required at an additional fee of \$150.00

- cage-free eggs | egg whites | egg substitute
- sausage | bacon | diced ham
- bell peppers | mushrooms | onions | tomatoes | spinach
- swiss | cheddar cheeses

Breakfast Burrito \$10 per person

choose one:

- egg | pepper jack | chorizo | peppers | onions
flour tortilla
- egg white | feta | spinach | mushrooms
roasted tomatoes | whole wheat tortilla
- egg | gruyere | bacon | peppers | onions | flour tortilla

Breakfast Sandwiches \$10 per person

choose one:

- egg | sharp cheddar | ham | croissant
- egg white | provolone | turkey bacon | english muffin
- egg | swiss | sausage | biscuit

French Toast Station \$8 per person

- brioche dipped in bourbon vanilla bean batter **ve**
- choose two:*
- maple syrup | Ghirardelli® caramel sauce
white chocolate sauce | milk chocolate sauce

Biscuits and Gravy \$7 per person

- buttermilk biscuits | sausage pepper gravy

Cereal & Milk \$5 per person

soy or almond milk available upon request

- assorted Kellogg® brand cereals **ve**

Catering Menu

SNACKS + BAKERY SELECTIONS

- assorted pastries **ve** \$72 per dozen
- assorted croissants **ve** \$72 per dozen
- assorted nut + fruit breads **ve** \$52 each
- fresh bagels + cream cheese **ve** \$80 per person
- assorted muffins **ve** \$72
- assorted fresh baked cookies **ve** \$56
- assorted fresh baked brownies **ve** \$56
- individual flavored greek yogurts **gf | ve** \$7 each
- seasonal whole fruit **gf | ve | vg** \$5 each
- sliced fresh fruit **gf | ve | vg** \$7 each
- assorted granola + NUTRI-GRAIN® bars **ve** \$6 each

BEVERAGES

- freshly brewed coffee \$115 per gallon
- assorted hot tea \$115 per gallon
- _____
- individual fruit juices - assorted \$7 each
- individual sodas - assorted \$6 each
- FIJI® bottled water \$6 each
- Red Bull®/energy drinks \$8 each
- individual Starbucks® Frappuccino \$7 each
- _____
- lemonade \$45 per gallon
- brewed iced tea \$45 per gallon
- juice \$45 per gallon

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gf = gluten free ve=vegetarian vg = vegan*

CAMBRIA®

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Lunch + Dinner



Catering Menu

PM MEETING BREAKS

Chips + Dips **ve** \$20 per person

toasted pita triangles | tortilla chips | gourmet crackers

- salsa | guacamole | hummus | ranch dressing
- carrots | celery

Sweet Tooth **ve** \$18 per person

- freshly baked brownies | freshly baked cookies | assorted dessert bars

Day at the Ball Park **ve** \$18 per person

- jumbo pretzels | whole grain mustards | cracker jacks
candy bars

Get up and Go **ve** \$20 per person

- energy and granola bars | whole fruit | red bull | organic Gatorade®

Trail Mix Creation **gf | ve** \$22 per person

- banana chips | chocolate acai berries | cranberries
apricots | golden raisins | pecans | walnuts chocolate
chips | m&m®

Snacks

- assorted candy bars **ve** \$6 each
- chocolate strawberries **gf | ve** \$72 per dozen
- mixed nuts **ve** \$12 per pound
- individual bags of chips \$5 each
- tortilla chips and salsa **gf | ve** \$12 per person
- jumbo pretzels | mustard + cheese **ve** \$13 per person

BEVERAGES

- freshly brewed coffee \$115 per gallon
- assorted hot tea \$115 per gallon
- ---
- individual fruit juices - assorted \$7 each
- individual sodas - assorted \$6 each
- FIJI® bottled water \$6 each
- Red Bull®/energy drinks \$8 each
- individual Starbucks® Frappuccino \$7 each
- ---
- lemonade \$45 per gallon
- brewed iced tea \$45 per gallon
- juice \$45 per gallon

Catering Menu

CRAFTED SANDWICH BUFFET

\$48 per person

90 minutes of food service. All lunch buffets include coffee, hot tea and water. Add soup \$7 per person

Salad choose one:

- **Field Greens Salad** gf | ve | vg
field greens | gorgonzola cheese | cucumbers
cherry tomatoes | carrots | red onions | ranch dressing
- **Spinach & Strawberry Salad** gf
baby spinach | goat cheese | lardons | citrus quinoa
strawberries | raspberry vinaigrette
- **Kale Caesar Salad** gf | ve
baby kale greens | parmesan cheese | herbed croutons
cherry tomatoes | caesar dressing
- **Chopped Wedge Salad**
romaine lettuce | blue cheese | bacon | cherry tomatoes
herbed croutons | bleu cheese dressing
- **Caprese Salad** gf | ve | vg
field greens | fresh mozzarella | cherry tomatoes | basil
olive oil | balsamic reduction

Sandwiches choose three:

- **Salmon Salad** | focaccia bread | dill cream cheese
lemon aioli | lettuce | tomato
- **Grilled Chicken** | sourdough bread | brie cheese | pesto
lettuce | tomato | red onion
- **Roasted Turkey** | multi-grain bread | provolone cheese
roasted garlic mayo | lettuce | tomato | red onion
- **Shaved Honey Ham** | french baguette | gruyere cheese
honey dijon mustard | lettuce | tomato | red onion
- **Roasted Prime Rib** | french baguette | cheddar cheese
horseradish cream | lettuce | tomato | red onion
- **Caprese Salad Sandwich** ve | ciabatta | mozzarella
tomato | basil | olive oil + balsamic reduction
- **Chicken or Turkey BLT Wrap** | grilled chicken breast or
sliced turkey breast | lettuce | tomato | bacon
honey dijon mustard

- **Mediterranean Wrap** ve | hummus | artichoke hearts
cucumber | roasted red pepper | feta cheese | spinach
flour tortilla
- **Curry Tofu Lettuce Wrap** ve | bibb lettuce | tofu | curry
raisins | cashews | scallions | yogurt
multigrain flour tortilla

Side choose one:

- **House Made Potato Chips** gf | ve
- **Fingerling Potato Salad** gf | ve
fingerling potatoes | chives | eggs | dijon mustard aioli
- **Orzo Pasta Salad** ve
cherry tomato | dill | feta cheese | herb red wine
vinaigrette
- **Tomato Cucumber Salad** gf | ve | vg
grape tomatoes | persian cucumbers | red wine
vinaigrette | basil
- **Apple Napa Cabbage Cole Slaw** gf | ve | vg
seasonal apples | carrots | napa cabbage | parsley
lemongrass vinaigrette

Dessert choose one:

- **Assorted Cookies** ve
chocolate chip | oatmeal raisin | snickerdoodle | peanut
butter
- **Assorted Fruit Bars** ve
caramel apple crumble | raspberry almond crumble
sour cherry chocolate streusel | meyer lemon
- **Assorted Cupcakes** ve
chocolate | vanilla | carrot + cream cheese
salted caramel
- **Assorted Brownies** ve
double chocolate chunk | butterscotch blondies

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Catering Menu

THEMED BUFFETS

Little Italy \$52 per person

- caprese salad **ve** | mozzarella | heirloom cherry tomatoes | basil | olive oil | balsamic reduction
- chicken vesuvio **gf** | potatoes | garlic | oregano | white wine
- baked sea bass **ve** | caper cream sauce
- grilled eggplant parmesan **ve** | grilled eggplant | marinara | mozzarella
- herb buttered linguini
- tiramisu **ve**

China Town \$50 per person

- seaweed salad **ve** | rice vinegar | garlic | green onion | ginger
- mongolian beef | bell peppers | onion | black bean sauce
- sweet and sour chicken | pineapple peppers
- stir fried gai lan broccoli **ve**
- lo mein noodles **ve**
- orange ginger cheese cake **ve**
- fortune cookies **ve**

The Pilsen \$50 per person

- southwest chopped salad **gf** | romaine | roasted corn | black beans | queso fresco | tomatoes | chipotle ranch dressing | crisp tortilla strips
- soft flour tortillas + corn tortillas
- fajita vegetables | grilled peppers | zucchini | squash | red onions | tomatoes | lime cilantro | vinaigrette
- lime cilantro chicken
- carne asada steak | sour cream | limes | jalapeños | crema | tomatillo salsa | pico de gallo
- spanish rice **gf**
- refried beans **gf**
- tres leche cake **ve**

West Loop \$58 per person

- onion soup | beef broth | roasted onions | sourdough | croutons
- california chop salad | sweet gem | romaine | cherry tomatoes | cucumbers | goat cheese | bacon | avocado ranch dressing
- braised short ribs | confit cipollini onions | red wine demi
- smothered chicken breast | sautéed mushroom | fennel | chicken demi
- vegetable ragout **gf** | **ve**
- mashed potatoes **gf** | **ve**
- chocolate raspberry cake | raspberry mousse | chocolate sauce

By the Lake \$62 per person

- lobster bisque
- grilled calamari + shrimp salad | field greens | sweet peppers | tarragon vinaigrette
- roasted sea bass | citrus beurre blanc
- chicken breast | crab | hollandaise sauce
- haricot verts with lardons
- gruyere & bacon scalloped potatoes
- bread pudding | fresh seasonal berries | crème anglaise

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PLATED OPTIONS

All lunch buffets include coffee, hot tea, water, and bread + butter.

Salad *choose one:*

- **Field Greens Salad** *gf | ve | vg*
field greens | gorgonzola cheese | cucumbers
cherry tomatoes | julienned carrots | red onions
ranch dressing
- **Spinach & Strawberry Salad** *gf*
baby spinach | goat cheese | lardons | citrus quinoa
fresh strawberries | raspberry vinaigrette
- **Kale Caesar Salad** *gf | ve*
baby kale greens | shaved parmesan cheese
herbed croutons | cherry tomatoes | caesar dressing
- **Chopped Wedge Salad**
romaine lettuce | blue cheese | bacon | cherry tomatoes
herbed croutons | bleu cheese dressing
- **Caprese Salad** *gf | ve | vg*
field greens | fresh mozzarella | cherry tomatoes | basil
olive oil | balsamic reduction

Second Course *choose one:*

- **Petite Filet Mignon** *\$88 per person*
bordelaise sauce
- **Herb Crusted Sea Bass** *\$84 per person*
lemon tarragon butter sauce
- **Roasted Pork Chop** *\$80 per person*
roasted apple + cranberry chutney
- **Roasted French Breast of Chicken** *\$80 per person*
champagne cream sauce
- **Butternut Squash Ravioli** *ve \$78 per person*
sage beurre blanc
- **Roasted Fillet of Salmon** *\$84 per person*
lemon caper sauce

Third Course *choose one:*

- **New York Cheesecake** *ve*
fresh berries | strawberry sauce | vanilla bean
whipped cream
- **Red Velvet Cake** *ve*
whipped cream cheese | chocolate
- **Mango Mousse Coconut Pave** *ve*
shaved coconut | mango coulis
- **Espresso Chocolate Cake** *ve*
accented with raspberry coulis
- **Carrot Cake** *ve*
cream cheese icing | candied walnut

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PASSED OR PLACED HORS D'OEUVRE

minimum order of 25

Chilled Selections \$7 per piece

- Shrimp Cocktail **gf** | **ve** - bloody mary cocktail sauce
- Vegetable Spring Rolls **ve** - thai chili sauce
- Caprese Skewer **gf** | **ve** - white balsamic reduction
- Tuna Tartar - wonton chip | wasabi aioli
- Prosciutto Wrapped Melon **gf**
- Tomato Basil Bruschetta **ve** - parmesan | aged balsamic
- Shrimp Ceviche - cucumber slice
- Beef Tenderloin Crostini - brioche | caramelized shallots horseradish
- Smoked Salmon Roulade Skewer - caper dill cream cheese
- Artichoke & Red Pepper Hummus **v** - pita chips

Warm Selections \$7 per piece

- Crab Cake - siracha aioli
- Shrimp Dim Sum - dim sum sauce
- Black Bean Empanada **ve** - roasted tomato salsa
- Chicken Satay - peanut sauce
- Beef Satay - teriyaki sauce
- Beef Wellington - truffle aioli
- Jerk Chicken Skewer - pineapple chutney
- Bacon Wrapped Shrimp - stuffed with crab
- Spanakopita - spinach cream

DISPLAYS

90 minute food service

- Vegetable Crudités Display **gf** | **ve** \$18
ranch dip | red pepper hummus
- Seasonal Sliced Fresh Fruit **gf** | **ve** \$14
fruit | berry | melon | honey | greek yogurt dip
- Artisan Cheese **v** \$22
aged cheddar | gouda | swiss | garlic boursin | brie | goat havarti | feta | gherkins | marmalade | grapes | gourmet crackers | garlic toasted crostini
- Antipasto \$19
grilled vegetables | prosciutto | salami | capicola | garlic toasted crostini | marinated olives
- Shellfish
spicy cocktail sauce | lemon wedges | tabasco
- Fresh Jumbo Shrimp
- Fresh Pacific Crab Claws
- Fresh Oysters on the Half Shell

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STATIONS

Breads and Spread \$18 per person

- toasted baguette | pita chips
- tomato + basil tapenade | red pepper hummus

Deconstructed Salad Station \$18 per person

- romaine lettuce | mixed baby field greens
- bacon | hard boiled egg | croutons | parmesan cheddar | roasted nuts | bell pepper | chive | red onion cucumber | tomato
- ranch | caesar | balsamic vinaigrette

Baked Potato Bar gf \$18 per person

- bacon | cheddar | jalapeños | green onion
- sour cream | butter

Slider Station \$18 per person

- beef slider - balsamic onions | cheddar | garlic aioli brioche roll
- turkey slider - bacon | cranberry chutney | herb focaccia
- prime rib slider - sautéed peppers + onions | provolone french roll

Pasta Station \$24 per person

served with breadsticks, crushed red peppers, and parmesan cheese

- choose two pastas:
penne | cheese tortellini | cavatappi
- choose two sauces:
sweet basil marinara | alfredo | pesto
- choose four items:
chicken | italian sausage | onion | baby spinach | basil olives | bell peppers | shrimp (add \$4.00 per person)

Carving Stations

includes brioche + sourdough rolls

uniformed chef required at an additional fee of \$150.00

- Prime Rib *serves 25* \$550 each
- Tenderloin of Beef *serves 15* \$450 each
- Roasted Free-Range Turkey *serves 30* \$400 each
- Honey Mustard Glazed Ham *serves 30* \$300 each

CAMBRIA®

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Beverage Menu



Catering Menu

BAR SERVICE

A bartender fee of \$150.00 applies for all bar options. A two hour minimum is required for all bar options. the bartender fee will be waived if bar sales exceed \$700.00 (*non-inclusive of taxes, gratuity and service charge*)

Host Bar Packages

all prices subject to addition of service charge + sales tax

House Liquor 2 Hours \$40 pp
each additional hour add \$12 pp

Domestic Beer & Wine 2 Hours \$35 pp
each additional hour add \$10 pp

Premium Liquor 2 Hours \$44 pp
each additional hour add \$15 pp

Premium Beer & Wine 2 Hours \$39 pp
each additional hour add \$12 pp

Consumption & Ticket Bar Experiences:

- \$14 per Cocktail
- \$11 per glass of Wine
- \$15 per Premium Cocktail
- \$10 per bottle of Premium Beer
- \$9 per bottle of Domestic Beer

Domestic Beer:

- Miller Lite | Coors Light | Budweiser | Bud Light
Michelob ultra

Premium Beer:

- Stella Artois | Blue Moon | 312 | Daisy Cutter
Corona Extra

Non Alcoholic Beverages

- freshly brewed coffee \$115 per gallon
- assorted hot tea \$115 per gallon
- _____
- individual fruit juices - assorted \$7 each
- individual sodas - assorted \$6 each
- FIJI® bottled water \$6 each
- Red Bull®/energy drinks \$8 each
- individual Starbucks® Frappuccino \$7 each
- _____
- lemonade \$45 per gallon
- brewed iced tea \$45 per gallon
- juice \$45 per gallon

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