

# Your Day, Your Way

## CEREMONY

Includes alter table, setup and chairs.

LOCATION	GUEST MAXIMUM	CEREMONY FEE
Private Dining Room	70	\$500.00
Superior	160	\$500.00
52EIGHTY	80	\$750.00

## COCKTAIL HOUR

LOCATION	GUEST MAXIMUM
Private Dining Room	70
Superior	120
52EIGHTY	120

## RECEPTION

LOCATION	GUEST MAXIMUM	SET UP
Private Dining Room	60	Banquet
Superior	100	Banquet
52EIGHTY	35	Banquet
52EIGHTY	100	Cocktail Reception

at Cambria Chicago Magnificent Mile

# Package Selections

## I Do

Starting At \$100.00 Per Person

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- Four Hour Open Bar Serving Premium Brand Liquor
  - Butler Passed Hors D'Oeuvres
  - Choice of Two Display Stations
- Choice of One Specialty Action Station
  - Custom Designed Wedding Cake
  - Champagne Toast for All Guests
- Coffee Station to Compliment Wedding Cake
- Complimentary Suite for Celebrating Couple
  - Private Menu Tasting for Two
  - Votive Candle Centerpieces
- Discounted Hotel Rate for Wedding Guests
- One Year Anniversary Stay Gift Certificate
- Complimentary Bartender and Specialty Action Station Attendant

# Weddings

at Cambria Chicago Magnificent Mile

# Package Selections

## Forever & True

Starting at \$110.00 Per Person

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- Four Hour Open Bar Serving Premium Brand Liquor
  - Complimentary Bartender
  - Butler Passed Hors D'Oeuvres
  - Three Course Meal (Soup, Salad, Entrée)
    - Custom Designed Wedding Cake
    - Champagne Toast for All Guests
  - Complimentary Wine Service During Dinner
  - Coffee Station to Compliment Wedding Cake
    - Choice of Black Linen or Ivory Linen
    - Choice of Black Napkins or Ivory Napkins
      - Banquet Chairs
- Complimentary Suite for Celebrating Couple on the Night of Wedding
  - Private Menu Tasting for Two
  - Votive Candle Centerpieces
  - Personalized Menu Cards
  - Discounted Hotel Rate for Wedding Guests
    - Table Number Frames
  - One Year Anniversary Stay Gift Certificate

at Cambria Chicago Magnificent Mile

# Menu Selections

## I Do

### HORS D'OEUVRES: Select Four

#### Chilled

- Vegetable Canapé
- Caprese Crostini
- Asparagus wrapped with Prosciutto
- Beef Tenderloin with Cracked Mustard Canapé
- Endive with Boursin Cheese Mousse

#### Hot

- Fig & Bleu Cheese Flatbread
- Bacon Wrapped Scallops
- Truffle Tater Tots
- Chicken & Pineapple Kabob

#### Premium Hors D'Oeuvres

\*Additional \$5.00/per person

- Grilled Shrimp with Basil
- Shrimp & Scallop Kabob
- Crimini Mushroom with Asiago & Crab
- Beef Tartar on Grilled Polenta Baguette
- Sugar Snap Crab Peas with Crab Meat

### DISPLAY STATIONS: Select Two

#### Charcuterie and Cheese Display

Chef's Selection of Cheeses,  
Charcuterie, and  
Artisanal Breads and Crackers

#### Flatbread Display

##### Margarita Flatbread

Basil, Black Garlic, Oven Roasted Tomatoes

##### Chicago Style Flatbread

Italian Sausage, Parmesan, Sundried Tomato, Arugula

##### Merguez Flatbread

Lamb, Piquillo Peppers, Watercress Pickled Shallots

#### Grilled Vegetables and Antipasto

Marinated Grilled  
Seasonal Vegetables  
Red Pepper Hummus,  
Grilled Pita, Piquillo Peppers,  
Mixed Marinated Olives  
Roasted Artichokes

### SPECIALITY ACTION STATION: Select One

#### Gnocchi Pasta

Made to Order Gnocchi Pasta  
Accompanied with  
Braised Chicken, Grilled Shrimp,  
Seasonal Vegetables and Fresh Herbs

#### Street Tacos

Made to Order Tacos  
Choice of Soy Glazed Pork Belly, Pulled Smoked,  
Chicken, Marinated Shrimp  
Accompanied with Poblano Crème, Romaine & Cilantro,  
Roasted Garlic Sour Crème, Pickled Napa Cabbage,  
Togarashi Aioli, Queso Fresco, Mango Salsa,  
Shaved Grilled Vegetables  
Flour & Corn Tortillas

#### Beef Roast

Smoked Sea Salt Crusted & Herbs  
Beef Inside Round Roast  
Served with Fresh Rolls  
Horseradish Crème and Red Wine Jus

#### Salad Station

Tossed to Order Salad  
Choice of Mixed Greens, Charred Romaine  
Bibb Lettuce, Spinach and Arugula  
**Toppings:**  
Spiced Walnuts, Dried Fruit, Farro, Cous Cous  
Grilled Vegetables, Sunflower Seeds, Tomatoes, Cucumber,  
Feta, Cheddar Jack, Blue Cheese, Pickled Red Onion, Bacon,  
Grilled Chicken, Salmon and Tofu

#### Dressings:

Balsamic, Creamy Citrus, Ranch, Italian and Raspberry

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### SOUP: Select One

**Winter:** Roasted Squash, Corn & Crab Chowder,  
Cream of Chicken & Wild Rice

**Fall:** Parsnip-Apple Bisque,  
Cream of Chicken & Wild Rice

**Spring:** Asparagus Bisque, French Onion with  
Asiago Crouton, Cream of Chicken & Wild Rice

**Summer:** Tomato Gazpacho (Cold),  
Harvest Vegetable, Cream of Chicken & Wild Rice

### SALAD: Select One

**Tossed Caesar Salad:** Crisp Hearts of Romaine served with Freshly  
Shredded Parmesan Cheese, Homemade Croutons, & Caesar Dressing

**MileNorth Salad:** Mixed Field Greens with Fresh Seasonal Berries,  
Crumbled Maytag Bleu Cheese, Shredded Golden Beets and Candied  
Hazelnuts Served with Homemade Maple-Sherry Vinaigrette Dressing

**Spinach Salad:** Sliced Mushrooms, Shaved Red Onions,  
Crumbled Bleu Cheese & Dried Cranberries, Served on a bed of  
Baby Spinach with Warm Honey Bacon Dressing

### ENTRÉES: Select Up to Three Options

All entrées accompanied with Chef's selection of starch & vegetables. If multiple options are selected, the package price will be based on the highest priced plate.

#### Choose One from Each Category:

<b>Ricotta Cheese Ravioli (Vegetarian):</b> Ricotta filled Ravioli served on a bed of Julienne Vegetables with a Spinach Béchamel Sauce.....	\$110.00
<b>Vegetable Risotto:</b> Roasted Seasonal Vegetables, Good Olive Oil, Sundried Tomatoes.....	\$112.00
<b>Pork Loin Chop:</b> Roasted Fingerling Potatoes, Seasonal Vegetables.....	\$115.00
<b>Chicken Breast:</b> Pan Seared or Grilled with Choice of Sauce: Calvados, Marsala, Boursin.....	\$116.00
<b>Stuffed Chicken</b> (Selection of One)	
<b>Winter/Fall: Chicken Saltimbocca:</b> Prosciutto, Provolone & Fresh Sage Served with a Pernod Cream Sauce	
<b>Spring/Summer: Chicken Florentine:</b> Sautéed Spinach, Sun-Dried Tomato, & Goat Cheese Served with a Cream of Tomato Sauce	\$118.00
<b>Fillet of Salmon:</b> Grilled Fillet of Salmon, Served with Fennel Pollen Herb Sauce.....	\$118.00
<b>Filet Mignon:</b> Tenderloin of Beef Served with Choice of Sauce: Cherry Demi Glaze, Wild Mushroom Demi, Creamy Peppercorn Demi, Rosemary Demi Glaze.....	\$128.00
<b>Combination Plate:</b>	
<b>Beef Tenderloin and Chicken:</b> Pan Seared Served with Cabernet Demi-Glaze.....	\$136.00
<b>Petite Filet Mignon and Shrimp:</b> Tenderloin of Beef accompanied by a trio of Shrimp, Served with Maître De Herb Blend	\$138.00
<b>Children's Entrée</b> (Ages 12 & Under)	
<b>Chicken Fingers:</b> Accompanied with French Fries, Fruit Cup OR Apple Sauce.....	\$18.00
<b>7" Individual Pizza with One Topping:</b> Accompanied with Fruit Cup OR Apple Sauce.....	\$18.00

# Bar Packages

## BAR OPTIONS

### Premium Package (Included in Package)

- Ketel One, Bombay Sapphire, Bacardi, Makers Mark, Johnny Walker Black, Crown Royal, Herradura Tequilla
- Don Rafael Chardonnay & Cabernet
- 10SPAN Pinot Noir & Ruffino Pinot Grigio
- Budweiser, Bud Light, Boston Lager, Assorted Local and Regional Craft Beer
- Assorted Pepsi Products
- Bottled Water

### Beer & Wine Package (Package Price will Decrease by \$18.00 Per Person)

- Don Rafael Chardonnay & Cabernet
- 10SPAN Pinot Noir & Ruffino Pinot Grigio
- Budweiser, Bud Light, Boston Lager, Assorted Local and Regional Craft Beer
- Assorted Pepsi Products
- Bottled Water

## Reception Enhancements

**First Look on the Rooftop**  
Includes Private Access to the Rooftop For One Hour and a Bottle of Champagne  
\$150.00

**Chivari Chairs**  
Starting at \$9.00  
Price Varies on Selection

**White Foldout Chairs**  
Starting at \$8.00

**Upgrade Chair Covers  
and Choice of Colored Sash**  
Starting at \$5.00  
Price Varies on Selection

**Upgrade of Banquet  
and Cocktail Table Linens**  
Starting at \$15.00  
Price Varies on Selection

**Stationed Sweet Table**  
\$17.00 Per Person

**Additional Display  
and Specialty Action Stations**  
Starting at \$18.00 Per Person

# Weddings

at Cambria Chicago Magnificent Mile

# *Our Hotel - General Event Information*

## **INTRODUCTION**

As dedicated event specialists, we would like to share some general information that will assist you during your planning process. Please refer to the below conditions and let us know if you have any further inquiries.

## **GUEST COUNT GUARANTEES**

A final confirmation/guarantee of attendance is required by 12:00 pm three (3) business days prior to your scheduled event. At this time, the attendance guarantee may not be reduced.

## **SERVICE CHARGE AND SALES TAX**

A 23% Service charge and all applicable State and Local taxes will be added to all food, beverage and room rental fees.

## **CANCELLATION**

Should it be necessary for you to cancel a function, any advance deposits will not be refunded. In addition, a cancellation fee may be charged, due and payable at the time of cancellation. These amounts are due as liquidated damages, not as a penalty.

## **PARKING**

Valet Parking is available for all events taking place at Cambria Chicago Magnificent Mile at a special discounted event rate. Rate is not valid for overnight guests.

## **SECURITY**

Cambria Chicago Magnificent Mile does not assume responsibility for the damage and loss of any merchandise brought into the Hotel. Please advise your catering representative if you require security personnel on site for your event.

## **LABOR FEES**

Additional Bartender Fee \$125.00

Additional Specialty Station Attendant \$125.00

*Weddings*

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# *Our Hotel - General Event Information*

## **ADDITIONAL INFORMATION**

The Hotel will not be prepared to serve in excess of 3% above the final guarantee. In the event the total number of guests is over 3% set, Cambria Chicago Magnificent Mile will charge \$15.00 per person in addition to the cost of the meal.

In case of inclement weather, the Hotel has an indoor event space reserved as backup space for the event scheduled to take place in 52Eighty. The Hotel reserves the right to make the decision whether to use the backup space 24 hours prior to the start of the event.

If a change of original room set up is requested on event day a \$250.00 charge will be added to banquet check.

Cambria Chicago Magnificent Mile reserves the right to refuse alcoholic beverage service to individual or groups as deemed necessary.

All outside signage/advertisement of event must be pre-approved by Cambria Chicago Magnificent Mile.

Function rooms are assigned based on anticipated number of guests and activity. Cambria Chicago Magnificent Mile reserves the right to change room assignments if there is a fluctuation in the number of confirmed attendees or event activity.

All Beverage and Food prices are priced per person, unless noted otherwise. All prices are subject to applicable service charge of 23% and sales tax of 11.25%. Menu selection and pricing will be guaranteed upon a signed banquet event order.

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