

Weddings



CAMBRIA[®]
CHICAGO MAGNIFICENT MILE

*Happily
Ever
After*

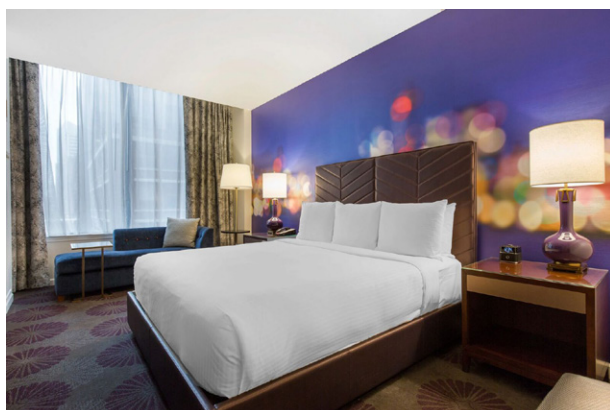


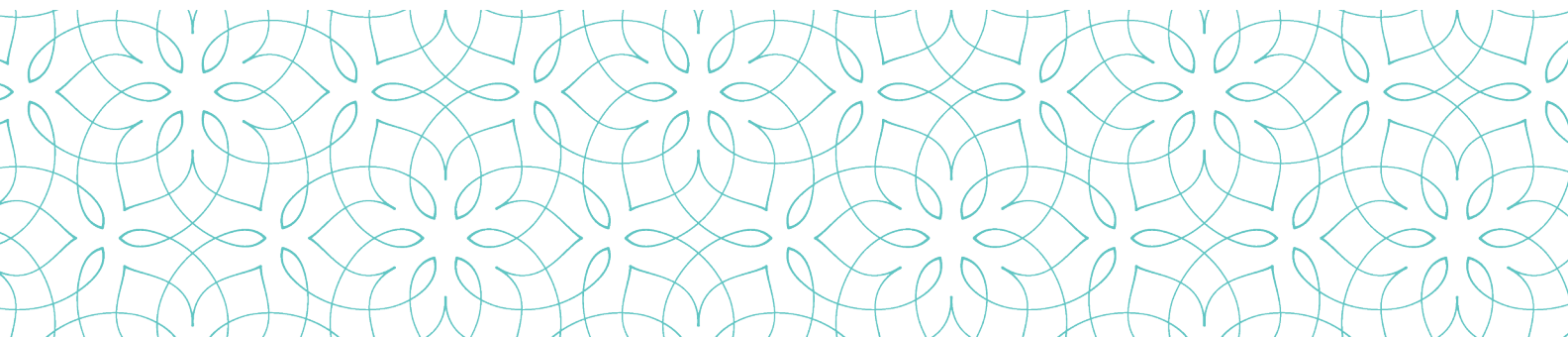
BOUTIQUE VENUE URBAN TWIST

The perfect wedding is the synthesis of many elements: the interplay of space and light, the immersion of tranquil beauty, the scents of fresh flowers and artfully-prepared food.

Located steps from the Magnificent Mile, the Cambria Chicago Magnificent Mile hotel's beguiling city views and vibrant Chicago energy are one-of-a-kind. We offer some of the most unique reception spaces in Chicago.

Let the Cambria team take care of every detail, including your rehearsal dinner, first look, ceremony, reception, morning-after brunch, and a comfortable place to stay for friends and family.





Party of Two

Plated Dinner Package | Starting at 135 Per Person

This package includes the following:

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

Champaign Toast for All Guests

Complimentary Wine Service during Dinner

Coffee Station to Compliment Wedding Cake

Choice of Black or Ivory Linen

Choice of Black or Ivory Napkins

Banquet Chairs

Complimentary Suite for Celebrating Couple on the Night
of the Wedding

Private Menu Tasting for Two

Discounted Hotel Rate for Wedding Guests

HORS D'OEUVRES

Select Four

Chilled

Vegetable Canape

Caprese Crostini

Asparagus wrapped with Prosciutto

Beef Tenderloin with Cracked
Mustard Canape

Hot

Fig & Bleu Cheese Flatbread

Bacon Wrapped Scallops

Truffle Tater Tots

Chicken Tempura with Citrus
Soy Sauce

Premium Hors d'Oeuvres

*Additional 5 per person

Grilled Shrimp with Basil

Shrimp & Scallop Kabob

Crab Cakes

Beed Tartar on Grilled
Polenta Baguette

SALAD

Select One

Tossed Caesar Salad

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

Cambria 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, Crumbles Bleu Cheese & Dried Cranberries, Served on a bed of Baby Spinach with
Warm Honey Bacon Dressing

All Food and Beverage is Subject to a 23% Service Charge and 11.25% Sales Tax



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

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.

Vegetable Risotto | 135

Roasted Seasonal Vegetables, Olive Oil, Sundried Tomatoes

Pork Loin Chop | 137

Roasted Fingerling Potatoes, Seasonal Vegetables

Chicken Breast | 138

Pan Seared or Grilled with Choice of Sauce: Calvados, Marsala, Boursin

Stuffed Chicken (Selection of one) | 140

Winter/Fall | Chicken Saltimbocca: Prosciutto, Provolone & Fresh Sage Served with a Pernod Cream Sauce

Spring/Summer | Chicken Florentine: Sautéed Spinach, Sun-Dried Tomato, & Goat Cheese Served with a Cream of Tomato Sauce

Filet of Salmon | 140

Grilled Filet of Salmon, Served with Fennel Pollen Herb Sauce

Filet Mignon | 150

Tenderloin of Beef Served with Choice of Sauce: Cherry Demi Glaze, Wild Mushroom Demi, Creamy Peppercorn Demi, Rosemary Demi Glaze

Combination Plates

Beef Tenderloin and Chicken | Pan Seared Served with Cabernet Demi-Glaze | 156

Petite Filet Mignon and Shrimp | Tenderloin of Beef accompanied by a trip of Shrimp, Served with Maître De Herb Blend | 158

Children's Entrée (Ages 12 & Under)

Chicken Fingers | 18

Accompanied with French Fries, Fruit Cup OR Apple Sauce

7" Individual Pizza with One Topping | 18

Accompanied with Fruit Cup or Apple Sauce



Eat, Drink, & Be Married

Wedding Reception Package | Starting at 125 Per Person

This package includes the following:

Four Hour Open Bar Serving Premium Brand Liquors

Butler Passed Hors D' Oeuvres

Choice of Two Display Stations

Choice of One Specialty Action Station

Custom Designed Wedding Cake

Champagne Toast for All Wedding Guests

Coffee Station to Compliment Wedding Cake

Complimentary Suite for Wedding Couple

Private Menu Tasting for Two

Discount Hotel Rate for Wedding Guests

Complimentary Bartender and Specialty Action Station

Attendant

HORS D'OEUVRES

Select Four

Chilled

Vegetable Canapé

Caprese Crostini

Asparagus wrapped with Prosciutto

Beef Tenderloin with Cracked Mustard Canapé

Hot

Fig & Bleu Cheese Flatbread

Truffle Tater Tots

Chicken Tempura

Beef Wellington

Premium Hors D'Oeuvres

*Additional 5 per person

Grilled Shrimp with Basil

Bacon Wrapped Scallops

Beef Tartar on Grilled Polenta Baguette

Crab Cakes

All Food and Beverage is Subject to a 23% Service Charge and 11.25% Sales Tax



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 Flat Bread - 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

SPECIALTY ACTION STATIONS

Select One

Gnocchi Pasta

Made to Order Gnocchi Pasta Accompanied with Braised Chicken, Grilled Shrimp,

Seasonal Vegetables and Fresh Herbs

Beef Roast

Smoked Sea Salt Crushed & Herbs Beef Inside Round Roast

Served with Fresh Rolls, Horseradish Crème and Red Wine Jus

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 and Shaved Grilled Vegetables

Flour & Corn Tortillas

Salad Station

Tossed to Order Salad

Choice of Mixed Greens, Charred Romaine Bibb Lettuce, Spinach and Arugala

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



Do Brunch

BRUNCH PACKAGE

48 Per Person

Croissants, Assorted Muffins, and Bagels with Toppings
Yogurt Parfait with Dried Fruit & Granola
Whole Fruit
Sausage and Crispy Bacon
Belgian Waffle Station
Chilled Juices, Intelligentsia Coffee & Assorted Tea

ADDITIONAL OPTIONS

10 Per Item/Per Person

Avocado Toast
Assorted Mini Quiche
Eggs Benedict
Assorted Breakfast Sandwiches
Omelet Chef Station (additional \$125 attendant fee)

SWEETS

18 Per Person

Assorted Pastries
Cinnamon Sugar Donut Holes and Cake Donuts with White Chocolate Frosting
Dark Chocolate Dipped Belgian Waffles
Fruit Kebab with Citrus Greek Yogurt Dipping Sauce

BUILD A MIMOSA BAR

22 Per Person

Prosecco
Assortment of Juices: Orange, Cranberry, Pineapple, or Peach
Garnishes: Strawberries, Blueberries, Raspberries, and Mint

BUILD A BLOODY MARY BAR

26 Per Person

Vodka or Tequila
Chef's 'Morning Elixir' Bloody Mary Mix
Accoutrements: Celery Salt, Pickles, Celery, Cherry Tomatoes
Hot Sauces, Olives, Lemon & Lime Wedges
Pickled Vegetables

All Food and Beverage is Subject to a 23% Service Charge and 11.25% Sales Tax



Bar Packages

STANDARD PACKAGE

Included in Package

Ketel One, Bombay Sapphire, Bacardi,
Makers Mark, Johnny Walker Black, Crown Royal,
Herradura Tequila

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 \$20 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

PREMIUM PACKAGE

Package Price will Increase by \$10 Per Person

Grey Goose, Botanist's Gin, Mt Gay Rum,
Woodford Reserve, Glenlivet 12 year, Rabbit Hole Rye
Raeburn Chardonnay and Kim Crawford Sauvignon Blanc
Elouan Pinot Noir and Freakshow Cabernet
Goose Island 312, Ale Smith IPA, Stella Artois
Assorted Local and Regional Craft Beer



General 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 questions.

GUEST COUNT GUARANTEES

A final confirmation/ guarantee of attendance are 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.

MENU SELECTIONS

All menu selections must be submitted to the Convention Services Manager 14 days prior to the event in order to avoid a \$200.00 penalty.

LABOR FEES

Additional Bartender Fee \$125.00

Additional Specialty Action Station Attendant \$125.00

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 the 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.



Frequently Asked

WEDDING Q&A

Q: What services does the ceremony fee include?

A: The ceremony fee includes a one hour venue rental, banquet chairs and setup.

Q: What is your deposit and cancellation policy?

A: A 50% deposit of your food and beverage minimum is taken upon contract signing. All deposits are nonrefundable. In the event of a cancellation prior to arrival, liquidated damages in the amount stated in the below chart of the sleeping room and banquet food and beverage revenue will be due, plus applicable taxes and service charges.

DATE OF CANCELATION	PERCENTAGE OWNED
Date of signing to 90 days in advance	50%
89 days to 60 days in advance	80%
59 days to 30 days in advance	90%
29 days to 0 days in advance	100%

Q: How long will I have use of the event space(s) I reserve? Is there an overtime fee if I stay longer?

A: Our wedding packages include a 4 hour room rental. Overtime fees do apply.

Q: Can I hire my own vendors (caterer, coordinator, DJ, etc.), or must I select from a preferred vendor list? If I can bring my own, do you have a list of recommended vendors?

A: The hotel provides a vendor list. However, you are welcome to hire your own vendors.

CATERING MENU Q&A

Q: Can we bring in our own entertainment (band, DJ, etc.)?

A: Yes, we can assist you in locating a vendor or you can use your own. Please consider when booking outdoor space at 52Eighty, the City of Chicago has a noise ordinance of 10 PM.

Q: Do you provide any décor?

A: We have chair covers and banquet linen rental available, you are also more than welcome to bring in your own.

Q: Do you provide Audio Visual Services?

A: We do have in-house A/V available; please contact a Sales Manager for pricing.

Q: Is there a room rental fee?

A: There is a room rental fee for all meetings and events w/o food and beverage. If you are planning a meeting or social event (cocktail hour, party, networking event, etc.) and you meet the food and beverage minimum requirements, we will waive the room rental fee. We do charge a \$750 fee for wedding ceremonies; please contact a Sales Manager to learn more.

Q: What is a food and beverage minimum?

A: A food and beverage minimum is the minimum amount you must spend on food and beverage, not including tax and gratuity. Please contact a Sales Manager to learn more.

Q: Can we bring in our own food and/or beverage?

A: We do not permit any outside food and beverage, however, if you have a special request please let us know. Our chef is very creative and accommodating, in most cases we can customize a menu for you.



Q: When ordering hors d'oeuvres, how many pieces would need to be served per person?

A: Below is a guideline for serving hors d'oeuvres;

- 30-60 minute reception: 2-4 pieces per person
- 1-2 hour reception: 5-6 pieces per person
- 2-4 hour reception: 8-10 pieces per person
- 4+ hour reception (dinner replacement): 12-15 pieces per person

Q: What event spaces do you have available to rent?

A: We have several options, are flexible, and love being creative! 52Eighty can host 50 people indoors, and 50 outdoors (100 total) for a reception, BARISTA+BAR located in the hotel lobby can accommodate up to 20 for a semi-private event, and we have over 2,700 SF of banquet space on the 2nd floor, which can accommodate parties of 10 up to 175. We also have large guestroom suites (650 SF) that can accommodate parties of 10 or less.

Q: What happens if it rains and my event is booked on 52Eighty's rooftop?

A: We reserve indoor space in case the situation arises and we need to move your event indoors.

Q: What are the hours of your food outlets?

A: BARISTA+BAR is open from 6:30 AM to Midnight seven days a week. The full service menu is available until 10 PM, we also offer grab and go from BARISTA+BAR until midnight. Our front desk can also assist you in ordering from late night restaurants and delivery services.

Q: Does your hotel provide Wi-Fi?

A: We offer complimentary Wi-Fi throughout the hotel with internet speeds of 250 Mbps Up and 250 Mbps Down.

Q: Do you have an on-site fitness center?

A: We have a complimentary fitness center which is open 24 hours a day. Our fitness center is equipped with the latest equipment including; free weights, cardio machines, and yoga mats.

Q: Do you offer shuttle services to and from the airport?

A: The hotel does not provide shuttle services to or from the airport; however, we can assist in referring you to a shuttle, limo, or taxi service. The hotel is also located within two blocks of public transportation.

Q: Do you have on-site parking, if so, what is the cost?

A: The hotel offers valet parking with in and out privileges for \$62 per night. We can also refer you to nearby parking garages. We can offer a discounted rate on parking for short-term use during meetings and events. Please contact a Sales Manager to learn more.

Q: Who can I email to request a copy of my bill from my recent stay?

A: Please call (312) 787-6000 and ask for either the Front Desk or Accounting and they can assist. If you booked through the Sales Department, please reach out to the Sales Manager you worked with.

Q: What is your deposit and cancellation policy?

A: Upon receipt of a signed contract, a deposit in the amount of 50% of the F&B minimum will be due. All deposits are nonrefundable. A detailed explanation of our cancellation policy is located within the contract.

For any other questions or concerns, please contact the Sales Department at (312) 787-6000



Around Town

Enhance your overall wedding experience by incorporating local adventures. Our downtown location makes it easy to take part in Chicago's top attractions. Your wedding planner can also assist with ideas on how to customize a unique excursion just for you and your guests.

A FEW OF OUR FAVORITES

Enjoy a Chicago Architectural River Cruise

Book a stylist at Bloomingdale's, Neiman Marcus, or Nordstrom

Visit the French Market and Eataly, representing two of the most romantic countries in the world known for their wine and cuisine

Book a night of laughs at Second City

Visit the lovely Lincoln Park Conservatory, then take a walk through Lincoln Park Zoo

Book a helicopter ride

Visit the famous Green Mill for some music or poetry

Restaurant hop on Randolph Street known for some of the greatest restaurants and cocktails

A group visit at the Chicago Art Institute

Book some play time at Whirly Ball or Spin

Book a spa day at Aire Ancient Baths or Elizabeth Arden Red Door





LOCATION

Our location is your gateway to a vast array of restaurants, shopping, and entertainment with scenic walks to a thriving theater district and Lake Michigan parks and beaches. Cambria Chicago Magnificent Mile is also centrally located to numerous corporate headquarters, businesses, hospitals, and universities.

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