

THANK YOU FOR CONSIDERING CROWNE PLAZA CHICAGO WEST LOOP



Our dedicated Crowne Meetings Director and Catering Sales Team are on call to ensure the success of your next event. Whether you are planning a board meeting, conference, or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



25 South Halsted Street, Chicago, IL 60661



312-829-5000



sales@cpwestloop.com



24% service charge and 11.5% sales tax will apply to all food and beverage. Tax and service charge subject to change. All menu listings are charged per person.

BREAKFAST



Breakfast buffets include chilled freshly squeezed orange juice, regular & decaffeinated coffee and selection of herbal teas. Based on one (1) hour of service and 25 guest minimum or a \$5.00 per person service fee will apply.

CROWNE CONTINENTAL \$37

Artisan Toast Station with Selection Of Breads, Jams, Jellies, and Honey Butter

Freshly Baked Assorted Artisanal Pastries

Sliced Seasonal Fruits and Berries

Assorted Greek and Yoplait Yogurts

Made-in-House Granola with Whole, 2%, Skim, Soy, and Almond Milk

Old Fashioned Rolled Oatmeal with Dried Fruit and Toasted Almonds
*contains dairy

BAGELS, BAGELS, BAGELS \$30

Assortment Of "Rye Deli" Fresh Bagels

Sliced Seasonal Fruits and Berries

Assorted Labneh Shmears , Plain, Black Pepper & Parsley, Melted Leeks, Charred Strawberries & Honey, Burnt Eggplant, Garlic, Lemon & Pomegranate

House Smoked Salmon- beet-cured with pastrami spices and seasoning

Onion, Tomatoes, Cucumbers, Capers, and Fresh Herbs

CLASSIC BREAKFAST TABLE \$44

Artisan Toast Station with Selection Of Breads, Jams, Jellies, and Honey Butter

Freshly Baked Assorted Artisanal Pastries

Sliced Seasonal Fruits and Berries

Scrambled Eggs

(Egg Whites Upon Request- \$2)

Oven-Roasted Breakfast Potatoes

Thick-Cut Applewood Smoked Bacon

Chef-Crafted Sausage



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A LA CARTE

Display of Fresh Sliced Fruits Seasonal Fruits, Melons and Berries	\$8 each
Whole Fruit	\$6 each
Natural & Fruit Flavored Yogurt	\$6 each
Assorted Artisanal Pastries	\$45 per dozen
Assorted Sweet Snacks	\$55 per dozen
Assorted Freshly Baked Cookies	\$55 per dozen

Assorted Metro Deli Kettle Chips	\$5 each
Assorted Dry Snacks Pretzels, Popcorn, Potato Chips	\$5 each
Assorted Granola Bars	\$5 each

BEVERAGE SELECTIONS

Regular & Decaffeinated Coffee	\$92 per gallon
Selection Of Herbal Hot Tea	\$60 per gallon
Assorted Soft Drinks	\$5 each
Bottled Water	\$5 each
Red Bull and Sugar Free Red Bull	\$7 each
Freshly Brewed Iced Tea	\$48 per gallon
Homestyle Lemonade	\$48 per gallon
Freshly Squeezed Orange Juice	\$48 per gallon

ALL DAY BEVERAGE SERVICE \$44 per person

Brewed Regular and Decaffeinated Coffee
Selection of Herbal Teas, Lemon, and Honey
Assorted Soft Drinks and Bottled Water



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SPECIALTY BREAKS



MEZZE AND DIPS

\$27

Whipped Ricotta with Honey and Lemon

Pureed Beets with Yogurt & Za'atar

Fava Bean Hummus with Dates

Blueberry Pomegranate Lemonade and Sweet Tea

Assorted Seasonal Vegetables and Watermelon Radish

*Add assorted sodas and bottled waters to any break
\$5.00 each based on consumption

CHEESE AND FRUIT

\$25

Assorted Chef-Crafted Locally Sourced Cheese Board and
Selected Accoutrements

Made-in-House Flatbreads

Chef Selected Nuts, Jellies, and Chutneys

*Add assorted sodas and bottled waters to any break
\$5.00 each based on consumption



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LUNCH TABLES



RYE DELI SANDWICH BOARD #102 \$58

Local Farms Salads

Mélange of Greens and Veggies from our Local Farm Partners. Chef Created Seasonal Vinaigrette

Dukkah Nuts, Sesame Seeds, Coriander and Cumin
Roasted Cauliflower + Hazelnuts

Reuben

House Smoked Pastrami, Publican Bakery Seeded Rye, with our Stone Ground Mustard, Gruyere Cheese

Smoked Salmon

House Cold Smoked Salmon, Toasted Pita, Black Pepper + Parsley Labneh, Vine-ripe Tomato, Arugula

Smoked Turkey v2

House Smoked Turkey Breast, Rye Deli Pita, Harissa, Dill Labneh, Swiss Chard

Rye Deli Pickles

House Made Potato Chips

Chef Crafted Seasonal Baked Treats

Lunch include freshly brewed coffee, herbal teas, water and iced tea.

Add sodas at \$5.00 each based on consumption.

Based on one (1) hour of service and 25 guest minimum or a \$5.00 per person service fee will apply. Boxed lunch options are available for ALL cold sandwiches

RYE DELI SANDWICH BOARD #101 \$ 57

Smoked Carrot Salad

Grilled Carrot + Watercress

Corned Beef

House Cured Brisket, Publican Bakery Seeded Rye, with our Stone Ground Mustard

Smoked Turkey

House Smoked Turkey Breast, In-house Pita, Fennel, Smoked Almonds, Swiss Chard

Beets

Malted Rye, Cold Smoked-cured Beets, Yogurt, Tomato Sliced Cheeses

Rye Deli Pickles

House Made Potato Chips

Chef Crafted Seasonal Baked Treats

BOXED LUNCHEON

\$45

All Sandwiches Served on Freshly Baked Bread
Individual Condiments on the Side

Served with Whole Fruit, Bag of Chips and Cookie

Select Up To Three Options

Smoked Turkey v2

House Smoked Turkey Breast, Rye Deli Pita, Harissa, Dill Labneh, Swiss Chard

Pastrami

Publican Seeded Rye, Made-in-house Mustard, Gruyere

Virginia Ham

Publican Bread, Chef Selected Artisanal Cheese
Arugula and Tomato

Beets

Publican Malted Rye, Cold-smoked Pastrami
Seasoning -Cured Beets, Yogurt, Marinated Tomatoes

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PLATED LUNCH + DINNER



PLATED LUNCHEON

PLATED DINNER

\$52

\$62

All plated lunches served with Seasonal and Local Vegetable Salad. Selection of accompaniments and dessert. Lunch entrees include freshly brewed coffee, herbal teas, water and iced tea. Add sodas at \$5.00 each based on consumption.

(Select One)

Smoked Chicken

Lunch – 6oz Dinner – 8oz

Charred Carrots, Dill Aioli and Herb Salad

Grilled Cold-Smoked Salmon

Lunch – 6oz Dinner – 8oz

Skuna Bay Salmon Cold Smoked and Open Grilled, Watercress and Dill Labneh

Wagyu Zabuton Steak

Lunch – 6oz Dinner – 8oz

Highly Marbled Prime Beef, Harissa, Wilted Swiss Chard, Tahini Aioli

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RECEPTION

HOT HORS D' OEUVRES

CHICKEN

Peaking Duck Spring Roll \$5

Chicken Wellington \$6

PORK

Bacon Scallion Mac & Cheese Bite \$6

BBQ Pulled Pork Spring Roll \$6

Adobo Pineapple Carnitas \$6

Ancient Grains Arancini \$5

BEEF & LAMB

Short Rib, Fig and Blue Cheese Tart \$6

Hibachi Beef Skewer Mushrooms \$6

All Beef Pretzel Dog with IPA Mustard \$6

Beef Samosa \$7

Seared Lamb Chops with Mint Pesto \$7

Lamb and Feta Meatballs with
Spicy Roasted Tomato Sauce \$7

SEAFOOD

Pecan Crusted Shrimp \$7

Miniature Crab Cakes \$6

Bacon Wrapped Scallops \$7

Street Corn and Crab \$7

Mango Margarita Shrimp \$7

CHILLED HORS D' OEUVRES

Shrimp Ceviche Shooters \$5

Bruschetta Bites \$5
Basil Pesto, Cherry Tomatoes and Shaved
Parmesan

Truffle Deviled Eggs \$6

Lobster Crudo \$8

VEGETARIAN

Vegetable Egg Rolls with Sweet and Sour Sauce \$6

Black Bean and Veggie Empanada \$5

Spanakopita \$5

Macaroni and Pepper Jack Cheese Bites \$6

Artichoke Beignet \$6

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RECEPTION

CHILLED RECEPTION DISPLAYS

Selection of Imported and Domestic Cheeses

\$13

Sliced Baguettes and Gourmet Crackers

Antipasto Display

\$13

Assorted Italian Meats, Imported Cheeses, Spanish & Black Olives, Marinated Artichokes, Grilled Sweet Peppers, Zucchini, Squash

Mezze Trio

\$10

Traditional, Roasted Corn and Red Pepper with Grilled Vegetables, Toasted Pita and Kalamata Olives

CARVING STATION

\$150 Chef Attendant Required

Crusted Tenderloin of Beef

\$350

Red Wine Mushroom Demi Glace, Chive Horseradish Sauce and Mini French Rolls
Serves 25 – 30 people

Roast Breast of Turkey

\$285

Country White Gravy, Cranberry Sauce and Mini Rolls
Serves 25 - 30 people



DESSERT STATION

Grand Dessert & Coffee Station

\$24

Assorted Artisanal Desserts, Petit Fours, Fruit Tarts, Macaroons and Fresh Seasonal Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas



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BAR PACKAGES

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All bars are subject to a bartender fee of \$165.00 for a maximum of (3) hours, \$25.00 per each additional hour

Cash bar pricing includes applicable tax & services charge

A beverage revenue minimum of \$250 is required per bar. Client agrees to guarantee minimum or will pay the difference to meet it. Beverage minimum is for mixed drinks, beer, wine, soft drinks, and juice—sales tax and service charge are not applied to the minimum.

IMPORTED & DOMESTIC BEER

312 Urban Wheat Ale

Lagunitas

Heineken

Corona

Miller Lite

Budweiser

Bud Light

Merlot

Chardonnay

White Zinfandel

CROWNE PLAZA HOUSE WINE

Cabernet

Merlot

Chardonnay

White Zinfandel

Wines by the Bottle

\$33 per bottle

Tier 2 Brands

Tito's or Ketel One Vodka / Bombay Sapphire Gin

Sailor Jerry's Rum / Bacardi Light Rum

Makers Mark Bourbon / Crown Royal Whiskey

Glenlivet Scotch / Patron Silver Tequila

Open Bar, Tier 2 Brands

\$36.00/Person For The First Hour

\$12.00/Person For each Additional Hour

Tier 1 Brands

Skyy Vodka / Beefeater Gin

Captain Morgan Rum / Bacardi Light Rum

Jim Beam Bourbon / Seagram's 7 Whiskey

Cutty Sark Scotch / Corazon Tequila

Open Bar, Tier 1 Brands

\$30.00/person for the first hour

\$10.00/person for each additional hour

	Hosted Bar	Cash Bar
Prestige Brands	\$10.00	\$11.00
Premium Brands	\$9.00	\$10.00
Imported Beer/ Microbrews	\$8.00	\$9.00
Domestic Beer	\$7.00	\$8.00
House Wine	\$8.00	\$9.00
Soft Drinks	\$5.00	\$6.00
Mineral Water	\$5.00	\$6.00
Bottled Juices	\$5.00	\$6.00



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