

Canal Street

EATERY & MARKET

EVENTS & CATERING

2026





CANAL STREET EATERY

FULL BUYOUT


200 GUESTS RECEPTION | 110 GUESTS SEATED

CANAL STREET EATERY IS A REFINED DESTINATION FOR CORPORATE GATHERINGS AND SOCIAL CELEBRATIONS, OFFERING ELEVATED ITALIAN CUISINE AND WARM, IMPECCABLE SERVICE.

FROM THOUGHTFULLY CURATED MENUS TO SEAMLESS EXECUTION, EVERY DETAIL IS DESIGNED TO CREATE A MEMORABLE EXPERIENCE THAT IMPRESSES GUESTS FROM ARRIVAL THROUGH THE FINAL TOAST.

PRICING:

MONDAY-THURSDAY: \$10,000 FOOD & BEVERAGE MINIMUM + \$5,000 SPACE RENTAL FEE
FRIDAY & SATURDAY: EMAIL EVENTS@CANALSTREETCHICAGO.COM FOR PRICING



CANAL STREET EATERY

SEMI-PRIVATE

30 OR 60 GUESTS RECEPTION | 25 GUESTS SEATED

HOST YOUR NEXT SEMI-PRIVATE EVENT AT CANAL STREET EATERY, WHERE CHIC URBAN STYLE MEETS WARM HOSPITALITY. FOR SEMI-PRIVATE EVENTS, WE RESERVE THE SOUTH THIRD OF THE RESTAURANT EXCLUSIVELY FOR YOUR GUESTS TO CREATE AN INVITING, INTIMATE ATMOSPHERE THAT STILL CAPTURES THE ENERGY OF OUR VIBRANT DINING ROOM.

THE SPACE IS PERFECT FOR STANDING RECEPTIONS OF UP TO 60 GUESTS, OR SEATED DINING EXPERIENCES FOR UP TO 25 GUESTS. FOR COCKTAIL-STYLE EVENTS, WE DESIGN THE LAYOUT WITH A MIXTURE OF SEATING AND STANDING ROOM. FOR 30 GUESTS OR MORE, WE CAN ELEVATE THE EXPERIENCE WITH A DEDICATED SATELLITE BAR WITHIN THE RESERVED SPACE.

PRICING:

<30 GUESTS: \$2,500 FOOD & BEVERAGE MINIMUM
30 - 60 GUESTS: \$3,500 FOOD & BEVERAGE MINIMUM



THE OVERPASS
PRIVATE DINING ROOM

12 GUESTS AT 1 TABLE

-OR-

16 GUESTS AT 2 TABLES

HOST YOUR NEXT PRIVATE GATHERING IN THE OVERPASS, CANAL STREET EATERY'S EXCLUSIVE SECOND-FLOOR DINING ROOM. THE OVERPASS IS IDEAL FOR BUSINESS LUNCHESES, EXECUTIVE MEETINGS, AND ELEGANT DINNER CELEBRATIONS.

FRAMED WITH FLOOR-TO-CEILING WINDOWS OVERLOOKING THE PARK, THE OVERPASS IS FILLED WITH NATURAL LIGHT AND AN ATMOSPHERE YOUR GUESTS WILL LOVE. WE OFFER A RANGE OF DINING EXPERIENCES INCLUDING PLATED, FAMILY-STYLE OR BUFFET SERVICE, WITH A LA CARTE ORDERING AVAILABLE FOR PLATED & FAMILY-STYLE MEALS. WITH BUILT-IN AV CAPABILITIES AND SERVICE FROM OUR DEDICATED TEAM, THE OVERPASS PROVIDES THE PERFECT BACKDROP FOR MEMORABLE MOMENTS AND MEANINGFUL CONNECTIONS.

PRICING:

LUNCH: \$500 FOOD & BEVERAGE MINIMUM

DINNER: \$750 FOOD & BEVERAGE MINIMUM

MEETINGS: PLEASE REACH OUT TO EVENTS@CANALSTREETCHICAGO.COM FOR PRICING

CACHÉ 310

FULL BUYOUT

65 GUESTS RECEPTION (INDOORS) | 85 GUESTS RECEPTION (WITH PATIO)

CACHÉ 310 IS OUR INTIMATE, FRENCH-INSPIRED COCKTAIL BAR LOCATED JUST STEPS AWAY FROM THE EATERY. CACHÉ OFFERS A REFINED & INVITING SETTING FOR PRIVATE EVENTS. DESIGNED FOR CONNECTION AND CELEBRATION, THE SPACE FEATURES A CURATED MENU OF EXCITING, HANCRAFTED COCKTAILS AND WARM, AMBIENT CHARM.

WHETHER YOU'RE HOSTING A CORPORATE HAPPY HOUR, ENGAGEMENT PARTY, HOLIDAY GATHERING, OR SOCIAL SIORÉE, CACHÉ PROVIDES A CHIC BACKDROP THAT ELEVATES EVERY OCCASION WITH SOPHISTICATION AND MEMORABLE HOSPITALITY.

PRICING:

SUMMER: \$7,000 FOOD & BEVERAGE MINIMUM + \$3,000 SPACE RENTAL FEE

WINTER: \$6,000 FOOD & BEVERAGE MINIMUM + \$2,000 SPACE RENTAL FEE

The image shows the interior of Caché 310, a semi-private lounge. On the left, there is a curved bar with a wooden front and a dark countertop. Behind the bar, a wall of red-lit shelves holds various decorative items, including books, a white mask, and bottles. To the right, there is a seating area with several grey armchairs and small round tables. The ceiling is made of hexagonal tiles, and the overall lighting is warm and intimate.

CACHÉ 310

SEMI-PRIVATE

30 GUESTS RECEPTION

HOST YOUR NEXT TEAM HAPPY HOUR OR CELEBRATION SEMI-PRIVATELY AT CACHÉ 310, OUR STYLISH COCKTAIL BAR JUST STEPS FROM CANAL STREET EATERY. FOR SEMI-PRIVATE EVENTS, WE RESERVE THE RIGHT SIDE OF THE BAR EXCLUSIVELY FOR YOUR GROUP, GIVING YOUR GUESTS A DEDICATED SPACE AND BARTENDER FOR THE EVENT.

PERFECT FOR RECEPTION-STYLE GATHERINGS, CACHÉ OFFERS A RELAXED, SOCIAL ATMOSPHERE WITH A MIX OF LOUNGE SEATING AND STANDING ROOM THAT IS IDEAL FOR MINGLING AND TOASTING.

PRICING:

\$2,000 FOOD & BEVERAGE MINIMUM

APPETIZERS

priced per tray

COLD each tray includes 25 pieces

hummus cups <i>V, VG, GF</i>	\$65
shrimp cocktail <i>GF</i>	\$120
shrimp ceviche* <i>GF</i>	\$100
crab salad; on wonton crisp	\$85
fruit skewers <i>V, VG, GF</i>	\$50
caprese skewers <i>V, GF</i>	\$65
beef tartar*; on crostini	\$100
goat cheese lettuce cups <i>V, GF</i>	\$65
turkey pinwheel sandwiches	\$60
veggie pinwheel sandwiches <i>V</i>	\$60
tomato bruschetta; on crostini <i>V, VG</i>	\$55
poke cups*	\$85

V = vegetarian
VG = vegan
GF = gluten free

Canal Street
 EATERY & MARKET

HOT each tray includes 25 pieces

bacon wrapped potatoes	\$75
goat cheese stuffed mushrooms <i>V</i>	\$65
truffle grilled cheese <i>V</i>	\$85
tomato soup shooter <i>V, GF</i>	\$45
crab cakes	\$145
arancini <i>V</i>	\$75
steak & veggie skewers <i>GF</i>	\$85
spinach & feta puff pastry <i>V</i>	\$65
chicago dog pigs in a blanket	\$100
elote fritter <i>V</i>	\$65
spinach, mushroom & artichoke tartlet <i>V, VG</i>	\$85
pretzel bites (50 pieces per tray) <i>V</i>	\$45
chicken skewer; with tzatziki <i>GF</i>	\$80
chicken meatballs; with pomodoro	\$65

SLIDERS each tray includes 24 sliders

cheeseburger	\$125
grilled chicken	\$115
caprese <i>V</i>	\$100
cuban	\$105

DISPLAYS each display feeds 25 guests

crudite <i>V, GF</i>	\$95
antipasti	\$170
cheese <i>V</i>	\$150
charcuterie	\$175
bar snacks; nuts, olives, chips, dip <i>V, GF</i>	\$100



*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

HOUSE MADE DESSERTS & PASTRIES

priced per tray
each tray includes 25 pieces
(unless otherwise noted)

assorted croissants; V <i>butter, chocolate, almond, chocolate pistachio</i>	\$60
savory pastries; <i>everything croissants, ham & cheese croissants, biscuits, spinach danishes</i>	\$60
assorted danishes; V <i>cherry cheese, double cheese, raspberry</i>	\$60
miniature muffins (each tray includes 24); V <i>blueberry muffins</i>	\$60
assorted desserts; V <i>chocolate chip sea salt cookies, spiced ginger cookies, snickerdoodle cookies, oatmeal raisin cookies, brownies</i>	\$60
cheesecake bites (each tray includes 24); V <i>select 1 per tray from the following flavors: dulce de leche, oreo, cherry, plain cheesecake with chocolate drizzle</i>	\$60
assorted cookies; V <i>chocolate chip sea salt, spiced ginger, snickerdoodle, oatmeal raisin</i>	\$60
chocolate mousse cups; V, GF <i>chocolate mousse with whipped cream</i>	\$60
lemon curd & berry tartlet (each tray includes 24); V, VG <i>tartlet topped with lemon curd & seasonal berry</i>	\$75
cupcakes (each tray includes 12 cupcakes); V <i>mix & match from the following: cake: chocolate or vanilla frosting: chocolate or vanilla</i>	\$30

V = vegetarian
VG = vegan
GF = gluten free

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

BREAKFAST

priced per tray

COLD each tray feeds 10 guests

breakfast breads; bagels, english muffins, toast V	\$40
yogurt parfait cups V	\$50
vegan yogurt parfait cups; coconut vegan yogurt V, VG	\$80
seasonal fruit tray V, VG, GF	\$35
fruit cups V, VG, GF	\$45
lox platter; cured salmon, eggs, red onion, capers, cream cheese bagels	\$125
overnight oats V, VG	\$40
avocado toast V	\$110

PASTRIES each tray feeds 10 guests

continental breakfast; butter croissants, chocolate croissants, fruit tray V	\$80
assorted croissants; butter, chocolate, almond, chocolate pistachio V	\$60
assorted danishes; cherry cheese, doouble cheese, raspberry V	\$60
savory pastries; biscuits, everything croissants, ham & cheese croissants, spinach danishes	\$60
miniature muffins; blueberry muffins V	\$60

HOT each tray feeds 10 guests

scrambled eggs V, GF	\$60
italian sausage hash; potatoes, onions, sausage, eggs GF	\$115
seasonal quiche V	\$80
frittata; seasonal vegetables & cheese V, GF	\$75
pancakes; whipped butter & maple syrup V	\$60
assorted breakfast sandwiches	\$135
hashbrowns V	\$50
bacon GF	\$65
sausage GF	\$65
turkey sausage GF	\$65

B.Y.O. BAR each tray feeds 10 guests

B.Y.O. yogurt parfait bar; strawberry yogurt, blueberries, honey, granola, chocolate chips, chia seeds, raisins V \$90

*upgrade to:
vanilla greek yogurt V (+\$30/tray)
coconut vegan yogurt V, VG (+\$30/tray)

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

V = vegetarian
VG = vegan
GF = gluten free

Canal Street
EATERY & MARKET

LUNCH

priced per tray

SALAD TRAY

pricing based on
size & selection
small - feeds 8 guests
large - feeds 16 guests

kale caesar;

baby kale, grilled chicken, parmesan, cherry tomato,
breadcrumbs, caesar dressing
small - \$60 | large - \$100

greek salad; V, GF

romaine, cherry tomatoes, red onion, bell peppers, olives, feta,
chickpeas, greek vinaigrette
small - \$50 | large - \$90

taco crunch; V

romaine, cabbage, queso fresco, cheddar, cilantro, red onion,
corn, black beans, tortilla strips, jalapeno, carrot, pepitas, radish,
tomato, chipotle dressing
small - \$50 | large - \$90

mediterranean; V, GF

arugula, feta, marinated chickpeas, cherry tomato, cucumber,
red onion, marinated artichokes, roasted red pepper, olives,
mint, tahini vinaigrette
small - \$50 | large - \$90

cali cobb; GF

romaine, grilled chicken, 12 minute egg, white cheddar, bacon,
broccoli, golden raisin, carrot, cherry tomato, scallions/chives,
sunflower seeds, lemon sherry vinaigrette
small - \$60 | large - \$100

chopped chicken green goddess; GF

romaine, kale, grilled chicken, cheddar, radish, red onion,
sunflower seed, green goddess dressing
small - \$60 | large - \$100

garden salad; V, GF

spring mix, cherry tomatoes, carrots, radish, red onion, red
pepper, lemon sherry vinaigrette
small - \$50 | large - \$90

V = vegetarian

VG = vegan

GF = gluten free

*These items are cooked to order. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness

SANDWICH TRAY

\$130 per tray
each tray feeds 10 guests
select 1-3 types of sandwiches

turkey club;

roasted turkey breast, bacon, cheddar, romaine, mighty vine tomato, malt aioli

italian;

coppa, spicy soppressata, pistachio, mortadella, provolone, greens, olive tapenade, red onion, vinegar & oil

grilled chicken;

grilled chicken, cheddar, romaine, sliced tomato, red onion, aioli

roast beef;

roast beef, provolone, romaine, pepperoncini, tomato, onion, aioli

ham & cheese;

black forest ham, cheddar, green leaf, pickles, dijonnaise

tuna salad;

tuna salad, romaine, celery, scallions, provolone, aioli

hummus veggie; V, VG

hummus, arugula, roasted peppers, cucumber, grilled zucchini

WRAP TRAY

\$130 per tray
each tray feeds 10 guests
select 1-3 types of wraps

romaine chicken caesar;

romaine, grilled chicken, parmesan, cherry tomato, sourdough breadcrumbs, caesar dressing

mediterranean; V

chickpeas, tomato, arugula, feta, olives, cucumber, red onion, artichokes, roasted red peppers, tahini vinaigrette

southwest; V

romaine, cabbage, queso fresco, cheddar, red onion, corn, black beans, tortilla strips, carrots, tomato & chipotle dressing

BOXED LUNCHES

priced per person

standard boxed lunch (\$16);

choice of: sandwich, wrap, or salad (+) beverage & bag of chips

elevated boxed lunch (\$18);

choice of: sandwich, wrap, or salad (+) beverage (+) fruit cup (+) cookie

grain bowl boxed lunch (\$18);

choice of: chicken green goddess grain bowl -or- tofu poke bowl V, VG (+) beverage

*substitute the beverage with a cookie for +\$1

CATERING MAINS

priced per tray

HOT ENTREES each tray feeds 10 guests

coq au vin; served on bed of mashed potatoes	\$165
roasted chicken; GF seasonal vegetable	\$170
chicken breast; GF piccata sauce & seasonal vegetable	\$180
sirloin roast*; fingerling potatoes	\$200
ratatouille; V, VG, GF eggplant, squash, zucchini, marinara	\$120
roasted salmon*; GF cauliflower & herb butter	\$180
spinach & goat cheese lasagna V vegetarian lasagna	\$125
eggplant parmesan V eggplant, red sauce, parmesan	\$95
stuffed peppers; beef, brown rice, cheddar, herbs	\$120
veggie stuffed peppers; V lentils, brown rice, herbs	\$120
baked ziti; V vegetarian	\$95
baked ziti; beef	\$105
seasonal risotto; V, GF from eatery menu	\$115
pasta romesco; V, VG mafaldine pasta with vegetables	\$100

B.Y.O. BAR each tray feeds 10 guests

B.Y.O. chicago style sandwich; italian beef, sausage, provolone, piperade, giardiniera, demi baguette	\$160	B.Y.O. chili; GF cheddar, red onion, scallions, sour cream, corn bread	\$90
B.Y.O. baked potato; GF bacon cheddar, scallions, cherry tomatoes, sour cream	\$90	B.Y.O. cobb salad; GF romaine, chicken, bacon, cheddar, red onions, eggs, cherry tomatoes, avocado, sherry vinaigrette	\$130
B.Y.O. chicago style hot dog; vienna dogs, poppy seed bun, pickles, tomato, celery salt, sport peppers	\$140	B.Y.O. sandwiches; turkey, ham, cheddar, swiss, lettuce, tomato, onions, pickles, mayo, mustards, whole wheat bread & rolls	\$140
B.Y.O. taco bar; protein (choose 1 per tray): shredded chicken, steak carne asada (+\$20), adobo mushrooms (+\$20)	\$180	B.Y.O. mediterranean bowl; V, GF warm grains, marinated chickpeas, cherry tomatoes, feta, mixed olives, cucumber, red onion, marinated artichokes, roasted red peppers, tahini vinaigrette	\$160
toppings: cilantro lime rice, black beans, shredded cheese, sour cream, pico de gallo, corn relish, salsa roja, salsa verde, lettuce, tortilla chips, corn tortillas, flour tortillas			
*add-ons: queso (+\$10), fajita veggies (+\$20), guacamole (+\$20)			

PIZZA priced per pizza each tray feeds 8 guests

cheese pizza V	\$60	sausage pizza	\$65	pepperoni pizza	\$65
veggie pizza V	\$60	margherita pizza V	\$60		

V = vegetarian
VG = vegan
GF = gluten free

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Canal Street
EATERY & MARKET

CATERING SIDES & SNACKS

priced per tray

SIDES each tray feeds 10 guests

seasonal vegetable V, GF	\$45	pasta salad V	\$45
au gratin potatoes V, GF	\$85	potato salad V, GF	\$40
green bean almondine V, GF	\$55	coleslaw V, GF	\$30

SNACKS each tray feeds 10 guests

chips V	\$30	hummus platter V, VG	\$45
granola bars V	\$45	protein balls V	\$45
mixed nuts V, GF	\$55	soft pretzels; cheddar butter V	\$65
pretzels V	\$35	popcorn V	\$35
protein bars V	\$55	crudite & ranch snack packs V, GF	\$55
candy bars V	\$45	hummus & pita snack packs V, VG	\$55

V = vegetarian
VG = vegan
GF = gluten free

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Canal Street
EATERY & MARKET

EVENT MAINS & SIDES

priced per person (plated)
 minus \$1 for family style
 minus \$2 for buffet style
 minimum of (10) orders per item

STARTERS

minestrone soup V	\$7
tomato bisque V, GF	\$6
bread service; parker house rolls, whipped butter, lavender citrus salt, balsamic reduction, olive oil V	\$4
house salad; tomato, onion, cucumber, balsamic dressing V, VG, GF	\$7
caesar salad; radishes, parmesan, breadcrumbs, vegan miso caesar dressing	\$8
chopped wedge salad; bacon, tomato, onion, gorgonzola, blue cheese dressing	\$10
beet salad; whipped ricotta, arugula, almonds, seasonal fruit, balsamic vinaigrette V, GF	\$11



MAINS

roasted salmon*; herb butter GF	\$20
coq au vin; served on bed of mashed potatoes	\$24
seared chicken breast; mushroom chicken jus GF	\$19
new york strip*; chimichurri GF	\$25
grilled swordfish*; soy miso glaze GF	\$21
pan seared branzino*; citrus oil GF	\$21
pork loin*; maple chili glaze GF	\$18
cauliflower roast; romesco V, GF	\$18
shrimp; garlic butter sauce GF	\$18
spinach & goat cheese lasagna V	\$17
seasonal risotto V, GF	\$20
mezze rigatoni; pomodoro V or bolognese	\$18
casarecce pasta; pomodoro V or bolognese	\$18

SIDES

roasted fingerling potatoes V, VG	\$6	creamed leeks V, GF	\$5
mashed potatoes V, GF	\$6	warm grain salad V	\$6
baked potatoes V, VG, GF	\$5	herbed couscous V	\$5
citrus carrots V, GF	\$8	mushroom risotto V, GF	\$7
brussels sprouts V, VG, GF	\$6	green bean almondine V, GF	\$7
asparagus V, VG, GF	\$6	roasted squash V, GF	\$6
roasted broccoli V, VG, GF	\$5	ratatouille V, VG, GF	\$8
mushroom ragout V, GF	\$7	mac & cheese V	\$8

V = vegetarian
 VG = vegan
 GF = gluten free

Canal Street
 EATERY & MARKET

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

320 S CANAL SEASONAL GRILL PACKAGE

BY CANAL STREET EATERY

Reserve The Green @ 320 for your next cookout or outdoor event!

GRILL, LABOR & EVENT FEES

- Canal Street Eatery will provide a grill & propane for each grilling event. Client will be charged a rental fee per event for use of grill and propane
- \$200.00 labor fee added to each event. Staff member will be stationed at grill for a 2 hour timeframe
- \$200.00 Labor Fee per bartender if event requires a Full Bar. (1) bartender required per 50 guests

ADDITIONAL INFORMATION

- Minimum of 72 hour notice needed to host a BBQ event
- Rain Call to be made 24 hours prior to event
- Final guest count due (7) days prior to event date
- Minimum of 40 guests per each event
- Canal Street will provide all disposable plates, utensils, drink ware, and buffet tables needed for event

CATERING

For catering inquiries, please reach out to our team at events@canalstreetchicago.com

SPACE RENTAL

*Please note that **The Green @ 320** is managed by a separate company. For reservation details and pricing, kindly contact their events team at 320events@cbre.com

320 S CANAL SEASONAL GRILL PACKAGE

BY CANAL STREET EATERY

BACKYARD

\$30 PER PERSON

HAMBURGERS, HOT DOGS, CHICKEN SANDWICHES
WITH ALL THE FIXINGS (+2 PER PERSON FOR CHICAGO STYLE FIXINGS)

COLESLAW, POTATO SALAD, BAGS OF CHIPS

CHOCOLATE CHIP COOKIES & BROWNIES

5 STAR

\$44 PER PERSON

STEAK, CHICKEN, SALMON

*CHOOSE 2
WITH BBQ SAUCE & AI SAUCE

FINGERLING POTATOES, GRILLED CORN, MIXED GREENS SALAD

CHOCOLATE CHIP COOKIES & BROWNIES

ADDITIONS

BRATWURST

PULLED PORK SANDWICH

STRAWBERRY SALAD

PASTA SALAD

POTATO CHIPS & DIP

CORNBREAD

CUPCAKES

CHIPS, SALSA & GUACAMOLE

BAKED BEANS

MAC & CHEESE

SLICED WATERMELON

B.Y.O. BAKED POTATO BAR

FRUIT TRAY

CANDY BARS

ADD-ONS

**GARDEN
VEGGIE
BURGER**
+ \$3 PER
PERSON

**IMPOSSIBLE
BURGER**
+ \$5 PER
PERSON

N/A BEVERAGE OPTIONS

BEVERAGE STATION priced per person variety of sodas, iced teas, sparkling waters

small; <i>1 beverage per person</i>	\$3
medium; <i>~1.5 beverages per person</i>	\$5
large; <i>2 beverages per person</i>	\$7

COFFEE CARAFE each carafe includes cups, lids, sleeves, sugars, creamers

small; <i>serves up to 10 cups</i>	\$35
medium; <i>serves up to 20 cups</i>	\$70
large; <i>serves up to 40 cups</i>	\$105

TEA CARAFE each carafe includes hot water, cups, lids, sleeves, sugars, tea assortment

small; <i>serves up to 10 cups</i>	\$35
medium; <i>serves up to 20 cups</i>	\$60
large; <i>serves up to 40 cups</i>	\$90

JUICE CARAFE choice of: orange juice, apple juice, fruit punch, lemonade, iced tea, arnold palmer

large; <i>serves up to 40 cups</i>	\$120
------------------------------------	-------

OTHER N/A priced per beverage

water bottles	\$3
individual juices	\$3

NATALIE'S FRESHLY SQUEEZED JUICES priced per beverage *must be sold in increments of (6)

freshly squeezed orange juice	\$6
freshly squeezed grapefruit juice	\$6

BAR OPTIONS

Catering & Eatery Only

HOUSE BEER & WINE PACKAGE

PRICING

2 hours - \$35/person
3 hours - \$45/person
4 hours - \$55/person
5 hours - \$65/person

BEER

peroni
miller lite
-196 seltzer

WINE

house red
house white
prosecco
rose

HOUSE COCKTAIL PACKAGE

PRICING

2 hours - \$50/person
3 hours - \$65/person
4 hours - \$80/person
5 hours - \$95/person

BEER

peroni
miller lite
-196 seltzer

WINE

house red
house white
prosecco
rose

HOUSE LIQUOR (for call drinks)

vodka
rum
tequila
gin
whiskey

SIGNATURE COCKTAILS (choice of 2)

old fashioned
canal cooler
house martini
lychee martini
aperol spritz
italian margarita
N/A canal cooler
N/A aperol spritz

PREMIUM COCKTAIL PACKAGE

PRICING

2 hours - \$75/person
3 hours - \$95/person
4 hours - \$115/person
5 hours - \$135/person

BEER

peroni
miller lite
anti-hero ipa
3 floyds gumballhead
-196 seltzer

SPARKLING WINE

selvaggio prosecco
pitars rose

WHITE WINE

la pianure pinot grigio
pitars sauvignon blanc
chalone chardonnay
mirabeau rose

RED WINE

de bon pinot noir
barone di valforte montepulciano d'abruzzo
la pergola chianti
sansonina evaluna cabernet sauvignon

PREMIUM LIQUOR (for call drinks)

grey goose vodka
bacardi superior rum
bacardi gold rum
espolon tequila
hendricks gin
elijah craig bourbon

SIGNATURE COCKTAILS (choice of 3)

old fashioned
canal cooler
house martini
lychee martini
aperol spritz
negroni
manhattan
italian margarita
N/A canal cooler
N/A aperol spritz

BAR OPTIONS

Caché 310 Only

HOUSE BEER & WINE PACKAGE

PRICING

2 hours - \$40/person
3 hours - \$50/person
4 hours - \$60/person
5 hours - \$70/person

BEER

peroni
brasserie meteor
196 vodka seltzer
original sin N/A cider

WINE

kermit lynch côtes du Rhône rouge
bertrand le grand bleu
bertrand crémant rosé
rose

HOUSE COCKTAIL PACKAGE

PRICING

2 hours - \$55/person
3 hours - \$70/person
4 hours - \$85/person
5 hours - \$100/person

BEER

peroni
brasserie meteor
196 vodka seltzer
original sin N/A cider

WINE

kermit lynch côtes du Rhône rouge
bertrand le grand bleu
bertrand crémant rosé
rose

HOUSE LIQUOR

(for call drinks)
vodka
rum
tequila
gin
whiskey

SIGNATURE COCKTAILS (choice of 2)

popcorn au beurre
meanwhile in normandy
décadence avec élégance
au concours
balenciaga
frenchpress
new orleans
wild mojito
cinderalla in paris
spritz, who's the father?
lillet gin & tonic
french moderne shake

PREMIUM COCKTAIL PACKAGE

PRICING

2 hours - \$80/person
3 hours - \$100/person
4 hours - \$120/person
5 hours - \$140/person

BEER

peroni
anti-hero ipa
brasserie meteor
196 vodka seltzer
original sin N/A cider

SPARKLING WINE

bertrand crémant rosé

WHITE WINE

bertrand le grand bleu
marc brédif vouvray
mirabeau rose

RED WINE

rémi niero syrah
domaine de la chanteuserie bourgueil
kermit lynch côtes du Rhône rouge
château de parenchère | bordeaux supérieur

PREMIUM LIQUOR (for call drinks)

grey goose vodka
bacardi superior rum
bacardi gold rum
espolon tequila
hendricks gin
elijah craig bourbon

SIGNATURE COCKTAILS (choice of 3)

popcorn au beurre
meanwhile in normandy
décadence avec élégance
au concours
balenciaga
frenchpress
new orleans
wild mojito
cinderalla in paris
spritz, who's the father?
lillet gin & tonic
french moderne shake

CONTACT

EVENTS@CANALSTREETCHICAGO.COM

EVENTS@CACHE310.COM

312-967-5775

314 S CANAL ST

CHICAGO IL

60606