Canal Street
EATERY & MARKET

EVENTS & CATERING

2026

MIDWEEK *Perks*

EXCLUSIVE EVENT ENHANCEMENTS
JUST FOR YOU

BOOK BY NOVEMBER 16, 2026

Book your MONDAY-THURSDAY semi private or private event
at Canal Street Eatery or Caché 310
BY NOVEMBER 16, 2026

and enjoy your choice of one exclusive event enhancement:

1

COMPLIMENTARY SPARKLING WINE TOAST
One glass of sparkling wine per guest.

2

COMPLIMENTARY DESSERT OR PASTRY DISPLAY

3

COMPLIMENTARY COFFEE & TEA CARAFE

4

50% OFF YOUR ROOM RENTAL FEE
On qualifying events.

5

FOR EVENTS $10,000+ (BEFORE TAXES & FEES):
*Complimentary one-night stay in an Urban King Room at our sister hotel, The Robey, for the event host.**

OFFER DETAILS

- Offer valid for new Monday-Thursday semi private or private event bookings only.
- Event must be contracted by November 16th, 2026.
- Event must take place on or before Monday, November 30, 2026.
- Subject to availability.
- Food & beverage minimums still apply.
- Promotion applies to semi private and private events only, and is not valid for caterings.

**The Robey stay is available only for qualifying events of $10,000 or more (before tax & fees). Reservation must be made in advance directly with The Robey and is subject to hotel availability.*

Canal Street EATERY & MARKET | caché 310

Canal Street Eatery

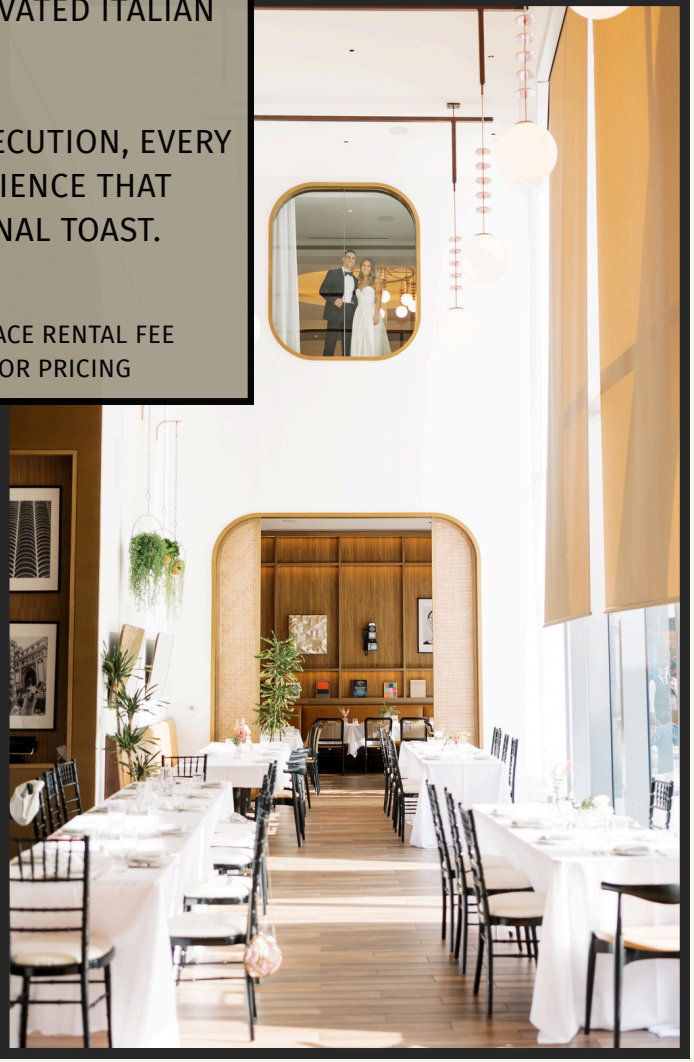
Full Buyout

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 & SATRUDAY: 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 LUNCHES, EXECUTIVE MEETINGS, AND ELEGANT DINNER CELEBRATIONS.

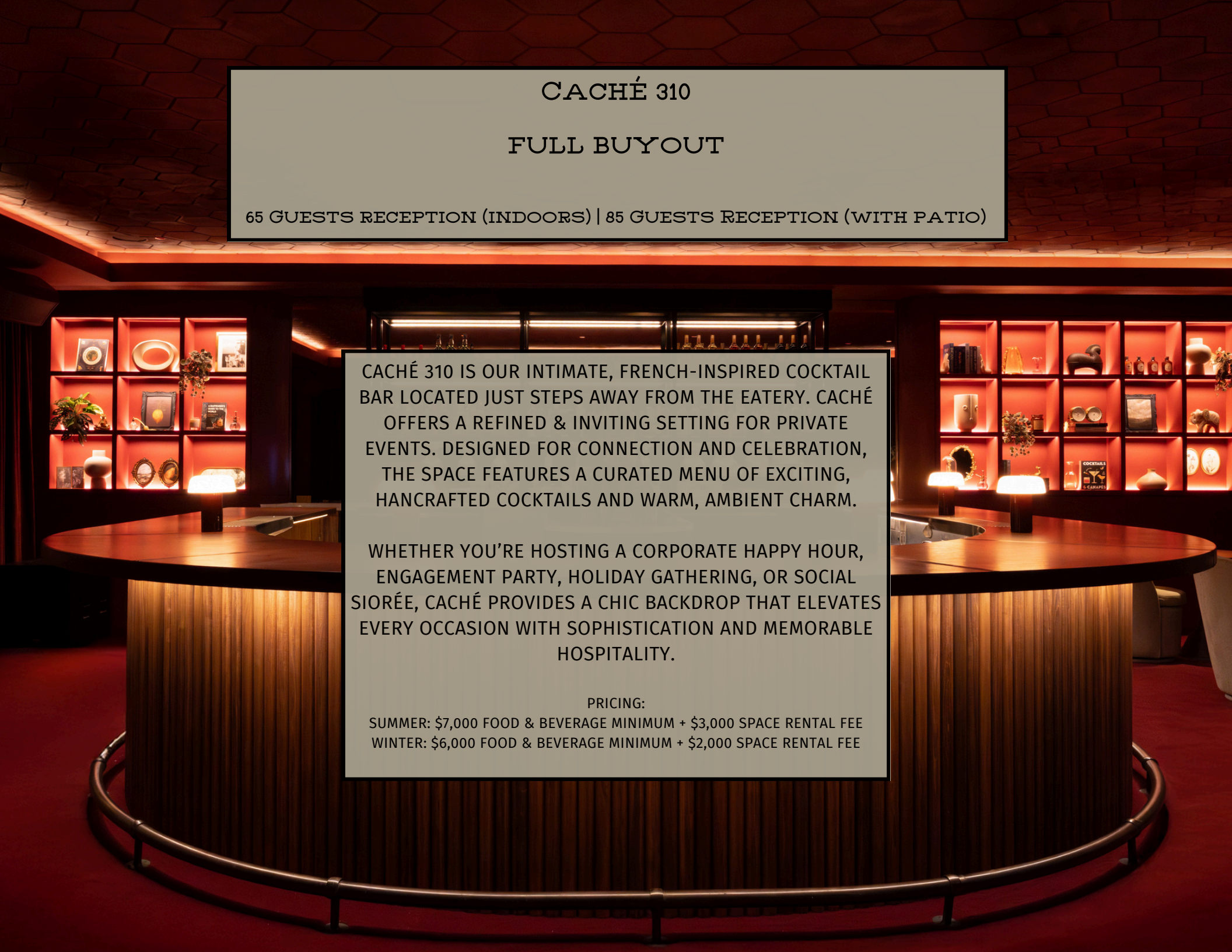
FRAMED WITH FLOOR-TO-CEILING WINDOWS OVERLOOKING THE PARK, THE OVERPASS IS FILLED WITH NATURAL LIGHT AND AN ATMOSPHERE YOUR GUESTS WILL LOVE. WE OFFER A RANGE OF DINING EXPERIENCES INCLUDING PLATED, FAMILY-STYLE OR BUFFET SERVICE, WITH A LA CARTE ORDERING AVAILABLE FOR PLATED & FAMILY-STYLE MEALS. WITH 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

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

HOLIDAY EVENT PACKAGES

2026 HOLIDAY SEASON

STANDARD PACKAGE

antipasto display

hummus cups

spinach & feta puff pastry

elote fritters

bacon wrapped potoates

chicken meatballs

truffle grilled cheese

10-20 Guests | $700
20-40 Guests | $1,400
40-70 guests | $2,100

RAW BAR

each tray includes 25 pieces

poke cups*	*$85*
shrimp cocktail*	*$120*
oysters*	*$150*
shrimp ceviche*	*$100*

DESSERT

each tray includes 25 pieces

assorted cookies	*$60*
peppermint brownie bites	*$60*
cheesecake bites	*$60*

HOT CHOCOLATE BAR

hot chocolate

marshmallows

whipped cream

peppermint

toffee bits

40 cup carafe | $200

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.

APPETIZERS

priced per tray

COLD
each tray includes 25 pieces

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

V = vegetarian
VG = vegan
GF = gluten free

HOT
each tray includes 25 pieces

bacon wrapped potatoes	$75
goat cheese stuffed mushrooms V	$65
truffle grilled cheese V	$95
tomato soup shooter V, GF	$45
crab cakes	$145
arancini V	$75
steak & veggie skewers GF	$85
spinach & feta puff pastry V	$65
chicago dog pigs in a blanket	$100
elote fritter V	$65
spinach, mushroom & artichoke tartlet V, VG	$85
pretzel bites (50 pieces per tray) V	$45
chicken skewer; with tzatziki GF	$80
chicken meatballs; with pomodoro	$65

SLIDERS
each tray includes 24 sliders

cheeseburger	$125
grilled chicken	$115
caprese V	$100
cuban	$105

DISPLAYS
each display feeds 25 guests

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

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Canal Street
EATERY & MARKET

HOUSE MADE
Desserts & Pastries

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

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

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Canal Street
EATERY & MARKET

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

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

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

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)

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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 vineigrette
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

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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

Canal Street
EATERY & MARKET

CATERING MAINS

priced per tray

HOT ENTREES

each tray
feeds 10 guests

coq au vin; $165
served on bed of mashed potatoes

roasted chicken; GF $170
seasonal vegetable

chicken breast; GF $180
piccata sauce & seasonal vegetable

sirloin roast*; $200
fingerling potatoes

ratatouille; V, VG, GF $120
eggplant, squash, zucchini, marinara

roasted salmon*; GF $180
cauliflower & herb butter

spinach & goat cheese lasagna V $125
vegetarian lasagna

eggplant parmesan V $95
eggplant, red sauce, parmesan

stuffed peppers; $120
beef, brown rice, cheddar, herbs

veggie stuffed peppers; V $120
lentils, brown rice, herbs

baked ziti; V $95
vegetarian

baked ziti; $105
beef

seasonal risotto; V, GF $115
from eatery menu

pasta romesco; V, VG $100
mafaldine pasta with vegetables

B.Y.O. BAR

each tray
feeds 10 guests

B.Y.O. chicago style sandwich; $160
italian beef, sausage, provolone, piperade, giardiniera, demi baguette

B.Y.O. baked potato; GF $90
bacon cheddar, scallions, cherry tomatoes, sour cream

B.Y.O. chicago style hot dog; $140
vienna dogs, poppy seed bun, pickles, tomato, celery salt, sport peppers

B.Y.O. taco bar; $180
protein (choose 1 per tray): shredded chicken, steak carne asada (+$20), adobo mushrooms (+$20)

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)

B.Y.O. chili; GF $90
cheddar, red onion, scallions, sour cream, corn bread

B.Y.O. cobb salad; GF $130
romaine, chicken, bacon, cheddar, red onions, eggs, cherry tomatoes, avocado, sherry vinaigrette

B.Y.O. sandwiches; $140
turkey, ham, cheddar, swiss, lettuce, tomato, onions, pickles, mayo, mustards, whole wheat bread & rolls

B.Y.O. mediterranean bowl; V, GF $160
warm grains, marinated chickpeas, cherry tomatoes, feta, mixed olives, cucumber, red onion, marinated artichokes, roasted red peppers, tahini vinaigrette

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		

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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

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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, VG, 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

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Canal Street
EATERY & MARKET

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N/A BEVERAGE OPTIONS

BEVERAGE STATION

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

small; *1 beverage per person*	$3
medium; *~1.5 beverages per person*	$5
large; *2 beverages per person*	$7

COFFEE CARAFE

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

small; *serves up to 10 cups*	$35
medium; *serves up to 20 cups*	$70
large; serves up to *40 cups*	$105

TEA CARAFE

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

small; *serves up to 10 cups*	$35
medium; *serves up to 20 cups*	$60
large; serves up to *40 cups*	$90

JUICE CARAFE

priced per carafe
each carafe serves ~40 cups

orange juice carafe	$120
apple juice carafe	$120
fruit punch carafe	$120
lemonade carafe	$120
iced tea carafe	$120
arnold palmer carafe	$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 grapfruit juice	$6

Canal Street
EATERY & MARKET

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
house sparkling
house 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
house sparkling
house 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 watermelon 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
allagash white
anti-hero ipa
3 floyds gumballhead
-196 seltzer

PREMIUM LIQUOR (for call drinks)
grey goose vodka
kasama rum
espolon tequila
hendricks gin
elijah craig bourbon

SPARKLING WINE
rive della chiesa prosecco
corte manzini rose

WHITE WINE
fernanda cappello pinot grigio
la forcada sauvignon blanc
chalone chardonnay
mirabeau rose

RED WINE
stemmari pinot noir
torre dei beati montepulciano d'abruzzo
piegaia chianti
sansonina evaluna cabernet sauvignon

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 watermelon spritz

Canal Street
EATERY & MARKET

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
les legendes bordeaux blanc
bertrand crémant rosé
mirabeau 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
les legendes bordeaux blanc
bertrand crémant rosé
mirabeau 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
moulin rouge
balenciaga
french press
new orleans
wild mojito
cinderella in paris
spritz, who's the father?
lillet gin & tonic
cest la vie
le vert

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

PREMIUM LIQUOR (for call drinks)
grey goose vodka
bacardi rum
espolon tequila
hendricks gin
elijah craig bourbon

SPARKLING WINE
bertrand crémant rosé

WHITE WINE
les legendes bordeaux blanc
marc brédif vouvray
mirabeau rose

RED WINE
rémi niero syrah
domaine de la chanteleuserie bourgueil
kermit lynch côtes du rhône rouge
château de parenchère | bordeaux supérieur

SIGNATURE COCKTAILS (choice of 3)
popcorn au beurre
meanwhile in normandy
décadence avec élégance
moulin rouge
balenciaga
french press
new orleans
wild mojito
cinderella in paris
spritz, who's the father?
lillet gin & tonic
cest la vie
le vert

caché
310

CONTACT

EVENTS@CANALSTREETCHICAGO.COM
EVENTS@CACHE310.COM

312-967-5775

314 S CANAL ST
CHICAGO IL
60606