

CHAMBERS



CATERING

By Jean – Georges

Chambers Catering Overview



General Chambers Information

If you are looking for a truly unique environment and experience for your next meeting or party, come to Chambers. The nation's first luxury art hotel contains more than 200 pieces of original contemporary paintings, sculpture, photographs and projected video from the collection of its owner, Ralph Burnet, as well as chic, upscale meeting venues.

Dividable spaces, called the ART rooms, can be used as one, two or three rooms that accommodate between 10 and 100 people. An intimate banquet space is located in the Burnet Art Gallery, while a large lounge area with a fireplace works well for reception style events.

The rooftop lounge and outdoor courtyard, with a giant fire pit and an even bigger piece of gorilla artwork by Angus Fairhurst, can also be booked for events. Catering is handled out of Chambers Kitchen, the on-site restaurant, with Jean-Georges Vongerichten at the helm.

LOCATION:

The Chambers is located in the heart of downtown Minneapolis' historic theatre district on the corner of 9th Street and Hennepin Avenue, at 901 Hennepin Avenue.

PARKING:

Valet parking is available on the 9th Street entrance to Chambers. Self parking as available near by as well, please call for specific recommendations.

ADDITIONAL SERVICES:

Cake cutting, Coat Check Attendant, Security, Sommelier Service

BREAKFAST OPTIONS

PLATED OR TASTING STATION

10 Guest Minimum

FRENCH TOAST

Chambers Blend Regular & Decaffeinated
Coffee
Chambers Teas
Fresh Fruit Juices
French Toast, Sautéed Apples, Maple Syrup
Sliced Seasonal Fruit and Berries

EGGS BENEDICT

Chambers Blend Regular & Decaffeinated Coffee
Chambers Teas
Fresh Fruit Juices
Eggs Benedict, Breakfast Potatoes, Hollandaise
Sauce
Sliced Seasonal Fruit and Berries

FRESH START

Chambers Blend Regular & Decaffeinated
Coffee
Chambers Teas
Fresh Fruit Juices
Chambers Baked Breakfast Pastries and Bagels
Preserves, Butter, Cream Cheese
Assorted Cereals with 2% Milk and Soy Milk
Assorted Yogurts

CONTINENTAL

Chambers Blend Regular & Decaffeinated
Coffee
Chambers Teas
Fresh Fruit Juices
Chambers Baked Breakfast Pastries and Bagels
Preserves, Butter, Cream Cheese
Sliced Seasonal Fruits and Berries

EGGS & BACON

Chambers Blend Regular & Decaffeinated Coffee
Chambers Teas
Fresh Fruit Juices
Scrambled Eggs
Thick Cut Smoked Bacon
Seasoned Breakfast Potatoes
Sliced Seasonal Fruit and Berries

FRESH HERB FRITATTA

Chambers Blend Regular & Decaffeinated Coffee
Chambers Teas
Fresh Fruit Juices
Egg Frittata, Fresh Herbs
Sliced Seasonal Fruit and Berries

FULL BREAKFAST

Chambers Blend Regular & Decaffeinated
Coffee
Chambers Teas
Fresh Fruit Juices
Chambers Baked Breakfast Pastries and Bagels
Preserves, Butter, Cream Cheese
Scrambled Eggs
Country Sausage
Smoked Bacon
Seasoned Breakfast Potatoes



MORNING AND AFTERNOON BREAKS

MORNING

Homemade Granola Bars

Bakery Basket

Scones and Biscuits

Smoked Salmon

Assorted Yogurts

Whole Fruit

Sliced Seasonal Fruits

AFTERNOON

Assorted Salted Nuts

Rosemary Basil Popcorn

Chambers House Snack

Imported and Domestic Cheeses

Vegetable Crudités

SWEETS

Assorted Candy Bars

Signature Chambers Cookies

Chambers Chocolates

Gourmet Dessert Tray



POWER LUNCH

PLATED OR TASTING STATION

MERCER

Char Grilled Chicken Breast, Seasonal Dressing,
Potato Puree
Wok Fried Snap Peas, Waterchestnuts, Shitake
Mushroom
Mixed Greens, Truffle Vinaigrette
Sliced Seasonal Fruits
Tasting Station price upon request

RWFB

Roasted Turkey, Prosciutto, Roast Beef
Served with assorted accompaniments, sliced
breads, bagels, crackers
Mixed Greens, Truffle Vinaigrette
Imported and Domestic Cheeses
Sliced Seasonal Fruits
(Tasting Station Only)

CHAMBERS

Citrus and Chili Marinated Flank Steak
Wok Fried Baby Corn and Broccoli, Lemon
Grass, Chili
Caesar Salad, Croutons
Sliced Seasonal Fruits
Tasting Station price upon request

GALLERY

Soy and Cilantro Marinated Atlantic Salmon
Wok Fried Snap Peas, Waterchestnuts, Shitake
Mushroom
Caesar Salad, Croutons
Sliced Seasonal Fruits

BOXED LUNCH

Herb Roasted Turkey Breast Sandwich with Lettuce, Tomato, Avocado
Served with assorted accompaniments
Potato Chips, 3 piece Chambers Cookies, Apple, Bottled Water

ADDITIONAL ITEMS

Chili Garlic Egg Noodles
Char Grilled Chicken
Citrus and Chili Marinated Flank Steak
Soy and Cilantro Marinated Atlantic Salmon

DESSERTS

Select Two Desserts
Assorted Flavored Cup Cakes
Assorted Cookies
Brownies
Ice Creams and Sorbets
Dessert Bars

CHAMBERS MEETING PACKAGES

HIRST

GUPTA

All Day Beverage Station

Chambers Blend Regular & Decaffeinated Coffee
Chambers Teas
Bottled Coca-Cola Products
Natural Spring Water

Chambers Continental Breakfast

Fresh Fruit Juices
Chambers Baked Breakfast Pastries and Bagels
Preserves, Butter, Cream Cheese
Sliced Seasonal Fruits and Berries

Mercer Lunch

Char Grilled Chicken Breast, Seasonal Dressing
Wok Fried Snap Peas, Waterchestnuts, Shitake
Mixed Greens, Truffle Vinaigrette
Sliced Seasonal Fruits

Afternoon Break

Chambers Cookies
Chambers Brownies
Chambers House Snack

All Day Beverage Station

Chambers Blend Regular & Decaffeinated Coffee
Chambers Teas
Bottled Coca-Cola Products
Natural Spring Water

Chambers Full Breakfast

Fresh Fruit Juices
Chambers Baked Breakfast Pastries and Bagels
Preserves, Butter, Cream Cheese
Scrambled Eggs
Country Sausage
Smoked Bacon
Seasoned Breakfast Potatoes

Morning Break

Assorted Granola Bars
Assorted Yogurts, Granola, Fresh Berries

RWFB Lunch

Roasted Turkey, Prosciutto, Roast Beef
Served with assorted accompaniments,
sliced breads, bagels, crackers
Mixed Greens, Truffle Vinaigrette
Imported and Domestic Cheeses
Sliced Seasonal Fruits

Afternoon Break

Chambers House Snack
Chambers Cupcakes
Sliced Fruit
Chambers Signature Chocolates

Switch Your Lunch in Any Meeting Package

GUPTA

CHAMBERS
RWFB
GALLERY

HIRST

MERCER
CHAMBERS
GALLERY



Prices Subject to Change
20% Service Charge and Applicable State Taxes
-2008-

HORS D' OEUVRES

PASSED OR DISPLAY

VEGETABLE

Vegetable Salad Roll (cold)

Ginger Nam Prik

25 Pieces

Crispy Tofu

Chili Jam and Mint

25 Pieces

Fragrant Mushroom Egg Rolls

Galangal Emulsion

25 Pieces

Silken Tofu Dumplings

Cilantro-Green Chili Pesto

25 Pieces

SOUP

Tomato Soup

Cheddar and Cumin

25 Pieces

Edamame Soup

Parmesan, Lemon, and Thyme

25 Pieces

Parsnip Soup

Chipotle and Lime

25 Pieces

Chicken and Coconut Milk

Kaffir Lime and Shitake

25 Pieces

SEAFOOD

Tuna Tartar (cold)

Ginger and Radish

25 Pieces

Lobster Daikon Roll (cold)

Rosemary Ginger Dip

25 Pieces

Soy Cured Salmon (cold)

Asian Pear, Cilantro Crème

Fraiche

25 Pieces

Crab and Mango Salad (cold)

Champagne, Chili Sabayon

25 Pieces

Chilled Chili Crab Roll (cold)

Romaine Pickle

25 Pieces

Crab Spring Roll

Tamarind Dipping Sauce

25 Pieces

Shrimp Satay

Sweet and Sour Sauce

25 Pieces

Rice Cracker Crusted Tuna

Sriracha-Citrus Emulsion

25 Pieces

Crab Cake

Seasonal Mustard

25 Pieces

Smoked Bacon Wrapped Shrimp

Passion Fruit Mustard and Cumin Honey

25 Pieces



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20% Service Charge and Applicable State Taxes

-2008-

MEAT

Hand Cut Beef Tartare (cold)
Black Olive, Cornichon, Gaufrette
25 Pieces

Pork Satay
Sesame Glaze
25 Pieces

Charred Beef Satay
Thai Basil Dipping Sauce
25 Pieces

Chicken Skewer
Spicy Peanut Sauce
25 Pieces

Spiced Chicken Samosas
Cilantro Yogurt
25 Pieces

Crispy Chicken Meatballs
5 Spice Mayo
25 Pieces

Pork Pot Sticker
Chili and Scallion
25 Pieces

Mini Burgers
Ketchup, Mustard, Pickles, and Cheese
25 Pieces

CHEESE

Goat Cheese (cold)
Watermelon, White Pepper
25 Pieces

Goat Cheese (cold)
Mango, Black Olive
25 Pieces

House Made Mozzarella (cold)
Sun Dried Pineapple, Thai Basil
25 Pieces

Fried House Made Mozzarella
25 Pieces

DISPLAYS

Sliced Seasonal Fruits
Assorted Berries
Per Person

Imported and Domestic Cheeses
Fruits, Nuts, Crackers
Per Person

Vegetable Crudités
Per Person

Jumbo Shrimp
Horseradish Cocktail Sauce, Lemon
Per Dozen

Cold Seared Beef Sirloin
V Steak Sauce, Baguette
Per 25 Pieces

Spicy Thai Fried Chicken Wings
Per Dozen



SWEET HORS D' OEUVRES

PASSED OR DISPLAY

14 Layer Chocolate Cake

Per Dozen or Per 25 Pieces

Banana Hazelnut Cake

Per Dozen or Per 25 Pieces

Crème Fraiche Cheesecake

White Chocolate Cream, Seasonal Fruit

Per Dozen or Per 25 Pieces

Strawberry Petit Four

Fresh Sliced Strawberry, Strawberry Biscuit

Per Dozen or Per 25 Pieces

Signature Chambers Cookies

Per Dozen

Chambers Chocolates

Per Dozen

CHAMBERS CUPCAKES

Green Tea and Honey

Banana Caramel

Devils Food and Coffee

White Velvet and Raspberry

Per Dozen or Per 25 Pieces

Mini Cupcakes Also Available

Per Dozen or Per 25 Pieces



PLATED DINNER OPTIONS

INCLUDES ONE STARTER, ONE ENTRÉE AND ONE DESSERT PER PERSON

Choose up to two starters, three entrees, and two desserts.
Exact counts of menu selections are required 72 hours prior to event.

Per Person

Choose up to one starter, two entrees, and two desserts.
A la carte selections available for groups under 20.

Per Person

STARTERS

Chicken Samosas

Cilantro-Yogurt Dipping Sauce

Soy Cured Salmon

Asian Pear, Cilantro, Chili and Scallion

Shaved Fennel Arugula

Parmesan Cheese

Iceberg Wedge

Tomatoes, Red Onion, Pecorino Vinaigrette

Creamy Tomato Soup

Aged Cheddar

ENTREES

Char Grilled Chicken

Seasonal Dressing, Potato Puree

Striped Bass

Sweet and Sour Broth, Baby Vegetables

Slow Baked Atlantic Salmon

Truffle Vinaigrette, Seasonal Green

Crispy Tofu

Radish Salad, Waterchestnuts, Toasted Sesame and Lavender

DESSERTS

Warm Chocolate Tart

Banana Foster Garnish and Caramel Ice Cream

Vanilla Crème Brulee

Stewed Berries, Linzer Cookies

Banana Hazelnut Cake

Praline Crunch, Milk Chocolate Cream

Lemon Meringue Tart

Crushed Raspberries and Sable Cookies

Buttermilk Panna Cotta

Port Poached Pears, Candied Ginger

Pineapple Bread Pudding

Condensed Milk Ice Cream



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Per Person

Choose up to one starter, two entrees, and two desserts.
A la carte selections available for groups under 20.

Per Person

STARTERS

Rice Cracker Crusted Tuna

Sriracha-Citrus Emulsion

Yellow Fin Tuna

Avocado, Spicy Radish and Ginger Marinade

Steamed Shrimp Salad

Avocado and Champagne Vinaigrette

Shaved Fennel and Arugula

Parmesan Cheese

Creamy Tomato Soup

Aged Cheddar

ENTREES

Berkshire Pork Chop

Wild Mushroom, Snap Pea, Sour Cherry Mustard

Grilled Sirloin

Carrot-Ginger Puree, Black Pepper Condiment

Char Grilled Chicken

Seasonal Dressing, Potato Puree

Slowly Cooked Atlantic Salmon

Aromatic Black Beans with Sake, Ginger and Truffle Juice

Cod

Malaysian Chili Sauce

Steamed Snapper

Ginger, Tarragon, Scallion, Seasonal Vegetable

Crispy Tofu

Radish Salad, Waterchestnuts, Toasted Sesame and Lavender

DESSERTS

Jean-Georges 14 Layer Chocolate Cake

Praline Crunch, Milk Chocolate Cream

Seasonal Berries

Champagne Litchi Sorbet

Crème Fraiche Cheesecake

Dry Cherry Compote, Honey Tuiles

Mascarpone Tart

Sun Dried Grapefruit, Tarragon

Mango Upside Down Cake

Basil Ice Cream, Lemon Jam



PLATED DINNER OPTIONS

INCLUDES ONE STARTER, ONE ENTRÉE AND ONE DESSERT PER PERSON

Choose up to two starters, three entrees, and two desserts.
Exact counts of menu selections are required 72 hours prior to event.

Per Person

Choose up to one starter, two entrees, and two desserts.
A la carte selections available for groups under 20.

Per Person

STARTERS

Seasonal Sashimi

Fried Garlic, Chili and Sesame Seasoning

Shaved Fennel and Arugula

Parmesan Cheese

Chicken and Coconut Milk Soup

Kaffir Lime and Shitake

Boston Lettuce

Carrot-Ginger Dressing, Orange and Radish

ENTREES

Rack of Lamb

Cardamon Crust, Pea Puree

Slowly Cooked Atlantic Salmon

Aromatic Black Beans with Sake, Ginger and Truffle Juice

Duck a L'Orange

Asian Pear and Crystallized Tamarind

Cod

Malaysian Chili Sauce

Char Grilled Chicken

Seasonal Dressing, Potato Puree

Striped Bass with Baby Artichokes

Soft Pine Nuts, Paprika Lemon Vinaigrette

Grilled Sirloin

Carrot-Ginger Puree, Black Pepper Condiment

Crispy Tofu

Radish Salad, Waterchestnuts, Toasted Sesame and Lavender

DESSERTS

Jean-Georges 14 Layer Chocolate Cake

Praline Crunch, Milk Chocolate Cream

Crème Fraiche Cheesecake

Dry Cherry Compote, Honey Tuiles

Seasonal Berries

Champagne Litchi Sorbet

Mascarpone Tart

Sun Dried Grapefruit, Tarragon

Mango Upside Down Cake

Basil Ice Cream, Lemon Jam



TASTING DINNER

5 Course

Chicken and Coconut Milk Soup

Kaffir Lime and Shitake
Sauvignon Blanc, Honig 2005, Rutherford

Smoked Bacon Wrapped Shrimp

Passion Fruit Mustard and Cumin Honey
Clairet, Chateau Parenchere 2004, Bordeaux

Striped Bass Crusted in Spices

Sweet and Sour Broth
Sancerre, Chateau Sancerre 2005, Loire

Sirloin Steak

Ginger Mushrooms, Asparagus, and Soy Caramel Sauce
Cabernet Sauvignon, Michael Pozzan, Cuvee #11 2005, Napa, California

Desserts

Chef's Choice Trio
Banfi, Rosa Regale 2006, Strevi, Italy

Per Person or Per Person with wine paring
Chef may substitute items depending on availability

5 Course Tasting Menu Du Jour

Personalized Chef consultations available upon request
14 days advance order required

MARKET PRICE OPTIONS

ENTREES

10 oz New York Steak with Half Lobster Tail

Potato puree, Haricot Verts, Soy caramel sauce

7oz Filet of Beef with Half Lobster Tail

Potato puree, Haricot Verts, Soy caramel sauce



B E V E R A G E S

Chambers Blend Regular Coffee

Per Gallon

Chambers Blend Decaffeinated Coffee

Per Gallon

Hot Chocolate Station

Marshmallows, Whipped Cream, Cinnamon and Nutmeg

Per Person

Chambers Teas

Lemon

Per Bag

Infused Iced Tea

Passion Vanilla

Per Person

Premium Fresh Squeezed Orange Juice

Per Person

Orange Juice

Per Person

Real Fresh Squeezed Lemonade

Per Person

Fiji Water

½ Liter

Per Bottle

Red Bull

Per Can

Bottled Coca-Cola Products

8 Ounce

Per Bottle

San Pellegrino Mineral Water

1 Liter

Per Bottle



CELLAR

SPARKLING / CHAMPAGNE

Cava, Marques de Gelinda
Penedes, Spain 2001

Brut 'La Francaise' Tattinger
Champagne, France NV

Brut, Veuve Clicquot
Champagne-Reims, France NV

Brut Rose, Billecart-Salmon
Champagne, France NV

**Brut, Cuvee Dom Perignon,
Moet & Chandon**
Champagne, France 1998

Brut, Comte de Champagne, Tattinger
Reims, France 1996

WHITES

CHARDONNAY

Razor's Edge
Australia 2006

Sonoma-Cutrer
Russian River, California
2005

SAUVIGNON BLANC

Honig
Rutherford, California 2005

Chateau Sancerre
Loire Valley, France 2005

PINOT GRIGIO

Pighin
Friuli, Italy 2005

REDS

PINOT NOIR

Bouchaine
Carneros, California 2005

CABERNET SAUVIGNON

Razor's Edge
Australia 2006

**Michael Pozzan "Cuvee
#11"**
Napa, California 2005

COTES DU RHONE

**Villages Rasteau Domaine
du Trapadis**
Rhone, France 2003

Non-house wine selection must be completed 7 days prior to your event.



BAR PACKAGE OPTIONS

ROCKSTAR BAR

- Rockstar Cocktail Service: Grey Goose Vodka, Bombay Sapphire, Bacardi Rum, Sauza Tres Anejo Tequila, Cointreau Liqueur, Crown Royal Whiskey, Makers Mark Bourbon, Johnny Walker Black Label Scotch, Hennessy VSOP Cognac, Baileys Irish Crème, Kahlua Coffee Liqueur
- Rockstar Wine Service: *Sonoma-Cutrer, Russian River, California 2005, and Michael Pozzan, Cuvee #11, California 2005*
- Imported and Domestic Bottled Beers: *Amstel Light, Becks NA, Budweiser, Miller Light, Heineken, Stella Artois, Summit EPA*
- Assorted Sodas and Bottled Water

CHAMBERS BAR

- Chambers Cocktail Service: Absolut Vodka, Tanqueray, Tommy Bahama Rum, Sauza Gold Tequila, Seagrams 7 Canadian Whiskey, Jim Beam Bourbon, Dewar's Scotch, Christians Brothers Brandy, Baileys Irish Crème, Kahlua Coffee Liqueur
- Chambers Select Wine Service: *Razor's Edge Chardonnay and Cabernet Sauvignon, Australia 2006*
- Imported and Domestic Bottled Beers: *Amstel Light, Becks NA, Budweiser, Miller Light, Heineken, Stella Artois, Summit EPA*
- Assorted Sodas and Bottled Water

ROCKSTAR BEER AND WINE

- Rock Star Wine Service: *Sonoma-Cutrer, Russian River, California 2005, and Michael Pozzan, Cuvee #11, California 2005*
- Imported and Domestic Bottled Beers: *Amstel Light, Becks NA, Budweiser, Miller Light, Heineken, Stella Artois, Summit EPA*
- Assorted Sodas and Bottled Water

CHAMBERS BEER AND WINE

- Chambers Select Wine Service: *Razor's Edge Chardonnay and Cabernet Sauvignon, Australia 2006*
- Imported and Domestic Bottled Beers: *Amstel Light, Becks NA, Budweiser, Miller Light, Heineken, Stella Artois, Summit EPA*
- Assorted Sodas and Bottled Water

NON-ALCOHOLIC BEVERAGES



BAR PACKAGE OPTIONS

ROCKSTAR BEVERAGE PACKAGE BASED ON CONSUMPTION

Martinis
Mixed Drinks
Wine
Import Beer
Domestic Beer
Water
Soda

- Rockstar Cocktail Service: Grey Goose Vodka, Bombay Sapphire, Bacardi Rum, Sauza Tres Anejo Tequila, Cointreau Liqueur, Crown Royal Whiskey, Makers Mark Bourbon, Johnny Walker Black Label Scotch, Hennessy VSOP Cognac, Baileys Irish Crème, Kahlua Coffee Liqueur
- Rockstar Wine Service: *Sonoma-Cutrer, Russian River, California 2005, and Michael Pozzan, Cuvee #11, California 2005*
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- Assorted Sodas and Bottled Water

CHAMBERS BEVERAGE PACKAGE BASED ON CONSUMPTION

Martinis
Mixed Drinks
Wine
Import Beer
Domestic Beer
Water
Soda

- Chambers Cocktail Service Includes: Absolut Vodka, Plymouth Gin, Tommy Bahama Rum, Sauza Gold Tequila, Seagrams 7 Canadian Whiskey, Jim Beam Bourbon, Dewar's Scotch, Christians Brothers Brandy, Baileys Irish Crème, Kahlua Coffee Liqueur
- Chambers Select Wine Service: *Razor's Edge Chardonnay and Cabernet Sauvignon, Australia 2006*
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- Assorted Sodas and Bottled Water

***Specialty brand liquors, wines, and cordials are available upon request
Specific brands on package bars may vary***

