

PRIVATE EVENTS

CRUZ BLANCA®



CRUZ BLANCA.

ABOUT US

Cruz Blanca is a popular West Loop destination that is perfect for any special event. Our spacious private room offers a unique vibe with a full bar, lofty ceilings, and expansive windows with stunning views – ideal for corporate gatherings, rehearsal dinners, or birthday parties.

Guests are welcomed with the flavors and energy of Mexico City – from fresh guacamole and ceviches to wood-fired tacos made on housemade tortillas. With Cruz Blanca’s refreshing house-brewed cervezas and hand-shaken margaritas, your event is pure fiesta.



CRUZ BLANCA®

GUEST CAPACITY

Cruz Blanca 2nd Floor

Seated

Standing / Reception Style

MAX

50

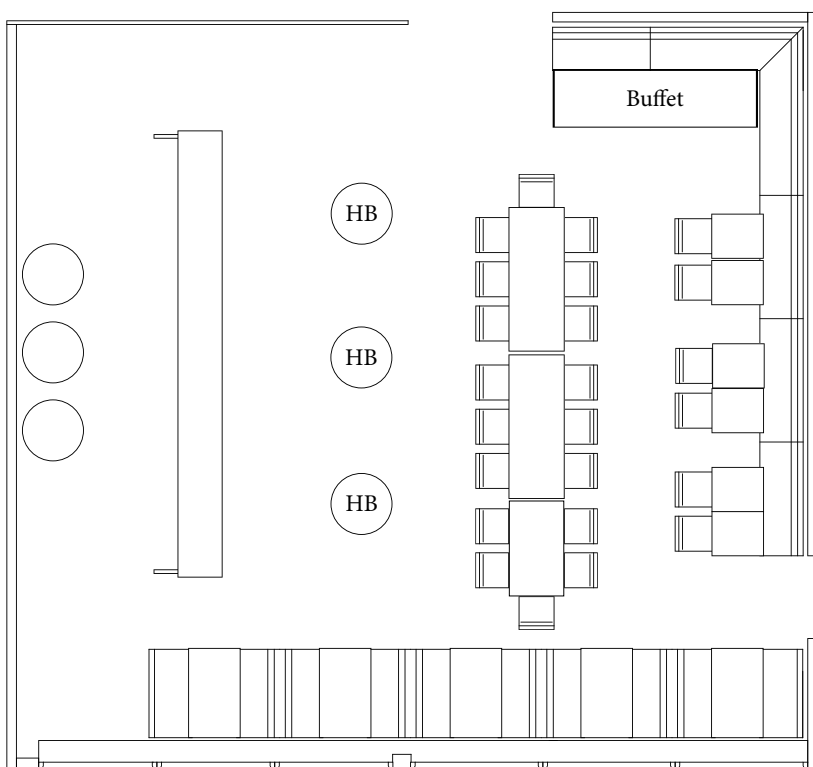
100

Cruz and Leña Buyout

FULL 2ND FLOOR

Standing / Reception Style

200



2ND FLOOR: 36 X 33 FT

CRUZ BLANCA.

PRIVATE EVENTS MENU

PASSED HORS D'OEUVRES (ANTOJITOS)

\$45 PER PERSON | TRAY PASSED FOR ONE HOUR (CHOICE OF 4)

HOT ANTOJITOS

Cochinita Pibil Empanada

Slow-roasted pork with achiote and citrus, folded into flaky pastry dough with habanero crema and pickled red onion

Chicken Taquito

Rolled chicken tinga with crema, salsa verde, and queso fresco GF

Al Pastor Shrimp Skewer

Guajillo-marinated grilled shrimp skewered with charred pineapple GF, DF

Mini Elote Off The Cob

Sweet corn with lime, crema, cotija, and chile GF, V

Crispy Shrimp (2 pieces)

Two lightly battered and fried shrimp with avocado salsa

COLD ANTOJITOS

Shrimp Ceviche Tostadita

Mini tostada with guacamole, marinated shrimp, tomato, serrano, and cilantro GF, DF

Avocado Tostadita

Mini tostada with mashed avocado, lime, and chopped cilantro GF, DF, VG

Queso Fresco Skewer

Queso fresco cubes sprinkled with Tajín and grilled pineapple GF, V

Whipped Queso Fresco Tostadita

Mini tostada with whipped queso fresco and salsa macha GF, V

Seafood Coctel

Lobster, shrimp, avocado, coctel sauce, veggies with toasted tlayuda GF, DF



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STREET-STYLE TACOS

**\$35 PER PERSON | ONE-HOUR SERVICE, PASSED INDIVIDUALLY
(CHOICE OF 3)**

Crispy Shrimp

Pink shrimp, epazote mayo, habanero pickled onions, roasted shishito DF

Al Pastor

Adobo-marinated pork belly, grilled pineapple, salsa roja DF

Wood-Grilled Mushroom

Grilled portobello mushroom, poblano rajas, salsa verde GF, DF, VG

Chicken Tinga

Tomato-chipotle sauce, avocado, queso fresco GF

Barbacoa

Red chile-braised short rib, árbol salsa, crispy onions, queso añejo

OPTIONAL ADD-ONS

PRICED PER PERSON | TRAY PASSED

Street-Style Corn | +5

Off the cob corn, aioli, queso cotija, chile powder GF, V

Mini Stoner Cookie | +4

Butter cookie with dark chocolate, Mexican coconut candy, pretzel, and marshmallow

Chips + Guacamole | +8

avocado, wood-roasted tomatillo, serrano chile and housemade tortilla chips GF, DF, VG



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TACOS AL CARBÓN

\$70 PER PERSON | Served as large shared platters (up to 50 guests) or buffet-style. Includes housemade heirloom corn tortillas, bold salsas, and crave-worthy sides.

TO START

Chips + Guacamole + Salsa

Wood-roasted tomatillo salsa, guajillo salsa roja, guacamole, and housemade tortilla chips GF, DF, VG

Mexican Chopped Salad

Chopped little gem lettuce, cucumber, radish, avocado, crispy tortillas, queso fresco, lime vinaigrette GF, V

Pan de Campo

Ember-roasted bread from the Leña oven, with butter V

TACOS

All tacos served with housemade corn tortillas, charred knob onions, guajillo chiles, and housemade salsas

Chicken al Carbón

Wood-grilled garlic marinated chicken GF, DF

Carne Asada

Wood-grilled red chile-garlic marinated ribeye steak GF, DF

Roasted Garlic Mushrooms

Wood-grilled portobello mushrooms in garlic marinade GF, DF, VG

SIDES (CHOICE OF 2)

Black Beans

Slow-cooked with carnitas drippings, garnished with queso Fresco GF

White Rice with Plantains

White rice with roasted plantains GF, DF, V

Plantains

Fried ripe plantains with housemade crema and queso fresco GF, V

Street-Style Corn

Off the cob corn, aioli, queso cotija, chile powder GF, V

DESSERT

Mini Stoner Cookies

butter cookie with dark chocolate, Mexican coconut candy, pretzel, and marshmallow

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BEVERAGE PACKAGE

Cruz Blanca's premium cervezas are brewed on-site, blending the refreshment of Mexican beer styles with the creativity of American craft. From our flagship Mexico Calling lager especial to exclusive small-batch releases, every pour is brewed with pride in the West Loop.

Our hand-shaken margaritas and agave-forward cocktails complete the lineup with the same commitment to flavor, quality, and celebration.

Draft Beer & Margaritas

\$25 per person, per hour

Consumption Bar

charged per drink consumed

Beer, Margaritas & Cocktails

\$35 per person, per hour





