



CHICAGO SYMPHONY ORCHESTRA ASSOCIATION

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News

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CHICAGO SYMPHONY ORCHESTRA ASSOCIATION WELCOMES NEW FOOD SERVICE PARTNER JEWELL EVENTS CATERING TO INTRODUCE NEW DINING OPTIONS AND ENHANCED PATRON EXPERIENCE AT SYMPHONY CENTER

Opus Restaurant and Café to Open on September 19, 2019

**Expanded Offerings for Concert Concessions and Updated Menu and Experience
at The Richard & Helen Thomas Club at Symphony Center**

Also Coming for 2019/20 Season

CHICAGO—The Chicago Symphony Orchestra Association (CSOA) welcomes Jewell Events Catering as its new food service partner at Symphony Center—home of the Chicago Symphony Orchestra—coinciding with the opening of the 2019/20 concert season. As part of the launch, Opus Restaurant and Café will officially open to the public on September 19, 2019, providing a new experience for concert patrons and the public in the restaurant space located at 65 E. Adams St. within Symphony Center. Additionally, expanded offerings for concert concessions, as well as a new menu and elevated dining experience at The Richard & Helen Thomas Club are planned for the new season. More information is available at cso.org/opus.

“We are pleased to be enhancing the experience of coming to Symphony Center, including special touches for dining and concessions, as we welcome patrons to the new concert season,” said CSOA President Jeff Alexander. “In Jewell Events Catering, we have found an enthusiastic partner who is committed to creating unique dining concepts that complement the concert-going experience, and we look forward to our new partnership.”

“Jewell Events Catering has been serving Chicagoans for more than 50 years and is honored to become part of one of Chicago’s great cultural traditions,” said Greg Jenkins, President of Jewell Events Catering. “My passion has always been creating experiences, not just serving food. Our goal is to connect with food-forward audiences and deliver something delicious and memorable that takes a night at Symphony Center to another level.”

OPUS RESTAURANT

Opus Restaurant builds on traditional offerings elevated to something extraordinary with a new culinary program, which includes themed menus inspired by the music of individual concert programs. On concert dates, the restaurant will offer multiple, three-course prix fixe menus priced at \$45. À la carte additions will be available to give patrons the option to further enhance their meal with desserts, fine wine, cocktails, mocktails, beer, or other beverages. Opus Restaurant is open three hours prior to curtain with two special pre-concert seating times for Symphony Center patrons, as well as post-performance and during the performance for the public. For more information about pre-concert seatings at Opus Restaurant visit cso.org/opus.

Symphony Center patrons may also customize their experience, with options to enjoy a glass of champagne following pre-concert lectures available with the early seating, and special post-concert dining arrangements are also available. Other innovative items include a “Do-Re-Meal” box lunch available for dine-in or carry out on concert dates for the Once Upon a Symphony and Family matinee concert series.

Reservations for all are available by calling 312.500.OPUS (6787) or through Open Table. Additionally, Symphony Center patrons can purchase CSOA concert tickets and make dining reservations with one call to CSO Patron Services at 312.294.3000.

THE NEW OPUS CAFÉ

The new Opus Café offers a quick-service elegant café experience, and is open to the public from 6 a.m. to 3 p.m., Monday through Friday. Menu items include gourmet sandwiches, salads, flatbreads and protein bowls, as well as a variety of pastries. Baristas are available to craft specialty espresso drinks during the morning rush with grab and go menu selections providing the perfect quick option for concert patrons and downtown commuters.

CONCESSIONS

Inspired by the culinary offerings available at Opus Restaurant and Café, concessions for concerts at Symphony Center focus on items that sparkle with creativity and fun and go beyond traditional, packaged concession snacks. Customized cocktails such as this season’s *Nine Symphonies* (champagne and strawberry liqueur) inspired by the [Beethoven 250](#) celebration will also be on offer along with a full selection of beer, wine, cocktails and soft drinks. Beginning in the new season, Symphony Center patrons can pre-order their food and drink orders for convenient pick up at concert intermissions.

THE RICHARD & HELEN THOMAS CLUB

Located on the Ninth floor of Symphony Center, The Richard & Helen Thomas Club will undergo a culinary transformation with an emphasis on exceptional customer service and distinctive pre-concert dining options including featuring à la carte and prix fixe menus. Reservations for The Richard & Helen Thomas Club are available for CSOA Donors at specific giving levels, and can be made by calling 312.294.3585.

ABOUT THE CHICAGO SYMPHONY ORCHESTRA & SYMPHONY CENTER

Founded in 1891, the Chicago Symphony Orchestra is consistently hailed as one of the greatest orchestras in the world. The CSO's distinguished music director Riccardo Muti marks his 10th season in 2019/20. In collaboration with the best conductors and guest artists on the international music scene, the CSO performs well over 100 concerts each year at its downtown home, Symphony Center and at the Ravinia Festival on Chicago's North Shore. Music lovers outside Chicago enjoy the sounds of the Chicago Symphony Orchestra through best-selling recordings, frequent sold-out tour performances in the United States and around the globe, and weekly radio broadcasts.

cso.org

ABOUT JEWELL EVENTS CATERING

Since 1967, Jewell Events Catering has been serving the corporate, philanthropic, social and arts communities of Chicago. Jewell Events Catering is the premier foodservice company for creative cutting-edge cuisine and seamless execution. Jewell continues to bring creative food and immaculate service to thousands of events and dining locations allowing guests to experience the event of their dreams.

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