The Signature Room at the 95th
Private Dining Menu Guidelines

Menus
Menus must be selected 10 business days prior to your event date. If menus are not received by this deadline, the chef will select your menu and a 5% service fee will be assessed.

Lunch and Dinner
A three course menu minimum applies to all plated lunches and dinners.

All lunch and dinner prices include freshly baked bread and butter, coffee and assorted hot teas.

For groups smaller than 30 guests:
The epicure and gourmet menus apply only for groups of 30 guests or less.

For groups larger than 30 guests:
When more than one main course is offered, place cards are required indicating the guest’s name and entrée choice. You may supply your own place cards or we would be happy to create them for a fee of $1.50 per place card. When offering more than one main course, the highest main course price prevails.

Up to two single protein main course selections or one signature combination can be offered to parties larger than 30 guests.

If offering a choice of main course, guests’ individual selections are due to the sales manager 5 business days prior to your event date.

If you would like to offer both soup and salad, there will be an additional fee of $8 per person.
Please ask your sales manager for pricing and menu options for children.

Receptions
All reception menu items have a minimum quantity of 30 pieces/Orders.

Bar and Chef Fees
A bartender is required for groups more than 25 guests. A fee of $150 is applied for each bartender for a maximum of 4 hours. Each additional hour is $50 per bartender.

Each bartender fee is waived when $800 in bar sales is met prior to tax and gratuity.

Tableside wine service is not included in bar packages and will be charged per bottle opened.

Tableside wine service with dinner does not count towards bar sales. Tableside beverage service is available for an additional fee.

A fee of $150 is charged for each chef preparing food at a food station for a maximum of 3 hours.
Each additional hour is $50 per chef.

Please note all menu options and pricing are subject to change.

1/14/2020
FREQUENTLY ASKED QUESTIONS

CAN MY PARTY ORDER FROM THE MAIN DINING ROOM’S MENU?
Parties of 30 guests or less, may utilize the Epicure or Gourmet Menu, which allow for tableside ordering from a limited selection of the main dining room menu items. For parties larger than 30 guests, we require the menu be pre-selected in advance. The main dining room a la carte is not available in private dining.

CAN WE BOOK A TASTING PRIOR TO OUR EVENT?
Tastings can be booked once a contract has been signed and deposit is received. Tastings are complimentary for two guests in the following scenarios: Events of 50 guests or more utilizing the wedding package ~or~ Events of 100 guests or more utilizing the dinner menu. Tastings cannot be offered for reception or buffet style events. Tastings are scheduled Monday through Thursday at 5pm in our main dining room, must be scheduled at least three weeks in advance with your sales manager and are subject to availability.

DO I NEED TO HAVE A BARTENDER IN MY ROOM?
We require a bartender for groups of 25 or more. If you do not wish to have a bartender but have more than 25 people, only beer and wine service is available with dinner.

CAN WE HAVE A CASH BAR?
Yes. A $100 cashier fee and $150 bartender fee will apply for all cash bars. Drink prices are based on the bar tier you choose.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGE?
No outside food or beverage is allowed without the advance written permission of the Director of Sales.

WHEN IS MY FINAL GUEST COUNT DUE?
Your final guest guarantee will be due to your sales manager by noon 3 business days prior to the event date.

WHERE CAN MY GUESTS PARK?
Parking is available in the John Hancock Building. The garage entrance is located on both Chestnut and Delaware Streets. If parking in the building, take the elevator to the 4th floor to transfer elevators to street level. You can arrange to pay for your guests’ parking by contacting Laz Parking Systems at (312) 944-5994. Please note that The Signature Room does not validate parking.

WHAT IS THE BEST WAY TO GET TO THE 95th FLOOR?
To get to The Signature Room please enter the John Hancock Building through the revolving doors on Delaware Place; once you enter the building go past The North Face Store and Hang’s Footwear, take a left and you’ll see our elevator bank. When parking in the building, take the elevator to the 4th floor to transfer elevators to street level.

WILL MY GUESTS NEED TO CHECK IN WITH SECURITY?
There is not a security desk inside the Delaware Place entrance and guests are not required to check-in or show identification to get to The Signature Room. A concierge will be available to direct your guests from the lobby to The Signature Room. A bag check will be conducted prior to gaining access to the 95th and 96th floors.

WILL I HAVE TO WAIT IN LINE FOR THE ELEVATORS?
If there is a line upon arrival to the 95th floor elevator bank, please speak with the concierge in the lobby, let them know you are here for a private dining function and they will place your guests onto the next available elevator.

1/14/2020
Is there a coat check available for my guests?
Between October and April, the Signature Room can arrange for coatroom service for a charge of $1 per item checked. Fees can be paid for by the guest or can be added to your bill for $1 per guaranteed guest.

Do the private dining rooms have a view?
Yes, all of our private dining rooms have floor to ceiling windows with views of Chicago.

What type of set-up is provided by the Signature Room?
We provide our standard tables, chairs, house linen, votive candles, china and glassware. Rental flowers, audiovisual equipment, dance floor, personalized menus and place cards are also available for additional fees. Please inquire about specific pricing with the sales manager.

Can I bring in my own décor/entertainment?
You may bring in your own décor and entertainment from outside vendors. Booking of entertainment is subject to availability and approval of the sales manager. The sales manager would be happy to make recommendations for entertainment, flowers, audiovisual equipment and specialty linens. Additional charges will apply to these items.

What time can I host my event?
Breakfast events can take place anytime between 7:30am and 9:30am, Monday through Saturday. Luncheons can take place anytime between 11:00am and 2:30pm, Monday through Friday. Saturday and Sunday brunch can take place anytime between 11:00am and 2:30pm. Cocktail receptions and dinner events can begin daily any time after 6:00pm.

What is the dress code for the private dining rooms?
Our dress code is business casual. We request no gym shoes, beachwear or jeans with rips or holes.

For dinner, shorts and sandals are not permitted.

How much seating do you provide for a cocktail reception?
We typically provide seating for approximately 30% of your guests at cocktail tables. Additional seating can be requested but may require additional rooms to be utilized by your group.

How do I secure the space? Is a deposit required?
In order to secure a private dining room, a confirmation agreement must be signed and returned along with a non-refundable and non-transferable deposit.

The deposit required is based on 30% of your food and beverage minimum or $500 whichever is the greater amount.

How much is tax and service charge?
Tax is 11.75% and Service Charge is 20%. If your organization has a State of Illinois Tax Exempt Letter you may submit it for your exemption.

1/14/2020
The Signature Room at the 95th

Reception Selections

HORS D’OEUVRES

$3.50 per piece
Minimum order of 20 pieces per item

COLD

Grilled Shrimp, guacamole and crispy tortilla chip GF
Chilled Gazpacho Shooter (May-September) y, V, GF
White Bean Flam, tomato marmalade y, V, GF
Seasonal Mini Bruschetta y
Foie Gras Torchon, sourdough crostini, rhubarb chutney
Roasted Pear and Prosciutto, balsamic reduction, blue cheese aioli GF
Sambuca Glazed Figs, toasted pine nuts y, V, GF
Truffle Chicken Salad, phyllo cup
Caviar, potato blini, citrus crème fraîche
Roasted Beets, plantain chip, tomatillo salsa y, V, GF
Smoked Salmon BLT, toasted rye crisp
Spicy Black Bean Hummus, plantain chip y, V, GF
Marinated Tofu, pineapple relish y, V, GF
Corn and Basil Polenta y, V, GF

ASSORTED SUSHI Maki Rolls (minimum order of 50 pieces)

HAMACHI Tuna Tartare, ginger, micro greens GF (minimum order of 50 pieces)

Hot

Bacon Wrapped Scallops GF
Duck Spring Roll, sweet and sour mustard
Seared Baby Lamb Chop, guajillo chile dipping sauce GF
Loaded Baked Potato Croquette, truffle aioli
Seasonal Vegetable Arancini, San Marzano tomato sauce y
Mini Crab Cake, smoked paprika aioli
Warm Brie Cheese, dried fruit, phyllo cup, caramel sauce y
Stuffed Jalapeño Pepper, bacon, cheddar cheese
New York Strip, crostini, horseradish sauce
Spanakopita, spinach, feta cheese y
Crispy Cuban Roll, mustard sauce
Apple and Brie Cheese Roulade y
Pulled Pork Sliders, jalapeño cheddar biscuit (minimum order of 50 pieces)
Crispy Pork Belly, toast point, apple jam (minimum order of 50 pieces)

y Vegetarian, V Vegan, GF Gluten Free

20% gratuity and 11.75% state tax will be added. Menu options and pricing are subject to change. 1/14/20
The Signature Room at the 95th

Reception Selections

Cold Buffet Specialties

Selection of Artisan Cheeses v
served with Polenta Bread and Assortment of Crackers, House Made Pickled Grapes, House Made Preserves, Dried Fruit
(Please select one tier)

First Tier $8 per person
Dirt Lover, Green Dirt Farm
15 Month Flagship Cheddar, Beecher's Toma, Point Reyes
Carmody, Bellwether Farms
Red Rock Blue Cheddar, Roelli Cheese Haus

Second Tier $10 per person
Dirt Lover, Green Dirt Farm
Carmody, Bellwether Farms
Dunbarton Blue, Roelli Cheese Haus
Bandaged Cheddar, Bleu Mont Dairy
Humboldt Fog, Cypress Grove
Thomasville Tomme, Sweet Grass Dairy

Chilled Seafood Selection $9
chilled shrimp, crab legs and oysters on the half shell, horseradish cocktail sauce, tabasco, fresh lemons
$19 per person

Assortment of Antipasti
Mozzarella salad, gourmet olives
$10 per person

Grilled Vegetables $5.95
Balsamic glazed eggplant, portobello mushrooms, zucchini, scallions, peppers
$5 per person

Pita Triangles and Dips v
(Please select three)
Roasted red pepper hummus, Spicy black bean hummus,
Garlic hummus, Spinach and Artichoke dip, leek and ricotta dip
$9 per person

Assortment of Petite Gourmet Sandwiches
Chipotle Turkey, Seasonal Vegetable and Seafood
$4 per piece

Assortment of Sushi and Sashimi
$15 per person

v Vegetarian  v Vegan  gf Gluten Free

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
The Signature Room at the 95th

Reception Selections

Hot Buffet Specialties

Jamaican Jerk Chicken Skewer
PEANUT DIPPING SAUCE
$4 PER PIECE

Sesame Seared Beef Skewer
BALSAMIC TERIYAKI
$5.50 PER PIECE

Baby Lamb Chops
CHIMICHURRI SAUCE
$8 PER PIECE

Trio of Pastas
ACCOMPANIED WITH GARLIC PARMESAN CROSTINI
PLEASE SELECT THREE
TAGLIATELLE, ARTICHOKE, THYME, WHITE WINE SAUCE
WHOLE WHEAT ANGEL HAIR, KALE, TOMATOES,
Capers, Black Olives
ORECCHIETTE, SPICY SHRIMP, TOMATOES, GARLIC, FENNEL
LINGUINE, SHRIMP, CLAMS, SUN-DRIED TOMATOES,
WHITE WINE SAUCE
RIGATONI, BRAISED LAMB, RICOTTA CHEESE, MARINARA SAUCE
PAPPARDELLE, VEAL AND PORCINI MUSHROOM RAGU
$13.00 PER PERSON

Trio of Flatbreads
WILD MUSHROOM WITH TRUFFLE OIL
CARAMELIZED ONION WITH BACON AND GRIYERE
RUSTIC TOMATO WITH BASIL AND MOZZARELLA CHEESE
$9.50 PER PERSON

Grilled Swordfish Tacos
MINI CORN TORTILLAS, JICAMA, PURPLE CABBAGE, CHIPOTLE AIOLI,
ABROL CHILE SAUCE, AVOCADO PURÉE, FRESH LIMES, PICO DE GALLO
$15 PER PERSON

Slow Roasted Beef Short Ribs
HERB POLENTA, WILD MUSHROOMS, BRAISED LEeks
$11 PER PERSON

Vegetarian % Vegan % Gluten Free

20% gratuity and 11.75% sales tax will be added. Menus options and pricing are subject to change. 1/14/20
The Signature Room at the 95th

Reception Selections

Action Stations

* $150 Chef Fee Applies to each Attended Station

Made-to-Order Risotto GF
Rock Shrimp, Cuttlefish, Tomato, Basil, Squash, Peas, Mushrooms, Marinated Olives, Truffle Oil,
Pecorino Romano
$14 per person

Grilled Panini Station
(Please select two)
Ham, Gruyere Cheese
Turkey, Spinach, Asiago Cheese
Mediterranean Grilled Vegetables, Feta Cheese V
Pork Tenderloin, Caramelized Onions,
Basil Pesto, Provolone
$13 per person

Polenta V, GF
Wild Mushrooms, Truffle Oil, Grilled Zucchini,
Peas, Roasted Peppers, Spinach, Kale, Parmesan,
Gorgonzola, Baked Garlic
$11 per person

Ceviche GF
Line Marinated Shrimp, Bass, Halibut, Tilapia
Served with Tostadas, Diced Avocado, Sour Cream, Cilantro,
Peppers, Onions, Lettuce, Queso Fresco, Pico de Gallo,
Fresh Limes
$17 per person

Selection of Global Caviar
Gold Label Siberian, Snake River White Sturgeon,
Royal Belgian White Pearl

Accompanied by...
Smoked Trout, Mini Crab Cakes, Crispy Potato, Truffle Blini,
Buckwheat Crisps, Balsamic Cucumber Cups,
Vodka Infused Crème Fraîche, Buttermilk Gelee,
Quail Egg Yolks, Green Apples with Sturgeon Sabayon
$70 per person

* Vegetarian V, Vegan GF, Gluten Free

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
The Signature Room at the 95th

Reception Selections

Carving Stations

*$150 Chef Fee Applies to each Attended Station

Roasted Tenderloin of Beef
Rosemary Rolls, Salted Ciabatta Rolls, Horseradish Sauce
$460 each ~ serves 20 guests

Roasted NY Strip Loin
Polenta Buns, Pretzel Rolls, Chimichurri Sauce
$168 each ~ serves 12 guests

Lightly Smoked Turkey Breast
Pretzel Rolls, Rosemary Rolls, Cranberry Chutney,
Dijon Mustard
$195 each ~ serves 30 guests

Grilled Rack of Lamb
Pita Breads, Veal-Cognac Reduction, Mint Pesto
$68 each ~ serves 4 guests

Roasted Prime Rib of Beef
Classic Egg Kneat Rolls, Salted Ciabatta Rolls,
Horseradish-Dill Sauce
$445 ~ serves 32 guests

' Vegetarian & Vegan & Gluten Free

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The Signature Room at the 95th

Reception Selections

PETITE PASTRY PLATTERS

$2.50 PER PIECE
MINIMUM ORDER OF 20 PIECES PER ITEM

Chocolate, Toasted Coconut Brownies

White Chocolate Raspberry Cheesecake

Seasonal Fresh Fruit Tarts

Granny Smith Apple Strudel

Classic Carrot Cake

Citrus Ricotta Parfait, Blueberries 🍊

Mango Mousse Cake with Strawberry Jam

Chocolate Caramel Banana Mousse Cake

Chocolate Dipped Strawberries 🍓
  (ADDITIONAL $1 PER PIECE)

Chocolate Trio Pot de Crème 🍰

Cranberry Blondies

French Macarons
  (ADDITIONAL $1 PER PIECE)

Oatmeal Raisin Cookies

Brown Butter Chocolate Chip Cookies

Raspberry Lemon Linzer Tart

Assortment of Cream Puffs


* VEGETARIAN ᴴ VEGAN ᵃ GLUTEN FREE

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/26
The Signature Room at the 95th

Reception Selections

DESSERT ACTION STATIONS

* $150 CHEF FEE APPLIES TO EACH ATTENDED STATION

Honey Apple Crisp
STEEL-CUT OATMEAL STREUSEL, VANILLA ICE CREAM
$12 PER PERSON

Ice Cream Candy Bar
VANILLA ICE CREAM,
KIT KATS, REESE'S PEANUT BUTTER CUPS, HEATH BARS,
OREO COOKIES, MARSHMALLOWS, NESTLE CRUNCH BARS,
SNICKERS, ALMOND JOY, CHOCOLATE AND SALTED CARAMEL SAUCES
$12 PER PERSON

Crêpes
(Please select two fillings)
WHIPPED RICOTTA CHEESE, VANILLA PASTRY CREAM,
WHIPPED NUTELLA, LEMON CURD, CINNAMON APPLES
(Please select two sauces)
CHOCOLATE SAUCE, SALTED CARAMEL SAUCE, FRUIT COMPOTE
$12 PER PERSON

Classic Flambe SF
(Please select one)
BANANAS FOSTER, VANILLA ICE CREAM
CHERRIES JUBILEE, CHOCOLATE ICE CREAM
MANGOS DIABLO, VANILLA ICE CREAM
PEACH LOUIS, PRALINE ICE CREAM
$12 PER PERSON

Fondue Display

Dark Chocolate Fondue and Milk Chocolate Fondue
(please select six accompaniments)
RICE CRISPY TREATS, CHOCOLATE MARBLE POUND CAKE, OREO COOKIES,
SALTED PRETZEL STICKS, CARAMEL NUT ROLLS, VANILLA MARSHMALLOWS,
GRAHAM CRACKERS, COCONUT MACAROONS, WHOOPIE PIES,
GRANNY SMITH APPLES, PINEAPPLE, STRAWBERRIES, TURKISH APRICOTS
$14 PER PERSON

Vegetarian * Vegan ** Gluten Free

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 2/12/20
Reception Selections

Classic Buffet Reception
$60 per person
Minimum 30 guests

Chef's Selection of Hot and Cold Hors d'Oeuvres (3 pieces per person)

Assortment of Antipasti
Mozzarella salad, gourmet olives

Pita Triangles and Dips (please select three)
Roasted red pepper hummus, Spicy black bean hummus, Garlic hummus, Spinach & Artichoke dip, leek and ricotta dip

Selection of Artisan Cheeses
Served with polenta bread and assortments of crackers, house made pickled grapes, house made preserves, dried fruit
Green Dirt Farm Dirt Lover, Beecher's 15 Month Flagship Cheddar, Point Reyes Tomme,
Bellwether Farms Carmody, Roelli Cheese Haus Red Rock Blue Cheddar

Assortment of Petite Gourmet Sandwiches
Chipotle turkey, seasonal vegetable and seafood

Trio of Pastas
Accompanied with garlic Parmesan crostini
Tagliatelle, artichokes, thyme, white wine sauce
Rigatoni, braised lamb, ricotta cheese, marinara sauce
Whole wheat Angel hair, kale, tomatoes, capers, black olives

Carving Station*
Lightly smoked turkey breast, pretzel rolls, rosemary rolls, cranberry chutney, Dijon mustard

Chef's Selection of Petite Pastries (4 pieces per person)

*$150 Chef fee applies to each attended station

* Vegetarian ** Vegan *** Gluten Free

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 2/14/20
Reception Selections

GOURMET BUFFET RECEPTION
$80 per person
Minimum 30 guests

Chef's Selection of Hot and Cold Hors d'Oeuvres (3 pieces per person)

Assortment of Antipasti
Mozzarella salad, gourmet olives

Pita Triangles and Dips (please select three)
- Roasted red pepper hummus, Spicy black bean hummus, garlic hummus, spinach & artichoke dip, leek and ricotta dip

Selection of Artisan Cheeses
- Served with polenta bread and assortments of crackers, house made pickled grapes, house made preserves, dried fruit
- Green Dirt Farm Dirt Lover, Beecher's 15 Month Flagship Cheddar, Point Reyes Tomo.
- Bellwether Farms Carmody, Roelli Cheese Haus Red Rock Blue Cheddar

Grilled Vegetables
- Balsamic glazed eggplant, portobello mushrooms, zucchini, scallions, peppers

Jamaican Jerk Chicken Skewer, peanut dipping sauce

Sesame Seared Beef Skewer, balsamic teriyaki

Polenta Action Station
- Wild mushrooms, truffle oil, grilled zucchini, peas, roasted peppers, spinach, kale, parmesan, gorgonzola, baked garlic

Carving Station
- Roasted NY strip loin, polenta buns, pretzel rolls, chimichurri sauce

Chef's Selection of Petite Pastries (4 pieces per person)

Gourmet Coffee Station, chocolate shavings, citrus zest, cinnamon sticks, chantilly cream

*$150 Chef Fee Applies to each attended station
' Vegetarian  "Vegan" "Gluten Free"

20% Gratuity and 11.75% Sales tax will be added. Menu options and pricing are subject to change. 2/14/20
The Signature Room at the 95th

Reception Selections

GOLD COAST BUFFET RECEPTION

$92 PER PERSON
MINIMUM 30 GUESTS

CHEF’S SELECTION OF HOT AND COLD HOR’OEUVRES (3 PIECES PER PERSON)

ASSORTMENT OF ANTIPASTI

MOZZARELLA SALAD, GOURMET OLIVES

PITA TRIANGLES AND DIPS (PLEASE SELECT THREE)

ROASTED RED PEPPER, SPICY BLACK BEAN HUMMUS, GARLIC HUMMUS, SPINACH & ARTICHOKE DIP, LEEK AND RICOTTA DIP

SELECTION OF ARTISAN CHEESES

SERVED WITH POLENTA BREAD AND ASSORTMENTS OF CRACKERS, HOUSE MADE PICKLED GRAPES, HOUSE MADE PRESERVES, DRIED FRUIT

GREEN DIRT FARM DIRT LOVER, BELLWETHER FARMS CARNODY, ROELLI CHEESE HAUS DUNBARTON BLUE,

BLEU MONT DAIRY BANDAGED CHEESE, CYPRESS GROVE HUMBOLT FOG, SWEET GRASS DAIRY THOMASVILLE TOMME

GRILLED VEGETABLES

BALSAMIC GLAZED EGGPLANT, PORTOBELLA MUSHROOMS, ZUCCHINI, SCALLIONS, PEPPERS

BABY LAMB CHOPS, CHIMICHURRI SAUCE

CEVICHE ACTION STATION*

LIME MARINATED SHRIMP, BASS, HALIBUT, TILAPIA SERVED WITH TOSTADAS, FRESH GUACAMOLE, SOUR CREAM,

QUESO FRESCO, HORSERADISH-DILL SAUCE, FRESH LIMES

CARVING STATION*

ROASTED TENDERLOIN OF BEEF, ROSEMARY ROLLS, SALTED CIABATTA ROLLS, HORSERADISH SAUCE

*$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

VEGETARIAN ☑️ VEGAN ☑️ GLUTEN FREE

20% Gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 2/14/20
The Signature Room at the 95th

Reception Selections

GOLD COAST BUFFET RECEPTION CONTINUED...

CLASSIC FLAMBÉ ACTION STATION*  
(PLEASE SELECT ONE)

BANANAS FOSTER, VANILLA ICE CREAM

CHERRIES JUBILEE, CHOCOLATE ICE CREAM

MANGOS DIABLO, VANILLA ICE CREAM

PEACH LOUIS, PRALINE ICE CREAM

CHEF'S SELECTION OF PETITE PASTRIES (4 PIECES PER PERSON)

GOURMET COFFEE STATION, CHOCOLATE SHAVINGS, CITRUS ZEST, CINNAMON STICKS, CHANTILLY CREAM

* $150 CHEF FEE APPLIES TO EACH ATTENDED STATION

* VEGETARIAN  V VEGAN  G GLUTEN FREE

20% Gratuity and 11.75% Sales Tax will be added. Menu options and pricing are subject to change. 2/12/20
The Signature Room at the 95th

Beverage Selections

SUPER PREMIUM BAR

LIQUORS: Grey Goose vodka, Bombay Sapphire gin, Glenlivet 12 Year scotch, Jameson Irish whiskey, Knob Creek bourbon, Bacardi rum, Taylor Fladgate 20 Year tawny port, Sambuca liqueur, Martell VSOP cognac, Armagnac de Montal

WINES: Hess wines: Chardonnay, Sauvignon Blanc, "Trez" Merlot blend, Cabernet Sauvignon *Brut, The Signature Room at the 95th, Lodi, California

BEERS: Signature Top View Brew, Miller Lite, Stella Artois, Crystal Lake Beach Blonde, Half Acre Beer Company Daisy Cutter, Lagunitas IPA assorted Pepsi soft drinks

Drink price per ounce: $7.25
Beer price per bottle: $9.00
Wine price per bottle: $60
1 Hour Package: $28.75
2 Hour Package: $39.25
3 Hour Package: $48.75
4 Hour Package: $58

PREMIUM BAR

LIQUORS: Ketel One vodka, Bombay gin, Johnnie Walker Red scotch, Crown Royal whisky, Maker's Mark bourbon, Cruzan rum, Captain Morgan spiced rum

WINES: Robert Mondavi Private Selection: Chardonnay, Sauvignon Blanc, Heritage Red Blend, Cabernet Sauvignon *Brut, The Signature Room at the 95th, Lodi, California

BEERS: Signature Top View Brew, Miller Lite, Stella Artois, Crystal Lake Beach Blonde, Half Acre Beer Company Daisy Cutter, Lagunitas IPA assorted Pepsi soft drinks

Drink price per ounce: $6.50
Beer price per bottle: $9.00
Wine price per bottle: $50
1 Hour Package: $25
2 Hour Package: $34
3 Hour Package: $42
4 Hour Package: $50

A service fee of $150 per bartender applies for all hosted and cash bars. If bar sales exceeds $800 per bartender, the service fee is waived. 20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 2/11/20
Beverage Selections

BEER & WINE PACKAGE

Selection of wines handpicked by our sommelier.
Selection of local beers, assorted Pepsi soft drinks

1 Hour Package: $22.50
2 Hour Package: $32.50
3 Hour Package: $41.50
4 Hour Package: $50.00

CASH BAR

Super premium bar selections: $15 per ticket
Premium bar selections: $13 per ticket
Non-alcoholic selections: $6 per ticket

Prices are inclusive of tax and gratuity.
An additional fee of $100 per cashier fee applies to all cash bars.

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Soft Drinks
$4.50 per drink

Iced Tea
$4.50 per drink

Bottled Mineral Water
Sparkling or still
$6 per drink

Signature Coffee Station
Regular and decaffeinated, selection of teas
$4 per person

Gourmet Coffee Station
Chocolate shavings, citrus zest, cinnamon sticks, Chantilly cream
$6 per person

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The Signature Room at the 95th

Beverage Selections

**Martini Bar**

Prices based on consumption starting at $14 per martini

Classic
French
Sidecar
Pomegranate Cosmo
Godiva Chocolate

**After Dinner Drinks**

Starting at $7.25 per ounce

Sambuca Romana
Kahlua
Grand Marnier
Frangelico
Amaretto di Saronno
Bailey's Irish Cream
B & B
Martell V.S.O.P.
Remy Martin V.S.O.P.
Hennessey X.O.
Taylor Fladgate 20 Year Tawny Port

Enhancements from our award-winning wine list and world-class aperitif and digestif selection are available. Prices will vary.

A service fee of $150 per bartender applies for all hosted and cash bars. If bar sales exceed $800 per bartender, the service fee is waived. 20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
# The Signature Room at the 95th

## Private Dining Wine List

<table>
<thead>
<tr>
<th>Bin</th>
<th>Champagne/ Sparkling Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>Brut, The Signature Room at the 95th, Lodi, California</td>
<td>54</td>
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<tr>
<td>12</td>
<td>Blanc de Blancs, Francis Ford Coppola Winery, “Sofia”, Monterey County, California</td>
<td>60</td>
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<tr>
<td>28</td>
<td>Demi-Sec, Moët &amp; Chandon, &quot;Nectar Imperial,&quot; Epernay, France</td>
<td>95</td>
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<tr>
<td>30</td>
<td>Brut, Veuve Clicquot, &quot;Yellow Label,&quot; Reims, France</td>
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*A portion of The Signature Room Sparkling Wine helps fund cancer treatment and awareness.*

<table>
<thead>
<tr>
<th>Bin</th>
<th>Rosé</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>52</td>
<td>Rosé, Conundrum, Paso Robles, California, 2018</td>
<td>56</td>
</tr>
<tr>
<td>16</td>
<td>Sparkling Rosé, Chandon, Napa County, California</td>
<td>62</td>
</tr>
<tr>
<td>26</td>
<td>Sparkling Rosé, Moët &amp; Chandon, “Imperial”, Epernay, France</td>
<td>90</td>
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<table>
<thead>
<tr>
<th>Bin</th>
<th>Chardonnay</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chardonnay, J. Lohr, Cypress, California</td>
<td>45</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Robert Mondavi Private Selection, California</td>
<td>50</td>
<td></td>
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<tr>
<td>112</td>
<td>Chardonnay, The Hess Collection, Napa Valley, California, 2017</td>
<td>60</td>
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<tr>
<td>124</td>
<td>Chardonnay, Jordan, Russian River Valley, California, 2016</td>
<td>80</td>
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<tr>
<td>130</td>
<td>Chardonnay, Cakebread Cellars, Napa Valley, California, 2018</td>
<td>85</td>
</tr>
</tbody>
</table>

20% gratuity and 11.75% sales tax will be added. Menu options and pricing are subject to change. 1/14/20
The Signature Room at the 95th

Private Dining Wine List

<table>
<thead>
<tr>
<th>Bin</th>
<th>Sauvignon Blanc, Robert Mondavi Private Selection, California</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Sauvignon Blanc, Joel Gott, California, 2018</td>
<td>58</td>
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<tr>
<td>212</td>
<td>Sauvignon Blanc, Cakebread, Napa Valley, California 2018</td>
<td>80</td>
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<table>
<thead>
<tr>
<th>Bin</th>
<th>Pinot Grigio/ Pinot Gris, Brassfield Winery, High Valley, California, 2017</th>
<th>Price</th>
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<tbody>
<tr>
<td>300</td>
<td>Pinot Gris, Ferrari Carano, Sonoma County, California, 2018</td>
<td>58</td>
</tr>
<tr>
<td>304</td>
<td>Pinot Grigio, Swanson, Napa Valley, California, 2018</td>
<td>70</td>
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<table>
<thead>
<tr>
<th>Bin</th>
<th>Notable Whites/ Blends/ Riesling, Riesling, Good Harbor, Leelanau Peninsula, Michigan, 2018</th>
<th>Price</th>
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<tbody>
<tr>
<td></td>
<td>Chenin Blanc-Viognier, Pine Ridge, Napa Valley, California, 2018</td>
<td>54</td>
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<tr>
<td>520</td>
<td></td>
<td>65</td>
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<table>
<thead>
<tr>
<th>Bin</th>
<th>Pinot Noir, Meiomi, Sonoma, California, 2017</th>
<th>Price</th>
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<tbody>
<tr>
<td></td>
<td>Pinot Noir, Vanduzer, Willamette Valley, Oregon, 2015</td>
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<tr>
<td>606</td>
<td>Pinot Noir, Lemelson Vineyards, “Thea’s Selection,” Willamette Valley, Oregon, 2016</td>
<td>80</td>
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</tbody>
</table>

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<table>
<thead>
<tr>
<th>Bin</th>
<th>MERLOT</th>
<th>Price</th>
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<tbody>
<tr>
<td></td>
<td><strong>MERLOT, J. LOHR, CYPRESS, CALIFORNIA</strong></td>
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<tr>
<td>708</td>
<td><strong>MERLOT, DECOY, SONOMA COUNTY, CALIFORNIA, 2016</strong></td>
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<tr>
<td>712</td>
<td><strong>MERLOT, CAKEBREAD, NAPA VALLEY, CALIFORNIA, 2015</strong></td>
<td>115</td>
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</table>

<table>
<thead>
<tr>
<th>Bin</th>
<th>CABERNET SAUVIGNON</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>CABERNET SAUVIGNON, J. LOHR, CYPRESS, CALIFORNIA</strong></td>
<td>45</td>
</tr>
<tr>
<td></td>
<td><strong>CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA</strong></td>
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<tr>
<td></td>
<td><strong>CABERNET SAUVIGNON, HESS, ALLOMI VINEYARD, NAPA VALLEY, CALIFORNIA, 2016</strong></td>
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<tr>
<td>812</td>
<td><strong>CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, CALIFORNIA, 2017</strong></td>
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<tr>
<td>828</td>
<td><strong>CABERNET SAUVIGNON, MOUNT VEEDER, NAPA VALLEY, CALIFORNIA, 2016</strong></td>
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<tr>
<td>818</td>
<td><strong>CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, CALIFORNIA, 2016</strong></td>
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</table>

<table>
<thead>
<tr>
<th>Bin</th>
<th>NOTABLE REDS/ BLENDS</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td></td>
<td><strong>HERITAGE RED BLEND, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA</strong></td>
<td>50</td>
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<tr>
<td>1004</td>
<td><strong>MERLOT-SYRAH, HESS SELECT, “TREO”, NAPA VALLEY, CALIFORNIA, 2016</strong></td>
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<tr>
<td>1018</td>
<td><strong>MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2014</strong></td>
<td>64</td>
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<tr>
<td>906</td>
<td><strong>ZINFANDEL, FROG'S LEAP, NAPA VALLEY, CALIFORNIA, 2017</strong></td>
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<tr>
<td>1036</td>
<td><strong>ZINFANDEL-CABERNET SAUVIGNON-PETITE SIRAH-SYRAH, THE PRISONER, NAPA VALLEY, CALIFORNIA, 2018</strong></td>
<td>95</td>
</tr>
</tbody>
</table>

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