THE SIGNATURE ROOM AT THE 95TH
WEDDING PACKAGE MENU GUIDELINES

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

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.

For groups utilizing the Wedding Package:
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. The price for place cards is included in the Wedding Package.

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.

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

Please ask your sales manager for pricing and menu options for children and young adults.

Bar and Chef Fees
A bartender is included in the Wedding Package for a maximum of 5 hours.

Tableside wine service during dinner is included in the Wedding Package.

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?**
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 menus. There is a fee of $75 plus sales tax (11.75%) and service charge (20%) for each additional guest. Tastings are scheduled Monday through Thursday at 5pm in our main dining room, must be arranged 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?**
Yes. A bartender is included in the Wedding Package.

**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.

**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 non-transferable deposit. The deposit required is based on 30% of your food and beverage minimum.

**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.

2/12/2020
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.

Is there a coat check available for my guests?
There is a complimentary hosted coatroom service for groups utilizing the Wedding Package.

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

What type of set-up is provided by The Signature Room?
We provide our standard tables, chairs, house linen, votive candles, china, flatware and glassware. Flowers, dance floor, microphone, table numbers, charger plates, personalized menus and place cards are also included in the Wedding Package. Please inquire about specific pricing with the sales manager for additional audiovisual needs.

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 as well as specialty chairs and linens. Additional charges will apply for these items.

What time can I host my event?
Evening wedding receptions can begin daily any time after 6pm.

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 evening functions, shorts and sandals are not permitted.

How much is sales tax and service charge?
Sales tax is 11.75% and service charge is 20%.
The Signature Room at the 95th

Wedding Package

Your guests will be greeted by breathtaking views of the city, professional event staff and award-winning cuisine.

Your Wedding Package Includes:

Passed hors d’oeuvres (3 per person)

Gourmet five-course dinner

Champagne toast

Four hour hosted bar with bartender(s)

Signature selection of wines with dinner

Wedding cake created by Alliance Bakery ~or~ plated dessert

Freshly brewed coffee and assorted teas

Custom dance floor

Microphone

White and Black linen, votive candles, bud vases with seasonal fresh flowers

Signature room charger plates

Customized Menu Cards

Place Cards

Framed table numbers

Complimentary tasting for 2 guests

Kids Menu options and pricing available upon request

*Vegetarian * Vegan * Gluten Free

Pricing does not include 20% gratuity and 11.73% sales tax. Menu options and pricing are subject to change 1/14/20
THE SIGNATURE ROOM AT THE 95TH
WEDDING PACKAGE

HORS D'OEUVRES

COLD

GRILLED SHRIMP | GUACAMOLE AND CRISPY TORTILLA CHIPS GF
CHILLED GAZPACHO SHOOTER (MAY-SEPTEMBER) V, VE, GF
WHITE BEAN FLAN | TOMATO MARMALADE V, VE, GF
TOMATO, MOZZARELLA & BASIL PESTO BRUSCHETTA *
FOIE GRAS TORCHON | SOURDOUGH CROSTINI | RHUBARB CHUTNEY
ROASTED PEAR AND PROSCIUTTO | BALSAMIC REDUCTION |
BLUE CHEESE AIOLI GF
SAMBUCA GLAZED FIGS | TOASTED PINE NUTS V, VE, GF
TRUFFLE CHICKEN SALAD | PHYLLO CUP
CAVIAR | POTATO BLINI | CITRUS CRÈME FRAICHE
ROASTED BEETS | PLANTAIN CHIP | TOMATILLO SALSA V, VE, GF
SMOKED SALMON BLT | TOASTED RYE CRISP
SPICY BLACK BEAN HUMMUS | PLANTAIN CHIP V, VE, GF
MARINATED TOFU | PINEAPPLE RELISH V, VE, GF
CORN AND BASIL POLENTA V, VE, 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 *
MINI CRAB CAKE | SMOKED PAPRIKA AIOLI
WARM BRIE CHEESE | DRIED FRUIT | PHYLLO CUP | CARAMEL SAUCE
STUFFED JALAPEÑO PEPPER | BACON | CHEDDAR CHEESE
NEW YORK STRIP | CROSTINI | HORSE RADISH SAUCE
SPANAKOPITA | SPINACH | FETA CHEESE *
CRISPY CUBAN ROLL | MUSTARD SAUCE
APPLE AND BRIE CHEESE ROULADE *
PULLED PORK SLIDERS | JALAPEÑO CHEDDAR BISCUIT
(MINIMUM ORDER OF 50 PIECES)
CRISPY PORK BELLY | TOAST POINT | APPLE JAM
(MINIMUM ORDER OF 50 PIECES)

* VEGETARIAN  VE VEGAN  GF GLUTEN FREE
Pricing does not include 20% Gratuity and 11.75% Sales tax. Menu options and pricing are subject to change 2/12/20
**The Signature Room at the 95th**

**Wedding Package**

French Onion, brioche, Swiss and Parmesan Cheeses

Italian Minestrone, focaccia bread, Italian parsley spread \( ^* \)

**First Course** *(Please select one)*

Signature Room Lobster Bisque, Seafood Mousseline
Add $3.00 per person

Cream of Asparagus, goat cheese croutons, chives *(March-July) \( ^* \)

Roasted Squash, candied pumpkin seeds *(September-March) \( ^* \, GF \)

Sweet Corn, roasted corn, chili oil *(August-September) \( ^* \, GF \)

**Second Course** *(Please select one)*

Green City Market Salad, seasonal greens, Champagne vinaigrette \( ^* \, YE \, GF \)

Caesar Salad, romaine hearts, brioche crouton, Parmigiano-Reggiano, Caesar dressing

Frisée Salad, hazelnut crusted brie cheese, roasted grapes, chopped hazelnuts, port vinaigrette \( ^* \)

Belgian Endive Salad, citrus fruit, gorgonzola cheese, walnuts, blood orange vinaigrette *(January-March) \( ^* \, GF \)

Chilled Asparagus Salad, crispy pancetta, pickled red onions, blue cheese, herb buttermilk dressing *(March-July) \( GF \)

Marinated Fresh Mozzarella, roasted peppers, tomatoes, arugula pesto *(August-October) \( ^* \, GF \)

**Intermezzo** *(Please select one)*

Lemon, Passionfruit or Apricot Sorbet

\( ^* \) Vegetarian \( ^* \) Vegan \( GF \) Gluten Free

Pricing does not include 20% gratuity and 11.75% sales tax. Menu options and pricing are subject to change 2/27/20
The Signature Room at the 95th

Wedding Package

Seared Salmon
CAULIFLOWER-SAFFRON PURÉE, FARRO, ROASTED VEGETABLES, SAFFRON BEURRE BLANC
Premium: $140  Super Premium: $147

Seasonal Selection of Fish
ISRAELI COUSCOUS, BRAISED TOMATOES, ROASTED RED PEPPER COULIS
Premium: $144  Super Premium: $151

Herb Roasted Chicken
PARMESAN WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE
Premium: $135  Super Premium: $142

Goat Cheese Stuffed Chicken Breast
ROASTED POTATOES, GRILLED SQUASH, FENNEL AND ROASTED PEPPER SAUCE
Premium: $138  Super Premium: $145

Grilled New York Strip Steak
YUKON GOLD AND SWEET POTATO MASH, GLAZED CARROTS, DIJON REDUCTION
Premium: $147  Super Premium: $154

Grilled Filet of Beef
CELERY ROOT AND POTATO MASH, WILTED GREENS, RED WINE REDUCTION
Premium: $153  Super Premium: $160

Wild Mushroom Linguine
BLACK TRUFFLE VINAIGRETTE
Premium: $135  Super Premium: $142

Cornmeal Crusted Tofu Medallions
GRILLED ASPARAGUS, PORTABELLA MUSHROOMS, BRAISED SMALLOTS, FRESNO CHILI SAUCE
Premium: $135  Super Premium: $142

* Vegetarian  ** Vegan  *** Gluten Free

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The Signature Room at the 95th

Wedding Package

Petite Filet of Beef and Roasted Lobster Tail
Whipped Potatoes, Wilted Greens, Citrus Butter Sauce, Natural Sauce
Premium: $182  Super Premium: $189

Petite Filet of Beef and Sautéed Chicken Breast
Roasted Red Potatoes, Baby Spinach, Red Wine Sauce
Premium: $158  Super Premium: $165

Main Course Combinations

Petite Filet of Beef and Seared Salmon
Toasted Farro, Roasted Cauliflower, Natural Jus, Saffron Butter Sauce
Premium: $161  Super Premium: $168

Petite Filet of Beef and Shrimp & Lobster Claw
Herb Whipped Potatoes, Grilled Zucchini, Basil Vinaigrette
Premium: $168  Super Premium: $176

*Vegetarian  **Vegan  ***Gluten Free

Pricing does not include 20% gratuity and 11.75% sales tax. Menu options and pricing are subject to change 1/19/20
THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE

WEDDING CAKE

The Signature Room is proud to partner with Alliance Bakery to provide you with your dream wedding cake. You may select up to 2 cake flavors. 3 or more cake flavors must be served buffet-style to your guests.

The options for the cake included in the wedding package:

<table>
<thead>
<tr>
<th>Cake</th>
<th>Filling</th>
<th>Frosting</th>
<th>Design</th>
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</thead>
<tbody>
<tr>
<td>Vanilla</td>
<td>Vanilla Bean Pastry Cream</td>
<td>Italian Meringue Buttercream</td>
<td>Classic Scroll</td>
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<tr>
<td>Chocolate</td>
<td>Strawberry Preserves</td>
<td>Chocolate Meringue Buttercream</td>
<td>Swiss Dots</td>
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<td>Lemon</td>
<td>Raspberry Preserves</td>
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<td>Single Dots</td>
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<td>Red Velvet</td>
<td>Lemon Curd</td>
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<td>Fondant Polka Dots</td>
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<td>Almond</td>
<td>Chocolate Fudge</td>
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<td>Fabric Ribbon</td>
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<td>Hazelnut</td>
<td>Banana Custard</td>
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<td>(provided by client)</td>
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<tr>
<td>Carrot</td>
<td>Italian Meringue Buttercream</td>
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<td>Small Gumpaste Flowers</td>
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<td>Banana</td>
<td>Chocolate Meringue Buttercream</td>
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<td>Raspberry Buttercream</td>
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<td>Strawberry Buttercream</td>
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<td>Mocha Buttercream</td>
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<td>Coconut Pastry Cream</td>
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<td>Peanut Butter Buttercream</td>
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<td>Salted Caramel Buttercream</td>
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<td>Cream Cheese</td>
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Alliance Bakery will provide the following fillings and frostings for an additional cost. Specialty decoration is priced separately.

- Bittersweet Chocolate Mousse
- Chocolate Ganache
- Coconut Mousse
- Fresh Blueberry Confit
- Fresh berries & Pastry Cream
- Hazelnut Pastry Cream
- Pistachio Pastry Cream
- Raspberry Rose Buttercream
- White Chocolate Mousse

Alliance Bakery
CHICAGO

* Vegetarian ** Vegan *** Gluten Free

Pricing does not include 20% gratuity and 11.75% sales tax. Menu options and pricing are subject to change 1/14/20
Super Premium Bar

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
Hess wines: Chardonnay, Sauvignon Blanc, “Treo” Merlot Blend and Cabernet Sauvignon
*Brut, The Signature Room at the 95th, Lodi, California
Signature Top View Brew, Miller Lite, Stella Artois, Crystal Lake Beach Blonde,
Half Acre Beer Company Daisy Cutter, Lagunitas IPA
Assorted Pepsi soft drinks

Premium Bar

Ketel One vodka, Bombay gin, Johnnie Walker Red scotch, Crown Royal whisky,
Maker’s Mark bourbon, Cruzan rum, Captain Morgan spiced rum
Robert Mondavi Private Selection: Chardonnay, Sauvignon Blanc, Heritage Red Blend, Cabernet Sauvignon
*Brut, The Signature Room at the 95th, Lodi, California
Signature Top View Brew, Miller Lite, Stella Artois, Crystal Lake Beach Blonde,
Half Acre Beer Company Daisy Cutter, Lagunitas IPA
Assorted Pepsi soft drinks

Vegetarian * Vegan ** Gluten Free

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