

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 LUNCHEAS AND DINNERS.

ALL LUNCH AND DINNER PRICES INCLUDE FRESHLY BAKED BREAD AND BUTTER, COFFEE AND ASSORTED HOT TEAS.

FOR DINNER GROUPS SMALLER THAN 30 GUESTS:

THE EPICURE AND GOURMET MENUS APPLY ONLY FOR GROUPS OF 30 GUESTS OR LESS.

FOR DINNER 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.

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

20% GRATUITY AND 11.75% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE.

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 TO 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 AT 875 NORTH MICHIGAN AVENUE. 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 875 NORTH MICHIGAN AVENUE THROUGH THE REVOLVING DOORS ON DELAWARE PLACE; ONCE YOU ENTER THE BUILDING GO PAST THE NORTH FACE STORE AND HANIG'S FOOTWEAR, TAKE A LEFT AND YOU WILL 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.

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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.

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The Signature Room at the 95th

Plated Brunch Selections



PLATED BRUNCH

\$35 PER PERSON

AVAILABLE MONDAY-FRIDAY

GROUPS OF 25 GUESTS OR LESS MAY SELECT MAIN COURSE TABLESIDE, ONE FIRST COURSE AND ONE DESSERT COURSE ITEM WILL NEED TO BE SELECTED IN ADVANCE.

GROUPS LARGER THAN 25 GUESTS PLEASE PRE-SELECT ONE FIRST COURSE AND ONE DESSERT COURSE ITEM FOR THE GROUP AS A WHOLE.

GUEST'S MAIN COURSE SELECTIONS ARE DUE TO THE SALES MANAGER AT LEAST 5 BUSINESS DAYS IN ADVANCE.

FIRST COURSE

TROPICAL YOGURT PARFAIT, GRANOLA, FRESH FRUIT

HAZELNUT CRUSTED BRIE & ARUGULA SALAD, SPINACH, POACHED PEAR, FIGS, HONEY DRIZZLE, BALSAMIC REDUCTION

MAIN COURSE

CINNAMON ROLL PANCAKES, CREAM CHEESE DRIZZLE, POWDERED SUGAR, MAPLE SYRUP,

CHOICE OF BACON OR TURKEY SAUSAGE

AVOCADO TOAST, POACHED EGGS, SOURDOUGH BREAD, ARUGULA PETITE SALAD, LEMON VINAIGRETTE

EGGS BENEDICT, POACHED EGGS, TASSO HAM, SAUTÉED SPINACH, ENGLISH MUFFIN,

SMOKED PAPRIKA HOLLANDAISE SAUCE, CHIVES

HALF ROASTED CHICKEN, AMISH CHICKEN, GRITS, MARKET CARROTS, PEARL ONIONS,

ROASTED SQUASH & ZUCCHINI, NATURAL JUS

ROASTED SALMON FILLET, HOMINY GRITS, TOMATO & OKRA CONCASSE (ADD \$5 PER PERSON)

DESSERT COURSE

CHEF'S SELECTION OF SEASONAL SORBET ^{V, GF}

WHITE & DARK CHOCOLATE MOUSSE CAKE, PASSION FRUIT PUREE, RASPBERRY SAUCE

FRESHLY BREWED COFFEE AND ASSORTED TEAS

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Lunch Buffet Selections



PRIVATE LUNCH BUFFET (FOR GROUPS OF 25 OR MORE)

\$35.00 PER PERSON

\$20 PER CHILD (AGES 4-12) CHILDREN AGES 3 OR YOUNGER: COMPLIMENTARY

*\$150 CHEF FEE APPLIES TO EACH ATTENDED STATION

SEASONAL GREEN SALAD (CHOICE OF TWO DRESSINGS)

ITALIAN VINAIGRETTE

CHAMPAGNE VINAIGRETTE

CREAMY RANCH

BALSAMIC VINAIGRETTE

GOURMET SALADS (CHOICE OF THREE)

GRILLED VEGETABLES, AGED BALSAMIC VINEGAR

ROASTED BEETS, BLUE CHEESE VINAIGRETTE

POTATO SALAD WITH BACON (VEGETARIAN AVAILABLE)

ARTICHOKE & MUSHROOMS, ITALIAN VINAIGRETTE

MEDITERRANEAN ORZO PASTA, FETA CHEESE

SOUP (CHOICE OF ONE)

TOMATO BASIL

ROASTED SQUASH (SEPTEMBER-MARCH)

SWEET CORN (JUNE-SEPTEMBER)

CHICKEN, WHITE BEAN & KALE

POULTRY & PORK (CHOICE OF ONE)

ROASTED PORK LOIN, MUSHROOM RAGU

ROASTED CHICKEN, CHICKEN JUS

SLICED TURKEY BREAST, NATURAL JUS

FISH (CHOICE OF ONE)

BAKED WHITEFISH, ALMOND BROWN BUTTER

TILAPIA, LEMON CAPER SAUCE

BAKED PERCH, CITRUS BUTTER SAUCE

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Lunch Buffet Selections



CARVING STATION* (CHOICE OF ONE & CHOICE OF CHEF ATTENDED OR PRE-SLICED)

FLANK STEAK, CHIMICHURRI SAUCE (ADD \$3 PER PERSON)

ROASTED TURKEY BREAST, CRANBERRY CHUTNEY

HONEY GLAZED HAM, STONE GROUND MUSTARD

PASTA, POTATO OR RICE (CHOICE OF ONE)

RIGATA PASTA, PEAS, ROASTED GARLIC CREAM SAUCE

PARMESAN WHIPPED POTATOES

HERB ROASTED FINGERLING POTATOES

SAFFRON RICE PILAF

SELECTION OF SEASONAL VEGETABLE

MINI SWEETS (CHOICE OF THREE)

WHITE & DARK CHOCOLATE MOUSSE CAKE, CHOCOLATE GANACHE

CLASSIC CARROT CAKE, CREAM CHEESE FROSTING

VANILLA CHEESECAKE, WHIPPED CREAM

FUDGE WALNUT BROWNIES

SEASONAL FRUIT COBBLER, HAZELNUT STREUSEL

FRESHLY BREWED COFFEE AND ASSORTED TEAS

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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, "TREC" 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.

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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

A SERVICE FEE OF \$130 PER BARTENDER APPLIES FOR ALL HOSTED AND CASH BARS. IF BAR SALES EXCEEDS \$800 PER BARTENDER, THE SERVICE FEE IS WAIVED.

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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.

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Private Dining Wine List



BIN	CHAMPAGNE/ SPARKLING WINE	PRICE
10	BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA	54
12	BLANC DE BLANCS, FRANCIS FORD COPPOLA WINERY, "SOFIA", MONTEREY COUNTY, CALIFORNIA	60
28	DEMI-SEC, MOËT & CHANDON, "NECTAR IMPERIAL," EPERNAY, FRANCE	95
30	BRUT, VEUVE CLICQUOT, "YELLOW LABEL," REIMS, FRANCE	125

*A PORTION OF THE SIGNATURE ROOM SPARKLING WINE HELPS FUND CANCER TREATMENT AND AWARENESS.

BIN	ROSÉ	PRICE
52	ROSÉ, CONUNDRUM, PASO ROBLES, CALIFORNIA, 2018	56
16	SPARKLING ROSÉ, CHANDON, NAPA COUNTY, CALIFORNIA	62
26	SPARKLING ROSÉ, MOËT & CHANDON, "IMPERIAL", EPERNAY, FRANCE	90

BIN	CHARDONNAY	PRICE
	CHARDONNAY, J. LOHR, CYPRESS, CALIFORNIA	45
	CHARDONNAY, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
112	CHARDONNAY, THE HESS COLLECTION, NAPA VALLEY, CALIFORNIA, 2017	60
124	CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA, 2016	80
130	CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA, 2018	85

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BIN	SAUVIGNON BLANC	PRICE
	SAUVIGNON BLANC, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
	SAUVIGNON BLANC, JOEL GOTT, CALIFORNIA, 2018	58
212	SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY, CALIFORNIA 2018	80

BIN	PINOT GRIGIO/ PINOT GRIS	PRICE
300	PINOT GRIS, BRASSFIELD WINERY, HIGH VALLEY, CALIFORNIA, 2017	45
304	PINOT GRIGIO, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA, 2018	58
310	PINOT GRIGIO, SWANSON, NAPA VALLEY, CALIFORNIA, 2018	70

BIN	NOTABLE WHITES/ BLENDS/ RIESLING	PRICE
	RIESLING, GOOD HARBOR, LEELANAU PENINSULA, MICHIGAN, 2018	54
516	CHENIN BLANC-VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA, 2018	56
520	SAUVIGNON BLANC-CHARDONNAY-VIOGNIER, MURRIETA'S WELL, "THE WHIP", LIVERMORE VALLEY, CALIFORNIA, 2017	65

BIN	PINOT NOIR	PRICE
	PINOT NOIR, MEIOMI, SONOMA, CALIFORNIA, 2017	58
606	PINOT NOIR, VANDUZER, WILLAMETTE VALLEY, OREGON, 2015	62
616	PINOT NOIR, LEMELSON VINEYARDS, "THEA'S SELECTION," WILLAMETTE VALLEY, OREGON, 2016	80

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BIN	MERLOT	PRICE
	MERLOT, J. LOHR, CYPRESS, CALIFORNIA	45
708	MERLOT, DECOY, SONOMA COUNTY, CALIFORNIA, 2016	65
712	MERLOT, CAKEBREAD, NAPA VALLEY, CALIFORNIA, 2015	115

BIN	CABERNET SAUVIGNON	PRICE
	CABERNET SAUVIGNON, J. LOHR, CYPRESS, CALIFORNIA	45
	CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
	CABERNET SAUVIGNON, HESS, ALLOMI VINEYARD, NAPA VALLEY, CALIFORNIA, 2016	60
812	CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, CALIFORNIA, 2017	65
828	CABERNET SAUVIGNON, MOUNT VEEDER, NAPA VALLEY, CALIFORNIA, 2016	70
818	CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, CALIFORNIA, 2016	95

BIN	NOTABLE REDS/ BLENDS	PRICE
	HERITAGE RED BLEND, ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA	50
1004	MERLOT-SYRAH, HESS SELECT, "TREC", NAPA VALLEY, CALIFORNIA, 2016	56
1018	MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2014	64
906	ZINFANDEL, FROG'S LEAP, NAPA VALLEY, CALIFORNIA, 2017	80
1036	ZINFANDEL-CABERNET SAUVIGNON-PETITE SIRAH-SYRAH, THE PRISONER, NAPA VALLEY, CALIFORNIA, 2018	95

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