

THE SIGNATURE ROOM AT THE 95TH

PRIVATE DINING MENU GUIDELINES

MENUS

A THREE COURSE MENU MINIMUM APPLIES TO ALL PLATED LUNCHEES AND DINNERS.

ALL LUNCH AND 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 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 THREE 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.

BAR/CHEF FEES

A BARTENDER IS REQUIRED FOR GROUPS MORE THAN 30 GUESTS. A FEE OF \$130 IS APPLIED FOR EACH BARTENDER.

THE 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 OPENED BOTTLE. TABLESIDE WINE SERVICE WITH DINNER IS DOES NOT COUNT TOWARDS BAR SALES. TABLESIDE BEVERAGE SERVICE IS AVAILABLE FOR AN ADDITIONAL FEE.

A FEE OF \$100 IS CHARGED FOR EACH CHEF PREPARING FOOD AT A FOOD STATION.

PLEASE NOTE ALL 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 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 THE EVENT IS CONFIRMED AND THE DEPOSIT RECEIVED. TASTINGS ARE COMPLIMENTARY FOR TWO GUESTS UTILIZING THE WEDDING PACKAGE OR HOSTING A DINNER FOR 100 GUESTS OR MORE. TASTINGS ARE SCHEDULED MONDAY THROUGH THURSDAY AT 5:00 PM IN OUR MAIN DINING ROOM, MUST BE ARRANGED AT LEAST 3 WEEKS IN ADVANCE WITH YOUR SALES MANAGER AND ARE SUBJECT TO CHEF APPROVAL.

DO I NEED TO HAVE A BARTENDER IN MY ROOM?

WE REQUIRE A BARTENDER FOR GROUPS OF 30 OR MORE. IF YOU DO NOT WISH TO HAVE A BARTENDER BUT HAVE MORE THAN 30 PEOPLE, ONLY TABLESIDE WINE SERVICE IS AVAILABLE WITH DINNER.

CAN WE HAVE A CASH BAR?

YES. A \$100.00 CASHIER FEE AND \$130.00 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 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. YOU CAN ARRANGE TO PAY FOR YOUR GUESTS' PARKING BY CONTACTING STANDARD 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 HANIG'S FOOTWEAR, TAKE A LEFT AND YOU'LL SEE OUR ELEVATOR BANK. IF PARKING IN THE BUILDING, TAKE THE ELEVATOR FROM THE PARKING GARAGE TO THE MAIN LOBBY. ONCE IN THE LOBBY GO NORTH AND AT THE END OF THE HALLWAY TURN RIGHT, YOU'LL THEN BE IN THE DELAWARE PLACE LOBBY AND WILL FIND OUR ELEVATOR BANK STRAIGHT AHEAD.

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.

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, BLACK OR WHITE 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 11:00 AM AND 2:30 PM, MONDAY THROUGH SATURDAY. SUNDAY BRUNCH CAN TAKE PLACE ANYTIME BETWEEN 10:00AM AND 2:30PM. COCKTAIL RECEPTIONS AND DINNERS CAN BEGIN DAILY ANY TIME AFTER 5:30PM.

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 \$500.00, WHICHEVER IS THE GREATER AMOUNT.

HOW MUCH IS TAX AND GRATUITY?

TAX IS 10.5% AND GRATUITY IS 20%. IF YOUR ORGANIZATION HAS A STATE OF ILLINOIS TAX EXEMPT LETTER YOU MAY SUBMIT IT FOR YOUR EXEMPTION.

The Signature Room at the 95th

Dinner 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) ^{V,VE,GF}

WHITE BEAN FLAN, TOMATO MARMALADE ^{V,VE,GF}

SEASONAL MINI BRUSCHETTA ^V

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}

HAMACHI TUNA TARTARE, GINGER, MICRO GREENS ^{GF}

TRUFFLE CHICKEN SALAD, PHYLLO CUP

CAVIAR, POTATO BLINI, CITRUS CRÈME FRAÎCHE

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

HOT

BACON WRAPPED SCALLOPS ^{GF}

PULLED PORK SLIDERS, JALAPEÑO CHEDDAR BISCUIT

DUCK SPRING ROLL, SWEET AND SOUR MUSTARD

CRISPY PORK BELLY, TOAST POINT, APPLE JAM

SEARED BABY LAMB CHOP, GUAJILLO CHILE DIPPING SAUCE ^{GF}

LOADED BAKED POTATO CROQUETTE, TRUFFLE AIOLI

SEASONAL VEGETABLE ARANCINI, SAN MARZANO TOMATO SAUCE ^V

MINI CRAB CAKE, SMOKED PAPRIKA AIOLI

WARM BRIE CHEESE, DRIED FRUIT, PHYLLO CUP, CARAMEL SAUCE ^V

STUFFED JALEPEÑO PEPPER, BACON, CHEDDAR CHEESE

NEW YORK STRIP, PUFF PASTRY, HORSE RADISH SAUCE

SPANAKOPITA, SPINACH, FETA CHEESE ^V

CRISPY CUBAN ROLL, MUSTARD SAUCE

APPLE AND BRIE CHEESE ROULADE ^V

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

20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 1715

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Dinner Selections



FRENCH ONION, BRIOCHE, SWISS AND PARMESAN CHEESES

ITALIAN MINISTRONE, FOCACCIA BREAD, ITALIAN PARSLEY SPREAD ^V

SOUP

SIGNATURE ROOM LOBSTER BISQUE, FENNEL RELISH, LOBSTER-SHERRY GELÉE ^{GF}

ADD \$3.00 PER PERSON

CREAM OF ASPARAGUS, GOAT CHEESE CROUTONS, CHIVES (MARCH-JULY) ^V

ROASTED SQUASH, CANDIED PUMPKIN SEEDS (SEPTEMBER-MARCH) ^{V, GF}

SWEET CORN, GRILLED MUSHROOMS (AUGUST-SEPTEMBER) ^{V, GF}

OR

GREEN CITY MARKET SALAD, SEASONAL GREENS, SHERRY VINAIGRETTE ^{V, VE, GF}

CAESAR SALAD, ROMAINE HEARTS, BRIOCHE CROUTON, PARMIGIANO-REGGIANO, CAESAR DRESSING

FRISÉE SALAD, HAZELNUT CRUSTED BRIE CHEESE, ROASTED GRAPES, PORT VINAIGRETTE ^V

GRILLED ZUCCHINI SALAD, SQUASH, MILLET, PORCINI MUSHROOM COULIS ^{V, VE}

BELGIAN ENDIVE SALAD, CITRUS FRUIT, GORGONZOLA CHEESE, WALNUTS, BLOOD ORANGE VINAIGRETTE
(JANUARY-MARCH) ^{V, VE, 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) ^{V, GF}

SALAD

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SEAFOOD

SEARED SALMON

CAULIFLOWER-SAFFRON PURÉE, FARRO, ROASTED VEGETABLES, SAFFRON BEURRE BLANC \$70

SEARED SEA SCALLOPS

JASMINE RICE, STIR FRIED SHIITAKE MUSHROOMS, BOK CHOY, SCALLIONS, EDAMAME,
SRIRACHA BUTTER SAUCE \$75

PAN SEARED HALIBUT

ISRAELI COUSCOUS, BRAISED TOMATOES, ROASTED RED PEPPER COULIS (APRIL-SEPTEMBER) \$74

MAIN COURSE

GRILLED COD ^{GF}

BUTTERNUT SQUASH PURÉE, WILD MUSHROOMS, SAGE BROWN BUTTER SAUCE (OCTOBER-MARCH) \$77

CHICKEN

GOAT CHEESE STUFFED CHICKEN BREAST ^{GF}

ROASTED POTATOES, GRILLED SQUASH, FENNEL AND ROASTED PEPPER SAUCE \$67

HERB ROASTED CHICKEN ^{GF}

PARMESAN WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE \$64

CHICKEN PICCATA ^{GF}

WILD RICE, BROCCOLI RAAB, LEMON CAPER SAUCE \$65

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SPECIALTIES

GRILLED FILET OF BEEF ^{GF}

CELERY ROOT AND POTATO MASH, WILTED GREENS, RED WINE REDUCTION \$84

GRILLED NEW YORK STRIP STEAK ^{GF}

YUKON GOLD AND SWEET POTATO GRATIN, GLAZED CARROTS, DIJON REDUCTION \$75

CHORIZO STUFFED PORK CHOP ^{GF}

WHIPPED POTATOES, ROASTED CORN RELISH, ANCHO CHILE SAUCE \$67

SEARED LAMB LOIN ^{GF}

CREAMY POLENTA, SAUTÉED ARUGULA, BÉARNAISE SAUCE \$70

MAIN COURSE

VEGETARIAN

TRIO OF STUFFED VEGETABLES ^V

POBLANO CREAM SAUCE \$64

THREE CHEESE RISOTTO ^{V, GF}

FRESH PEAS, PARMIGIANO-REGGIANO \$64

PAN FRIED EGGPLANT ^{V, VE}

PINTO BEAN BOLOGNESE, FRISÉE SALAD, CORIANDER VINAIGRETTE \$64

WILD MUSHROOM LINGUINE, BLACK TRUFFLE VINAIGRETTE ^{V, GF} \$64

CORNMEAL CRUSTED TOFU MEDALLIONS ^{V, VE, GF}

GRILLED ASPARAGUS, PORTABELLO MUSHROOMS, BRAISED SHALLOTS, FRESNO CHILE SAUCE \$64

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Dinner Selections



SIGNATURE COMBINATIONS

PETITE FILET OF BEEF AND ROASTED LOBSTER TAIL ^{GF}

WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE, CITRUS BUTTER SAUCE \$116

PETITE FILET OF BEEF AND SEARED SCALLOPS ^{GF}

HERB WHIPPED POTATOES, SEASONAL GREENS,

GREEN PEPPERCORN DEMI-GLACE, BASIL CREAM SAUCE \$97

PETITE FILET OF BEEF AND SAUTÉED CHICKEN BREAST ^{GF}

ROASTED RED POTATOES, BABY SPINACH, RED WINE SAUCE \$90

PETITE FILET OF BEEF AND SEARED SALMON

TOASTED FARRO, ROASTED CAULIFLOWER, NATURAL JUS, SAFFRON BUTTER SAUCE \$93

PETITE FILET OF BEEF WITH SHRIMP & LOBSTER CLAW

HERB WHIPPED POTATOES, GRILLED ZUCCHINI, BASIL VINAIGRETTE \$100

ROASTED CHICKEN AND GRILLED SHRIMP

JALAPEÑO GRITS, SEASONAL GREENS, CAJUN BUTTER SAUCE \$88

MAIN COURSE

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ENHANCEMENTS

SHRIMP COCKTAIL, HORSERADISH COCKTAIL SAUCE ^{GF} \$14

BEEF CARPACCIO, JALAPEÑO CRÈME FRAICHE, FRIED TORTILLA STRIPS, CILANTRO PESTO ^{GF} \$10

CRAB AND LOBSTER "LOUIE", AVOCADO, TOMATO, HORSERADISH CREAM ^{GF} \$15

SAUTÉED CRAB CAKE, PETIT SALAD, MUSTARD REMOULADE \$12

PORCINI MUSHROOM PHYLLO, GROUND TEMPEH, ALMOND CASHEW PESTO ^{V, VE} \$11

STUFFED PEPPER, BRAISED RED AND GREEN LENTILS, SAUTÉED VEGETABLES,
RED PEPPER COULIS, ARUGULA PESTO ^{V, VE} \$12

SHORT RIB TEMPURA, BOK CHOY SALAD, GINGER SAUCE \$9

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CLASSIC CARROT CAKE, CANDIED CARROT TUILLE, ORANGE MARMALADE

BAILEY'S FLOURLESS CHOCOLATE CAKE, STRAWBERRY SAUCE ^{GF}

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

KEY LIME TART, MERINGUE, RASPBERRY COULIS

DESSERT

VANILLA CHEESECAKE, CRANBERRY COMPOTE

APPLE-CRANBERRY COBBLER, HAZELNUT STREUSEL (AUGUST-NOVEMBER)

MAPLE-PUMPKIN CRÈME BRÛLÉE, CANDIED NUTS (NOVEMBER-FEBRUARY) ^{GF}

STRAWBERRY SHORTCAKE, WHIPPED CREAM, STRAWBERRY SAUCE (JUNE-AUGUST)

PEACH-BLUEBERRY COBBLER, HAZELNUT STREUSEL (JUNE-JULY)

DESSERT DUOS AVAILABLE FOR AN ADDITIONAL \$3.00 PER PERSON

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Private Dining Wine List



CHAMPAGNE & SPARKLING WINE

BIN	DRY	BOTTLE
8	BRUT, CHANDON, NAPA VALLEY	45
10	BLANC DE BLANCS, RACK & RIDDLE, SONOMA COUNTY	52
12	ROSÉ, MUMM, NAPA VALLEY	60
14	BLANC DE NOIRS, GOOD HARBOR, "MOONSTRUCK," LEELANAU PENINSULA, MICHIGAN	60
16	BRUT RESERVE, NICOLAS FEUILLATTE, BLUE LABEL, EPERNAY, FRANCE	64
20	BRUT ROSÉ, MOËT & CHANDON, "IMPERIAL," EPERNAY, FRANCE	68
22	BRUT RESERVE, MOËT & CHANDON, "IMPERIAL," EPERNAY, FRANCE	70
24	BRUT, VEUVE CLICQUOT, "YELLOW LABEL," REIMS, FRANCE	125
26	BRUT, DOM PERIGNON, EPERNAY, FRANCE, 2004	335
BIN	OFF DRY & SWEET	BOTTLE
32	DEMI-SEC, MOËT & CHANDON, "NECTAR IMPERIAL," EPERNAY, FRANCE	60
34	DEMI-SEC, SCHRAMSBERG, "CRÉMANT," NAPA VALLEY, 2008	75

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WHITE WINES

BIN	RICH, ROUND WHITES	BOTTLE
	CHARDONNAY, J. LOHR, CYPRESS, CALIFORNIA	40
104	CHARDONNAY, TAMARACK CELLARS, COLUMBIA VALLEY, WASHINGTON, 2012	50
	CHARDONNAY, WILD HORSE, CENTRAL COAST, CALIFORNIA	50
114	CHARDONNAY, STRATTON LUMMIS, CARNEROS, 2010	60
118	ROUSSANNE, ANDREW RICH, COLUMBIA VALLEY, WASHINGTON, 2009	60
122	CHARDONNAY, HESS, NAPA VALLEY, 2012	50
140	CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, 2012	80
144	CHARDONNAY, FAR NIENTE, NAPA VALLEY, 2012	112
BIN	CRISP, CLEAN WHITES	BOTTLE
208	PINOT GRIGIO, BRASSFIELD WINERY, HIGH VALLEY, 2012	45
214	PINOT GRIS, CRISTOM, WILLAMETTE VALLEY, OREGON, 2013	50
228	SAUVIGNON BLANC, GIRARD, NAPA VALLEY, 2012	58
242	SAUVIGNON BLANC, ST. SUPÉRY, NAPA VALLEY, 2013	65
254	SAUVIGNON BLANC, HEITZ, NAPA VALLEY, 2010	86
BIN	FRUIT FORWARD WHITES	BOTTLE
314	ALBARIÑO, TANGENT, EDNA VALLEY, 2011	47
320	TOCAI FRIULANO, CLENDENEN, SANTA MARIA VALLEY, 2008	50
330	ALBARIÑO, VERDAD, EDNA VALLEY, 2012	69

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RED WINES

BIN	LIGHT REDS	BOTTLE
400	GRENACHE-SYRAH, VENTANA, "RUBYSTONE," MONTEREY, 2010	45
406	PINOT NOIR, BRASSFIELD WINERY, HIGH VALLEY, 2012	55
408	TEMPRANILLO, ABACELA, UMPQUA VALLEY, OREGON, 2009	60
412	MERLOT-CABERNET SAUVIGNON-SYRAH, TAMARACK CELLARS, "FIREHOUSE RED," COLUMBIA VALLEY, WASHINGTON, 2012	62
424	PINOT NOIR, BANSHEE, SONOMA COUNTY, 2011	80
BIN	MEDIUM BODIED REDS	BOTTLE
	CABERNET SAUVIGNON, J. LOHR, CYPRESS, CALIFORNIA	40
	MERLOT, J. LOHR, CYPRESS, CALIFORNIA	40
	CABERNET SAUVIGNON, WILD HORSE, CENTRAL COAST, CALIFORNIA	50
	MERLOT, WILD HORSE, CENTRAL COAST, CALIFORNIA	50
512	MERLOT-SYRAH, HESS SELECT, "TREO," NAPA VALLEY, 2010	50
518	SANGIOVESE, PEDRONCELLI, DRY CREEK VALLEY, 2011	56
522	CABERNET SAUVIGNON, THE GIRLS IN THE VINEYARD, CALIFORNIA, 2011	57
528	MERLOT, ROMBAUER VINEYARDS, CARNEROS, 2009	60
532	CABERNET SAUVIGNON, HESS COLLECTION, ALLOMI VINEYARD, NAPA VALLEY, 2011	50
546	PINOT NOIR, LEMELSON VINEYARDS, "THEA'S SELECTION," WILLAMETTE VALLEY, OREGON, 2011	80

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RED WINES

BIN	BOLD REDS	BOTTLE
604	MERLOT, MASON WINERY, "60 NORTH," CALIFORNIA, 2012	50
608	AGLIANICO, CAPARONE, PASO ROBLES, 2010	54
620	CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, 2011	65
622	MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2010	66
626	ZINFANDEL, MAURITSON, DRY CREEK VALLEY, 2011	70
638	CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, 2010	80
660	CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY, 2009	97
676	MERLOT, CAKEBREAD, NAPA VALLEY, 2010	118

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Beverage Selections



SUPER PREMIUM BAR

BELEVEDERE VODKA, BOMBAY SAPPHIRE GIN, GLENLIVET 12 YEAR SCOTCH,
JAMESON IRISH WHISKEY, KNOB CREEK BOURBON, 10 CANE RUM, DÉSIRÉE CHOCOLATE PORT,
SANDEMAN RUBY PORT, TAYLOR FLADGATE 20 YEAR TAWNY PORT, SAMBUCA LIQUEUR,
MARTELL VSOP COGNAC, ARMAGNAC DE MONTAL
BRASSFIELD WINES: PINOT GRIGIO, SERENITY WHITE BLEND, PINOT NOIR, ERUPTION RED BLEND
CHANDON, BRUT, SPARKLING WINE
MILLER LITE, GOOSE ISLAND 312, CHI TOWN BREWERY PIER PALE ALE,
TWO BROTHERS DOMAINE DUPAGE, ARGUS HOLSTEINER LAGER
ASSORTED PEPSI SOFT DRINKS

DRINK PRICE PER OUNCE:	\$7.25
BEER PRICE PER BOTTLE:	\$8.50
WINE PRICE PER BOTTLE:	\$55
1 HOUR PACKAGE:	\$28.75
2 HOUR PACKAGE:	\$39.25
3 HOUR PACKAGE:	\$48.75
4 HOUR PACKAGE:	\$58

PREMIUM BAR

KETEL ONE VODKA, HENDRICK'S GIN, JOHNNIE WALKER RED SCOTCH, CROWN ROYAL WHISKY,
MAKER'S MARK BOURBON, BACARDI RUM, CAPTAIN MORGAN SPICED RUM
HESS WINES: CHARDONNAY, "TREO" MERLOT BLEND AND CABERNET SAUVIGNON
CHANDON, BRUT, SPARKLING WINE
MILLER LITE, GOOSE ISLAND 312, CHI TOWN BREWERY PIER PALE ALE,
TWO BROTHERS DOMAINE DUPAGE, ARGUS HOLSTEINER LAGER
ASSORTED PEPSI SOFT DRINKS

DRINK PRICE PER OUNCE:	\$6.50
BEER PRICE PER BOTTLE	\$8.50
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 \$130 PER BARTENDER APPLIES FOR ALL HOSTED AND CASH BARS. IF BAR SALES EXCEEDS \$800 PER BARTENDER, THE SERVICE FEE IS WAIVED.
20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 070114

The Signature Room at the 95th

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

\$3.50 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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Beverage Selections



MARTINI BAR

PRICES BASED ON CONSUMPTION STARTING AT \$14 PER MARTINI

PEAR

SIDECAR

POMELLO

LAKESHORE

312 COSMO

FRENCH

PEACH COBBLER

GODIVA CHOCOLATE

AFTER DINNER DRINKS

STARTING AT \$10 PER OUNCE

TIA MARIA

SAMBUCA ROMANA

KAHLUA

GRAND MARNIER

FRANGELICO

AMARETTO DI SARONNO

BAILEY'S IRISH CREAM

B & B

GODIVA CHOCOLATE LIQUEUR

MARTELL V.S.O.P.

REMY MARTIN V.S.O.P.

HENNESSEY X.O.

DOW'S RUBY PORT

GRAHAM'S 10 YEAR TAWNY

TAYLOR FLADGATE 20 YEAR TAWNY

ENHANCEMENTS FROM OUR AWARD-WINNING WINE LIST AND WORLD-CLASS APERITIF AND DIGESTIF SELECTION ARE AVAILABLE.

PRICES WILL VARY.

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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