

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 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

Lunch Selections



PRIVATE LUNCH BUFFET

IN-ROOM BUFFET WITH A MENU THAT CAN BE CRAFTED TO YOUR NEEDS.

\$35.00 PER PERSON

AVAILABLE MONDAY-SUNDAY

MINIMUM OF 25 GUESTS

SEASONAL GREEN SALAD WITH TWO DRESSINGS

THREE SEASONAL GOURMET SALADS

CHEF'S SELECTION OF SOUP

CHEF'S SELECTION OF POULTRY ENTRÉE

CHEF'S SELECTION OF FISH ENTRÉE

CARVING STATION (BEEF, PORK OR TURKEY)*

CHEF'S SELECTION OF POTATO, RICE OR PASTA

SEASONAL VEGETABLE

WHITE AND DARK CHOCOLATE MOUSSE CAKE OR MINI PASTRY PLATTERS

FRESHLY BREWED COFFEE AND ASSORTED TEAS

* \$100 CHEF FEE APPLIES

^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. 11615

The Signature Room at the 95th

Beverage Selections



SUPER PREMIUM BAR

BELEVEDERE VODKA, BOMBAY SAPPHIRE GIN, GLENLIVET 12 YEAR SCOTCH,
JAMESON IRISH WHISKEY, KNOB CREEK BOURBON, BACARDI RUM, DÉSIRÉE CHOCOLATE PORT,
SANDEMAN RUBY PORT, TAYLOR FLADGATE 20 YEAR TAWNY PORT, SAMBUCA LIQUEUR,
MARTELL VSOP COGNAC, ARMAGNAC DE MONTAL
HESS WINES: CHARDONNAY, "TREO" MERLOT BLEND AND CABERNET SAUVIGNON
CHANDON, BRUT, SPARKLING WINE
MILLER LITE, GOOSE ISLAND 312, STELLA ARTOIS,
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
BRASSFIELD WINES: PINOT GRIS, SERENITY WHITE BLEND, PINOT NOIR, ERUPTION RED BLEND
CHANDON, BRUT, SPARKLING WINE
MILLER LITE, GOOSE ISLAND 312, STELLA ARTOIS,
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. 052915

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

\$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.

20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 052915

The Signature Room at the 95th

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.
20% GRATUITY AND 10.5% SALES TAX WILL BE ADDED. MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE. 052915

The Signature Room at the 95th

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	ROSÉ, MOËT & CHANDON, "IMPERIAL," EPERNAY, FRANCE	68
22	BRUT, MOËT & CHANDON, "IMPERIAL," EPERNAY, FRANCE	80
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

The Signature Room at the 95th

Private Dining Wine List



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, 2012	60
118	ROUSSANNE, ANDREW RICH, COLUMBIA VALLEY, WASHINGTON, 2010	60
140	CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, 2012	80
144	CHARDONNAY, FAR NIENTE, NAPA VALLEY, 2012	112
BIN	CRISP, CLEAN WHITES	BOTTLE
214	PINOT GRIS, CRISTOM, WILLAMETTE VALLEY, OREGON, 2013	50
228	SAUVIGNON BLANC, GIRARD, NAPA VALLEY, 2013	58
242	SAUVIGNON BLANC, ST. SUPÉRY, NAPA VALLEY, 2013	65
254	SAUVIGNON BLANC, HEITZ, NAPA VALLEY, 2012	86
BIN	FRUIT FORWARD WHITES	BOTTLE
314	ALBARIÑO, TANGENT, EDNA VALLEY, 2012	47
320	TOCAI FRIULANO, CLENDENEN, SANTA MARIA VALLEY, 2008	50
330	ALBARIÑO, VERDAD, EDNA VALLEY, 2012	69

The Signature Room at the 95th

Private Dining Wine List



RED WINES

BIN	LIGHT REDS	BOTTLE
400	GRENACHE-SYRAH, VENTANA, "RUBYSTONE," MONTEREY, 2013	45
410	PINOT NOIR, LA FOLLETTE, NORTH COAST, 2012	60
414	PINOT NOIR, VANDUZER, WILLAMETTE VALLEY, OREGON, 2012	60
412	MERLOT-CABERNET SAUVIGNON-SYRAH, TAMARACK CELLARS, "FIREHOUSE RED," COLUMBIA VALLEY, WASHINGTON, 2012	62
424	PINOT NOIR, BANSHEE, SONOMA COUNTY, 2013	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
518	SANGIOVESE, PEDRONCELLI, DRY CREEK VALLEY, 2011	56
522	CABERNET SAUVIGNON, THE GIRLS IN THE VINEYARD, CALIFORNIA, 2011	57
528	MERLOT, ROMBAUER VINEYARDS, CARNEROS, 2010	60
546	PINOT NOIR, LEMELSON VINEYARDS, "THEA'S SELECTION," WILLAMETTE VALLEY, OREGON, 2012	80

The Signature Room at the 95th

Private Dining Wine List



RED WINES

BIN	BOLD REDS	BOTTLE
610	CABERNET SAUVIGNON, METTLER FAMILY VINEYARDS, LODI, 2011	54
620	CABERNET SAUVIGNON, JUSTIN WINERY, PASO ROBLES, 2012	65
622	MALBEC, MILBRANDT VINEYARDS, COLUMBIA VALLEY, WASHINGTON, 2012	66
626	ZINFANDEL, MAURITSON, DRY CREEK VALLEY, 2011	70
638	CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, 2011	80
660	CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY, 2011	97
676	MERLOT, CAKEBREAD, NAPA VALLEY, 2011	118