

THE SIGNATURE ROOM AT THE 95TH PRIVATE DINING MENU GUIDELINES

Menus

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

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 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) ^{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 JALAPEÑO PEPPER, BACON, CHEDDAR CHEESE

NEW YORK STRIP, PUFF PASTRY, HORSERADISH 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. 121014

The Signature Room at the 95th

Reception Selections



COLD BUFFET SPECIALTIES

SELECTION OF ARTISAN CHEESES ^V

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD,
DRIED FRUITS, HOUSE MADE CHUTNEY
(PLEASE SELECT ONE TIER)

FIRST TIER \$6 PER PERSON

VERMONT CREAMERY COUPOLE

MITICA QUADRELLO DI BUFALA

BELTON FARM 18 MONTH CHEDDAR

COLUMBIA CHIRIBOGA BLUE

SECOND TIER \$8 PER PERSON

VERMONT CREAMERY COUPOLE

MITICA QUADRELLO DI BUFALA

FIVE SPOKE CREAMERY WELSH CHEDDAR

HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH)

HARMONY LEMON WHITE STILTON (APRIL-AUGUST)

BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

THIRD TIER \$9.50 PER PERSON

VERMONT CREAMERY COUPOLE

MITICA QUADRELLO DI BUFALA

BELTON FARM 18 MONTH CHEDDAR

HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH)

HARMONY LEMON WHITE STILTON (APRIL-AUGUST)

CYPRESS GROVE MIDNIGHT MOON

BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

CHILLED SEAFOOD SELECTION ^{GF}

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 ^{V, VE, GF}

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

\$5 PER PERSON

PITA TRIANGLES AND DIPS ^V

(PLEASE SELECT THREE)

RED BEET HUMMUS, BUTTERNUT SQUASH HUMMUS,
RED LENTIL HUMMUS, LEEK AND RICOTTA DIP, WHITE BEAN 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 ^{VE} VEGAN ^{GF} GLUTEN FREE

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The Signature Room at the 95th

Reception Selections

HOT BUFFET SPECIALITIES

JAMAICAN JERK CHICKEN SKEWER ^{GF}

PEANUT DIPPING SAUCE

\$4 PER PIECE

SESAME SEARED BEEF SKEWER

BALSAMIC TERIYAKI

\$5.50 PER PIECE

BABY LAMB CHOPS ^{GF}

CHIMICHURRI SAUCE

\$8 PER PIECE

TRIO OF PASTAS

ACCOMPANIED WITH GARLIC PARMESAN CROSTINIS

(PLEASE SELECT THREE)

TAGLIATELLE, ARTICHOKES, THYME, WHITE WINE SAUCE ^{V, GF}

WHOLE WHEAT ANGEL HAIR, KALE, TOMATOES,

CAPERS, BLACK OLIVES ^V

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 ^V

CARAMELIZED ONION WITH BACON AND GRUYERE

TOMATO WITH BASIL AND MOZZARELLA CHEESE ^V

\$9.50 PER PERSON

GRILLED SWORDFISH TACOS ^{GF}

MINI CORN TORTILLAS, JICAMA, PURPLE CABBAGE, CHIPOTLE AIOLI,

ARBOL CHILE SAUCE, AVOCADO PURÉE, FRESH LIMES, PICO DE GALLO

\$15 PER PERSON

SLOW ROASTED BEEF SHORT RIBS ^{GF}

HERB POLENTA, WILD MUSHROOMS, BRAISED LEEKS

\$11 PER PERSON

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



The Signature Room at the 95th *Reception Selections*



ACTION STATIONS

*\$100 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

LIME 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 CUCMBER CUPS,
VODKA INFUSED CRÈME FRAÎCHE, BUTTERMILK GELEE,
QUAIL EGG YOLKS, GREEN APPLES WITH STURGEON SABAYON

\$70 PER PERSON

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

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The Signature Room at the 95th

Reception Selections

CARVING STATIONS

*\$100 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 KNOT ROLLS, SALTED CIABATTA ROLLS,

HORSERADISH-DILL SAUCE

\$445 ~ SERVES 32 GUESTS



V VEGETARIAN VE VEGAN GF 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

CHOCOLATE TRIO POT DE CRÈME ^{GF}

WHITE CHOCOLATE RASPBERRY CHEESECAKE

CRANBERRY BLONDIES

SEASONAL FRESH FRUIT TARTS

ASSORTMENT OF WHOOPIE PIES

GRANNY SMITH APPLE STRUDEL

OATMEAL RAISIN COOKIES

CLASSIC CARROT CAKE

BROWN BUTTER CHOCOLATE CHIP COOKIES

CITRUS RICOTTA PARFAIT, BLUEBERRIES ^{GF}

RASPBERRY LEMON LINZER TART

MANGO MOUSSE CAKE WITH STRAWBERRY JAM

ASSORTMENT OF CREAM PUFFS

CHOCOLATE CARAMEL BANANA MOUSSE CAKE

CHOCOLATE DIPPED STRAWBERRIES ^{GF}

(ADDITIONAL \$1 PER PIECE)

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

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The Signature Room at the 95th

Reception Selections

DESSERT ACTION STATIONS

*\$100 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 FLAMBÉ ^{GF}

(PLEASE SELECT ONE)

BANANAS FOSTER, CARAMEL ICE CREAM

CHERRIES JUBILEE, CHOCOLATE ICE CREAM

MANGOS DIABLO, VANILLA ICE CREAM

PEACH LOUIS, PRAILINE 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



The Signature Room at the 95th *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) ^v

RED BEET HUMMUS, BUTTERNUT SQUASH HUMMUS, RED LENTIL HUMMUS, LEEK AND RICOTTA DIP, WHITE BEAN DIP

SELECTION OF ARTISAN CHEESES ^v

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD, DRIED FRUITS, HOUSE MADE CHUTNEY

VERMONT CREAMERY COUPOLE, MITICA QUADRELLO DI BUFALA, BELTON FARM 18 MONTH CHEDDAR, COLUMBIA CHIRIBOGA BLUE

ASSORTMENT OF PETITE GOURMET SANDWICHES

CHIPOTLE TURKEY, SEASONAL VEGETABLE AND SEAFOOD

TRIO OF PASTAS

ACCOMPANIED WITH GARLIC PARMESAN CRÖSTINIS

TAGLIATELLE, ARTICHOKE, THYME, WHITE WINE SAUCE ^v

RIGATONI, BRAISED LAMB, RICOTTA CHEESE, MARINARA SAUCE

WHOLE WHEAT ANGEL HAIR, KALE, TOMATOES, CAPERS, BLACK OLIVES ^v

CARVING STATION*

LIGHTLY SMOKED TURKEY BREAST, PRETZEL ROLLS, ROSEMARY ROLLS, CRANBERRY CHUTNEY, DIJON MUSTARD

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

*\$100 CHEF FEE APPLIES TO EACH ATTENDED STATION

^v VEGETARIAN ^{ve} VEGAN ^{gf} GLUTEN FREE

The Signature Room at the 95th 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) ^V

RED BEET HUMMUS, BUTTERNUT SQUASH HUMMUS, RED LENTIL HUMMUS, LEEK AND RICOTTA DIP, WHITE BEAN DIP

SELECTION OF ARTISAN CHEESES ^V

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD, DRIED FRUIT, HOUSE MADE CHUTNEY

VERMONT CREAMERY COUPOLE, MITICA QUADRELLO DI BUFALA, FIVE SPOKE CREAMERY WELSH CHEDDAR,

HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH), HARMONY LEMON WHITE STILTON (APRIL-AUGUST),

BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

GRILLED VEGETABLES

BALSAMIC GLAZED EGGPLANT, PORTABELLO MUSHROOMS, ZUCCHINI, SCALLIONS, PEPPERS ^{V, VE, GF}

JAMAICAN JERK CHICKEN SKEWER, PEANUT DIPPING SAUCE ^{GF}

SESAME SEARED BEEF SKEWER, BALSAMIC TERIYAKI

POLENTA ACTION STATION* ^{V, GF}

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, CHIMMICHURI SAUCE

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

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

*\$100 CHEF FEE APPLIES TO EACH ATTENDED STATION

^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. 121014

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GOLD COAST BUFFET RECEPTION

\$92 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)

RED BEET HUMMUS, BUTTERNUT SQUASH HUMMUS, RED LENTIL HUMMUS, LEEK AND RICOTTA DIP, WHITE BEAN DIP ^V

SELECTION OF ARTISAN CHEESES

SERVED WITH RAISIN & WALNUT BREAD, POLENTA BREAD, DRIED FRUITS, HOUSE MADE CHUTNEY

VERMONT CREAMERY COUPOLE, MITICA QUADRELLO DI BUFALA, BELTON FARM 18 MONTH CHEDDAR,
HARMONY CRANBERRY WHITE STILTON (SEPTEMBER-MARCH), HARMONY LEMON WHITE STILTON (APRIL-AUGUST),
CYPRESS GROVE MIDNIGHT MOON, BONGRAIN CHEESE COMPANY SAINT AGUR BLUE

GRILLED VEGETABLES ^{V, VE, GF}

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

BABY LAMB CHOPS, CHIMICHURI SAUCE ^{GF}

CEVICHE ACTION STATION* ^{GF}

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

***\$100 CHEF FEE APPLIES TO EACH ATTENDED STATION**

^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. 121014

The Signature Room at the 95th
Reception Selections

GOLD COAST BUFFET RECEPTION CONTINUED...



CLASSIC FLAMBÉ ACTION STATION* GF

(PLEASE SELECT ONE)

BANANAS FOSTER, CARAMEL ICE CREAM

CHERRIES JUBILEE, CHOCOLATE ICE CREAM

MANGOS DIABLO, VANILLA ICE CREAM

PEACH LOUIS, PRAILINE ICE CREAM

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

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

*\$100 CHEF FEE APPLIES TO EACH ATTENDED STATION

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. 121014

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, 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 DOMAIN DU PAGE, 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 DOMAIN DU PAGE, 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

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*



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.
HENNESSY 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. 070114

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 PÉRIGNON, 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	WINE	BOTTLE
	RICH, ROUND WHITES	
	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
122	CHARDONNAY, HESS, NAPA VALLEY, 2012	50
140	CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, 2012	80
144	CHARDONNAY, FAR NIENTE, NAPA VALLEY, 2012	112
	CRISP, CLEAN WHITES	
208	PINOT GRIGIO, BRASSFIELD WINERY, HIGH VALLEY, 2012	45
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
	FRUIT FORWARD WHITES	
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
406	PINOT NOIR, BRASSFIELD WINERY, HIGH VALLEY, 2012	55
410	PINOT NOIR, LA FOLLETTE, NORTH COAST, 2012	60
412	MERLOT-CABERNET SAUVIGNON-SYRAH, TAMARACK CELLARS, "FIREHOUSE RED," COLUMBIA VALLEY, WASHINGTON, 2012	62
414	PINOT NOIR, VANDUZER, VINTNERS CUVEE, WILLAMETTE VALLEY, OREGON, 2011	68
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
512	MERLOT-SYRAH, HESS SELECT, "TREO," NAPA VALLEY, 2011	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
532	CABERNET SAUVIGNON, HESS COLLECTION, ALLOMI VINEYARD, NAPA VALLEY, 2012	50
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
604	MERLOT, MASON WINERY, "60 NORTH," CALIFORNIA, 2012	50
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