

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 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 HANIG'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.

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

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

SIGNATURE SELECTION OF WINES WITH DINNER

WEDDING CAKE CREATED BY ALLIANCE BAKERY ~OR~ PLATED DESSERT

FRESHLY BREWED COFFEE AND ASSORTED TEAS

CUSTOM DANCE FLOOR

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

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

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HORS D'OEUVRES

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}

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 (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 ^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

PULLED PORK SLIDERS, JALAPEÑO CHEDDAR BISCUIT (MINIMUM ORDER OF 50 PIECES)

CRISPY PORK BELLY, TOAST POINT, APPLE JAM (MINIMUM ORDER OF 50 PIECES)

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FRENCH ONION, BRIOCHE, SWISS AND PARMESAN CHEESES

ITALIAN MINISTRONE, FOCACCIA BREAD, ITALIAN PARSLEY SPREAD ^V

FIRST COURSE

(PLEASE SELECT ONE)

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}

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}

SECOND COURSE

(PLEASE SELECT ONE)

LEMON, GRAPEFRUIT OR BLOOD ORANGE SORBET

INTERMEZZO

(PLEASE SELECT ONE)

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SEARED SALMON

CAULIFLOWER-SAFFRON PURÉE, FARRO, ROASTED VEGETABLES, SAFFRON BEURRE BLANC

PREMIUM: \$134 SUPER PREMIUM: \$141

SEASONAL SELECTION OF FISH

ISRAELI COUSCOUS, BRAISED TOMATOES, ROASTED RED PEPPER COULIS

PREMIUM: \$138 SUPER PREMIUM: \$145

HERB ROASTED CHICKEN ^{GF}

PARMESAN WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE

PREMIUM: \$129 SUPER PREMIUM: \$136

GOAT CHEESE STUFFED CHICKEN BREAST ^{GF}

ROASTED POTATOES, GRILLED SQUASH, FENNEL AND ROASTED PEPPER SAUCE

PREMIUM: \$132 SUPER PREMIUM: \$139

MAIN COURSE

GRILLED NEW YORK STRIP STEAK ^{GF}

YUKON GOLD AND SWEET POTATO GRATIN, GLAZED CARROTS, DIJON REDUCTION

PREMIUM: \$141 SUPER PREMIUM: \$148

GRILLED FILET OF BEEF ^{GF}

CELERY ROOT AND POTATO MASH, WILTED GREENS, RED WINE REDUCTION

PREMIUM: \$147 SUPER PREMIUM: \$154

WILD MUSHROOM LINGUINE ^{V, GF}

BLACK TRUFFLE VINAIGRETTE

PREMIUM: \$129 SUPER PREMIUM: \$136

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

GRILLED ASPARAGUS, PORTABELLA MUSHROOMS, BRAISED SHALLOTS, FRESNO CHILI SAUCE

PREMIUM: \$129 SUPER PREMIUM: \$136

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

WHIPPED POTATOES, WILTED GREENS, CITRUS BUTTER SAUCE, NATURAL SAUCE

PREMIUM: \$176 SUPER PREMIUM: \$183

PETITE FILET OF BEEF AND SAUTÉED CHICKEN BREAST

ROASTED RED POTATOES, BABY SPINACH, RED WINE SAUCE

PREMIUM: \$152 SUPER PREMIUM: \$159

MAIN COURSE COMBINATIONS

PETITE FILET OF BEEF AND SEARED SALMON

TOASTED FARRO, ROASTED CAULIFLOWER, NATURAL JUS, SAFFRON BUTTER SAUCE

PREMIUM: \$155 SUPER PREMIUM: \$162

PETITE FILET OF BEEF AND SHRIMP & LOBSTER CLAW

HERB WHIPPED POTATOES, GRILLED ZUCCHINI, BASIL VINAIGRETTE

PREMIUM: \$162 SUPER PREMIUM: \$170

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WEDDING CAKE

THE SIGNATURE ROOM IS PROUD TO PARTNER WITH ALLIANCE BAKERY TO PROVIDE YOU WITH YOUR DREAM WEDDING CAKE.
THE OPTIONS FOR THE CAKE INCLUDED IN THE WEDDING PACKAGE:

<u>CAKE</u>	<u>FILLING</u>	<u>FROSTING</u>	<u>DESIGN</u>
VANILLA	VANILLA BEAN PASTRY CREAM	ITALIAN MERINGUE BUTTERCREAM	CLASSIC SCROLL
CHOCOLATE	STRAWBERRY PRESERVES	CHOCOLATE MERINGUE BUTTERCREAM	SWISS DOTS
LEMON	RASPBERRY PRESERVES		SINGLE DOTS
RED VELVET	APRICOT PRESERVES		FONDANT POLKA DOTS
ALMOND	LEMON CURD		FABRIC RIBBON
HAZELNUT	CHOCOLATE FUDGE		(PROVIDED BY CLIENT)
CARROT	BANANA CUSTARD		SMALL GUMPASTE FLOWERS
BANANA	ITALIAN MERINGUE BUTTERCREAM		FONDANT BANDS
	CHOCOLATE MERINGUE BUTTERCREAM		

ALLIANCE BAKERY WILL PROVIDE THE FOLLOWING FILLINGS AND FROSTINGS FOR AN ADDITIONAL COST.
SPECIALTY DECORATION IS PRICED SEPARATELY.

FILLING \$0.50 PER PERSON

WHITE CHOCOLATE MOUSSE
CARAMEL
BITTERSWEET CHOCOLATE MOUSSE
HAZELNUT PRALINE MOUSSE
FRESH RASPBERRY CONFIT
FRESH ORANGE-APRICOT CONFIT
FRESH STRAWBERRY CONFIT
PEANUT BUTTER CREAM
MILK CHOCOLATE MOUSSE
COCONUT PASTRY CREAM
STRAWBERRY BUTTERCREAM
MOCHA BUTTERCREAM
SEA SALT CARAMEL BUTTERCREAM
SWEET WHIPPED CREAM CHEESE

FILLING \$0.75 PER PERSON

PASSION FRUIT MOUSSE
CARAMELIZED BANANA &
VANILLA BEAN PASTRY CREAM
FRESH BERRIES
PISTACHIO PASTRY CREAM
CAPPUCCINO MILK CHOCOLATE MOUSSE
RASPBERRY ROSE BUTTERCREAM
CARAMELIZED PINEAPPLE

FROSTING \$0.75 PER PERSON

CHOCOLATE GANACHE
ROLLED FONDANT

Alliance Bakery
CHICAGO

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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, SAUVIGNON BLANC, "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

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

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