

THE SIGNATURE ROOM AT THE 95TH®

Private Dining Policies & Guidelines

Menu Selections

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 events utilizing the Mag Mile or Gold Coast menu, guests' entrée selections are due 5 business days prior to your event. Place cards are required indicating the guest's name and entrée choice. You may supply your own place cards or we can create them for a fee of \$2.50 per place card.

Please ask your sales manager for pricing and menu options for children. Please note all menu options and pricing are subject to change.

Bartender Fees

A bartender is required for groups larger 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. If you do not wish to have a bartender but have more than 25 people, only beer and wine service is available.

Tablesides wine service is not included in bar packages and will be charged per bottle opened. Tablesides wine service with dinner does not count towards bar sales. Tablesides beverage service is available for an additional fee.

Taxes & Gratuities

Local taxes will be applied to the subtotal at the conclusion of the event and the gratuity is 22%. If your organization has a State of Illinois Tax Exempt Letter you may submit it for your exemption.

Guaranteed Guest Count

The final guest guarantee will be due to your sales manager by noon 3 business days prior to the event date. If the final guest guarantee is not received, then the estimated guest count, as specified on the confirmation letter, will be taken as the guaranteed or actual number, whichever is greater.

Outside Food & Beverage

No outside food or beverage is allowed.

Decorations, Flowers & Rentals

Please refer to our approved vendor list for outside entertainment, décor and A/V needs. Booking of entertainment is subject to availability and must be approved by your sales manager. Booking of vendors is the responsibility of the client.

Frequently Asked Questions

Can my party order from the main dining room's menu?

The main dining room menu is not available in private dining.

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, dance floor, personalized menus and place cards are also available for additional fees. Please inquire about specific pricing with the sales manager.

When can I come in to set up for my event?

We allow the host to arrive up to 1 hour prior to the event start time.

What time can I host my event?

Dinner events can be booked Wednesday through Sunday after 5:00pm and ending at 12:00am.

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 for events of 50 guests or more utilizing the wedding package ~ or ~ events of 100 guests or more utilizing the dinner menu. Tastings are scheduled Wednesday or 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.

Where can my guests park?

Garage parking is available at 875 North Michigan Avenue and managed by 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, take a left and you'll see our elevator bank.

Will my guests need to check in with security?

No, your guests are not required to check-in with security. 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.

What is the dress code for the private dining rooms?

To better deliver on our promise of a refined atmosphere, proper dress is required. Thank you for not wearing hats, athleticwear, shorts, ripped/torn jeans, excessively revealing clothing, exposed undergarments, or any clothing with offensive language/images or that emits an offensive odor. Athletic shoes, flip flops or beach shoes are not permitted. Jackets & ties are optional. Admittance is at the discretion of management who reserves the right to refuse service to patrons who are inappropriately dressed regardless of reservation status.

How do I secure the space? Is a deposit required?

A deposit is required based on 30% of your food and beverage minimum or \$500, whichever is greater. A confirmation agreement must be signed and returned along with a non-refundable and non-transferable deposit.

THE SIGNATURE ROOM AT THE 95TH®

Private Dining Wedding Package

*Your guests will be greeted by breathtaking views of the city,
professional event staff and award-winning cuisine.*

Wedding Package Amenities:

- Passed Hors d'Oeuvres
- Gourmet Four-Course Meal
- Signature Room Sparkling Wine Toast
- Four-Hour Hosted Bar
- Wine Service with Dinner
- Wedding Cake Created by Alliance Bakery - or a Plated Dessert
- Freshly Brewed Coffee and Assorted Teas
- Standard Linen, Votive Candles, Bud Vases with Seasonal Fresh Flowers
- Dancefloor
- Signature Room Charger Plates
- Menu Cards, Place Cards & Table Numbers
- Complimentary Tasting for Two Guests
- Tastings are Held Wednesdays & Thursdays at 5pm
- Kids Menu Options and Pricing Available Upon Request

Tastings are held on Wednesdays & Thursdays at 5pm

- Kids Menu Options and Pricing Available Upon Request

*Standard Fillings & Décor Included in Package. Cake Upgrades Billed Directly to Client

**Please inquire about our approved preferred vendor list

The Signature Room at the 95th®
Private Dining Wedding Package

HORS D' OEUVRES

Please Select Three

COLD

Jumbo Gulf Shrimp horseradish cocktail sauce

Rare Charred Tuna hoisin, cucumber, yuzu

Wagyu Beef Tartare truffle aioli, crispy potato

Seasonal Bruschetta

Crab Salad sauce Louie, avocado

Burrata Toast seasonal jam, black pepper

HOT

Tartlet Flambé bacon, gruyere cheese, caramelized onion

Mushroom Potsticker teriyaki sauce

Jerk Grilled Chicken plum sauce

Nashville Hot Chicken Slider herb ranch, pull apart buns

Crab Cake herb mayo

Millionaire's Bacon Skewer maple chili glaze

FIRST COURSE

Please select one

COLD

Little Gem Romaine Caesar Salad pecorino, herb toasted croutons

Local Green Salad^{VE, GF} sherry black pepper vinaigrette

Roasted Beet Salad^{V, GF} whipped feta, pistachios, truffle honey vinaigrette

Fresh Soft Mozzarella^V seasonal preparation

Signature Room Wedge Salad^{GF} crispy bacon, tomato relish, blue cheese vinaigrette

HOT

Spice Roasted Carrots^{V, GF} Greek yogurt, sunflower seeds, herbs

Crab Cake fennel salad, herb aioli (*upgrade for an additional \$6 per person*)

Mac 'n Cheese torchio pasta, aged Wisconsin cheddar, herb breadcrumbs^V

Seasonal soup selections available upon request

The Signature Room at the 95th[®]
Private Dining Wedding Package

INTERMEZZO

Lemon Italian Ice^{GF,V}

pink grapefruit, pink peppercorn, basil, olive oil, sea salt

ENTRÉE COURSE

Please select two

Entrée counts due 5 business days prior to event

Highest entrée price prevails

Seared Skuna Bay Salmon rice, Chinese broccoli, parsley coulis

Premium: \$201 Super Premium: \$211

Roasted Green Circle Chicken Breast Vesuvio potatoes, shaved Brussels sprouts, lemon confit

Premium: \$202 Super Premium: \$212

Filet Mignon 7 oz. Parmigiano pomme duchesse, broccoli, red wine jus - *cooked to medium temp*

Premium: \$230 Super Premium: \$240

Whole Grain Risotto^{VE,GF} roasted seasonal vegetables, truffle vinaigrette

Premium: \$168 Super Premium: \$180

Braised Short Ribs soft whipped potatoes, seasonal vegetables, red wine jus

Premium: \$204 Super Premium: \$214

Roasted Swordfish rice pilaf, kale, salsa verde

Premium: \$201 Super Premium: \$211

Seasonal Vegetable Presentation

Premium: \$165 Super Premium: \$177

Surf & Turf 7 oz. filet & 5 oz. South African lobster tail, whipped potatoes, seasonal vegetable, garlic butter – *filet cooked to medium temp*

Premium: \$245 Super Premium: \$255

Consuming raw or undercooked foods may increase your risk of food related illness.

^VDenotes a Vegetarian item ^{VE}Denotes Vegan ^{GF}Denotes a Gluten Free item [†]Denotes a raw or undercooked food

The Signature Room at the 95th[®] Private Dining Wedding Package

WEDDING CAKE

The Signature Room is proud to partner with Alliance Bakery to provide you with your dream wedding cake.

You may select up to 2 cake flavors.

The options for the cake included in the wedding package include:

CAKE	FILLINGS	FROSTINGS	DESIGN
Vanilla	Vanilla Bean Pastry Cream	Italian Meringue Buttercream	Buttercream Frosting (textured or smooth)
Chocolate	Strawberry Preserves	American Buttercream	
Lemon	Raspberry Preserves		Simple Dots or Scroll
Red Velvet	Lemon Curd		Ribbon Color
Almond	Chocolate Fudge		
Hazelnut	Italian Meringue Buttercream		
Carrot	Chocolate Meringue		
Banana	Buttercream		
	Mocha Buttercream		
	Raspberry Buttercream		
	Strawberry Buttercream		
	Salted Caramel Buttercream		
	Cream Cheese		

Alliance Bakery will provide the following fillings and frostings for an additional cost; specialty décor is also an additional cost and will be billed directly to the client.

Bittersweet Chocolate Mousse	Fresh Blueberry Confit	Pistachio Pastry Cream
Chocolate Ganache	Fresh Berries & Pastry Cream	Raspberry Rose Buttercream
White Chocolate Mousse	Hazelnut Pastry Cream	Rolled Fondant

Alliance Bakery

CHICAGO

The Signature Room at the 95th® Private Dining Wedding Package

Premium Bar

Ketel One vodka, Bombay gin, Johnnie Walker Red scotch,
Crown Royal whisky, Maker's Mark bourbon,
Jose Cuervo Tradicional Silver tequila, Cruzan rum, Malibu rum

Robert Mondavi Private Selection wines: Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Heritage Red Blend

The Signature Room at the 95th®, Sparkling Wine, Brut

Signature Room Top View Brew, Miller Lite, Stella Artois,
Lagunitas IPA, Crystal Lake Beach Blonde, Modelo Especial

Assorted Pepsi soft drinks

Super Premium Bar

Grey Goose vodka, Bombay Sapphire gin, Glenlivet 12 Year scotch,
Jameson Irish whiskey, Knob Creek bourbon,
Tres Generaciones Silver tequila, Bacardi rum,
Captain Morgan spiced rum, Bailey's Irish Cream

Hess wines: Chardonnay, Sauvignon Blanc, "Treo" Merlot Blend
and Cabernet Sauvignon

The Signature Room at the 95th®, Sparkling Wine, Brut

Signature Room Top View Brew, Miller Lite, Stella Artois,
Lagunitas IPA, Crystal Lake Beach Blonde, Modelo Especial

Assorted Pepsi soft drinks