

THE SIGNATURE ROOM AT THE 95TH®

DINNER EVENT

MENU 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, Oak Street, 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.

Tableside wine service is not included in bar packages and will be charged per bottle opened. Tableside wine service with dinner does not count towards bar sales. Tableside 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 5 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. The 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 Sunday through Saturday after 5:00pm and ending by 12:00am. The space may be utilized for up to 4 hours.

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 Hanig's Shoes, 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 Mag Mile Dinner Menu

\$95 per person

Selections Change Seasonally

Prices Subject to Change

FIRST COURSE

Burrata *

Mighty Vine tomatoes, arugula, basil pistou, white soy, tangerine oil, pine nuts

Freshly Baked Bread & Butter

MAIN COURSE

Main course counts due 5 business days prior to event

Miso Honey Glazed Salmon ^{GF †}

sprouted lentils, spinach, truffle vinaigrette

Half Roasted Chicken ^{GF}

roasted potatoes, chicken jus, citrus salad

Spice Braised Short Ribs ^{GF}

Parmesan grits, Chinese broccoli, roasted shallots

DESSERT SELECTION

Seasonal Fruit Tart

almond crumble, vanilla whipped cream

Freshly Brewed Coffee and Assorted Teas

^{GF} Denotes a Gluten Free item *Denotes a Vegetarian item ^Denotes a Vegan Item †Denotes a raw or undercooked food

THE SIGNATURE ROOM AT THE 95TH®

Private Dining Oak Street Dinner Menu

\$125 per person

Selections Change Seasonally

Prices Subject to Change

FIRST COURSE

Burrata *

Mighty Vine tomatoes, arugula, basil pistou, white soy, tangerine oil, pine nuts

Freshly Baked Bread & Butter

SECOND COURSE

Jumbo Shrimp Cocktail ^{GF}

horseradish cocktail sauce, fresh lemon

MAIN COURSE

Main course counts due 5 business days prior to event

Miso Honey Glazed Salmon ^{GF†}

sprouted lentils, spinach, truffle vinaigrette

Half Roasted Chicken ^{GF}

roasted potatoes, chicken jus, citrus salad

7 oz. Center Cut Grilled Filet of Beef ^{GF†}

whipped potatoes, seasonal vegetable, red wine jus

DESSERT SELECTION

Seasonal Fruit Tart

almond crumble, vanilla whipped cream

Freshly Brewed Coffee and Assorted Teas

^{GF} Denotes a Gluten Free item *Denotes a Vegetarian item ^Denotes a Vegan Item †Denotes a raw or undercooked food

THE SIGNATURE ROOM AT THE 95TH®

Private Dining Gold Coast Dinner Menu

\$130 per person

Selections Change Seasonally

Prices Subject to Change

FIRST COURSE

Burrata *

Mighty Vine tomatoes, arugula, basil pistou, white soy, tangerine oil, pine nuts

Freshly Baked Bread & Butter

SECOND COURSE

Jumbo Shrimp & Freshly Shucked Oyster^{GF}

horseradish cocktail sauce, yuzu kosho mignonette, fresh lemon

MAIN COURSE

Main course counts due 5 business days prior to event

Roasted Alaskan Halibut^{GF}

fennel, asparagus, garlic butter

Roasted Lamb Chops^{GF †}

Greek salad, lemon, feta, lamb jus

7oz. Center Cut Grilled Filet of Beef^{GF†}

whipped potatoes, seasonal vegetable, red wine jus

DESSERT SELECTION

Seasonal Fruit Tart

almond crumble, vanilla whipped cream

Freshly Brewed Coffee and Assorted Teas

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

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

THE SIGNATURE ROOM AT THE 95TH®

PRIVATE DINING BAR SELECTIONS

SUPER PREMIUM BAR

LIQUORS: 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

WINES: Hess Selection: Chardonnay, Sauvignon Blanc, "Treo" Merlot blend, Cabernet Sauvignon
* The Signature Room at the 95th®, Sparkling Wine, Brut

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

CONSUMPTION PRICES

DRINK PRICE PER OUNCE:	\$8.00
BEER PRICE PER BOTTLE:	\$9 and up
WINE PRICE PER BOTTLE:	\$60

PACKAGE PRICES

2 HOUR PACKAGE:	\$45
3 HOUR PACKAGE:	\$55
4 HOUR PACKAGE:	\$65

PREMIUM BAR

LIQUORS: Ketel One vodka, Bombay gin, Johnnie Walker Red scotch, Crown Royal whisky, Maker's Mark bourbon, Hornitos Plata tequila, Cruzan rum, Malibu rum

WINES: Robert Mondavi Private Selection: Chardonnay, Sauvignon Blanc, Heritage Red Blend, Cabernet Sauvignon
* The Signature Room at the 95th®, Sparkling Wine, Brut

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

CONSUMPTION PRICES

DRINK PRICE PER OUNCE:	\$7.00
BEER PRICE PER BOTTLE	\$9 and up
WINE PRICE PER BOTTLE:	\$50

PACKAGE PRICES

2 HOUR PACKAGE:	\$40
3 HOUR PACKAGE:	\$50
4 HOUR PACKAGE:	\$60

THE SIGNATURE ROOM AT THE 95TH®

PRIVATE DINING BAR SELECTIONS

BEER & WINE PACKAGES

Selection of wines handpicked by our sommelier
Selection of local beers, assorted Pepsi soft drinks

2 HOUR PACKAGE:	\$40
3 HOUR PACKAGE:	\$50
4 HOUR PACKAGE:	\$60

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Soft Drinks and Iced Tea
\$4.50 PER DRINK

Bottled Sparkling or Still Mineral Water
\$6 PER DRINK

Signature Coffee Station
regular and decaffeinated, selection of teas
\$6 PER PERSON

Gourmet Coffee Station
chocolate shavings, citrus zest, cinnamon sticks, Chantilly cream
\$10 PER PERSON

A service fee of \$150 per bartender applies for all hosted bars.
If bar sales exceeds \$800 per bartender, the service fee is waived.
22% gratuity and 11.75% sales tax will be added.
Shots are not permitted.

Menu options and pricing are subject to changes.

