WELCOME TO THE FAIRMONT CHICAGO, MILLENNIUM PARK

Embracing the city’s renowned style, the Fairmont Chicago, Millennium Park is an ideal destination for your meetings and events. Our intimate boardrooms and impressive ballrooms offer flexible, state-of-the-art function space, many with inspiring views of the city’s famous skyline. Whatever the occasion, every attendee is treated to an event that is fully customized and effortless, right down to the last detail.

Each Function at the Fairmont Chicago, Millennium Park is a unique celebration that simply cannot be replicated anywhere else. Featuring exciting themes and unusual ingredients, our diverse team of banquet chefs create cuisine with styles and recipes from around the world using only the finest ingredients available. Additionally, it is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.

Exceptional food, wine and exemplary service are the benchmark of the Fairmont Chicago, Millennium Park. We’re pleased that you are considering our banquet facilities and look forward to working with you to create a distinctive and memorable event.
CONTINENTAL BREAKFASTS

All pricing is per guest.

COLUMBUS PARK  42
Freshly-squeezed orange and grapefruit juice
Assorted house-baked breakfast pastries,
Assorted muffins, croissants, butter and fruit preserves
Seasonal sliced fruit and assorted berries
New York style bagels with cream cheese
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

GARFIELD PARK  47
Freshly-squeezed orange and grapefruit juice
Assorted house-baked breakfast pastries,
assorted muffins, croissants, butter and fruit preserves
New York style bagels and pumpernickel bread with cream cheese, smoked salmon, capers, shaved red onion and sliced tomatoes
Selection of individual natural, fat-free and fruit yogurts
Homemade granola, dried fruit, whole and skim milk
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

MORNING FITNESS ADD-ON  20
Start your morning off right with an hour of sunrise Yoga or Boot Camp to ensure guests make the most of their day.
Pricing includes certified instructor, equipment, mats and water. Minimum of 15 guests.

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BREAKFAST BUFFETS

All pricing is per guest.

**OZ PARK** 52
Freshly-squeezed orange and grapefruit juice
Assorted house-baked breakfast pastries, assorted muffins, croissants, butter and fruit preserves
Seasonal sliced fruit and assorted berries
New York style bagels with cream cheese
Assorted dry cereals with whole and skim milk
Selection of individual natural, fat-free and fruit yogurts
Old-fashioned oatmeal with brown sugar, walnuts and golden raisins
Scrambled eggs
Bacon
Maple link sausage
Breakfast potatoes of the day
Select one: buttermilk waffles or silver dollar pancakes with warm maple syrup
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

**MILLENIUM PARK** 59
Freshly-squeezed orange and grapefruit juice
Assorted house-baked breakfast pastries, assorted muffins, croissants, butter and fruit preserves
Seasonal sliced fruit and assorted berries
Blueberry almond cake
Summer fruit tart
Yogurt parfaits
New York style bagels and pumpernickel bread with cream cheese, smoked salmon, capers, shaved red onion and sliced tomatoes
Old-fashioned oatmeal with brown sugar, walnuts and golden raisins
Goat cheese and asparagus frittata
Scrambled eggs
Thick-cut French toast, with warm maple syrup
Bacon
Maple link sausage
Breakfast potatoes of the day
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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BREAKFAST ENHANCEMENTS

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THE EUROPEAN  21
Black forest ham, roast turkey breast, smoked pâté, assorted European cow, goat and sheep’s milk cheeses, crusty bread, flavored mustards

SMOKED FISH  22
White fish, schmear, horseradish, chives, smoked salmon, citrus, herb gravlox, dill cream cheese, capers, lemon, shaved onion, assorted bread and crusty rolls

BREAKFAST PANINIS, SANDWICHES AND WRAPS  19
Select two:
- Egg, buffalo mozzarella, tomato and basil on English muffin
- Scrambled eggs and cheddar on a croissant
- Egg, cappuccino and fontina on an English muffin
- Egg, turkey sausage and cheddar on English muffin
- Eggs, came asada, pico de gallo and chihuahua cheese in a tomato wrap
- Eggs, cheddar, bacon, scallions and white cheddar in a flour wrap
- Scrambled egg whites, turkey sausage, spinach and feta in a tomato wrap

EGGS AND OMELETS TO-ORDER*  22
Chef-prepared omelets and eggs to-order with a selection of ham, Italian sausage, bacon, roasted turkey, peppers, mushrooms, onions, tomatoes, spinach, cheddar, Swiss and feta cheese
(Chef Attendant required at $150 for 3 hours)

SELECTION OF WHOLE FRUIT  5
Pricing is per piece.

SLICED SEASONAL FRUIT & BERRIES  13

SELECTION OF YOGURT  6
Pricing is per piece.
Individual natural, fat-free and fruit yogurts

HARD BOILED EGGS  36
Pricing is per dozen.

MIDWEST BREAKFAST POTATO SKINS  9
Yukon gold potatoes filled with eggs, green onions, bacon, and cheddar cheese

HAM & CHEESE FRITTATA  9
Serrano ham, thyme and Gruyère cheese frittata

PESTO-ROASTED ROMA TOMATOES  7

ROASTED MUSHROOMS  7
White wine and rosemary roasted mushrooms

OLD FASHIONED OATMEAL  11
With brown sugar, walnuts and golden raisins

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PLATED BREAKFASTS

All pricing is per guest.

RANDOLPH PARK  52
Freshly-squeezed orange and grapefruit juice
Assorted house-baked breakfast pastries,
assorted muffins, croissants, butter and fruit preserves
Serrano ham, thyme and Gruyère cheese frittata
Turkey sausage
Baby red potatoes with Italian parsley
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

LINCOLN PARK  48
Freshly-squeezed orange and grapefruit juice
Assorted house-baked breakfast pastries,
assorted muffins, croissants, butter and fruit preserves
Scrambled farm fresh eggs with fresh herbs
Select one: maple link sausage, bacon or ham
Roasted red potatoes with scallions
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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SPECIALTY REFRESHMENT BREAKS

All pricing is per guest.

HEALTH & WELLNESS BREAK  23
Selection of seasonal whole fruit
Selection of dried fruit and nuts
Peanut butter banana clusters
Cranberry walnut bars
Pineapple mango smoothies
Vitamin waters
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

SUPER FOOD BREAK  25
Selection of seasonal whole fruit
Blueberry and pumpkin seed mix
Dark chocolate and cranberry walnut bars
Greek yogurt, chia seeds and pomegranate parfaits
Kale, celery and apple elixirs
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

STRETCHING FITNESS ADD-ON  8
Want to keep your guests energized for the remainder of the day? Try 10-15 minutes of “no sweat” exercises and stretching after your break. Pricing includes certified instructor. Minimum of 15 guests.

SWEET & SALTY BREAK  29
Garrett cheese and caramel popcorn
Crispy rice squares
Chocolate and peanut butter-covered crispy rice squares
Chocolate-covered pretzel rods
Assorted gourmet chips
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

CHOCOLATE RAPTURE BREAK  28
Chocolate-covered strawberries
Chocolate-dipped apricots
Chocolate coconut macaroon lollipops
Mini red velvet cupcakes
Truffles
Chocolate chip cookies
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

CHICAGO BREAK  23
Chocolate-covered nuts
Chicago-style cheese and caramel popcorn
Chocolate-covered malt balls
Tootsie rolls
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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SPECIALTY REFRESHMENT BREAKS (CONTINUED)

All pricing is per guest.

HAND-IN-THE-COOKIE-JAR BREAK  25
Assortment of fresh-baked cookies: chocolate chip, peanut butter, oatmeal raisin, raspberry stars, white chocolate macadamia nut, classic sugar
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

CROSSTOWN CLASSIC BREAK  26
Salted jumbo pretzels with dijon and yellow mustard
Mini hot dogs with traditional Chicago accompaniments
Buttered popcorn
Caramel corn
Housemade lemonade
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

INDULGENCE BREAK  30
CHEESE:
Nancy’s Camembert - soft, supple bloomy rind
Humboldt Fog - California unpasteurized goat cheese
Spanish Siesta - semi hard Spanish cheese
Roaming Goat cheese

CHARCUTERIE:
Saucisson Sec - Classic French country “dry sausage”
Prosciutto di Parma - dry-cured Northern Italian ham
Bresaola - air-dried Italian beef
Molinari Salami - Designer San Francisco pork salami
House-cured olives and a selection of condiments
Assorted flatbreads

CHOCOLATE:
Indulge in our selection of hand-made truffles from some of the best chocolatiers in Chicago
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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BREAK ENHANCEMENTS

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ASSORTED WHOLE FRUITS 5
Pricing is per piece.

SLICED SEASONAL FRUIT & BERRIES 13
Pricing is per piece.

GOURMET POTATO CHIPS 9
Pricing is per individual bag.

TRAIL MIX 9
Pricing is per individual bag.

GRANOLA BARS 6
Pricing is per piece.

JUMBO SOFT PRETZELS 11
Pricing is per piece.
Served with yellow and dijon mustard

GARY POPPINS POPCORN 14
Pricing is per individual bag.
Chicago-style cheese and caramel corn

GARRETT POPCORN 21
Pricing is per individual bag.
Garrett cheese and caramel popcorn

FRUIT CRUMBLE BARS 9
Pricing is per piece.
Apple, blueberry and cherry

GOURMET COOKIE ASSORTMENT 9
Pricing is per piece.
Chocolate walnut sable, cocoa nib spritz,
mandarin-almond shortbread

CLASSIC COOKIE ASSORTMENT 8
Pricing is per piece.
Chocolate chip, oatmeal and peanut butter

FAVORITE COOKIE ASSORTMENT 9
Pricing is per piece.
Double chocolate, pecan praline and
white chocolate macadamia nut

CHOCOLATE-DIPPED STRAWBERRIES 12
Pricing is per two pieces.

BROWNIES 9
Pricing is per piece.
Cookies 'n' cream, caramel pecan
and white chocolate espresso

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BREAK ENHANCEMENTS (CONTINUED)

All pricing is per guest unless otherwise indicated.

**FRESH-BREWED COFFEE & TEA** 130
Pricing is per gallon.
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

**HIBISCUS ICED TEA** 10
Signature hibiscus flavored iced tea with lime wheel, sugar cane stick and fresh mint

**CAPPUCCINO & ESPRESSO** 15
30 guest minimum.

**MINERAL WATER** 7
Pricing is per bottle.
Evian or Perrier

**SOFT DRINKS** 7
Pricing is per can.
Assorted regular and diet soft drinks

**WATER COOLER** 300
Pricing is per water cooler.
Hiickley Springs water cooler – an environmentally friendly alternative to individual bottles

**BOTTLED JUICES** 8
Pricing is per bottle.
Cranberry, Orange and Apple Juices

**BOTTLED ICED TEAS** 8
Pricing is per bottle.
Assorted flavors

**VITAMIN WATER** 8
Pricing is per bottle.
Assorted flavors

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PLATED LUNCHEONS

All pricing is per guest unless otherwise indicated.

PLATED THREE-COURSE LUNCHEON
Includes one soup or salad, warm signature breads and butter, one entrée and one dessert.

SOUPS:
Asparagus and green garlic soup
Riesling and white onion soup
Hot and sour soup

SALADS:
Pink grapefruit, tarragon, walnuts, crispy shallots and citrus-poppy seed vinaigrette
Chicago wedge, bacon, tomatoes, local blue cheese and 1,000 island dressing
Spinach, shaved feta, golden raisins, roasted red peppers, lemon thyme vinaigrette
Baby gem lettuce, heirloom tomatoes, black olive croutons, parmesan anchovy dressing

POULTRY ENTREES:
Roast chicken breast with lovage-crushed red potatoes, pomodoro tomatoes and caper-lemon vinaigrette 60
Roast chicken breast, farro, tomatoes, spring onions, fava beans and parsley-tarragon gremolata 60
Pea and parmesan-stuffed chicken, carrots, herbed orzo, green beans and chicken jus 62

BEEF ENTREES:
Pan-seared filet, saffron, tomato fregola risotto, grilled asparagus and roasted pepper vinaigrette 72
Ten-yaki-grilled skirt steak, wasabi mashed potatoes, wok-fried artichokes and spinach truffle yaki sauce 68
Roast beef filet, summer squash, tomato fondue, mustard-crusted cauliflower, roasted onion gastrique 72

SEAFOOD ENTREES:
Roast salmon, zucchini squash tagliatelle, grilled artichokes and tomato-caper relish 63
Garlic and parsley-crusted Lake Superior whitefish, orzo, fennel, green bean salad and dill pesto 64
Horseradish-crusted corvina, crispy bacon, savoy cabbage, pearl onions, potato and pea emulsion 65

DESSERTS:
Red velvet cheesecake, praline pecans and chocolate truffle sauce
Chocolate espresso bean tart, caramelized cocoa nib bark and raspberry sauce
Rich flourless chocolate banana cake, crunchy peanut brittle and sea salt caramel
Vanilla bean shortcake, sweet summer berry gelee and basil shortbread
Mango passion fruit tart, toasted coconut and rum-scented caramel

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

LUNCHEON ENHANCEMENTS
Pre-set signature iced tea and lemon wheel 5
Pre-set signature hibiscus iced tea, lime wheel 9
sugar cane stick and fresh mint

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LUNCHEON BUFFETS

All pricing is per guest.

DELUXE DELI BUFFET  59

SOUP:
Chef’s selection of soup

SALADS:
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons,
Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic

All-American potato salad
Golden raisin and crunchy cabbage coleslaw
Choose one
Tuna salad, egg salad, or curry chicken and Granny Smith apple salad

MEATS & CHEESES:
Turkey breast, roasted sirloin of beef, smoked ham, Genoa salami, Wisconsin cheddar, provolone, Swiss
Traditional condiments and sandwich spreads

BREADS:
Whole grain baguette, country sourdough, seven grain, and pretzel rolls

DESSERTS:
Chocolate chip, oatmeal and peanut butter cookies
Michigan cherry, apple and blueberry crumble bars

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

SANDWICH BUFFET  63

SOUP:
Chef’s selection of soup

SALADS:
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons,
Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic

Couscous, chickpeas, garlic sausage and cumin-paprika vinaigrette
Bow tie pasta salad, grilled asparagus, chèvre cheese, roasted peppers and pine nut dressing

SANDWICHES:
Served with a signature spread on the side
Smoked turkey, bacon, tomato, romaine lettuce and avocado aioli on a pretzel roll
Roast sirloin, smoked gouda, watercress, onions and horseradish cream on seven-grain baguette
Grilled chickens, tomatoes, arugula, smoked mozzarella and pesto mayo on ciabatta bread
Mortadella, capicola, salami, provolone cheese and green olive tapenade on soft Italian bread
Halloumi cheese, portobello mushroom, roasted peppers, and garlic hummus on herbed focaccia

DESSERTS:
Summer berry tarts
Caramel swirl brownies
Coconut blondies

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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**LUNCHEON BUFFETS (CONTINUED)**

All pricing is per guest.

**WRAPS BUFFET** 63

**SOUP:**
Chef's selection of soup

**SALADS:**
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic

Toasted buckwheat, grilled artichokes, radicchio and feta

Cinnamon, turmeric couscous, stewed dates, zucchini and mint chutney

**WRAPS:**
Grilled chicken, avocado, bacon, blue cheese, tomatoes and romaine lettuce

Skirt steak, black beans, corn, green onions and chipotle mayonnaise

Falafel, feta, sundried tomato hummus, shaved onion, cucumber and tzatziki

Albacore tuna, shaved fennel, sun-dried tomatoes, radishes and lemon aioli

**DESSERTS:**
Lemon squares
Double fudge brownies
Sugar cookies

**BEVERAGES:**
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

**HEALTH & WELLNESS BUFFET** 68

**SOUP:**
Green lentil and kale with toasted cumin

**SALADS:**
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic

Spinach, balsamic-marinated strawberry salad, toasted walnuts and goat cheese

Bulgar wheat, tomato, mint, parsley and lemon juice

**ENTREES:**
Slow roasted salmon, tomatoes, sherry vinegar, capers, and parsley

Garlic and rosemary-grilled chicken, lemon, extra virgin olive oil and oregano

**SIDES:**
Brown rice, shiitake mushrooms, green beans and parsley

Asparagus with citrus, parsley and garlic

**DESSERTS:**
Chocolate cranberry walnut bars
Lemon yogurt bavarian
Carrot tea cakes

**BEVERAGES:**
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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LUNCHEON BUFFETS (CONTINUED)

All pricing is per guest.

ITALIAN BUFFET  67

SOUP:
Celery and parmesan soup

SALADS:
Romaine lettuce, red onion, roasted peppers, artichokes, cured olives, pepperoncini, tomatoes and Italian vinaigrette
Panzanella salad, Italian country bread, heirloom tomatoes, cucumbers and red onion
Three bean salad, red onion, tomatoes, oregano and lemon vinaigrette

ENTREES:
Chicken vesuvio, roasted potatoes, peas, white wine garlic sauce and oregano
Baked whitefish, diced tomatoes and Italian red wine sauce

SIDES:
Penne pasta primavera, sundried tomatoes and basil sauce
Sicilian-style cauliflower with raisins, pine nuts and capers

DESSERTS:
Tiramisu
Toasted almond and olive oil cannelés
Lemon ricotta cookies

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

ASIAN BUFFET  67

SOUP:
Sweet corn egg drop soup

SALADS:
Chopped chicken, Napa and red cabbage, cucumber, carrots, Thai basil, mint, Chinese mustard and sesame vinaigrette
Spicy soba noodle salad, cucumber, red peppers, mango, cilantro and miso vinaigrette
Lemongrass-marinated tofu, asparagus and peanut dressing

ENTREES:
Thai basil chicken with curry sauce, bamboo shoots, coconut milk and lime juice
Beef with black bean sauce, long beans, carrots and cilantro

SIDES:
Organic fried brown rice, edamame, golden pineapple, scallions and chile
Garlic and chili-fried broccoli

DESSERTS:
Roasted mango mousse tartlet
Ginger chocolate cake
Vanilla jasmine shortbread

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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BRAZILIAN STEAKHOUSE BUFFET  69

SOUP:
Fire-roasted red pepper soup

SALADS:
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic
Artichoke salad with roasted peppers
Asparagus and prosciutto salad
Baby mozzarella, tomato salad with basil and balsamic vinaigrette

ENTREES:
Choose two:
Linguiça pork sausage
Marinated grilled chicken thighs
Grilled sirloin of beef

SIDES:
Garlic potato salad, roasted garlic aioli and parsley
Crispy plantains

SAUCES:
Chimichurri
Red pepper tomato

DESSERTS:
Dark chocolate espresso tartlets
Roasted pineapple and banana cupcakes
Toasted coconut macaroons

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

AUTHENTIC CHICAGO BUFFET  69

SOUP:
Broccoli Wisconsin cheddar soup

SALADS:
Chicago chopped wedge, bacon, tomatoes, local blue cheese with 1,000 island and blue cheese dressings
Caprese, fresh mozzarella, heirloom tomatoes and basil
Roasted beets, toasted walnuts, crumbled feta, mizuna and citrus vinaigrette

ENTREES:
Lake Superior whitefish, garlic-parsley crust, corn and fava bean succotash
Roast sirloin of beef, red wine demi and thyme

SIDES:
Twice-baked potatoes, cheddar cheese and scallions
Creamed spinach, baby artichokes, shallots and smoked paprika

DESSERTS:
Chocolate malt cupcake
Dutch apple cheesecake
Butter cookies with seasonal jam

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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LUNCHEON BUFFETS (CONTINUED)

All pricing is per guest.

**BBQ GRILL MASTER BUFFET** 68

**SOUP:**
Vegetarian chili

**SALADS:**
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings:
- honey mustard, balsamic vinaigrette, creamy garlic
- Horseradish and apple cider vinegar coleslaw
- Loaded baked potato salad, scallions, Wisconsin cheddar cheese and sour cream

**ENTREES:**
Bone-in chicken with Jack Daniel's barbecue sauce
Cedar plank salmon, maple-mustard glaze and scallions

**SIDES:**
Wisconsin cheddar mac and cheese
Green beans with tomatoes

**DESSERTS:**
Strawberry shortcake
S'mores tartlets
Red velvet cheesecake

**BEVERAGES:**
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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BUTLER PASSED HORS D’OEUVRES

HOT SELECTIONS
Pricing is per piece.

- Shrimp tempura, miso vinaigrette 9
- Bacon-wrapped scallop, maple whiskey glaze 9
- Lamb lollipop, coconut-macadamia nut crust 9
- Beef short rib sandwich, horseradish coleslaw, sesame seed bun 9
- Garrett’s popcorn-crusted salmon satay, fennel mustard 9
- Mini cheeseburger, truffle aioli 8
- Beef wellington, stone-ground mustard, horseradish mayonnaise 9
- Wild mushroom, walnut profiterole 7
- Zucchini, feta, dill fritter, smoky tomato 7
- Japanese eggplant crisps, ricotta cheese, cherry tomatoes 7
- Teriyaki chicken meatball, togarashi-grilled pineapple 8
- Malaysian chicken satay, toasted coconut, Penang curry 8
- Mini steak and ale pot pie 9
- Spinach and feta cheese turnover, creamy zatar sauce 8

COLD SELECTIONS
Pricing is per piece.

- Shrimp cocktail, smoky cocktail sauce 9
- Thai beef salad, heirloom tomatoes, cucumber, mint 9
- Avocado, spicy mayo, cucumber, alfalfa sprouts in a wonton taco shell 8
- Mozzarella, baby vine tomato, parmesan cracker 7
- Grilled mojo chicken, pink peppercorn shortbread 8
- Tuna tartar, pickled cucumber, Oriental ceviche 9
- Pomegranate duck breast, crispy shallots, flat bread 9
- Asparagus tartar, lemon sour cream 7
- Foie gras, quince jelly, mille-feuille 9
- Goat cheese, dates, candied walnuts 8
- Smoked salmon salad, tobiko, profiterole 9
- Grilled asparagus wrapped in prosciutto di parma 9
- Beef tataki, avocado mousse, sesame cone 9
- Crab and market apple salad, English cucumber 9

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RECEPTION DISPLAYS

All pricing is per guest unless otherwise indicated.

CRUDITÉS BASKET  17
Baby carrots, red and yellow peppers, jicama, tomatoes, cucumbers, broccoli, cauliflower, ranch dressing, chipotle-lime Greek yogurt and sun-dried tomato hummus

MIDDLE EASTERN  22
Eggplant, tomato dip, roasted garlic hummus, tabbouleh, tzatziki, citrus-marinated olives, roasted peppers, pickles, zatar feta, dolmades, pitas, lavosh and assorted flatbreads

ARTISANAL CHEESES  22
Selection of local and International cheeses, citrus, herbed olives, spiced nuts, quince paste, crusty baguette and lavosh

BUTCHERS BLOCK  22
Sliced prosciutto, molinari salami, saucisson sec, smoked turkey, bresaola, dijon and stoneground mustards, cornichons, crusty baguette and lavosh

FLATBREAD  25
Choose three:
Chicago classic with sausage, mushrooms, onion and green peppers
Little Italy with buffalo mozzarella, basil and roasted plum tomato sauce
Hot and Blue with pepperoni, banana peppers, gorgonzola cheese and caramelized onions
Hawaiian with smoked ham and pineapple
Greek with spinach, feta, tomato and oregano
Mushroom with truffles, Asiago cheese, cremini mushrooms, and white truffle oil

THE WINDY CITY  25
Italian beef, mini Italian sausages, peppers and onions, giardiniera, spinach and artichoke dip, French bread, buns, and toasted pitas

RAW BAR  36
Jumbo shrimp, snow crab claws, Alaskan king crab legs, lemon cocktail sauce, sherry mignonette, yuzu aioli, cilantro-lime aioli, Tabasco, lemon wedges

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**ACTION STATIONS**

All pricing is per guest unless otherwise indicated.

All stations require a Chef Attendant at $150 for 3 hours.

**STIR FRY  32**
Snow peas, bamboo shoots, water chestnuts, celery, scallions, onions, bok choy, peppers
Choose one:
steamed jasmine rice, lo mein noodles
Choose two:
Shrimp, salmon, chicken, pork, steak
Choose two:
Sweet and sour, Szechuan, black bean, ginger hoisin

**PASTA  31**
Gemelli and cheese tortellini
Bolognese sauce, white wine cream sauce
Lobster, prawns, chicken, Italian sausage
Marinated mushrooms, peas, asparagus, oven-roasted tomatoes, parmesan cheese, chili flakes
Herb focaccia

**PEKING DUCK  32**
Five-spice and soy-marinated Peking duck
Mushu pancakes, hoisin sauce and scallion flowers

**CHURRASCO  35**
Choose two:
Lingua Pork Sausage
Marinated and grilled chicken thighs
Roast tenderloin of beef
Garlic and rosemary lamb chops
Chimichurri, red pepper and tomato sauce
(Two Chef Attendants required at $150 for 3 hours)

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CARVING STATIONS

All stations require a Chef Attendant at $150 for 3 hours.

MARINATED BEEF STEAMSHIP  1,600
Serves 150 guests.
Garlic and thyme-marinated beef with dijon mustard, horseradish cream, shaved onion, cabernet reduction and artisan rolls

SLOW-ROASTED BEEF TENDERLOIN  775
Serves 20 guests.
House-made worcestershire sauce, confit garlic, herbs and artisan rolls

PRIME RIB  650
Serves 25 guests.
Horseradish cream, au jus, Yorkshire pudding and artisan rolls

PORCHETTA  450
Serves 30 guests.
Herb-rubbed and pork belly-wrapped pork loin, roasted peppers, sweet peppers, giardiniera, ciabatta rolls

SMOKED TURKEY  450
Serves 25 guests.
Applewood-smoked turkey with dark and spicy mole, sesame seeds and artisan rolls

RACK OF LAMB  230
Pricing is per rack. Eight chops per rack.
Dijon and rosemary-crusted rack of lamb with minted lamb reduction and artisan rolls

LEG OF LAMB  450
Serves 20 guests.
Garlic and herb-rubbed leg of lamb with English mint sauce, lamb reduction and artisan rolls

WHOLE RED SNAPPER  450
Serves 15 guests.
Steamed with ginger, garlic, scallion glaze and artisan rolls

CEDAR PLANK SALMON  450
Serves 15 guests.
Sauce verde, tomatoes, capers, pickled onions, parsley and artisan rolls

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PLATED DINNERS

All pricing is per guest.

PLATED THREE-COURSE DINNER
Entrée price includes one soup or salad, warm signature breads and butter, one entrée and one dessert.

SOUPS:
Roasted corn and peach soup
Smoked ham and minted pea soup
Smoked tomato and lovage pesto soup

SALADS:
Organic greens, watermelon, heirloom tomatoes, feta, and vodka vinaigrette
Mixed greens, olive oil-poached roma tomatoes, roasted peppers, mozzarella, ciabatta croutons and balsamic vinaigrette
Golden and crimson beet salad, orange segments, mint, gorgonzola cheese, and orange-anise dressing
Marinated asparagus, mixed greens, goat cheese, pomodoro tomatoes, and mustard vinaigrette

PULTRY ENTREES:
Tarragon roast chicken, coriander gnocchi, sautéed Oriental greens, bloody mary butter sauce 87
Seared chicken breast, pea panzanella, grilled asparagus-artichoke salad, red pepper-tomato herb vinaigrette 87
Pan-seared chicken breast, candied carrots, pea and taleggo cheese fregula risotto, grape jus 87
Oyster mushroom and goat cheese-stuffed chicken breast, caramelized onion, mashed potatoes, thyme green beans, burnt lemon jus 92

BEEF ENTREES:
Bordeaux-braised short ribs, Boursin™ mashed potatoes, bourgeon mushrooms, carrots, crispy shallots, braising jus 98
Roast filet, fingerling potato-charred scallion salad, herb-roasted zucchini, chimichurri glaze 105
Horseradish and herb-crusted filet, roasted parsnips, blistered heirloom tomatoes, whiskey butter sauce 105
Pan-seared beef filet, sautéed tiger prawns, brown butter-whipped potatoes, glazed root vegetables, merlot jus 115

SEAFOOD ENTREES:
Pine nut and lemon-crusted corvina, spinach-carrot fregula risotto, charred cauliflower, golden raisins, and sauce verde 98
Pan-seared Arctic char, potato gnocchetti, English peas, wild mushrooms, and white truffle emulsion 95
Roasted striped bass fillet, tomato-herb Israeli couscous, saffron kohlrabi, and Moroccan-spiced verjus raisin vinaigrette 100

DESSERTS:
Morello cherry bavarian, chocolate flourless cake, and stone fruit preserves
Mandarin chocolate mousse, decadent chocolate brownie, and blood orange gelée
Roasted apple honey cake, thyme shortbread, and cider caramel
Triple chocolate pomegranate cheesecake, ruby port-poached pears, and candied pistachios
Apricot almond tartlet, crispy cinnamon tulle, and mascarpone cream

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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SIGNATURE PLATED DINNERS

All pricing is per guest and includes tableside choice of entrée. Minimum of 20 guests.

RIVER EAST DINNER  115
Warm signature breads and butter

FIRST COURSE:
Cured plum tomatoes, marinated buffalo mozzarella, red onion confit, organic cress, black olive-pine nut vinaigrette

SECOND COURSE:
Choose one:
- Prawn-stuffed chicken breast, spring onion whipped potatoes, candied carrots, cucumber-chili salsa, and enoki mushrooms
- Roasted filet, pickled cabbage, thyme-scented green beans, saffron baby potatoes, and whisky jus
- Du Puy lentil and ricotta-stuffed butternut squash lasagna, tomato fondue, and charred pepper salsa

DESSERT COURSE:
Orange blossom honey cheesecake, white chocolate macadamia blondie, blood orange gelee, and caramelized pineapple

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

SOUTH LOOP DINNER  125
Warm signature breads and butter

FIRST COURSE:
Organic yellow and purple beet salad, glazed goat cheese, arugula, tomato, candied walnuts, citrus vodka vinaigrette

INTERMEZZO:
Chef’s selection

SECOND COURSE:
Choose one:
- Wild mushroom-crusted beef filet, potato fondant, sautéed spinach and artichokes, and merlot reduction
- Pine nut-crusted corvina, olive gnocchi, green beans, pickled red onions, and bloody mary broth
- Tea-spiced duck breast, duck confit fingerling potatoes, buttered cabbage, and cognac peppercorn sauce

DESSERT COURSE:
Chocolate peanut butter bar, salted pretzels, caramel cremeaux, banana cream, and honey-roasted peanuts

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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### SIGNATURE PLATED DINNERS (CONTINUED)

All pricing is per guest and includes tableside choice of entrée. Minimum of 20 guests.

**OLD TOWN DINNER  135**

Warm signature breads and butter

**FIRST COURSE:**
Wild arugula leaves, braised vine tomatoes, shaved comté, artichoke crisps, white balsamic glaze

**SECOND COURSE:**
Roasted corn and shishito pepper soup
Garrett popcorn praline

**INTERMEZZO:**
Chef’s selection

**THIRD COURSE:**
Choose one:
- Red wine-braised beef short rib, pan-seared scallop, pea and carrot fregula risotto, crispy shallots, and red wine jus
- Maple-Canadian whisky-glazed cod fillet, smoked mashed potatoes, sesame green beans, and sauce vierge
- Pan-seared beef fillet, caramelized onion-whipped potatoes, cremini mushrooms, fava bean sauté, and Banyuls vinegar jus

**DESSERT COURSE:**
Trio of mango mousse bombe, espresso chocolate tartlet, and banana caramel cannele

**BEVERAGES:**
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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**GOLD COAST DINNER  145**

Warm signature breads and butter

**AMUSE BOUCHE:**
Chef’s selection

**FIRST COURSE:**
Violet artichoke and Spring/Summer vegetable salad, chilled saffron-fennel puree, barigoule dressing

**INTERMEZZO:**
Chef’s selection

**SECOND COURSE:**
Choose one:
- Balinese tomato-crusted lamb, Robuchon potatoes, caramelized shallots, Brussels sprouts, apple cider and mint jus
- Pan-seared beef filet, sautéed tiger prawns, brown butter-crushed potatoes, Spring vegetable succotash, and burnt lemon jus
- Szechuan pepper-glazed whitefish fillet, smoked mozzarella ravioli, glazed bok choy, and golden raisin-caper vinaigrette

**DESSERT COURSE:**
Trio of lemon blackberry tartlet, chocolate toffee pyramid, and red velvet cheesecake

**CHEESE COURSE:**
Local and international cheese display

**BEVERAGES:**
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas
DINNER BUFFETS

All pricing is per guest.

HEALTH & WELLNESS BUFFET 15

SOUP:
Lentil, tomato and kale soup

SALADS:
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings:
- honey mustard, balsamic vinaigrette, creamy garlic
- Spinach, balsamic-marinaded strawberry salad, toasted walnuts, and goat cheese

ENTREES:
- Grilled beef tenderloin, green lentils, baby mirepoix, organic grape tomatoes, and tarragon
- Slow roasted salmon, tomatoes, sherry vinegar, capers, and cilantro
- Garlic and rosemary-grilled chicken, lemon, extra virgin olive oil, and oregano

SIDES:
- Brown rice, shitake mushrooms, and green beans
- Asparagus, citrus, basil, and garlic

DESSERTS:
- Chocolate cranberry walnut bars
- Lemon yogurt bavarian
- Carrot tea cakes
- Banana flaxseed cookies

BEVERAGES:
- Freshly-brewed regular and decaffeinated coffee
- Selection of Fairmont teas

ITALIAN BUFFET 118

SOUP:
Celery parmesan soup

MEATS, CHEESES & BREADS:
- Taleggio, fontina, smoked mozzarella, prosciutto, mortadella, salami, country bread, lavosh and grissini

ANTIPASTI & SALADS:
- Cured tomatoes, citrus, herb olives, and marinated artichokes
- Farro, peas, fava beans, arugula, and tomatoes
- Romaine lettuce, red onion, roasted peppers, artichokes, cured olives, pepperoncini, tomatoes, and Italian vinaigrette
- Panzanella, Italian country bread, heirloom tomatoes, cucumbers, and red onion

ENTREES:
- Chicken Vesuvio, roasted potatoes, peas, white wine garlic sauce, and oregano
- Braised short ribs, seasonal mushrooms, pappardelle pasta, white wine herb sauce, and ricotta
- Baked whitefish, diced tomatoes, and Italian red wine sauce

SIDES:
- Fennel sausage and roasted red pepper polenta
- Grilled asparagus and parmesan polenta
- Sicilian-style cauliflower, raisins, pine nuts, and capers

DESSERTS:
- Tiramisu
- Toasted almond and olive oil cannellés
- Lemon ricotta cookies
- Amarena cherry cheesecake

BEVERAGES:
- Freshly-brewed regular and decaffeinated coffee
- Selection of Fairmont teas

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DINNER BUFFETS (CONTINUED)

All pricing is per guest.

ASIAN BUFFET  115

SOUP:
Sweet corn and egg drop soup

SUSHI:
Assorted maki rolls, nigiri, wasabi, pickled ginger, and soy sauce

SALADS:
Chopped chicken, Napa and red cabbage, cucumber, carrots, Thai basil, mint, crispy wontons, and Chinese mustard-sesame vinaigrette
Spicy soba noodles, cucumber, red peppers, mango, cilantro, and miso vinaigrette
Lemongrass-marinated tofu, asparagus, and peanut dressing

ENTREES:
Thai basil chicken, curry sauce, bamboo shoots, coconut milk, and lime
Beef, black bean sauce, long beans, carrots, and cilantro
Black cod, miso glaze, snow peas, shitake mushrooms, and bonito broth

SIDES:
Organic fried brown rice, edamame, golden pineapple, scallions, and chile
Garlic and chili-fried broccoli

DESSERTS:
Roasted mango mousse yartlet
Ginger chocolate cake
Vanilla jasmine shortbreads
Toasted coconut panna cotta

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

AUTHENTIC CHICAGO BUFFET  120

SOUP:
Broccoli Wisconsin cheddar soup

LOCAL CHEESE & CHARCUTERIE:
Crave Brothers, Pleasant Ridge, and Widmer's Farms artisanal cheeses, Nueske's Farms Wisconsin-smoked meats, crusty baguette, lavosh, and grissini

SALADS:
Chicago chopped wedge, bacon, tomatoes, local blue cheese with 1,000 island and blue cheese dressings
Caprese with fresh mozzarella, heirloom tomatoes and basil
Roasted beets, toasted walnuts, crumbled feta, mizuna and citrus vinaigrette

ENTREES:
Lake Superior whitefish, garlic-parsley crust, creamy stoneground mustard
Roast sirloin of beef, red wine demi and thyme
Fall-off-the-bone BBQ pork ribs, molasses BBQ sauce

SIDES:
Twice-baked potatoes, cheddar cheese and scallions
Creamed spinach, baby artichokes, shallots and smoked paprika

DESSERTS:
Chocolate malt cupcake
Dutch apple cheesecake
Butter cookies with seasonal jam
Garrett popcorn balls

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas
DINNER BUFFETS (CONTINUED)

All pricing is per guest.

BBQ GRILL MASTER BUFFET 120

SOUP:
Vegetarian chili

SALADS:
Organic mixed field greens, tomatoes, cucumbers, marinated artichokes, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic Horseradish and apple cider vinegar coleslaw
Loaded baked potato salad, scallions, Wisconsin cheddar cheese and sour cream

ENTREES:
Dry-rubbed six-hour-smoked beef brisket
Barbeque chicken with Jack Daniel’s barbeque sauce
Cedar plank salmon, and maple-mustard glaze

SIDES:
Wisconsin cheddar mac and cheese
Green beans with tomatoes

DESSERTS:
Strawberry shortcake
S’mores tartlets
Red velvet cheesecake
Caramel apple custard

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

BRAZILIAN STEAKHOUSE BUFFET 120

SOUP:
Fire-roasted red pepper soup

SALADS:
Organic mixed field greens, tomatoes, cucumbers, beets, corn, feta cheese, sunflower seeds and croutons, Assorted salad dressings: honey mustard, balsamic vinaigrette, creamy garlic
Artichoke salad with roasted peppers
Asparagus and prosciutto salad
Baby mozzarella, tomato salad with basil and balsamic vinaigrette

ENTREES:
Linguiça pork sausage
Marinated grilled chicken thighs
Grilled sirloin of beef

SIDES:
Garlic potato salad, roasted garlic aioli and parsley
Crispy plantains

SAUCES:
Chimichurri
Red pepper tomato

DESSERTS:
Dark chocolate espresso tartlets
Roasted pineapple and banana cupcakes
Toasted coconut macaroons
Mango mousse bombes

BEVERAGES:
Freshly-brewed regular and decaffeinated coffee
Selection of Fairmont teas

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WINE LIST

All pricing is per bottle unless otherwise noted. Please inquire about current vintages.

FAIRMONT PREFERRED WINES
Canyon Road, California  49
Chardonnay, Cabernet Sauvignon, Merlot,
White Zinfandel, Moscato, Sauvignon Blanc
DeLoach Heritage Reserve, California  55
Chardonnay, Cabernet Sauvignon, Merlot

RED WINES
William Hill Cabernet Sauvignon, Central Coast  58
Shannon Ridge Cabernet Sauvignon, Lake County  59
Educated Guess Cabernet Sauvignon, Napa  70
Josh Cellars Cabernet Sauvignon, California  85
Rodney Strong Merlot, Sonoma  56
Duckhorn 'Decoy' Merlot, Napa  85
Trisae Pinot Noir, Willamette  74
Lincourt Pinot Noir, Lindsay's Vineyard, Santa Barbara County  79
Terrazas "Altos del Plata" Malbec, Medoza, Argentina  54
Egret Zinfandel, Amador County  59
Graham Beck Shiraz, South Africa  64

WHITE WINES
William Hill Chardonnay, Central Coast  58
Vino Petite Pays d'Oc Chardonnay, France  65
Independent Cellars Chardonnay, Columbia Valley  79
Villa Maria Sauvignon Blanc, New Zealand  57
Groth Sauvignon Blanc, Napa  80
Pauly Bergweiler Riesling, Germany  62
Santa Margherita Pinot Grigio, Italy  89
Parés Baltà Blanc de Pecs White Blend, Spain  58

CHAMPAGNE
Piper-Heidsieck Brut  110
Veuve Clicquot Yellow Label Brut  135
Dom Perignon Brut  380
Louis Roederer Cristal Brut  485

SPARKLING WINES
La Marca Prosecco  58
Parés Baltà Cava  70
Roederer Estate Brut  91

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HOSTED BARS

All pricing is per drink unless otherwise noted and includes mixers and accoutrements. Bartender fee is required at $150 for 3 hours, $20 for each additional hour. Fee is waived when $400 minimum per bar is met.

DELUXE BAR  
- Finlandia Vodka
- Tanqueray Gin
- Johnnie Walker Red Scotch
- Crown Royal Canadian Whisky
- Jack Daniels Whiskey
- Bacardi Silver Rum

COGNAC  
- Hennessy VSOP
- Remy Martin VSOP
- Courvoisier VSOP

CORDIALS  
- Amaretto, Bailey’s, Cointreau, Drambuie,
- Kahlua, Sambuca

SOFT DRINKS  
- Canyon Road  10
- Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Moscato
- DeLoach Heritage Reserve  12
- Chardonnay, Cabernet Sauvignon, Merlot
- Piper-Heidsieck Champagne  18

MINERAL WATER  
- Heineken, Amstel Light, 312  10
- Miller Lite, Miller Genuine Draft  9
- Buckler (Non-Alcoholic)  8

APÉRITIFS  
- Campari, Dubonnet Blanc, Dubonnet Rouge,
- Fernet-Branca, Dry Sack, Harvey’s Bristol Cream,
- Barros Ruby, Barros Tawny

All prices are in US Dollars. Price are subject to change. Prices are plus 24% service charge plus applicable tax.
NON-HOSTED BARS

All pricing is per drink, includes tax and service charge, unless otherwise noted and includes mixers and accoutrements. Bartender fee is required at $150 for 3 hours, $20 for each additional hour. Fee is waived if $400 minimum per bar is met. Cashier fee is $150 for 3 hours, $20 for each additional hour.

PREMIUM COCKTAILS 13

HOUSE WINE BY THE GLASS 11

IMPORTED & MICRO BREW BEER 10

DOMESTIC BEER 9

BUCKLER NON-ALCOHOLIC BEER 8

SOFT DRINKS 7

MINERAL WATER 7

BOTTLED JUICE 8

All pricing is per drink, includes tax and service charge unless otherwise noted and includes mixers and accoutrements. Bartender fee is required at $150.00 for 3 hours, $20.00 for each additional hour. Cashier fee is required at $150.00 for 3 hours, $20.00 for each additional hour. Bartender fee is waived when $400 minimum per bar is met.
BAR PACKAGES

All pricing is per guest and includes mixers and accoutrements. Bartender fee is required at $150 for 3 hours, $20 for each additional hour. Fee is waived when $400 minimum per bar is met.

FOUR-HOUR DELUXE HOSTED BAR  60
Each additional hour, $14 per guest.
Finlandia Vodka
Tanqueray Gin
Johnnie Walker Red Scotch
Crown Royal Canadian Whisky
Jack Daniels Whiskey
Bacardi Silver Rum
Canyon Road Wines
Select one Red and one White:
Chardonnay, Cabernet Sauvignon, Merlot
La Marca Prosecco
Imported, Micro Brew and Domestic Beer
Non-Alcoholic Beer
Soft Drinks
Sparkling Mineral Water
Canyon Road Wine with Dinner
Select one Red and one White:
Chardonnay, Cabernet Sauvignon, Merlot
Please inquire about current vintages

FOUR-HOUR GRAND HOSTED BAR  64
Each additional hour, $14 per guest.
Grey Goose Vodka
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Special Reserve Canadian Whisky
Woodford Reserve Bourbon
Ten Cane Rum
Night Harvest Wines
Select one Red and one White:
Chardonnay, Cabernet Sauvignon, Merlot
La Marca Prosecco
Imported, Micro Brew and Domestic Beer
Non-Alcoholic Beer
Soft Drinks
Sparkling Mineral Water
DeLoach Heritage Reserve Wine with Dinner
Select one Red and one White:
Chardonnay, Cabernet Sauvignon, Merlot
Please inquire about current vintages

All prices are in US Dollars. Prices are subject to change. Prices are plus 24% service charge plus applicable tax.