Event MENU

Fairmont
CHICAGO
MILLENNIUM PARK

WELCOME TO
FAIRMONT CHICAGO, MILLENIUM PARK

Ideally located where the serenity of the parks meets the vibrant pulse of downtown, Fairmont Chicago, Millennium Park provides an inspiring setting for gatherings designed to connect. At the heart of every event is food and beverage, thoughtfully crafted to bring people together and spark meaningful moments. From chef-curated banquet menus to dynamic dining experiences, each offering draws inspiration from Chicago's rich culinary landscape, local ingredients, and creative energy.

Our dedicated culinary and events teams deliver intuitive, personalized service with precision and care, ensuring every detail is seamlessly executed and every experience feels effortless. Whether hosting an intimate dinner or a grand celebration, each menu and moment is designed to encourage conversation, collaboration, and connection.

Infused with local culture, flavor, and spirit, every gathering at Fairmont Chicago is rooted in place, celebrating the city that surrounds us and transforming shared meals into lasting memories.

FRIENDLY REMINDERS

Please note that outside food and beverage is prohibited in hotel meeting spaces, lobby, or restaurant. Please refer back to your program's contract for additional details.

Pricing is subject to a 25% service charge and applicable sales taxes. An administrative fee of $250 will be added for all functions with 20 or fewer guests unless otherwise indicated. Menu and pricing are subject to change. Please note that day of guarantee increases will result in a 25% per person surcharge for any over and above guests, based on individual menu prices. Modifications to the published menus will nullify any contracted discounts.

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Breakfast BUFFETS

All breakfast buffets include freshly squeezed orange and grapefruit juice, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

Minimum charge of 25 guests for action stations.

+300 chef attendant fee for up to three hours.

*These items are served raw, undercooked, cooked to order, or contain raw or under cooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**There is a risk of food borne illness by consuming undercooked beef burgers.

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EDGEWATER 59

Assorted Freshly Baked Pastries vg
Fruit preserves | local honey | butter

Fresh Seasonal Fruit Salad v gf
With berries

Steel Cut Oatmeal v
Brown sugar | raisins | sunflower seeds

Flavored Greek Yogurt vg gf
Vanilla | fruit

HYDE PARK 74

Assorted Freshly Baked Pastries vg

Fresh Seasonal Fruit Salad with Honey vg gf df

Toaster Station vg
Bagels | white | wheat | rye | whipped butter
fruit preserves | whipped cream cheese
local honey

Southern Style Grits vg gf
Cheddar cheese

Homestyle Buttermilk Biscuits
Sausage gravy

Buttermilk Pancakes vg
Warm maple syrup

Cage-Free Scrambled Eggs vg gf df

Roasted Breakfast Potatoes with Rosemary v gf

Ham Steaks gf df

vg vegetarian | **v** vegan | **df** dairy-free | **gf** gluten-free | **cn** contains nuts | **cs** contains shellfish

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Breakfast BUFFETS

UPTOWN 70

Assorted Freshly Baked Pastries vg

Toaster Station vg
Bagels | white | wheat | rye | whipped butter
fruit preserves | whipped cream cheese
local honey

Fresh Seasonal Fruit Salad v gf
With berries

Steel Cut Oatmeal v
Brown sugar | raisins | sunflower seeds

Cage-Free Scrambled Eggs vg gf df

Yukon Gold Breakfast Potatoes v gf
Carmelized onions

Crispy Bacon gf df

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BRIDGEPORT 75

Assorted Freshly Baked Pastries vg

Fresh Seasonal Fruit with Tajin v gf

Bionicos vg cn
Cajeta | greek yogurt | house made granola
berries

Churro French Toast vg
Cinnamon maple syrup

Build-Your-Own Breakfast Tacos vg
Flour tortilla | scrambled eggs | cotija cheese
sour cream | salsa fresca | lime

Carnitas (shredded pork) gf df +8pp

Carne Asada (beef) gf df +6pp

Roasted Potatoes with Chorizo gf df

Pork Sausage gf df

ROGERS PARK 76

Morning Pastries
Lemon Blueberry Loaf Cake **vg**
Morning Glory Loaf Cake **vg**
Muffins **vg gf**

Toaster Station
Whole wheat, sprouted grain, and gluten-free breads | fruit preserves | local honey
whipped butter **vg**

Fresh Seasonal Sliced Fruit v gf

Egg White Frittata vg df gf
Mushrooms | spinach | asparagus

Cage-Free Scrambled Eggs vg df gf
Marinated tomatoes

Turkey Sausage Patties gf df

Muesli Overnight Oats vg
Seasonal berries | local honey

Chia Seed Coconut Milk Pudding v gf
Toasted coconut | gluten-free cinnamon granola

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Breakfast BUFFETS

LINCOLN PARK 90

Assorted Donuts and Donut Holes vg

Assorted Freshly Baked Pastries vg

Fresh Seasonal Fruit v gf

Greek Yogurt Parfait vg cn
Berries | house made granola

Tomato Caprese vg gf
Heirloom tomatoes | baby mozzarella
balsamic reduction | torn basil | EVOO

Cheddar Cheese Grits vg gf

Smoked Salmon Station
Mini bagels | cream cheese | hard-boiled eggs
capers

Applewood Smoked Bacon gf df

Chicken Apple Sausage gf df

Baked Eggs* vg gf
Stewed tomatoes | herbs | feta cheese

Buttermilk Pancakes vg
Whipped butter | maple syrup

Cheese Crêpes vg
Snipped herbs | cottage cheese

Flourless Chocolate Cake v gf
Seasonal fruit

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Breakfast

BUFFET ENHANCEMENTS

Cage-Free Hard-Boiled Eggs* 62/dozen

Cage-Free Scrambled Eggs* 14

Greek Yogurt 16
Individual assorted flavors

Roasted Pork Sausage 14

Crispy Bacon 14

Turkey Sausage 14

Chicken Apple Sausage 14

Muesli Parfaits vg cn 14
Lemon curd | pecans | berries | golden raisins

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Banana Bread French Toast vg 16
Maple syrup | butter
cinnamon whipped cream

Buttermilk Pancakes vg 16
Maple syrup | berry compote

Belgian Waffles vg 16
Maple syrup | whipped butter

Breakfast Sandwiches 165/dozen
Warm shaved ham | cheddar | croissant

Egg* | bacon | cheddar | english muffin

Egg* | sausage | cheese | buttermilk biscuit

"Just egg" | vegan chorizo | jalapeño | torta **v**

"Just egg" | caramelized onion | mushroom
ciabatta **v**

Egg | pepper jack cheese | salsa fresca
flour tortilla **vg**

Salmon and Lox 30
Catsmo cured salmon | cream cheese | capers
shaved red onion | lemon | mini bagels

ACTION STATIONS

Made to Order
Chef Attendant Required, 1 chef per 75 attendees

Omelet Station* 28
Bacon | sausage | ham | tomatoes | peppers
onions | spinach | mushrooms | jalapeños
cheddar cheese

Eggs Benedict* 28
Poached eggs | hollandaise | chives **vg gf**

Choose one:

Traditional*
Smoked canadian bacon | crisp english muffin

Short Rib*
Buttermilk biscuit | smoked poblano hollandaise

Pulled Pork*
Sourdough bread | chives

Vegan
Sautéed spinach | "just egg"
gluten-free muffin **v gf**

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Specialty BREAKS

All specialty refreshment breaks include freshly brewed coffee, decaffeinated coffee and Lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

Specialty Break menus based on a 30-minute duration. Each additional 30 minutes of service at +8 per guest.

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THE BEAR 34

Mini Italian Beef Sandwiches
Italian beef **gf df** | au jus | giardiniera | banana peppers | mini French rolls

Mini Brat Sausages
Brats **df gf** | peppers | onions | mini Italian rolls

House Made Kettle Chips v gf

Assorted Fresh Donuts vg

COOKIE SHOP 32

Chocolate Chip Cookies vg

Mudslide Cookies vg

Peanut Butter Cookies vg gf cn

Oatmeal Raisin Cookies vg

Fudge Brownies and Blondies vg

POPCORN BAR 32

Popcorn Bases *Choose two:*
Natural **v gf** | truffle **v gf**
caramel & cheddar **vg gf** | butter **vg gf**

Toppings *Choose three:*
White cheddar **vg** | dill pickle **v** | tajin **v**
butter **vg** | ranch **vg** | BBQ spice **vg**

LEMONADE STAND 28

Arnold Palmer v gf

Strawberry Limeade v gf

Pink Lemonade v gf

Lemon Meringue Cupcakes vg

Meyer Lemon Tarts vg

Lemon Shortbread vg

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Specialty BREAKS

AFTER SCHOOL SNACKS 34

Seasonal Whole Fruit v gf

Mini Grilled Cheese Sandwiches vg

Mini PB&J Sandwiches vg cn

Pretzel Bites with Cheese Sauce vg

Cream Cheese Stuffed Chocolate Chip Cookies vg

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BUILD-YOUR-OWN POWER BOWL 30

Bases *Choose one:*

Açaí Smoothie vg gf | Overnight Oats vg

Vegan Yogurt v gf | Açaí Sorbet* v gf

Toppings *Choose five:*
Banana chips | dried cranberry
house made nut granola **v cn**
crushed pistachios | coconut flakes | chia seeds
flax seeds | fruit compote **v gf** | almond butter
chocolate chips **vg** | goji berries
dried blueberries | maple syrup | hemp seeds
gluten-free granola **vg gf**

Additional base selections +4 each per person

*Acai sorbet only: Chef attendant required.

1 chef per 100 attendees.

AFTERNOON TEA 36

Homemade Scones vg
Clotted cream | strawberry preserves
lemon curd

Oven-Roasted Turkey Sandwiches
Cheddar | arugula | sourdough

Cucumber Sandwiches vg
Whipped ricotta | dill | country-style bread

Smoked Salmon Sandwiches
Cream cheese | pickled onion | wheat

Radish Sandwiches vg
Micro herb tartine | sea salt | baguette

Assorted French Macarons vg gf cn

Lemon Poppyseed Shortbread vg

Madeleines vg

Lemon Curd Tart vg

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Specialty BREAKS

À LA CARTE

French Macarons & Madeleines	**108/dozen**
Assorted Breakfast Pastries	**108/dozen**
Assorted Bagels Cream cheese	**112/dozen**
Freshly Baked Cookies	**108/dozen**
Assorted Donuts	**125/dozen**
Sliced Seasonal Fruit and Berries	**16/person**
Warm Soft Pretzel Bites Mustard and beer cheese	**16/person**
Tortilla Chips with Salsa Fresca *Add: Guacamole +8pp*	**16/person**

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Whole Fresh Fruit	**76/dozen**
Assorted Granola Bars	**10/ea**
Kind Bars	**11/ea**
Potato Chips and Pretzels	**11/ea**
Assorted Chocolate Bars	**10/ea**
Caramel Cheddar Popcorn	**16/ea**
Mixed Nuts	**9/ea**
Trail Mix	**9ea**

BEVERAGES

Coffee and Tea Regular | decaffeinated | Lot 35 teas	**185**
Iced Tea Sweetened or unsweetened	**150**
Chilled Fruit Juice Orange | grapefruit | apple | cranberry | pineapple	**150**
Smoothies *Select up to two:* Tropical chai | coconut matcha strawberry banana soy | green peaches and cream	**16/guest**
Still and Sparkling Mineral Water	**9/ea**
Soft Drinks Coca-Cola | Diet Coke | Sprite | Coke Zero | Ginger Ale	**9/ea**
Chilled Individual Fruit Juices Apple | cranberry | orange	**12**
Coconut Water	**12**
Kombucha	**14**
Red Bull	**14**
Sugar-Free Red Bull	**14**
Celsius	**15**

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Lunch BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee and Lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

Minimum charge of 25 guests for action stations.

All dressings, cheeses, nuts, and croutons are served on side.

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WEST LOOP 86

Classic Chicken Noodle Soup df

Green Salad
Tender baby greens | sweet onions | tomatoes
feta | buttermilk ranch **vg gf** | balsamic vinaigrette **v gf**

Seasonal Pasta Salad v
Seasonal vegetables | lemon vinaigrette | herbs

Choose Three Sandwiches:
Additional selection +9 per person

Cold Sandwiches:

Italian Grinder
Cured meats | provolone | shaved lettuce
tomatoes | hot and sweet italian peppers

BLT
Arugula | mayo | applewood smoked bacon
vine-ripened tomatoes

Peppered Roast Beef
Swiss cheese | horseradish mayo | pretzel roll

Smashed Chickpea and Avocado v
Giardiniera | tomatoes

Golden Beet v
Pickled onion | marinated kale

Grilled Vegetable vg
Romaine | mozzarella | pesto wrap

Hot Sandwiches:

Italian Beef
Oregano | mini french roll

Classic Reuben
Rye bread

Turkey Melt
Swiss cheese | caramelized onion | ciabatta

Patty Melt
Swiss cheese | marble rye

Brioche Grilled Cheese vg
Cheddar | swiss | provolone

House Made Kettle Chips v gf

Pickle Spears v gf

Giardiniera v gf

Lemon Mousse Cake vg

Strawberry Shortcake vg

Chocolate Caramel Tarts vg

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Lunch BUFFETS

RIVER NORTH 92

Roasted Tomato and Lentil Soup v gf

Choose three bases:

Cold:
organic baby greens **v gf** | spinach **v gf**
baby kale **v gf** |couscous **v** | bulgar wheat **v**

Hot:
brown rice **gf v** | farro **v** | quinoa **gf v**
black beans **gf v** | baby potatoes **gf v** | barley **v**

Dressings *Choose two:*
White balsamic **gf v** | tahin dressing **gf v**
Dill yogurt dressing **gf vg** | Hummus **gf v**
Green goddess **gf v** | Ranch **gf vg**

Proteins *Choose two:*
Herb marinated flat iron steak* **gf df**
Charred tofu **v gf** | falafel **v gf**
Grilled shrimp **cs gf df** | chicken breast **gf df**
Third protein $12 per person

Toppings *Choose five:*
Carrots | charred corn
heirloom cherry tomatoes | cucumber
golden raisins | pumpkin seeds | almonds
olives | radish | dried cranberries | chickpeas
hard-boiled eggs | cottage cheese | charred
cauliflower | sunflower seeds | edamame

Blueberry Panna Cotta gf

Tofu Cheesecake v gf

Coconut Milk Chocolate Mousse v gf

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Lunch BUFFETS

CHINATOWN 88

Thai Coconut Soup v gf
Green chili | lemongrass | scallions

Cucumber Salad v gf
Red onion | ginger | sesame seed
chili vinaigrette

Potato Salad df gf
Kewpie mayo | smoked ham | charred corn
hard-boiled egg

Chili Lime Chicken df gf
Green onions | ginger soy broth

Miso Turmeric-Glazed Salmon* df gf
Radish | cilantro | sesame seeds

Garlic Fried Rice v gf
Carrots | bean sprouts

Charred Broccoli v gf
Garlic | lemon | chili

Pandan Cheesecake vg
Berry compote

Spiced Banana Cake vg
Cinnamon and nutmeg

Biko
Sweet rice | coconut milk | brown sugar **v gf**

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PILSEN 89

Chicken Tortilla Soup gf df
Spicy tomato broth | chicken

Butter Lettuce Salad vg gf
Corn | black beans | tomato | cilantro
chipotle vinaigrette

Romaine Leaf Salad vg
Chili croutons | cotija | caesar dressing

Barbacoa Beef df gf
Caramelized onion | adobo sauce

Amish Chicken Tinga df gf

Charred Calabacitas (Squash) v gf
Onions | toasted pepitas

Spanish Tomato Rice v gf

Corn v gf and Flour Tortilla v

Red and Green Salsas v gf

Traditional Mexican Flan gf

Tres Leche Cake vg

Warm Churros with Mexican Chocolate vg

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Lunch BUFFETS

STREETERVILLE 87

Carrot Soup v gf

Beet Salad vg gf cn
Goat cheese | watercress | almonds
balsamic vinaigrette

Marinated Farmer Tomato Salad v gf
Beefsteak tomato | melon | EVOO | balsamic
basil

Green Salad vg gf
Local greens | marinated chickpeas | cucumber
shaved fennel | pecorino | sherry vinaigrette

Seared Stone Bass* df gf
Blistered tomatoes | red pepper coulis

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Organic Roasted Chicken df gf
Charred artichokes | onion | natural jus

Rice Pilaf v gf
Celery | thyme

Quinoa Fricassée v gf
Seasonal squash | roasted corn
wild mushrooms | pearl onions | lima beans

Seasonal Market Vegetables v gf

Carrot Cake vg
Cream cheese icing

Vanilla Cheesecake vg
Berries

Chocolate Raspberry Tarts vg

BRONZEVILLE 88

Traditional Coleslaw vg df gf

Grainy Mustard Potato Salad v gf

Spinach Salad vg gf
Spinach | red onion | tomato | egg
white balsamic dressing

Choose two:
BBQ spice-rubbed chicken **df gf**
Cola-braised pulled pork **df gf**
Smoked brisket **df gf** | smoked sausage **df gf**
BBQ pork ribs **df gf** | pulled jackfruit **v gf**
Additional selection +14 per person

Traditional BBQ Sauce

Golden Mustard BBQ Sauce

Mac and Cheese vg

BBQ Baked Beans v

Smoked Pecan Pie vg cn

Hummingbird Cake vg

Apple Cinnamon Tart vg

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Lunch BUFFETS

LITTLE ITALY 89

Vegetable Minestrone v
Petite pasta | oregano | tomatoes

Caesar Salad vg
Crisp romaine | parmesan | herb croutons
garlic caesar dressing

Tomato Melon Salad v gf
Beefsteak tomatoes | melon | basil leaves
white balsamic vinaigrette

Spiced Lettuce Salad vg gf
Arugula | baby greens | marinated feta
chickpeas | olives | cucumbers
lemon vinaigrette

Vegetable Penne Pasta v
Roasted tomato sauce | seasonal vegetables

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Salmon Puttanesca* gf df
Crushed pomodoro | capers | olives
roasted garlic

Herb Chicken gf df
Artichoke | pearl onions | fennel | chicken jus

Roasted Fingerling Potatoes v gf
Garlic and rosemary

Roasted Italian Vegetables v gf

Garlic Bread vg

Mini Tiramisu vg

Chocolate Chip Cannoli vg

Pistachio Cake vg cn

BUFFET ENHANCEMENTS 18pp

Choose one:

Vegetable Enchiladas vg gf
Black beans | corn | mushrooms | corn tortillas
cotija

Lentil and Mushroom Shepherd's Pie v gf
Carrots | thyme | EVOO

Vegetable Chaufa Rice v gf
Mushrooms | cherry tomatoes | green onions

White Miso and Farro Risotto v
Mushrooms | green peas | thyme | coconut milk

Vegetable Paella v gf
Bomba rice | roasted artichokes | peppers | peas
tomatoes

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Boxed LUNCH

Two Entrée Selections	**74**
Three Entrée Selections	**78**

Seasonal Whole Fruit v gf

Individual Bags of Potato Chips v gf

Sweet Treat *Choose one:*
Chocolate Chip Cookie **vg**
Double Chocolate Brownie **vg**
Lemon Blueberry Loaf **vg**

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SANDWICHES:

Chicken Club
Grilled chicken breast | thick cut bacon
avocado mayo spread | lettuce | tomato
country bread

Tomato Caprese vg
Basil pesto | arugula | ciabatta

Shaved Country Ham
Brie | tomato | shaved red onion
pumpernickel bread

Roast Beef
Shaved beef | caramelized onions
horseradish mayo | smoked gouda
roasted red peppers | baguette

Vegetable Wrap v
Grilled mushrooms | seasonal squash
chickpea hummus | herb tortilla

Turkey Sandwich
Roasted turkey breast | roasted garlic aioli
greens | cheddar cheese | sourdough

SALADS:

Millennium Cobb Salad gf
Baby greens | tomato | cucumber | chicken
hard-boiled egg | cheddar | avocado ranch

Chopped Salad gf df
Romaine | chicken | marinated chickpeas
baby tomatoes | carrot | lemon vinaigrette

Mediterranean Salad vg
Romaine | arugula | tomatoes | radish
roasted peppers | cucumbers | olives | feta
red onion | oregano vinaigrette

Barrio Steak Salad* gf
Citrus chili marinated steak | black beans
fire roasted corn | grape tomatoes
cotija cheese | mixed greens
avocado lime dressing

Superfood Salad v gf
Baby kale | spinach | marinated tofu | edamame
quinoa | charred broccoli | citrus vinaigrette

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Plated LUNCH

All plated lunches include one soup or salad, one entrée, one dessert, assorted rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest.
+12 additional soup course. Inquire about seasonal selections.
+5 preset iced tea
+24 duo entrée

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SALADS

Caesar
Baby romaine | white anchovy
castelvetrano olives | herb croutons
caesar dressing

Classic Garden v gf
Organic baby greens | cucumber
shaved radish | cherry tomatoes
herb vinaigrette

Roasted Beet Salad vg gf cn
Greens | point reyes blue cheese
crushed pistachios | white truffle vinaigrette

Wedge gf
Crispy bacon | cherry tomatoes | red onion
blue cheese dressing

Mediterranean Greens vg gf
Cucumber | tomatoes | olives | aged feta
white balsamic vinaigrette

VEGETARIAN 96

Charred Cauliflower Steak v gf cn
Tea-soaked raisins | almonds | chimichurri

Butternut Squash Ravioli vg
Pecans | sage | EVOO

Smoked Beet Root 'Filet' vg
Garlic parsnip purée | citrus gremolata
golden beet | white wine reduction

Wild Mushroom Risotto vg gf
Truffle oil | parmesan cheese

SEAFOOD 88

Seared Mahi Mahi* df gf
Charred baby carrots | cherry tomatoes
carrot top chimichurri

Salmon*gf
Peewee potatoes | onions | lemon beurre blanc

Arctic Char* df
Lightly smoked | ancient grains | tomato | olives
confit garlic | romanesco sauce

Slow Roasted Red Snapper* gf
Lentils | thyme | baby fennel | chili citronette

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Plated LUNCH

CHICKEN 82

Organic Chicken Breast df gf
Fingerling potatoes | melted tomatoes | eggplant

Herb Marinated Chicken df gf
Asparagus | mushrooms | sweet potato
natural jus

BBQ Spiced Chicken Breast df gf
Wild rice pilaf | green beans | cipollini onions
apple cider | natural jus

Brick Chicken gf
Fennel tomato sauce | mashed potatoes
charred root vegetables

Smoked Half Petit Chicken gf
Herb mashed potatoes | baby carrots
natural jus

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BEEF 96

Braised Beef Short Rib gf
Horseradish potato purée | parsley
cipollini onion | natural jus

Beef Sirloin* gf
Smoked mashed potatoes | charred broccolini
natural jus

Flat Iron Steak* df gf
Crushed fingerling potatoes
baby root vegetables
smoked red pepper coulis

Hanger Steak* gf
Duck fat potatoes | charred baby carrots
cippolini onions | hollandaise sauce

Veal Shank gf
baby root vegetables | natural jus
apple celery root purée

DESSERT

Strawberry Cheesecake vg
Strawberry gelée | vanilla bean whipped cream

Flourless Chocolate Cake v gf
Raspberry mousse | raspberries

Milk Chocolate Mousse cn vg
Oreo cookie crust | pecan
caramel chocolate glaze

Roasted Hazelnut Cake cn vg
Praline milk chocolate mousse | lemon
chocolate chantilly

Apricot Almond Tart cn vg
Apricot sauce | tahitian vanilla bean

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Hors D'OEUVRES

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SEAFOOD (CHILLED) 12

Cauliflower and Caviar Tartlet

Lobster Salad Slider cs df
Chives | lemon aioli

Shrimp Cocktail Skewer cs gf df
Cilantro | avocado cocktail sauce

Smoked Salmon Tart
Cream cheese | tobiko | dill

VEGETARIAN (CHILLED) 10

Smoked Tomato Bruschetta vg
Aged balsamic | olive oil | basil

Deviled Eggs vg df gf
Everything bagel spice | chives

Goat Cheese and Fig Jam Cannoli vg cn
Pistachios

Compressed Watermelon v gf
Balsamic pearls | basil

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Hors D'OEUVRES

CHICKEN (HOT) 11

Chicken Wellington with Wild Mushroom

Buttermilk Fried Chicken Slider
Hot honey glaze

Buffalo Chicken Spring Roll
Ranch dressing

Chicken Empanada
Aji verde

BEEF (HOT) 12

Szechuan Beef Satay* **df**
Scallion | sambal aioli

Italian Beef Spring Roll **df**
Giardiniera aioli

Beef Short Rib Wellington

Beef Empanada
Chimichurri

PORK (HOT) 10

Corn and Chorizo Fritter
Herb aioli

Andouille and Cheese Fritter
Beer mustard

Bacon, Fig Jam, and Goat Cheese Tart

SEAFOOD (HOT) 12

Mini Crab Cakes **cs**
Creole remoulade

Shrimp Spring Roll **df** **cs**
Garlic aioli

Shrimp Fritter **cs**
Old bay aioli

Lobster and Sweet Corn Empanada **cs**
Avocado crema

VEGETARIAN (HOT) 10

Carolina Gold Rice Arancini **vg**
With pecorino

Onion and Gruyere Soup Tart **vg**

Arepa **vg** **gf**
Jalapeño and cilantro crema

Vegetable Spring Roll **v**
Ponzu sauce

Mac and Cheese Croquette **vg**
Truffle aioli

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MILLENNIUM PARK

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Carving STATIONS

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+300 per chef attendant for up to three hours

1 chef per 100 attendees is required.

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SMOKED MEATS 44

Smoked Meats df gf *Choose two:*
Brisket | hot links | bone-in chicken | pork butt

Sauces *Choose two:*
BBQ **df gf vg**
Carolina gold **df gf vg**
Teriyaki **gf v**
Kansas City bbq **df gf vg**
Chimichurri **gf v**
Chipotle bbq **df gf vg**

ROASTED BEEF TENDERLOIN* 42

Béarnaise **vg gf** | creamed horseradish **vg gf**
brioche rolls **vg**

OVEN ROASTED BEEF STRIPLOIN* 34

House mustards v **gf** | confit garlic jus **gf**
seeded rolls **vg**

TURKEY BREAST df gf 24

Sage gravy | orange cranberry sauce
corn muffins

WHOLE CHICKEN df gf 30

Ciabatta rolls | natural jus

SUCKLING PIG 32

Slow roasted pig with accompaniments **df gf**

Choose one:
Mini flour tortillas | pickled onions
Baby greens | EVOO | balsamic vinegar
Sautéed green beans
Cauliflower au gratin

HOT SMOKED SALMON df gf 31

Watercress radish salad
horseradish crème fraiche

SALT OVEN SEASONAL FISH df gf 32

Choose one:
Salsa roja | salsa verde | lime | onion | cilantro
flour tortillas
Roasted carrots | baby potatoes
Tomato and onion salad | tartar sauce

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Action STATIONS

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CEVICHE STATION 42

Choose two:

Shrimp* **cs**
Tomato | cucumber | red onion | cilantro | lime

White Fish*
Shallot | lemon | tomatillo aguachile

Ahi Tuna*
Scallions | citrus | cucumber | serrano chile

Tomato Nikkei **v**
Ginger | aji rocoto | yuzu juice | cucumber radish

Calamari*
Red onion | aji amarillo | coconut | lime

POKE STATION 42

Choose two:

Shrimp **df** **gf** **cs**
Wakame cumber salad | sushi rice | sambal

Atlantic Salmon* **df** **gf**
Kewpie mayo | baby tomatoes | crispy garlic

Scallop* **df** **gf** **cs**
Kewpie mayo | tobiko | scallions | sesame seeds

Watermelon **v**
Tamari | furikake | red onion | baby tomatoes

Tofu **v**
Marinated onion | togarashi | edamame pickled ginger

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Action STATIONS

PASTA STATION 40

Choose two:

Three Cheese Tortellini vg
Confit garlic cream | parmigiano reggiano

Rigatoni Bolognese
Crushed pomodoro | fresh herbs
pecorino romano

Penne Lentil Bolognaise v
Roasted tomato | chickpeas

Cavatappi vg
Truffle béchamel | spinach | charred corn

Gnocchi Margherita vg
Fresh tomato sauce | fresh mozzarella
fresh basil

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RISOTTO STATION 42

Choose two:

Wild Mushroom vg gf
Broccolini | parmesan

Smoked Bacon gf
Tomato | blue cheese

Crab gf cs
Arugula | tomato

Shrimp gf cs
Peppers | lemon zest | thyme

MAC & CHEESE BAR 38

Pasta *Choose two:*
Elbow macaroni **vg** | shells **vg** | orecchiette **vg**
cavatelli **vg**

Cheese *Choose two:*
Sharp cheddar **vg gf** | truffled fontina **vg gf**
goat cheese fondue **vg gf**
peppered vegan cheese **v gf**

Ham | bacon | wild mushrooms | peas | corn
onions | parmesan cheese | broccoli

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Chilled Reception DISPLAYS

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BOARDS

Fresh Market Crudités 30
Seasonal vegetables **v gf** | hummus **v gf**
buttermilk ranch **vg gf**

Mezze 32
Grilled vegetables | artichokes | sundried tomatoes | marinated olives | tzatziki **vg**
hummus **v** | baba ghanoush **v** | pita **vg**

Cheese Monger 40
International | local and domestic cheeses
bleu | triple cream | goat | smoked
washed rind | hard cheeses **vg gf**
dried fruits **v gf** | house jams **v gf**
artisan breads **vg**

Charcuterie 42
Chef-selected cuts **gf** | prosciutto di parma **gf**
coppa | lomo **gf** | soppressata **gf**
dried sausage **gf** | mustards
house ferments **gf** | artisan breads **vg**

SALAD DISPLAY

**All dressings, cheeses, nuts, and croutons are served on side*

Two Salads 32
Three Salads 38

Garden vg gf
Spinach | arugula | candied pecans
baby tomatoes | crumbled feta | balsamic

Caesar
Crisp romaine | shaved parmesan
herb croutons | garlic caesar

Market vg gf
Arugula | frisée | carrot | candied walnuts
shaved radish | goat cheese
sweet mustard vinaigrette

Southwest vg gf
Chopped romaine | black beans | roasted corn
tomatoes | cotija cheese | chipotle ranch

Wedge
Baby iceberg wedges | herb croutons | tomato
cucumber | bacon | blue cheese
hard-boiled eggs | ranch dressing

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Chilled Reception DISPLAYS

RAW BAR* df gf cs

Minimum of two dozen

East and west coast oysters	**$72 per dozen**
Jumbo cocktail shrimp	**$72 per dozen**
Little neck clams	**$80 per dozen**
King crab leg	**$120 per dozen**

Horseradish | mignonette | lemons
cocktail sauce

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ANTIPASTI BAR 55

Cured Meats gf df *Choose three:*
Prosciutto | soppressata | capicola | bresaola
mortadella

Cheeses vg gf *Choose three:*
Parmigiano-reggiano | fresh mozzarella
pecorino | gorgonzola | fontina | burrata
crescenza

Dips and Spreads *Choose three:*
Pesto **vg gf** | olive tapenade **vg gf**
sun-dried tomato spread **vg gf**
cannellini bean spread **v gf**
artichoke & parmesan spread **vg gf**
ricotta with herbs **vg gf** | caponata **v gf**
nduja **gf** herbed goat cheese spread **vg gf**

Breads vg
Focaccia | grissini | ciabatta | pane toscano

Charred, Grilled and Fresh Vegetables
v gf
Seasonal squash | eggplant | tomatoes
romaine | peppers | fennel | carrots

SUSHI STATION df gf cs

Minimum of two dozen

Assorted maki rolls	**$10 per piece**
Nigiri | salmon | tuna sashimi	**$12 per piece**

Wasabi | soy | pickled ginger

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Hot Reception DISPLAYS

MEATBALL STATION 38

Choose three:

Barbecue beef meatballs gf

Jackfruit meatballs v gf
Tomato sauce

Turkey meatballs gf
Alfredo

Pork and veal meatballs
Arrabiata **gf**

Parmesan and rolls

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BEAR DOWN 40

Jumbo Soft Pretzel with Mustard vg

Mini Chicago Style Hot Dogs
Mini hot dog **df gf** | yellow mustard | tomato pickle | neon green relish | sport peppers poppyseed buns

Italian Beef
Italian beef **df gf** | giardiniera | au jus
Italian rolls

Creamy Spinach and Artichoke Dip vg gf
Pita **vg**

SALT BAKED POTATO BAR 36

Red Bliss and Russet Potatoes v gf

Sour cream | scallions | smoky bacon | ham onions | butter | cheddar fondue | parmesan truffle fontina

FRIED CHICKEN STATION 28

Mini garlic cheddar biscuits | hot sauces
vinegar slaw | jalapeno honey

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Hot Reception DISPLAYS

TACOS 40

Red and green salsas **v** **gf**
corn **gf** and flour tortillas | onions | jalapeños
cilantro | lime | crema | queso | radish

Choose two:

Barbacoa df gf
Grilled onions | charred jalapeños

Rotisserie al Pastor Pork df gf
Burnt pineapple | sweet onion

Chicken Adobo df gf
Roasted chilies | cumin | cilantro

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SLIDERS 42

Choose three:

Classic Burger**
American cheese | special slaw

Grilled Chicken
Kimchee slaw | gochujang aioli

Chickpea Falafel vg
Beet spread | pickled onion

Beef Short Rib
Wilted arugula | garlic aioli

Hot Chicken
Pickles | aioli | soft roll

Mojo Marinated Pork
Pickles | swiss cheese | mustard

Salmon*
Cucumber herb salad | red onion | sesame bun

Crab Cake cs
Old bay mayo | cabbage slaw

FLATBREADS 38

Choose three:

Chicago Style
Salami | italian sausage | roasted peppers
roasted onions

Fungi vg
Béchamel | roasted forest mushrooms
creamy feta | truffle oil

Finocchiona
Fennel sausage | ricotta | caramelized onions
watercress

Primavera vg
Roasted zucchini | bell peppers | feta
chickpea hummus | balsamic reduction

Margherita vg
Tomato | basil | mozzarella

Crème Fraîche
Bacon | caramelized onions | arugula

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Dessert DISPLAY

SWEET HOME CHICAGO

Choose Three	**26**
Choose Five	**32**

Mini Red Velvet Cupcake vg

Mini Vanilla Cupcake vg

Mini Chocolate Cupcake vg

Mini Key Lime Tart vg
Chantilly cream

Chocolate Raspberry Tart vg
Dark chocolate ganache | raspberries

Strawberry Tart Crumble vg

Tiramisu vg
Mascarpone cream | coffee | chocolate

Chocolate Caramel Tart vg
Chocolate pearls

Mini Ricotta Cheesecake vg
Vanilla chantilly

Dulce De Leche cn vg
Hazelnut | bitter chocolate ganache
caramel pearls

Chocolate Cake vg
Chocolate frosting | chocolate ganache

Carrot Cake vg
Cream cheese icing | charred pineapple

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Dinner BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and Lot 35 teas.

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A TASTE OF TORO 190

Smoked Tomato and Aji Panca Soup v gf

Baby Lechuga Salad vg
Toasted pepitas | queso fresco | cherry tomatoes
avocado cilantro dressing **v gf**

Marinated Hearts of Palm v gf
Tomato and red onion | orange miso dressing

Charred Octopus Potato Salad gf df
Tomato | arugula | aji verde vinaigrette

Charred Cusco Chicken Breast df gf
Salsa criolla

***Herb and Garlic Marinated Picanha df gf**
Blistered peppers | charred onions

Salmon* df gf
Braised bok choy | achiote ponzu sauce

Yucca Fries v gf
Chimichurri

Vegetable Chaufa Rice v gf
Mushrooms | cherry tomatoes | green onions

Roasted Vegetables v gf
Chayote | seasonal squash | cauliflower

Churros vg
Cajeta

Horchata Cheesecake vg
Cinnamon chantilly

Mini Mexican Hot Chocolate Cake vg
Smoked pepitas

Coconut Tres Leches vg

ENHANCE YOUR TASTE OF TORO +6

Choripan
Argentinean chorizo | pico de gallo | chimichurri
mini baguette

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Dinner BUFFETS

HUMBOLDT PARK 142

Ensalada De Lechugas vg gf
Field greens | cucumbers | tomatoes | onions
red wine vinaigrette | chipotle ranch

Tomato Onion Salad v gf
Parsley | avocado vinaigrette

Romaine Salad vg
Baby romaine | pepitas | cotija cheese
tomatoes | aji amarillo dressing

Green Chili and Cheese Tamales

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Street Tacos *Choose two:*
Marinated skirt steak* **gf df**
Slow-roasted pork carnitas **gf df**
Chicken tinga **gf df**
Roasted sea bass **gf df**
Vegan "chorizo" **v gf df**
Smoked jack fruit "barbacoa" **v gf df**

Corn gf and Flour Street Taco Tortillas
Onion & cilantro | cotija cheese
fresh lime wedges | grilled jalapeños

Fire Roasted Seasonal Vegetables v gf

Arroz Rojo v gf

Grilled Mexican Street Corn vg gf
Mayo | cotija | chili | cilantro

Dulce Churros vg

Mexican Chili Chocolate Cake vg

Cinnamon Arroz Con Leche vg gf

AVONDALE 136

Field of Greens v gf cn
Dates | radicchio | candied walnuts
mustard vinaigrette

Mediterranean Salad v gf
Field tomatoes | english cucumbers | red onions
dill | red wine vinegar | EVOO

Roasted Brussels Sprouts and Broccoli Salad v gf cn
Red onion | olives | almonds

Herb-Marinated Chicken df gf
Lentils | artichokes | thyme | chicken jus

Braised Short Rib df gf
Red wine veal jus

Potatoes v gf
Crispy golds | fried yukons | fine herbs | EVOO

Seasonal Vegetables v gf
Italian spices | EVOO

Turtle Cheesecake vg cn

Rum and Raisin Bread Pudding vg

White Chocolate and Raspberry Crumble vg

Fairmont
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Dinner BUFFETS

GOLD COAST 206

Wedge Salad gf
Iceberg wedge | shallots | bacon lardons
blue cheese dressing

Little Gem Caesar Salad
Garlic croutons | traditional caesar dressing

Spinach Salad vg gf
Spinach | frisée | red onion | feta | tomatoes

Butchers Table *Choose two:*
Grilled flat iron steak* with béarnaise **gf**
Grilled petit filet* with peppercorn jus **gf df**
Petit New York steak* with herb butter **gf**
Carved tomahawk* *** **gf df**
Slow-roasted chicken breast with thyme jus **gf df**

The Catch *Choose two:*
Sautéed jumbo shrimp **gf df cs**
Seared ahi tuna with lemon olive oil* **gf df**
Pan seared salmon with lemon butter sauce* **gf**
Steamed mussels and clams **df gf cs**

Sides *Choose two:*
Creamed spinach **vg gf**
Truffle french fries **v gf**
Mac and cheese **vg**
Whipped mashed potatoes **vg gf**
Asparagus **v gf**
Brussels sprouts **v gf**

Banana Cream Pie vg

Mini Key Lime Cheesecake vg

Crème Brûlée Tart vg

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LOGAN SQUARE 138

Miso Soup with Tofu v gf

Greens Salad v gf
Daikon | carrots | asian pear | yuzu miso dressing

Brussels Sprouts Salad v gf
Cilantro | shallot | shaved cabbage
ginger soy dressing

Sautéed Green Beans gf df
Chinese sausage

Spicy Curry Shrimp gf df cs
Coconut curry broth | Thai basil | chili

Char Siu BBQ Chicken gf df
Scallions | sesame

Korean Lemongrass Short Ribs gf df

Fried Rice* vg gf
Egg | ginger | peas | carrots

Soy Marinated Bok Choy v gf
Shiitake mushrooms

Mini Egg Tart vg

Coconut Tapioca Pudding vg gf

Chocolate Matcha Cake vg

Fairmont CHICAGO MILLENNIUM PARK

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Plated DINNERS

All plated dinners include one soup or salad, one entrée, one dessert, assorted rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest.
+12 per additional course
+24 per duo entrée

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Fairmont
CHICAGO
MILLENNIUM PARK

SALADS

Heirloom Tomato Salad v gf
Watercress and frisée salad | radish
banyuls vinaigrette

Heirloom Beet Salad vg gf cn
Chèvre mousse | hazelnut praline
blood orange dressing

Organic Greens v gf
Heirloom radish | grilled pear | fennel
herb and citrus vinaigrette

Baby Gem Salad vg gf
Whipped goat cheese | cucumber | tomato
castelvetrano olives | white balsamic vinaigrette

Tomato and Watermelon Salad* vg gf
Feta | balsamic pearls | olives
toasted pumpkin seeds | basil vinaigrette

**Seasonal - May 1 to September 20*

VEGETARIAN 105

Wilted Greens and Mushroom Ravioli vg
Lentil bolognaise | olive oil cured tomatoes
shaved fennel

Parmesan Gnocchi vg
Spinach | eggplant puree | pickled onions

Green Pea Risotto v gf cn
Coconut milk | EVOO | white miso
toasted almonds

Cauliflower Steak v gf
Sweet potato purée | cipollini onion
tomato-coconut brodo

vg vegetarian | **v** vegan | **df** dairy-free | **gf** gluten-free | **cn** contains nuts | **cs** contains shellfish

Please let one of our wait staff know if you have any special dietary requirements, food allergies, or food intolerances.

Plated DINNERS

CHICKEN 115

Herb Marinated Chicken Breast df gf
Schmaltz potatoes | roasted root vegetables
lemon thyme chicken jus

Pan Seared Chicken df gf
Crushed fingerling potatoes | charred onions
carrots | natural jus

Achiote Roasted Chicken Breast df gf
Duck fat roasted potatoes
glazed baby vegetables | ancho chicken jus

Smoked Chicken Breast df gf
Herb potatoes | carrots | melted tomato sauce

*These items are served raw, undercooked, cooked to order, or contain raw or under cooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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SEAFOOD 118

Branzino* df gf
Asparagus and pearl onion fricassée
marble potatoes | chili vinaigrette

Herb Marinated Salmon* gf
Confit baby potatoes | brussels sprouts | radish
flying fish roe hollandaise

Pan Seared Grouper* gf
Vanilla sweet potato | fennel | lemon butter

Charred Wild Sea Bass* gf
Mascarpone polenta | grilled broccolini
citrus & herb emulsion

Seared Artic Char* gf
Smoked corn grits | charred carrots | maitake
watercress salad

BEEF 135

Beef Short Rib* gf
Creamy cheddar grits | shallots
roasted heirloom carrots

Herb-Roasted Beef Tenderloin* gf
Havarti potato pavé | mushrooms | cabernet jus

Grilled Ribeye* gf
Mashed potatoes | brussels sprouts
heirloom carrots | smoked rosemary jus

New York Strip Steak* gf
Parmesan potatoes | charred broccolini
smoked onion jus

DESSERT

Rum and Raisin Bread Pudding vg cn
Candied almonds | passion fruit caramel sauce

Raspberry Chocolate Torte vg cn
Dark chocolate chantilly | marshmallow fluff
candied pistachios

Lime Cheesecake vg cn
Caramel | macadamia nut praline

Espresso Flan vg cn
Candied hazelnuts | vanilla whipped cream

Mexican Hot Chocolate Cake vg
Spiced pepitas | cinnamon Chantilly
guajillo anglaise

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vg vegetarian | **v** vegan | **df** dairy-free | **gf** gluten-free | **cn** contains nuts | **cs** contains shellfish

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Wine LIST

BUBBLES

Mionetto Brut Prestige 57
Prosecco, Italy

Domaine Carneros Estate Brut Cuvée 84
Carneros, California

Chandon Brut 70
California

J Brut Rosé 93
Russian River Valley, California

Möet & Chandon Impérial Brut 148
Épernay, France

Veuve Clicquot Yellow Label Brut 169
Reims, France

*Priced per bottle. Please inquire about current vintages.

Fairmont
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WHITE WINES

Attems Pinot Grigio 85
Friuli, Italy

Poet's Leap Riesling 71
Columbia Valley, Washington

Mohua, Sauvignon Blanc 71
Marlborough, New Zealand

Silver Gate Sauvignon Blanc 57
Monterey, California

Decoy Sauvignon Blanc 70
Napa Valley, California

Blindford Sauvignon Blanc 100
Sonoma County, California

Chanson Viré-Clessé Chardonnay 75
Burgundy, France

EOS Chardonnay 57
Central Coast, California

Post & Beam Chardonnay 100
Napa Valley, California

Kendall Jackson Vitners Reserve Chardonnay 70
Sonoma County, California

Hampton Water Rosé 70
Pays D'Oc, France

RED WINES

Emeritus Pinot Noir 95
Russian River Valley, California

EOS Pinot Noir 57
Central Coast, California

Decoy Pinot Noir 70
California

Davis Bynum Pinot Noir 100
Russian River Valley, California

Ghost Pines Merlot 65
Sonoma And Napa Counties, California

Paraduxx Proprietary Red Blend 85
Napa Valley, California

Buehler Cabernet Sauvignon 75
Napa Valley, California

Hall Cabernet Sauvignon 92
Napa Valley, California

Silver Gate Cabernet Sauvignon 57
Livermore Valley, California

Carmel Road Cabernet Sauvignon 70
Livermore Valley, California

Post & Beam Cabernet Sauvignon 100
Napa Valley, California

Peachy Canyon Westside Vineyard Zinfandel 73
Paso Robles, California

Beverage SERVICE

+300 bartender fee on all bars, up to three hours

+300 cashier fee on all cash bars, up to three hours

+50 each additional hour

A minimum of $750++ in sales is required for each cash bar. Should the total cash sales fall below this minimum, the remaining balance will be charged to the group's master account.

	HOSTED BARS Prices exclude service charge and sales tax.	**CASH BARS** Prices are inclusive of service charge and sales tax.
Fairmont Premium Mixed Drink	**16 Per Drink**	**19 Per Drink**
Fairmont Premium Wines	**57 Per Bottle**	**15 Per Glass**
Fairmont Super Premium Mixed Drink	**18 Per Drink**	**21 Per Drink**
Fairmont Super Premium Wines	**70 Per Bottle**	**18 Per Glass**
Fairmont Luxury Mixed Drink	**20 Per Drink**	**23 Per Drink**
Fairmont Luxury Wines	**100 Per Bottle**	**21 Per Glass**
Domestic Beer	**12 Each**	**14 Each**
Craft Beer	**14 Each**	**16 Each**
Liqueurs and Cordials	**Please Inquire**	**Please Inquire**
Still and Sparkling Mineral Water	**9 Each**	**10 Each**
Assorted Juices	**10 Each**	**11 Each**
Assorted Soft Drinks	**9 Each**	**10 Each**

Fairmont
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Package BARS

PREMIUM BAR

36 per guest for the first hour
15 per guest each additional hour

Tito's Handmade Vodka
Beefeater Gin
Bacardi Superior Rum
Herradura Silver Tequila
Old Forester 86 Bourbon
Dewars White Label Scotch
Mionetto Brut Prestige
Eos Chardonnay
Silver Gate Sauvignon Blanc
Eos Pinot Noir
Silver Gate Cabernet Sauvignon
Assorted Beer, Juices, Soft Drinks And Waters

+ 300 bartender fee on all bars, up to three hours
+50 each additional hour

SUPER PREMIUM BAR

40 per guest for the first hour
16 per guest each additional hour

Elyx Vodka
Citadelle Gin
Planteray 3 Stars Rum
Espolon Blanco Tequila
Maker's Mark Bourbon
Monkey Shoulder Scotch
Chandon Brut
Kendall-Jackson Vitner's Reserve Chardonnay
Decoy Sauvignon Blanc
Decoy Pinot Noir
Carmel Road Cabernet Sauvignon
Assorted Beer, Juices, Soft Drinks And Water

LUXURY BAR

44 per guest for the first hour
18 per guest each additional hour

Belvedere Vodka
The Botanist Gin
Diplomatica Reserva Rum
Patron Blanco Tequila
Michter's Bourbon
The Maccallan 12 Year Scotch
Veuve Cliquot Reserve Cuvee
Post & Beam Chardonnay
Post & Beam Cabernet Sauvignon
Davis Baynum Pinot Noir
Blindfold Sauvignon Blanc
Assorted Beer, Juices, Soft Drinks and Water

WINE AND BEER BAR

32 per guest for the first hour
14 per guest each additional hour

Mionetto Brut Prestige Prosecco
Eos Chardonnay
Silver Gate Sauvignon Blanc
Eos Pinot Noir
Silver Gate Cabernet Sauvignon
Assorted Beer, Juices, Soft Drinks and Water

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We look forward to hosting you.
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