



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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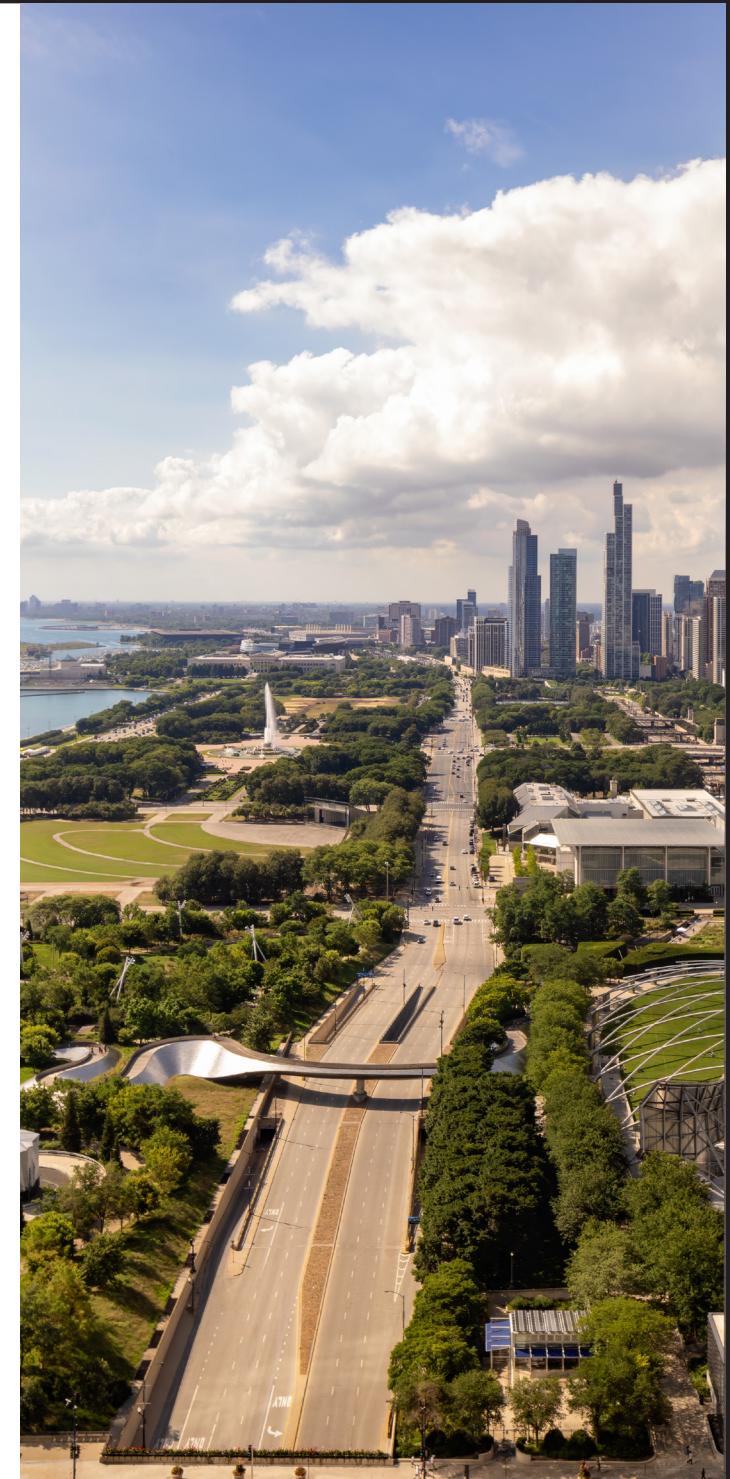


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Breakfast BUFFETS

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**

Fruit preserves | local honey | butter

Fresh Seasonal Fruit Salad with Honey **vg gf df**

Toaster Station **vg**

Bagels | white | wheat | rye | whipped butter
fruit preserves | whipped cream cheese

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**

Fruit preserves | local honey | butter

Toaster Station **vg**

Bagels | white | wheat | rye | whipped butter
fruit preserves | whipped cream cheese

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 **v**

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 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 **vg** **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	

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ACTION STATIONS

<i>Made to Order</i>	
<i>Chef Attendant Required, 1 chef per 75 attendees</i>	
Omelet Station*	28
Bacon sausage ham tomatoes peppers onions spinach mushrooms jalapeños cheddar cheese	
Eggs Benedict*	28
Poached eggs hollandaise chives vg gf	
<i>Choose one:</i>	
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	

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 **gf df**

Au jus | giardiniera | banana peppers

Mini Brat Sausages **df gf**

Peppers | onions | mini Italian rolls

Mini French Rolls **vg**

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 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

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

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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 **vg gf**

Choose three bases:

Cold:

organic baby greens **vg gf** | spinach **vg 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**

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Dressings Choose two:

White balsamic **gf v** | tahin dressing **gf v**
Dill yogurt dressing **gf vg** | Hummus **gf v**
Green goddess **gf vg** | Ranch **gf vg**

Proteins Choose two:

Herb marinated flat iron steak* **gf df**
Charred tofu **v gf df** | falafel **v gf df**
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 **vg**

Tofu Cheesecake **vg**

Coconut Milk Chocolate Mousse **v gf**

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Lunch BUFFETS

CHINATOWN

88

Thai Coconut Soup **v gf**

Green chili | lemon grass | 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

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Garlic Fried Rice **v gf**

Carrots | bean sprouts

Charred Broccoli **v gf**

Garlic | lemon | chili

Pandan Cheesecake **vg**

Berries compote

Spiced Banana Cake **vg**

Cinnamon and nutmeg

Biko

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

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 **vg**

Tres Leche Cake **vg**

Warm Churros with Mexican Chocolate **vg**

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Lunch BUFFETS

STREETVILLE

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 **v 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

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 v

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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

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

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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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Fairmont
CHICAGO
MILLENNIUM PARK

SALADS

Caesar

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

Classic Garden **vg 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
cipollini 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 **vg 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 & Cheese Fritter

Beer mustard

Bacon, Fig Jam, and Goat Cheese Tart

SEAFOOD (HOT)

12

Mini Crab Cakes cs

Creole remoulade

Shrimp Spring Roll df gf 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

Arepas vg gf

Jalapeño and cilantro crema

Vegetable Spring Roll v

Ponzu sauce

Mac and Cheese Croquette vg

Truffle aioli

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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 **df gf v**

Kansas City bbq **df gf vg**

Chimichurri **df 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 24

Sage gravy | orange cranberry sauce

corn muffins

WHOLE CHICKEN 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 31

Watercress radish salad

horseradish crème fraîche

SALT OVEN SEASONAL FISH 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 cucumber 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 | parmesiano 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 vg gf hummus vg gf buttermilk ranch vg gf	
Mezze	32
Grilled vegetables artichokes sundried tomatoes marinated olives tzatziki vg hummus v baba ghanoush vg pita vg	
Cheese Monger	40
International local and domestic cheeses bleu triple cream goat smoked washed rind hard cheeses vg gf dried fruits vg gf house jams vg 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	

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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

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 **vg 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	

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- 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

Fairmont CHICAGO MILLENNIUM PARK

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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

**Chef attendant required. 1 per 100 attendees.*

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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**

Rum and Raisin Bread Pudding **vg**

White Chocolate and Raspberry Crumble **vg**

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

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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**

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MILLENNIUM PARK

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

***Chef Attendant Required. 1 chef per 100 attendees.

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

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

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

*These items are served raw, undercooked, cooked to order, or contain raw or undercooked 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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SALADS

Heirloom Tomato Salad **vg gf**

Watercress and frisée salad | radish banyuls vinaigrette

Heirloom Beet Salad **vg gf cn**

Chèvre mousse | hazelnut praline blood orange dressing

Organic Greens **vg 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 **vg 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

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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

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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

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.

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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	
Blindfold 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 Vintners 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.

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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

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

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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 Macallan 12 Year Scotch
Veuve Clicquot 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



We look forward to hosting you.

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