



FAIRMONT CHICAGO, MILLENNIUM PARK

Fairmont
CHICAGO
MILLENNIUM PARK

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. It would be our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options. Our Conference Services and 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.

Fairmont
CHICAGO
MILLENNIUM PARK



BREAKFAST BUFFET

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.

Breakfast	1
Breakfast Enhancements	3
Specialty Refreshment Breaks	4
Luncheon Buffets	7
Plated Luncheons	10
Butler-Passed Hors D'Oeuvres	11
Action and Carving Reception	13
Stationed Reception	15
Dinner Buffets	17
Plated Dinners	20
Wine List	22
Beverage Service	23
Package Bars	24

CONTINENTAL <i>Minimum 10 guests</i>	55
Assorted freshly baked pastries	
Fresh seasonal fruit	
Steel cut oatmeal, brown sugar, raisins, sunflower seeds and walnuts	
Fruit preserves, local honey and butter	
Greek yogurts, vanilla and fruit	

AMERICAN CLASSIC	66
Assorted freshly baked pastries	
Greek yogurts, vanilla yogurt and local honey yogurt	
Toaster station, bagels, white, wheat, rye, European style butter, fruit preserves and whipped cream cheese	
Fresh seasonal fruit	
Steel cut oatmeal, brown sugar, raisins, sunflower seeds and walnuts	
Cage free scrambled eggs	
Yukon gold breakfast potatoes, caramelized onions and fresh cut herbs	
Crispy bacon	

MIDWEST BREAKFAST	70
Assorted freshly baked pastries	
Whole fresh fruit	
Toaster station, bagels, white, wheat and rye, European style butter, fruit preserves and whipped cream cheese	
Southern style grits with cheddar cheese	
Home style buttermilk biscuits and sausage gravy	

Malted waffles or pancakes with warm maple syrup
Cage free scrambled eggs
Roasted breakfast potatoes with rosemary and thyme
Honey glazed ham steaks

I CAN'T BELIEVE IT'S NOT...(GF, V)	72
Assorted gluten free muffins	
Toaster station, gluten free white, whole wheat loaf bread, whipped not butter, fruit preserves	
Fresh seasonal fruit	
Build your own avocado toast, crushed avocado, lime, cilantro, gluten free crisp	
Individual dairy free yogurts	
Steel cut oatmeal, brown sugar, raisins, sunflower seeds and walnuts	
Scrambled "eggs"	
"Sausage" patties	
Roasted sweet potatoes with maple syrup and candied pecans	



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HEALTHY	66
Lemon blueberry and morning glory loaf cake	
Gluten free muffins	
Toaster station, whole wheat, sprouted grain bread and gluten free bread, fruit preserves, local honey and European style butter	
Grapefruit, orange citrus slices	
Fresh seasonal fruit	
Mini yogurt parfait, plain Greek yogurt, house made granola, berry compote	
Egg white frittata, mushrooms, spinach, onions, asparagus and oven roasted tomatoes	
Cage free scrambled eggs	
Muesli overnight oats, seasonal berries and local honey	
Chia seed coconut milk pudding, toasted coconut and mango	

BRUNCH	80
Assorted freshly baked pastries	
Fresh seasonal fruit	
Tomato caprese, heirloom tomatoes, baby mozzarella, balsamic reduction, torn basil, EVOO	
Jalapeño cheddar grits, smoked tasso ham	
Smoked salmon station, mini bagels, rye toast, cream cheese, pickled onions, egg and capers	
Bacon and sausage bar, old style pork sausage, chicken apple sausage applewood smoked bacon	
Eggs Benedict, Canadian bacon, hollandaise sauce	
Breakfast skillet, cage free scrambled eggs, roasted sweet potatoes, caramelized onions, black beans, corn, jalapeño and smoked cheddar	
Lemon ricotta pancakes, whipped butter, maple syrup, blueberry syrup	
Savory crêpe, snipped herbs, Borsini, honey cured ham, aged cheddar, tomato, fennel	
Strawberries and cream, fresh strawberries in syrup, vanilla cake, sweetened cream	



BREAKFAST ENHANCEMENTS

All pricing is per guest unless otherwise noted

+300 Chef Attendant Fee (three hours)

MADE TO ORDER

Chef attended—minimum charge of 25 guests for each station

OMELET 24

Omelets and eggs made to order, cage free eggs and egg whites

Bacon, sausage, ham, tomatoes, peppers, scallions, red onions, spinach, mushrooms, jalapeños, olives, cheddar cheese

Seafood +8

choose one

Rock shrimp, smoked salmon or jumbo lump crab

EGGS BENEDICT 18

choose one

Sous vide 142 degree eggs, whipped hollandaise, chives

Traditional, smoked Canadian bacon and crisp English muffin

Braised short rib and caramelized onion

Catsmo cured salmon, trout roe

Vegan, sautéed spinach, tofu, gluten free muffin

BREAKFAST TOAST STATION 22

choose three

Elvis toast, organic peanut butter, banana, chocolate

Avocado, radish, cilantro

House made ricotta, lemon, blueberry

Fig marmalade, apple bacon jam

Cottage cheese, grilled peaches, strawberry, roof top honey

Catsmo smoked salmon, whipped cream cheese, crispy capers, pickled shallots, dill

BUFFET ENHANCEMENTS

Priced per guest unless otherwise noted

CAGE FREE CHILLED HARD BOILED EGGS 36 per dozen

CAGE FREE SCRAMBLED EGGS 9

INDIVIDUAL ASSORTED FLAVOR GREEK YOGURTS 14

ROASTED PORK SAUSAGE 11

CRISPY BACON 11

THICK COUNTRY HAM 11

TURKEY SAUSAGE 11

CHICKEN APPLE SAUSAGE 11

BANANA BREAD FRENCH TOAST 13
caramelized banana syrup, cinnamon butter, whip cream

BUTTERMILK PANCAKES 12
maple syrup, blueberry compote

BELGIAN WAFFLES 12
maple syrup, fresh berry compote, whipped butter

WARM SHAVED HAM AND CHEDDAR CROISSANT 12 each

BACON OR SAUSAGE, EGG, CHEDDAR ENGLISH MUFFIN 12 each

VEGAN, HAM, CHEESE, EGG CIABATTA 14 each

EGG, CHORIZO, COTIJA, AVOCADO BURRITO 12 each

SLICED BREAKFAST CHEESE 22
cheddar, Swiss and gouda

EUROPEAN CHARCUTERIE PLATTER 20
cured ham, salami, soppressata, prosciutto cotto

SALMON AND LOX 28
Catsmo cured salmon, dill, cream cheese, capers, pickled onions, lemon

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SPECIALTY REFRESHMENT BREAKS

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HEALTHY BITES	32
Fresh fruit smoothies, Berry Banana, Maqui Superfruit, Tropical Green	
Greek yogurt parfait, house made almond granola, fresh berries and seasonal compote	
Fruit and nut strength bar	
Fresh seasonal fruit	

LINCOLN PARK PICNIC (GF, V)	28
Spa waters, cucumber, lemon and raspberry, basil lime	
Salted marcona almonds and rum roasted pecans	
Dried sliced fruit	
Home style granola and fruit nut energy bars	

COOKIE JAR	31
Chocolate chip cookies	
Mudslide cookies	
Gluten free peanut butter cookies	
Oatmeal raisin cookies	
Fudge brownies and blondies	

LITTLE ITALY	
Choose 3 for \$32, 5 for \$36	
Avocado toast, crushed avocado and radish	
Smoked salmon toast, roe, cream cheese, capers and pickled onion	
Mascarpone toast, apple bacon jam, candied walnut and chives	
Seared beef tartare toast, mustard seeds, frills and fresh grated horseradish	
Egg toast, watercress, saffron mayo and crispy prosciutto	

TAKE ME TO THE BALL PARK	31
Fresh made lemonade	
Jumbo pretzels with ball park mustard and beer cheese sauce	
Caramel cheddar popcorn and Cracker Jacks	
Chocolate covered malt balls and Tootsie Rolls	

OH NUTS! DONUTS	32
Assorted selection of house made donuts	
Assorted individual coffee drinks	



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TEA TIME! 31

Freshly baked raisin scones, clotted cream and strawberry preserves

English cucumber on dark marble rye

Waldorf chicken salad, walnuts, apples, grapes on soft mini roll

Smoked salmon, caper cream cheese and pickled onion on mini bagel

Truffle egg salad on buttery brioche

Assorted French macarons

Lemon poppy seed shortbread and madeleines

Butter cookies

STRAWBERRY FIELDS 28

Old fashioned lemonade

Strawberry basil lemonade

Rum raisin scones with strawberry preserves

Strawberry fruit tarts

Mini strawberry rhubarb pie

Strawberry short cake trifle

Chocolate dipped strawberries

LAKESHORE DRIVE TRAIL MIX 25

Nuts and seeds, pecans, almonds, pistachios, pumpkin and sunflower seeds

Dried fruit, cranberries, raisins, cherries, and apricots

Sweet nibs, chocolate chips, white chocolate chips, M & M's and toasted coconut

ISLAND LIVING 30

Chia seed pudding, coconut and mango

Coconut macaroons

Key lime tarts

Pineapple up-side-down cake

Coconut diamond and guava cake

LET'S BE FRANK 28

Traditional Chicago style mini Vienna all beef hot dogs

Sliced tomatoes, sports peppers, neon relish, onions, mustard, celery salt, pickle spears

House made potato chips

Old fashioned lemonade

SPA BREAK 32

Agua frescas, guava and pineapple

Raw pumpkin seeds, almonds, and cashews

Roasted and salted pistachios, barukas, and macadamia nuts

Granolas, quinoa raspberry, house made, blueberry flax

Superfoods, goji berry, hemp seeds, marinated olives

MAKE + TAKE SPA PACKAGE 35

Where the magic happens! Create your very own concoctions in our Alchemist bar, with an assortment of healing herbs, plans, and more.

Here you can create your own oils, scrubs, and tinctures to take a little piece of Leaf Spa home with you.

Includes goody bag with crystals, Palo Santo stick, and discount card for Leaf Spa visit.



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ASSORTED FRENCH PASTRIES	98 per dozen
ASSORTED BAGELS WITH CREAM CHEESE	108 per dozen
FRESH BAKED COOKIES	98 per dozen
FRESH SEASONAL FRUITS AND BERRIES	16 per person
WHOLE FRESH FRUIT	70 per dozen
ASSORTED GRANOLA BARS	10 each
KIND BARS	11 each
INDIVIDUAL BAGS OF POTATO CHIPS AND PRETZELS	10 each
ASSORTED CHOCOLATE BARS	10 each
CARAMEL CHEDDAR POPCORN	16 each
GARRETT CARAMEL AND CHEDDAR POPCORN	32 each
MIXED NUTS	9 each / 32 per pound
TRAIL MIX	9 each / 32 per pound

COFFEE AND TEA	175 per gallon
Regular, Decaffeinated Coffee and LOT 35 Teas	
ICED TEA	100 per gallon
Sweetened or Unsweetened	
CHILLED FRUIT JUICE	125 per gallon
Orange, Grapefruit, Apple, Vegetable Cocktail	
Cranberry, Pineapple, Tomato or Clamato	
SMOOTHIES	14 per guest
Berry Banana, Tropical Green, Maqui	
Superfruit, Mango Sunrise, Blue Pineapple	
STILL AND SPARKLING MINERAL WATER	9 each
SOFT DRINKS	9 each
Coca-Cola, Diet Coke, Sprite, Zero, Ginger Ale	
CHILLED INDIVIDUAL FRUIT JUICES	10 each
COCONUT WATER	12 each
KOMBUCHA	14 each



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CHICAGO STYLE DELI <i>Minimum 10 guests, premade options available +2 per person</i>	82
Old fashioned chicken noodle soup	
Tender baby greens, sweet onions, tomatoes, feta, buttermilk ranch and balsamic vinaigrette	
Seasonal pasta salad	
German style potato salad	
Platters of shaved meats, black forest ham, smoked turkey, salami and roast beef	
Tuna salad or egg salad	
Platters of sliced cheeses, cheddar, Swiss, provolone and pepper jack	
White, wheat, rye sandwich style breads and hoagies	
Relish platters, hot Italian giardiniera, lettuce, tomato, dill pickle spears and onions	
Mayo, yellow and stone ground mustard	
Cheesecake	
Carrot cake with cream cheese icing	
Chocolate raspberry tarts	

STREETERVILLE FARMERS MARKET	84
Carrot soup	
Beet salad, goat cheese, watercress, mandarin and candied pecans	
The kitchen sink, cauliflower, carrot, peas, corn, capers, mustard vinaigrette	
Local greens, strawberries, fresh herbs, pecorino, crispy shallots and sherry vinaigrette	
Seared stone bass, white bean and Spanish chorizo broth	
Organic roasted chicken, charred artichokes, lentils and natural jus	
Vegetable rice pilaf, peas, corn, carrots, cilantro, sliced almonds	
Roasted fingerling potatoes, rosemary and sea salt	
Seasonal market vegetables	
Key lime tart	
Strawberry lemon cake trifle	
Baked blueberry peach cobbler	

REALLY, IT'S NOT... (GF, V)	86
Spinach and lentil soup	
Tomato, cucumber, onions, ranch, balsamic vinaigrette	
Protein salad, garbanzo, cannellini, corn, black beans, sweet potato, kale, chipotle vinaigrette	
Buddah Bowl, quinoa, pinto beans, carrot, bean sprouts, tahini sauce, sesame seed, avocado	
Beyond burger, gluten free bun, American cheese, caramelized onions, bread and butter pickles, LTO	
Hot dogs, hot Italian style sausage, roasted peppers and onions, tomatoes, Chicago relish, sports peppers	
Steak fries, ketchup, mustard, mayo	
Belgian chocolate cheesecake	
Peanut butter cookies	
Mixed berry crumble	



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TAYLOR STREET 84

Vegetable minestrone, beans, onions, celery, carrots and tomatoes

Caesar salad, crisp romaine, parmesan, herb croutons and garlic Caesar dressing

Misto salad, roasted peppers, olives, pepperoncini, pecorino, balsamic vinaigrette

Caprese salad, fresh mozzarella, basil pesto, heirloom cherry tomatoes

Vegetable penne pasta, roasted tomato sauce, roasted seasonal vegetables and parmesan cheese

Salmon puttanesca, crushed pomodoro, capers, olives and roasted garlic

Herb chicken saltimbocca, prosciutto, provolone cheese, crisp sage and rosemary madeira jus

Sicilian style roasted potatoes, red onions, roasted red peppers, Kalamata olive, rosemary

Roasted Italian vegetables

Garlic bread

Mini tiramisu

Chocolate chip cannoli

Tutti frutti tarts

MIDWEST BBQ 86

Traditional cole slaw

Mustard potato salad

Tomato, cucumber, onions, green goddess and red wine vinaigrette

choose 2

BBQ chicken, barbecue pulled pork, smoked brisket, smoked sausage, glazed BBQ pork ribs or pulled jackfruit

Traditional Sweet Baby Rays and Carolina style golden mustard sauce

Mac and cheese, creamy cheddar and seasoned bread crumbs

Barbecue style baked beans, smokey bacon and crispy onions

Grilled corn on the cobb, milk butter

Pecan pie with cinnamon whipped cream

Hummingbird cake

Berry cobbler

HEART OF PILSEN 84

Chips, salsa and chorizo queso

Chicken tortilla soup, crispy tortillas, spicy tomato broth and pulled chicken

Elote salad, grilled corn, lime, chili, cilantro, queso fresco and Mexican mayonnaise

Mixed greens, crispy tortillas, corn, black beans, tomato, cucumbers and chipotle ranch

Barbacoa beef Tri Tip, caramelized onion, Adobo BBQ sauce

Amish Chicken Thighs, 18th St Tinga

Spanish tomato rice

Borracho beans, made with Mexican beer, smoked bacon and epazote

Corn and four tortillas

Salsas, red, green and yellow

Traditional Mexican flan

Tres leche parfait

Warm churros with Mexican chocolate and natillas sauce



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NATIVE CHICAGOAN 83

Chicago cobb, crisp iceberg, heirloom cherry tomatoes, pickled red onions, crumbled blue cheese

Antipasto pasta salad, genoa salami, pepperoni, asiago, black olives, roasted red peppers, pepperoncini

Chicken Vesuvio, green peas, white wine garlic jus

Italian beef, Italian roll, giardiniera, beef au jus

Polish sausage, sauerkraut, spicy mustard

Warm potato salad, grainy mustard, apple cider vinegar, celery, red onions, chives

Roasted broccolini and asparagus, Italian seasoning

Pecan tarts

Chocolate silk pie

Warm bread pudding with caramel sauce

BOXED LUNCH 72

minimum not applicable

Seasonal whole fruit

Individual bags of potato chips

Pre-selected choice of sandwich or wrap

Chicken club, grilled chicken breast, thick cut bacon, avocado mayo spread, bibb lettuce, tomato and country bread

Grinder, shaved ham, salami, sopressatta, mozzarella cheese, arugula tomato pesto spread, Kalamata olive relish and ciabatta bread

Roast beef, shaved beef, caramelized onions, horseradish mayo, smoked gouda, roasted red peppers and 7 grain baguette

Vegetable wrap, grilled mushrooms, zucchini, yellow squash, chickpea hummus, corn salsa, queso fresco and herb tortilla

Turkey sandwich, roasted turkey breast, cranberry aioli, tender greens, cheddar cheese, cranberry walnut roll

Chocolate chip cookie or double chocolate brownie



PLATED LUNCHEONS

All Plated Luncheons 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 Course
- +5 Preset Iced Tea
- +24 Duo entrée
- +26 Tableside choice of entrée, highest price prevails

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SOUP

- Roasted tomato tortilla, avocado cream, crisp tortilla
- Tomato gazpacho, smoked chili oil, torn basil
- Roasted corn chowder, fire roasted green chili
- She crab soup, smoked paprika, lemon oil, herbs

SALADS

- Baby romaine, white anchovy, piquillo peppers, herb croutons
- Organic baby greens, cucumber, cherry tomatoes, herb vinaigrette
- Roasted beets, tiny greens, Point Reyes blue cheese, crushed pistachios, white truffle vinaigrette
- Mediterranean greens, cucumber, tomatoes, olives, aged feta, white balsamic vinaigrette

POULTRY

- Organic chicken breast, fingerling potatoes,, Charred Cherry tomatoes, Japanese eggplant
- Amish style chicken, asparagus, mushroom, sweet potato, crisp pancetta
- BBQ spiced chicken breast, wild rice, apples, raisin, apple cider chicken jus
- Coriander rubbed chicken, fennel tomato sauce, gnocchi, baby root vegetables

75

FISH

- Seared halibut, Israeli couscous, teardrop tomatoes, mint, Fresno sauce verge
- Salmon, peewee potatoes, mushrooms, aji amarillo beurre blanc
- Slow roasted red snapper, mushroom risotto, thyme, asparagus

82

BEEF

- Braised beef short rib, horseradish potato purée, parsley, cipollini onion, red wine
- Beef tenderloin medallion, vegetable ratatouille, red pepper sauce
- Roasted tenderloin, mole, cumin fingerling potatoes, baby root vegetables
- Ricotta cavatelli and short rib ragù, pearl onions, peas, sage

90

DESSERT

- Strawberry swirl cheesecake, strawberry compote, vanilla bean whipped cream
- Flourless chocolate cake, raspberry mousse, fruit of the forest jelly
- Milk chocolate mousse, Oreo cookie crust, caramelized pecan, caramel chocolate glaze
- Roasted hazelnut cake, praline milk chocolate mousse, creamy lemon, Nutella whip cream
- French flan, citrus macerated seasonal berries, Tahitian vanilla bean whipped cream



COLD BUTLER-PASSED HORS D'OEUVRES

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SEAFOOD

Shrimp ceviche, cilantro, sour cream and tomato	8
Ahi tuna poke, coconut, cucumber, wakame and sesame	9
Ahi tuna nacho, crispy wonton, avocado and togarashi cream	10
Salmon poke, cucumber, wakame and soy ginger dressing	8
Snapper aguachile, cucumber, jalapeño, cilantro, puffed rice	10

VEGETARIAN

Marinated olive toast, confit garlic, Italian parsley, lemon preserve, ricotta	7
Goat cheese gougères, local chèvre, local honey and cracked pepper	7
Tomato bruschetta, aged balsamic, olive oil, basil, almond and black olive crumb	7
Gazpacho shooters, green, yellow and red	7
Deviled eggs, truffled crème fraîche, smoked paprika and radish	8
Compressed watermelon, shaved jicama, spiced pepitas, Tajín	7



HOT BUTLER-PASSED HORS D'OEUVRES

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POULTRY

Chicken satay, sweet soy glaze and peanut sauce	8
Mini chicken taquito, tinga chicken, crema, cilantro	10
Peking duck spring rolls, nuoc mam	9

BEEF

Szechuan beef satay, scallion and black vinegar	9
Beef short rib Wellington, puff pastry	10
Beef empanadas, chimichurri	10
Short rib arepa, jalapeño cheese arepa, crema, cilantro	11
Mini beef slider, aged cheddar, special slaw	11

PORK

Chorizo cornbread bites, whipped honey butter	8
Pork and veal meatballs, tomato vodka sauce	8
Pork pot stickers, yuzu ponzu sauce	8
El pastor satay, pineapple, pork loin, chipotle salsa	9
Roja BBQ pork biscuit, Sweet Baby Rays, smoked pork butt	11

SEAFOOD

Mini crab cakes, creole remoulade	11
Shao mai, black vinegar and soy	10
Panang shrimp, nam prik	10
Coconut shrimp, Tropical Remoulade	11
Lobster and sweet corn empanada, avocado crema	11

VEGETARIAN

Carolina gold rice arancini, pecorino, mushroom and puttanesca	7
Brie and goat cheese flat bread, balsamic glaze	8
Truffled mushroom toast, manchego cheese and sprouted grain sourdough baguette	7
Vegetable spring roll, sweet chili	7
Spanikopita, spinach, feta, ricotta, phyllo	7



CARVING RECEPTION

Carving Stations priced per item.
 +300 Chef Attendant Fee (three hours)

Breakfast	1
Breakfast Enhancements	3
Specialty Refreshment Breaks	4
Luncheon Buffets	7
Plated Luncheons	10
Butler-Passed Hors D'Oeuvres	11
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ROASTED TENDERLOIN 685
serves 30 guests
 Béarnaise, spicy mustard, creamed horseradish, Parker House rolls

PORCHETTA 585
serves 30 guests
 House made mustards, chimichurri, pickled onions and rolls

LA CAJA CHINA PIG 725
serves 40 guests
 Char siu roasted pig, pickled carrots, cilantro, lime, pâté, hoisin, baguette

HORSERADISH CRUSTED BEEF STRIPLOIN 625
serves 30 guests
 House mustards, smoked bacon jam, confit garlic jus and whole grain seeded rolls

SMOKED BEEF BRISKET 575
serves 30 guests
 Sweet Baby Rays BBQ sauce, white bread, pickles, pickled onions, mustard aioli, buttered Yukons

HOT SMOKED SALMON 425
serves 20 guests
 Cucumber salad, horseradish crème fraîche, chive crêpe

SALT OVEN SNAPPER 300
serves 20 guests
 Veracruz style, red, yellow and green salsa bar, avocado, radish, lime, cilantro, queso fresco, corn and flour tortillas



ACTION RECEPTION

Action Stations priced per guest.
+300 Chef Attendant Fee (three hours)

Breakfast	1
Breakfast Enhancements	3
Specialty	
Refreshment Breaks	4
Luncheon Buffets	7
Plated Luncheons	10
Butler-Passed	
Hors D'Oeuvres	11
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AWW SHUCKS	48	LITTLE ITALY PASTA	32
Raw, oysters, cocktail shrimp, mussels, cherrystone clams, tuna poke, ceviche		<i>choose two</i>	
House made horseradish chili sauce and traditional mignonette		Three cheese tortellini, confit garlic cream and parmigiano reggiano	
Yuzu ponzu, lemons, limes and seaweed salad		Pork rigatoni bolognese, crushed pomodoro, fresh herbs and pecorino romano	
		Penne amatriciana, roasted tomato, guanciale, 'nduja, leeks, chickpeas	
LA TAQUERIA DE MI ABUELITA	34	Cacio e pepe, cavatappi, parmesan and cracked black pepper	
Barbacoa, grilled onions and charred jalapeños		Gnocchi margherita, fresh tomato sauce, mozzarella, fresh basil and ricotta	
Rotisserie al pastor pork, burnt pineapple and sweet onion			
Chicken adobo, roasted chilies, cumin and cilantro		TOKI RAMEN	34
Red, yellow and green taqueria style salsa		<i>choose two broths and two proteins</i>	
Corn and flour tortillas, onions, jalapeños, cilantro, lime, crema, queso, radish		Creamy tonkotsu beef broth, white miso chicken broth or mushroom umami broth	
		Braised pork belly, red curry fried chicken, chashu pork or tofu	
AVOCADO ENVY	28	Kimchi, buttered corn, scallions, fried garlic, napa cabbage, ajitsuke tamago	
Chourico, chorizo, queso fresco, spiced pepitas			
Yucatán, pomegranate, peach, tomatillos		HOKEY POKEY POKE	34
Traditional, crushed avocado, cilantro, tomatoes, lime		<i>choose two proteins, two bases and two starches</i>	
Flour and corn tortilla chips, chili lime, hot sauce		Ahi tuna, Atlantic salmon, shrimp, ocean trout, chicken, tofu (V)	
		Yuzu ponzu, sriracha soy, spicy Kewpie mayo, Thai mango	
THE WINDY CITY	32	Seasoned white rice, brown rice, udon noodle or vermicelli noodles (GF)	
Jumbo soft pretzel, cheddar beer cheese		Vegetables, cucumber, carrots, pickled ginger, daikon radish, scallions, onions, pineapple, edamame, avocado	
Mini Chicago style hot dogs, yellow mustard, tomato, onions, dill pickle, neon green relish, sport peppers		Crispy shallots, nori, togarashi, crunchy wonton, seaweed salad	
Italian beef, sweet and hot peppers, au jus, Italian giardiniera			
Creamy spinach and artichoke dip, warm pita		CRÊPE STATION	28
		House made vanilla bean crêpes, sautéed banana, black rum and chocolate sauce	
BAJA PENINSULA CEVICHE	28	Almonds, whip cream, BBQ pecans, chocolate chips and coconut	
Shrimp, tomato, cucumber, red onion, cilantro, tomato cocktail, lime			
White fish, shallot, lemon, tomatillo aguachile			



STATIONED RECEPTION

Priced per guest; minimum 25 guests per station.

COLD

FRESH MARKET CRUDITÉS	28
Seasonally inspired vegetables, vegetable hummus, whipped feta, buttermilk ranch	
MEZZE	28
Grilled vegetables, minted artichokes and sundried tomatoes, tabbouleh, marinated olives, tzatziki, hummus, baba ganoush, olive oil and pita	
CHEESE MONGER	32
International, local and domestic cheeses curated by our cheese monger, bleu, triple cream, goat, smoked, washed rind and hard cheeses	
Membrillo, mustard fruits, brandied apricots, port wine figs, house jams and artisan breads	
CHARCUTERIE AND SALUMI	32
Chef selected cuts, prosciutto di parma, coppa, lomo, soppressata, finocchiona, beef bresaola, 'ndjua, pâté, rillettes, mustards, pickled vegetables and artisan breads	
CHEESE AND CHARCUTERIE	38
SALAD STATION	choose two 25, choose three 29
Spinach arugula, candied pecans, sliced strawberries, crumbled feta, balsamic	
Crisp romaine, shaved parmesan, herb croutons, creamy garlic Caesar	
Arugula, frisée, poached pears, candied walnuts, shaved radish, Humboldt Fog, sweet mustard vinaigrette	
Chopped romaine, black beans, roasted corn, tomatoes, crisp tortilla, chipotle ranch	

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STATIONED RECEPTION Continued

Priced per guest; minimum 25 guests per station.

Breakfast	1
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MASHED POTATO BAR 26

Creamy mashed potatoes, sour cream, scallions, smoky bacon, smoked cheddar

Chicharrón, Brazilian chicken stroganoff, smoked BBQ beef brisket, truffle mushroom ragout

MEATBALLS 32

Barbecue beef meatballs

Swedish style lamb

Turkey Alfredo

Pork and veal with red sauce

Parmesan and rolls

SLIDERS 36

choose three

Classic burger, American cheese and special slaw

Chickpea falafel, golden beet relish, pickled cucumber and garlic sauce

Beef short rib, chimichurri coleslaw

Moroccan lamb patty, sumac aioli, feta cheese and pickles

Tandoori spiced salmon, house tzatziki, cucumber herb salad, tabbouleh

SUSHI

Minimum two dozen pieces

Assorted maki rolls

Nigiri, salmon and tuna sashimi

Wasabi, soy and pickled ginger

10 per item

12 per item

FLATBREADS 34

choose three

Chicago style, salami, Italian sausage, roasted peppers and onions

Fungi, béchamel, roasted forest mushrooms, creamy feta and truffle oil

Finocchiona, fennel sausage, ricotta, caramelized onion and watercress

Primavera, roasted zucchini, bell peppers, feta, chickpea hummus and balsamic reduction

RECEPTION PASTRY DISPLAY

choose three 24, choose five 32

Red velvet, vanilla or chocolate cupcake bites

Key lime tart, Chantilly

Chocolate raspberry tart, dark chocolate ganache, raspberries

Strawberry fruit tart, strawberry pastry cream, fresh strawberry

Tiramisu bites, mascarpone cream, coffee, chocolate

Limoncello parfait, vanilla cake, lemon curd, mascarpone mousse

Strawberry panna cotta, strawberry cream, white sponge, strawberry pearls

Dulce de leche verrine, dulce de leche, hazelnut crumb, bitter chocolate ganache, caramel pearls

Triple chocolate cake, devil's food, chocolate frosting, chocolate ganache

Carrot cake, cream cheese icing, roasted pineapple



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DINNER BUFFETS

All Dinner Buffets include freshly brewed coffee, decaffeinated coffee and LOT 35 teas.
All pricing is per guest; minimum charge of 50 guests unless otherwise noted.

Breakfast	1
Breakfast Enhancements	3
Specialty Refreshment Breaks	4
Luncheon Buffets	7
Plated Luncheons	10
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EAST MEETS WEST	134
Curry carrot soup	
Greens, daikon, carrots, Asian pear and yuzu miso dressing	
Brussels sprouts salad, cilantro, shallot, shaved cabbage and ginger soy dressing	
Sautéed Chinese green beans, Chinese sausage	
Spicy curry shrimp, coconut curry broth, Thai basil, chili and baby eggplant	
Char siu BBQ chicken, gochujang BBQ sauce, scallions and sesame	
Lemongrass braised Korean short ribs, soy maple glaze	
Spicy fried rice, egg, ginger, peas, carrots and sriracha	
Soy braised bok choy, shiitake mushrooms	
Pandan blueberry rangoon, yuzu tapioca pudding and coconut fudge cake	

MIDWEST GATHERING	136
Biscuit bar, traditional and cheddar, whipped butter, local honey	
Cauliflower salad, pimento cheese, jalapeños, bacon, fresh herbs	
Spinach salad, strawberries, pecans, feta cheese and red wine vinaigrette	
Country iceberg wedge, bleu cheese, ranch, smoked tomatoes and country ham	
Shrimp á la plancha, gochujang, garlic butter, marjoram and roasted peppers	
Fried hot catfish, Duke's tartar sauce	
Southern style fried chicken, hot sauces	
Greens, braised greens, ham hocks and cracklins	
Green beans, caramelized pecans and maple vinaigrette	
Cheddar grits, smoked cheddar cheese, caramelized onions and charred jalapeños	
Apple pie, red velvet cake and bourbon bread pudding	



DINNER BUFFETS Continued

All Dinner Buffets include freshly brewed coffee, decaffeinated coffee and LOT 35 teas.
All pricing is per guest; minimum charge of 50 guests unless otherwise noted.

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Specialty	
Refreshment Breaks	4
Luncheon Buffets	7
Plated Luncheons	10
Butler-Passed	
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MIDWEST BBQ	136
Simple green salad, cucumbers, tomato, onions, red wine vinaigrette and bacon ranch	
Smoked potato salad, mayo, fingerling potato, charred onions, mustard seeds and fresh herbs	
Tomato cucumber, heirloom tomatoes, cucumber, red onion, red wine vinegar, EVOO	
Mac and cheese, creamy smoked cheddar and bread crumbs	
Southern style green beans, pickled onions, bacon and pecans	
Kettle baked beans, smoked pork	
<i>choose 3</i>	
Oak smoked beef brisket, Elgin sausage, smoked chicken, pork ribs, pulled smoked pork, salmon and pulled jackfruit	
Traditional BBQ and golden mustard BBQ	
Texas toast, rolls and butter	
Southern pecan pie, chess pie and chocolate banana pudding parfait	

SPIRIT OF CHICAGO	134
Field greens, baby greens, dates, radicchio, candied walnuts, roasted red pepper hummus, mustard vinaigrette	
Mediterranean salad, field tomatoes, English cucumbers, red onions, dill, red wine vinegar, EVOO	
Mixed broccoli salad, honey cured bacon bits, smoked cheddar, red onion, pecan, roasted garlic aioli	
Herb marinated chicken, lentils, artichokes, caramel chicken jus	
Braised short rib, red wine veal jus	
Crispy golds, fried Yukons, fine herbs, EVOO	
Seasonal vegetables, Italian spices, EVOO	
Assorted dinner rolls and butter	
Turtle cheesecake	
Chocolate sensation parfait	
White chocolate and raspberry cobbler	



DINNER BUFFET ENHANCEMENTS

Enhancements require a Dinner Buffet purchase.
 All Dinner Buffets include freshly brewed coffee, decaffeinated coffee and LOT 35 teas.
 All pricing is per guest; minimum charge of 50 guests unless otherwise noted.

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CARNE ASADA TACO STATION	26
Grilled skirt steak, marinated in Mexican beer and lime	
Charred jalapeños and onions	
Taqueria salsa bar red, green, yellow, flour and corn tortillas	
STEAK HOUSE STATION	44
Grilled NY strip and ribeye steaks	
Bordelaise, béarnaise, chimichurri, whole roasted potatoes and sweet carrots	
JAMÓN	40
Sliced Spanish Fermin Ibérico ham	
Cantaloupe, olives, peppers, confit garlic	
Grilled bread and Spanish olive oil	
OYSTER BAR	42
Selection of oysters, shucked to order	
Banyuls mignonette, cilantro ponzu	
House hot sauce, horseradish, lemons and limes	



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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. Additional price applicable where shown. Minimum three courses, including one entrée, required.

- +12 Additional Course
- +24 Duo entrée
- +26 Tableside choice of entrée, highest price prevails

Breakfast	1
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SOUP

Carrot and coconut soup, lime and cilantro

Butternut squash soup, pickled shimeji mushrooms, truffle cream

Green gazpacho, apple, honeydew, avocado, cucumber, lime

Roasted tomato soup, heirloom tomatoes, coconut milk, lemon basil oil

SALADS

Village Farms tomato and arugula salad, fior di latte, basil pistou, Noble Tonic 03 vinaigrette, sea salt and tellicherry cracked pepper

Heirloom beet salad, chèvre mousse, turnip mostarda, hazelnut praline and blood orange dressing

Francis & Thatcher greens, heirloom radish, chickpea hummus, baby fennel, herb and citrus vinaigrette

Baby gem salad, whipped feta, cucumber, tomato, Castelvetrano olives, EVOO and Maldon sea salt

BEEF 132

Beef short rib, creamy cheddar grits, shallot confit and roasted heirloom carrots

Mesquite roasted beef tenderloin, caramelized onion and havarti potato pavé, mushroom and cabernet jus

Baseball cut tenderloin, root vegetable purée, Brussels sprouts, heirloom carrots, smoked Fresno jus

POULTRY 105

Whiskey glazed chicken breast, schmaltz potatoes, roasted root vegetables and lemon thyme chicken jus

Chicken chorizo fricassée, smoked fingerling potatoes and charred pearl onions

Achiote roast chicken breast, duck fat roasted potatoes, glazed baby vegetables and ancho chili sauce

Cumin roasted chicken breast, white bean purée, spiced lentils, grilled carrots and chili garlic jus

VEGETARIAN

Spinach and ricotta gnudi, baked tomato and porcini 'Bolognese' and garlic rapini

Roasted squash and vadouvan quinoa, cumin squash puree, cipollini brulée and green sunflower seeds

Corn fritters, creamed corn, grilled scallion and cashew nut creamed collard greens

Vegetable Napoleon, roasted squash, mushrooms, eggplant, red pepper tomato sauce, fingerling potatoes

FISH 116

Loup de mer, crushed white beans, bacon and clam chowder

Maple glazed salmon, gnocchi, Brussels sprouts, radish, salt roasted beets and béarnaise sauce

Pan seared red snapper, cauliflower mash, wild mushrooms, salsify and confit lemon brown butter

Herb crusted halibut, mascarpone polenta, Grilled Rapini and sauce vierge

Seared halibut, wasabi pea purée, ginger carrots, pickled roasted maitake and pea salad

DESSERT

Seasonal citrus tart

White chocolate bread pudding, roasted pears, almond brittle, salted caramel sauce

Raspberry chocolate torte, dark chocolate ganache, marshmallow whip, candied pistachio

Lime cheesecake, coconut anglaise, passion fruit caramel, macadamia nut praline



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PLATED DINNERS ENHANCEMENTS

All pricing is per guest. Additional price applicable where shown. Minimum three courses, including one entrée, required.

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Luncheon Buffets	7
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INTERMEZZO +8

- Passion coconut sorbet
- Meyer lemon sorbet
- Raspberry Chambord sorbet

LOCAL ARTISAN CHEESE +24

- Chef's selection artisan cheese course, grilled grapes, brandied apricots
- Mustard, fruits, marcona almond and crisp lavosh

DESSERT TRIOS +22

- White chocolate mousse, exotic cremeux; milk chocolate pot de crème; raspberry decadence cake
- Mini key lime pie, honey meringue; rum roasted pecan tart; Georgia peach brûlée parfait
- Hazelnut bravados, lemon curd; roasted hazelnut cake, coffee cream, caramel toffee; vanilla brûlée, roasted banana and chocolate tart



WINE LIST

Priced per bottle.
Please inquire about current vintages.

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Luncheon Buffets	7
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FAIRMONT PREFERRED WINES

Chandon Brut, California	58
Sand Point, Chardonnay, Cabernet Sauvignon	52

BUBBLES

Domaine Carneros Estate Brut Cuvée, Carneros, California	82
J Brut Rosé, Russian River Valley, California	91
Möet & Chandon Impérial Brut, Épernay, France	145
Veuve Clicquot Yellow Label Brut, Reims, France	166

WHITE WINES

Attems Pinot Grigio, Italy	64
Poet's Leap Riesling, Columbia Valley, Washington	68
Mohua, Sauvignon Blanc, New Zealand	68
Twomey Sauvignon Blanc, Napa Valley, California	79
Au Bon Climat Chardonnay, Santa Barbara County, California	68
ZD Chardonnay, California	90
Chanson Viré-Clessé, Burgundy, France (Chardonnay)	72
VieVité Côtes de Provence Rosé, Provence, France	68

RED WINES

Emeritus Pinot Noir, Russian River Valley, California	92
Ghost Pines Merlot, Sonoma and Napa Counties,	65
Paraduxx Proprietary Red Blend, Napa Valley, California	85
Buehler Cabernet Sauvignon, Napa Valley, California	72
Hall Cabernet Sauvignon, Napa Valley, California	92
Peachy Canyon Westside Vineyard Zinfandel, Paso Robles	73



BEVERAGE SERVICE

+ 300 Bartender or Cashier Fee (up to three hours)
 + 50 each additional hour

Breakfast	1
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HOSTED BARS

Prices are exclusive of service charge and sales tax.

Fairmont Deluxe Mixed Drink	16 per drink
Fairmont Grand Mixed Drink	18 per drink
Fairmont Premium Mixed Drink	20 per drink
Fairmont House Wine - Red, White	52 per bottle
Domestic Beer	12 per drink
Local and Import Beer	14 per drink
Non-Alcoholic Beer	12 per drink
Liqueurs and Cordials	Please inquire
Still and Sparkling Mineral Water	9 per drink
Assorted Juices	10 per drink
Assorted Soft Drinks	9 per drink

CASH BARS

Prices are inclusive of service charge and sales tax.

17 per drink
19 per drink
21 per drink
15 per glass
13 per drink
15 per drink
13 per drink
Please inquire
10 per drink
11 per drink
10 per drink



PACKAGE BARS

+ 300 Bartender or Cashier Fee (up to three hours)
 + 50 each additional hour

DELUXE BAR

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

Finlandia Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Sauza Blue Silver Tequila
 Famous Grouse Scotch
 Canadian Club Whisky
 Jim Beam Bourbon
 Jack Daniel's Whiskey
 Martini & Rossi Vermouth
 Fairmont Preferred Wine
 Assorted Beer, Juices, Soft Drinks and Waters

GRAND BAR

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

Tito's Vodka
 Bombay Sapphire Gin
 Bacardi 8 Rum
 Casamigos Silver Tequila
 Chivas Regal Scotch
 Templeton Rye
 Martini & Rossi Vermouth
 Fairmont Preferred Wine
 Assorted Beer, Juices, Soft Drinks and Waters

PREMIUM BAR

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

Belvedere Vodka
 The Botanist Gin
 Bacardi 10 Rum
 Casamigos Silver Tequila
 Woodford Reserve Bourbon
 Knob Creek Rye
 The Macallan Sherry Oak 12 Scotch
 Martini & Rossi Vermouth
 Fairmont Preferred Wine
 Assorted Beer, Juices, Soft Drinks and Water

WINE AND BEER BAR

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

Fairmont Preferred Wine
 Assorted Beer, Juices, Soft Drinks and Water

Breakfast	1
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Specialty	
Refreshment Breaks	4
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Butler-Passed	
Hors D'Oeuvres	11
Action and Carving	
Reception	13
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