



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

All Breakfast Buffets and Plated Breakfasts include Fresh Squeezed Orange and Grapefruit Juice, Regular and Decaffeinated Coffee and a selection of Specialty Blend Fairmont Teas. Priced per guest. Minimum 10 guests.

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
Butler-Passed Hors D'Oeuvres	10
Stationed Reception	11
Action and Carving Reception	13
Plated Dinners	14
Dinner Buffets	15
Wine List	18
Beverage Service	19
Package Bars	20

## CONTINENTAL

COLUMBUS PARK	44
Seasonal Fruit and Berries	
Breakfast Pastries, Muffins, Croissants, Butter, Fruit Preserves	
Individual Natural, Fat-Free and Fruit Yogurt	

## PLATED

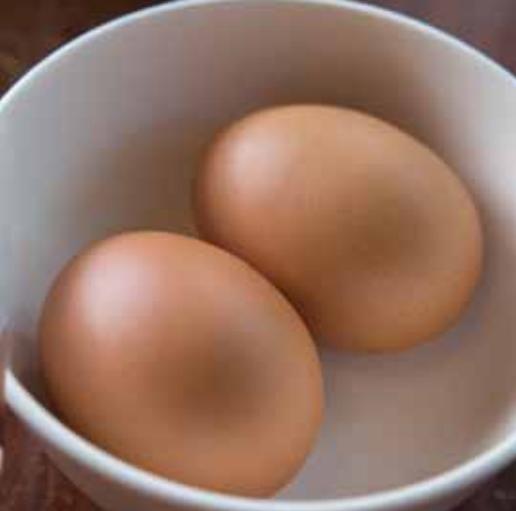
LINCOLN PARK	52
Breakfast Pastries, Muffins, Croissants, Butter, Fruit Preserves	
Scrambled Eggs	
Applewood Smoked Bacon, Chicken Apple Sausage or Maple Link Pork Sausage	
Roasted Red Breakfast Potatoes with Caramelized Onions	

## ADDITIONS

Assorted Dry Cereals, Whole and Skim Milk	
Housemade Granola, Dried Fruit, Whole and Skim Milk	
Old Fashioned Oatmeal, Brown Sugar, Walnuts, Golden Raisins	
Hard Boiled Eggs	
Scrambled Eggs	
Applewood Smoked Bacon	
Maple Link Pork Sausage	
Chicken Apple Sausage	
Roasted Red Breakfast Potatoes with Caramelized Onions	
Breakfast Potato Skins, Eggs, Bacon, Cheddar, Green Onions	
Belgian Waffles, Warm Maple Syrup	
Buttermilk Silver Dollar Pancakes, Warm Maple Syrup	
Sourdough French Toast, Warm Berry Compote	
Two additions	+11
Three additions	+15
Four additions	+19
Five additions	+23
Six additions	+27



*Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies. Pricing is subject to a 25% service charge and applicable sales taxes. An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Menu and pricing are subject to change. Please note that day of guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices. 06.19*



# BREAKFAST ENHANCEMENTS

Priced per guest or each.

## THE PANTRY

SEASONAL WHOLE FRUIT	5 per piece
SEASONAL FRUIT AND BERRIES Minimum 10 guests	14
SELECTION OF YOGURT Individual Natural, Fat-Free and Fruit Yogurt	6 each
BAGELS AND CREAM CHEESE	108 per dozen
HARD BOILED EGGS	36 per dozen
THE EUROPEAN Local and Artisan Charcuterie and Cheese, Crusty Breads, Assorted Mustards Minimum 10 guests	22
SMOKED SALMON Bagels, Cream Cheese, Capers, Shaved Red Onions, Sliced Tomatoes Minimum 10 guests	22

## THE KITCHEN

EGGS BENEDICT	16
BREAKFAST SANDWICHES AND WRAPS <i>Each</i>	12
Egg, Smoked Turkey, Oven Roasted Tomatoes, Swiss, English Muffin	
Egg, Honey Ham, Brie, Onion Jam, English Muffin	
Egg, Cave Aged Cheddar, Applewood Smoked Bacon, Buttered Croissant	
Egg Whites, Chicken Apple Sausage, Goat Cheese, Bell Peppers, Flour Tortilla	
OMELETTES AND EGGS TO ORDER +250 Chef Attendant Fee	22
Applewood Smoked Bacon, Duroc Ham, Mushrooms, Onions, Peppers, Tomatoes, Spinach, Cheddar, Feta, Swiss	

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# SPECIALTY REFRESHMENT BREAKS

All Specialty Refreshment Breaks include Regular and Decaffeinated Coffee and a selection of Specialty Blend Fairmont Teas. Priced per guest. Minimum 20 guests. Based on 30 minute duration.

Breakfast	1
Breakfast Enhancements	2
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## LIVE WELL

FRUIT BASKET	31
Fresh Fruit Smoothies <i>Please select two</i>	
Strawberry, Banana, Hempseed Blueberry, Pomegranate, Flax Seed Kale, Pineapple, Raspberry	
Greek Yogurt Parfaits, Housemade Granola, Berries, Seasonal Berries and Compote, Nuts	
Fruit and Nut Energy Bars	
Seasonal Sliced Fruit	
GARDEN	29
Infused Iced Teas Kea Lani Pineapple Blackberry-Orange Sencha	
Build Your Own Housemade Trail Mix Almonds, Pecans, Cranberries, Raisins, Sunflower Seeds, Dark Chocolate Coconut	
Farmers Market Crudité, Cucumbers, Broccoli Florets, Celery Sticks, Heirloom Carrots, Organic Tomatoes, Yogurt White Bean Dip, Peppercorn Ranch	

## SWEET

CHOCOLATE	27
White Chocolate Macadamia Nut Cookies	
Dark Chocolate Pot du Crème	
Chocolate Espresso Mini Cupcakes	
Peanut Butter Cup Cream Puffs	
Housemade Chocolate Milk	
COOKIE JAR	26
Double Chocolate Chip	
Peanut Butter	
Oatmeal Raisin	
Rocky Road No Bakes	
Coconut Macaroons	
White Chocolate Macadamia Nut	

## SAVORY

BALLPARK	23
Salted Jumbo Pretzels, Ball Park Mustard	
Chicago-Style Cheese and Caramel Corn	
Chocolate Covered Malt Balls and Tootsie Rolls	
Housemade Lemonade	
AFTERNOON TEA	27
Savory Sandwiches Smoked Salmon, Caper Cream Cheese, Pickled Onions Cucumber, Citrus Aioli, Arugula Truffled Egg Salad	
Housemade Scones, Clotted Cream, Seasonal Preserves	
Seasonal Tartlets	
Strawberries and Cream	



# SPECIALTY REFRESHMENT BREAKS Continued

Priced per guest or each.

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### SNACKS

BROWNIES Chocolate Fudge, Caramel Swirl, Blondies	96 per dozen
CLASSIC COOKIE ASSORTMENT Chocolate Chip, Oatmeal Raisin, Peanut Butter	96 per dozen
SEASONAL FRUIT AND BERRIES Minimum 10 guests	14
SEASONAL WHOLE FRUIT	5 per piece
TRAIL MIX	9 per bag
NATURE VALLEY GRANOLA BARS	6 each
KIND BARS	9 each
GOURMET POTATO CHIPS	9 per bag
JUMBO SOFT PRETZELS, ASSORTED MUSTARDS	11 each
GARY POPPINS CHEESE AND CARAMEL CORN	14 each
GARRETTS CLASSIC MIX CHEESE AND CARAMEL CORN	22 each

### BEVERAGES

COFFEE AND TEA Regular and Decaffeinated Coffee and Specialty Fairmont Teas	145 per gallon
ICED TEA	145 per gallon
STILL AND SPARKLING MINERAL WATER	7
WATER COOLER	300
BOTTLED ICED TEAS	8
SMOOTHIES	9
BOTTLED JUICES Apple, Cranberry, Orange	8
SOFT DRINKS Coca-Cola, Diet Coke, Sprite	7



# PLATED LUNCHEONS

All Plated Luncheons include one Entrée, Soup or Salad, Warm Signature Breads and Butter, Regular and Decaffeinated Coffee and a Selection of Specialty Blend Fairmont Teas. Priced per guest. Highest entrée price prevails.

- +10 Additional Course
- +20 Duet Selection
- +5 Preset Iced Tea
- +25 Tableside Selection

## SOUP

Chef's Seasonal Selection

## SALADS

Spinach, Arugula, Strawberries, Feta, Candied Pecans, White Balsamic Vinaigrette

Kale Chick Pea Salad, Cherry Tomatoes, Cucumbers, Artichokes, Chick Pea Caesar Vinaigrette

Asian Greens, Bean Sprouts, Pickled Carrots, Scallions, Red Onions, Toasted Cashews, Ginger Soy Vinaigrette

## POULTRY

67

Herb Roasted Chicken Breast, Celeriac Mash, Root Vegetables, Caramel Chicken Jus

Grilled Chicken Breast, Roasted Fingerling Potatoes, Heirloom Carrots, Burnt Scallion Salsa Verde

Pan Seared Chicken Breast, Whipped Potatoes, Market Vegetables, Herb Garlic Vinaigrette

## FISH

72

Maple Glazed Salmon, Potato Gnocchi, Brussel Sprouts, Radish, Salt Roasted Beets, Béarnaise Sauce

Oven Baked Stone Bass, Cauliflower Purée, Market Vegetables, Preserved Lemon Relish

## BEEF

77

Roasted Beef Tenderloin, Chimichurri Whipped Potatoes, Charred Carrots, Confit Garlic Jus

Slow Braised Short Rib, Crushed Candied Sweet Potatoes, Garlic Broccolini, Cipollini Onion Jus

Filet Mignon, Roasted Salsify Purée, Wild Mushrooms, Green Beans, Blackberry Jus

## VEGETARIAN

Gnocchi Margherita, Fresh Tomato Sauce, Caramelized Garlic, Fresh Basil, Ricotta

Burnt Mushroom Risotto, Wild Mushrooms, Fava Beans, Cave Aged Cheddar

## DESSERT

Seasonal Citrus Tart

Strawberries and Cream Trifle, Shortbread Crumble, Strawberry Compote

Turtle Cheesecake, Graham Cracker Crust, Dark Chocolate Ganache, Salted Caramel, Roasted Pecans

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# LUNCHEON BUFFETS

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## FARMSTEAD 72

### SOUP

Seasonal Vegetable Soup

### SALADS

Mixed Baby Greens, Shaved Radish, Chick Peas, Tomatoes, Baby Fennel, Sweet Onion Vinaigrette

Three Grain Salad, Marinated Olives, Red Onions, Cucumbers, Parmesan, Citrus Vinaigrette

### ENTRÉES

Maple Glazed Salmon, Warm Asparagus Salad

Lemon and Herb Roasted Chicken Breast, Grain Mustard Demi

Rosemary Fingerling Potatoes

Market Vegetables, Olive Oil, Fresh Herbs

### DESSERTS

Mini Hummingbird Cakes, Toasted Coconut, Cinnamon Cream Cheese Icing

Seasonal Citrus Tart

## SOUTH OF THE BORDER 72

### SOUP

Chicken Tortilla Soup, Sour Cream, Lime, Cilantro

### SALADS

Avocado Tomato Salad, Roasted Brussel Sprouts, Garbanzo Beans, Cilantro Lime Vinaigrette

Southwest Iceberg Salad, Green Cabbage, Tomatoes, Pumpkin Seeds, Tortilla Chips, Creamy Chipotle Dressing

### ENTRÉES

Grilled Chicken Breast Mole, Guajillo Chillies, Dark Chocolate

Steak Fajitas

Southwestern Rice, Green Peas, Tomatoes, Cilantro

Corn and Black Bean Hash, Charred Peppers, Burnt Onions

### DESSERTS

Churros and Cream

Mexican Chocolate Tart

## CHICAGO 72

### SOUP

Broccoli and Wisconsin Cheddar Soup

### SALADS

Loaded Wedge Salad, Crisp Iceberg, Heirloom Cherry Tomatoes, Red Onions, Crispy Shallots, Bacon, Blue Cheese Dressing

Chopped Romaine, Radicchio, Provolone, Bell Peppers, Red Onions, Herb Vinaigrette

### ENTRÉES

Chicken Breast Vesuvio, Green Peas, Roasted Potatoes, White Wine Garlic Sauce

Peppercorn Crusted Beef Striploin, Truffled Mushrooms, Caramelized Onion Jus

Roasted Garlic Mashed Potatoes

Grilled Asparagus, Balsamic Glaze, Crispy Shallots

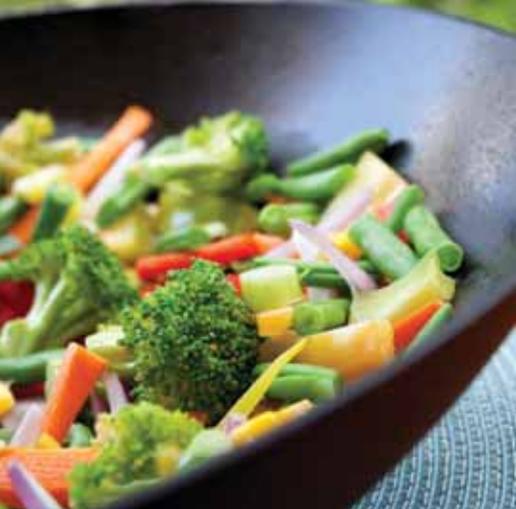
### DESSERTS

Atomic Cake, Sponge Cake, Fresh Strawberries, Bananas, Chocolate Cremeaux, Pastry Cream, Chantilly

Turtle Cheesecake, Graham Cracker Crust, Dark Chocolate Ganache, Salted Caramel, Roasted Pecans



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<p><b>THE ROMA</b> <span style="float: right;">72</span></p> <p><b>SOUP</b> Vegetable Minestrone</p> <p><b>SALADS</b> Misto Salad, Roasted Peppers, Olives, Pepperoncini, Shaved Pecorino, Quince-Balsamic Vinaigrette Caprese Salad, Fresh Mozzarella, Basil Pesto, Heirloom Cherry Tomatoes, Toasted Pine Nuts</p> <p><b>ENTRÉES</b> Salmon Puttanesca, Crushed Pomodoro Tomatoes, Capers, Olives, Roasted Garlic Chicken Saltimbocca, Prosciutto, Provolone, Crisp Sage, Madeira Jus Soft Polenta, Sundried Tomatoes, Charred Scallions, Fresh Herbs Italian Vegetables, Roasted Bell Peppers, Crimini Mushrooms, Cauliflower, Herb Vinaigrette</p> <p><b>DESSERTS</b> Mini Tiramisu Pistachio Orange Cannoli</p>	<p><b>ORIENT EXPRESS</b> <span style="float: right;">72</span></p> <p><b>SOUP</b> Curried Squash Soup</p> <p><b>SALADS</b> Asian Greens, Bean Sprouts, Pickled Carrots, Scallions, Red Onions, Toasted Cashews, Ginger Soy Vinaigrette Chopped Broccoli Salad, Red Cabbage, Snap Peas, Radish, Edamame, Sesame Dressing</p> <p><b>ENTRÉES</b> Sake-Miso Cod, Sesame Bok Choy, Cherry Tomatoes Braised Beef Short Rib, Wild Mushrooms, Orange-Chili Glaze Fried Brown Rice, Green Peas, Carrots, Shoyu Egg, Crispy Shallots Vegetable Stir Fry, Eggplant, Baby Corn, Cauliflower, Water Chestnuts, Sweet Soy</p> <p><b>DESSERTS</b> Coconut Rice Pudding, Caramelized Pineapple Green Tea Mousse Cake</p>	<p><b>GRILLMASTER</b> <span style="float: right;">72</span></p> <p><b>SOUP</b> Three Bean Chili</p> <p><b>SALADS</b> Cabbage Slaw, Pickled Carrots, Dried Cherries, Red Onions, Toasted Almonds, Citrus-Mint Vinaigrette Pimento Pasta Salad, Smoked Cheddar, Green Olives, Scallions, Creamy Old Bay Dressing</p> <p><b>ENTRÉES</b> BBQ Beef Tri-Tip, Caramelized Onion BBQ Sauce Amish Chicken Thighs, Michigan Cherry BBQ Sauce, Crispy Shallot Butter Glazed Corn Cobs Loaded Baked Potatoes, Sour Cream, Cheddar, Green Onions</p> <p><b>DESSERTS</b> Maple-Bourbon Pecan Tarts Strawberries and Cream Trifle, Shortbread Crumble, Strawberry Compote</p>
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LIVE WELL 72

SOUP

Spinach Lentil Soup

SALADS

Strawberry Arugula Salad, Dried Fruit, Watercress, Feta, Candied Pecans, White Balsamic Vinaigrette

Kale Chick Pea Salad, Cherry Tomatoes, Cucumbers, Artichokes, Chick Pea Caesar Vinaigrette

ENTRÉÉS

Baked Stone Bass, Fresh Pineapple Salsa

Grilled Chicken Breast, Tarragon Honey Mustard, Chicken Jus

Brown Rice Pilaf, Wild Grains, Green Peas, Toasted Almonds

Charred Brussel Sprouts, Parmesan, Lemon-Olive Oil Vinaigrette

DESSERTS

Fresh Market Fruit

Fruit and Nut Energy Bars, Dark Chocolate, Sour Cherries, Walnuts

WRAPS 67

SEASONAL SOUP

SALADS

Organic Field Greens, Cucumbers, Tomatoes, Sunflower Seeds, Balsamic Vinaigrette

Toasted Bulgar Wheat, Grilled Artichokes, Radicchio, Feta, Citrus Vinaigrette

WRAPS

*Please select three*

Albacore Tuna, Shaved Fennel, Sundried Tomatoes, Radishes, Lemon Aioli

Grilled Chicken, Radish, Bacon, Blue Cheese, Tomatoes, Romaine

Falafel, Feta, Sundried Tomato Hummus, Shaved Red Onions, Cucumbers, Tzatziki

Roast Sirloin, Aged Cheddar, Tomatoes, Arugula, Blue Cheese Aioli

Smoked Turkey, Gouda, Organic Field Greens, Red Pepper Jam

DESSERTS

Chocolate Fudge Brownies

Lemon Bars

SANDWICH BOARD 67

SEASONAL SOUP

SALADS

Organic Field Greens, Cucumbers, Tomatoes, Sunflower Seeds, Balsamic Vinaigrette

Bow Tie Pasta Salad, Grilled Asparagus, Chèvre, Roasted Peppers, Pine Nut Dressing

SANDWICHES

*Please select three*

Grilled Chicken, Tomatoes, Arugula, Smoked Mozzarella, Pesto Mayonnaise, Ciabatta

Smoked Turkey, Bacon, Tomato, Romaine, Avocado Aioli, Pretzel Roll

Roast Sirloin, Smoked Gouda, Watercress, Onions, Horseradish Cream, Baguette

Mortadella, Capicola, Salami, Provolone, Green Olive Tapenade, Soft Italian Bread

Fresh Mozzarella, Vine Ripened Tomatoes, Basil Pesto, Balsamic Glaze, Ciabatta

DESSERTS

Caramel Swirl Brownies



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# LUNCH ON THE GO

Lunch on the Go includes Regular and Decaffeinated Coffee and a Selection of Specialty Blend Fairmont Teas.  
Priced per guest. Sandwich quantities to be provided by client.

## BOX LUNCH 58

### SANDWICHES

Ham on Pretzel  
Smoked Ham with Shaved Red Onions,  
Tomatoes, Havarti Cheese

Tomato Mozzarella on Ciabatta  
Mozzarella with Tomatoes, Roasted Red  
Peppers, Arugula and Basil Drizzle

Turkey on Seven-Grain Baguette  
Roast Turkey Breast, Arugula, Tomatoes,  
Smoked Mozzarella

### INCLUSIONS

All-American Potato Salad

Whole Fruit

Assorted Chips

### DESSERT

Chocolate Chip Cookie

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# BUTLER-PASSED HORS D'OEUVRES

Seafood	110 per dozen
Meat	98 per dozen
Vegetable	86 per dozen

## COLD

- Lobster Club, Applewood Smoked Bacon, Dill Mayonnaise, Toasted Brioche
- Shrimp Cocktail, Charred Tomato Sauce
- Smoked Salmon Profiterole, Herb Goat Cheese, Marinated Red Onions
- Tuna Poke, Pickled Cucumbers, Sesame Sweet Soy, Chiles
- Grilled Beef Crostini, Blue Cheese Mousse, Red Onion Jam, Fried Shallots
- Prosciutto Crostini, Mozzarella, Sundried Tomatoes, Basil Pesto
- Balsamic Glazed Fig, Applewood Smoked Bacon, Goat Cheese Flatbread
- Greek Salad Skewers, Marinated Tomatoes, Cucumbers, Kalamata Olives, Feta

## HOT

- Coconut Crusted Shrimp, Sweet Chili
- Bacon Wrapped Scallop, N'duja Orange Marmalade
- Maryland Crab Cake, Creole Remoulade
- Grilled Chicken Satay, Spicy Peanut Sauce
- Lamb Meatball, Macadamia Nut Crust, Horseradish Mint Chimichurri
- Beef Wellington, Stone Ground Mustard
- Artichoke Croquette, Cracked Pepper Boursin, Sweet Paprika, Aioli
- Portobello Mushroom Purse, Porcini Mushroom Cream
- Spinach Artichoke Phyllo Purse
- Mushroom Walnut Profiterole, Smoked Honey

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# STATIONED RECEPTION

Priced per guest.

## COLD

Minimum 10 guests

MARKET CRUDITÉ 18

Seasonally Inspired, Vegetable Hummus, Whipped Feta, Buttermilk Ranch

MEZZE 23

Grilled Vegetables, Minted Artichokes, Sundried Tomatoes, Tabbouleh, Marinated Olives, House Tzatziki, Hummus, Baba Ganoush, Olive Oil, Pita, Crisps

CHEESE AND CHARCUTERIE 28

Artisanal Cheese, Cured Meats, Seasonal Preserves, Pickles, Mustards, Artisanal Breads, Crisps

## RAW BAR

Minimum 25 guests 36

Oysters, Cocktail Shrimp, Mussels, Clams, Horseradish Chili Sauce, Citrus Mayonnaise, Mignonette

## HOT

SLIDER SHACK 29

Minimum 25 guests

*Please select two*

Albacore Tuna Tataki, Sweet Soy Mayonnaise, Sesame Crushed Avocados, Pickled Cucumbers

Mini Bacon Cheeseburgers, Cave Aged Cheddar, Caramelized Onions, Black Pepper Aioli

Porchetta, Chimichurri, Roast Garlic Mayonnaise, Spiced Mustard

Fried Artichoke, Pepper Jam, Citrus Aioli, Herb and Arugula Slaw

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Minimum 25 guests.

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**TACO TRUCK** 27  
*Please select two*

- Carne Asada, Grilled Onions, Roasted Peppers, Tomatoes
- Rotisserie Al Pastor Pork, Burnt Pineapple, Sweet Onions
- Chicken Adobo, Roasted Chillies, Cumin, Cilantro
- Corn and Flour Tortillas, Onions, Jalapeños, Cilantro, Lime, Crema, Cotija
- Tortilla Chips, Jicama, Baby Cucumbers, Tomato Guajillo Salsa, Pico De Gallo, Guacamole, Hot Sauce Bar

**FLATBREADS** 26  
*Please select three*

- Finocchiona Fennel Sausage, Fresh Ricotta, Caramelized Onion, Watercress
- Prosciutto Caprese Shaved Prosciutto, Sundried Tomatoes, Stracciatella, Basil Pesto
- Fungi Porcini Mushroom Cream, Roasted Wild Mushrooms, Fennel, Spiced Mascarpone, Arugula
- Primavera Roasted Zucchini, Bell Peppers, Artichokes, Feta, Reduced Balsamic

**SATAYS** 25  
*Please select three*

- Coconut Shrimp Satay, Thai Curry Mayonnaise, Crushed Pink Peppercorns
- Chicken Meatball Satay, Scallion-Soy BBQ Sauce, Toasted Sesame Seeds
- Tandoori Beef Satay Spiced Peanut Sauce, Cilantro Salad
- Chimichurri Pork Satay, Minted Jalapeño Jelly

**THE WINDY CITY** 27

- Soft Pretzels, Cheddar Beer Cheese
- Chicago-Style Hot Dogs, Mustard, Tomatoes, Onions, Dill Pickles, Neon Green Relish, Sport Peppers
- Italian Beef, Sweet and Hot Peppers, Au Jus, Giardiniera
- Spinach and Artichoke Dip, Toasted Pita

## SWEET

**SWEETS** 23

Lemon Streusel Mini Cupcakes, Peanut Butter Cup Cream Puffs, Berry Meringue Tarts, Dark Chocolate Pot du Crème



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# ACTION AND CARVING RECEPTION

+250 Chef Attendant Fee (three hours)  
 Action Stations priced per guest. Carving Stations priced per piece.

## ACTION

Minimum 50 guests

### STIR FRY

*Please select two 32 / Please select three 38*

Assorted Pot Stickers and Dumplings

Teriyaki Beef Shang-Hi Mien, Julienned Vegetables,  
 Napa Cabbage, Green Onions, Sweet Soy, Sesame Seeds

Red Thai Curry Chicken, Red Onions, Bell Peppers, Snap Peas,  
 Bamboo Shoots, Steamed Jasmine Rice

Kung Pao Crispy Tofu, Sautéed Vegetables, Toasted Cashews, Chili-Gar-  
 lic Sauce

Crispy Garlic Fried Rice, Scrambled Egg, Scallions, Green Peas, Ginger  
 Chili Paste, Soy Sauce, Green Pea Shoots

### RISOTTO

*Please select two 32 / Please select three 36*

Seafood Risotto, Oven Roasted Tomatoes, Shrimp, Scallops,  
 Whitefish, Parsley Gremolata

Sweet Pea Risotto, Hickory Smoked Bacon, Fresh Herbs, Parmesan

Burnt Mushroom Risotto, Wild Mushrooms, Fava Beans,  
 Cave Aged Cheddar

Market Vegetable Risotto, Seasonal Vegetables, Farmers Cheese

### PASTA

*Please select two 30 / Please select three 34*

Cacio e Pepe, Manila Clams, Cavatappi, Parmesan,  
 Cracked Black Pepper

Rigatoni Bolognese, Crushed Pomodoro Tomatoes,  
 Fresh Herbs, Pecorino Romano

Penne Amatriciana, Roasted Tomatoes, Guanciale,  
 N'duja, Leeks, Chick Peas

Three Cheese Tortellini, Confit Garlic Cream, Parmigiano Reggiano

## CARVING

### CALABRIAN BEEF TENDERLOIN

775 | serves 20 guests

Pickled Chili Sofrito, Sundried Tomato Relish, Ciabatta Rolls

### WHOLE SMOKED BEEF STRIPLOIN

900 | serves 35 guests

Caramelized Onions, Confit Garlic Demi, Horseradish Cream,  
 Brioche Dollar Buns

### MOJO PORK LOIN

450 | serves 30 guests

Guajillo Apricot Salsa, Cabbage-Scallion Slaw, Queso Fresco,  
 Fresh Tortillas

### SLOW ROASTED TURKEY BREAST

450 | serves 25 guests

Cranberry Citrus Chutney, Tarragon Aioli, Pumpnickel Rolls

### TANDOORI SPICED SALMON

375 | serves 15 guests

House Tzatziki, Cucumber-Herb Salad, Tabbouleh, Warm Pita

### GRILLED SNAPPER

375 | serves 15 guests

Veracruz Style, Blistered Cherry Tomatoes, Castelvetrano Olives, Fried  
 Capers, Herb Focaccia

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
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# PLATED DINNERS

All Plated Dinners include one Soup or Salad, Warm Signature Breads and Butter, one Entrée, one Dessert, Regular and Decaffeinated Coffee and a Selection of Specialty Blend Fairmont Teas. Priced per guest. Highest entrée price prevails.

- +10 Additional Course
- +20 Duet Selection
- +25 Tableside Selection

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
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## SOUP

Chef's Seasonal Selection

## SALADS

Market Greens, Cherry Bomb Radish, Chick Pea Hummus, Baby Fennel, Herb Citrus Vinaigrette

Arugula and Spinach Salad, New Potatoes, Pickled Onions, Crispy Capers, Grainy Mustard Dressing

Baby Gem Salad, Whipped Tzatziki, Cucumbers, Tomatoes, Castelvetrano Olives, Crisp Lavash

Kale Chick Pea Salad, Cherry Tomatoes, Cucumbers, Artichokes, Chick Pea Caesar Vinaigrette

## POULTRY

96

Chicken Chorizo Fricassee, Roasted Chicken Breast, Crushed Fingerling Potatoes, Spring Pea-Pearl Onion Hash

Herb Marinated Chicken Breast, Duck Fat Roasted Potatoes, Glazed Baby Vegetables, Caramel Lemon Jus

Cumin Roasted Chicken Breast, White Bean Purée, Spiced Lentils, Grilled Carrots, Chili-Garlic Jus

Grilled Chicken Breast, Scallion Whipped Potatoes, Caramelized Fennel Salad, Sunflower Seed Gremolata

## FISH

102

Maple Glazed Salmon, Potato Gnocchi, Brussel Sprouts, Radish, Salt Roasted Beets, Béarnaise Sauce

Lightly Smoked Salmon, Herbed Fingerling Potatoes, Glazed Asparagus and Patty Pan Squash, Mushroom Dashi Vinaigrette

Pan Seared Arctic Char, Cauliflower Purée, Wild Mushrooms, Salsify, Hazelnut Vinaigrette

## BEEF AND LAMB

106

Filet Mignon, Garlic Whipped Potatoes, Grilled Asparagus, Béarnaise Sauce, Smoked Onion Jus

Roasted Beef Tenderloin, Parsnip Purée, Caramelized Mirepoix, Maple Bacon Demi

Sweet Onion Braised Short Rib, Olive Oil Smashed Potatoes, Charred Asparagus, Confit Garlic Jus

Pan Seared Lamb Loin, Celeriac Risotto, Blistered Greens, Maitake Mushrooms, Hazelnut Gremolata

## VEGETARIAN

Gnocchi Margherita, Fresh Tomato Sauce, Caramelized Garlic, Fresh Basil, Ricotta

Burnt Mushroom Risotto, Wild Mushrooms, Fava Beans, Cave Aged Cheddar

## 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

## INTERMEZZO

+8

## LOCAL ARTISAN CHEESE

+20



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# DINNER BUFFETS

All Dinner Buffets include Regular and Decaffeinated Coffee and a Selection of Specialty Blend Fairmont Teas. Priced per guest. Minimum 50 guests. Based on two hour duration.

THE ROMA 126

## ANTIPASTI

Grilled Vegetables, Minted Artichokes, Sundried Tomatoes, Marinated Olives, Aged Provolone, Parmesan, Prosciutto, Mortadella, Flatbreads, Crisps

## SALADS

Misto Salad, Roasted Peppers, Olives, Pepperoncini, Shaved Pecorino, Quince-Balsamic Vinaigrette

Caprese Salad, Fresh Mozzarella, Basil Pesto, Heirloom Cherry Tomatoes, Toasted Pine Nuts

## ENTREÉS

Salmon Puttanesca, Crushed Pomodoro Tomatoes, Capers, Olives, Roasted Garlic

Chicken Saltimbocca, Prosciutto, Provolone, Crisp Sage, Madeira Jus

Red Wine Braised Beef Short Rib, Orecchiette, Green Peas, Roasted Potatoes, Pearl Onions, Parmesan

Soft Polenta, Sundried Tomatoes, Charred Scallions, Fresh Herbs

Potato-Eggplant Caponata, San Marzano Tomatoes, Golden Raisins, Green Olives, Basil

Italian Vegetables, Roasted Bell Peppers, Crimini Mushrooms, Cauliflower, Herb Vinaigrette

## DESSERTS

Tiramisu Trifle, Espresso Soaked Ladyfingers, Mascarpone Pastry Cream, Coffee Bean Crumble

Nutella Crème Brûlée, Milk Chocolate and Nutella Custard, Caramelized Sugar Crust

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
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# DINNER BUFFETS Continued

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CHICAGO 126

## CHEESE AND CHARCUTERIE

Local Cheese and Cured Meats, Seasonal Preserves, Pickles, Mustards, Artisanal Breads, Crisps

## SALADS

Loaded Wedge Salad, Crisp Iceberg, Heirloom Cherry Tomatoes, Red Onions, Crispy Shallots, Bacon, Blue Cheese Dressing

Chopped Romaine, Radicchio, Provolone, Bell Peppers, Red Onions, Herb Vinaigrette

## ENTREÉS

Lake Superior Whitefish, Corn and Tomato Succotash, Red Pepper Romesco

Chicken Breast Vesuvio, Green Peas, Roasted Potatoes, White Wine Garlic Sauce

Peppercorn Crusted Beef Striploin, Truffled Mushrooms, Caramelized Onion Jus

Roasted Garlic Mashed Potatoes

Crispy Brussels Sprouts, Fried Kale, Chili Vinaigrette, Parmesan

Grilled Asparagus, Balsamic Glaze, Crispy Shallots

## DESSERTS

Atomic Cake, Sponge Cake, Fresh Strawberries, Bananas, Chocolate Crèmeux, Pastry Cream, Chantilly

Turtle Cheesecake, Graham Cracker Crust, Dark Chocolate Ganache, Salted Caramel, Roasted Pecans, Dark Chocolate Butter Brittle

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
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## DINNER BUFFETS Continued

All Dinner Buffets include Regular and Decaffeinated Coffee and a Selection of Specialty Blend Fairmont Teas. Priced per guest. Minimum 50 guests. Based on two hour duration.

FARMSTEAD 126

### LOCAL MEZZE

Barbequed Crudité, White Bean Dip, Whipped Farmers Cheese

Cauliflower with Sweet Relish, Seeds and Cheese

Broccoli with Balsamic, Onion, Chilies

Carrots with Honey, Herbs, Old Bay

Tomatoes with Basil, EVOO, Sea Salt

### SALADS

Mixed Baby Greens, Shaved Radish, Chick Peas, Tomatoes, Baby Fennel, Sweet Onion Dressing

Three Grain Salad, Marinated Olives, Red Onions, Cucumbers, Parmesan Cheese, Citrus Vinaigrette

### ENTREÉS

Maple Glazed Salmon, Warm Asparagus Salad

Lemon and Herb Roasted Chicken Breast, Grain Mustard Demi

Molasses Braised Short Rib, Cipollini Onions, Roasted Parsnips

Rosemary Fingerling Potatoes

Mushroom Brown Rice Pilaf, Toasted Almonds

Market Vegetables, Olive Oil, Fresh Herbs

### DESSERTS

Dulce De Leche Pot du Crème, Chocolate Espresso Biscotti

Seasonal Citrus Tart

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
Butler-Passed Hors D'Oeuvres	10
Stationed Reception	11
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Plated Dinners	14
Dinner Buffets	15
Wine List	18
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Package Bars	20



# WINE LIST

Priced per bottle.  
Please inquire about current vintages.

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
Butler-Passed Hors D'Oeuvres	10
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## FAIRMONT PREFERRED WINES

Marquis de la Tour Brut, France	54
Bulletin Place Chardonnay and Cabernet Sauvignon, Australia	50

## BUBBLES

Domaine Carneros Estate Brut Cuvée, Carneros, California	82
J Brut Rosé, Russian River Valley, California	91
Billecart-Salmon Brut Reserve, Mareuil-sur-Aÿ, France	125
Môet & Chandon Impérial Brut, Épernay, France	142
Veuve Clicquot Yellow Label Brut, Reims, France	162

## WHITE WINES

Attems Pinot Grigio, Italy	62
Poet's Leap Riesling, Columbia Valley, Washington	67
Craggy Range Te Muna Road Vineyard, Sauvignon Blanc Martinborough New Zealand	68
Twomey Sauvignon Blanc, Napa Valley, California	78
Régis Minet Vieilles Vignes, Pouilly-Fumé, Loire Valley, France (Sauvignon Blanc)	74
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

The Four Graces Pinot Noir, Willamette Valley, Oregon	75
Emeritus Pinot Noir, Russian River Valley, California	92
Ghost Pines Merlot, Sonoma and Napa Counties, California	65
Tenuta dell'Ornellaia Le Volte, Tuscany, Italy	74
Paraduxx Proprietary Red Blend, Napa Valley, California	85
Buehler Cabernet Sauvignon, Napa Valley, California	72
Hall Cabernet Sauvignon, Napa Valley, California	92
Château Saint-André Corbin, Saint-Georges-Saint-Émilion, Bordeaux, France (Cabernet Sauvignon)	83
Peachy Canyon Westside Vineyard Zinfandel, Paso Robles	73



# BEVERAGE SERVICE

+ 150 Bartender or Cashier Fee (up to three hours)  
 + 50 each additional hour

Breakfast	1
Breakfast Enhancements	2
Specialty Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
Butler-Passed Hors D'Oeuvres	10
Stationed Reception	11
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## HOSTED BARS

*Prices are exclusive of service charge and sales tax.*

## CASH BARS

*Prices are inclusive of service charge and sales tax.*

Fairmont Deluxe Mixed Drink	15 per drink	17 per drink
Fairmont Grand Mixed Drink	16 per drink	18 per drink
Fairmont Premium Mixed Drink	17 per drink	19 per drink
Fairmont House Wine - Red, White and Bubbles	50 per bottle	14 per glass
Domestic Beer	9 per drink	11 per drink
Local and Import Beer	10 per drink	12 per drink
Non-Alcoholic Beer	8 per drink	10 per drink
Liqueurs and Cordials	Please inquire	Please inquire
Still and Sparkling Mineral Water	7 per drink	9 per drink
Assorted Juices	8 per drink	10 per drink
Assorted Soft Drinks	7 per drink	9 per drink



## PACKAGE BARS

- + 150 Bartender or Cashier Fee (up to three hours)
- + 50 each additional hour

### DELUXE BAR

- 22 per guest for the first hour
- 14 per guest each additional hour

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

### GRAND BAR

- 26 per guest for the first hour
- 15 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

- 30 per guest for the first hour
- 16 per guest each additional hour

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

### WINE

50 per bottle  
 Marquis de la Tour Brut, France  
 Bulletin Place Chardonnay and Cabernet Sauvignon, Australia  
 Other varietals available for a surcharge

### BEER

9, domestic  
 10, import and local  
 8, non-alcoholic

### WINE AND BEER

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

### CORDIALS AND LIQUEURS

Please inquire about our selection and pricing.

### NON-ALCOHOLIC

8 juice, 7 soft drinks and mineral water

Assorted Juices  
 Assorted Soft Drinks  
 Still and Sparkling Mineral Water

Breakfast	1
Breakfast Enhancements	2
Specialty	
Refreshment Breaks	3
Plated Luncheons	5
Luncheon Buffets	6
Lunch on the Go	9
Butler-Passed	
Hors D'Oeuvres	10
Stationed Reception	11
Action and Carving	
Reception	13
Plated Dinners	14
Dinner Buffets	15
Wine List	18
Beverage Service	19
Package Bars	20