



BUFFETS & PLATES

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.

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Columbus Park Buffet

44

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

Lincoln Park Plated

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 - Choice of Three Items

14

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

Additions - Choice of Four Items

18

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

Additions - Choice of Five **22**
Items

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

Additions - Choice of Six **\$27**
Items

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

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

Additions - Choice of Two **\$11**
Items

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

ENHANCEMENTS

Priced per guest, unless otherwise noted. Omelettes and Eggs to order require a chef attendant, each chef \$150 for up to 3 hours.

The Pantry

Seasonal Whole Fruit 5

Priced per item

Seasonal Fruit and Berries 14

Minimum 10 guests

Selection of Yogurts 6

Individual Natural, Fat-Free and Fruit Yogurt
Priced per item

Bagels and Cream Cheese 108

Priced per dozen

Hard Boiled Eggs 36

Priced per dozen

The European 22

Local and Artisan Charcuterie and Cheese,
Crusty Breads, Assorted Mustards
Minimum 10 guests

Smoked Salmon 22

Bagels, Cream Cheese. Capers, Shaved Red
Onions, Sliced Tomatoes
Minimum 10 guests

The Kitchen

Eggs Benedict 16

Breakfast Sandwiches and Wraps \$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 22

Applewood Smoked Bacon, Duroc Ham,
Mushrooms, Onions, Peppers, Tomatoes,
Spinach, Cheddar, Feta, Swiss



SPECIALTY REFRESHMENT BREAK

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.

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Live Well

Fruit Basket Break

31

Fresh Fruit Smoothies – Choice of Two
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 Break

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

Sweet

Chocolate Break

27

White Chocolate Macadamia Nut Cookies
Dark Chocolate Pot du Creme
Chocolate Espresso Mini Cupcakes
Peanut Butter Cup Cream Puffs
Housemade Chocolate Milk

Cookie Jar Break

26

Double Chocolate Chip
Peanut Butter
Oatmeal Raisin
Rocky Road No Bakes
Coconut Macaroons
White Chocolate Macadamia Nut

Savory

Ballpark Break **23**

Salted Jumbo Pretzels, Ball Park Mustard
Chicago-Style Cheese and Caramel Corn
Chocolate Covered Malt Balls and Tootsie Rolls
Housemade Lemonade

Savory Afternoon Tea Break **27**

Smoked Salmon, Caper Cream Cheese, Pickled
Onions, Cucumber, Citrus Aioli, Arugula
Truffled Egg Salad
Housemade Scones, Clotted Cream, Seasonal
Preserves
Fruit and Berry Tartlets
Strawberries and Cream

ENHANCEMENTS

Priced per guest, unless otherwise noted.

Snacks

Brownies 96

Chocolate Fudge, Caramel Swirl, Blondies
Priced per dozen

Classic Cookie Assortment 96

Chocolate Chip, Oatmeal Raisin, Peanut Butter
Priced per dozen

Seasonal Fruit and Berries 14

Minimum 10 guests

Seasonal Whole Fruit 5

Priced per item

Trail Mix 9

Priced per bag

Nature Valley Granola Bars 6

Priced per item

Kind Bars 9

Priced per item

Gourmet Potato Chips 9

Priced per item

Beverages

Coffee and Tea 145

Regular and Decaffeinated Coffee and Specialty
Fairmont Teas
Priced per gallon

Iced Tea 145

Priced per gallon

Still and Sparkling Water 7

Priced per item

Water Cooler 300

Priced per item

Bottled Iced Teas 8

Priced per item

Smoothies 9

Bottles Juices 8

Apple, Cranberry, Orange
Priced per item

Soft Drinks 7

Coca-Cola, Diet Coke, Sprite

Priced per item

**Jumbo Soft Pretzels,
Assorted Mustards** 11

**Gary Poppins Cheese &
Caramel Corn** \$14/ea

**Garrett's Classic Mix
Cheese & Caramel Corn** \$22/ea



PLATED LUNCH

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

\$10 per guest to for an additional course, \$20 per guest for an entree duet, \$5 per guest for preset iced tea, and \$25 per guest for tableside service. Highest entrée price prevails.

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Soup or Salad

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

Chef's Seasonal Soup

Entrees

Herb Roasted Chicken Breast 67

Celeriac Mash, Root Vegetables, Caramel Chicken Jus

Grilled Chicken Breast 67

Roasted Fingerling Potatoes, Heirloom Carrots, Burnt Scallion Salsa Verde

Pan Seared Chicken Breast 67

Whipped Potatoes, Market Vegetables, Herb Garlic Vinaigrette

Selection

Maple Glazed Salmon 72

Potato Gnocchi, Brussel Sprouts, Radish, Salt Roasted Beets, Bearnaise Sauce

Oven Baked Stone Bass 72

Roasted Beef Tenderloin 77

Chimichurri Whipped Potatoes, Charred Carrots, Confit Garlic Jus

Slow Braised Short Rib 77

Crushed Candied Sweet Potatoes, Garlic Broccolini, Cipollini Onion Jus

Filet Mignon 77

Roasted Salsify Puree, Wild Mushrooms, Green Beans, Blackberry Jus

Gnocchi Margherita 66

Fresh Tomato Sauce, Caramelized Garlic, Fresh Basil, Ricotta

Burnt Mushroom Risotto 66

Wild Mushrooms, Fava Beans, Cave Aged Cheddar

Desserts

Fresh Berry Tart

Vanilla-Lemon Curd, Cinnamon Streusel, Seasonal Berries

Strawberries and Cream Trifle

Shortbread Crumble, Strawberry Compote

Turtle Cheesecake

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

LUNCH BUFFET

All Luncheon Buffets include Regular and Decaffeinated Coffee and a Selection of Specialty Blend Fairmont Teas. Priced Per Guest. Minimum 20 guests. Based on two hour duration.

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Luncheon Buffets

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

ENTREÉS

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

Grillmaster

72

SOUP

Three Bean Chili

SALADS

Cabbage Slaw, Pickled Carrots, Dried Cherries, Red Onions, Toasted Almonds,

Wraps Buffet

Wrap Selection

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

Citrus-Mint Vinaigrette

Pimento Pasta Salad, Smoked Cheddar,
Green Olives, Scallions, Creamy Old Bay
Dressing

ENTREÉS

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

DESSERTS

Maple-Bourbon Pecan Tarts

Strawberries and Cream Trifle,
Shortbread Crumble, Strawberry Compote

Orient Express

72

SOUP

Curried Squash Soup

SALADS

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

ENTRÉES

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

DESSERTS

Coconut Rice Pudding,

Caramelized Pineapple

Green Tea Mousse Cake

The Roma

72

SOUP

Vegetable Minestrone

SALADS

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

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

ENTRÉES

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

DESSERTS

Mini Tiramisu

Pistachio Orange Cannoli

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

South of the Border

72

SOUP

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
Chilies, 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

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

Sandwich Buffet

Sandwich Board Selection

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

Blondies

BOX LUNCH

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.

Kick Boxing

\$450

Bust stress and make memories as a professional instructor instructs your team in the various techniques of kickboxing.

Group Size: 10-100

Duration: 90 Minutes

Boxing Tutorial

\$450

For small groups, take a boxing lesson – spar with your executives.

Group Size: 5-20

Duration: 90 Minutes

Box Lunch

**\$58 Per
Person**

Knock out a quick lunch with our lunch boxes filled with gourmet sandwiches and sides.

Group Size: 10 Minimum

Gift Box

**\$35 Per
Person**

A sweet treat after you boxing lesson – a handmade box of artisan chocolates.

Min Order: 50



BUTLER-PASSED HORS D'OEUVRES

Priced per dozen.

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Cold		Hot	
Lobster Club	110	Wild Mushroom Walnut Profiterole	86
Applewood Smoked Bacon, Dill Mayonnaise, Toasted Brioche		Smoked Honey	
Shrimp Cocktail	108	Coconut Crusted Shrimp	110
Charred Tomato Sauce		Sweet Chili	
Smoked Salmon Profiterole	110	Bacon Wrapped Scallop	110
Herb Goat Cheese, Marinated Red Onions		Nõduja Orange Marmalade	
Tuna Poke	110	Maryland Crab Cake	110
Pickled Cucumbers, Sesame Sweet Soy, Chiles		Creole Remoulade	
Grilled Beef Crostini	98	Grilled Chicken Satay	98

Blue Cheese Mousse, Red Onion Jam, Fried Shallots

Prosciutto Crostini 98

Mozzarella, Sundried Tomatoes, Basil Pesto

Balsamic Glazed Fig 98

Applewood Smoked Bacon, Goat Cheese Flatbread

Greek Salad Skewers 86

Marinated Tomatoes, Cucumbers, Kalamata Olives, Feta

Spicy Peanut Sauce

Lamb Meatball, Macadamia Nut Crust 98

Horseradish Mint Chimichurri

Beef Wellington 98

Stone Ground Mustard

Artichoke Croquette 86

Cracked Pepper Boursin, Sweet Paprika, Aioli

Portobello Mushroom Purse 86

Porcini Mushroom Cream

Spinach Artichoke Phyllo Purse 86

STATIONED RECEPTION

Priced per guest. Minimum varies per item.

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Market Crudite

18

Seasonally Inspired, Vegetable Hummus, Whipped Feta, Buttermilk Ranch
Minimum 10 guests

Mezze

23

Grilled Vegetables, Minted Artichokes, Sundried Tomatoes, Tabbouleh, Marinated Olives, House Tzatziki, Hummus, Baba Ganoush, Olive Oil, Pita, Crisps
Minimum 10 guests

Cheese and Charcuterie

28

Artisanal Cheese, Cured Meats, Seasonal Preserves, Pickles, Mustards, Artisanal Breads, Crisps
Minimum 10 guests

Raw Bar

36

Oysters, Cocktail Shrimp, Mussels, Clams, Horseradish Chili Sauce, Citrus Mayonnaise, Mignonette
Minimum 25 guests

Slider Shack - Choice of Two

29

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
Minimum 25 guests

Taco Truck - Choice of Two

27

Carne Asada, Grilled Onions, Roasted Peppers, Tomatoes
Rotisserie Al Pastor Pork, Burnt Pineapple, Sweet Onions
Chicken Adobo, Roasted Chilies, Cumin, Cilantro
With Corn and Flour Tortillas, Onions, Jalapenos, Cilantro, Lime, Crema, Cotija

Tortilla Chips, Jicama, Baby Cucumbers, Tomato Guajillo Salsa, Pico De Gallo, Guacamole, Hot Sauce Bar

Minimum 25 guests

Flatbreads - Choice of Three

26

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

Satays - Choice of Three

25

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
Minimum 25 guests

Primavera Roasted Zucchini, Bell Peppers,
Artichokes, Feta, Reduced Balsamic
Minimum 25 guests

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
Minimum 25 guests

Sweets

23

Lemon Streusel Mini Cupcakes
Peanut Butter Cup Cream Puffs
Berry Meringue Tarts
Dark Chocolate Pot du Creme
Minimum 25 guests

ACTION AND CARVING RECEPTION

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

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Action Stations

Stir Fry - Choice of Two 32

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, SautŽed Vegetables,
Toasted Cashews, Chili-Garlic Sauce
Crispy Garlic Fried Rice, Scrambled Egg,
Scallions, Green Peas, Ginger Chili Paste, Soy
Sauce, Green Pea Shoots
Minimum 50 guests

Risotto - Choice of Two 32

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
Minimum 50 guests

Pasta - Choice of Two 30

Cacio e Pepe, Manila Clams, Cavatappi,
Parmesan, Cracked Black Pepper
Rigatoni Bolognese, Crushed Pomodoro
Tomatoes, Fresh Herbs, Pecorino Romano
Penne Amatriciana, Roasted Tomatoes,
Guanciale, NŃduja, Leeks, Chick Peas
Three Cheese Tortellini, Confit Garlic Cream,
Parmigiano Reggiano
Minimum 50 guests

Carving Stations

Calabrian Beef Tenderloin 775 Carving Station

Pickled Chili Sofrito, Sundried Tomato Relish,
Ciabatta Rolls
serves 20 guests

Whole Smoked Beef 900 Striploin Carving Station

Caramelized Onions, Confit Garlic Demi,
Horseradish Cream, Brioche Dollar Buns
serves 35 guests

Mojo Pork Loin Carving 450 Station

Guajillo Apricot Salsa, Cabbage-Scallion Slaw,
Queso Fresco, Fresh Tortillas
serves 30 guests

Slow Roasted Turkey 450 Breast Carving Station

Cranberry Citrus Chutney, Tarragon Aioli,
Pumpnickel Rolls
serves 25 guests

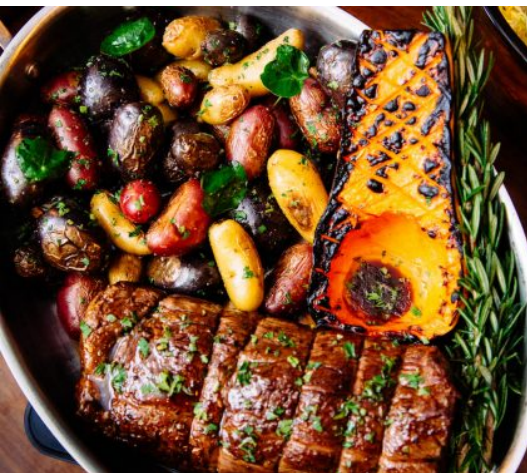
Tandori Spiced Salmon 375 Carving Station

House Tzatziki, Cucumber-Herb Salad,
Tabbouleh, Warm Pita
serves 15 guests

**Grilled Snapper Carving
Station**

375

Veracruz Style, Blistered Cherry Tomatoes,
Castelvetrano Olives, Fried Capers, Herb
Focaccia
serves 15 guests



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

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

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

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

Farmstead

126

LOCAL MEZZE

Barbequed Crudit , 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

ENTREES

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 Cr me, Chocolate
Espresso Biscotti

Seasonal Citrus Tart

PLATED DINNER

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

\$10 per guest to for an additional course, unless otherwise noted, \$20 per guest for an entree duet, and \$25 per guest for tableside selection. Highest entrée price prevails.

An Administrative Fee of \$150 will be added for all meal functions with 25 or fewer guests. Day of event guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices.

Soup or Salad

Chef's Seasonal Soup Selection

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

Entrees

Chicken Chorizo Fricassee 96

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

Herb Marinated Chicken Breast 96

Duck Fat Roasted Potatoes, Glazed Baby Vegetables, Caramel Lemon Jus

Cumin Roasted Chicken Breast 96

White Bean Purée, Spiced Lentils, Grilled Carrots, Chili-Garlic Jus

Grilled Chicken Breast 96

Scallion Whipped Potatoes, Caramelized Fennel Salad, Sunflower Seed Gremolata

Maple Glazed Salmon 102

Potato Gnocchi, Brussel Sprouts, Radish, Salt Roasted Beets, Bearnaise Sauce

Lightly Smoked Salmon 102

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

Pan Seared Arctic Char 102

Cauliflower Puree, Wild Mushrooms, Salsify,
Hazelnut Vinaigrette

Filet Mignon 106

Garlic Whipped Potatoes, Grilled Asparagus,
Bearnaise Sauce, Smoked Onion Jus

Roasted Beef Tenderloin 106

Parsnip Puree, Caramelized Mirepoix, Maple
Bacon Demi

**Sweet Onion Braised Short
Rib** 105

Olive Oil Smashed Potatoes, Charred
Asparagus, Confit Garlic Jus

Pan Seared Lamb Loin 106

Celeriac Risotto, Blistered Greens, Maitake

Gnocchi Margherita 95

Fresh Tomato Sauce, Caramelized Garlic, Fresh
Basil, Ricotta

Burnt Mushroom Risotto 95

Wild Mushrooms, Fava Beans, Cave Aged
Cheddar

Desserts

Fresh Berry Tart

Vanilla-Lemon Curd, Cinnamon Streusel,
Strawberry Preserves

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

Accompaniments

Intermezzo

8

Please inquire about our selection and pricing

Local Artisan Cheese

20

Please inquire about our selection and pricing



WINE LIST

Priced per bottle.
Please inquire about current vintages.

Fairmont Preferred Wines

Marquis de la Tour Brut, France 54

Cuvée Jean-Louis Blancs de Blanc, France 50

Bulletin Chardonnay and Cabernet Sauvignon, California 50

Bubbles

Domaine Carneros Estate Brut Cuvee, Carneros, California 82

J Brut Rose, Russian River Valley, California 91

Billecart-Salmon Brut Reserve, Mareuil-sur-Ay, France 125

Moet & Chandon Imperial Brut, Epernay, France 142

**Veuve Clicquot Yellow
Label Brut, Reims, France** 162

Whites

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

**Regis Minet Vieilles
Vignes, Pouilly-Fume,
Loire Valley, France
(Sauvignon Blanc)** 74

**Au Bon Climat
Chardonnay, Santa** 68

Reds

**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,** 72

Barbara County, California

California

ZD Chardonnay, California 90

Hall Cabernet Sauvignon, 92
Napa Valley, California

Chanson Vire-Clesse, 72
Burgundy, France
(Chardonnay)

Chateau Saint-Andre 83
Corbin, Saint-Georges-
Saint-Emilion, Bordeaux,
France (Cabernet
Sauvignon)

VieVite Cotes de Provence 68
Rose, Provence, France

Peachy Canyon Westside 73
Vineyard Zinfandel, Paso
Robles

Kosher Wines

Ben Ami Cab 52

Ben Ami Chardonnay 52

Herzog Blanc De Blanc 59
Brut

BEVERAGE SERVICE

Beverage service requires a \$150 bartender or cashier fee for up to three hours. Additional hours incur a fee of \$50/hour.

Hosted Bar

Local and Import Beer 10

Still and Sparkling Water 7

Assorted Juices 8

Fairmont Deluxe Mixed Drink 15

Fairmont Grand Mixed Drink 16

Fairmont Preferred Wines 14
Red, White and Bubbles

Domestic Beer 11

Non-Alcoholic Beer 10

Cash Bar

Fairmont Deluxe Mixed Drink 17

Fairmont Grand Mixed Drink 18

Fairmont Local and Craft Mixed Drink 15

Fairmont Preferred Wines 50
Red, White and Bubbles

Domestic Beer 9

Non-Alcoholic Beer 8

Liqueurs and Cordials

Please inquire about our selection and pricing

Assorted Soft Drinks 7

Liqueurs and Cordials

Please inquire about our selection and pricing

Assorted Soft Drinks 9

Fairmont Premium Mixed Drink 17

Domestic Beer 11

Local and Import Beer 12

Still and Sparkling Water 9

Assorted Juices 10

Fairmont Premium Mixed Drink 19

PACKAGE BARS

Package bars require a \$150 Bartender Fee for up to three hours. Additional hours can be purchased at \$50/hour.

DELUXE BAR

Varies

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

\$22/per guest for the first hour
\$14/per guest for additional hours

Grand Bar

Varies

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

\$26/per guest for the first hour
\$15/per guest for each additional hour

WINE AND BEER

16

\$12 per guest each additional hour

CORDIALS AND LIQUEURS

Please inquire about our selection and pricing

Premium Bar

Varies

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

\$30/per guest for the first hour
\$16/per guest for additional hours



PACKAGES

Guaranteed number of each entrée type due to Catering Office 14 business days prior to the wedding. The below menu is a sample offering.

First Course

Beet Salad

Red and Yellow Beets, Roasted Walnuts, Sweet Pimento, Saffron Oranges, Anise Vinaigrette

Asparagus Salad

Marinated Asparagus, Tomato Confit, Roasted Mushrooms, Honey Mustard Vinaigrette

Baby Gem Salad

Baby Gems, Tomatoes, Cucumbers, Cured Olives, Radish, Creamy Garlic Dressing

Vegetable Medley

Herb Tossed Cherry Tomatoes, Shaved Fennel, Garam Masala Mushrooms and Eggplant, Chives, Oregano Orange Vinaigrette

Second Course

Dijon Mustard and Tarragon Glazed Grain Fed Chicken Breast

Onion Hash, Baby Bok Choy, Oyster Mushroom Jus

Pan Roasted Chicken Breast

Saffron Risotto, Red Capsicum Confit

Lemon Pepper Spiced Grain Fed Chicken Breast

Soft Olive Polenta, Apricot Herb Vinaigrette

Maple Glazed Salmon

Potato Gnocchi, Brussel Sprouts, Radish, Salt Roasted Beets, Béarnaise Sauce

Pan Seared Arctic Char

Cauliflower Purée, Wild Mushrooms, Salsify,
Hazelnut Vinaigrette

Filet Mignon

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

Sweet Onion Braised Short Rib

Olive Oil Smashed Potatoes, Charred
Asparagus, Confit Garlic Jus

Beverage Packages

Deluxe Bar Package

Varies

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

\$22/per guest for the first hour
\$14/per guest for additional hours

Grand Bar Package

Varies

Tito's Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Casamigos Silver Tequila
Chivas Regal Scotch
Templeton Rye
Martini & Rossi Vermouth
Fairmont Preferred Wine

Enhancements

Sweets Table

Late Night Snacks

Assorted Beer, Juices, Soft Drinks and Waters

\$26/per guest for the first hour

\$15/per guest for each additional hour