



PRIVATE  
DINING  
BROCHURE

WALDORF ASTORIA CHICAGO



# BRASSTACK

GOLD COAST

## DISCOVER EXQUISITE PRIVATE DINING AT WALDORF ASTORIA CHICAGO

Experience the allure of Waldorf Astoria’s newly designed private dining areas, where vintage charm meets contemporary elegance. Nestled in the heart of Chicago’s luxurious Gold Coast, our signature Brass Tack restaurant offers an intimate and sophisticated setting on the third floor, overlooking the lively streets below.

**Walton Room** | Ideal for intimate dinners, the Walton Room exudes timeless elegance. Host your special occasions in this refined space.

**Gallery Salon** | Stylish receptions come alive in the Gallery Salon. Its chic ambiance sets the stage for unforgettable celebrations.

**Culinary Excellence with a Chicago Twist** | Indulge in a menu that pays homage to traditional cuisine while infusing it with a unique Chicago flair. From delectable dishes to carefully crafted sides, Brass Tack promises an exceptional dining experience.

## CRAFTED BEVERAGES AND HIDDEN GEMS

**Bernard’s Speakeasy** | Discover sophistication at Bernard’s, our signature speakeasy. Sip on expertly crafted cocktails in an exclusive setting.

**Peacock Lounge and Peacock Garden** | Located in the lobby lounge, these spaces are perfect for receptions, offering a delightful blend of elegance and comfort



## CONTACT

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Brass Tack

11 East Walton Street, 3rd Floor

Chicago, IL 60611

## HOURS OF RESTAURANT OPERATION

### BREAKFAST

Daily 7:00 am - 11:00 am

### BRUNCH

Saturday & Sunday 10:00 am - 2:00 pm

### LUNCH

Monday – Friday 11:00 am - 2:00 pm

### DINNER

Sunday – Thursday 5:00 pm - 10:00 pm

Friday & Saturday 5:00 pm - 11:00 pm

### BAR & LOUNGE

Sunday – Thursday 11:00 am - 12:00 am

Friday & Saturday 11:00 am - 2:00 am

## LOGISTICS

Street Parking and Valet Available

Wheelchair Accessible

## GALLERY SALON



Located in the heart of the Waldorf Astoria Chicago, The Gallery Salon at Brass Tack offers an exquisite setting for private dining and events. The room features large windows that flood the space with natural light, offering stunning views of the city and the hotel's iconic courtyard. With its sophisticated decor and regal atmosphere, the Gallery Salon is ideal for any event, business to leisure, cocktail receptions to baby showers, birthday parties to corporate holiday events. Its versatile layout ensures it can be tailored to any event, providing a memorable backdrop for your occasion.

ROOM	DIMENSIONS	SIZE	RECEPTION	DINNER
<b>GALLERY SALON</b>	20 x 40 ft	835 sq ft	80	70

# DINING

## WALTON ROOM



Walton Room's expansive windows provide sweeping views of Gold Coast's prestigious intersection, Rush St and Walton St, filling the space with abundant natural light and a breathtaking urban panorama. Perfect for intimate gatherings, corporate meetings, and special celebrations, The Walton Room seamlessly blends elegant decor with flexible layout options to craft an unforgettable event experience.

ROOM	DIMENSIONS	SIZE	RECEPTION	DINNER
WALTON ROOM	8 x 39 ft	312 sq ft	50	30

# DINING

## BRASS TACK

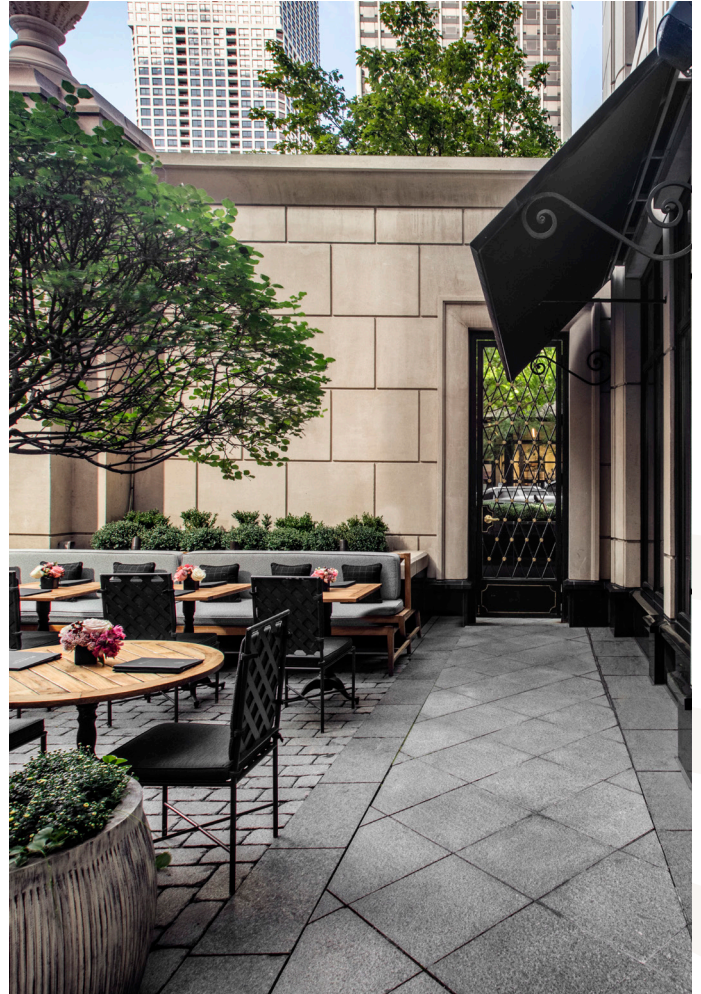


Elevate your event to the pinnacle of luxury and sophistication at Brass Tack, located within the renowned Waldorf Astoria Chicago. This modern American restaurant, perfect for exclusive gatherings, offers the flexibility of full or partial buyouts to suit a range of events, from intimate dinners to grand celebrations. Brass Tack's opulent decor, expansive windows, and views of the iconic Gold Coast create a unique atmosphere of elegance and versatility. Whether hosting a corporate event, private party, or any occasion in between, Brass Tack guarantees an unparalleled dining experience with impeccable service and exceptional cuisine.

ROOM	SIZE	MAX GUESTS
BRASS TACK	3070 sq ft	200

# EXPERIENCES

## PEACOCK LOUNGE



Peacock lounge, located off our elegant lobby, pays tribute to the original Peacock Alley at the Waldorf Astoria New York. A nod to its history can be found in natural feather wall panels, lounge seating upholstered in sumptuous velvets, and woven fabrics. Further inspiration is drawn from Chicago businesswoman and socialite Bertha Palmer with the design bringing the essence of her home and parlor into the setting. Peacock Garden is the outdoor extension of this space that overlooks our iconic cobblestone courtyard and fountain.

ROOM	DIMENSIONS	SIZE	MAX GUESTS INSIDE	MAX GUESTS PATIO
PEACOCK LOUNGE	40 x 18 ft	684 sq ft	40	30

# EXPERIENCES

## BERNARD'S



Bernard's is a Chicago cocktail landmark – a discrete and exclusive evening lounge known for precise cocktails, muted conversations, and as a place to meet without necessarily being seen. Explore the extensive spirit selection and indulge in luxurious, extravagant cocktails crafted to perfection.

Grounded in the perfect delivery of classic cocktails showcased with exquisite spirit expressions, the interior is inspired by the famous men in Coco Chanel's life. It features rich, dark, colors, classic forms, tweets from the Scottish Highlands, and equestrian influence. We offer a robust and curated spirits list to round out the experience - paying tribute to the past through moments grounded in the present.

ROOM	DIMENSIONS	SIZE	MAX GUESTS
<b>BERNARD'S</b>	47 x 28 ft	1065 sq ft	40

EXECUTIVE CHEF  
**NICHOLAS  
MARINO**

Marino brings a culmination of 20 years of culinary experience to his Executive Chef role at Waldorf Astoria Chicago, making a return to the hotel after previously serving as Executive Sous Chef in 2015. He also held Executive Chef positions at both the Hilton Des Moines Downtown and Sorrel River Ranch Resort and Spa in the Western US before returning to Chicago, most recently serving as Executive Chef at the neighboring Omni Chicago Hotel. Marino is well-versed in the culinary styles and flavors beloved by the Chicago public, as well as in incorporating unique twists inspired by his work around the country.



CHEF  
**JOSE ANTONIO  
DE JESUS SANCHEZ**

Chef Jose Antonio joins our team with almost 20 years of culinary experience within the luxury market, including St. Regis Hotels and Resorts and Four Seasons Hotels and Resorts. Chef Jose Antonio leads our pastry team and oversees pastry menus across the hotel.





# PRIVATE DINING MENU

## BREAKFAST À LA CARTE

### PRICING | \$60 PER PERSON

Choice of 2 starters, 3 entrées, & 2 sides

Sparrow drip coffee & assorted freshly squeezed juices included

### ENHANCEMENTS

ASSORTED BREAKFAST PASTRIES | \$9 PER PERSON

BLOODY MARY BAR | \$25 PER PERSON

KETEL ONE VODKA SERVED WITH HOUSE MADE BLOODY MARY MIX, LEMONS, LIMES, PICKLE SPEARS, SPORT PEPPERS, OLIVES, CELERY, APPLE-WOOD BACON

MIMOSA AND BELLINI BAR | \$25 PER PERSON

SPARKLING WINE AND ROSE SERVED WITH YOUR SELECTION OF: WHITE PEACH NECTAR, FRESHLY SQUEEZED ORANGE JUICE, CRANBERRY JUICE, MANGO JUICE, PINEAPPLE JUICE, FRESH STRAWBERRIES, BLACKBERRIES, RASPBERRIES

MARKET FRESH SMOOTHIE | \$16 PER PERSON

SUMMER BERRY, COCONUT-MANGO, BANANA & PEANUT

EGGS ANY STYLE STATION | \$28 PER PERSON

OMELETS, SCRAMBLED, FRIED, POACHED  
HAM, BACON, SAUSAGE, MUSHROOM, ONION, PEPPER, SPINACH,  
CHEDDAR, GOAT CHEESE

### Starters

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CHIA SEED PUDDING

SEASONAL BERRIES

GREEK YOGURT PARFAIT

BERRY COMPOTE, GRANOLA, FRESH BERRIES

SEASONAL FRUIT PLATE

SLICED FRUIT, BERRIES

### Entrées

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BUTTERMILK PANCAKES

SEASONAL FRUIT, PURE MAPLE SYRUP

CLASSIC BENEDICT

CANADIAN BACON, ENGLISH MUFFIN, POACHED EGG, HOLLANDAISE

SALMON TOAST

BEET CURED SMOKED SALMON, CAPERS, DILL, SHALLOTS,  
CURED YOLK, PEA TENDRILS, CIABATTA

OMELET

HAM, CARAMELIZED ONIONS, GRUYÈRE, CHIVES

OATMEAL

SEASONAL BERRIES, BROWN SUGAR

BRIOCHE FRENCH TOAST

SEASONAL FRUIT COMPOTE

### Sides

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TOAST

CRISPY YUKON POTATOES

APPLE-WOOD BACON

PORK SAUSAGE

TURKEY BACON

CHICKEN SAUSAGE

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability • Vegetarian options available upon request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# PRIVATE DINING MENU

## BRUNCH À LA CARTE

### PRICING | \$65 PER PERSON

Choice of 2 starters, 3 entrées, & 2 desserts

Drip coffee & assorted freshly squeezed juices included

### ENHANCEMENTS

#### BLOODY MARY BAR | \$25 PER PERSON

KETEL ONE VODKA SERVED WITH HOUSE MADE BLOODY MARY MIX, LEMONS, LIMES, PICKLE SPEARS, SPORT PEPPERS, OLIVES, CELERY, APPLE-WOOD BACON

#### MIMOSA AND BELLINI BAR | \$25 PER PERSON

SPARKLING WINE AND ROSE SERVED WITH YOUR SELECTION OF: WHITE PEACH NECTAR, FRESHLY SQUEEZED ORANGE JUICE, CRANBERRY JUICE, MANGO JUICE, PINEAPPLE JUICE, FRESH STRAWBERRIES, BLACKBERRIES, RASPBERRIES

#### MARKET FRESH SMOOTHIE | \$16 PER PERSON

SUMMER BERRY, COCONUT-MANGO, BANANA & PEANUT

#### ASSORTED BREAKFAST PASTRIES | \$9 PER PERSON

#### EGGS ANY STYLE STATION | \$28 PER PERSON

OMELETS, SCRAMBLED, FRIED, POACHED  
HAM, BACON, SAUSAGE, MUSHROOM, ONION, PEPPER, SPINACH,  
CHEDDAR, GOAT CHEESE

#### CHARCUTERIE PLATTER | \$14 PER PERSON

CHEF'S SELECTION OF 3 DRY-AGED MEATS, HOUSE-MADE MUSTARDS, PICKLES

#### CELEBRATION CAKES | \$14 PER PERSON

1 WEEK NOTICE REQUIRED, NO SUBSTITUTIONS FOR DESSERTS

### Starters

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#### CHIA SEED PUDDING

SEASONAL BERRIES

#### GREEK YOGURT PARFAIT

BERRY COMPOTE, GRANOLA, FRESH BERRIES

#### SEASONAL FRUIT PLATE

SLICED FRUIT, BERRIES

### Entrées

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#### SHAKSHUKA

ROASTED TOMATO, BRAISED GREENS, POACHED EGGS, CIABATTA

#### AVOCADO TOAST

RICOTTA, AVOCADO, MIGHTY VINE TOMATOES, PICKLED FENNEL,  
RADISH, SEA SALT, POACHED EGGS

#### CLASSIC BENEDICT

CANADIAN BACON, ENGLISH MUFFIN, POACHED EGG, HOLLANDAISE

#### OMELET

HAM, CARAMELIZED ONIONS, GRUYÈRE, CHIVES

#### BRIOCHE FRENCH TOAST

SEASONAL FRUIT COMPOTE

#### BREAKFAST SANDWICH

THICK CUT BACON, POTATO ROSTI, FRIED EGG, BUTTERKASE CHEESE,  
CALABRIAN CHILE AIOLI

### Desserts

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#### STRAWBERRY

WHITE CHOCOLATE PANNA COTTA, STRAWBERRY SORBET, STRAWBERRY CHIPS,  
BROWN BUTTER MADELEINES

#### CHOCOLATE

CHOCOLATE FLOURLESS LAYER TORTE, CHOCOLATE CARMEL MOUSSE, RASPBERRY

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability • Vegetarian options available upon request.

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# PRIVATE DINING MENU

## LUNCH À LA CARTE

### PRICING

#### TIER 1 | \$75 PER PERSON

Select 1 Starter, 2 Entrées, & 1 Dessert

#### TIER 2 | \$80 PER PERSON

Select 2 Starters, 2 Entrées, & 1 Dessert

#### TIER 3 | \$85 PER PERSON

Select 2 Starters, 3 Entrées, & 2 Desserts

\*Sparrow drip coffee, assorted teas, and soft drinks included

### ENHANCEMENTS

#### SHRIMP COCKTAIL | \$28 PER PERSON

FRESH HORSERADISH, LEMON

#### CELEBRATION CAKE | \$14 PER PERSON

1 WEEK NOTICE REQUIRED

### Starters

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#### BURRATA

CHARRED CITRUS, MARINATED OLIVES, CIABATTA

#### SHRIMP COCKTAIL

JUMBO SHRIMP, COCKTAIL SAUCE, HORSERADISH

#### FRENCH ONION SOUP

CARAMELIZED ONIONS, CROUTON, GRUYÈRE

#### BEET GAZPACHO

CUCUMBERS, MELON, DILL YOGURT

### Entrées

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#### B.T. BURGER

BUTTERKASE CHEESE, GRIDDLED ONIONS, LETTUCE, PICKLES,  
SPECIAL SAUCE, HOUSE SESAME BUN

ADD THICK CUT BACON | \$5

#### SALMON SHAWARMA

TABOULEH, BLACK TAHINI SAUCE, HOUSE-MADE NAAN

#### STEAK FRITES

8 OZ BAVETTE, FRIES, CHIMICHURRI

#### CHICKEN MILANESE

WARM WHITE BEAN SALAD, CHARRED RADICCHIO, PEA TENDRILS,  
LEMON-GREEN GARLIC VINAIGRETTE

#### TURKEY CLUB

OVEN-ROASTED TURKEY, MAPLE BACON, LETTUCE, TOMATO,  
DIJONNAISE, BRIOCHE, FRIES

#### RICOTTA CAVATELLI

WILD BOAR SAUSAGE, RAPINI, CALABRIAN CHILE, FENNEL POLLEN

### Desserts

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#### STRAWBERRY

WHITE CHOCOLATE PANNA COTTA, STRAWBERRY SORBET, STRAWBERRY CHIPS,  
BROWN BUTTER MADELEINES

#### CHOCOLATE

CHOCOLATE FLOURLESS LAYER TORTE, CHOCOLATE CARMEL MOUSSE, RASPBERRY

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability • Vegetarian options available upon request.

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# PRIVATE DINING MENU

## DINNER À LA CARTE

### PRICING

#### TIER 1 | \$115 PER PERSON

Select 1 Starter, 2 Entrees, & 1 Dessert

#### TIER 2 | \$135 PER PERSON

Select 1 Starter, 2 Entrees, & 2 Desserts

#### TIER 3 | \$165 PER PERSON

Select 2 Starters, 3 Entrees, & 2 Desserts

\*Drip coffee, assorted teas, and soft drinks included

### Starters

#### FOCACCIA

ROSEMARY, SEA SALT

#### PETITE GREENS

HEIRLOOM TOMATOES, WATERMELON RADISH, CANDY STRIPED BEETS, CARROT, BANYUL'S VINAIGRETTE

#### CAESAR SALAD

ROMAINE, RADISH, TOMATO, CROUTONS, PARMESAN, CREAMY CAESAR DRESSING

#### BURRATA

CHARRED CITRUS, MARINATED OLIVES, FOCACCIA

#### BLISTERED SHISHITO PEPPERS

TOASTED SESAME GLAZE, BONITO FLAKES

#### SALT & PEPPER CALAMARI

CHILI LIME AIOLI

#### TUNA CRUDO

AVOCADO-JALAPEÑO EMULSION, HORSERADISH, CALABRIAN CHILI OIL

### Entrées

#### STEAK & POTATO

8 OZ BAVETTE, POTATO PAVÉ, CHIMICHURRI

#### DUCK BREAST

SPRING ONIONS, FAVA BEAN SUCCOTASH, CAULIFLOWER PURÉE, RHUBARB GASTRIQUE, PICKLED GRAPE

#### CUMIN LAMB LOIN

MINTED PEA PURÉE, SUGAR SNAP PEAS, FENNEL

#### SHRIMP AGNOLOTTI

CITRUS, CRISPY SHALLOT, SAUCE AMERICAINE

#### SEA BASS

ADOBO, PURSLANE, BLISTERED CHERRY TOMATOES, TOASTED NORI

#### PRAWN RISOTTO

ASPARAGUS, LEMON, PARMESAN, GARLIC BUTTER PRAWNS

#### B.T. BURGER

BUTTERKASE CHEESE, GRIDDLED ONIONS, LETTUCE, PICKLES, SPECIAL SAUCE, HOUSE SESAME BUN  
ADD THICK CUT BACON | \$5

#### SMOKED OYSTER MUSHROOM

HERBED FREGOLA, CHILI PONZU, ROMANESCO PURÉE, TEMPURA CRISPS

#### CHICKEN MILANESE

WARM WHITE BEAN SALAD, RADICCHIO, TOMATO, FRISÉE, CELERY GREENS, LEMON-PARSLEY

### Desserts

#### BANANA

BANANA SPONGE, WHITE CHOCOLATE MASCARPONE CREAM, CARAMELIZED BANANAS, BROWN BUTTER CRUMBS, HONEY TUILE

#### HAZELNUT

HAZELNUT GÂTEAU, PRALINE BUTTERCREAM, ROASTED HAZELNUT, HAZELNUT-KIRSCH GELATO

#### STRAWBERRY

WHITE CHOCOLATE PANNA COTTA, STRAWBERRY SORBET, STRAWBERRY CHIPS, BROWN BUTTER MADELEINES

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability • Vegetarian options available upon request.

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# PRIVATE DINING MENU

## 3 COURSE FAMILY STYLE DINNER

### PRICING

\$110 PER PERSON

Select 3 Starters, 4 Entrees, 2 Sides & 1 Dessert

### Starters

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CAESAR SALAD  
PETITE SPRING GREENS  
BURRATA  
FOCACCIA  
TUNA CRUDO ADD \$7 PER GUEST  
MEATBALLS AND POLENTA  
SHRIMP COCKTAIL ADD \$7 PER GUEST  
MARGHERITA PIZZETTE

### Sides

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ROASTED ASPARAGUS  
POTATO PURÉE  
OVEN ROASTED MUSHROOMS  
TRUFFLE FRIES  
SEASONAL VEGETABLE  
CRISPY YUKON GOLD POTATOES

### Entrées

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ORA KING SALMON  
CHICKEN MILANESE  
SHRIMP AGNOLOTTI  
BRAISED BEEF SHORT RIB  
BUTTER-BASED BAVETTE STEAK  
SLICED BEEF TENDERLOIN ADD \$10 PER GUEST  
PAN SEARED CHILEAN SEA BASS ADD \$10 PER GUEST  
BONE-IN BERKSHIRE PORK CHOP ADD \$10 PER GUEST

### Desserts

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BANANA  
BANANA SPONGE, WHITE CHOCOLATE MASCARPONE CREAM,  
CARAMELIZED BANANAS, BROWN BUTTER CRUMBS, HONEY TUILE  
HAZELNUT  
HAZELNUT GÂTEAU, PRALINE BUTTERCREAM, ROASTED HAZELNUT,  
HAZELNUT-KIRSCH GELATO  
STRAWBERRY  
WHITE CHOCOLATE PANNA COTTA, STRAWBERRY SORBET,  
STRAWBERRY CHIPS, BROWN BUTTER MADELEINES

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# PRIVATE DINING MENU

## PREFIX DINNER

### PRICING

**\$125 PER PERSON**

Select 4 Starters, 3 Entrees, & 1 Dessert

### *Starters*

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CAESAR SALAD

PETITE SPRING GREENS

BURRATA

FOCACCIA

TUNA TARTARE ADD \$4 PER GUEST

MEATBALLS AND POLENTA

SHRIMP COCKTAIL ADD \$7 PER GUEST

TRUFFLE PIZZETTE ADD \$7 PER GUEST

### *Entrées*

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**SEA BASS GF**

ADOBO, PURSLANE, BLISTERED CHERRY TOMATOES, TOASTED NORI

**STEAK FRITES GF \$ADD 15 PER PERSON**

8 OZ FILET MIGNON, POTATO PAVÉ, CHIMICHURRI

**B.T. BURGER**

BUTTERKASE CHEESE, GRIDDLED ONIONS, LETTUCE, PICKLES,

SPECIAL SAUCE, HOUSE SESAME BUN

ADD THICK CUT BACON | \$5

**CHICKEN MILANESE GF**

WARM WHITE BEAN SALAD, RADICCHIO, TOMATO, FRISÉE, CELERY GREENS,

LEMON-PARSLEY

**PRAWN RISOTTO GF**

ASPARAGUS, LEMON, PARMESAN, GARLIC BUTTER PRAWNS

**DUCK BREAST**

SPRING ONIONS, FAVA BEAN SUCCOTASH, CAULIFLOWER PURÉE,

RHUBARB GASTRIQUE, PICKLED GRAPE

**SMOKED OYSTER MUSHROOM VEGAN**

HERBED FREGOLA, CHILI PONZU, ROMANESCO PURÉE, TEMPURA CRISPS

### *Desserts*

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**BANANA**

BANANA SPONGE, WHITE CHOCOLATE MASCARPONE CREAM,  
CARAMELIZED BANANAS, BROWN BUTTER CRUMBS, HONEY TUILE

**HAZELNUT**

HAZELNUT GÂTEAU, PRALINE BUTTERCREAM, ROASTED HAZELNUT,  
HAZELNUT-KIRSCH GELATO

**STRAWBERRY**

WHITE CHOCOLATE PANNA COTTA, STRAWBERRY SORBET,  
STRAWBERRY CHIPS, BROWN BUTTER MADELEINES

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability • Vegetarian options available upon request.

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# PRIVATE DINING MENU

## DINNER ENHANCEMENTS

### CELEBRATION CAKES | \$14 PER PERSON

HOUSE-MADE TIERED CAKE, 1 WEEK NOTICE REQUIRED  
NO SUBSTITUTIONS FOR DESSERTS

### LARGE SHELLFISH PLATTER\* | \$76 PER PLATTER

CHEF'S SELECTION OF MARKET FRESH SEAFOOD AND ACCOMPANIMENTS,  
SERVES 3 TO 4

### GRANDE SHELLFISH TOWER\* | \$149 PER PLATTER

CHEF'S SELECTION OF MARKET FRESH SEAFOOD AND ACCOMPANIMENTS,  
SERVES 4 TO 6

### CHEESE PLATTERS | \$12 PER PERSON

CHEF'S SELECTION OF 4 CHEESES TRADITIONAL ACCOMPANIMENTS  
PRE-SET FOR TABLE

### CHARCUTERIE PLATTERS\* | \$14 PER PERSON

CHEF'S SELECTION OF 3 DRY-AGED MEATS, HOUSE-MADE  
MUSTARDS & PICKLES, PRE-SET FOR TABLE

## SIDES

### PER PERSON PRICING

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<b>ASPARAGUS</b> BACON CANDY	\$9
<b>POTATO PURÉE</b>	\$9
<b>CHARRED BROCCOLINI</b> EXTRA VIRGIN OLIVE OIL, LEMON, SABA	\$9
<b>TRUFFLE FRIES</b> EXTRA VIRGIN OLIVE OIL, LEMON, SABA	\$14

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# PRIVATE DINING RECEPTION MENU

## RECEPTION

### PASSED HORS D'OEUVRES

MINIMUM OF TWO DOZEN PER ITEM | PRICED PER ITEM

<b>STUFFED PEPPADEW</b> GF, VEG AURICCHIO PROVOLONE, PETITE BASIL	\$3
<b>MINI BT SLIDERS</b> SPECIAL SAUCE, BUTTERKASE, ONION, HOUSE PICKLE, MINI SESAME SEED BUN	\$6
<b>WILD MUSHROOM ARANCINI</b> VEG TRUFFLE AIOLI	\$6
<b>OLIVE TOAST</b> VEGAN CASTELVETRANO TAPENADE, EXTRA VIRGIN OLIVE OIL	\$6
<b>TUNA TARTARE</b> GF HERB AIOLI, CORNICHON, CAPER, HARISSA, PUFFED RICE CHIP	\$7
<b>LOBSTER ROLL PROFITEROLES</b> POACHED LOBSTER, TARRAGON, LEMON, MAYO, SHALLOT	\$12
<b>CAVIAR</b> GF CRÈME FRAÎCHE, CHIVE, POTATO PAVÉ	\$MP
<b>BT MEATBALLS</b> BERKSHIRE PORK, PARMIGIANO REGGIANO	\$5
<b>BURRATA</b> VEG MIGHTY VINE TOMATO, PETITE BASIL, BALSAMIC PEARLS, SEA SALT, CROSTINI	\$5
<b>FRIED CHICKEN BITES</b> BREAD AND BUTTER, PICKLE RELISH, SLAW SAUCE	\$6
<b>JUMBO SHRIMP COCKTAIL</b> GF LEMON, HORSERADISH	\$7
<b>MUSHROOM-TRUFFLE FLAT BREAD</b> VEG WILD MUSHROOMS, TRUFFLE MORNAY, CHIVES	\$7

### STATIONARY

PER PERSON PRICING

<b>CHEESE &amp; CHARCUTERIE</b> CHEF'S SELECTION OF LOCAL AND IMPORTED MEATS AND CHEESES SEASONAL ACCOMPANIMENTS	\$52
<b>CRUDITÉ</b> VARIETY OF FRESH AND PICKLED VEGETABLES, HOUSE-RANCH	\$40
<b>RAW BAR</b> OYSTERS, SHRIMP, CRAB CLAWS, COCKTAIL SAUCE, MIGNONETTE, LEMON	\$55
<b>CRAB ENHANCEMENT</b> KING CRAB, LEMON, MISO AIOLI, COCKTAIL SAUCE	\$MP
<b>CAVIAR ENHANCEMENT</b> AMERICAN OR IMPORTED CAVIAR, BLINI, MELBA TOAST, CRÈME FRAÎCHE, CHOPPED EGG, PARSLEY, ONION	\$MP
<b>STEAK CARVING STATION</b>	\$60

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# PRIVATE DINING BEVERAGE MENU

## BEVERAGE PACKAGES

### SPECIALTY BAR CREATIONS

PER PERSON PRICING

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#### MILESTONE TOAST

CELEBRATE A MILESTONE WITH THE RAREST AND OLDEST SPIRIT IN THE WORLD. WHISKEY-FINISHED ARGAMGNAC FROM RAJ PETER BHAKTA.

BHAKATA 1888 . . . . . \$340

BHAKATA 1972 . . . . . \$340

BHAKATA 2001 . . . . . \$340

#### BOURBON SMASH BAR \$32

HAND CRAFTED BOURBON COCKTAILS MADE TO ORDER, WITH FRESH SEASONAL FRUIT AND FRESH HERBS CHOICE OF BULLEIT BOURBON OR MAKER'S MARK

### WINE TASTINGS, CHAMPAGNE TOAST, AND CUSTOMIZED WINE PAIRINGS

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ALLOW OUR ON-PROPERTY SOMMELIERS TO CUSTOMIZE WINE PAIRINGS FOR YOUR EVENT, PRICING VARIES - PLEASE CONSULT WITH YOUR EVENT MANAGER FOR DETAILS

### DELUXE OPEN BAR

PER PERSON PRICING

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BRANDS COMPARABLE TO: GREY GOOSE VODKA, HENDRICKS'S GIN, JOHNNIE WALKER BLACK LABEL, BASIL HAYDEN BOURBON, DON JULIO TEQUILA, RON ZACAPA 23 RUM, CROWN ROYAL WHISKEY, ASSORTED PREMIUM BEERS, PLUS ONE LOCAL CRAFT BEER, AND HOUSE WINE

1 HOUR . . . . . \$45

2 HOURS . . . . . \$75

3 HOURS . . . . . \$105

ADD (2) COUTURE COCKTAILS +10 PER HOUR

Dietary restrictions can be accommodated • Menus are subject to change based on seasonal availability • Vegetarian options available upon request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# PRIVATE DINING BEVERAGE MENU

## SOMMELIER SELECTIONS

### CHAMPAGNE AND SPARKLING

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KRUG 'GRAND CUVÉE' CHAMPAGNE, FRANCE

RUINART, CHAMPAGNE, FRANCE

VEUVE CLICQUOT 'YELLOW LABEL', CHAMPAGNE, FRANCE

G.H. MUMM, CHAMPAGNE, FRANCE

CHANDON, NAPA VALLEY, CA

### SAUVIGNON BLANC

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CLOUDY BAY, MARLBOROUGH, NEW ZEALAND

DUCKHORN, NAPA VALLEY, CA

CHATEAU LANGLOIS, SANCERRE, LOIRE VALLEY, FRANCE

### CHARDONNAY

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CAKEBREAD CELLARS, NAPA VALLEY, CA

PATZ & HALL, SONOMA COAST, CA

SANFORD ESTATE STA, RITA HILLS, CA

### ALTERNATIVE WHITES

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TERLATO FAMILY, PINOT GRIGIO, FRIULI VENEZIA GIULIA, ITALY

M. CHAPOUTIER, 'SCHIEFERKOPF', RIESLING, ALSACE, FRANCE

Extended wine menu is available upon request

### ROSÉ

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CHATEAU D'ESCLANS 'WHISPERING ANGEL', PROVENCE, FRANCE

### PINOT NOIR

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SIDURI, SANTA BARBARA, CA

PONZI VINEYARDS, 'TAVOLA' WILLIAMETTE VALLEY, OREGON

### CABERNET SAUVIGNON

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STAG'S LEAF 'ARTEMIS' NAPA VALLEY, CA

CONN CREEK, NAPA VALLEY, CA

DAOU VINEYARDS, PASO ROBLES, CA

### ALTERNATIVE REDS

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BODEGA NORTON RESERVA, MALBEC MENDOZA, ARGENTINA

TENUTA DI ARGIANO, ROSSO DI MONTALCINO TUSCANY, ITALY

DAOU VINEYARDS, PASO ROBLES, CA

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# EVENT GUIDELINES

## PRIVATE EVENTS

Thank you for your interest in The Waldorf Astoria for your private event. The following pages represent options and guidelines to assist you in your planning.

Our restaurants offer several dining options allowing for flexibility in event accommodations.

### GALLERY SALON

Seated (70) | Reception (80)

### WALTON ROOM

Seated (50) | Reception (30)

### PEACOCK LOUNGE

Patio (30) | Inside (40)

### BERNARD'S

Reception (40)

### BRASS TACK

Reception (200)

## DECOR

Inquire about our preferred partners list for you decor needs.

## WINES AND SPIRITS

Inquire about our extensive wine and spirits list. Corkage fees are available upon request. Events requiring a bar set-up will require a set-up fee of \$250.00

## TREATS AND SWEETS

The Waldorf Astoria has a talented executive pastry chef and team that can create specialty cakes and desserts for any occasion. There is a \$7.00 per person cake cutting fee for any cake brought in from an outside source.

## SERVICE CHARGE AND TAX

Prices subject to applicable service charge, current 24% and 11.75% tax.

## ENTERTAINMENT

Elevate your special event with live-curated music and entertainment through our music and entertainment partner company, The Music Trust. Please inquire for further details.

