

Banquets and Meetings

Sales meetings, board meetings, seminars and special events are all ideal to host at Rosemont Hotel at O'Hare. We have 23 different meeting rooms totaling 23,000 sq ft of meeting space. We offer the perfect setting for parties, receptions or meetings for up to 800 guests. A professional Inspired Meeting Planner is assigned specifically to serve you every step of the way. We welcome the opportunity to customize our menus to create a personalized event.

Please call your Catering Manager at (847) 678-4488 for details.

Pricing

Menus are subject to 22% gratuity and appropriate Illinois sales tax.
Prices are current and subject to change.

Rosemont Hotel at O'Hare does not permit any food or beverage brought into the hotel.
Kosher catering is available.

Hosted bars require one bartender per 75 guests.

For beverage revenues less than \$300, a \$100 Bartender fee will apply.

Audio-Visual

Your Inspired Meeting Planner, in conjunction with our in-house A/V Department, Swank, will coordinate the audio-visual equipment required for your function.

Guest Attendance

Guaranteed guest attendance is required by 11:00AM Central Standard Time, three (3) business days prior to your event. Final attendance cannot be lowered, but can be increased. If the guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or the actual attendance, whichever is greater. Rosemont Hotel at O'Hare will be prepared to serve no more than 5% over the guaranteed attendance.

Coat Check

A coat check attendant may be arranged at a fee of \$175/attendant per five-hour period.

Florists, Decorators, Musicians and Photographers

Your Inspired Meeting Planner is able to provide suggestions and recommendations.



Continental Breakfast

Choice of 3 Juices: Orange, Grapefruit, Apple, V8, Cranberry, Tomato
Mini Croissants, Pains aux Raisins, Apricot Soleils
White and Wheat Toast
Butter, Bonne Maman Fruit Preserves
Fresh Sliced Seasonal Fruit with Honey Yogurt Dip
Lavazza Coffee, Decaf and Harney & Sons Teas
\$25+

Continental Breakfast Upgrade

Choice of 3 Juices: Orange, Grapefruit, Apple, V8, Cranberry, Tomato
Mini Croissants, Pains aux Raisins, Apricot Soleils, Pain au Chocolat
White and Wheat Toast
Butter, Bonne Maman Fruit Preserves
Cereals with Milk
Fruit Yogurt
Fresh Sliced Seasonal Fruit with Honey Yogurt Dip
Lavazza Coffee, Decaf and Harney & Sons Teas
\$28++

American Breakfast

Choice of 3 Juices: Orange, Grapefruit, Apple, V8, Cranberry, Tomato
Assorted Mini Viennoiseries
Assorted Muffins
White and Wheat Toast
Butter, Bonne Maman Fruit Preserves
Scrambled Eggs with Chives
Breakfast Potatoes
Honey Cured Ham, Applewood Smoked Bacon, Sausage
Lavazza Coffee, Decaf and Harney & Sons Teas
\$32++



French Toast Breakfast

Choice of 3 Juices: Orange, Grapefruit, Apple, V8, Cranberry, and Tomato
Fresh Sliced Seasonal Fruit with Honey Yogurt Dip
Brioche French Toast with Vanilla Chantilly Cream
Applewood Smoked Bacon, Sausage
Mini Croissants, Pains aux Raisins, Apricot Soleils, Pain au Chocolat
Butter, Bonne Maman Fruit Preserves
Lavazza Coffee, Decaf and Harney & Sons Teas, Hot Chocolate
\$32++

Organic Breakfast

Maximum 30 people
Basket of Organic Fruit
Steamed Organic Eggs with Tomato Coulis
Wisconsin Organic Potatoes
Organic Yogurt
Whole Grain Bread
Organic Tea and Juices
\$40++

English Breakfast

Choice of 3 Juices: Orange, Grapefruit, Apple, V8, Cranberry, Tomato
Fresh Sliced Seasonal Fruit with Honey Yogurt Dip
Scones, Toast
Butter, Bonne Maman Fruit Preserves
Steamed Potatoes
English Haddock with Sauce Hollandaise
Applewood Smoked Bacon, Sausage
Porridge
Lavazza Coffee, Decaf and Harney & Sons teas
\$32++



Breakfast Enhancements

Dannon Yogurt	\$4 / each
Dannon Smoothie	\$4.75 / each
Homemade Assorted Muffins	\$35 / dozen
Strawberry or Banana Bread	\$15 / loaf
Assorted Bagels, Cream Cheese	\$38 / dozen
Smoked Salmon	\$9.50 / pp
Assorted Flavored Cream Cheese	\$3.50 / each
Peanut Butter	\$3.50 / each
Irish Oatmeal	\$6 / pp
Blackberries	\$8 / pp
Strawberries	\$8 / pp
Raspberries	\$8 / pp
Blueberries	\$8 / pp
Bananas	\$8 / pp
Scrambled Eggs	\$5.50 / pp
Bacon or Sausage	\$5.50 / pp
Steak and Eggs	\$10 / pp
Omelets Made to Order	\$11/ pp
Lavazza Coffee/Decaf	\$62 / gallon
Harney & Sons Tea	\$62 / gallon
Assorted Soda – 10oz	\$4.25 / each
Voss Water, Still or Sparkling – 375ml	\$5 / each
Milk – 2% / Skim - individual	\$3.50 / each
Milk – 2% / Skim	\$15 / gallon
Chocolate, Strawberry or Banana Milk	\$18 / gallon
Original Muesli	\$4.50 / pp
Granola Muesli	\$4.50 / pp
High Fiber, Low Fat Muesli	\$4.50 / pp
Raspberry Muesli	\$4.50 / pp
Strawberry Muesli	\$4.50 / pp
Assorted Cereal	\$4.50 / pp
Frosted Flakes	
Corn Flakes	
Raisin Brand	
Special K	



Sweet Tooth

Assorted Candy Bars
Assorted Homemade Cookies
Double Fudge Gourmet Brownies
Assorted Sodas
Mineral Waters
\$25++

Gourmet Chocolate

Almonds Covered in Dark & Milk Chocolate
Color Brushed Praline filled Chocolates
Chocolate Covered Orange Sticks
Assorted Jelly Flavored Chocolates
Assorted Sodas
Mineral Waters
\$25++

Spa Break

Dannon Fruit Smoothies
Organic Fruit and Nut Bars
Dried Fruits and Nuts
Mineral Waters
\$22++

Two Massage Therapists
\$150 / hour

Pretzel Passion

Jalapeno Pretzel with
Cream Cheese filling
Pizza Dough Pretzel with
Tomato & Mozzarella Cheese
Baked Traditional Pretzel with
Sea Salt
Assorted Sodas
Mineral Waters
\$20++

Fruit Infusion

Fruit Parfaits with Granola,
Vanilla Yogurt
Banana & Strawberry Bread
French Lemonade
Mineral Water
\$20++

The Cookie Jar

Fresh From the Oven
Double Chocolate Chip
White Chocolate Macadamia Nut
Oatmeal Raisin
Peanut Butter
Assorted Sodas
Mineral Waters
\$16++



A La Carte Break Items

Ben & Jerry's Ice Cream Bars	\$6.50 / each
Assorted French Cookies	\$38 / dozen
Assorted American Cookies	\$38 / dozen
Buttered Popcorn	\$16 / bowl
Cheese Popcorn	\$16 / bowl
Caramel Popcorn	\$16 / bowl
Mixed Nuts	\$25 / pound
Potato Chips with Dip	\$20 / bowl
Mini Pretzels	\$15 / pound
Chocolate Covered Pretzels	\$25 / bowl
Chocolate Covered Strawberries	\$45 / dozen
Sahale Snack Blend Nuts	\$4/ individual bag
La Tempesta Biscotti	\$30 / dozen
Hunan Mix	\$28 / dozen



Mediterranean Buffet Lunch

Fresh Mozzarella and
Vine Tomatoes with
Basil Vinaigrette
Mesclun Salad with
Tarragon Vinaigrette
Olive Salad
Minestrone Soup

Grilled Blue Marlin, Ginger Sauce
Roasted Chicken Breast, Fresh Herbs
Penne Pasta, Roasted Vegetables, Pesto
Sauce

Ratatouille
Couscous

Raspberry Tart
Vanilla Napoleon
Orange Torte
White Chocolate Mousse Cups
Fresh Fruit

Freshly brewed Lavazza Coffee,
Decaf and Harney & Sons Teas
\$48++

Midwest Buffet Lunch

Sweet Corn, Cherry Tomato Salad
Romaine, Wisconsin Blue Cheese Dressing

Cream of Cauliflower Soup,
Roasted Pecans

Filet of Trout Meniere
Roasted Pork Loin,
Juniper Maple Sauce
Beef Tenderloin Stew,
Whiskey Pepper Sauce
Butternut Squash Ravioli

Broccoli
Roasted Potatoes

Cheesecake
Milk Chocolate Ganache Tart
Apple Tart
Cherry Clafoutis
Fresh Fruit

Freshly brewed Lavazza Coffee,
Decaf and Harney & Sons Teas
\$52++

Executive Buffet Lunch

Gourmet Mache & Mixed Greens, Roasted Walnuts, Hazelnut Vinaigrette
Vine Tomatoes, Asparagus, Crab Meat, Ravigotte Dressing

Maine Lobster Bisque

Seared Salmon, Balsamic Glaze
Roasted petit Beef Tenderloin, Merlot Sauce
Risotto with Wild Mushrooms

Gratin Potatoes
Green Beans, Baby Carrots

Brie, St Honore Cheese
Pear Almond Tart
Opera
Cherry Clafoutis
Fruit Basket

Freshly brewed Lavazza Regular Coffee and Decaf
Harney & Sons Teas
\$57++

Sandwich & Wrap Buffet Lunch

Includes: Vegetable Chips, Choice of 3 Salads, Choice of 2 Sandwiches or Wraps,
3 Desserts, Freshly Brewed Lavazza Coffee and Harney & Sons Teas

\$42++

Add an additional Sandwich or Wrap

\$6++ per person

Salads

Orzo Pasta, Artichokes, Grilled Red Bell Pepper, Balsamic Vinaigrette
Baby Romaine, Parmesan Crisps, Dijon Vinaigrette
Fingerling Potato Salad, Shallot Vinaigrette
Roasted Cherry Tomatoes and Sweet Corn, Parmesan Dressing
Green Beans, Red Onions, Pine Nuts, Tarragon Vinaigrette
Fresh Mozzarella, Vine Tomatoes, Basil Vinaigrette
Grilled Asparagus Mimosa
Ratatouille Nicoise
Sliced Organic Beets with Yukon Potato Salad, Mustard Vinaigrette
Green Lentils, Pancetta, Boiled Eggs, Red Onions, Red Wine Vinaigrette

Sandwiches

Tuna, Wasabi Mayonnaise on Country Bread
Chicken, Dijon Mustard on Kaiser Roll
Roast Beef, Horseradish on Marble Rye Bread
Smoked Turkey, Grainy Mustard on French Country Bread
French Ham, Butter on Baguette
Pastrami, Balsamic Glaze on Multigrain Bread
Bleu Cheese, Cream Cheese and Smoked Salmon on Marble Rye Bread
Smoked Duck, Brie Cheese, Creamy Horseradish on Baguette

Wraps

Atlantic Smoked Salmon, Cream Cheese in Plain Wrap
Prosciutto di Parma, Confits Tomatoes, Arrugula in Tomato Wrap
Skinless Roasted Chicken, Mustard Dijon Mayonnaise in Plain Wrap
Italian Salami, Provolone, Balsamic Glaze in Tomato Wrap
Grilled Vegetables, Mozzarella, Pesto Dressing in Spinach Wrap
Australian Beef Prosciutto, Horseradish Sauce in Spinach Wrap
Applewood Smoked Duck, Magret Sweet & Sour Glaze in Tomato Wrap

Desserts

Raspberry Mousse Cup
Crème Brulee
Triple Chocolate Terrine
Madeleines
Hazelnut Ganache Tarts
Floating Island
Fruit Tart
Lemon Tart

Create Your Own Box Lunch

Choose one sandwich:

Grilled Vegetable Sandwich on Multigrain
Grilled Chicken Breast on Kaiser Roll
Smoked Turkey, Roma Tomatoes, Mozzarella on Country Bread
Smoked Salmon, Cream Cheese on Rye Bread
Smoked Duck, French Brie Cheese on Baguette
French Ham, Bleu Cheese on Baguette

Choose one fresh fruit:

Apple
Orange

Choose one dessert:

Homemade Brownie
David's Cookie

Choose one Side:

Bag of Terra Potato Chips
Spicy Sweet Potato Chips
Yukon Gold Chips
Harry's Sourdough Pretzel

Choose one Beverage:

Assorted Sodas
Voss Water
San Pellegrino:
Water
Limonate
Aranciata
Chinotto

\$32++



Plated Lunch

All Entrées Include Freshly Baked Petit Pains
Choice of Soup or Salad, Vegetable, Starch and a Dessert
French Style Service Per Request, up to 100 People, \$3 Per Person

Soup or Salad

Boston Lettuce, Confit Cherry Tomatoes, Balsamic Vinaigrette
Mesclun Salad, Blue Cheese, Tarragon Vinaigrette
Romaine and Beet Salad, Caesar Dressing
Vine Tomato, English Cucumber Salad, Cider Vinaigrette
Green Asparagus Veloute, Toasted Almonds
Maine Lobster Bisque
Cream of Lentil, Pancetta
Minestrone Soup
Cream of Cauliflower and Curry
Tomato Soup, Parmesan Toast

Entrée

8 oz Roasted Chicken Breast, Port Sauce	\$42
12 oz Braised Organic Pork Chop, Honey Mustard Sauce	\$47
8 oz Grilled Atlantic Salmon, Chardonnay Sauce	\$50
8 oz Grilled New York Strip Loin, Balsamic Glaze	\$52
8 oz Sautéed Idaho Filet of Trout, Beurre Blanc	\$48
8 oz Roasted Maple Duck Breast, Sweet and Sour Sauce	\$48
Spinach Penne Rigate, Grilled Vegetables, Tomato Basil Sauce	\$35

Side Dishes & Vegetables

Roasted Yukon Potatoes
Rice Pilaf
Polenta
Green Beans
Broccoli
Peas
Assorted Beans
Mushrooms
Baby Carrots
Lima Beans
Grilled Vegetables

Dessert

Milk Chocolate Mousse Cup
Chocolate Mousse Cake
Cheesecake
Strawberry Tart, Vanilla Sauce
Cherry Clafoutis
Pear Almond Tart
Ben & Jerry Ice Cream Bars
Freshly brewed Lavazza Coffee
Regular and Decaf
Harney & Sons Tea



Reception
Creatively Prepared and Passed
Priced per 50 pieces

Warm

Chicken Satay	\$150
Roasted Portobello Mushroom in Phyllo Dough	\$150
Brie Cheese in Puffed Pastry	\$150
Fried Coconut Shrimp, Remoulade	\$210
Tiny Beef Wellington, Port Wine Sauce	\$175
Caribbean Baby Lobster	\$225
Mini Maryland Crab Cakes, Orange Chutney	\$200
Mini Feta Tart	\$175
Harris Ranch Beef Kabobs, Pepper Sauce	\$175
Peking Duck Rolls, Teriyaki glaze	\$150
Mini Croque Monsieur	\$150
Grilled New Zealand Lamb Chops	\$300
Mini Quiche Lorraine	\$150

Chilled

Fresh Mozzarella, Cherry Tomatoes	\$125
Herbed Goat Cheese and Pine Nuts Mille Feuille	\$125
California Rolls, Pickled Ginger, Wasabi Soy Sauce	\$150
Smoked Salmon Crème Fraîche	\$175
Mediterranean Salad on Bamboo	\$150
Crab meat, Aurora Sauce Savoury	\$225
Duck Mousse on Brioche	\$150
Asparagus in Puff Pastry	\$150
Shrimp with Yellow Gazpacho	\$225
Ham, Prosciutto Tartar	\$150
Chicken Chives Tartlet	\$150
Smoked Trout Mousse Profiterole	\$175
Eggs Casino with Caviar	\$150
Pepper Scallops	\$200
Cucumbers, Cream of Bleu Cheese on Pumpernickel	\$150



Reception Stations

*** Carving Stations**

*All Sauces are Served on the Side.
Includes Dollar Size Petit Pains and Condiments*

Braised Country Ham on the Bone, Port Sauce	\$375 - serves 50
Roasted Amish Turkey, Orange Chutney	\$350 - serves 50
Roasted Harris Ranch Strip Loin, Pepper Sauce	\$375 - serves 20
Roasted Beef Tenderloin, 3 Sauces	\$400 - serves 20
Roasted New Zealand Leg of Lamb, Mint Jus	\$150 - serves 50
Roasted New Zealand Rack of Lamb, Rosemary Jus	\$150 - serves 10
Braised Natural Wisconsin Pork Loin, Maple Juniper Berry Sauce	\$160 - serves 20
Baked Salmon Coulubiach, Champagne Sauce	\$325 - serves 25

* Chefs required – 1 Chef/75 guests
\$100 per Chef per 2-hour period
\$50 each additional hour per chef

Seafood Display

100 pieces per display, 20 of each type

Shrimp
Malpeque Oysters
Mussels
Crab Claws
Marinated Calamari

*Includes: Lemons, Shallots, Pepper, Vinegar,
Cocktail Sauce, Mayonnaise, Pumpernickel
and Rye Bread
\$550++*

Add:
Maine Lobster – Market Price
Alaskan King Crab Legs – Market Price

Smoke and Caviar Station

Minimum 50 people

European-Style Smoked Salmon
Idaho Smoked Trout
Smoked Eel
Smoked Ahi Tuna
Smoked Scallops
Smoked Monk Fish
Smoked Virginia Ham
Smoked Duck Breast
Apple Wood Smoked Cheddar
American Caviar, Blinis

*Includes: Cream Cheese, Toast, Crackers,
Rye Bread, Onions, Capers, Boiled Eggs
\$52++*



Cheese Displays

Served with Petit Pains, Crackers, Dry Fruits

American

Maytag Blue, Vermont Goat Cheese,
Sharp Cheddar, Wisconsin Swiss,
Carmody Smoked Apple Cheddar
\$17+

California

Rouge et Noir Brie, Petit Blue,
Yellow Buck Camembert,
Petit Chevre, Le Petit Dejeuner, Le Petit Crème
\$17+

French

Brie de France Double Cream,
Morbier Du Haut Livarot, Port Salut,
Roquefort Organic Papillon, Goat Cheese Couturier
\$20++

Sushi Bar

Minimum 25 people

California Rolls
Spicy Tuna Rolls
Salmon Rolls
Spicy Shrimp Rolls
Cucumber Rolls

Includes: Pickled Ginger, Wasabi,
Soy Sauce, Chopsticks
\$30++

Gourmet Vegetables

Display of California Baby Vegetables
Chives Crème Fraiche
Bleu Cheese Dip
Pear Balsamic Dip
Gourmet Crackers
\$18++

Salad Station

Niçoise Salad
Mesclun, Herbed Goat Cheese, Tarragon Dressing
Romaine Caesar, Grilled Chicken, Mustard Garlic Dressing
Grilled Sweet Corn, Vine Tomatoes, Balsamic Vinaigrette
Taboulet Grilled Vegetables, Tarragon Vinaigrette
Hard Boiled Eggs, Avocado Salad Remoulade
Fingerling Pancetta, Shallots Vinaigrette
\$22++



Buffet Dinners

Monet

Baby Red Onion, Frisee, Caramelized Walnuts, Confit Cherry Tomatoes
Taboulet Roasted Red Pepper, Artichoke Hearts, Balsamic Vinegar

Roasted Chicken Breast, Pesto Sauce
Seared Salmon, Balsamic Glaze

Asparagus Ravioli au Gratin
Sautéed Potatoes
Green Bean Almondine
Glazed Carrots

Petits Pains and Butter

Strawberry Tart, Vanilla Sauce
Opera

Lemon Mousse, White Chocolate

Freshly brewed Lavazza Coffee, Decaf and Harney & Sons Teas
\$75++

Renoir

Cream of Asparagus, Toasted Almonds

Boston and Baby Romaine, Parmesan Crisps,
Confit Tomatoes, Dijon Mustard,
Artichoke Hearts, Avocados, Vine Tomatoes,
Boiled Eggs, Balsamic Vinaigrette
Nicoise Ratatouille

Roasted Harris Ranch Strip Loin, Merlot Sauce
Trout, Champagne-Shrimp Sauce
Seafood Fettuccini

Yukon Gratin Potatoes
Cauliflower Parsley
Petits Pains and Butter

Flourless Cake, Raspberry Coulis
Vanilla Napoleon
Fruit Tart

Freshly brewed Lavazza Coffee and Decaf
Harney & Sons Teas
\$85++

Cezanne

Mushroom Veloute, Truffle, Paprika Tuilles

Red Onion, Frisee Salad, Nicoise,
Raspberry Vinaigrette
Grilled Asparagus, Maryland Crab Meat, Tomatoes,
Wasabi Dressing
Marinated Taboulet Vegetables

Grilled Halibut, Orange Sauce
Roasted Harris Ranch Beef Tenderloin,
Whiskey Pepper Sauce

Macaire Potatoes
Haricot Vert Tarragon, Glazed Carrots

Cheese Tray
Petits pains and butter

Almond Cake
White Chocolate Mousse
Cheesecake

Freshly brewed Lavazza Coffee and Decaf
Harney & Sons Teas
\$95++

Plated Dinner

Minimum of 20 guests
All entrée sauces are served on the side
All entrées include your choice of soup or salad, freshly baked petits pains,
fresh vegetables, starch and and a dessert
French Style Service per request, up to 100 people, \$3 per person

Salad or Soup

Green Asparagus, Herbed Goat Cheese, Balsamic Vinaigrette
Mesclun Salad, Bleu Cheese, Crisp toast, Sherry Vinaigrette
Vine Tomatoes, Fresh Mozzarella, Basil Vinaigrette
Maine Lobster Bisque
Chicken Veloute, Roasted Almonds
Cream of Green Asparagus, Paprika Tuilles
Minestrone Soup, Parmesan Crisp
Beef Consommé Royale

Entrée

8 oz Herb Crusted Chicken Breast, Pepper Sauce	\$50
12 oz Braised Organic Pork Chop, Honey Dijon Mustard Sauce	\$53
8 oz Roasted Alaskan Halibut, Tomato Confit, Saffron Sauce	\$62
6 oz Beef Tenderloin and 6 oz Tilapia, Béarnaise and Chardonnay Sauce	\$70
8 oz Grilled Beef Tenderloin, Béarnaise Pepper Sauce	\$75
8 oz Sautéed Idaho Trout Filet, Champagne Bay Shrimp Sauce	\$57
14 oz Roasted New Zealand Rack of Lamb, Rosemary jus	\$85
12 oz Roasted Maple Duck Breast, Sweet and Sour Sauce	\$55
8 oz Seared Wild Salmon, Balsamic Glaze	\$70

Side Dishes and Vegetables

Yukon Macaire Potatoes
Roasted Chateau Potatoes
Gratin Dauphinois
Rice Pilaf
Polenta
Couscous
Green Beans
Asparagus
Broccolini
Stuffed Vine Tomato
Baby Carrots

Dessert

Bittersweet Chocolate Mousse Torte,
Caramel Sauce
Coconut Custard, Almond Tuille
White and Dark Chocolate Parfait
Poached Pear, Merlot Reduction
Raspberry Tart, Crème Fraiche
Lemon Tart
Cherry Clafoutis
Floating Island
Pear Almond Tart



2008 Wine List

Champagne & Sparkling Wine	Bottle
Domaine Chandon Brut, California	60
Domaine Chandon Brut Rose, California	60
Varichon & Clerc Brut, France	44
La Demoiselle, Brut Rosé, Champagne	108
Dom Pérignon, Champagne, France	194
Moët & Chandon Brut Grand vintage, champagne, france	135
Moët & Chandon Brut Imperial, champagne, france	82
Moët & Chandon Nectar, Champagne france	102
Moët & Chandon, Brut rosé, Champagne france	112
Moët & Chandon White Star, Champagne france	78
Moët & Chandon White Star, 375 ml, Champagne France	39
Mumm Cordon Rouge, Champagne, France	84
Mumm Napa, Brut Prestige	65
Perrier Jouet Brut, Champagne, France	88
Perrier Jouet Fleur, Champagne, France	276
Perrier Jouet Blason Rose, Champagne, France	92
Veuve Clicquot Ponsardin Brut Yellow Label, Champagne, France	92
White Wine France	
Trimbach, Pinot Gris, Alsace	48
Pierre Sparr, Fiesling Feserve, Alsace	44
Vincent Pouilly Fuisse, Marie Antoinette, Burgundy	66
Louis Jadot, Pouilly Fuissé, Burgundy	58
William Fevre, Chablis, Burgundy	48
Pascal Jolivet Sancerre, Loire	60
Bouchard Beaune du Chateau Premier Cru, Burgundy	68
Domaine Ott, Blanc de Blanc, Provence, France	76
Jean Ernest, Vouvray, Loire	46
White Wine US	
Estancia Pinot Grigio, California	48
Napa Valley Wine Works Sauvignon Blanc, Napa California	38
Rodney Strong, Sauvignon Blanc, California	40
Clay Station, Pinot Gris, California	40
Firehose Riesling, California	40
Loredona Riesling, Monterey	36
Benziger, Chardonnay, Carneros California	44
Cakebread, Chardonnay, California	80
Clos du Bois, Calcaire, Chardonnay Russian River, California	69
Gary Farrell, Chardonnay, Russian River, California	75
Geyser Peak, Chardonnay, California	48
Rodney Strong, Chardonnay, California	44
Rodney Strong, Chardonnay, Chalk Hill, California	56
Trinchero Family, Chardonnay, California	40
Trinity Oaks, Chardonnay, California	36
White Wine	
Kim Crawford Pinot Gris	58
Boschendal, Sauvignon Blanc Reserve, South Africa	56
Nobilo Sauvignon Blanc, New zeland	48
Marramiero Anima, Italy	52
Cape Mentelle Chardonnay, Western Australia	40
Reynolds, Chardonnay, South Australia	60
Wyndham Estate Chardonnay Australia	40
Montes Alpha Chardonnay, Chile	48

Rosé Wine France	Bottle
Domaine Ott, Rosé, Provence	60
J. Vidal Fleury, Tavel, Rosé, Rhône	44
Rosé Wine US	
Montevina, White Zinfandel	32
Red Wine France	
Louis Jadot, Pinot Noir, Burgundy	60
Bouchard Beaune du Chateau, Premier Cru, Burgundy	68
Couly Dutheil, Chinon, Loire	48
Christian Moueix, Merlot, Bordeaux	40
Chateau Horteve, Saint-Julien, Bordeaux	75
Chateau Laplagnotte-Bellevue, Saint-Emilion, Bordeaux	70
Chateau Bellegrave, Pauillac, Bordeaux	84
Paul Jaboulet Cotes du Rhone, Parallele 45, Rhone Valley	44
Laurus, Châteauneuf-du-Pape, Rhone Valley	89
Red Wine US	
King Estate, Pinot Noir, Oregon	62
Estancia Pinot Noir, Monterey	48
Irony, Pinot Noir, Monterey	44
Cakebread, Merlot, California	98
Clos du Bois, Merlot, California	48
Rodney Strong, Merlot, California	48
Trincherro Family, Merlot, California	48
Trinity Oaks, Merlot, California	36
Clos du Bois, Cabernet Sauvignon, California	44
Geyser Peak, Cabernet Sauvignon, California	52
Joseph Phelps, Cabernet Sauvignon, California	120
Rodney Strong, Cabernet Sauvignon, California	44
Trincherro Main Street, Cabernet Sauvignon, California	89
Trinity Oaks, Cabernet Sauvignon, California	40
Byington 'Alliage', Cabernet Sauvignon, California	62
Twenty Bench, Cabernet Sauvignon, Napa Valley	56
Rodney Strong, Symmetry, California	110
Lyeth, Meritage, California	56
Clos du Bois, Marlstone, California	99
Ravenswood, Zinfandel, Sonoma California	52
Folie à Deux, Zinfandel, California	47
Montevina Terra D'oro, Zinfandel, Amador County	49
Red Wine	
Montes Alpha, Cabernet Sauvignon, Chile	52
Pascual Toso Reserve Malbec, Argentina	48
Mormoraia Chianti Colli Senesi, Italy	40
Kaiken Cabernet Sauvignon, Argentina	44
Marques de Riscal, Rioja, Spain	55
Wyndham Estate Shiraz, Australia	40
Reynolds, Shiraz, Australia	38
Cape Mentelle Shiraz, Western Australia	44
Dessert Wine	
Domaine de Coyeux, Muscat de Beaume de Venise, France	64
Rosenblum Desiree Chocolate Flavor Wine, California	52

Hosted Bar

(Price per drink)

House Cocktails	7.00
Premium Cocktails	8.00
Domestic Beer	6.00
Imported Beer	6.50
House Wine	7.00
Premium Wine	8.00
Soft Drinks	4.25
Mineral Waters	5.00

House Brands: Svedka, Beefeater, Bacardi,
Seagram's 7, J&B, Jim Beam, Dewar's
Trinity Oaks Chardonnay & Merlot
Domestic & Imported Beers

Premium Brands: Ketel One, Tanqueray, Bacardi
Seagram's 7, Johnnie Walker Red, Maker's Mark, Crown Royal
Rodney Strong Chardonnay & Cabernet
Domestic & Imported Beers

House Brand Open Bar

One Hour	20
Two Hours	28
Three Hours	36
Four Hours	44

Premium Open Bar

One Hour	22
Two Hours	31
Three Hours	40
Four Hours	49

Hosted Martini Bar

(Price per drink)

Chilled Vodkas: Absolut, Stolichnaya,
Stolichnaya Gold, Ketel One, Finlandia,
Belvedere, and Grey Goose

12

Cordial Service

(Price Per drink)

Sambucca, Courvoisier,
Grand Marnier, Baileys, Kahlúa,
Benjamin Tawney Port, Amaretto

8

Cash Bar

Cashier fee of \$75.00 per cashier

	<u>House</u>	<u>Premium</u>
Cocktails	\$7.50	\$8.50
Domestic Beer	\$7.00	\$7.00
Imported Beer	\$7.50	\$7.50
Select Wines	\$7.50	\$8.50
Mineral Waters	\$6.00	\$6.00
Soft Drinks	\$5.00	\$5.00

\$300.00 Minimum is required for consumption bar or a bartender fee of \$100.00



Tea at Rosemont Hotel

*Includes: 3 Sandwiches and 3 Petit Fours per person,
Strawberry, Raspberry and Vanilla Yogurt Dip, Crème Fraiche*

Tea

Choice from the Harney & Sons Selections
Milk, Lemon, Honey

Mini Sandwich

Cucumber, Bleu Cheese, Pumpernickel Bread
Smoked Salmon, Dill Cream Cheese, Rye Bread
French Ham, Salted Butter, Brioche Bread
Trout Profiteroles
Caviar with Blinis
Eggs, English Mustard, Cereal Bread
Gruyere and Confit Tomato, White Bread
Roasted Beef, Horseradish, French Baguette

Petit Fours

Almondines
Madelines
Opera
Savarin Rum
Puff Pastry Chantilly
Chocolate Éclairs

\$25++

