



Inspired by Parisian culture, Margeaux Brasserie is a celebration of French cuisine featuring regional, Midwestern ingredients. Margeaux Brasserie offers guests the ambiance of an established brasserie in Paris, encouraging them to celebrate at the distinguished bar with glasses of fine wine, relax in the lounge while savoring cocktails and hors d'œuvres or enjoy a Gold Coast destination brunch in the dining room with friends.

Adjacent from Margeaux Brasserie on the third floor is the 40-seat Saint Germain Private Dining Room, which is used to host both daytime and evening functions. Perfect for business lunches and executive dinners, the space overlooks the Petit Margeaux courtyard and Walton Place. Margeaux-themed menus created by Chef Greg Biggers are offered for breakfast, lunch and dinner. Capacity for a seated meal is 40 guests and 60 for a standing reception. Full restaurant buyouts are available.

# CONTACT

(312) 625-1324 @MargeauxChicago Waldorf Astoria Chicago 11 East Walton Street, 3rd Floor Chicago, IL

# HOURS OF OPERATION

BREAKFAST

Served daily 7:00 a.m - 11:00 a.m.

LUNCH

Monday - Friday 11:30 p.m - 2:00 p.m.

DINNER

Sunday - Thursday 5:30 p.m. - 10:00 p.m. Friday & Saturday 5:30 p.m. - 10:30 p.m.

BRUNCH

Saturday & Sunday 10:00 a.m. - 2:00 p.m.

BAR AND LOUNGE

**Sunday – Thursday** 11:00 a.m. - 12:00 a.m.

Friday & Saturday 11:00 a.m. - 1:00 a.m.

# LEAD STAFF

MANAGING CHEF Michael Mina

EXECUTIVE CHEF
Greg Biggers

PASTRY CHEF Ashley Torto

LEAD SOMMELIER Ryan Baldwin

GENERAL MANAGER José Gonzalez

# LOGISTICS

CAPACITY Total - 150 Dining Room - 114 Bar - 18 Lounge - 24

Street parking & valet available
Wheelchair Accessible
Attire: Upscale, Business Casual

PRIVATE EVENTS CONTACT

Stephanie Lake

Margeaux\_Events@hilton.com 312-667-6688



Margeaux Brasserie has renovated their 835 sq. ft. private dining room — as well as an additional 400 sq. ft. foyer — as the Saint Germain Room, citing inspiration from one of Paris' chicest neighborhoods. The Saint-Germain-des-Près area is known for its shopping and historic restaurants, including the first café in Paris and many of the amazing brasseries that helped shape the dining scene. Like the Saint Germain neighborhood, the shopping and dining options along the streets of Chicago's Gold Coast, where Margeaux Brasserie is nestled into, define a similar lively atmosphere.

Located on the third floor of the Waldorf Astoria Chicago next to Margeaux Brasserie's dining room, the Saint Germain Room can accommodate up to 40 for a seated dinner and up to 60 for a standing reception. The design of the new room is reminiscent of 1920's Paris complete with signature MINA style. The reimagined space features eclectic artwork, black and gold trim details,

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burgundy leather chairs and a beautiful Armagnac cabinet.

A standout feature of the space is a custom portable bar that can be utilized inside the room or outside in the foyer, with multiple bar packages available, including "French Quarter" and "French Caribbean" enhancements. The foyer itself provides a chic prefunction space for cocktail events or can be used as a welcome point for events inside the Saint Germain Room.

Romantic and enchanting, the Saint Germain Room is perfect for hosting special occasions both day and night, from business lunches and executive dinners to rehearsal dinners and wedding receptions. The renovations are accompanied with a new menu of breakfast, brunch, lunch, dinner, and passed reception options from Executive Chef Greg Biggers. Lead Sommelier Ryan Baldwin has curated an extensive, yet diverse wine list to perfectly pair with the refined French cuisine.

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Greg Biggers

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A Parisian inspired sidewalk cafe located in Gold Coast, Petit Margeaux is a classic patisserie where the surrounding neighborhood and hotel guests can connect, refuel and meet friends, or stop in for a quick espresso and treat after a day of shopping.

The patisserie patio is open seasonally and can be reserved for private receptions of up to 40 guests. The interior café space is open year round and can host events up to 50 guests.

#### CONTACT

(312) 625-1324 @PetitMargeaux Waldorf Astoria Chicago 11 East Walton Street, 3rd Floor Chicago, IL

# HOURS OF OPERATION

**Sunday – Thursday** 6:00 a.m. - 8:00 p.m. **Friday & Saturday** 6:00 a.m. - 9:00 p.m.

# LEAD STAFF

MANAGING CHEF Michael Mina

EXECUTIVE CHEF
Greg Biggers

PASTRY CHEF Ashley Torto

LEAD SOMMELIER Ryan Baldwin

GENERAL MANAGER José Gonzalez

#### LOGISTICS

CAPACITY Total - 60 Interior - 34 Patio - 26

Street parking & valet available Wheelchair Accessible

PRIVATE EVENTS CONTACT

Stephanie Lake

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# EXECUTIVE CHEF

MARGEAUX BRASSERIE & PETIT MARGEAUX WALDORF ASTORIA CHICAGO

As the Executive Chef of Chicago's Margeaux Brasserie and Petit Margeaux, Greg Biggers leads the two French restaurants from the Michelin Star and James Beard award-winning Chef Michael Mina. Biggers' impressive culinary track record in a variety of high profile dining establishments across the country combined with his innovative techniques give guests a unique and memorable dining experience the Waldorf Astoria Chicago.

A southerner at heart, Biggers hails from Alabama and while attending school at Johnson & Wales University in Charleston, South Carolina, he worked at Blossom Café as a Pastry Cook. Later, he became the Private Dining Chef and then Sous Chef at McCrady's, an inventive, farm-driven Charleston mainstay.

From early career successes at Chicago's 4-star restaurant, TRU, where he held the role of Chef de Partie under James Beard award-winning Chef Rick Tramonto, to his extensive work under Iron Chef Masaharu Morimoto, Biggers has worked in some of the best kitchens in the world along some of the best chefs in the country. He went on to become Executive Chef of Rick Tramanto's two Chicago restaurant concepts, Tramonto's Steak & Seafood and RT Lounge, both earning three stars.



Later, Biggers worked as the Executive Chef of Sofitel Chicago Magnificent Mile, where he oversaw all aspects of the hotel's dining operations, including its restaurants, Café des Architectes and Le Bar. In 2014, Chef Biggers launched Chestnut Provisions, an artisanally-driven kitchen-to-table concept, which earned the first and only cheese-making certification for a restaurant in the state of Illinois.



# PASTRY CHEF WALDORF ASTORIA CHICAGO

Ashley Torto serves as the Pastry Chef of the Waldorf Astoria Chicago responsible for all pastry operations throughout the 215-room luxury hotel including the two restaurants, Petit Margeaux and Margeaux Brasserie from James Beard award-winning and Michelin Star Chef Michael Mina, in-room dining, and banquets. With Torto's light-hearted and composed personality coupled with her passion and experience at acclaimed hospitality groups in Chicago, her pastry program will contribute to an extraordinary place with a curated experience for hotel guests.

After serving as the Assistant Pastry Chef at the adjacent Sofitel Water Tower Place hotel, Torto is familiar with satisfying the tastes of the Gold Coast clientele and global travelers alike. Most recently, Torto served as the pastry chef at The Dawson in West Town Chicago, a Billy Lawless restaurant. Torto returns to the Waldorf Astoria Chicago to oversee dishes, which will best complement the culture and feel of the Parisian inspired Margeaux restaurants. As well, Torto will create pastries, confectionaries, and baked goods to balance the menus in banquets and in-room dining. Prior to joining The Dawson in 2015, Torto worked at renowned Chicago restaurants including The Boarding House, The Bristol, MK Restaurant, and the University Club of Chicago.



Graduating from The French Pastry School Chicago in 2011 and Illinois State University in 2006, with a Bachelor of Science Degree in Sociology, Torto was enthused and skilled to serve others in the culinary art of hospitality. A fruit of labor, Torto enjoys hosting friends and family in her Ukrainian Village home and naturally offering up some homemade treats.



# MANAGING CHEF

MINA GROUP

Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 40+ restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.





GRAPEFRUIT SUPRÊMES fresh grapefruit, passion fruit yogurt

GREEK YOGURT PARFAIT seasonal berry compote, honey-roasted granola

CHIA SEED PUDDING candied almonds, banana, fresh berries

SEASONAL FRUIT PLATE sliced fruit & fresh berries

# ENTRÉES

BRIOCHE FRENCH TOAST tahitian vanilla, blueberry, meyer lemon curd

HEARTH-BAKED QUICHE DU JOUR chef's daily quiche

SMOKED ATLANTIC SALMON
egg, capers, red onions, everything cream cheese

CROQUE MADAME CRÉPES\*
bread crumbs, paris ham, mornay, sunny-side up egg

PARIS HAM BENEDICTS\*
poached eggs, sauce béarnaise, sautéed spinach

TRADITIONAL OATMEAL brown sugar, dried fruits, warm syrup

MARGEAUX BREAKFAST SANDWICH mornay, eggs royale, bacon, bibb lettuce

# PRICING

\$39 per person choice of 2 starters, 3 entrées drip coffee & juices includes

# ENHANCEMENTS

ASSORTED BREAKFAST PASTRIES

\$9 per person

CHEF'S AMUSE BOUCHE

\$3 per person



SEASONAL FRUIT PLATTER

MINI ASSORTED YOGURTS

MINI GRANOLA BOWLS

MINI CHIA SEED PUDDING

WARM TRADITIONAL OATMEAL

ASSORTED BREAKFAST PASTRIES

ASSORTED MINI MUFFINS

# ENTRÉES

SMOKED SALMON PLATTER

SCRAMBLED EGGS WITH FINE HERBS

SCRAMBLED EGG WHITES

HEARTH-BAKED QUICHE DU JOUR

BRIOCHE FRENCH TOAST

CROQUE MADAME CRÊPES

MINI EGG & CHEESE BREAKFAST CROISSANTS

#### SIDES

ROASTED BREAKFAST POTATOES

APPLEWOOD-SMOKED BACON

PORK SAUSAGE

TURKEY BACON

CHICKEN SAUSAGE

# PRICING

\$52 per person

choice of 3 starters, 2 entrées, 2 sides drip coffee & juices included

# ENHANCEMENTS

ASSORTED BREAKFAST PASTRIES

\$9 per person

ARTISAN CHEESE PLATTER

\$10 per person

CHEF'S AMUSE BOUCHE

\$3 per person



GRAPEFRUIT SUPRÊMES fresh grapefruit, passion fruit yogurt

GREEK YOGURT PARFAIT seasonal berry compote, honey-roasted granola

CHIA SEED PUDDING candied almonds, banana, fresh berries

SEASONAL FRUIT PLATE sliced fruit & fresh berries

#### ENTRÉES

BRIOCHE FRENCH TOAST tahitian vanilla, blueberry, meyer lemon curd

HEARTH-BAKED QUICHE DU JOUR chef's daily quiche

SMOKED ATLANTIC SALMON egg, capers, red onions, everything bagel

CROQUE MADAME CRÉPES\*
bread crumbs, paris ham, mornay, sunny-side up egg

PARIS HAM BENEDICTS\*
poached eggs, sauce béarnaise, sautéed spinach

TRADITIONAL OATMEAL brown sugar, dried fruits, warm syrup

MARGEAUX BREAKFAST SANDWICH mornay, eggs royale, bacon, bibb lettuce

# DESSERTS

CRÈME BRÛLÉE madagascar vanilla, seasonal fruit, madeleine

VALRHONA CHOCOLATE GRAND MACARON fresh raspberry, milk chocolate crémeux

CHOUQUETTES
pâte à choux, hazelnut mousse, orange marmalade

MILLE-FEUILLE puff pastry, dark cherry mousse, white chocolate

# PRICING

\$55 per person choice of 2 starters, 3 entrées, 2 desserts Everlasting Rosé \$21 per person

# ENHANCEMENTS

AMUSE BOUCHE

\$3 per person

chef's selection

PETIT PASTRIES

\$3 per person

chef's selection

CELEBRATION CAKES

\$12 per person

1 week notice required, no substitutions for desserts

CHEESE PLATTER

\$10 per person

chef's selection of 4 cheeses, traditional accompaniments

CHARCUTERIE PLATTER

\$14 per person

chef's selection of 3 dry-aged meats, house-made mustards, pickles

BREAKFAST PASTRIES

\$9 per person

chef's selection of petit pastries

# Lunch A. La Carte

#### STARTERS

PARISIAN CHICKEN CAESAR parmesan, croûtons, hard-boiled egg

BABY SPINACH SALAD chèvre, candied walnuts, shaved red onions

BUTTER LETTUCE SALAD laclare farms chèvre, shaved radish, crème fraîche dressing

SEASONAL MARKET SOUP chef's selection of local ingredients

HAND-GROUND STEAK TARTARE\* cornichon, anchovy, caper

ROASTED BEET & GOAT CHEESE wild arugula, hazelnuts, cassis vinaigrette

# ENTRÉES

BRAISED SHORTRIB carrot purée, baby turnip, whisky-date jus

ROASTED CHICKEN BREAST boursin polenta, grilled broccolini, whole-grain mustard jus

EUROPEAN SEABASS seasonal vegetables, parsley jus, grilled lemon

MARINATED FLAT IRON STEAK FRITES\* duck fat fries, lemon aïoli, béarnaise

PARIS CLUB smoked turkey, dijonnaise, applewood-smoked bacon

LOCAL VEGETABLE GNOCCHI french curry, lemon, fine herbs

#### DESSERTS

CRÈME BRÛLÉE madagascar vanilla, seasonal fruit, madeleine

VALRHONA CHOCOLATE GRAND MACARON fresh raspberry, milk chocolate crémeux

CHOUQUETTES
pâte à choux, hazelnut mousse, orange marmalade

# PRICING

chef's selection

NOTRE DAME

\$55 per person choice of 2 starters, 2 entrées, 1 dessert

CHAMPS-ÉLYSÉES

\$68 per person choice of 2 starters, 3 entrées, 2 desserts

# ENHANCEMENTS

AMUSE BOUCHE \$3 per person chef's selection

PETIT PASTRIES \$3 per person

CELEBRATION CAKES \$12 per person

1 week notice required, no substitutions for desserts

CHESE PLATTER \$10 per person

chef's selection of 4 cheeses, traditional accompaniments

CHARCUTERIE PLATTER \$14 per person chef's selection of 3 dry-aged meats, house-made mustards, pickles

BREAKFAST PASTRIES \$9 per person chef's selection of petit pastries

# Eunch Chef's Table

#### STARTERS

PARISIAN CLASSIC CAESAR parmesan, croûtons, romaine hearts

BABY SPINACH SALAD chèvre, candied walnuts, shaved red onions

BUTTER LETTUCE SALAD laclare farms chèvre, shaved radish, crème fraîche dressing

SEASONAL MARKET SOUP chef's selection of local ingredients

POTATO LEEK SOUP white wine, yukon gold potatoes, melted leeks

ROASTED BEET & GOAT CHEESE wild arugula, hazelnuts, cassis vinaigrette

# ENTRÉES

BRAISED SHORTRIB carrot purée, baby turnip, whisky-date jus

ROASTED CHICKEN BREAST boursin polenta, whole-grain mustard jus

ROASTED ATLANTIC SALMON\* spinach, artichokes, dill cream sauce

MARINATED FLAT IRON STEAK\*
seasonal vegetables, red wine jus

LOCAL VEGETABLE PAPRADELLE french curry, lemon, fine herbs

# SIDES

ROASTED SEASONAL VEGETABLES
HARICOT VERT ALMANDINE
GRILLED BROCCOLINI
BOURSIN POLENTA
POTATO PURÈE

#### MINI DESSERTS

FRESH FRUIT TART

CHOCOLATE POTS DE CRÈME

LEMON MERINGUE TARTS

FINANCIER

FRENCH MACARONS

# PRICING

\$58 per person choice of 2 starters, 2 entrées, 2 sides chef's selection of 3 mini parisian desserts

# ENHANCEMENTS

AMUSE BOUCHE

\$3 per person

chef's selection

PETIT PASTRIES

\$3 per person

chef's selection

CELEBRATION CAKES

\$12 per person

1 week notice required, no substitutions for desserts

CHEESE PLATTER

\$10 per person

chef's selection of 4 cheeses, traditional accompaniments

CHARCUTERIE PLATTER

\$14 per person

chef's selection of 3 dry-aged meats, house-made mustards, pickles

BREAKFAST PASTRIES

\$9 per person

chef's selection of petit pastries



FRENCH ONION SOUP baguette crostini, cave-aged gruyère, chive

BUTTER LETTUCE SALAD laclare farms chèvre, shaved radish, crème fraîche dressing

HAND-GROUND BEEF TARTARE\* cornichon, anchovy, caper

MARGEAUX ESCARGOTS parsley, garlic butter, puff pastry

ROASTED BEETS & GOAT CHEESE wild arugula, hazelnuts, cassis vinaigrette

# ENTRÉES

EUROPEAN SEABASS parsley jus, oven roasted lemon

ROASTED HALF CHICKEN boursin polenta, grilled broccolini, whole-grain mustard jus

BRAISED BEEF SHORTRIB carrot purée, baby turnip, whisky-date jus

FRESHWATER TROUT parsley jus, oven-roasted lemon

SAKURA FARMS PORK CHOP\* fines herbs, mustard butter, seasonal vegetables

# SIDES

SHERRY-GLAZED CARROTS
MARGEAUX MACARONI
GRILLED BROCCOLINI
BOURSIN POLENTA
SEASONAL MUSHROOMS

#### DESSERTS

CRÈME BRÛLÉE madagascar vanilla, seasonal fruit, madeleine

VALRHONA CHOCOLATE GRAND MACARON fresh raspberry, milk chocolate crémeux

CHOUQUETTES
pâte à choux, hazelnut mousse, orange marmalade

MILLE-FEUILLE
puff pastry, dark cherry mousse, white chocolate

# PRICING

#### BOURDEAUX

\$90 per person choice of 2 starters, 3 entrées, 2 desserts

#### BURGUNDY

\$105 per person choice of 2 starters, 3 entrées, 2 sides, 2 desserts

# HEMINGWAY

\$125 per person choice of 2 starters, 3 entrées, 3 sides, 2 desserts



# CELEBRATION CAKES

HOUSE-MADE TIERED CAKE

1 week notice required, no substitutions for desserts

\$12 per person

# PETIT PASTRIES

CHEF'S SELECTION sold by the dozen, 24 piece minimum \$3 per person

#### AMUSE BOUCHE

CHEF'S SELECTION sold by the dozen, 24 piece minimum \$3 per person

# CAVIAR SERVICE\*

TRADITIONAL ACCOMPANIMENTS
1 oz minimum

MP per ounce

# LARGE SHELLFISH PLATTER\*

6 SHRIMP, 6 OYSTERS, MUSSELS KING CRAB serves 3 to 4
\$76 per platter

# **GRANDE SHELLFISH TOWER\***

SHRIMP, OYSTERS, MUSSELS
KING CRAB
serves 4 to 6
\$149 per platter

#### CHEESE PLATTER

CHEF'S SELECTION OF 4 CHEESES TRADITIONAL ACCOMPANIMENTS pre-set for table
\$12 per person

# CHARCUTERIE PLATTERS\*

CHEF'S SELECTION OF 3 DRY-AGED MEATS, HOUSE-MADE MUSTARDS & PICKLES pre-set for table \$14 per person

# **HUDSON VALLEY FOIE GRAS\***

BRIOCHE, HOUSE-MADE JAMS & GARNISHES whole lobe
\$95 per 160z



# STANDARD

BRAISED BEEF POPOVERS brioche, red wine jus, horseradish aïoli

MINI HAND-GROUND STEAK TARTARE\* cornichon, anchovy, caper

ROASTED BEET & GOAT CHEESE SKEWERS wild arugula, hazelnuts, cassis vinaigrette

SALMON TARTARE CORNETS\* soy vinaigrette, avocado purée, caviar

MINI CROQUE MONSIEURS paris ham, mornay, brioche

MINI JUMBO LUMP CRAB CAKES meyer lemon, old bay, root vegetables

CRAB & ENDIVE CAESAR PETALS caper aïoli, parmigiano-reggiano, herbed bread crumbs

LYONNAISE FLATBREAD caramelized onion, lardons, fromage blanc

CLASSIC ESCARGOT SKEWERS parsley, garlic butter, puff pastry

SMOKED SALMON RELOUDE everything cream cheese, pickled red onions

# PREMIUM

CHILLED PRAWNS olive oil, espelette pepper, lemon

BROILED KING CRAB LEGS espelette aïoli, chives

CAVIAR DEVILED EGGS\* mustard, brioche

HERB-CRUSTED LAMB CHOPS\* chimichurri

# PRICING

#### STANDARD

\$4 per piece sold by the dozen, 24 piece minimum

#### PREMIUM

\$7 per piece sold by the dozen, 24 piece minimum



#### SPIRITS

GREY GOOSE VODKA
BOMBAY SAPHIRE
BACARDI RUM
CASAMIGOS BLANCO TEQUILLA
BULLEIT BOURBON
RITTENHOUSE RYE WHISKEY
JOHNNIE WALKER BLACK SCOTCH

# WINES

SOMMELIER'S SELECTION OF 2 WHITE & 2 RED WINES

# SPARKLING WINE

SOMMELIER'S SELECTION

# BEERS

SELECTION OF DOMESTIC, IMPORTED & LOCAL CRAFT BEER

# NON-ALCHOLIC

STILL WATER, SPARKLING WATER ASSORTED SOFT DRINKS

# PRICING

# PREMIUM SPIRITS, BEER, WINE

1 hour2 hour30 per person45 per person3 hour\$60 per person

# ENHANCEMENTS \$10 per person

#### SPRITZ BAR

st. germain spritz, aperol spritz, seasonal spritz

#### FRENCH QUARTER

sazerac, vieux carré, ramos gin fizz

#### PARIS

sidecar, kir, french 75

# FRENCH CARIBBEAN

ti' punch, mai tai, daiquiri