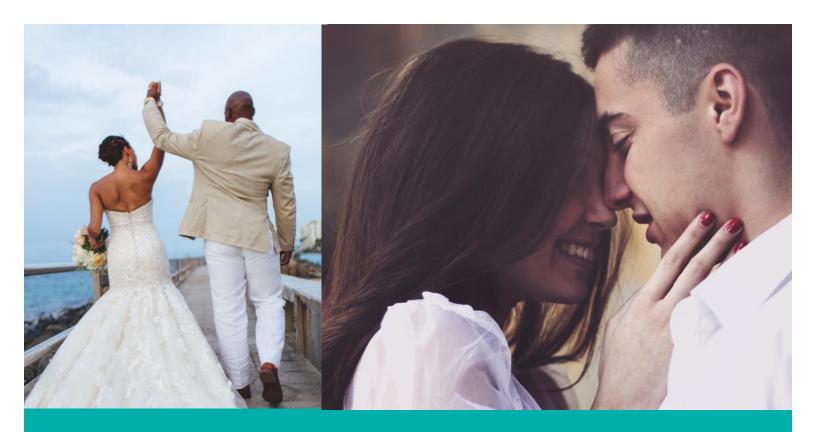
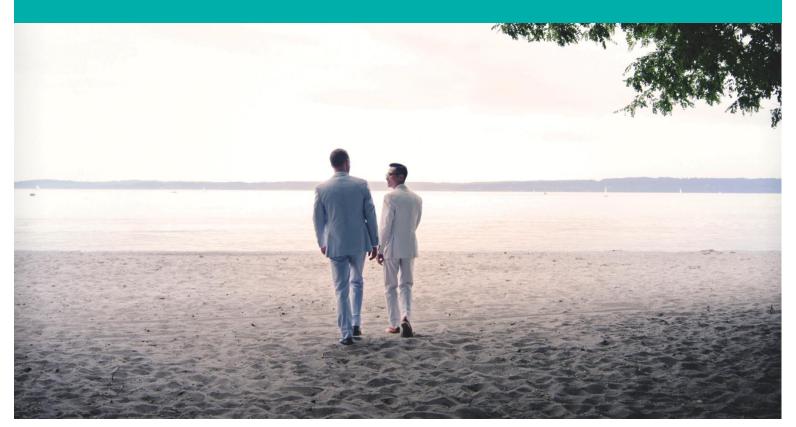


YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
CHICAGO MARRIOTT DOWNTOWN WILL EXCEED EVERY EXPECTATION. FROM
INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS
TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER
EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



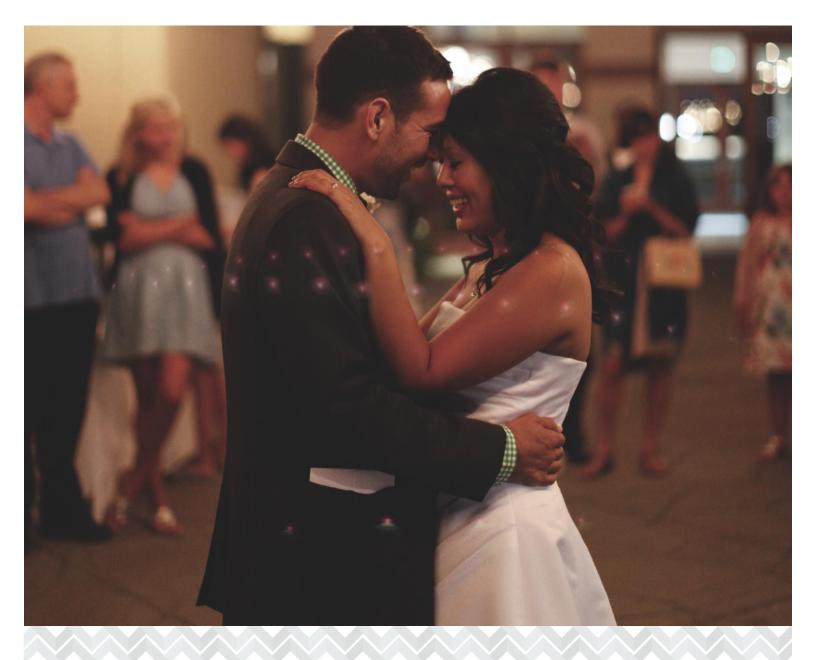
SETTINGS BY US, INSPIRED BY YOU.



CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE®

540 N MICHIGAN AVE, CHICAGO, IL 60611 T 312.836.0100 F 312.245.6929 Chicagomarriottdowntown.com





YOUR RECEPTION

EAT, DRINK, AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE CAKE SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

WEDDING PACKAGE

All you ever wanted, and more. From intimate gatherings to grandiose celebrations, everything you need to create the perfect Chicago wedding is just steps away from our city's finest shopping, dining, and entertainment. Located on the famed Magnificent Mile the Chicago Marriott Downtown is the ideal destination on your special day.

The Chicago Marriott Downtown provides a truly unique culinary adventure. For over a decade we've instilled a culinary culture of farm to table dining for as little as ten guests or up to 1000. We are proud to say that 95% of your guests culinary experience is created from scratch on site, with a level of unmatched precision. Executive Chef Frank Sanchez and his expert culinary team will ensure that every detail is passionately curated from the minute your guests arrive.

SAVOR - \$230

- · (Four) 4 hour Luxury hosted bar
- Signature drink
- Four (4) butler passed hors d'oeuvres
- Choice of chivari chairs or chair covers with sash
- · Satin lamour linen in color of your choice
- Champagne toast
- Soup or salad
- · Entrée with vegetable and starch
- · Signature Bread service
- Tableside wine service
- Custom wedding cake
- Coffee and tea station
- Choice of sweets table or late night snack

ADORE - \$210

- · Four (4) hour premium hosted bar
- Signature drink
- Four (4) butler passed hors d'oeuvres
- Choice of chair covers with sash
- · Champagne toast
- Soup or salad
- Entrée with vegetable and starch
- · Signature Bread service
- · Tableside wine service
- · Custom wedding cake
- · Coffee and tea station

DEVOTION - \$190

- · Four (4) hour premium hosted bar
- Four (4) butler passed hors d'oeuvres
- · Champagne toast
- Salad
- Entrée
- · Signature Bread service
- Tableside wine service
- · Custom wedding cake
- Coffee and tea station

children's menus available (12 and under) starting at \$55.

RECEPTION

HORS D'OEUVRES - COLD

antipasti skewer gf
pickled beets, farmer's cheese, garden herb, canapé cup v
summer vegetable bruschetta, tostones v, gf
roasted asparagus, radish, goat cheese, crusty bread v
chili watermelon cube, feta, mint v, gf
ahi tuna tartar, crispy wonton, wasabi aioli df
smoked salmon on pumpernickel toast, chive crème fraiche
smashed avocado, prosciutto, pickled shallots, bread shard df
mini lobster roll, house made croissant, lemon tarragon, frisee
shrimp cocktail gazpacho shooter gf, lf
beef tartar spoon, cabernet mustard, crispy capers gf, lf

HORS D'OEUVRES - HOT

short rib crostini, onion marmalade df
honey garlic chicken skewer df
chorizo empanada, cilantro aioli
french onion soup boule
moroccan lamb meatball, pomegranate glaze df
mushroom and prosciutto palmier, parsley, chutney
blue crab cake, caper remoulade
zucchini and goat cheese tart v
bacon wrapped dates, pepper jam df
mac and cheese croquettes v
pop up oysters, maître d' butter (+6 per oyster) gf, If

additional hors d'oeuvres available for purchase gf– gluten free / If – lactose free / v – vegetarian

ACTION STATIONS

select one (1) – pricing denotes additions to packages based on one (1) hour of service

CARVING STATIONS - market price

select one signature carved item:

horseradish-crusted round of beef, horseradish crema, artisan rolls

herb-roasted turkey, orange cranberry relish, sourdough rolls dijon-honey glazed duroc pork, creole mustard sauce, parker house rolls

POTATO MARTINI BAR \$36

select two types of whipped potatoes: sour cream and chive, ancho chili, roasted garlic and herb, or roasted red bell pepper

accompaniments:

cheddar cheese, chives, sour cream, bacon, blue cheese crumbles, pico de gallo, sauteed mushrooms, warm smoked gouda fondue add shrimp scampi or smoked bay scallops \$5.00 per person

PASTA STATION \$38

select two types of chef crafted pasta:

herb rotini, saffron penne or cheese tortellini

choose two types of housemade sauces:

local plum tomato basil, spinach alfredo, or pesto cream

accompaniments:

broccoli florets, bay shrimp, scallops, grilled chicken, roasted peppers, mushrooms, artichokes, chili flakes, torn garden basil, shaved parmesan

RISOTTO MARTINI STATION \$38

select two types of "risotto":

italian arborio rice, pearled barley, whole grain farro, brown rice

accompaniments:

smoked chicken, roasted pearl onions, english peas, parmesan cheese, foraged mushrooms, mixed garden herbs, grilled peperonata

ASIAN STREET FOOD STATION \$42

all presented in small plates:

green papaya salad with tamarind dressing and crushed peanuts shrimp spring rolls with peanut and XO dipping sauce cold soba noodle salad with duck confit and plum sauce

build your own ramen station:

ramen noodles, vegetable stock, rich pork dashi, chicken paitan crisp pork belly, 6 $\frac{1}{2}$ minute egg, fish cake, toasted sesame seeds, nori, spring onion, chili-garlic paste, bamboo shoots, scallions, pickled shitake

add selection of sushi offerings (maki or nigiri) from \$12 - 14 per piece

DINNER OPENINGS

SOUPS

lobster bisque gf +\$10 per person

forest mushroom bisque, porcini oil gf, v

smoked onion soup, wisconsin blue crostini

herbed cauliflower soup, crispy capers, chives gf, v

SALADS

BELGIAN ENDIVE and ARUGULA

pancetta, goat's cheese, honey pine nut, roasted delcata squash, roasted grape, sherry vinaigrette of

BURATTA SALAD

french beans, cherry tomatoes, heirloom beets gf, v

FARMER'S GREENS

farmer's choice lettuce, shaved pecorino, polenta crisp, radish, cucumber, heirloom tomato, green goddess vinaigrette gf

ASPARAGUS SALAD

arugula, grilled asparagus, pea tendrils, shaved radish, verjus vinaigrette gf

MELON AND PROSCIUTTO

crispy la quercia prosciutto, sweet melon, arugula, gorgonzola dolce, balsamic

ENHANCEMENTS

CHILLED LOBSTER SALAD

(+\$14 per person)

vanilla poached lobster tail, frisee, baby fennel, champagne gelee, tarragon vinaigrette gf

STEAK CARPACCIO

(+\$8 per person)

thinly sliced seared beef, gem lettuce leaves, citrus segments, cabernet mostarda gf

gf – gluten free / If – lactose free / v – vegetarian

DINNER ENTRÉE

ENTRÉE

HERBED FREE RANGE CHICKEN gf

yukon gold whipped potatoes, charred broccolini, truffled jus

ROASTED CHICKEN of

crispy polenta cake, cherry gastric, sautéed spinach, caramelized cipollini onions

GRILLED SIRLOIN +\$5 per person gf

sweet onion and potato gratin, roasted garlic squash, port wine demi

FENNEL CRUSTED SALMON

saffron cous cous, roasted cauliflower, beurre blanc

HOUSE MADE ORECCHIETTE

lamb sausage, toasted cauliflower, parsley pesto, gremolata

MUSHROOM RISOTTO

soft poached egg, butternut squash, arugula

PORCINI RISOTTO

seared sea scallop, crispy prosciutto gf

LOBSTER RAVIOLI

confit tomato, asparagus

CREAMY POLENTA

mushroom and sausage ragu, crispy kale gf

CRAB CRUSTED GROUPER

(+\$10 per person) tomato farrotto, fried leeks

GRILLED FILET OF BEEF

(+\$12 per person) gf

crème fraiche whipped potatoes, buttered balsamic,

mushrooms, grilled scallions, demi

ENHANCEMENTS TO DUET PLATE

north atlantic 4 oz. lobster tail

Market Price

jumbo prawns

(+\$18 per person)

salmon filet

(+\$12 per person)

petit filet

(+\$15 per person)

"oscar" style (crab crusted)

(+\$18 per person)

SAUCE ENHANCEMENTS:

sauce choron, béarnaise, bone marrow butter, au poivre (+\$4 per person)

To make your day even more special, work with the chef to put together any of the above items to create your own combination.

gf - gluten free / If - lactose free / v - vegetarian

SWEETS

CHEF CRAFTED WEDDING CAKES

these signature cakes have been specially crafted by our team of pastry chefs to impress even the most discerning of palates. (3 tiers)

CAKE FLAVORS

Yellow cake, Devils food, White cake, Red Velvet, Pumpkin, Banana, Almond, Olive oil, Carrot, Pistachio, Lemon and GF/V Chocolate

FILLINGS:

Custard:

Vanilla, passionfruit, mango, raspberry, lemon, key lime, coconut, German chocolate

Mousse:

PB, Strawberry, Chocolate, Caramel, Hazelnut, Pistachio, Raspberry, Coffee

Fruit compote or Jam:

Raspberry, Strawberry, Apricot, Cherry, Blueberry, Apple

FROSTINGS:

Buttercream:

Vanilla, Chocolate

Ganache:

Dark chocolate, white chocolate, passion fruit, coffee, raspberry, hazelnut

Fondant assorted colors (additional charge as per final design)

PLATED DESSERT

(\$12 per person upgrade)

flourless dark chocolate cake with raspberry coulis gf pistachio layer cake with pistachio buttercream and white chocolate cigarette gf

chocolate raspberry buttercream layer cake with chocolate and raspberry sauces

chocolate salted caramel tart with caramel sauce creamy vanilla cheesecake with graham cracker crust and berry compote

s'more tart, semisweet chocolate ganache, house made marshmallow topping

lemon meringue tart with lemon curd sauce raspberry almond cream tart

SWEETS TABLE (choice of 5)

mini vanilla crème brûlée spoons
dark chocolate caramel tart, sea salt
mini vanilla and chocolate cheesecake
Samoa cheesecake bites
assorted whoopee pies
white chocolate mousse cream puffs
chocolate dipped strawberries
assorted French macaroons

custom and gluten free options available upon request.

EVENING ENHANCEMENTS

LATE NIGHT SNACK

select one (1) – pricing denotes additions to packages based on one (1) hour of service

TRIO OF SLIDERS \$44

Pulled bbq pork with crispy onions on a pretzel bun

Fried chicken with hot sauce aioli and pickle on corn duster bun

Ground beef patty with cheddar cheese on brioche bun

CHIPS AND DIP \$20

sweet onion dip, house made salsa, guacamole house made flour tortilla and potato chips

PIZZA 35

assorted focaccia style pizza bites

POPCORN \$20

freshly popped popcorn including classic butter, truffle, and Chicago mix gf

QUESADILLA BAR \$44

shrimp, shredded chicken, beef and cheese quesadillas with pico de gallo, whipped sour cream, guacamole, salsa, and fresh cilantro

COOKIES AND MILK \$25

assorted fresh baked cookies, chocolate milk, 2% milk, almond milk

BUILD YOUR OWN SUNDAE \$35 *Attendant required at \$250 per attendant

two flavors of ice cream, chocolate sauce, caramel sauce, strawberry compote, chocolate shavings, chopped peanuts, mini-marshmallows, whipped cream, and cherries gf

MINI CUPCAKES \$25

triple chocolate, banana with milk chocolate frosting, vanilla with vanilla cookie frosting, red velvet with cream cheese frosting

DONUT HOLE STATION \$35

Cinnamon sugar donuts, fill your own sauces - caramel, chocolate, vanilla custard

CHOCOLATE DIPPED STRAWBERRIES

(+\$88 per dozen)

BRUNCH

NEWLYWED BRUNCH \$60 per person

steel cut oatmeal
cold cereal or house made granola, milk, and yogurt
a variety of fresh fruit, berries
cage free scrambled eggs
crisp bacon

house made breakfast sausage

home style breakfast potatoes

a pastry selection includes our house made croissants, danish, muffins, and select breakfast breads

house made jams, jelly, whipped butter, and our signature rooftop honey

fruit juice, coffee, or tea

ENHANCEMENTS

house salad with select locally sourced ingredients, herb dressing \$12 per person

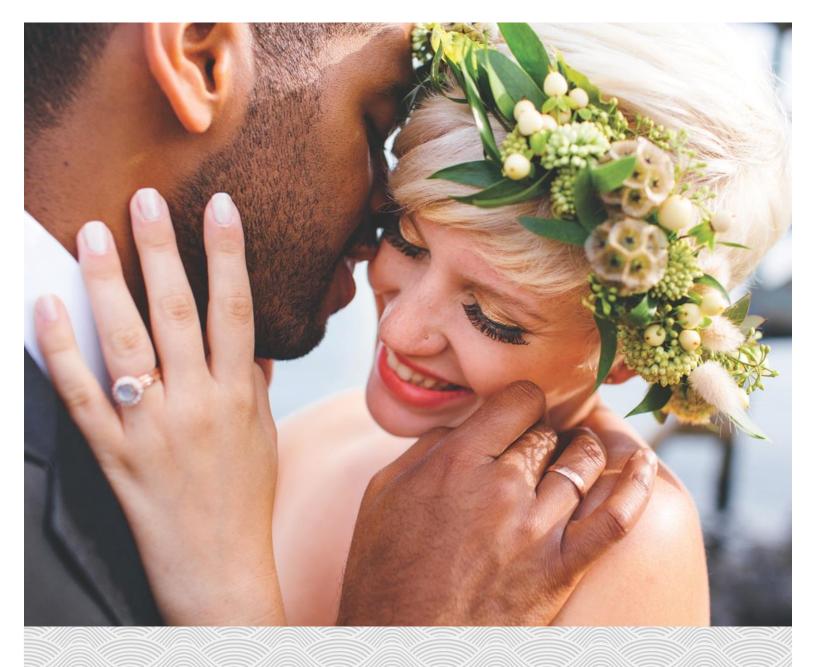
carved honey smoked ham, buttermilk biscuits, local honey butter Market price *Attendant Fee at \$250 each

roasted tomato and spinach frittata, smoked tomato choron sauce \$12 per person

Mimosa \$15 per glass

cage free egg omelet station | 25 spinach, tomatoes, onion, asparagus, jalapeños bell peppers, mushrooms, arugula, kale, olives tomatillo and tomato salsas ham, bacon, sausage, chicken sausage cheddar, swiss, mozzarella, feta cheeses

sweet and savory crepe station | 20 strawberry mascarpone, sabayon sauce prosciutto ham and gruyere, béchamel sauce chicken tinga and queso fresco, fire roasted salsa



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS
WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND
PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY
DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR
GUESTS GET A TASTE OF UNFORGETTABLE.

CHICAGO MARRIOTT DOWNTOWN EVENT DETAILS

CEREMONY

Say "I do" in the perfect setting. Designated ceremony space will be offered at \$10 per person. Rehearsal space (based on availability), dressing rooms, wired microphone, staging, and banquet chairs are included.

CRAFTED

The culinary culture of the Chicago Marriott Downtown's scratch kitchen is the perfect venue for those personalized epicurean desires. Our talented chefs will partner with you on dietary aversions and to specially customize your dining experience upon request.

TASTE

The Chicago Marriott Downtown is excited to take you on a culinary adventure. Your complimentary tasting up to 4 people can be scheduled with your event manager and in consultation with the hotels culinary team.

STAY

The Chicago Marriott downtown is pleased to offer reduced guestroom rates based on availability.

REWARDS

Indulge in added benefits. You will receive (3) points for every dollar spent on hotel food and beverage, and guest rooms (if ten or more rooms are utilized during your stay) up to 50,000 points.

COAT CHECK

The Chicago Marriott Downtown is pleased to offer a coat check attendant at \$250 each.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide hotel an indemnification agreement and proof of insurance.

EVENT MINIMUM

The hotel does not charge a room rental but a food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverages ordered through the hotel will apply. Hotel will require a deposit at the time of contract signing.

PRICING

All menu pricing provided is prior to a taxable service charge (currently 25%) and sales tax (current sales tax). sales tax and service charge are subject to change.

PARK

Hotel parking is conveniently located adjacent to the hotel at the northwest corner of 50 E. Ohio Street. the hotel offers both over night and hourly valet and self-parking.

PREFERRED VENDORS

EVENT PRODUCTION

ENCORE-AV (in-house) 312-245-4746

PHOTOGRAPHY AND MEDIA

Andre LaCour Photography www.andrelacour.com 773-485-0841

figMEDIA www.figgy.net 773-466-8800

Edward Fox www.edwardfox.com 773-736-0200

TRANSPORTATION

Signature Transportation www.signaturetg.com 312-625-9100

Windy City Transport www.windycitylimos.com 1-866-94-Windy

Midwest Transit System www.midwesttransitsystem.com 708-448-7822

DESTINATION MANAGEMENT

Kuoni

www.kuoni-dmusa.com 708-330-5522

FLORAL AND DESIGN

Yanni Design Studio 312-335-9999 www.yannidesignstudio.com

Flowers for Dreams www.flowersfordreams.com 312-620-1410

Juliet Tan Floral Design www.juliettanfloraldesign.com 773-712-1523

HMR Designs www.hmrdesigns.com 773-782-0800

LINEN, CHAIRS, AND CHAIR ACCESSORIES

Elite Chair Covers www.elitechaircovers.com 708-233-9191

MUSIC

Okyne Media www.okynemedialab.com 800-996-5963

figDEEJAY www.figgy.net/deejay 773-466-8800

Toast and Jam www.toastandjamdjs.com 773-687-8833 LET US BRING YOUR SPECIAL DAY TO AT THE CHICAGO MARRIOTT DOWNTOWN. OUR EXPERTS WILL GO ABOVE AND TO MAKE YOUR VISION, YOUR TASTES, DREAMS COME TRUE FOR AN UNFORGETTAB HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.

