



## 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  
[Chicagomariottdowntown.com](http://Chicagomariottdowntown.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.

# CHICAGO MARRIOTT DOWNTOWN 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.*

# CHICAGO MARRIOTT DOWNTOWN 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 pumpnickel 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, lf

additional hors d'oeuvres available for purchase  
gf – gluten free / lf – 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-crusting 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 ½ 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*

# CHICAGO MARRIOTT DOWNTOWN

## 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 delicata squash, roasted grape, sherry vinaigrette  
gf

#### 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 / lf – lactose free / v – vegetarian

# CHICAGO MARRIOTT DOWNTOWN

## DINNER ENTRÉE

### ENTRÉE

#### HERBED FREE RANGE CHICKEN gf

yukon gold whipped potatoes, charred broccolini, truffled jus

#### ROASTED CHICKEN gf

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 / lf – lactose free / v – vegetarian

# CHICAGO MARRIOTT DOWNTOWN 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.



# CHICAGO MARRIOTT DOWNTOWN

## 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)

# CHICAGO MARRIOTT DOWNTOWN 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.

# CHICAGO MARRIOTT DOWNTOWN PREFERRED VENDORS

## EVENT PRODUCTION

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

## PHOTOGRAPHY AND MEDIA

Andre LaCour Photography  
[www.andrelacour.com](http://www.andrelacour.com)  
773-485-0841

figMEDIA  
[www.figgy.net](http://www.figgy.net)  
773-466-8800

Edward Fox  
[www.edwardfox.com](http://www.edwardfox.com)  
773-736-0200

## TRANSPORTATION

Signature Transportation  
[www.signatretg.com](http://www.signatretg.com)  
312-625-9100

Windy City Transport  
[www.windycitylimos.com](http://www.windycitylimos.com)  
1-866-94-Windy

Midwest Transit System  
[www.midwesttransitsystem.com](http://www.midwesttransitsystem.com)  
708-448-7822

## DESTINATION MANAGEMENT

Kuoni  
[www.kuoni-dmusa.com](http://www.kuoni-dmusa.com)  
708-330-5522

## FLORAL AND DESIGN

Yanni Design Studio  
312-335-9999  
[www.yannidesignstudio.com](http://www.yannidesignstudio.com)

Flowers for Dreams  
[www.flowersfordreams.com](http://www.flowersfordreams.com)  
312-620-1410

Juliet Tan Floral Design  
[www.juliettanfloraldesign.com](http://www.juliettanfloraldesign.com)  
773-712-1523

HMR Designs  
[www.hmrdesigns.com](http://www.hmrdesigns.com)  
773-782-0800

## LINEN, CHAIRS, AND CHAIR ACCESSORIES

Elite Chair Covers  
[www.elitechaircovers.com](http://www.elitechaircovers.com)  
708-233-9191

## MUSIC

Okyne Media  
[www.okynemedialab.com](http://www.okynemedialab.com)  
800-996-5963

figDEEJAY  
[www.figgy.net/deejay](http://www.figgy.net/deejay)  
773-466-8800

Toast and Jam  
[www.toastandjamdjs.com](http://www.toastandjamdjs.com)  
773-687-8833

LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE **CHICAGO MARRIOTT**  
**DOWNTOWN**. OUR EXPERTS  
WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
**VISION, YOUR TASTES,**  
YOUR **DREAMS** COME TRUE  
FOR AN UNFORGETTABLE  
HAPPILY EVER AFTER  
THAT **EXCEEDS EVERY**  
**EXPECTATION.**

CHICAGO MARRIOTT DOWNTOWN  
MAGNIFICENT MILE®

540 N MICHIGAN AVE, CHICAGO, IL 60304  
T 312.836.0100 F 312.245.6929  
[chicagomariottdowntown.com](http://chicagomariottdowntown.com)

